



# PRIVATE EVENTS



# PRIVATE PARTIES



## Overview

*F*rom 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 Room 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.

Any personal décor brought onto the premises **must** be removed by the client immediately upon completion of the event.

**The use of tape/adhesive of any kind, glitter or confetti is not permitted.** Any décor remaining once the event has concluded, will incur a disposal and cleaning fee of \$500 to be charged to the card on file.

### **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

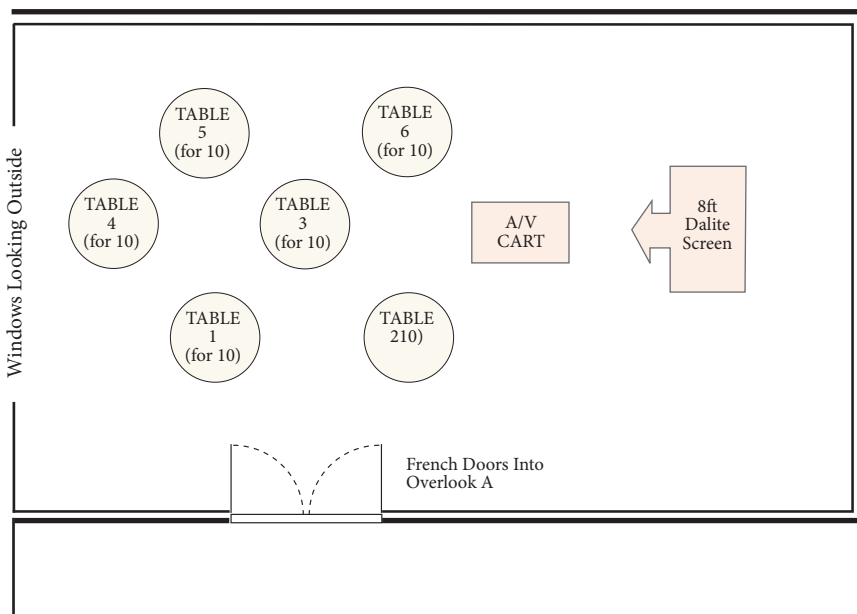
Cakes from outside vendors are allowed.

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



# Banquet Rooms

## OVERLOOK A



Sample Room Diagram for Overlook A

30'W x 35'L

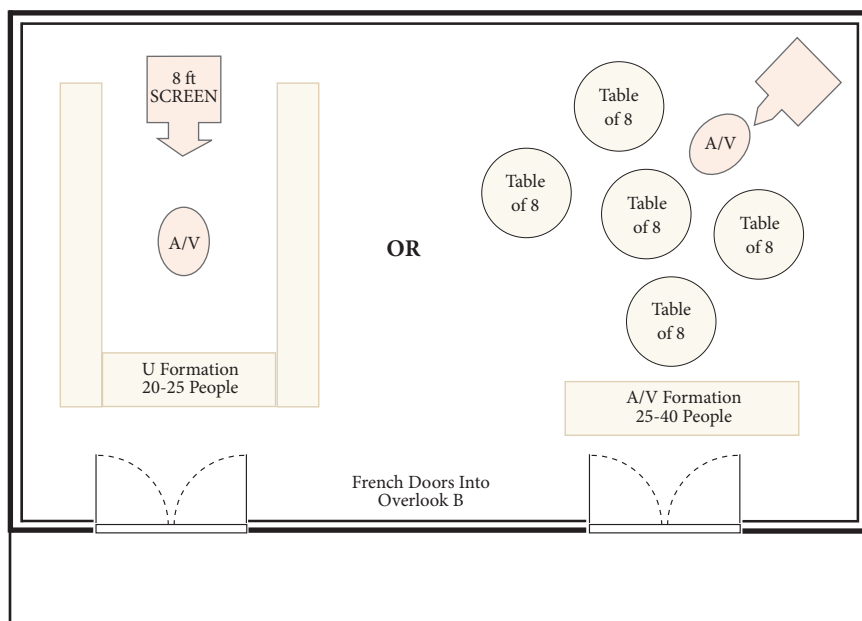
Room Capacity 70 people

Room Capacity for Audio Visual Presentation is 50 people

Rooms have windows that overlook restaurant and outdoors.

Food & Beverage Minimum \$2,500

## OVERLOOK B



Sample Room Diagram for Overlook B

24'W x 30'L

Room Capacity 40 people

Room Capacity for Audio Visual Presentation is 30-40 people

Room has window that overlooks restaurant.

Food & Beverage Minimum \$1,500

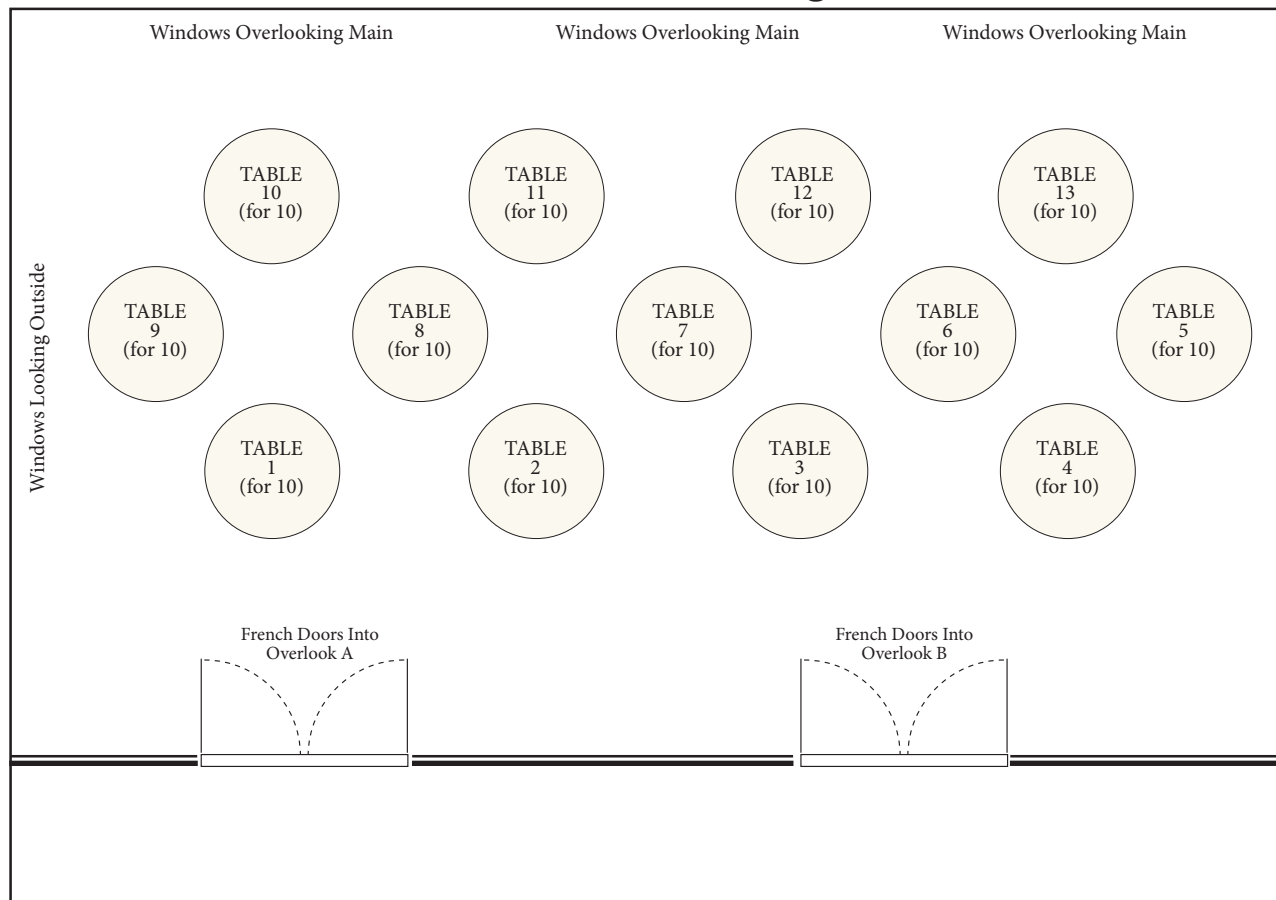
*\*\* These are examples. Additional setups are available.*



# Banquet Rooms

## OVERLOOK ROOMS A and B

### Table or Buffet Arrangement



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

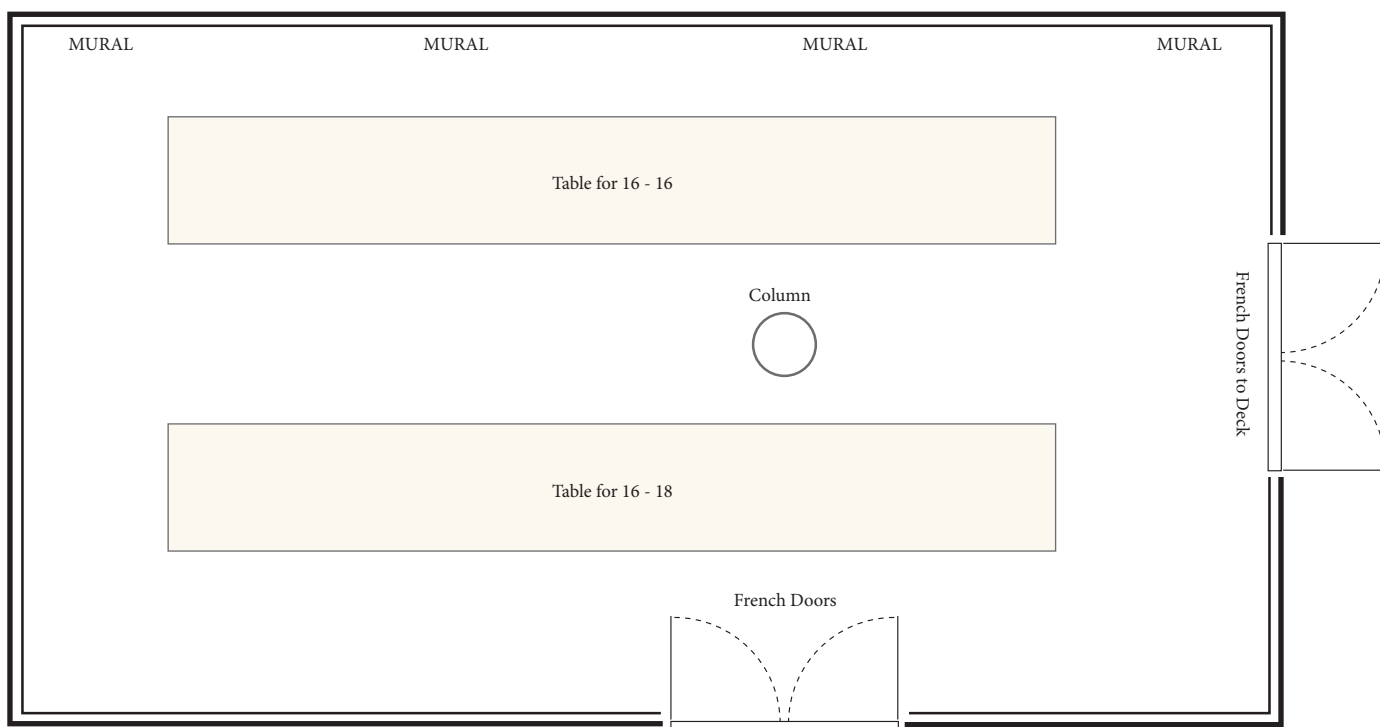
*\*\* These are examples. Additional setups are available.*



# Banquet Rooms

## SAVANNAH ROOM

### Sample Setup



Sample Room 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.*



# PRIVATE

## Cocktail Hors d'Oeuvres

### PASSED HORS D'OEUVRES

HOUSEMADE SPANAKOPITA / Melted Leeks, Spinach, Feta Cheese	38. / doz
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
LIGHTLY FRIED SHRIMP / Honey Mustard Sauce	39. / doz
BUFFALO STYLE FLORIDA SHRIMP / Blue Cheese	28. / doz
YELLOWFIN TUNA TARTARE ON WONTON CRISP / Wasabi Crème Fraiche	38. / doz
CHICKEN OR BEEF SATAY / Peanut Dipping Sauce	30. chicken 38. beef / doz
AFM "SIGNATURE" LIGHTLY FRIED AUSTRALIAN LOBSTER MORSELS / Honey Mustard Dipping Sauce	Mkt.

### FOOD STATIONS

CHILLED JUMBO FLORIDA 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.)

Plus 21% Gratuity and current GA Sales Tax

*Prices are subject to change.*





# 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*

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*

Pano's Private Reserve Coffee and Tea Service

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

*Prices are subject to change.*



# PRIVATE PARTIES

## Lunch Menu Packages

### LUNCH MENU IV

#### Four-Course Lunch

##### SHARED APPETIZER PLATTER

Crisped Rhode Island Calamari  
Chicken & Shrimp Spring Rolls  
Candied Popcorn Rock Shrimp  
Chicken & Cheese Quesadillas

##### CHILLED COCKTAIL OR SALAD

*Host pre-selects one for guests to enjoy:*

**Chilled Jumbo Gulf Shrimp Cocktail (4 pc.)**  
**Chilled Half & Half Combo Cocktail** *jumbo shrimp & jump lump crabmeat*  
Above 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 two 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 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** *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

#### SHARED TABLE 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** *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.*



## 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** *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. 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*

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

## *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 choice of one entree at time of seating:*

- Twin Jumbo Lump Maryland Style Crab Cakes** *lemon grain 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.*





# Specialty Buffet Menu

## Four-Course Buffet

### TABLE SHARING APPETIZER PLATTER

Crispy Rhode Island Calamari  
Chicken & Shrimp Spring Rolls  
Candied Popcorn Rock Shrimp  
Chicken Quesadilla

### SALADS

*Host Pre-selects one for guests to enjoy:*

AFM Chopped Salad basil vinaigrette  
Traditional Caesar Salad parmesan cheese, croutons

### BUFFET ENTREES

*Host Pre-selects four (4) for guests to enjoy*

Parmesan Crusted Salmon tomato shallot sauce  
Lightly Blackened Mahi Mahi on a bed of spinach, lemon butter  
Chicken Francese lemon beurre blanc, capers  
Vegetarian Pasta chef's creamy marinara sauce, asparagus, peas  
Beef Tenderloin creamy mushroom

*\* Chef's Seasonal Accompaniments*

### TABLE SHARING DESSERT PLATTER

Florida Key Lime Pie fresh whipped cream  
Oreo Crusted Cheesecake new york style  
Chocolate Mousse Cake oreo cookie crust, caramel sauce

Pano's Private Reserve Coffee and Tea Service

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

Buffet Package is limited to 50 or more guests.

*Prices are subject to change.*

# PRIVATE PARTIES



## Beverage List

### HOSTED BAR

- PRICE IS PER CONSUMPTION -

Premium Brands (Standard Cocktail)	15.
Deluxe Brands (Standard Cocktail)	17.
House Wine (Red & White)	16.
Domestic Beer	7.50
Imported Beer	7.50
Soft Drinks	3.
Bottled Water (Still & Sparkling)	6.50
Juices	3.50

### 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

Ketel One Vodka  
Tanqueray Gin  
Bacardi Rum  
Don Julio Blanco Tequila  
Makers Mark Bourbon  
Dewars Scotch

#### Deluxe Brands

Grey Goose Vodka  
Bombay Sapphire Gin  
Bacardi Rum  
Herradura Reposado Tequila  
Four Roses Bourbon  
Johnny Walker Black Scotch

Full Bar set up fee: \$75. Mini Bar set up fee: \$40 per bar.  
*All local and state applicable taxes apply to alcohol charge.*

*Prices are subject to change.*