

CHOPHOUSE
AT NOCATEE®

CHOPHOUSE

Rooftop

PRIVATE DINING

CORPORATE EVENTS • REHEARSAL DINNERS • BIRTHDAYS & MILESTONE CELEBRATIONS •
CLIENT ENTERTAINMENT • HOLIDAY GATHERINGS • & MORE



For more information on private dining and events, please visit
www.chophouseent.com/private-events



AN EXCEPTIONAL EVENT EXPERIENCE

At ChopHouse, private events are designed to feel effortless and entirely tailored to your occasion. From intimate gatherings to larger celebrations, we focus on exceptional food, attentive service and a memorable guest experience.

Our team works closely with you to coordinate every detail, from menu selections to event details, so you can focus on hosting while we take care of the rest.

WHAT TO EXPECT

Tailored Dining Experience

Private dining menus featuring premium cuts, fresh seafood, and signature dishes

Attentive Service

A dedicated team ensuring seamless execution from start to finish

Flexible Private Spaces

Multiple room options designed to accommodate a range of group sizes and event styles

Curated Beverage Options

Wine, cocktail, and bar packages to complement your event

Event Planning Support

Assistance with timing, layout, and overall event flow

PLANNING YOUR EVENT

Explore the Space

Review our private dining options and choose the setting that best fits your event

Select Your Menu

Choose from our curated menus, designed for a seamless group dining experience

Confirm Your Details

Finalize guest count, timing, and event specifics with our team

Enjoy Your Event

We handle the execution so you can focus on hosting

Accommodations are available for a range of group sizes. Our team is happy to assist with availability, menu planning, and event details to bring your vision to life.

PRIVATE DINING MENUS

PLATED DINNER SELECTION ONE

\$74 Per Person

*Plus Tax & Gratuity. Covered Rooftop Only.
30 Guest Maximum.*

SALAD

Caesar Salad

ENTRÉES

Lemon Rosemary Chicken

Grilled Salmon

6oz. Filet Mignon

SIDES

Whipped Potatoes

Haricot Verts

DESSERT

Mini Cheesecake



PLATED DINNER SELECTION TWO

\$84 Per Person

*Plus Tax & Gratuity. Covered Rooftop Only.
30 Guest Maximum.*

SALAD

Host preselects one.

House Salad

Caesar Salad

APPETIZER

Truffle Meatballs

ENTRÉES

Lemon Rosemary Chicken

Grilled Salmon

6oz. Filet Mignon

14oz. Prime NY Strip

SIDES

Whipped Potatoes

Haricot Verts

DESSERT

Mini Cheesecake



ROOFTOP BUFFET

\$68 Per Person

Plus Tax & Gratuity.

PASSED APPETIZERS

Wagyu Carpaccio
Tuna Poke Spoon Bites
Tomato Bruschetta

APPETIZER STATION

Truffle Meatballs
Beef or Chicken Mini Buns
Lobster Spring Rolls

MINI DESSERT PLATTER

PREMIUM ROOFTOP BUFFET

\$78 Per Person

Plus Tax & Gratuity.

PASSED APPETIZERS

Wagyu Carpaccio
Tuna Poke Spoon Bites
Tomato Bruschetta

APPETIZER STATION

Caesar Salad
Truffle Meatballs
Lobster Spring Rolls
Tenderloin Skewers
Miso Glazed Salmon

MINI DESSERT PLATTER

EXECUTIVE ROOFTOP BUFFET

\$98 Per Person

Plus Tax & Gratuity. 25 Guest Minimum.

PASSED APPETIZERS

Wagyu Carpaccio
Tuna Poke Spoon Bites
Tomato Bruschetta

APPETIZER STATION

Caesar Salad
Whipped Potatoes
Grilled Asparagus

CHEF'S CARVING STATION

Beef Tenderloin
Roast Chicken
Smoked Chorizo Sausage

MINI DESSERT PLATTER





HORS D'OEUVRES SELECTIONS

Available individually or as additions to private dining menus.

Mini Buns \$55 / per dozen

Chicken or Beef | Serves 6

Truffle Meatballs \$48 / per dozen

Serves 6

Shrimp Cocktail \$39 / per dozen

Serves 6

Tomato Bruschetta \$28 / per dozen

Serves 6

Oysters Rockefeller \$40 / per dozen

Serves 4

Wagyu Carpaccio \$49 / per dozen

Serves 6

Lobster Spring Rolls \$52 / per dozen

Serves 6

Tuna Poke Spoon Bites \$39/ per dozen

Serves 6

Chop Chop Spicy Shrimp \$20 / per order

Serves 3

Tenderloin Skewers \$75 / per pound

Serves 4

Chicken Skewers \$35 / per pound

Serves 6

ROOFTOP LUNCH

\$59 Per Person

Plus Tax & Gratuity.

*Lunch events available between 11:00 AM and 2:00 PM.
A \$2,500 food & beverage minimum applies.*

LUNCH MENU ONE

Bread Plate

Grilled Salmon Salad

Crispy Chicken Salad

LUNCH MENU TWO

Caesar Salad

Grilled Salmon

Sliced Tenderloin

Grilled Chicken

SIDES

Whipped Potatoes

Haricot Verts

DESSERT

Mini Cheesecake

BAR PACKAGES

BEER AND WINE PACKAGE

2 Hour: \$25 per person | 3 Hour: \$35 per person

Unlimited service, standard beer & wine selections

SUPER PREMIUM BAR PACKAGE

2 Hour: \$48 per person | 3 Hour: \$58 per person

Unlimited topshelf spirits, wine & beer service.

PREMIUM BAR PACKAGE

2 Hour: \$38 per person | 3 Hour: \$48 per person

Unlimited premium spirits, wine & beer service.

PRIVATE BARTENDER

2 Hour: \$200 | 3 Hour: \$300

Private bartender service available with any bar package selection.

BEER & WINE PACKAGE

Select 4 Beer options | Select 2 Wine options

BEER

*Domestic
Import
IPA
Non-Alcoholic*

WINE

*Cabernet Sauvignon
Pinot Noir
Chardonnay
Sauvignon Blanc*

PREMIUM BAR PACKAGE

Select 4 Beer options | Select 3 Wine options

BEER

*Domestic
Import
IPA
Non-Alcoholic*

WINE

*Cabernet Sauvignon
Pinot Noir
Chardonnay
Sauvignon Blanc
Sparkling*

SPIRITS

*Vodka
Gin
Tequila
Rum
Bourbon
Whiskey
Scotch*

SUPER PREMIUM BAR PACKAGE

Select 4 Beer options | Select 4 Wine options

Bar packages include standard mixed cocktails. Specialty cocktails and martinis not included.

PRIVATE DINING IN THE COVERED ROOFTOP

The Covered Rooftop offers a sophisticated semi-private setting ideal for social gatherings, business dinners, cocktail receptions, and celebratory events. Located beneath the covered portion of the rooftop, the space provides an open-air atmosphere with both comfort and versatility.

Accommodating up to 40 guests, the Covered Rooftop features fans, heaters, and integrated AV capabilities with a mounted television for presentations and special events. Its flexible layout and inviting ambiance make it well suited for both corporate and social occasions.

PRIVACY:
SEMI-PRIVATE

GUEST CAPACITY:
40 GUESTS

MINIMUM SPEND REQUIRED:
YES



"We've had the pleasure of hosting numerous private events at Chophouse Nocatee, and every time has been a wonderful experience! All attentive and go above & beyond!"

The atmosphere, food, and service exceed expectations, and our guests always leave speaking highly of the experience as well.

We're grateful to have a continued partnership with them and highly recommend them for private events, dinners or any special occasion!"

-The Legacy Retirement Group

PRIVATE DINING IN THE FULL ROOFTOP BUYOUT

The Full Rooftop Buyout offers an expansive private event setting designed for larger gatherings, corporate functions, and exclusive celebrations. With full access to the rooftop bar and lounge areas, guests can enjoy a seamless event experience paired with exceptional dining and service.

Accommodating up to 85 guests, the rooftop features multiple televisions with integrated AV capabilities, flexible event layouts, and sweeping rooftop views that enhance any occasion. The open-air setting and elevated atmosphere provide a memorable experience ideal for both corporate and social entertaining.

PRIVACY:
FULLY PRIVATE

GUEST CAPACITY:
85 GUESTS

MINIMUM SPEND REQUIRED:
YES



"Just wanted to Thank you all for being so Awesome and helpful last night! Sorry for the craziness with being so booked. We have never had everyone show up! You & your staff were Great!"

We did mention to the room a big thank you to the chophouse & staff that you all were just Awesome!"

-Marena Manning

PRIVATE EVENT POLICIES

All banquet menu pricing is exclusive of tax, gratuity and applicable fees. Banquet menus include unlimited soft drinks, iced tea, and coffee service. Espresso beverages and hot tea are not included.

Private events include use of the space for 3 hours. Guests may access the room 30 minutes prior to the event start time. Additional time may be accommodated based on availability. Holidays excluded.

All private events require a set menu, signed contract, and credit card on file. Final guest count must be provided 48 hours prior to the event.

Separate checks are not available for private events. For select events, alcohol purchases may be billed separately with prior approval.

FOOD & BEVERAGE MINIMUMS

All private events are subject to food & beverage minimums based on guest count, selected event space, date and time of booking. Minimums must be met through on-site food and beverage purchases only. If the minimum is not met, the remaining balance will be applied as an unmet minimum fee. To-go food and alcohol are excluded from food & beverage minimums.

CANCELLATION POLICY

Private events must be cancelled at least 48 hours prior to the scheduled event start time to avoid cancellation fees. Events cancelled within 48 hours of the scheduled event time will incur a cancellation fee of \$50 per confirmed guest.

ADDITIONAL FEES

A \$20 cake/outside dessert fee will apply per dessert item. A \$30 corkage fee applies per 750ml bottle of wine, with a maximum of 4 bottles permitted per event.

Events requiring additional set-up, breakdown or extensive décor clean-up may be subject to an additional labor fee based on the scope of work required to restore the space to its original condition.

CHOPHOUSE AT NOCATEE

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