PRIVATE EVENTS
From the gracious service to the Southeast’s widest selection of fresh seafood, ATLANTA FISH MARKET’s comfortable, neighborhood atmosphere is a relaxing retreat from the hustle and bustle of Buckhead. The ninety-foot copper fish sculpture in front and the train station-styled building welcomes guests with its wide veranda and rocking chairs. With something for everyone on the menu and Southern hospitality to spare, the restaurant offers flexible options for parties of virtually any kind. Enjoy the sights, sounds and tastes of the ATLANTA FISH MARKET.

About our Private Events & Parties:

OCCASIONS
Luncheons, Dinners, Business Meetings, Receptions, Rehearsal Dinners, Bar & Bat Mitzvahs, Theme & Seasonal Parties, and Speaker Events.

CUISINE
We specialize in a wide variety of fresh seafood in addition to steak, chops and chicken menu items. We’re always happy to cater to special dietary needs.

ADDITIONAL COMPLIMENTARY FEATURES
• Savannah-casual atmosphere for casual to dressy affairs
• Private room(s) that overlook the main dining room
• Private room at the restaurant level
• Accomodates 160 people seated or more than 200 reception style
• Set menu packages
• Wheelchair accessibility
• Custom printed menus
• Specialized attention for each function
PRIVATE PARTIES

**Overview**

- LOBBY/BAR AREA
- SAVANNAH ROOM

- OVERLOOK A
- OVERLOOK B
GUARANTEE
A final guarantee of the number of guests is due three (3) business days prior to your event. Otherwise, you will be charged for the number of guests originally stated on your Private Dining Agreement.

SERVICE CHARGE AND TAX
There is a twenty one percent (21%) service charge applied to each event. The current local sales tax will be applied to the food, beverage and service charge. An additional three percent (3%) tax will be charged on all alcohol and liquor items.

CANCELLATION
The initial room deposit will become non-refundable if the event is cancelled thirty (30) days prior to the contracted date.

MENU
Menu selections should be made no later than two (2) weeks prior to an event. We are happy to provide dietary substitutions upon request.

PARKING
Valet parking only is available. Valet parking is $3.00 per car. Hosted valet parking is $5.00 per car which includes gratuity and processing.

AUDIO/VISUAL EQUIPMENT
We will assist you with any audio/visual needs that you may have. All audio/visual equipment is subject to rental fees. AV Charges: Screen $50. / LCD Projector $100 / Speaker/Wireless Mic $100. / Podium $50.

DÉCOR
White linens are complimentary for all events. All personal décor brought onto the premises must be removed by the client upon completion of event on the same day. Any décor left behind will incur a cleaning fee of $500.

ENTERTAINMENT
Entertainment must be approved through Atlanta Fish Market. It is our pleasure to assist in arranging any entertainment needs for your event.

MISCELLANEOUS CHARGES
Additional charges:
Bar set up $75 (for full bar setup with over 30 guests)
Corkage fee $20.00
Dance floor - varies upon group size.
Cakes from outside vendors are allowed.
$2.00 per person cake cutting fee - includes plates, utensils and to-go boxes.
PRIVATE PARTIES

Banquet Rooms

OVERLOOK A

Room Diagram for Overlook A
30’W x 35’L.

Room Capacity 80 people
Room Capacity for Audio Visual Presentation is 60 people
Rooms have windows that overlook restaurant and outdoors.
Food & Beverage Minimum $2,000

OVERLOOK B

Room Diagram for Overlook B
24’W x 30’L.

Room Capacity 60 people
Room Capacity for Audio Visual Presentation is 40 people
Room has window that overlooks restaurant.
Food & Beverage Minimum $1,500

**These are examples. Additional setups are available.**
OVERLOOK ROOMS A and B

Room Diagram for Overlook A & B Combined
30’W x 60’L

Room has a maximum capacity of 160 people
Room has a maximum capacity of 140 people with an Audio Visual presentation
Table Rounds of 60 and 72 inch
Ceilings are 9 feet in height
Food & Beverage Minimum $3,500

**These are examples. Additional setups are available.**
SAVANNAH ROOM

Room Example Diagram for Savannah Room
17'W x 29'L
11' Ceilings

Room has a maximum capacity of 32 - 36 people
Food & Beverage Minimum
Sunday - Thursday: $1,500
Friday & Saturday: $3,500

**These are examples. Additional setups are available.
PASSED HORS D’OEUVRES

AFM “SIGNATURE” FLASH FRIED AUSTRALIAN LOBSTER MORSELS / Honey Mustard Dipping Sauce  

PETITE MARYLAND STYLE CRAB CAKES / Lemon Mustard  62. / doz

CRISPY JUMBO LUMP CRAB FRITTER / Garlic Aioli  36. / doz

CRISP SHRIMP & CHICKEN SPRING ROLLS  36. / doz

GRILLED CHICKEN OR BEEF SATAY / Peanut Dipping Sauce  29. chicken  34. beef / doz

SESAME CHICKEN TENDERS / Choice of Dipping Sauces  29. / doz

CRISPY FLASH FRIED SHRIMP / Honey Mustard Sauce  36. / doz

BUFFALO STYLE GULF SHRIMP / Blue Cheese  28. / doz

YELLOWFIN TUNA TARTARE ON WONTON CRISP / Wasabi Crème Fraîche  36. / doz

FOOD STATIONS

Chilled Jumbo Gulf Shrimp  48. / doz

Blue Point Oysters on the Half Shell  42. / doz

AFM Sushi Roll Combo Platter, King Crab Roll, Spicy Tuna Roll, Shrimp Avocado Roll  17. / roll (8 pcs)

Imported & Domestic Cheese Station with Seasonal Fresh Fruit, Assorted Crackers  10. per person (20 person min.)

Fresh Vegetable Crudite, Assorted Dips  6. per person (20 person min.)
PRIVATE PARTIES

Lunch Menu Packages

LUNCH MENU I
Combo: Small Catch & Salad Platter

*Host pre-selects one salad for guest’s Combo Platter:*
- Mixed Baby Field Greens vinaigrette
- AFM Chopped Salad lemon basil vinaigrette
- Traditional Caesar Salad parmesan croutons

*Host pre-selects one fish for guest’s Combo Platter:*
- Sautéed Scottish Salmon
- Lightly Blackened Mahi Mahi
- Sautéed Grouper
  *All fish served with e.v. olive oil, lemon and capers*

DESSERTS
*Host pre-selects one dessert for guests to enjoy:*
- Florida Key Lime Pie fresh whipped cream
- Oreo Crusted Cheesecake new york style
- Dark Chocolate Mousse Cake
- Chocolate Toffee Crunch Pie oreo cookie crust, caramel sauce

Pano’s Private Reserve Coffee and Tea Service

46. Per Person, plus 21% Gratuity and current GA Sales Tax

*Prices are subject to change.*
PRIVATE PARTIES

Lunch Menu Packages

LUNCH MENU II
Two-Course Lunch

VARIETY OF SURF & TURF
Host pre-selects one Surf & Turf entree for guests to enjoy:
- Roast Chicken Breast & Grilled Scottish Salmon tomato shallot sauce
- Roast Chicken & Lightly Blackened Mahi Mahi lemon butter sauce
- Center Cut Filet Mignon 6 oz. & Grilled Scottish Salmon (+5. sup)
- Center Cut Filet Mignon 6 oz. & Jumbo Lump Crab Cake Maryland Style (+12. sup)
*All entrees are served with Chef’s seasonal accompaniments

DESSERTS
Host pre-selects one dessert for guests to enjoy:
- Florida Key Lime Pie fresh whipped cream
- Oreo Crusted Cheesecake new york style
- Dark Chocolate Mousse Cake
- Chocolate Toffee Crunch Pie oreo cookie crust, caramel sauce

*Add a Sharing Appetizer Platter ($10 per Person)
- Crisped Rhode Island Calamari
- Chicken & Cheese Quesadillas
- Chicken & Shrimp Spring Rolls
- Candied Popcorn Rock Shrimp

Pano’s Private Reserve Coffee and Tea Service

54. Per Person, plus 21% Gratuity and current GA Sales Tax

Prices are subject to change.
Lunch Menu Packages

LUNCH MENU III
Three-Course Lunch

SALADS
*Host pre-selects one salad for guests to enjoy:
  - Mixed Baby Field Greens vinaigrette
  - AFM Chopped Salad lemon basil vinaigrette
  - Traditional Caesar Salad parmesan croutons

ENTREES
*Host pre-selects three entrees for guests to enjoy:
  - Jumbo Lump Crab Cake Maryland Style lemon grain mustard sauce (+5 sup)
  - Baked Scottish Salmon Parmesan Crusted tomato shallot sauce
  - Lightly Blackened Mahi Mahi lemon butter sauce
  - Sautéed Grouper e.v. olive oil, lemon emulsion, capers
  - Roasted Chicken Breast natural chicken au jus or tomato shallot sauce
  - Sautéed Chilean Sea Bass lemon, brown butter sauce, capers (+6 sup)
  - Center Cut Filet Mignon 6 oz. (+5 sup)
*All entrees are served with Chef’s seasonal accompaniments

DESSERTS
*Host pre-selects one dessert for guests to enjoy:
  - Florida Key Lime Pie fresh whipped cream
  - Oreo Crusted Cheesecake new york style
  - Dark Chocolate Mousse Cake
  - Chocolate Toffee Crunch Pie oreo cookie crust, caramel sauce

*Add a Sharing Appetizer Platter ($10 Per Person)
Substitute Salad course for Sharing Appetizer Course ($6 Per Person)
  - Crisped Rhode Island Calamari
  - Candied Popcorn Rock Shrimp
  - Chicken Cheese Quesadillas
  - Chicken & Shrimp Spring Rolls

Pano’s Private Reserve Coffee and Tea Service

59. Per Person, plus 21% Gratuity and current GA Sales Tax

Prices are subject to change.
LUNCH MENU IV
Three-Course Lunch

APPETIZER
Host pre-selects one appetizer for guests to enjoy:
- Chilled Jumbo Gulf Shrimp Cocktail (4 pc.)
- Chilled Half & Half Combo Cocktail jumbo shrimp & lump crab
Above appetizer selections served with Red Cocktail & Pink Brandy Sauces
- Mixed Baby Field Greens vinaigrette
- AFM Chopped Salad lemon basil vinaigrette
- Traditional Caesar Salad parmesan croutons

ENTREES
Host pre-selects three entrees for guests to enjoy:
- Jumbo Lump Crab Cake Maryland Style lemon grain mustard sauce (+5. sup)
- Baked Scottish Salmon Parmesan Crusted tomato shallot sauce
- Lightly Blackened Mahi Mahi lemon butter sauce
- Sautééd Grouper e.v. olive oil, lemon emulsion, capers
- Sautééd Chilean Sea Bass lemon, brown butter sauce, capers (+6. sup)
- Roasted Chicken Breast natural chicken au jus or tomato shallot sauce
- Center Cut Filet Mignon 6 oz. (+5 sup)
- Surf & Turf - Lightly Fried Florida Shrimp & Filet Mignon 6 oz. (+10 sup)
*All entrees are served with Chef’s seasonal accompaniments

DESSERTS
Host pre-selects one dessert for guests to enjoy:
- Florida Key Lime Pie fresh whipped cream
- Oreo Crusted Cheesecake new york style
- Dark Chocolate Mousse Cake
- Chocolate Toffee Crunch Pie oreo cookie crust, caramel sauce

*Add a Sharing Appetizer Platter ($10 Per Person)
Substitute Salad course for Sharing Appetizer Course ($6 per person)
- Crisped Rhode Island Calamari
- Chicken & Shrimp Spring Rolls
- Candied Popcorn Rock Shrimp
- Chicken & Cheese Quesadillas

Pano’s Private Reserve Coffee and Tea Service

65. Per Person, plus 21% Gratuity and or current GA Sales Tax

Prices are subject to change.
DINNER MENU I
Three-Course Dinner

SALADS
Host pre-selects one salad for guests to enjoy:
- Mixed Baby Field Greens vinaigrette
- AFM Chopped Salad lemon basil vinaigrette
- Traditional Caesar Salad parmesan croutons

ENTREES
Host pre-selects three entrees for guests to choose from:
- Baked Scottish Salmon, Parmesan Crusted tomato shallot sauce
- Lightly Blackened Mahi Mahi lemon butter sauce
- Sauteed Grouper e.v. olive oil, lemon emulsion, capers
- Twin Jumbo Lump Maryland Style Crab Cakes lemon mustard sauce (+5. sup)
- Sauteed Chilean Sea Bass lemon, brown butter sauce, capers
- Roasted Chicken Breast natural chicken au jus or tomato shallot sauce
- 8 oz. Center Cut Filet Mignon

*All entrees served with Chef’s Seasonal Accompaniments

DESSERTS
Host pre-selects one dessert for guests to enjoy:
- Florida Key Lime Pie fresh whipped cream
- Oreo Crusted Cheesecake new york style
- Dark Chocolate Mousse Cake
- Chocolate Toffee Crunch Pie oreo cookie crust, caramel sauce

Pano’s Private Reserve Coffee and Tea Service

75. Per Person, plus 21% Gratuity and current GA Sales Tax

Prices are subject to change.
PRIVATE PARTIES

Dinner Menu Packages

DINNER MENU II
Four-Course Dinner

SHARING APPETIZER PLATTER
- Crispy Rhode Island Calamari
- Chicken & Shrimp Spring Rolls
- Candied Popcorn Rock Shrimp
- Chicken Quesadillas

SALADS
Host pre-selects one salad for guests to enjoy:
- Mixed Baby Field Greens vinaigrette
- AFM Chopped Salad lemon basil vinaigrette
- Traditional Caesar Salad parmesan croutons

ENTREES
Host pre-selects three entrees for guests to enjoy:
- Twin Jumbo Lump Maryland Style Crab Cakes lemon mustard sauce (+5. sup)
- Baked Scottish Salmon, Parmesan Crusted tomato shallot sauce
- Lightly Blackened Mahi Mahi lemon butter sauce
- Sauteed Grouper e.v. olive oil, lemon emulsion, capers
- Sauteed Chilean Sea Bass lemon, brown butter sauce, capers
- Roasted Chicken Breast natural chicken au jus or tomato shallot sauce
- 8 oz. Center Cut Filet Mignon
- 12 oz. Ribeye Steak
- Surf & Turf - Lightly Fried Florida Shrimp & 6 oz. Filet Mignon (+5. supp)
*All entrees are served with Chef’s seasonal accompaniments

DESSERTS
Host pre-selects one dessert for guests to enjoy:
- Florida Key Lime Pie fresh whipped cream
- Oreo Crusted Cheesecake new york style
- Dark Chocolate Mousse Cake
- Chocolate Toffee Crunch Pie oreo cookie crust, caramel sauce

Pano’s Private Reserve Coffee and Tea Service

85. Per Person, plus 21% Gratuity and current GA Sales Tax

Prices are subject to change.
PRIVATE PARTIES

Dinner Menu Packages

DINNER MENU III
Four-Course Dinner

APPETIZER
Host pre-selects one appetizer for guests to enjoy:
- Chilled Jumbo Gulf Shrimp Cocktail (4 pc.)
- Half & Half Combo Cocktail
- Jumbo Shrimp & Jumbo Lump Crabmeat
  Above Cocktail Selections served with Red CKTL & Pink Brandy Sauces

SALADS or SOUPS
Host pre-selects one for guests to enjoy:
- Mixed Baby Field Greens vinaigrette
- AFM Chopped Salad lemon basil vinaigrette
- Traditional Caesar Salad parmesan croutons
- New Orleans Seafood Gumbo jasmine rice
- New England Clam & Cod Chowder

ENTREES
Host pre-selects three entrees for guests to enjoy:
- Twin Jumbo Lump Maryland Style Crab Cakes lemon mustard sauce (+5. sup)
- Baked Scottish Salmon, Parmesan Crusted tomato shallot sauce
- Lightly Blackened Mahi Mahi lemon butter sauce
- Sauteed Grouper e.v. olive oil, lemon emulsion, capers
- Sauteed Chilean Sea Bass lemon, brown butter sauce, capers
- Roasted Chicken Breast natural chicken au jus or tomato shallot sauce
- 8 Oz. Center Cut Filet Mignon
- 12 Oz. Ribeye Steak
- Surf & Turf - Lightly Fried Florida Shrimp & 6 oz. Filet Mignon (+5. supp)
  *All entrees are served with Chef’s seasonal accompaniments

DESSERTS
Host pre-selects one dessert for guests to enjoy:
- Florida Key Lime Pie fresh whipped cream
- Oreo Crusted Cheesecake new york style
- Dark Chocolate Mousse Cake
- Chocolate Toffee Crunch Pie oreo cookie crust, caramel sauce

Pano’s Private Reserve Coffee and Tea Service

95. Per Person, plus 21% Gratuity and current GA Sales Tax

Prices are subject to change.
**PRIVATE PARTIES**

**Beverage List**

**HOSTED BAR**
- PRICE IS PER CONSUMPTION -

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Premium Brands (Standard Cocktail)</td>
<td>12.</td>
</tr>
<tr>
<td>Premium Brand Martini</td>
<td>12.</td>
</tr>
<tr>
<td>Deluxe Brands (Standard Cocktail)</td>
<td>12.</td>
</tr>
<tr>
<td>Deluxe Brand Martini</td>
<td>12.</td>
</tr>
<tr>
<td>House Wine (Red, White, Sparkling)</td>
<td>10.</td>
</tr>
<tr>
<td>Champagne Toast (1/2 Glass)</td>
<td>6.</td>
</tr>
<tr>
<td>Domestic Beer</td>
<td>6.75</td>
</tr>
<tr>
<td>Imported Beer</td>
<td>7.50</td>
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<tr>
<td>Soft Drinks</td>
<td>2.95</td>
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<tr>
<td>Bottled Water (Still &amp; Sparkling)</td>
<td>5.45</td>
</tr>
<tr>
<td>Juices</td>
<td>3.25</td>
</tr>
</tbody>
</table>

**HOURLY PACKAGES**
- RATES PROVIDED ARE PER PERSON -

Packages are available in 1, 2 or 3 Hours

- **Premium Brands**
  - $20 / $27 / $33

- **Deluxe Brands**
  - $22 / $29 / $37

- **Beer and Wine**
  - $17 / $25 / $32

**LIQUOR**

**Premium Brands**
- Tito’s Vodka
- Bombay Gin
- Bacardi Light Rum
- Lunazul Tequila
- Jack Daniels Whiskey
- Dewars Scotch
- Seagrams 7 Crown Canadian Whiskey

**Deluxe Brands**
- Ketel One Vodka
- Tanqueray Gin
- Captain Morgan Spiced Rum
- Herradura Tequila
- Makers Mark Bourbon
- Johnny Walker Black Scotch
- Crown Royal Canadian Whiskey

A $75 Bar Set-up Fee applies to groups of 30 or more with Full Bar Set-up.

*All local and state applicable taxes apply to alcohol charge.*

*Prices are subject to change.*