



PRIVATE EVENTS



PRIVATE PARTIES

Overview



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
- Accommodates **130 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



PRIVATE PARTIES *Policies*



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 one (1) week 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. / Uplighting \$200.

DÉCOR

White linens are complimentary for all events. All personal décor brought onto the premises **must** be removed by the client immediately upon completion of event day of. Use of tape/adhesive of any kind, glitter or confetti is not permitted. Décor left after the event is over will incur a disposal and 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)

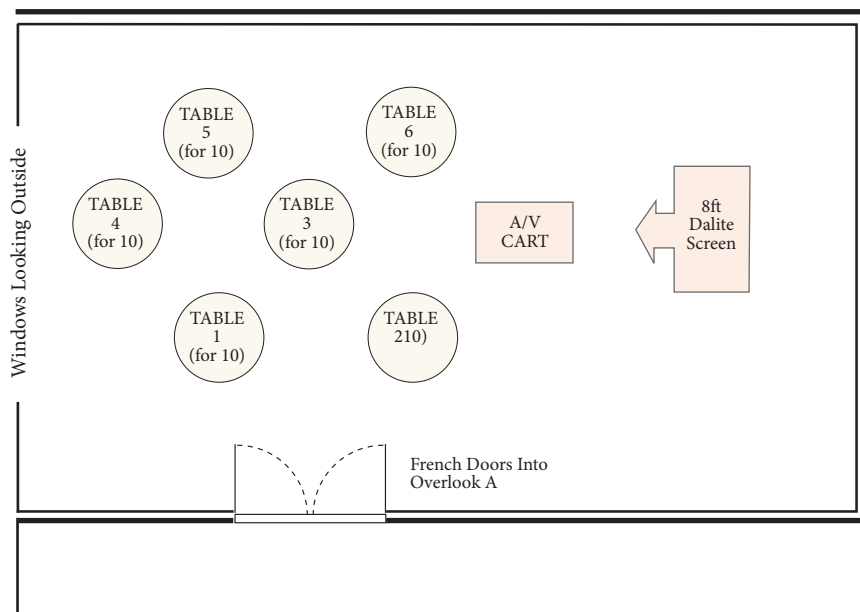
Corkage fee \$20.00

Cakes from outside vendors are allowed.

\$2.50 per person cake cutting fee - includes plates, utensils and to-go boxes.



OVERLOOK A



Room Diagram for Overlook A

30'W x 35'L

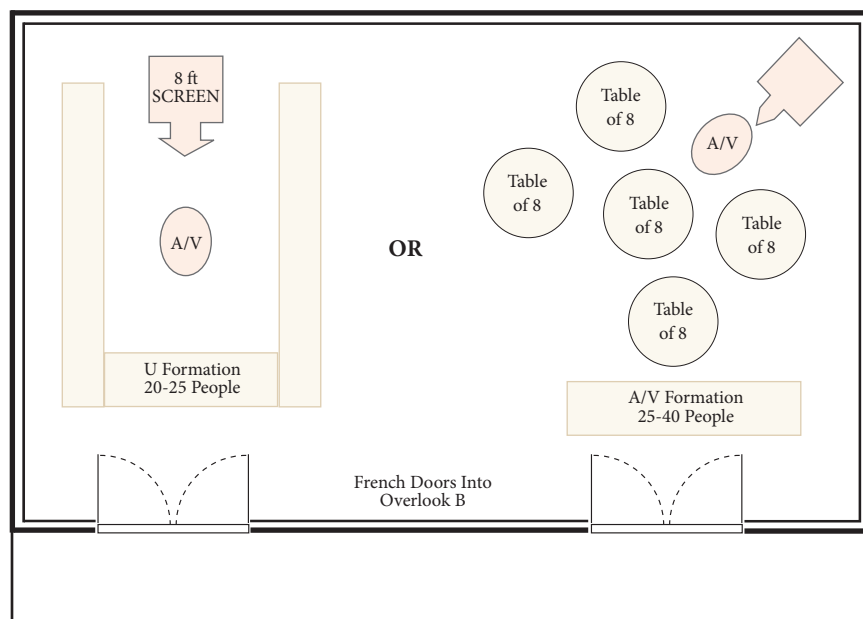
Room Capacity 70 people

Room Capacity for Audio Visual Presentation is 50 people

Rooms have windows that overlook restaurant and outdoors.

Food & Beverage Minimum \$2,500

OVERLOOK B



Room Diagram for Overlook B

24'W x 30'L

Room Capacity 50 people

Room Capacity for Audio Visual Presentation is 30-40 people

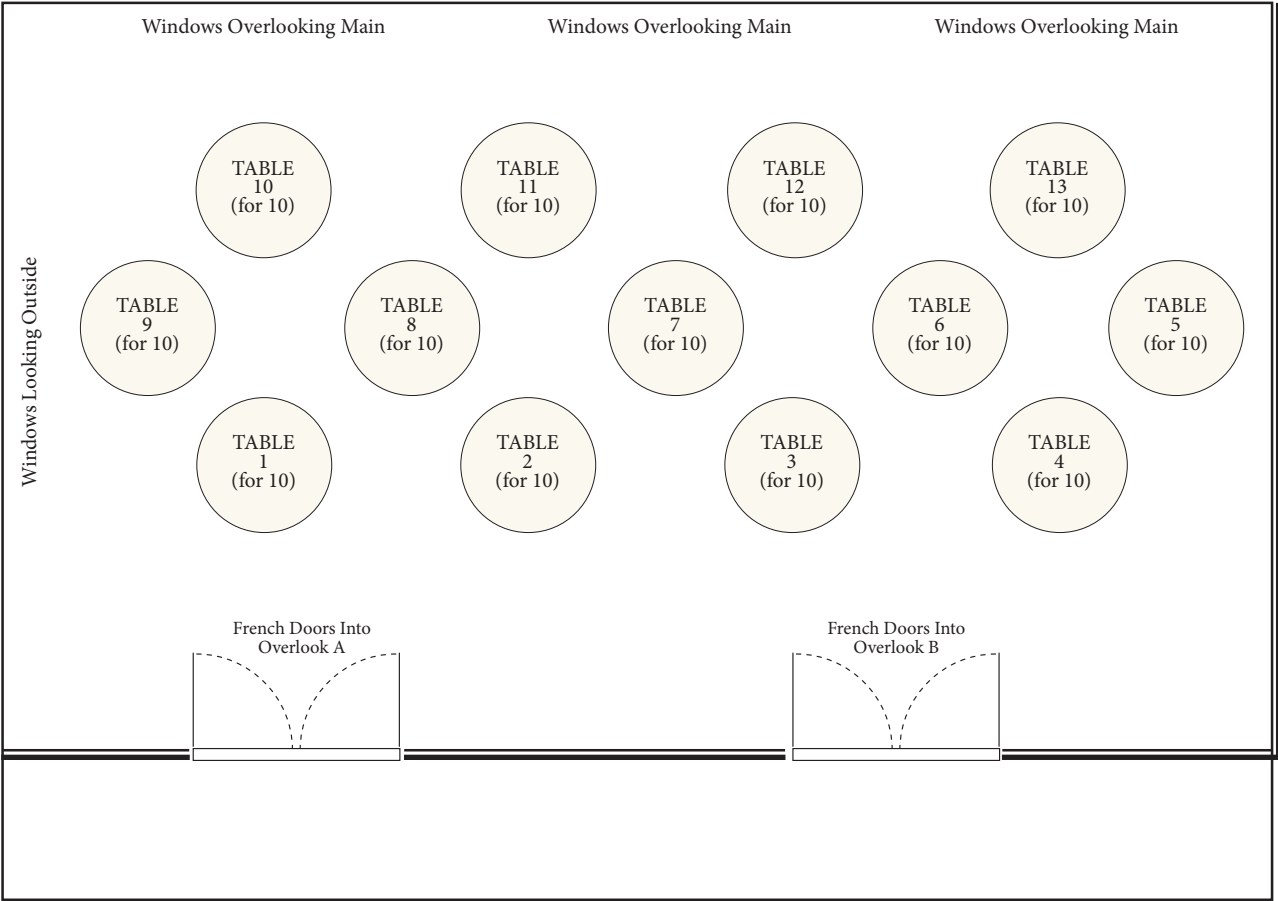
Room has window that overlooks restaurant.

Food & Beverage Minimum \$1,500

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



OVERLOOK ROOMS A and B



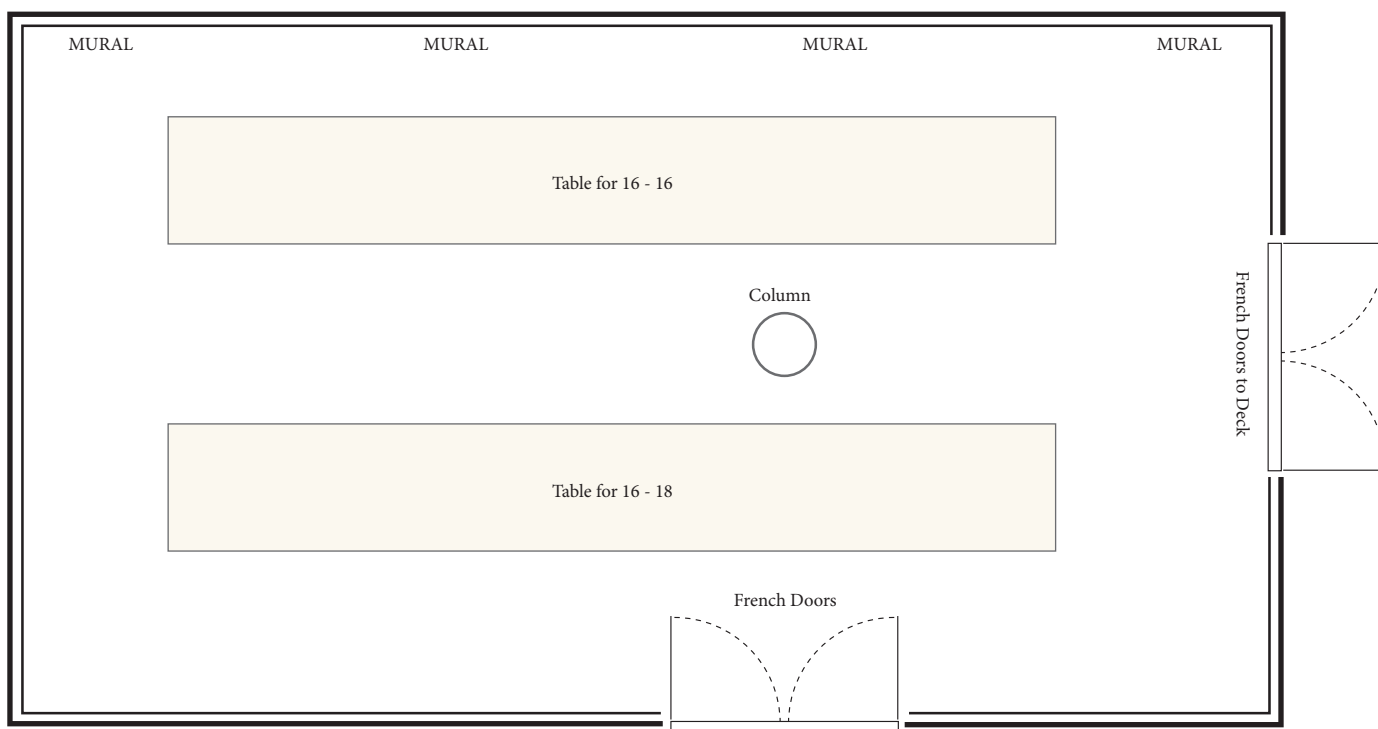
Room Diagram for Overlook A & B Combined
30'W x 60'L

Room has a maximum capacity of 140 people
 Room has a maximum capacity of 130 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 25-30 people

Food & Beverage Minimum

Sunday - Thursday: \$1,500

Friday & Saturday: \$3,500

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



PRIV Cocktail Hors d'Oeuvres

PASSED HORS D'OEUVRES

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

PETITE MARYLAND STYLE CRAB CAKES / Lemon Mustard 65. / doz

CRISPY JUMBO LUMP CRAB FRITTER / Garlic Aioli 38. / doz

CRISP SHRIMP & CHICKEN SPRING ROLLS 38. / doz

CHICKEN OR BEEF SATAY / Peanut Dipping Sauce 30. chicken 38. beef / doz

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

CRISPY FLASH FRIED SHRIMP / Honey Mustard Sauce 39. / doz

BUFFALO STYLE GULF SHRIMP / Blue Cheese 28. / doz

YELLOWFIN TUNA TARTARE ON WONTON CRISP / Wasabi Crème Fraiche 38. / 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 18. / roll (8 pcs)

Imported & Domestic Cheese Station with Seasonal Fresh Fruit, Assorted Crackers 12. 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 Packages

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 & jump lump crabmeat*

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*

Sautéed Grouper *e.v. olive oil, lemon emulsion, capers*

Sautéed 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.



PRIVATE PARTIES

Dinner Menu Packages

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*
Sautéed Grouper *e.v. olive oil, lemon emulsion, capers*
Sautéed 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 *(Subject to Availability)*
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.)

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 *(Subject to Availability)*

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 PAR-

Dinner Menu Packages

DINNER MENU IV

Five-Course Dinner

APPETIZER I

Yellowfin Tuna Tartare *toast points*

APPETIZER II

Signature Cold Water Lobster Tail *lightly fried - local honey-mustard aioli, drawn butter, lemon*

SALADS

Host pre-selects one for guests to enjoy:

Mixed Baby Field Greens *vinaigrette*

AFM Chopped Salad *lemon basil vinaigrette*

Traditional Caesar Salad *parmesan croutons*

ENTREES

Guests choose one for their enjoyment:

Twin Jumbo Lump Maryland Style Crab Cakes *lemon mustard sauce*

Sauteed Chilean Sea Bass *lemon, brown butter sauce, capers*

Surf & Turf - 8 oz Center Cut Filet Mignon & 4 oz Fried Shrimp *herb butter*

**All entrees are served with Chef's seasonal accompaniments*

DESSERTS

Signature New Orleans Style Bread Pudding *vanilla creme liquor*

Pano's Private Reserve Coffee and Tea Service

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

Chardonnay and Cabernet wine pairings available

Menu IV is limited to 30 guests max.

Prices are subject to change.

PRIVATE PARTIES



Beverage List

HOSTED BAR

- PRICE IS PER CONSUMPTION -

Premium Brands (Standard Cocktail)	14.
Premium Brand Martini	14.
Deluxe Brands (Standard Cocktail)	14.
Deluxe Brand Martini	14.
House Wine (Red, White, Sparkling)	12.
Champagne Toast (1/2 Glass)	7.
Domestic Beer	7.50
Imported Beer	7.50
Soft Drinks	2.95
Bottled Water (Still & Sparkling)	5.45
Juices	3.25

HOURLY PACKAGES

- RATES PROVIDED ARE PER PERSON -

Packages are available in 1, 2 or 3 Hours

Premium Brands	\$30 / \$37 / \$47
Deluxe Brands	\$32 / \$40 / \$50
Beer and Wine	\$20 / \$30 / \$37

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 people or more with Full Bar Set-up.
All local and state applicable taxes apply to alcohol charge.

Prices are subject to change.