

# THE CHAPMAN & CHASE LOUNGE

## EVENT DINING GUIDE

# THE HENDERSON ROOM

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Inspired by the rich heritage of Winter Park, the Henderson Room offers an elevated private dining experience ideal for celebrations, gatherings, corporate dining and special occasions.

Named in honor of Gus Henderson, an influential figure in Winter Park history, this space reflects the spirit and legacy of the community.

With seating for up to 40 guests, the Henderson Room is fully private and equipped with advanced audio-visual amenities, perfect for any memorable event.

Contact us to learn more or to reserve the Henderson Room for your next private dining experience.

# THE CHASE LOUNGE

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A destination of its own, the Chase Lounge is the ideal setting for lively social gatherings and stylish cocktail receptions. With warm, intimate lighting, curated music, and a vibrant atmosphere, it invites guests to connect, unwind, and celebrate.

The lounge accommodates up to 30 guests and features exclusive terrace seating overlooking Park Avenue, perfect for both casual mingling and more formal events.

Reach out to learn more or to book your next unforgettable event in the Chase Lounge.

# FULL VENUE BUYOUT

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The Chapman will curate an exceptional culinary journey for your next exclusive event. Discover how we can make your event an occasion everyone will remember...

## STARTER

### **Crispy Bang Bang Lions Mane**

local lion's mane mushrooms, ssamjang chili aioli, toasted sesame, snipped chives

## TO SHARE

*Served Family Style*

### **Farmer's LOL Chop Salad**

lots of fresh veggies, swicy bacon, feta cheese, pepitas, LOL (lemon-orange-lime) vinaigrette

## HANDHELD BOARD

### **Southern Chicken Sando**

roasted chicken, swicy bacon, melted cheddar, sun-dried tomatoes, griddle toasted focaccia, chili aioli

### **Toasty Cuban Melt**

slivered prosciutto, pork tenderloin, Swiss cheese, griddle toasted focaccia, dijonaise sauce

### **Florida Fish Crunch**

light, crispy fresh catch, arugula, ancho remoulade, fresh lemon, artisan baked bun

## DESSERT

### **Sky High Citrus Meringue Pie**

gingersnap crust, orange zested meringue

**\$52.00 per person**, plus tax and service charge  
- Includes soft beverages, iced tea and coffee

## STARTER

*choice of:*

### **Farmer's LOL Chop Salad**

lots of fresh veggies, swicy bacon, feta cheese, pepitas, LOL (lemon-orange-lime) vinaigrette

### **Today's Craft Soup**

fresh, seasonal ingredients

## ENTRÉE

*Select 4*

### **Rustic Roasted Vegetables**

Grilled artichoke sunflower, array of seasonal vegetables, avocado salsa verde

### **Seared Arctic Salmon Caesar**

little gem lettuce, warm garlic croutons, tomatoes, parmesan, buttermilk caesar dressing, wine cured anchovy

### **Filet Mignon Wedge Salad**

Cast iron seared angus filet, baby iceberg, Campari tomatoes, Cheshire Farm swicy bacon, avocado, blue cheese vinaigrette

### **Crab & Lobster Roll**

Colossal crab and cold water lobster, crisp celery, dijonnaise, zesty slaw, warm toasted roll, steak fries

### **Southern Chicken Sando**

roasted chicken, swicy bacon, melted cheddar, sun-dried tomatoes, griddle toasted focaccia, chili aioli, zesty slaw

### **Brasstown Beef Burger**

melted cheddar, lettuce, blistered tomatoes, caramelized onion, sliced deli pickle, Chapman burger sauce, artisan baked bun, steak fries

### **Chapman Avocado Tuna Bowl**

Seared tuna & fresh raspberry poke in a hass avocado, fresh cucumber, tender kale, toasted citrus pearl pasta, radishes, pickled red onion, adobo plantain crisp

## DESSERT

*Select 1*

### **Sky High Citrus Meringue Pie**

gingersnap crust, orange zested meringue

### **Valrhona Chocolate Decadence**

fresh raspberries, triple berry sauce, cocoa nibs

**\$46 per person**

plus tax and service charge - Includes soft beverages, iced tea and coffee

**Add Dessert - \$60 per person** plus tax and service charge

## STARTERS

*Served Family Style*

### **Pull-Apart Focaccia Rolls**

orange butter, Tasman sea salt

### **Rise n' Sunshine Flatbread**

scrambled farm eggs, swicy bacon, melted fontina cheese, potato, roasted tomato, fresh avocado

### **Crispy Bang Bang Lion's Mane**

local lion's mane mushrooms, ssamjang chili aioli, toasted sesame, snipped chives

## ENTRÉE

*Select 4:*

### **Steak & Eggs Rancheros**

Grilled prime skirt steak, farm fresh eggs, crisp corn tostada, melted cheese, avocado salsa verde, zesty pico de gallo, arugula

### **Crab & Lobster Roll**

colossal crab and cold water lobster, crisp celery, dijonnaise, zesty slaw, warm toasted roll

### **Crème Brulée French Toast**

Mai chai spiced maple butter glaze, pecans, vanilla citrus sauce, fresh spring berries

### **Farmer's LOL Chicken Chop Salad**

warm roasted chicken, swicy bacon, lots of fresh veggies, feta cheese, pepitas, LOL (lemon, orange lime) vinaigrette

### **Chapman Avocado Tuna Bowl**

Fresh ahi tuna in a hass avocado, poke vinaigrette, zesty mix greens, bahn mi ancient grain salad, pickled onion, radish, crispy rice noodles

### **Bacon & Egg Brunch Burger**

Brasstown beef burger, farm fresh egg, swicy Cheshire Farms bacon, cheddar cheese, blistered tomatoes, porcini aioli

**\$54 per person**

plus 6.5% tax and 24% service charge  
Includes soft beverages, iced tea and coffee

# THE CHAPMAN

# DINNER

## STARTERS

*Served Family Style*

### **Crispy Bang Bang Lions Mane**

Local lion's mane mushrooms, ssamjang chili aioli, toasted sesame, snipped chives

### **Lobster Fontina Melt Flatbread**

Cold water lobster, sweet roasted red peppers, melted fontina cheese, lemon dressed arugula

## SALAD

*Choice of:*

### **The Autumn Floridian**

Baby arugula, roasted butternut squash, pomegranate, sun-dried cherries, goat cheese, fresh avocado, swicy pecans, house citrus vinaigrette

### **Little Gem Caesar**

Tender butter lettuce, garlic croutons, campari tomatoes, shaved Parmesan, buttermilk Caesar dressing, wine-cured anchovy

## ENTRÉE

*Choice of:*

### **Grilled Kvaroy Arctic Salmon**

Autumn ancient grains, butternut squash, tart red cherries, massaged kale, ginger-lime aioli

### **Roasted Joyce Farms Chicken**

Boneless roasted all-natural half chicken, lemon herb rub, leaf spinach, country buttermilk mashed potatoes

### **Filet - Demkota Ranch**

Curated salt, shiitake gravy, griddled cipollini, toybox tomato, crispy potato gaufrettes garnish

### **Rustic Roasted Vegetables**

Grilled artichoke sunflower, array of seasonal vegetables, avocado salsa verde

## DESSERT

*Choice of:*

### **Sky High Citrus Meringue Pie**

Gingersnap crust, orange zested meringue

### **Valrhona Chocolate Decadence**

Fresh raspberries, triple berry sauce, cocoa nibs

**\$110 per person**

Plus 6.5% tax and 24% service charge  
Includes soft beverages, iced tea and coffee

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

# HORS D'OEUVRES

## **Tuna Poke**

Crispy Wonton \$6 per piece

## **Burrata Bruschetta**

Roasted tomatoes, pesto drizzle  
\$3.50 per piece

## **Mini Crab Cakes**

\$6.00 per piece

## **Shrimp Ceviche**

\$4.50 per piece

## **Signature Filet Slider**

Caramelized onions \$8.00 per piece

## **Salmon Sliders**

Ancho remoulade \$6.00 per peice

## **333 Grazing Board \$14 per person**

Cured meats, artisan cheesed, sweet  
and savory bites, rustic herb focaccia

## **Chilled Florida Citrus Seared Shrimp \$7 per person**

Ancho chili remoulade

## *Flatbreads*

*serves 4 guests*

### **Lobster Fontina Melt Flatbread**

\$24/ea

### **Wild Mushroom Flatbread**

\$17/ea

### **Southern BBQ Chicken Flatbread**

\$18/ea

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PHARMACEUTICAL GUIDE

# THE HENDERSON ROOM

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Elevate your pharmaceutical dinner experience in The Henderson Room, a refined private dining space that blends elegance with modern Florida charm. Accommodating up to 36 guests, this intimate room features state-of-the-art AV capabilities, ideal for presentations and educational programs. Guests will enjoy the warm ambiance created by rich wood finishes, soft lighting, and curated décor.

Whether you're hosting a focused discussion or a corporate gathering, The Henderson Room offers a polished yet welcoming atmosphere that leaves a lasting impression.



## SALAD

### **The Seasonal Floridian**

Autumn ancient grains, butternut squash, tart red cherries, massaged kale, ginger-lime aioli

## ENTRÉE

*Choice of:*

### **Grilled Kvaroy Arctic Salmon**

Autumn ancient grains, butternut squash, tart red cherries, massaged kale, ginger-lime aioli

### **Roasted Joyce Farms Chicken**

Boneless roasted all-natural half chicken, lemon herb rub, leaf spinach, country buttermilk mashed potatoes

### **Filet Demkota Ranch**

Curated salt, shiitake gravy, griddled cipollini, toybox tomato, crispy potato gaufrettes garnish

### **Rustic Roasted Vegetables**

Grilled artichoke sunflower, array of seasonal vegetables, avocado salsa verde

## DESSERT

*Choice of:*

### **Valrhona Chocolate Decadence**

Fresh raspberries, triple berry sauce, cocoa nibs

### **Sky High Citrus Meringue Pie**

Gingersnap crust, orange zested meringue

**\$125.00 per person**, inclusive of tax and service charge. Includes soft beverages, iced tea and coffee

# PLEASE INQUIRE ABOUT OUR PHOTOBOOTH ADD-ON OPTION

We offer a personalized stand-alone photo booth to bring even more smiles and magic to your celebration. Renting our photo booth is easy and adds a fun, memorable touch to any event.

- Up to 3 hours
  - Open-air photo booth setup
  - High-quality photos
  - Instant digital sharing
  - Next-day private digital gallery with all photos
  - Unlimited digital photos
  - Setup 30 minutes prior to your event start time
- Rental does not include backdrop, props, printer or onsite printed images

