



ORLANDO GROUP DINING & PRIVATE EVENTS

AMERICAN SOCIAL®
BAR & KITCHEN

TABLE OF CONTENTS

01 A TASTE OF AMSO

02-06 AMSO ORLANDO

FREEDOM HALL

THE TERRACE

ARMSTRONG OBSERVATORY

FULL VENUE BUYOUT

07 VIRTUAL TOUR

08 PLATED LUNCH

09 LUNCH DISPLAY

10 SOCIAL HOUR DISPLAY

11 PLATED DINNER

12 DINNER DISPLAY

13 LATE NIGHT

14 PLATED BRUNCH

15 BRUNCH DISPLAY

16 ENHANCEMENTS

17 BAR MENU

18 FREQUENTLY ASKED QUESTIONS

19 CONTACT

A TASTE OF AMSO

American Social is the place to eat, drink and be social. High-energy atmosphere. Award-winning menu. Live entertainment. Unique cocktails. Local beer and so much more. All in a space designed for electric, social experiences. Where conversations flow free and connections run deep. Where the stage is always set for having a good time.

Our award-winning menu reimagines American Classics with a modern twist. Boundary pushing flavors, seasonal features and upmarket crowd pleasers - food curated for sharing, indulging & having fun and endless conversations to go with them.

Ready to celebrate? We're here for it. Events at AmSo just hit different. Incredible food, music and electric vibes where you're the occasion. Our private rooms and semi-private areas are elevated and stylish, yet approachable and comfortable with the flexibility to host events of any size. Any restaurant can host a party, but at American Social we host THE PARTY and the memories run deep.





AMSO

ORLANDO

Tourist or a local that loves the city's landmarks? It doesn't matter, because here you're always a VIP. Our Orlando restaurant is situated perfectly between the bustle of I-Drive and the residential neighbors of Windermere and Dr. Phillips, creating a perfect blend of regulars and those discovering AmSo for the first time.

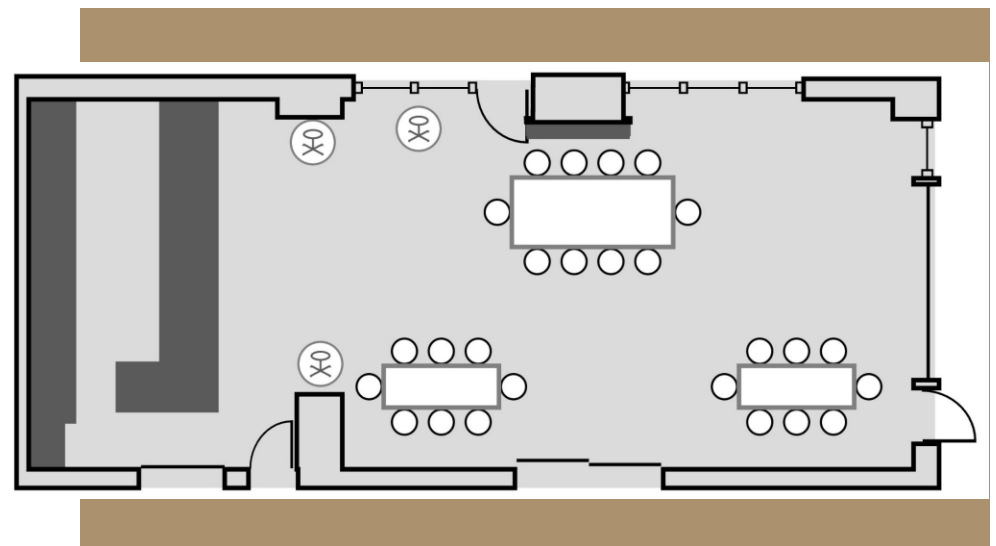
Go big or keep it intimate. With three bars and a beautiful private dining room that can be expanded on to the covered patios, we pride ourselves on versatile options to curate the perfect event. Casual dinners, birthdays, networking or business meetings... we've got you covered. Just bring your people, we'll bring our A Game.

FREEDOM HALL

CAPACITY: 45

CAPACITY SEATED: 35

Welcome to Freedom Hall, our premier private dining and event space, designed to cater to a variety of occasions with flexibility and style. This versatile room can comfortably host an elegant seated dinner for up to 35 guests, offering a sophisticated setting with its chic decor and plush furnishings. When the occasion calls for a more dynamic atmosphere, the space can be effortlessly transformed into a vibrant mix-and-mingle area accommodating between 45 guests.

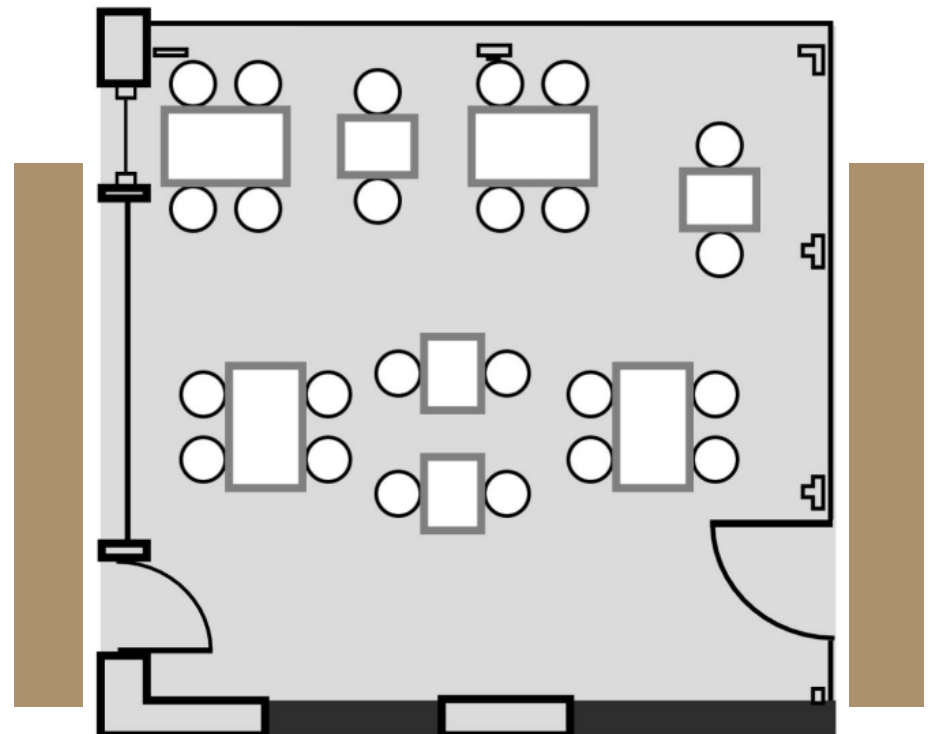


THE TERRACE

CAPACITY: 30

CAPACITY SEATED:

The Terrace, our versatile outdoor covered event space can host a seated dinner for 26 guests or be effortlessly transformed into a stylish reception area with several cocktail tables. Equipped with weather shades to shield you from the elements and heaters for added comfort during cooler seasons, The Terrace ensures a delightful experience no matter the weather. The Terrace provides a charming setting to make your event memorable and enjoyable.

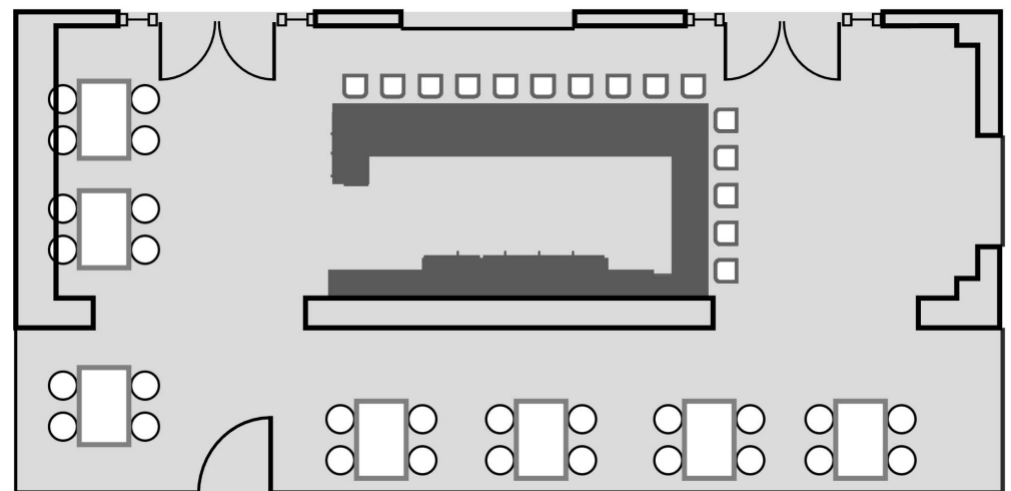


ARMSTRONG OBSERVATORY

CAPACITY: 50

CAPACITY SEATED: 30

Located off the main dining room, the Armstrong Observatory is a multipurpose space that offers a unique blend of sophistication and comfort. Equipped with a covered private bar, seven TVs, high-top tables, and inviting fire pits, this space sets the stage for an exceptional event experience. The Armstrong Observatory can comfortably seat 30 guests for a relaxed dinner setting. Alternatively, it can transform into a dynamic mix-and-mingle style event space for up to 50 guests.



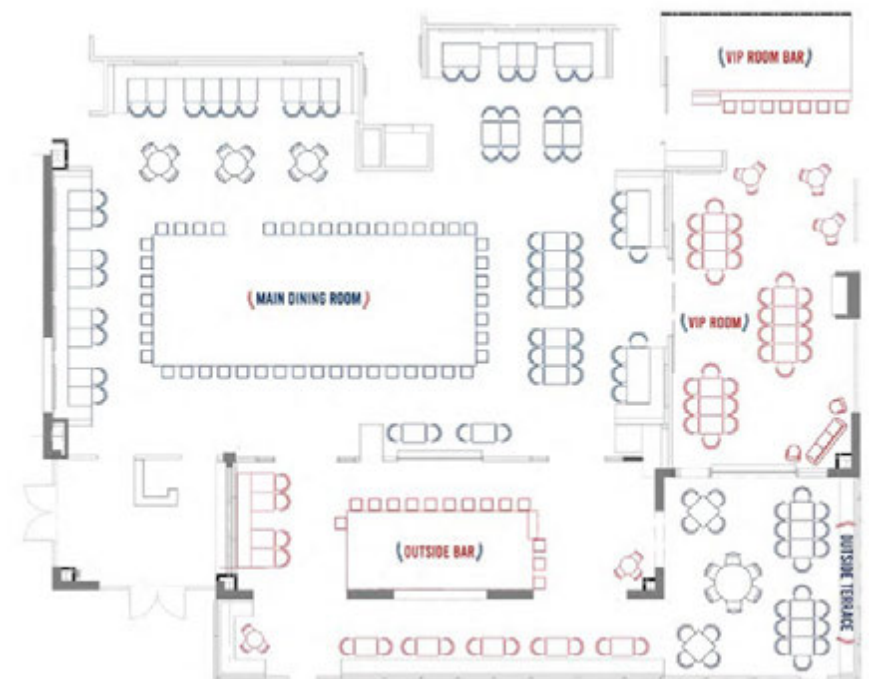
FULL VENUE BUYOUT

CAPACITY: 450

CAPACITY SEATED: 280

TOTAL SQ FT: 8,700

American Social is the ideal venue for your large party events. With its versatile setup, including 3 bars, 30 TVs, and a variety of seating options, it's perfect for any occasion. The venue comfortably seats 280 guests and can accommodate up to 450 in a reception-style setup, ensuring ample space for even the most sizable gatherings. Whether you're organizing a corporate event, wedding reception, or a grand celebration, American Social is crafted to deliver electric, social experiences.

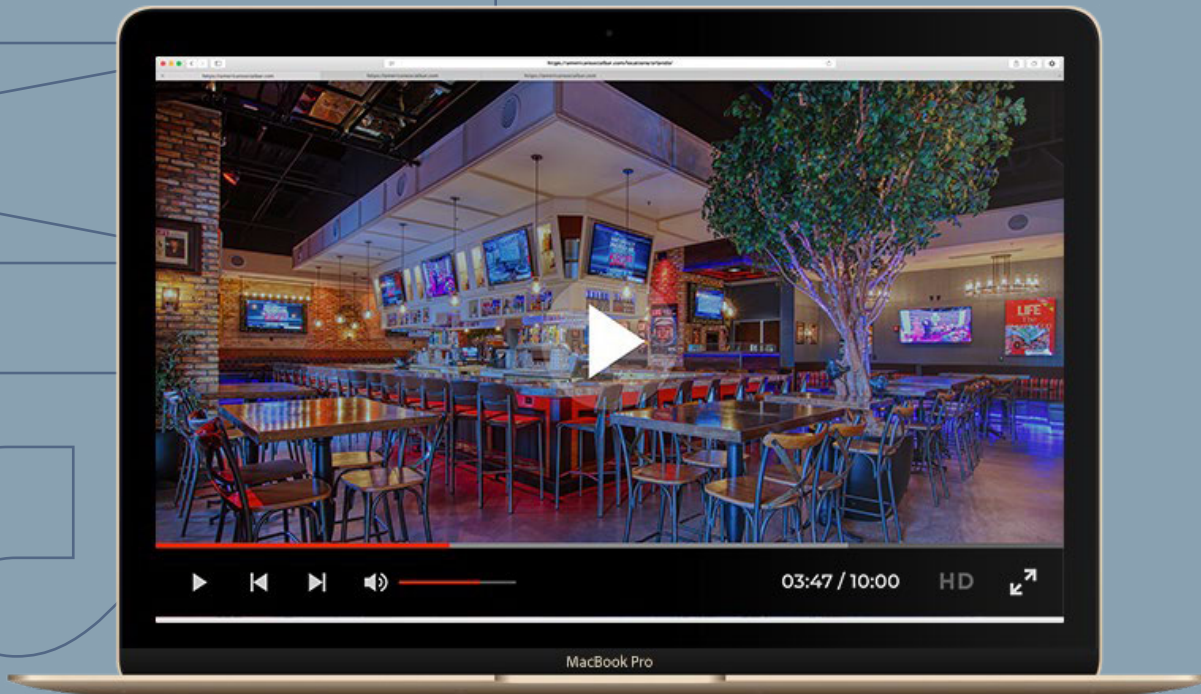


VIRTUAL TOUR

Our venues are sought after for a reason. From group dining to cocktail parties, intimate gatherings to large corporate functions, AmSo throws customized events like no other. The stage is always set, now it's your time to shine and create memories for life.

Events we love to host:

- Happy Hour
- Birthday Celebration
- Anniversary
- Bridal Shower
- Corporate Event
- Office Christmas Party
- Small Dinner Party
- Wedding Rehearsal Dinner



EXPLORE THE SPACE

PLATED LUNCH

21 per person

SOCIAL SHAREABLES

family style / choose 2 / +4 per person

GOAT CHEESE CROQUETTES

red chili guava glaze

DEVILED EGGS

candied bacon

HUMMUS

olive pimento relish, pita, crudités

KEY WEST SHRIMP CAKES

green goddess, comeback sauce

SPINACH & ARTICHOKE DIP

cheddar, parmesan, pepper jack, pico, tortilla chips

SOFT BAKED PRETZELS

beer cheese

SALAD

individually plated / choose 1

GARDEN

greens, cucumber, tomato, carrots, citrus vinaigrette

CEASER

romaine, parmesan, herb crouton

HOUSE SPECIALTIES

individually plated / guest selection day of

AMSO BURGER

1/2 lb. AmSo beef blend patty, American, AmSo sauce, lto, brioche

SANTA FE TURKEY CLUB

guacamole, jalapeño bacon, gouda, cilantro lime, lettuce, chipotle honey mustard, sourdough

MAHI SANDWICH

blackened or grilled, comeback sauce, lto, brioche

CHICKEN COBB SALAD

grilled or fried, romaine, corn, bacon, tomato, avocado, egg, blue cheese crumbles, ranch

DESSERTS

choose 1 / +8 per person

OPTIONS AVAILABLE ON PAGE 18.

ENHANCEMENTS

explore our selection of premium enhancements by [clicking here](#).

Package includes soft drinks, coffee, and tea. Pricing is per guest and does not include tax or service fee.



LUNCH DISPLAY

30 per person
replenished for 1 hour of service; additional hour(s) +12 per person

SALADS

choose 1

GARDEN

greens, cucumber, tomato, carrots, citrus vinaigrette

CAESAR

romaine, parmesan, herb crouton

PREMIUM SIDES

choose 1

MAC & CHEESE

gemelli, smoked gouda, American & pecorino cheeses

KIMCHI FRIED RICE

egg, chili crisps, ginger

PASTA

gemelli, mushroom, squash, zucchini, bell pepper, onion, tomato
choice of marinara, primavera or a la vodka

HANDHELDS

choose 1

MINI BBQ BRISKET SANDWICHES

bourbon glaze, crispy jalapeños

AMSO BURGER SLIDERS

AmSo beef blend, American, pickles, AmSo sauce, brioche

SANTA FE TURKEY CLUB

guacamole, jalapeño bacon, gouda, cilantro lime, lettuce, chipotle honey mustard, sourdough

NASHVILLE HOT CHICKEN SLIDERS

hot sauce, pickles, brioche

PROTEINS

choose 2

PAN-ROASTED CHICKEN BREAST

red chili guava or marsala

PAN-SEARED SALMON

beurre blanc or green goddess

GRILLED SIRLOIN (+8 PER PERSON)

A.1. demi-glace or chimichurri

DESSERTS

choose 1 / +8 per person

OPTIONS AVAILABLE ON PAGE 18.

ENHANCEMENTS

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SOCIAL HOUR DISPLAY

26 per person, choose total of 4 items
replenished for 1 hour of service; additional hour(s) +12 per person
additional items +6 per person per item

COLD DISPLAY

CRUDITES

seasonal assortment

CHEESE & CHARCUTERIE

Chef's selection

HUMMUS

olive pimiento relish, pita, crudités

AHI TUNA POKE BITES

wonton crisps, wakame, sesame, soy, sriracha, chili crisps

SANTA FE TURKEY CLUB

guacamole, jalapeño bacon, gouda, cilantro lime, lettuce, chipotle honey mustard, sourdough

DEVILED EGGS

candied bacon

CEVICHE

shrimp & scallops, lime, avocado, pico, tortilla chips

HOT DISPLAY

SOFT BAKED PRETZELS

beer cheese

PIZZA

pepperoni & cheese, mozzarella, parmesan, marinara

SPINACH & ARTICHOKE DIP

cheddar, parmesan, pepper jack, pico, tortilla chips

AMSO BURGER SLIDERS

AmSo beef blend, American, pickles, AmSo sauce, brioche

CHICKEN WINGS

buffalo or bbq with celery & ranch or guavanero with pickled veggies

KEY WEST SHRIMP CAKES

green goddess, comeback sauce

GOAT CHEESE CROQUETTES

red chili guava glaze

MINI BBQ BRISKET SANDWICHES

bourbon glaze, crispy jalapeños

NASHVILLE HOT CHICKEN SLIDERS

hot sauce, pickles, brioche

CHORIZO & CHEESE ROLL

chorizo, manchego, puff pastry



PLATED DINNER

50 per person

SOCIAL SHAREABLES

family style / choose 2

KEY WEST SHRIMP CAKES

green goddess, comeback sauce

GOAT CHEESE CROQUETTES

red chili guava glaze

CEVICHE

shrimp & scallops, lime, avocado, pico, tortilla chips

SOFT BAKED PRETZELS

beer cheese

CHICKEN WINGS

buffalo or bbq with celery & ranch or guavanero with pickled veggies

SPINACH & ARTICHOKE DIP

cheddar, parmesan, pepper jack, pico, tortilla chips

CLASSIC MEATBALLS

beef & pork blend, marinara, mozzarella, basil, ciabatta

SALADS

individually plated / choose 1

GARDEN

greens, cucumber, tomato, carrots, citrus vinaigrette

CAESAR

romaine, parmesan, herb crouton

ENTREES

individually plated / guest selection day of

PAN-ROASTED CHICKEN BREAST

red chili guava or marsala

PAN-SEARED SALMON

beurre blanc or green goddess

PASTA

gemelli, mushroom, squash, zucchini, bell pepper, onion, tomato

choice of marinara, primavera or a la vodka

GRILLED SIRLOIN (+ 8 PER PERSON)

A.1. demi-glace or chimichurri

VEGETABLES & STARCH

choose 1 of each

GARLIC BROCCOLINI OR ROASTED BRUSSELS

MASHED POTATOES, ROASTED POTATOES OR FRIED RICE

DESSERTS

choose 1 / +8 per person

OPTIONS AVAILABLE ON PAGE 18.

ENHANCEMENTS

explore our selection of premium enhancements by [clicking here](#).

Package includes soft drinks, coffee, and tea. Pricing is per guest and does not include tax or service fee.



DINNER DISPLAY

48 per person
replenished for 1 hour of service; additional hour(s) +12 per person
additional appetizers +6 per person

SOCIAL SHAREABLES

choose 2

KEY WEST SHRIMP CAKES

green goddess, comeback sauce

GOAT CHEESE CROQUETTES

red chili guava glaze

CEVICHE

shrimp & scallops, lime, avocado, pico, tortilla chips

SOFT BAKED PRETZELS

beer cheese

CHICKEN WINGS

buffalo or bbq with celery & ranch or guavanaro with pickled veggies

SPINACH & ARTICHOKE DIP

cheddar, parmesan, pepper jack, pico, tortilla chips

CLASSIC MEATBALLS

beef & pork blend, marinara, mozzarella, basil, ciabatta

SALADS

choose 1

GARDEN

greens, cucumber, tomato, carrots, citrus vinaigrette

CAESAR

romaine, parmesan, herb crouton

ENTREES

choose 2

PAN-ROASTED CHICKEN BREAST

red chili guava or marsala

PAN-SEARED SALMON

beurre blanc or green goddess

PASTA

gemelli, mushroom, squash, zucchini, bell pepper, onion, tomato

choice of marinara, primavera or a la vodka

GRILLED SIRLOIN (+ 8 PER PERSON)

A.1. demi-glace or chimichurri

VEGETABLES & STARCH

choose 1 of each

GARLIC BROCCOLINI OR ROASTED BRUSSELS

MASHED POTATOES. ROASTED POTATOES OR FRIED RICE

DESSERTS

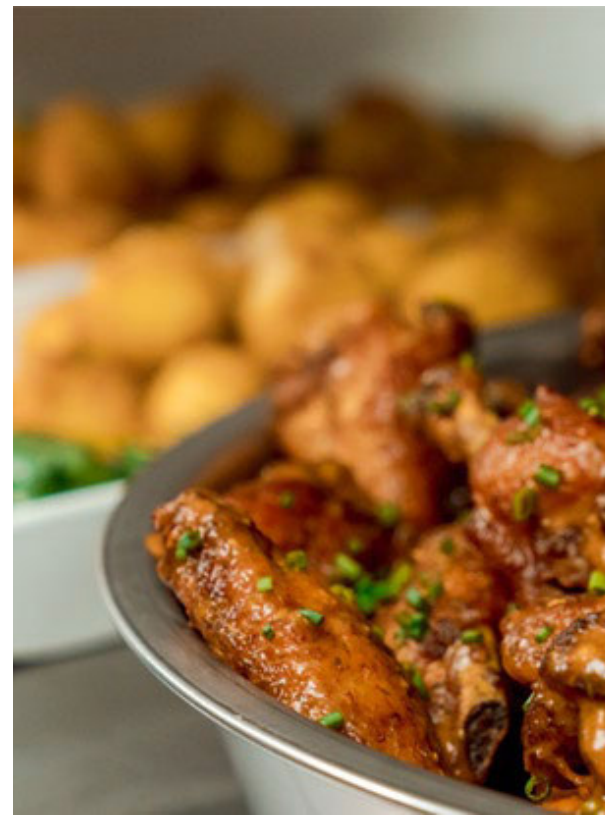
choose 1 / +8 per person

OPTIONS AVAILABLE ON PAGE 18.

Package includes soft drinks, coffee, and tea. Pricing is per guest and does not include tax or service fee.

ENHANCEMENTS

explore our selection of
premium enhancements
by [clicking here](#).



LATE NIGHT

*choose 2 bites, 15 per person
choose 3 bites, 20 per person
replenished for 45 minutes of service*

SOCIAL SHAREABLES

MINI ANCHO CHICKEN QUESADILLA

onion, poblano, cheddar, flour tortilla, crema, guac

PIZZA

choice of pepperoni or cheese, mozzarella, parmesan, marinara

CHICKEN TENDERS

honey mustard or buffalo sauce

CHICKEN WINGS

buffalo or bbq with celery & ranch or guavanero with pickled veggies

NASHVILLE HOT CHICKEN SLIDERS

hot sauce, pickles, brioche

HUMMUS

olive pimento relish, pita, crudités

AMSO BURGER SLIDERS

AmSo beef blend, American, pickles, AmSo sauce, brioche

CHIPS & SALSA

tortilla chips, pico

SOFT BAKED PRETZELS

beer cheese

DONUT HOLES

cinnamon sugar, peanut butter toffee, mixed berry compote



PLATED BRUNCH

26 per person
available Saturday & Sunday 11am-3pm
includes Chef's selection of fresh fruits & pastries

BRUNCH BITES

family style / choose 2 / +4 per person

NASHVILLE HOT CHICKEN SLIDERS

hot sauce, pickles, brioche

SOUR CREAM & ONION BUSTED POTATOES

sour cream & onion dip, chives

DONUT HOLES

cinnamon sugar, peanut butter toffee, mixed berry compote

SOFT BAKED PRETZELS

beer cheese

DEVILED EGGS

candied bacon

BRUNCH SPECIALTIES

individually plated / choose 4 / guest selection day of

CTC FRENCH TOAST

cinnamon toast crunch-crusting challah bread, cereal milk custard, maple mascarpone, maple syrup

BRUNCH B.L.A.T.

fried chicken, avocado, sunny-side up egg, jalapeño bacon, lto, honey mustard, brioche

CHICKEN COBB SALAD

grilled or fried, romaine, corn, bacon, tomato, avocado, egg, blue cheese crumbles, ranch

COUNTRY BISCUITS & GRAVY

sausage gravy, scrambled eggs

AVOCADO TOAST

avocado, cucumber, smash sauce, chili crisps, sunny-side up egg, cilantro, multigrain

WIDE AWAKE STEAK & EGGS (+6 PER PERSON)

grilled sirloin, chimichurri, spicy ranch wedges, scrambled eggs

SANTA FE TURKEY CLUB

guacamole, jalapeño bacon, gouda, cilantro lime, lettuce, chipotle honey mustard, sourdough

ENHANCEMENTS

explore our selection of premium enhancements by [clicking here](#)



BRUNCH DISPLAY

30 per person
available Saturday & Sunday 11am-3pm
replenished for 1 hour of service; additional hour(s) +12 per person
includes Chef's selection of fresh fruits & pastries

BRUNCH BITES

SCRAMBLED EGGS

humanely raised, salt & pepper

BACON

log smoked

SOUR CREAM & ONION BUSTED POTATOES

sour cream & onion dip, chives

SAUSAGE

house made breakfast style

CTC FRENCH TOAST

cinnamon toast crunch-crusted challah bread, cereal milk custard, maple mascarpone, maple syrup

SANTA FE TURKEY CLUB

guacamole, jalapeño bacon, gouda, cilantro lime, lettuce, chipotle honey mustard, sourdough

COUNTRY BISCUITS & GRAVY (+5 PER PERSON)

sausage gravy, buttermilk biscuits

PARFAIT STATION (+5 PER PERSON)

fresh fruit, nuts, granola, mixed berry compote, vanilla & honey yogurt

OMELET STATION (+10 PER PERSON) 150 CHEF FEE*

bacon, chorizo, ham, grilled chicken, spinach, mushroom, jalapeño, tomato, onion, cheddar, feta

ENHANCEMENTS

explore our selection of premium enhancements by [clicking here](#).



ENHANCEMENTS

available to add on to any lunch, dinner or brunch package

BBQ STATION

22 per person

PROTEIN OPTIONS brisket, pork, chicken, ribs, wings (*choose 3*)

LIVE ACTION PASTA STATION

18 per person (choose 1), Chef fee 150 per station for up to 30 guests

LOADED MAC & CHEESE

gemelli, bacon, grilled chicken, blackened shrimp, tomato, jalapeño, pepper, spinach, onion, mushroom

ITALIAN FAVORITES (CHOOSE 2 SAUCES)

vodka, marinara & meatballs, shrimp scampi, mushroom alfredo

BUILD YOUR OWN TACO STATION

20 per person

CHIPS & DIP

salsa, guac, tortilla chips

PROTEIN OPTIONS

grilled chicken, blackened mahi, blackened shrimp, ground beef (*choose 2*)

ACCOMPANIMENTS

shredded lettuce, onions, roasted corn, cotija cheese, jalapeños, cilantro lime aioli

CARVING STATION

consult the chef for customizable options

DESSERT STATION

8 per person

customizable upon request, see chef's recommendation below individually plated (choose 1) or displayed assortment (choose 3)

CHOCOLATE

chocolate buttercream frosting layers, chocolate ganache, chocolate chips

RED VELVET

cream cheese frosting

CARROT

carrots, cream cheese frosting

DONUT HOLES

cinnamon sugar, peanut butter toffee, mixed berry compote

PASSION MANGO CHEESECAKE

passion fruit curd, passion fruit mango glaze

Pricing does not include tax or service fee.



BAR MENU

CONSUMPTION BAR

Host of the event will pay for beverages ordered at the end of the event. Host to decide if limitations will be set on what can be consumed.

CASH BAR

Guests attending the event are responsible for their own beverage purchases. Individual tabs subject to 22% service fee.

BEER & WINE

1 hour 25 per person | 2 hours 35 per person | 3 hours 40 per person

SELECT WINE

SELECT DRAFT BEER

SELECT BOTTLED BEER

CALL LIQUOR

1 hour 25 per person | 2 hours 35 per person | 3 hours 45 per person

SELECT WINE

SELECT DRAFT BEER

SELECT BOTTLED BEER

SELECT LIQUORS

Bacardi Silver, Captain Morgan, Jim Beam, Sauza Blue Tequila, New Amsterdam Gin, Wheatley, Ford's Gin, Espolón Blanco, Espolón Reposado, Tito's, Jack Daniel's, Buffalo Trace Bourbon

TOP SHELF LIQUOR

1 hour 30 per person | 2 hours 45 per person | 3 hours 55 per person

WINES BY THE GLASS

SELECT DRAFT BEER

SELECT BOTTLED BEER

SELECT LIQUORS

Bacardi Silver, Ford's Gin, Suaza Blue Tequila, Whistlepig Piggyback 6 year Rye, Captain Morgan, Jim Beam, Buffalo Trace Bourbon, Appleton Estate Signature Rum, New Amsterdam Gin, Patrón Silver, Wheatley, Maker's Mark, Espolón Blanco, Espolón Reposado, Grey Goose, Jack Daniel's, Condesa Gin Clasica, Tito's Handmade Vodka

UPGRADE YOUR PACKAGE

Champagne Toast 5 per person

Specialty Cocktail 8 per person

Bloody Mary 10 per person (Mimosa Bar Addition)

DRINK TICKETS

Beer & Wine Drink Ticket 10 per ticket

Call Liquor Package Drink Tickets 12 per ticket

Top Shelf Liquor Package Drink Tickets 14 per ticket

MIMOSA BAR

Saturday & Sunday from 10am-3pm

1 hour 15 per person

Additional 30 minutes, 5 per person

Up to 3 hours maximum

Package includes soft drinks, coffee, and tea. Excludes shots and specialty cocktails.

Pricing is per guest and does not include tax or service fee.

Inquire within regarding Bottle Service options.



FREQUENTLY ASKED QUESTIONS

FOOD & BEVERAGE MINIMUM

All private events are subject to a food and beverage minimum based on a 3-hour time period, which will be noted in the contract. If the minimum is not met, the remaining balance will be charged as a "Room Rental" fee. All minimums exclude 6.5% tax and 22% service charge.

DEPOSIT

All events require a 50% deposit. The deposit will be applied to your final bill that is due the day of your event. Although the deposit will be made online, we ask all final payments are made with a card present.

SERVICE FEE

There is a 22% service fee that will be added to the final subtotal of all private events.

TAX RATE

There is a 6.5% tax on all food and beverage. Tax exempt organizations must provide a 501(c)(3) prior to booking. Tax exemption will be reflected on the Banquet Event Order.

MENU SELECTIONS

Menu selections are due 14 days prior to event date. Selections are not required upon signing the contract unless within the 14-day window.

DIETARY RESTRICTIONS

Our Chefs are happy to accommodate any serious dietary restrictions members of your party may have. Please make us aware of all restrictions when submitting menu selections.

OUTSIDE DESSERT FEE

There is a \$35.00 fee for any desserts brought in from an outside vendor. Please inform us if an outside dessert is desired, so the proper details can be reflected on the Banquet Event Order.

BEVERAGE PACKAGES

Liquors included in beverage packages are for mixed drinks only. This is defined by the combination of a liquor included in the package selected and one non-alcoholic mixer. Shots are not included in beverage packages.

CORKAGE FEE

There is a \$25.00 fee per 750ml bottle opened. Any outside wine brought into the venue cannot include wine that is offered on our menu. Outside beer and liquor is not permitted.

FINALIZED GUEST COUNT

All per person food and beverage options will be charged per finalized guest count that is due 5 days before your event. If attendance is greater than the guest count, the overage will be charged at the time of the event.

PARKING

All locations have self-parking and/or valet available (some for a fee). Please contact your Event Planner for more details.

EVENT SET UP TIME

The event space will be available 30 minutes prior to your event start time. If more time is needed, please discuss with your Event Planner.

DECORATIONS

Event guests are welcome to bring outside decor for events. Confetti, glitter and anything that cannot be safely removed is not permitted.

AUDIO VISUAL

The event spaces are equipped with basic audiovisual equipment and inputs. Please inquire with your Event Planner if any presentation and/or sound needs are required.

ENTERTAINMENT

American Social has regularly scheduled DJ and live music entertainment. For more details on regularly scheduled entertainment or if you are interested in bringing in additional entertainment for your event, please contact your Event Planner.

EXTENSIONS

Should your party choose to extend any portion of their event, extension fees may apply. Please ask your Event Planner if you have any additional questions about the extension fees that could apply to your event.

STORAGE

American Social will hold basic decor no more than 1 day prior to your event. Anything left behind at your event will be disposed on the night of if prior arrangements have not been made with your Event Planner



CONTACT

★ Orlando

7335 W Sand Lake Road Ste. 101,
Orlando, FL 32819
(407) 454- 9992

Adam Perhosky

Director of Marketing & Events

Adam@American.Social
(813) 605-3333

Brooke Stewart

Event Manager

brooke@american.social
(407) 928-0079

LOCATIONS

Boca Raton

351 W Plaza Real,
Boca Raton, FL 33432
(561) 486-5434

Ft. Lauderdale

721 E Las Olas Blvd.
Ft. Lauderdale, FL 33301
(954) 764-7005

Miami

690 SW 1st Ct.
Miami, FL 33130
(305) 223-7005

Tampa

601 S Harbour Island Blvd.
Tampa, 33602
(813) 605-3333

Delray Beach

COMING SOON!

220 NE First Street
Delray Beach, FL 33444



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BAR & KITCHEN

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