

EVENT PLANNING GUIDE

GROUP DINING & PRIVATE EVENTS

NEXT-LEVEL EXPERIENCE

Your gathering is more than a meal. It's a chance to make memorable moments, starting with spectacular food and drink served with unforgettable presentation. Fire-grilled meats the churrasco way, the fresh variety of our Market Table, the artistry of the caipirinha cocktail and more, and all with options to suit your event.

Be it a small hosted meeting, large reception, or all-out gala, Fogo can help you create an experience to remember.

*Rated by Zagat as one of the top restaurants in the U.S.
Recipient of the Wine Spectator Award of Excellence
Top rated on Trip Advisor and Yelp*



PERSONALIZED EVENT PLANNING

Our Event Managers help build your perfect event.



NO ROOM RENTAL FEES*

No booking or room rental fees.



VARIED MENUS

An extensive selection of menu options including vegan, vegetarian and gluten-free.



FLEXIBLE EVENT SPACES

Private and semi-private rooms to meet your specific needs.



CUSTOMIZABLE PACKAGES

Personalized packages to create your perfect event.



COMPLIMENTARY A/V SYSTEM

Premier A/V equipment available for your event.

FOGO DE CHÃO

*Events may have a minimum food and beverage guarantee. Prices are per person and exclusive of sales tax and gratuity. Prices vary by date and time of event.
Responsible Alcohol Service: It is our desire that our guests enjoy their dining experience by consuming in moderation. Fogo de Chão serves and sells alcohol in compliance with city and state regulatory laws. If at any time, we feel that a member of your party is showing signs of intoxication, we will no longer be able to continue the service of alcoholic beverages to that guest, regardless of the product purchased. Fogo does not permit the serving of alcoholic beverages to anyone who is under the age of 21. Prices and items are valid through December 31, . Holiday pricing may vary.

THE FULL CHURRASCO EXPERIENCE

At Fogo de Chão, your next discovery is always a moment away. After visiting our variety-rich Market Table & Feijoada bar, experience continuous tableside service of our most popular meat cuts, fire-roasted, and sliced by expert Gauchos.

MARKET TABLE & FEIJOADA BAR

Your group will start their experience with exotic recipes at the Market Table, where they can choose from seasonal salads, aged cheeses, smoked salmon, cured meats, and much more.

FIRE-ROASTED MEATS

Continuous tableside service of our signature cuts prepared, fire-roasted, and served by our gaucho chefs.

PICANHA

Prime part of Top Sirloin

FILET MIGNON

Tenderloin

FRALDINHA

Bottom Sirloin

BEEF ANCHO

Bone-in Ribeye

COSTELA

Beef Ribs

ALCATRA

Top Sirloin

MEDALHÕES COM BACON

Bacon-Wrapped Chicken

Bacon-Wrapped Steak

†Substitute Chilean Sea Bass, Pan-Seared Salmon or Cauliflower Steak for the traditional meat services (does not affect package price; final count of alternate entrées must be received 48 hours in advance).

BRAZILIAN SIDE DISHES

Traditional Brazilian side dishes served family-style, including warm pão de queijo (cheese bread), crispy polenta, mashed potatoes, and caramelized bananas. Served throughout the meal.

WEEKEND BRUNCH

Also includes Braised Beef Rib Hash, Made-to-Order Omelets and Waffles, Bolo de Fubá (sweet cornmeal cake), and more.



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DINING PACKAGES

Each of our dining packages is full of flavor and designed to inspire discovery, no matter your budget. Start with the Full Churrasco Experience, and elevate from there. Packages are available for dinner, weekday lunch, weekend brunch, and more.

A CUT ABOVE

- Jumbo Shrimp Cocktail Appetizer
- Full Churrasco Experience featuring fire-roasted meats, Market Table, Brazilian side dishes
- Choice of desserts from our full list
- Sparkling and Still bottled water service throughout the evening
- Beverages including bottled sodas, lemonade, coffee, espresso, and iced tea
- Three hours of hosted Top Shelf Premium Bar including cocktails, imported and domestic beers, upgraded wines

DIAMOND

- Full Churrasco Experience featuring fire-roasted meats, Market Table, Brazilian side dishes
- Choice of desserts from our full list
- Beverages including bottle sodas, lemonade, coffee, espresso, and iced tea
- Two hours of hosted Top Shelf Premium Bar including cocktails, imported and domestic beers, upgraded wines

EMERALD

- Full Churrasco Experience featuring fire-roasted meats, Market Table, Brazilian side dishes
- Selection of desserts including favorites such as Chocolate Brigadeiro and Açaí Cheesecake
- Fountain beverages, coffee, and tea
- Two glasses of wine, imported and domestic beers, or cocktails per person

AMETHYST

- Full Churrasco Experience featuring fire-roasted meats, Market Table, Brazilian side dishes
- Selection of desserts including favorites such as Chocolate Brigadeiro and Açaí Cheesecake
- Fountain beverages, coffee, and tea



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ENHANCEMENT OPTIONS

Complement your package with any of the enhancement options below. Prices by the each.

INDULGENT APPETIZERS

Sized to share for four or more. Served with Malagueta cocktail sauce.

Seafood Tower

Split cold-water lobster tails, full lobster claws, jumbo shrimp, snow crab legs, green-lipped mussels.

Chilled Lobster & Shrimp

Two lobster claws, one split lobster tail, four jumbo shrimp.

Jumbo Shrimp Cocktail

Six poached shrimp.

INDULGENT CUTS

Carved tableside. Sized to share for four or more. Approximately 2-3oz./person.

Dry-aged Tomahawk Ancho

36oz. Long Bone Ribeye, dry-aged for a minimum of 42 days.

Wagyu New York Strip

20oz. premium graded, aged for 21 days.

Wagyu Ancho (Ribeye)

24oz. premium graded, aged for 21 days.

COCKTAIL ENHANCEMENTS

Welcome Caipirinha Premium

Premium-aged Cachaça, fresh muddled limes, cane sugar.

Welcome Caipirinha

Silver Cachaça, limes, cane sugar.



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