

GROUP DINING & PRIVATE EVENTS

Discover the Fire of Fogo

Gather, celebrate and feel the fire when you host your group occasion at Fogo. Make memories and spark connections with spectacular food & drink, served with unforgettable presentation. Fire-roasted cuts the Churrasco way, the fresh variety of Fogo's Market Table, and the artistry of our signature cocktails -- all tailored to suit your event needs. With customizable packages for groups of every size, whether you're planning a small, hosted meeting or a large reception, **Fogo can help you create an experience to remember.**

PERSONALIZED EVENT PLANNING

Our Event Managers help build your perfect event.

VARIED MENUS

An extensive selection of menu options including vegan, vegetarian and gluten-free.

CUSTOMIZABLE PACKAGES

Personalized packages to create your perfect event.

NO ROOM RENTAL FEES*

No booking or room rental fees.

FLEXIBLE EVENT SPACES

Private and semi-private rooms to meet your specific needs.

COMPLIMENTARY A/V SYSTEM

Premier A/V equipment available for your event.

Rated by Zagat as one of the top restaurants in the U.S. Recipient of the Wine Spectator Award of Excellence Top rated on Trip Advisor and Yelp



THE FULL CHURRASCO EXPERIENCE

The experience that made Fogo famous. Taste the vibrant energy from our freshly curated Market Table & Feijoada Bar and experience continuous tableside service of our most popular premium cuts, fire-roasted, and carved by expert Gauchos.

Market Table & Feijoada Bar

Visit as often as you like.

SEASONAL SALADS
CHARCUTERIE

EXOTIC FRUITS
SUPERFOODS

FEIJOADA
Black bean stew with sausage and rice

Fire-Roasted Meats

Continuous tableside service of our signature cuts served by our gaucho chefs.

FILET MIGNON*
Tenderloin

BEEF ANCHO*
Bone-In Ribeye

FRALDINHA*
Bottom Sirloin

PICANHA*
Prime part of the Top Sirloin

LOMBO
Pork

CORDEIRO*
Lamb Picanha, Chops

COSTELA DE PORCO*
Pork Ribs

COSTELA*
Beef Ribs

MEDALHÕES COM BACON*
Bacon-Wrapped Chicken and Steak

TORRESMO
Pork Belly

ALCATRA*
Top Sirloin

LINGUIÇA
Spicy Pork Sausage

FRANGO
Chicken

BISTECA DE PORCO
Double Bone-in Pork Chop

SEASONAL CUT

† Substitute Chilean Sea Bass, Pan-Seared Salmon or Cauliflower Steak for the traditional meat services (does not affect package price; final count of alternate entrées must be received 48 hours in advance)

Brazilian Side Dishes

Served throughout the meal.

CRISPY POLENTA
PÃO DE QUEIJO
Cheese bread

MASHED POTATOES
QUEIJO ASSADO
Fire-roasted Brazilian cheese

CARAMELIZED BANANAS
SEASONAL ITEMS

Weekend Brunch

Also includes:

MADE-TO-ORDER OMELETS
BOLO DE FUBÁ
Sweet cornmeal cake

BRAISED BEEF RIB HASH
YOGURT PARFAITS

WAFFLES
JUICES



DINING PACKAGES

Each of our dining packages is full of flavor and designed to inspire discovery, no matter your budget. Start with the Full Churrasco Experience, and elevate from there. Priced per person.

Amethyst

THE CHURRASCO EXPERIENCE

Dinner 76 | Brunch 63 | Lunch 60

Featuring fire-roasted meats, Market Table, Brazilian side dishes

DESSERTS

Selection including favorites like Cheesecake and Chocolate Brigadeiro

BEVERAGES

Fountain beverages, coffee, and tea

Emerald

Elevate your Amethyst Package to include:

Dinner 102 | Brunch 92 | Lunch 88

TWO GLASSES OF WINE, IMPORTED AND DOMESTIC BEERS, OR COCKTAILS

per person

Diamond

THE CHURRASCO EXPERIENCE

Dinner 137 | Brunch 122 | Lunch 118

Featuring fire-roasted meats, Market Table, Brazilian side dishes

DESSERTS

Choice from our full list, including favorites like Chocolate Brigadeiro, Tres Leches, and Key Lime Pie

BEVERAGES

Brazilian bebidas, fountain beverages, Brazilian lemonade, coffee, espresso, and tea

SPARKLING AND STILL BOTTLED WATER

Service throughout the evening

TWO HOURS OF HOSTED TOP SHELF PREMIUM BAR*

Including cocktails, imported and domestic beers, upgraded wines, and zero proof cocktails

A Cut Above

Elevate your Diamond Package to include:

Dinner 172 | Brunch 157 | Lunch 152.50

JUMBO SHRIMP COCKTAIL APPETIZER

THREE HOURS OF HOSTED TOP SHELF PREMIUM BAR*

Including cocktails, imported and domestic beers, upgraded wines

Extend your Cocktail Service on Diamond, A Cut Above, Gold or Platinum packages. Prices per person. See Cocktail Upgrades on next page for pricing.



PREMIUM DINING PACKAGES

Enjoy the very best of Fogo with our premium dining packages. Featuring luxurious appetizers and indulgent cuts, with the option to include additional passed hors d'oeuvres for your guests. Priced per person.

Gold

INDULGENT STARTER

Chilled Lobster & Shrimp - lobster claws, split lobster tail, jumbo shrimp

Dinner 192

THE CHURRASCO EXPERIENCE

Featuring fire-roasted meats, Market Table, Brazilian side dishes

INDULGENT CUT

Choose from Dry-Aged Tomahawk Ancho, Wagyu New York Strip, Wagyu Porterhouse, or Wagyu Ancho Ribeye to share

DESSERTS

Choice from our full list, including favorites like Chocolate Brigadeiro, Tres Leches, and Key Lime Pie

BEVERAGES

Brazilian bebidas, fountain beverages, lemonade, coffee, espresso, and tea

SPARKLING AND STILL BOTTLED WATER

Service throughout the evening

TWO HOURS OF HOSTED TOP SHELF PREMIUM BAR*

Including cocktails, imported and domestic beers, upgraded wines, and zero proof cocktails

Platinum

Elevate your Gold Package to include:

Dinner 238

PASSED HORS D'OEUVRES, CANAPÉS

Fogo black pepper candied bacon, Brazilian empanadas, Brazilian deviled eggs, Olive tapenade crostini, Prosciutto & fig crostini

THREE HOURS OF HOSTED TOP SHELF PREMIUM BAR*

Including cocktails, imported and domestic beers, upgraded wines

Enhancement Options

Enhance your dining experience with steakhouse favorites. Prices by the each.

BUTTER-BATHED™ LOBSTER TAIL	\$18	ALL JUMBO LUMP CRAB CAKE	\$18
BLACK TRUFFLE BUTTER	\$8	ROASTED BONE MARROW	\$9

Cocktail Upgrades

Extend your Cocktail Service on Diamond, A Cut Above, Gold or Platinum packages. Prices per person.

HALF HOUR	\$10
1 HOUR	\$20
2 HOURS	\$30