EVENT PLANNING GUIDE

### **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



Our Event Managers help build your perfect event.

### VARIED MENUS

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



Personalized packages to create your perfect event.



No booking or room rental fees.

### **FLEXIBLE EVENT SPACES**

Private and semiprivate rooms to meet your specific needs.

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### 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	CORDEIRO
Prime part of Top Sirloin	Lamb Picanha, Lamb Chops
FILET MIGNON	<b>BISTECA DE PORCO</b>
Tenderloin	Double Bone-in Pork Chop
FRALDINHA	LOMB0
Bottom Sirloin	Parmesan-Crusted Pork
BEEF ANCHO	COSTELA DE PORCO
Bone-in Ribeye	Pork Ribs
COSTELA	LINGUIÇA
Beef Ribs	Spicy Pork Sausage
ALCATRA	FRANG0
Top Sirloin	Chicken Legs, Breast
MEDALHÕES COM BACON	SEASONAL CUT
Bacon-Wrapped Chicken	
Desen Wasan & Charle	

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 Açai 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 Açai 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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