

EVENT PLANNING GUIDE

GROUP DINING & PRIVATE EVENTS

NEXT-LEVEL EXPERIENCE

Your gathering is more than a meal. It's a chance to make memorable moments, starting with spectacular food and drink served with unforgettable presentation. Fire-grilled meats the churrasco way, the fresh variety of our Market Table, the artistry of the caipirinha cocktail and more, and all with options to suit your event.

Be it a small hosted meeting, large reception, or all-out gala, Fogo can help you create an experience to remember.

*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*



PERSONALIZED EVENT PLANNING

Our Event Managers help build your perfect event.



NO ROOM RENTAL FEES*

No booking or room rental fees.



VARIED MENUS

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



FLEXIBLE EVENT SPACES

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



CUSTOMIZABLE PACKAGES

Personalized packages to create your perfect event.



COMPLIMENTARY A/V SYSTEM

Premier A/V equipment available for your event.

FOGO DE CHÃO

*Events may have a minimum food and beverage guarantee. Prices are per person and exclusive of sales tax and gratuity. Prices vary by date and time of event. Responsible Alcohol Service: It is our desire that our guests enjoy their dining experience by consuming in moderation. Fogo de Chão serves and sells alcohol in compliance with city and state regulatory laws. If at any time, we feel that a member of your party is showing signs of intoxication, we will no longer be able to continue the service of alcoholic beverages to that guest, regardless of the product purchased. Fogo does not permit the serving of alcoholic beverages to anyone who is under the age of 21. Prices and items are valid through December 31, 2025. Holiday pricing may vary.

THE FULL CHURRASCO EXPERIENCE

At Fogo de Chão, your next discovery is always a moment away. After visiting our variety-rich Market Table & Feijoada bar, experience continuous tableside service of our most popular meat cuts, fire-roasted, and sliced by expert Gauchos.

MARKET TABLE & FEIJOADA BAR

Your group will start their experience with exotic recipes at the Market Table, where they can choose from seasonal salads, aged cheeses, smoked salmon, cured meats, and much more.

FIRE-ROASTED MEATS

Continuous tableside service of our signature cuts prepared, fire-roasted, and served by our gaucho chefs.

FILET MIGNON*
Tenderloin

BONE-IN BEEF ANCHO*
Bone-in Ribeye

FRALDINHA*
Bottom Sirloin

LOMBO
Pork

PICANHA*
Prime part of the Top Sirloin

MEDALHÕES COM BACON*
Bacon-Wrapped Chicken and Steak

CORDEIRO*
Lamb Picanha, Chops

TORRESMO
Pork Belly

COSTELA*
Beef Ribs

ALCATRA*
Top Sirloin

LINGUICA
Spicy Pork Sausage

BISTECA DE PORCO
Double Bone-in Pork Chop

FRANGO
Chicken

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

Traditional Brazilian side dishes served family-style, including warm pão de queijo (cheese bread), crispy polenta, mashed potatoes, and caramelized bananas. Served throughout the meal.

WEEKEND BRUNCH

Also includes Braised Beef Rib Hash, Made-to-Order Omelets and Waffles, Bolo de Fubá (sweet cornmeal cake), and more.



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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. Packages are available for dinner, weekday lunch, weekend brunch, and more.

A CUT ABOVE

- Jumbo Shrimp Cocktail Appetizer
- Full Churrasco Experience featuring fire-roasted meats, Market Table, Brazilian side dishes
- Choice of desserts from our full list
- Sparkling and Still bottled water service throughout the evening
- Beverages including fountain sodas, lemonade, coffee, espresso, and iced tea
- Three hours of hosted Top Shelf Premium Bar including cocktails, imported and domestic beers, upgraded wines

DIAMOND

- Full Churrasco Experience featuring fire-roasted meats, Market Table, Brazilian side dishes
- Choice of desserts from our full list
- Beverages including fountain sodas, lemonade, coffee, espresso, and iced tea
- Two hours of hosted Top Shelf Premium Bar including cocktails, imported and domestic beers, upgraded wines

EMERALD

- Full Churrasco Experience featuring fire-roasted meats, Market Table, Brazilian side dishes
- Selection of desserts including favorites such as Chocolate Brigadeiro and Cheesecake Brûlée
- Fountain beverages, coffee, and tea
- Two glasses of wine, imported and domestic beers, or cocktails per person

AMETHYST

- Full Churrasco Experience featuring fire-roasted meats, Market Table, Brazilian side dishes
- Selection of desserts including favorites such as Chocolate Brigadeiro and Cheesecake Brûlée
- Fountain beverages, coffee, and tea



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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.

GOLD

- Chilled Lobster & Shrimp Appetizer
- Full Churrasco Experience featuring fire-roasted meats, Market Table, Brazilian side dishes
- Choice of Indulgent Cut— 36oz Dry-Aged Tomahawk Ancho (Long Bone Ribeye), 20oz Wagyu New York Strip, or 24oz Wagyu Ancho Ribeye
- Choice of desserts from our full list
- Sparkling and Still bottled water service throughout the evening
- Beverages including fountain sodas, lemonade, coffee, espresso, and iced tea
- Two hours of hosted Top Shelf Premium Bar including cocktails, imported and domestic beers, upgraded wines

PLATINUM

- Passed Hors d'oeuvres and Canapés including favorites such as Brazilian deviled eggs, beef rib with caramelized onion crostini, Brazilian empanadas and more
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- Full Churrasco Experience featuring fire-roasted meats, Market Table, Brazilian side dishes
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ENHANCEMENT OPTIONS

Complement your package with any of the enhancement options below. Prices by the each.

INDULGENT APPETIZERS

Sized to share for four or more.

Seafood Tower

Split cold-water lobster tails, full lobster claws, jumbo shrimp, snow crab legs, green-lipped mussels. Served with Malagueta cocktail sauce.

Chilled Lobster & Shrimp

Two lobster claws, one split lobster tail, four jumbo shrimp. Served with Malagueta cocktail sauce.

Jumbo Shrimp Cocktail

Six poached shrimp. Served with Malagueta cocktail sauce.

Picanha Tartare

Hand-chopped raw picanha, fresh egg, ground mustard, garlic chips, pickled onions, capers, mixed olives, chimichurri. Served plated with crispy toasts.

INDULGENT CUTS

Carved tableside. Sized to share for four or more. Approximately 2-3oz./person.

Tomahawk Ancho (Ribeye)

36oz. long-bone ribeye, dry-aged 42 days.

Wagyu New York Strip

20oz. premium graded, aged for 21 days.

Wagyu Ancho (Ribeye)

24oz. premium graded, aged for 21 days.

COCKTAIL ENHANCEMENTS

Welcome Caipirinha Premium

Premium-aged Cachaça, fresh muddled limes, cane sugar.

Welcome Caipirinha

Silver Cachaça, limes, cane sugar.

Sparkling Wine Toast



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