

HISTORIC LAWRENCEVILLE

PERRY ST.

EST. **CHOPHOUSE** 2021

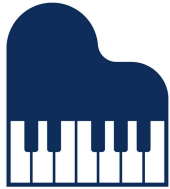
WINE ROOM  WHISKEY BAR

PRIVATE DINING INFORMATION



125 PERRY ST. LAWRENCEVILLE GA 30046
PERRYSTREETCHOPHOUSE.COM

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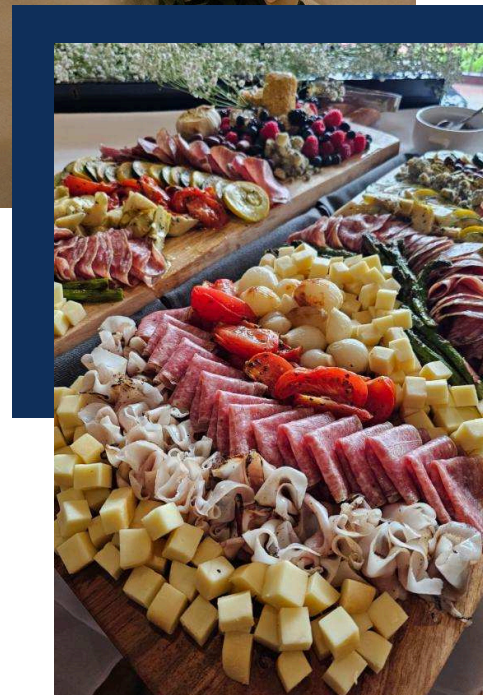
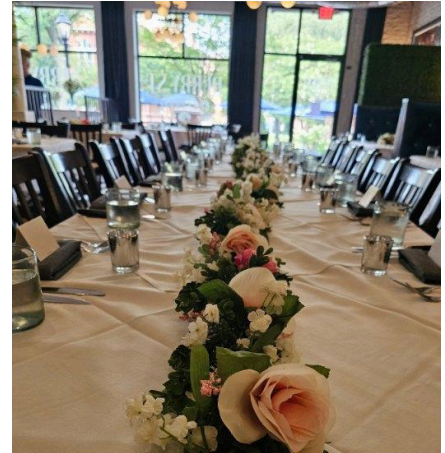
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CONTACT US

BETH SIMPSON | Private Events Coordinator

 (770) 854-0901 ext. 3

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ROOM INFORMATION



CHOPHOUSE LOUNGE

SEATS: 30

Best suited for smaller groups or cocktail parties - this area is composed of our bar and surrounding tables



PRIVATE PATIO

SEATS: 40

Our beautiful outdoor patio on calabose alley is perfect for small-mid sized groups.



TUXEDO ROOM

SEATS: 30

This sunroom is fully covered, but with one roll-up wall giving the space lots of natural light and versatility.

FULL BUYOUTS ALSO AVAILABLE

STARTERS & PLATTERS

RAW BAR

Shucked Oysters
Shrimp Cocktail
Crab Cocktail
Crab Salad Bruschetta
Poached Lobster Tails

CHILLED APPETIZERS

Tomato Mozzarella Skewers
Prosciutto Wrapped Asparagus Crostini
Charcuterie
Fruit & Cheese Display

HOT APPETIZERS

Crab Cakes
Baked Oysters
Lamb Lollipops
Lobster Bites
Lobster Risotto Fritters
Crab Stuffed Mushrooms
Chicken Satays
Crispy Pork Belly
Smash Burger Sliders



DESSERT PLATTERS

Fresh Baked Cookies
Flourless Chocolate Bites
Chocolate Bourbon Pecan Pie
Mini Chocolate Pot-de-Cremè
Mini Honey Crème Brulee
Mini Bread Pudding

Market Priced Per Person | 20 Person Minimum

TIER PACKAGES

TIER ONE

SALAD:

Caesar or Chop

ENTREE:

served w/ mashed potatoes & seasonal vegetables

Hanger Steak

Maple Glazed Airline Chicken Breast

Atlantic Salmon

w/ saffron beurre blanc

DESSERT:

Seasonal Creme Brulee

TIER TWO

STARTER:

Caesar or Chop

or Chef's Seasonal Soup

ENTREE:

served w/ mashed potatoes & seasonal vegetables

8oz Filet Mignon

Maple Glazed Airline Chicken Breast

Atlantic Salmon

w/ saffron beurre blanc

DESSERT:

Seasonal Creme Brulee OR Bread Pudding

TIER THREE

STARTER:

Caesar or Chop

or Chef's Seasonal Soup

ENTREE:

served w/ mashed potatoes & seasonal vegetables

8oz Filet Mignon

16oz Delmonico Ribeye

Twin Crab Cakes

Pork Chop

DESSERT:

Seasonal Creme Brulee OR Bread Pudding

CHEF CURATED

MARKET PRICE

Consult with our events coordinator and culinary team to curate a one-of-a-kind menu curated specially for your event.

Includes starters, entree choice and dessert with branded menus for your guests.

Custom event cocktail can be added as well.

BAR PACKAGES

BEER AND WINE OPEN BAR

Beer: Bud Light, Stella and 420

Wine: Austin Cabernet, Ramey Chardonnay

TRADITIONAL OPEN BAR

Beer: Bud light, Stella, Guinness, Tropicalia

Wine: Black Cottage Sauvignon Blanc, Ramey Chardonnay, Almarada Malbec, Austin Cabernet

Spirits: Four Roses Bourbon, Wild Roots Gln, Pinnacle Vodka, Don Q Cristal Rum, Dewars
Scotch

PREMIUM OPEN BAR

Beer: Full beer list available

Wine: Lageder Pinot Grigio, Mason Sauvignon Blanc, Avissi Prosecco, Frederic Esmonin
Bourgogne Rouge, Raeburn Cabernet.

Spirits: Makers Mark bourbon, Jack Daniels, Bombay Dry Gin, Ketel One Vodka, Bacardi Rum,
Dewars Scotch, Limited cocktail menu available.

ADD ONS

Champagne Toast

Drink Tickets Also Available:

Beer and Wine

Traditional Bar



ADDITIONAL INFORMATION

DEPOSITS

A credit card on file, a signed verification form and signed contract are required in order to secure reservations. A deposit of 10% of sales minimum or selected package may be required. All deposits are non-refundable and an additional fee will apply for all cancellations made within seven days of the function.

MINIMUM SPENDS & PAYMENT

Minimums do not include 6% tax on food, wine, and beer, 9% on all spirits, 20% gratuity

Room minimums do not include cake cutting charges, corkage fees, or any additional items. Failure to meet minimums will result in an additional fee amounting to the difference and charged to the credit card provided for the initial deposit.

State and local taxes, 6% on food, wine and beer, 9% on all spirits, plus a 20% gratuity are applied to all charges incurred during your event. Rental items are subject to tax. Final payment is due at the conclusion of your event. We accept most major credit cards, checks are permitted on approval.

PRIVATE EVENT FEE

A private event room fee starting at \$100 will be retained for all private event room bookings.

GUEST COUNT GAURANTEEE

A final guaranteed number of guests is required 10 days before your event, If this is not possible, the highest guest count on the contract will be used for your guarantee.

DURATIONS

When booking an event with us, a 4 hour window is allotted. Additional set up time will be accomidated when possilbe upon request.

PARKING

Parking is readily available throughout downtown lawrenceville Square, however on weekends it may be harder to find. We suggest parking at one of the nearby public lots, and taking a short walk to the restaurant. **Valet parking can be added to any event package.**

FOOD OPTIONS

For all plated events, if your head count exceeds 16, we will request entree selections / plate count in advance. Entree selections are due 10 days prior to your event with your final guest count guarantee.

LINENS & DECOR

White tablecloths will be provided to all events. Other tablecloth and napkin colors can be accommodated upon request. We have preset decor arrangements that we will set the room with unless you wish to decorate.

We work with experienced vendors to provide specialty services for your functions. (custom cakes, flowers, musicians) For a list of preferred vendors, please contact our Event Planning Manager for more details.

FAQ'S

Do you have room rental fees or food and beverage minimums?

There is a food and beverage minimum for semi-private and private rooms, as well as partial and full buyouts. The minimum amount depends on date and time of the event and may include a room rental fee.

Can I decorate for my event?

You are more than welcome to bring in flowers, centerpieces, and/or balloons. Please have a member of your party coordinate drop-off with your Sales & Event Manager.

Can I bring my own music?

We can accommodate music for any private spaces including: Full Buyout, Perry Street Patio, Sunroom.

What happens if I reserve the patio and it rains?

We keep a close eye on the weather forecasts at all times, so in case of rain, you would be relocated to the next available indoor space.

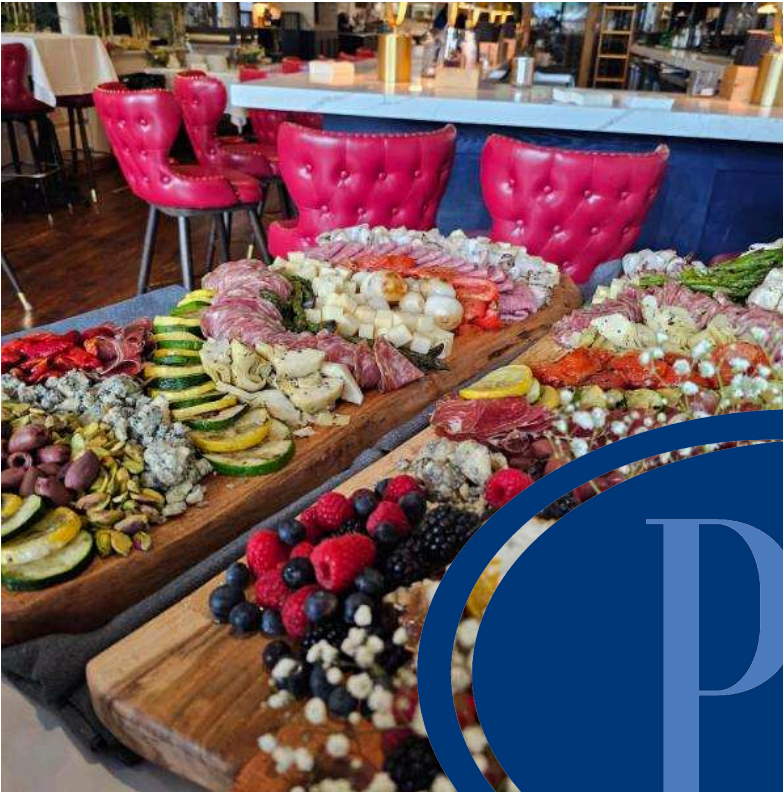
Indoor space may not always be available. We will do our best to accommodate needs and work with you on a change of date if needed.

Can I bring outside food and beverage?

We kindly request that food and beverage are not brought in without prior consent, with the exception of birthday and wedding cakes. Outside dessert fee is \$5 per guest. Wines not offered on our wine list may be consumed in the restaurant with a small corkage fee. Wine corkage fee is \$5 per person.

Can you accommodate a guest in a wheelchair?

Our entire restaurant is fully ADA Compliant and handicap accessible.



PS



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