

Events MENU

DELIGHT YOUR GUESTS IN OUR PRIVATE DINING ROOM



HORS D'OEUVRES



priced
PER PERSON†

minimum 6 people

Hand-passed

SWEET & SPICY FILET BITES*

peppercorn sauce 230 cal | 7

BOURBON & APRICOT GLAZED MEATBALLS*

Fresno chili jam 92 cal | 4

FILET WELLINGTON BITES*

Crispy puff pastry, mushroom duxelle, parmesan, raspberry sauce 297 cal | 7

CRAB CAKE BITES red pepper & lime butter sauce 200 cal | 5

COLOSSAL SHRIMP COCKTAIL horseradish cocktail sauce 230 cal | 5

BROWN BUTTER SEARED DIVER SCALLOPS

strawberry basil salsa 230 cal | 6

BLACKENED CHICKEN BITES

Fleming's butter pickles, jalapeño aioli 180 cal | 4

SMOKED CHEDDAR BEIGNETS

tarragon aioli 300 cal | 3

WHIPPED BURRATA CROSTINI

garlic toast, campari tomato, mint pesto 180 cal | 4

Displayed

FLEMING'S PRIME STEAKHOUSE SLIDERS*

Wisconsin cheddar cheese, red onion confit, campari tomato, black garlic aioli, Fleming's butter pickles 295 cal | 7

CRISPY CHICKEN BITES

miso, lemon, hot pepper aioli 154 cal | 5

SPICY TUNA WONTON*

avocado, seaweed caviar 100 cal | 4

CHICKPEA EGGPLANT VEGAN CAKES

Romesco, arugula, pickled red onions, agave lime vinaigrette 113 cal | 4



FILET WELLINGTON BITES

priced
PER ORDER†

AHI TUNA POKE*

avocado, cucumber, caviar, lavash crackers, soy ginger 1080 cal | 72

HOUSEMADE HUMMUS & VEGETABLE CRUDITÉ

cauliflower florets, cucumbers, carrots, campari tomatoes & lavash crackers 1060 cal | 24

CHARCUTERIE & CHEESES

selection of meats & cheeses with traditional accompaniments 3680 cal | 40

SWEET CHILI CALAMARI

lightly breaded, tossed with sweet chili sauce 920 cal | 20

CHILLED SHELLFISH TOWER* 1870 cal | 125

FRESH OYSTERS*

HALF 180 cal | 24

DOZEN 340 cal | 48



SWEET CHILI CALAMARI

Gift Box of
HOUSEMADE TRUFFLES



for your Guests to take home 300 cal (+7)

†Price does not include tax, gratuity or applicable Private Dining Fees.

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.

* Consuming raw or undercooked meats (such as rare/medium rare), poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions; these items may contain raw or undercooked ingredients

** Item contains or may contain nuts.

HORS D'OEUVRES PACKAGES

Delightful SELECTION

Displayed

AHI TUNA POKE* avocado, cucumber, caviar, lavash crackers, soy ginger 1080 cal

CHARCUTERIE & CHEESES

selection of meats & cheeses with traditional accompaniments 3680 cal

CRISPY CHICKEN BITES

miso, lemon, hot pepper aioli 1850 cal

Hand-Passed

BOURBON & APRICOT GLAZED MEATBALLS*

Fresno chili jam 92 cal

CRAB CAKE BITES

red pepper & lime butter sauce 154 cal

CHICKPEA EGGPLANT VEGAN CAKES

Romesco, arugula, pickled red onions, agave lime vinaigrette 113 cal

ROASTED NEW POTATOES

parmesan truffle glaçage, chives, crispy garlic 50 cal

\$35 PER PERSON†



CRAB CAKE BITES

Curated COLLECTION

Displayed

CHILLED SHELLFISH TOWER* 1870 cal

HOUSEMADE HUMMUS & VEGETABLE CRUDITÉ
cauliflower florets, cucumbers, carrots, campari tomatoes & lavash crackers 1060 cal

SPICY TUNA WONTON* avocado, seaweed caviar 100 cal

FILET WELLINGTON BITES* Crispy puff pastry, mushroom duxelle, parmesan, melba sauce 297 cal



CHILLED SHELLFISH TOWER

Hand-Passed

SWEET & SPICY FILET BITES* peppercorn sauce 230 cal

SMOKED CHEDDAR BEIGNETS tarragon aioli 300 cal

WHIPPED BURRATA CROSTINI

garlic toast, campari tomato, mint pesto 180 cal

Desserts

BUTTERSCOTCH BUDINO

cinnamon crumble, chantilly cream, salted caramel 750 cal

*
Gift Box of
HOUSEMADE
TRUFFLES



for your Guests to
take home 300 cal (+7)

\$65 PER PERSON†

It's our pleasure to tailor a menu to your specific requests.

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Epicurious DINNER



CHEF'S BREAD COURSE
seasonal spreads 600 cal

APPETIZERS

served upon arrival

CHILLED SHELLFISH TOWER* north atlantic lobster tails, colossal shrimp, lobster claws, alaskan golden king crab legs, fresh oysters served with mignonette, cocktail sauce, creamy mustard, and a brandy mustard cream sauce 1870 cal

CHARCUTERIE & CHEESES* selection of meats & cheeses with traditional accompaniments 3680 cal

STARTER

choice of

CHEF'S SEASONAL SALAD

CHOPPED WEDGE SALAD bacon, campari tomatoes, red onion, danish blue cheese crumbles, blue cheese dressing, balsamic glaze 540 cal

TOMATO BASIL SOUP whipped burrata cream, basil oil & crostini 150 cal

ENTRÉE

choice of

PETITE FILET MIGNON* & LOBSTER TAIL SCAMPI

8 oz, sautéed roasted campari tomatoes, white wine herb butter 785 cal

USDA PRIME BONE-IN RIBEYE* WITH CRISPY MAITAKE MUSHROOM 20 oz, tarragon aioli 1710 cal

USDA PRIME NEW YORK STRIP* & DIABLO SHRIMP 16 oz, topped with three shrimp baked with a spicy barbecue butter 1800 cal

CARROT GINGER HALIBUT leek & maitake mushroom confit, herb butter sauce, tomato onion jam, scallion oil, pea shoot tendrils 690 cal

DOUBLE BREAST OF CHICKEN all-natural, roasted, white wine, mushroom, leek & thyme sauce 580 cal

ROASTED PORTOBELLO & CAULIFLOWER crispy potato marrow with chimichurri & farro, asparagus and pickled onions with mushroom demi-glaze 1060 cal

FILET MIGNON &
LOBSTER TAIL
SCAMPI



SIDES

CRACKED POTATOES

rosemary herb butter served with tarragon aioli 1320 cal

FRESH SEASONAL VEGETABLE

NORTH ATLANTIC LOBSTER MAC & CHEESE

tender lobster, cavatappi, smoked cheddar, chipotle panko breadcrumbs 1310 cal



NORTH ATLANTIC LOBSTER
MAC & CHEESE

DESSERT

choice of

OLIVE OIL CAKE

housemade olive oil cake, seasonal garnish 760 cal

CARROT CAKE three-layer cake with cream cheese frosting, drizzle of caramel 1260 cal

CHOCOLATE GOOEY BUTTER CAKE

honeycomb brittle, chocolate sauce & caramel 780 cal

Gift Box of
HOUSEMADE
TRUFFLES



for your Guests to
take home 300 cal (+7)

\$125 PER PERSON†

Includes coffee, tea, and soft drinks;

It's our pleasure to tailor a menu to your specific requests.

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Grand DINNER

F

CHEF'S BREAD COURSE
seasonal spreads 600 cal

APPETIZERS

served upon arrival

BURRATA WITH PROSCIUTTO

charred campari tomatoes, prosciutto, wild arugula, toasted garlic crostini 770 cal

SWEET CHILI CALAMARI

lightly breaded, tossed with sweet chili sauce 850 cal



SWEET CHILI
CALAMARI

STARTER

choice of

CHEF'S SEASONAL SALAD

CAESAR SALAD romaine, parmesan, fried capers, crispy prosciutto 250 cal

ENTRÉE

choice of

DOUBLE BREAST OF CHICKEN all-natural, roasted, white wine, mushroom, leek & thyme sauce 670 cal

MAIN FILET MIGNON* 11 oz 490 cal

DOUBLE-THICK PORK RIB CHOP* julienne of apples, jicama, creole-mustard glaze 720 cal

CARROT GINGER HALIBUT leek & maitake mushroom confit, herb butter sauce, tomato onion jam, scallion oil, pea shoot tendrils 690 cal

ROASTED PORTOBELLO & CAULIFLOWER

crispy potato marrow with chimichurri & farro, asparagus and pickled onions with mushroom demi-glaze 1060 cal

OVER THE TOP

choice of one to pair with the entrée

TRUFFLE-POACHED LOBSTER* (+9)

béarnaise sauce & caviar 460 cal

JUMBO LUMP CRABMEAT (+9)

oscar style with béarnaise sauce 290 cal

CRISPY MAITAKE MUSHROOM (+8)

tarragon aioli 240 cal



FILET MIGNON &
TRUFFLE-POACHED
LOBSTER

SIDES

CRACKED POTATOES

rosemary herb butter served with tarragon aioli 1320 cal

FRESH SEASONAL VEGETABLE 260 cal

CHIPOTLE CHEDDAR MAC & CHEESE cavatappi,

smoked cheddar, chipotle panko breadcrumbs 1270 cal

DESSERT

choose one for your Guests

CARROT CAKE three-layer cake with cream cheese frosting, drizzle of caramel 1260 cal

CHOCOLATE GOOEY BUTTER CAKE

honeycomb brittle, chocolate sauce & caramel 780 cal

Gift Box of
HOUSEMADE
TRUFFLES



for your Guests to
take home 300 cal (+7)

\$105 PER PERSON†

Includes coffee, tea, and soft drinks;

It's our pleasure to tailor a menu to your specific requests.

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Decadent DINNER

CHEF'S BREAD COURSE
seasonal spreads 600 cal

APPETIZER

served upon arrival

BURRATA WITH PROSCIUTTO

charred campari tomatoes, prosciutto, wild arugula, toasted garlic crostini 770 cal

STARTER

CAESAR SALAD

romaine, parmesan, fried capers, crispy prosciutto 250 cal

ENTRÉE

choice of

PETITE FILET MIGNON* 8 oz 410 cal


DOUBLE BREAST OF CHICKEN all-natural, roasted, white wine, mushroom, leek & thyme sauce 580 cal

BARBECUE SALMON FILLET*

mushrooms, barbecue glaze 810 cal

FARRO POWER BOWL

mushroom medley, roasted campari tomatoes, carrots, sautéed spinach, pickled red onions, avocado 800 cal



BARBECUE
SALMON FILLET

OVER THE TOP

choice of one to pair with the entrée

DIABLO SHRIMP (+9)

spicy barbecue butter sauce 620 cal

JUMBO LUMP CRABMEAT (+9)

oscar style with béarnaise sauce 290 cal

CRISPY MAITAKE MUSHROOM (+8)


tarragon aioli 240 cal

SIDES

MASHED POTATOES

butter, kosher salt, cracked black pepper 580 cal

FRESH SEASONAL VEGETABLE



NEW YORK CHEESECAKE
WITH SEASONAL FRUIT GARNISH

DESSERT

choose one for your Guests

NEW YORK CHEESECAKE

classic preparation with seasonal fruit garnish 1100 cal

BUTTERSCOTCH BUDINO

cinnamon crumble, chantilly cream, salted caramel 750 cal

Gift Box of
HOUSEMADE
TRUFFLES



for your Guests to
take home 300 cal (+7)

\$93 PER PERSON†

Includes coffee, tea, and soft drinks;

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Legendary LUNCH



CHEF'S BREAD COURSE
seasonal spreads 600 cal

REFRESHMENTS

served upon arrival, +\$5 per Guest

STRAWBERRY LEMONADE

lightly muddled strawberries, simple syrup, lemon 90 cal

SIGNATURE MINT SPARKLER

housemade with honey syrup and freshly muddled mint 70 cal

STARTER

choice of

CHEF'S SEASONAL SALAD

CHOPPED WEDGE SALAD bacon, campari tomatoes, red onion, danish blue cheese crumbles, blue cheese dressing, balsamic glaze 540 cal

TOMATO BASIL SOUP whipped burrata cream, basil oil & crostini 150 cal



DOUBLE BREAST
OF CHICKEN

ENTRÉE

choice of

CAESAR SALAD* romaine, parmesan, fried capers, crispy prosciutto with choice of **Filet Mignon** 590 cal or **Salmon Fillet** 590 cal

PETITE FILET MIGNON* 8 oz 410 cal

DOUBLE BREAST OF CHICKEN all-natural, roasted, white wine, mushroom, leek & thyme sauce 290 cal

BARBECUE SALMON FILLET* mushrooms, barbecue glaze 810 cal

ROASTED VEGETABLE CAVATAPPI roasted red bell pepper, yellow squash, zucchini, red onion & maitake mushrooms, sauteed spinach, herb olive oil, pea shoot tendrils 755 cal

SIDES

CRACKED POTATOES rosemary herb butter served with tarragon aioli 1320 cal

FRESH SEASONAL VEGETABLE

DESSERT

choose one for your Guests to enjoy or take home

CARROT CAKE three-layer cake with cream cheese frosting, drizzle of caramel 1260 cal

CHOCOLATE GOOEY BUTTER CAKE honeycomb brittle, chocolate sauce & caramel 780 cal



CHOCOLATE GOOEY
BUTTER CAKE

Gift Box of
HOUSEMADE
TRUFFLES



for your Guests to
take home 300 cal (+7)

\$58 PER PERSON†

Includes coffee, tea, and soft drinks;

It's our pleasure to tailor a menu to your specific requests.

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Refined LUNCH

F

CHEF'S BREAD COURSE *seasonal spreads* 600 cal

REFRESHMENTS

served upon arrival, +\$5 per Guest

STRAWBERRY LEMONADE

lightly muddled strawberries, simple syrup, lemon 90 cal

SIGNATURE MINT SPARKLER

housemade with honey syrup and freshly muddled mint 70 cal



FLEMING'S PRIME
STEAKHOUSE
BURGER

CRISPY CHICKEN
SANDWICH

ENTRÉE

choice of

CAESAR SALAD* romaine, parmesan, fried capers, crispy prosciutto with choice of **Filet Mignon** 590 cal or **Salmon Fillet** 590 cal

FLEMING'S PRIME STEAKHOUSE BURGER* signature beef blend, Wisconsin cheddar cheese, red onion confit, heirloom tomato, iceberg lettuce & Fleming's butter pickles served with a side of seasoned french fries & ketchup 1090 cal

CRISPY CHICKEN SANDWICH arugula, romesco, pickled onion & heirloom tomato served with a side of seasoned french fries & ketchup 1200 cal

CRISPY CHICKPEA & EGGPLANT BURGER housemade chickpea & roasted eggplant veggie patty, arugula, campari tomatoes & romesco sauce 1110 cal

DESSERT

choose one for your Guests to enjoy or take home

NEW YORK CHEESECAKE

classic preparation with seasonal fruit garnish 1180 cal

CHOCOLATE GOOEY BUTTER CAKE honeycomb brittle, chocolate sauce & caramel 780 cal

Gift Box of
HOUSEMADE
TRUFFLES



for your Guests to
take home 300 cal (+7)

STARTER

CHEF'S SEASONAL SALAD

TOMATO BASIL SOUP whipped burrata cream, basil oil & crostini 150 cal

\$48 PER PERSON†

Includes coffee, tea, and soft drinks;

It's our pleasure to tailor a menu to your specific requests.

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Deluxe BAR PACKAGE

HAND-CRAFTED COCKTAILS

BLUEBERRY LEMON DROP

Tito's Handmade vodka, fresh blueberries, lush candied lemon, balanced with fragrant ripe blueberry

OLD FASHIONED

Basil Hayden's bourbon, orange peel, maple syrup, a dash of black walnut bitters & fresh rosemary



BLUEBERRY
LEMON DROP



WINES

MIONETTO PROSECCO SPARKLING
SEA SUN CHARDONNAY
GIESEN ESTATE SAUVIGNON BLANC
CHARLES & CHARLES RED BLEND
JOSH CELLARS CABERNET SAUVIGNON

ASSORTED DOMESTIC AND
IMPORTED BEERS
based on availability

ASSORTED MIXERS

LIQUORS

TITO'S VODKA
AVIATION AMERICAN GIN
BACARDI RUM
TEQUILA OCHO PLATA
MAKER'S MARK WHISKY BOURBON
JAMESON IRISH WHISKEY
DEWAR'S BLENDED SCOTCH WHISKY

\$65 PER PERSON FOR 3 HOURS†

Premium BAR PACKAGE



HAND-CRAFTED COCKTAILS

BLUEBERRY LEMON DROP Tito's Handmade vodka, fresh blueberries, lush candied lemon, balanced with fragrant ripe blueberry

OLD FASHIONED Basil Hayden's bourbon, housemade Demerara syrup, aromas of orange & lemon peel, layered with sweet toasted vanilla



OLD FASHIONED



WINES

GRUET BRUT ROSÉ AMERICA
DUCKHORN VINEYARDS SAUVIGNON BLANC
HESS COLLECTION CHARDONNAY
BÖEN PINOT NOIR
PESSIMIST BY DAOU RED BLEND
DAOU CABERNET SAUVIGNON

ASSORTED DOMESTIC AND
IMPORTED BEERS
based on availability

ASSORTED MIXERS

\$80 PER PERSON FOR 3 HOURS†

LIQUORS

GREY GOOSE VODKA
HENDRICK'S GIN
BACARDI RESERVA 8 YEAR RUM
PATRÓN SILVER TEQUILA
WOODFORD RESERVE BOURBON
JOHNNIE WALKER BLACK LABEL SCOTCH WHISKY
CHIVAS REGAL 12 SCOTCH WHISKY

TAKE YOUR EVENT TO
The next level



Décor Packages

Create a memorable dining experience with our **Décor Packages** that can include table linens, centerpieces and floral arrangements reflecting your personal style.



Three-Hour Bar Packages

Welcome your Guests with a glass of wine, hand-crafted cocktail or cold beer from one of our **3-Hour Bar Packages**. A wide array of spirits, beer & wine to round out your perfect event.



Parting Gifts For Your Guests

Surprise your Guests with a parting gift to remember the evening. From a gift box of **four housemade chocolate truffles** to **gift cards** thanking your Guests for attending.

QUESTIONS? CALL US
AT 813-830-4300

SUBMIT AN EVENT REQUEST

CATERING NOW AVAILABLE

Allow us to come to you for your upcoming lunch or dinner event. Our new Catering Menu accommodates parties of any size and includes a selection of appetizers, entrées, sides, desserts and more. Pick up curbside or select delivery.*

QUESTIONS? CALL US
AT 813-830-4330

PLACE A
CATERING ORDER



*\$30 Delivery Fee for all orders. Gratuity is not included in the Delivery Fee. Fleming's abides by all state and local liquor laws.



Fleming's®

PRIME STEAKHOUSE & WINE BAR



themed
event
PACKAGES



Take your birthday party, retirement celebration or wedding shower to the next level with our new themed event décor packages. Allow our Events & Catering Associates to turn one of our private dining rooms into an elegant affair that all your Guests will remember.

SUBMIT A
THEMED EVENT REQUEST



MASQUERADE **\$50*** per Guest

Host an evening where your Guests will be masked in mystery and our private dining room will be draped in elegance. Let us set the mood with velvet and glitter linens, dramatic floral centerpieces and more. To see multi-course menu options to serve during this event, view our **Event Menus**. Ask our Events & Catering Associate about local wine selections and our bar packages.**

package includes

LINEN



Wine Velvet
Table Linen

Black Micro
Gloss Sequin
Runner

Black
Lamour
Napkin

MASKS
1 Per Guest



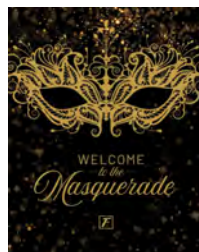
FEATHERS
1 Per Guest



**GOLD PLATE
CHARGER**



**WELCOME
SIGN**



**MENU
CARDS**



**FLORAL
CENTERPIECE**

\$50 Credit Per Table

*Pricing includes décor package only. Price does not include tax, gratuity, administrative fee or menus.
**Bar Packages not available at Salt Lake City, UT Fleming's.

SUBMIT A
THEMED EVENT REQUEST



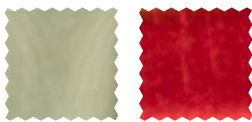


NAPA VALLEY RED \$40* per Guest

Bring the elegance and charm of California wine country to your Guests. Let us transport you to Napa Valley with burgundy dupioni napkins, woven plate chargers, chic floral centerpieces and more. To see multi-course menu options to serve during this event, view our **Event Menus**. Ask our Events & Catering Associate about local wine selections and our bar packages.**

package includes

LINEN

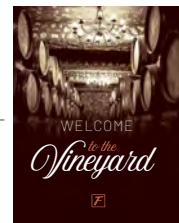


White Table Linen

Sage Chiffon Runner

Burgundy Dupioni Napkins

WOVEN PLATE CHARGER



WELCOME SIGN

MENU CARD



FLORAL CENTERPIECE \$50 Credit Per Table

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SUBMIT A
THEMED EVENT REQUEST





NAPA VALLEY WHITE \$35* per Guest

Gather your fellow wine lovers and host a bohemian chic event that will transport everyone to Napa Valley. Allow us to transform one of our private dining rooms into a charming winery tasting room with a bohemian lace runner, sage linen and California-inspired floral centerpieces. To see multi-course menu options to serve during this event, view our [Event Menus](#). Ask our Events & Catering Associate about local wine selections and our bar packages.**

package includes

LINEN



Sage Table Linen

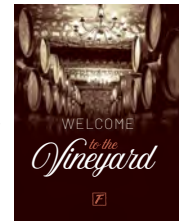


Boho Lace Runner



Sage Dupioni Napkins

WOVEN PLATE CHARGER



WELCOME SIGN

MENU CARD



FLORAL CENTERPIECE
\$50 Credit Per Table

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SUBMIT A
THEMED EVENT REQUEST





SPEAKEASY \$28* per Guest

Let us transport your Guests back to the the elegance of the roaring twenties with a glamorous speakeasy dinner. Immerse your Guests into the beauty and sophistication of the black & gold ambiance, chic centerpieces, candles and more. To see multi-course menu options to serve during this event, view our [Event Menus](#). Ask our Events & Catering Associate about local wine selections and our bar packages.**

package includes

LINEN



Black Lamour Table Linen



Hunter Velvet Napkin



Ivory & Black Sublime Napkin

BLACK & GOLD PLATE CHARGER



MENU CARD



DECOR CENTERPIECE



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SUBMIT A THEMED EVENT REQUEST





ROMEO & JULIET ^{\$28*} per Guest

Create a romantic affair where turquoise velvet table linens set the stage for an evening of passion and drama. With a menu inspired by Shakespeare's timeless tale, and an enchanting centerpiece adorned with candles and lush greenery, Guests are reminded of the world of star-crossed lovers. To see multi-course menu options to serve during this event, view our [Event Menus](#). Ask our Events & Catering Associate about local wine selections and our bar packages.**

package includes

LINEN



Turquoise
Velvet
Table Linen



Rust
Dupioni
Napkin

WOODEN
PLATE
CHARGER



BEADED
NAPKIN
RINGS



MENU
CARD



CANDLE &
FLORAL
CENTERPIECE



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SUBMIT A
THEMED EVENT REQUEST





MOROCCAN NIGHTS **\$25*** per Guest

A feast for the senses, where sumptuous black crushed satin linens and vibrant hot pink lamour napkins add a pop of color reminiscent of a Marrakesh bazaar. The exotic centerpiece, adorned with candles and feathers, casts an enchanting spell over the evening, allowing Guests to escape to the mystical world of Morocco. To see multi-course menu options to serve during this event, view our **Event Menus**. Ask our Events & Catering Associate about local wine selections and our bar packages.**

package includes

LINEN



Black
Crushed
Satin Table
Linen



Hot Pink
Lamour
Napkin

**BLACK &
GOLD
PLATE
CHARGER**



**MENU
CARD**



**CANDLE &
FEATHER
CENTERPIECE**



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SUBMIT A
THEMED EVENT REQUEST





LINEN LIFESTYLE **\$21*** per Guest

Wow Guests with epitomized chic simplicity, featuring elegant grey sedona linen tablecloths that exude contemporary refinement. Indigo velvet napkins add a touch of luxury, harmonizing beautifully with the wooden accents. The lush green centerpiece, adorned with flickering candles brings nature indoors, completing this sophisticated yet relaxed ambiance. To see multi-course menu options to serve during this event, view our **Event Menus**. Ask our Events & Catering Associate about local wine selections and our bar packages.**

package includes

LINEN



Grey
Sedona
Linen



Indigo
Velvet
Napkin

WOODEN
PLATE
CHARGER



WOODEN
NAPKIN
RINGS



MENU
CARD



CANDLE &
FLORAL
CENTERPIECE



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SUBMIT A
THEMED EVENT REQUEST



Wedding PACKAGES



Wedding PACKAGES

Whether you're planning an intimate engagement party, a rehearsal dinner or the big day itself, our dedicated team of Events & Catering Associates will ensure every detail of your special occasion is a memorable one. Host in one of our private dining rooms or inquire about a full restaurant buyout.

WEDDING PACKAGES INCLUDE

MENU

Select one of our two options

Opulent Menu

\$220 per guest† (see page 3)

Exquisite Menu

\$175 per guest† (see page 4)

PRINTED MENU CARDS



PERSONALIZED WELCOME SIGN

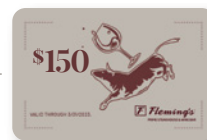


ELEGANT TABLE LINEN & NAPKINS

for your Guest Tables, Cake Table, and Gift Table

GUEST FAVOR

Fleming's Housemade Chocolate Truffles



COMPLIMENTARY 1-YEAR ANNIVERSARY CELEBRATION

Valued at \$150

† Food and beverage minimum. No restrictions on time or guest count. Price does not include tax, gratuity or applicable private event fees.

Custom Décor Upgrades Available

Take your celebration to the next level by adding décor upgrades such as floral arrangements, centerpieces and more. Ask your Events & Catering Associate for details.

QUESTIONS? CALL US
AT 813-830-4330

SUBMIT A WEDDING
EVENT REQUEST

Opulent MENU

CHEF'S BREAD COURSE *seasonal spreads*

WELCOME COCKTAIL

select one to be passed

OLD FASHIONED

Basil Hayden's bourbon, aromas of orange peel, layered with sweet toasted vanilla

ESPRESSO MARTINI

Stolichnaya Vanil, Kahlúa, freshly brewed espresso

NOPALES MARGARITA

Tequila Ocho Los Nopales Plata vintage tequila, a classic margarita with lime

THE SCARLET CLOVER

Gray Whale Gin, Fino Sherry, fresh-squeezed lemon juice and strawberry

RECEPTION

displayed upon arrival

CHILLED SHELLFISH TOWER*

select one to be passed

CHICKPEA EGGPLANT VEGAN CAKES

romesco, arugula, pickled red onions, agave lime vinaigrette

BROWN BUTTER SEARED DIVER SCALLOPS*

strawberry basil salsa

SWEET & SPICY FILET BITES*

peppercorn sauce

STARTER

select one for your guests

CHEF'S SEASONAL SALAD

CAESAR SALAD

romaine, parmesan, fried capers, crispy prosciutto

CHOPPED WEDGE SALAD

bacon, campari tomatoes, red onion, danish blue cheese crumbles, blue cheese dressing, balsamic glaze

ENTRÉES

choice of

MAIN FILET MIGNON* & LOBSTER TAIL SCAMPI

11 oz, sautéed roasted campari tomatoes, white wine herb butter

USDA PRIME BONE-IN RIBEYE* & JUMBO LUMP CRAB MEAT

20 oz, oscar style with béarnaise sauce

MISO GLAZED CHILEAN SEA BASS*

sautéed with sesame-orange spinach & arugula, pickled red onion

DOUBLE BREAST OF CHICKEN

all-natural, roasted, white wine, mushroom, leek & thyme sauce

ROASTED PORTOBELLO & CAULIFLOWER STEAK

crispy potato marrow with chimichurri & farro, asparagus and pickled onions with mushroom demi-glace

SIDES

CRACKED POTATOES

FRESH SEASONAL VEGETABLE

NORTH ATLANTIC LOBSTER MAC & CHEESE

DESSERT

GIFT BOX OF FLEMING'S HOUSEMADE TRUFFLES

as a Guest Favor

BEVERAGE

assorted wines and domestic & imported beers – 3 hour package

GIESEN ESTATE Sauvignon Blanc

STONECAP ESTATE Chardonnay

MILBRANDT VINEYARDS Merlot

TALL SAGE Cabernet Sauvignon

BEER selected by restaurant based on availability

\$220 PER PERSON†

Package includes cake cutting service, sparkling welcome toast, coffee, tea & soft drinks.

QUESTIONS? CALL US
AT 813-830-4330

SUBMIT A WEDDING
EVENT REQUEST

† Price does not include tax, gratuity or applicable Private Dining fees. Menus valid for private dining events only.

* Consuming raw or undercooked meats (such as rare/medium rare), poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions; these items may contain raw or undercooked ingredients.

** Item contains or may contain nuts.

Exquisite MENU

CHEF'S BREAD COURSE
seasonal spreads

RECEPTION

displayed

SWEET CHILI CALAMARI*

lightly breaded, tossed with sweet chili sauce

passed

BOURBON & APRICOT GLAZED MEATBALLS*

Fresno chili jam

STARTER

select one for your guests

FLEMING'S SALAD**

walnuts, tomatoes, dried cranberries, red onion,
lemon balsamic vinaigrette

CAESAR SALAD

romaine, parmesan, fried capers, crispy prosciutto



FLEMING'S
HOUSEMADE
TRUFFLES

ENTRÉES

select three for your guests

MAIN FILET MIGNON* & BÉARNAISE BUTTER
11 oz

DOUBLE-THICK PORK RIB CHOP*

julienne of apples, jicama, creole-mustard glaze

BARBECUE SALMON FILLET*

mushrooms, barbecue glaze

DOUBLE BREAST OF CHICKEN

all-natural roasted, white wine, mushroom, leek & thyme sauce

ROASTED PORTOBELLO & CAULIFLOWER STEAK

crispy potato marrow with chimichurri & farro, asparagus
and pickled onions with mushroom demi-glaze



BARBECUE
SALMON
FILLET

SIDES

CRACKED POTATOES

FRESH SEASONAL VEGETABLE

CHIPOTLE CHEDDAR MAC & CHEESE

NORTH ATLANTIC LOBSTER MAC & CHEESE

DESSERT

GIFT BOX OF FLEMING'S HOUSEMADE TRUFFLES
as a Guest Favor

\$175 PER PERSON†

Package includes cake cutting service, sparkling welcome toast, coffee, tea & soft drinks.

QUESTIONS? CALL US
AT 813-830-4330

SUBMIT A WEDDING
EVENT REQUEST

† Price does not include tax, gratuity or applicable Private Dining fees. Menus valid for private dining events only.

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** Item contains or may contain nuts.

CATERING NOW AVAILABLE

Allow us to come to your choice of venue for your wedding event. Our new Catering Menu accommodates parties of any size and includes a selection of appetizers, entrées, sides, desserts and more. Pick up curbside or select delivery.*

QUESTIONS? CALL US
AT 813-830-4330

PLACE A
CATERING ORDER



*\$30 Delivery Fee for all orders. Gratuity is not included in the Delivery Fee. Fleming's abides by all state and local liquor laws.