

THE CHAPMAN & CHASE LOUNGE

EVENT DINING GUIDE

THE HENDERSON ROOM

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.



THE CHASE LOUNGE

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



FULL VENUE BUYOUT

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

Guest choice of:

FARMER'S LOL CHOP SALAD

Fresh vegetables, local lettuce, feta cheese, tomatoes, pepitas, LOL (lemon-orange-lime) vinaigrette

TODAY'S CRAFT SOUP

fresh, seasonal ingredients

ENTRÉE

Select four

INVOLTINI

Eggplant, zucchini, raisins, crispy garbanzo, pomegranate, pistachios, citrus yogurt, coconut curry, basmati rice, house spices

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 one

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

THE CHAPMAN

DINNER

STARTERS

Served Family Style

PULL APART FOCACCIA ROLLS

Orange butter, Tasman sea salt

CRISPY BANG BANG LIONS MANE

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

CHAPMAN MEATBALLS

Herb chicken, pomegranate reduction, lentil-vegetable salad, salsa verde

SALAD

Choice of:

THE SEASONAL FLORIDIAN

Arugula, Little Gem lettuce, pea shoots, goat cheese, strawberries, blueberries, mango, hearts of palm, English peas, avocado, pistachio, house citrus vinaigrette

LITTLE GEM CAESAR

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

ENTRÉE

Choice of:

KVAROY ARCTIC SALMON

Tomato coulis, greek yogurt, kalamata olive, spring vegetable ratatouille

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

INVOLTINI

Eggplant, zucchini, raisins, crispy garbanzo, pomegranate, pistachios, citrus yogurt, coconut curry, basmati rice, house spices

DESSERT

Choice of:

SKY HIGH CITRUS MERINGUE PIE

Gingersnap crust, orange zested meringue

VALRHONA CHOCOLATE DECADENCE

Fresh raspberries, triple berry sauce, cocoa nibs

116 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.

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

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

ENTRÉE

Select four

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, dijonaise, zesty slaw, warm toasted roll

CRÉME BRULÉE FRENCH TOAST

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

FARMER'S LOL CHICKEN CHOP SALAD

Roasted chicken, Fresh vegetables, local lettuce, feta cheese, tomatoes, 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

TUNA POKE

Crispy Wonton
6 per piece

BURRATA BRUSCHETTA

Roasted tomatoes, pesto drizzle
3.5 per piece

MINI CRAB CAKES

Ancho remoulade
6 per piece

SHRIMP CEVICHE

Mango salsa
4.5 per piece

SIGNATURE FILET SLIDER

Caramelized onions
8 per piece

SALMON SLIDERS

Ancho remoulade
6 per piece

CHAPMAN MEATBALLS

Salsa verde, pomegranate reduction
7 per piece

333 GRAZING BOARD

3 cured meats, 3 artisan cheeses, 3 sweet and savory
bites, herb focaccia
14 per person

CHILLED FLORIDA CITRUS SEARED SHRIMP

Ancho chili remoulade
7 per person

LOBSTER FONTINA MELT FLATBREAD

24 each

WILD MUSHROOM FLATBREAD

17 each

SOUTHERN BBQ CHICKEN FLATBREAD

18 each

PHOTOBOOTH

ADD-ON OPTION

Some celebrations deserve more than just memories — they deserve something to hold onto. Our personalized photo booth is available as an exclusive add-on for private dining events, bringing a touch of fun and spontaneity to even the most elegant evenings.

WHAT'S INCLUDED

- Up to 3 hours of use
- Unlimited digital photos
- Open-air setup
- Instant digital sharing
- High-quality imagery
- Private gallery, delivered next day

GOOD TO KNOW

Setup begins 30 minutes before your event. The photobooth rental does not include a backdrop, props, printer, or onsite printed images

