



2021 Sales Packet

Big Fin Seafood

8046 Via Dellagio Way
Orlando, FL 32819

Located in the Dellagio Town Center

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Description: An upscale casual 11,000 sq ft. restaurant offering an extensive menu of Global Fresh Seafood, Steaks and Pasta as well as a Sushi & Raw Bar. Big Fin offers the perfect ambiance to host Special Events such as Luncheons, Cocktail Receptions, Corporate Meetings & Events, Bridal & Baby Showers, Anniversary & Birthday Celebrations or even an Alumni Gathering.

Regular Hours Sunday - Thursday 5:00pm - 9:00pm

of Operation: Friday & Saturday 5:00pm - 10:00pm

* The restaurant can open at any time for semi-private events, private events and buyouts.

Location: Conveniently located only 3 ½ miles, just a short 7-10 minute drive, from the Orlando Convention Center in the Dellagio Town Center along Sand Lake Road.

Capacities:

- Entire Restaurant - 270 seated / 500 cocktail reception
- Main Dining Room - 90 seated / 150 cocktail reception
- Main Dining Room & Trophy Bar - 120 seated
- Atlantic Room - 72 seated (62 with A/V) / 80 cocktail reception
- Pacific Room - 52 seated (42 with A/V) / 60 cocktail reception
- Pacific Room & West Side of the Patio - 80 seated
- West Side of the Patio - 42 seated / 50 cocktail reception
- Bar-A-Cuda Full Covered Patio - 150 cocktail reception
- Trophy Bar Area - 20 seated

*Larger buyout events can be accommodated utilizing additional outdoor areas as well as partnering with an adjacent restaurant(s).

Event Menus: We offer group menus to fit every budget and we can customize a menu for your specific event needs. The restaurant is available for private events during lunch, dinner and late night.

A/V: Both private rooms feature state-of-the-art audiovisual equipment consisting of 10' projection screens, DVD players, wireless microphones, and cable television. All you will need is your laptop! The Trophy Bar offers three 42" plasma TVs and the Bar-A-Cuda patio bar has four 42" plasma TVs.

Entertainment: We can assist in choosing the perfect entertainment to compliment your event. (Strolling Entertainers, Magician, Palm Reader, Caricature Artist, Photographer, Celebrity Impersonators, DJ, Live Bands, Casino Tables, Models, etc...) We can also assist with any logoed items such as cocktail napkins, specialty glassware or gifts for your guests.

Parking: Complimentary valet parking is available at the restaurant front entrance and self parking is located directly under the building in the parking garage. Groups have easy access with mini-bus drop-off under the portico covered walkway and motor coach drop-off along the sidewalk directly in front of the restaurant.



Atlantic Private Dining Room

72 SEATED | 80 RECEPTION

Private Dining Room for a plated dinner for up to 74 guests or up to 62 for a presentation on our built-in a/v (projector, 10' screen and wireless microphone). This Room offers flexible seating options with round tables, square tables or rectangular tables.





Pacific Private Dining Room

52 SEATED | 60 RECEPTION

Private Dining Room for a plated dinner for up to 52 guests or up to 40 for a presentation on our built-in a/v (projector, 10' screen and wireless microphone). This Room offers flexible seating options with round tables, square tables or rectangular tables. Pacific Room can be combined with our West Patio for semi-private events for sit-down dinners up to 80 guests.





West Patio Semi-Private

42 SEATED | 50 RECEPTION

Located on our outdoor covered patio featuring a view of the Dellagio Pond & Fountains. This area offers built-in ceiling fans, overhead heaters and canvas walls to enclose the patio during the any inclement weather. The West Patio can accommodate up to 42 guests for a sit-down dinner. This area can be connected to the Pacific Dining Room for a semi-private area to accommodate up to 80 guests for a plated dinner or an area for a cocktail reception before dinner.





Main Dining Room

90 SEATED | 150 RECEPTION

For semi-private groups during the evening hours, or private for luncheons, the main dining room is the largest & most open space available for groups. We can also combine the Main Dining Room with the Atlantic Room to seat 156 guests or 103 seated with the Trophy Bar (pictured below).



Semi-Private Trophy Bar Area

20 SEATED





Bar-A-Cuda Full Covered Patio

150 RECEPTION

Our Bar-A-Cuda covered bar & patio can accommodate a cocktail reception for up to 150 guests. This area overlooks the Dellagio pond & fountains and has a separate entrance at the back of the restaurant. This area can be used with the West Patio to accommodate larger groups.





Group Lunch Menu 1

Salad

(Please *choose one* to serve to your guests)

House Salad

Baby greens, cucumbers, carrots, onions, tomatoes, ranch dressing
or

Classic Caesar Salad

Romaine, parmesan cheese, garlic croutons

Entrees

(Choice of)

6oz Filet Mignon

Most tender and desirable cut of beef

Oven Roasted Chicken Breast

Topped with mushroom demi glaze

Herb Crusted Salmon

Topped with lemon butter sauce, roasted baby heirloom tomatoes

Sides

(Served sharing style)

Garlic Mashed Potatoes & Roasted Vegetables

Dessert

NY Style Cheesecake

\$40 per person

plus 20% service charge & 6.5% sales tax

Soda, Tea and Coffee Included



Group Dinner Menu 1

Appetizer

Point Judith Calamari

Served with sweet Thai chili sauce

Salad

(Please *choose one* to serve to your guests)

House Salad

Baby greens, cucumbers, carrots, onions, tomatoes, ranch dressing

or

Classic Caesar Salad

Romaine, parmesan cheese, garlic croutons

Entrees

(Please *choose three* to serve to your guests)

8oz Filet Mignon

Most tender and desirable cut of beef

Herb Crusted Salmon

Topped with lemon butter sauce, roasted baby heirloom tomatoes

Oven Roasted Chicken Breast

Topped with a mushroom demi glaze

Honolulu Shrimp

Hand breaded jumbo shrimp, Thai chili glaze

Sides

(Please *choose two* to serve to your guests - Served sharing style)

Garlic Mashed Potatoes

Crawfish Parmesan Grits

Roasted Vegetables

Truffle Fries

Roasted Asparagus

Homemade Mac & Cheese

Dessert

(Served sharing style)

NY Style Cheesecake & Ooey Gooy

\$70 per person

plus 20% service charge & 6.5% sales tax

Soda, Tea and Coffee Included



Group Dinner Menu 2

Appetizers

(Served sharing style)

Shrimp Cocktail

Served with spicy cocktail sauce

Point Judith Calamari

Served with sweet Thai chili sauce

Salad or Soup

(Please choose one to serve to your guests)

Half Wedge Salad

Iceberg Lettuce, tomatoes, bacon, gorgonzola, scallions, bleu cheese dressing

or

Bowl of New England Clam Chowder

Entrees

(Choice of)

8oz Filet Mignon

Most tender and desirable cut of beef

Grouper Picatta

Served with a lemon butter sauce

Shrimp and Scallop Combo

Blackened shrimp and scallops, served with Cajun cream sauce

Oven Roasted Chicken Breast

Topped with a mushroom demi glaze

Sides

(Please choose two to serve to your guests - Served sharing style)

Garlic Mashed Potatoes

Crawfish Parmesan Grits

Roasted Vegetables

Truffle Fries

Roasted Asparagus

Homemade Mac & Cheese

Dessert

(Served sharing style)

Homemade Bread Pudding & BF Signature Dessert

\$85 per person

plus 20% service charge & 6.5% sales tax

Soda, Tea and Coffee Included



Group Dinner Menu 3

Appetizers

(Served sharing style)

Shells & Tails Platter

2 blue point oysters, 1 crab claw, 1 shrimp cocktail - per person

Honolulu Shrimp

Hand breaded jumbo shrimp, Thai chili glaze

Salad or Soup

(Choice of)

Half Wedge Salad

Iceberg Lettuce, tomatoes, bacon, gorgonzola, scallions, bleu cheese dressing
or

Bowl of New England Clam Chowder

Entrees

(Choice of)

8oz Filet Mignon with Cold Water Lobster Tail

Served with herb butter sauce

Chilean Sea Bass

Steamed Hong Kong style

Seared Yellowtail Snapper

Topped with lemon butter sauce

18oz Bone-In Strip

Perfectly marbled

Oven Roasted Chicken Breast

Topped with a mushroom demi glaze

Sides

(Please choose two to serve to your guests - Served sharing style)

Garlic Mashed Potatoes

Crawfish Parmesan Grits

Roasted Vegetables

Truffle Fries

Roasted Asparagus

Homemade Mac & Cheese

Dessert

(Served sharing style)

Strawberry Basil Sorbet, NY Style Cheesecake & Ooey Goey

\$100 per person

plus 20% service charge & 6.5% sales tax

Soda, Tea and Coffee Included



Passed Hors D'oeuvres Menu

Meats

Filet Sliders with Gruyere Cheese, Mushrooms and a Mustard Aioli	\$5.50 each
Lollipop Lamb Chops	\$6.00 each
Chicken & Lemongrass Potstickers	\$4.00 each

Seafood

Miniature Crab Cakes Tartar	\$6.00 each
Tuna Tartar served on fried wontons	\$3.50 each
Grilled Oysters with Garlic Butter & Parmesan Cheese	\$3.50 each
Oyster with Champagne Mignonette	\$3.50 each
Shrimp Cocktail	\$4.00 each
Spicy Tuna Roll	\$6.00 each
California Roll	\$5.00 each
Smoked Salmon & Caviar on Brioche	\$5.00 each

Vegetarian

Roasted Tomato Bruschetta topped with basil & parmesan cheese	\$3.50 each
Veggie Roll	\$4.00 each

Platters

Vegetable Crudités - Served with ranch & blue cheese dipping sauces (serves 24)	\$90 platter
Artisanal Cheese Platter - Served with assorted crackers (serves 24)	\$120 platter
Seasonal Fresh Fruit & Berry Display (serves 24)	\$120 platter
Whole Roasted Tenderloin (serves 10)	\$200 each
Whole Salmon (serves 10)	\$200 each

**Serving size is an approximation*



Bar Packages - 2 Hours Unlimited

\$20.00 PER PERSON

(Plus 20% gratuity + 6.5% sales tax)

Beer and Wine

House Wine: Cabernet Sauvignon, Pino Noir, Chardonnay, Pino Grigio

Beer: Imported & Domestic Beer Selections

\$30.00 PER PERSON

(Plus 20% gratuity + 6.5% sales tax)

Call Brands

Vodka: Absolut, Tito's, Plume, Petal Cucumber, Petal Lemon, Petal Peach

Gin: Beefeaters, Tanqueray

Rum: Captain Morgan, Malibu, Myers, Cruzan

Bourbon: Jack Daniels, Markers Mark

Whiskey: Canadian Club, Seagram's 7, Crown Royal, Seagram's VO

Scotch: J&B, Johnny Walker Red, Southern Comfort

Tequila: Jose Cuervo Gold, Don Julio Blanco

\$40.00 PER PERSON

(Plus 20% gratuity + 6.5% sales tax)

Premium Brands

Vodka: Grey Goose, Belvedere, Chopin, Kettle One

Gin: Tanqueray 10, Bombay Sapphire, Hendrick's

Rum: Diplomatico, Rudebwoy Coconut, Rudebwoy Gold

Bourbon: Woodford Reserve, Basil Hayden, Gentleman Jack

Whiskey: Crown Royal Reserve, Bulleit Rye, Bulleit Bourbon, Jameson

Scotch: Chivas 12, Glenfiddich 12, Glenlivet 12, Johnnie Walker Black

Tequila: 1800 Silver, Patron Silver, Patron XO, Maestro Dobl



*Every package also includes unlimited red and white house wines by the glass.

*Every package also includes unlimited imported & domestic beers.

*Can order off the regular drink menu if you wish.