Connors
Steak & Seafood

Group and event dining at Connors Steak & Seafood is designed to make planning fun and easy for you.

Host your luncheon or dinner event in our private dining room. Choose from five different fixed-price group dining menus.

Customize your appetizer and alcohol selections for your private event. We're happy to provide recommendations.

Signed contract required for all private parties

Prices do not include tax or gratuity; 3% admin fee added to all events

THE VENUE

The Royal Palm Room at Connors Steak & Seafood in Ft. Myers, FL can accommodate parties up to 40. Perfect for business events, family celebrations and graduation parties.

" We are honored you are considering Connors for your special event. Our team will strive to provide an exceptional dining experience for you and your guests. "

—Mike Connor, President/CEO

SATISFACTION GUARANTEED

How It Works

1) Please read through the selections on the next few pages. Lunch menu options are available for events ending prior to 4:30pm. Dinner menu options are available *at any time*.

2) Fill out the event form on the group dining page. We will check for availability and respond within 48 hours. If your date and time are available, we will email you with applicable room fees and food and beverage minimums.

3) Reply to that email with your menu, appetizer, and bar selections, along with any other details you would like added to your private dining contract.

4) We will send a digital contract and credit card authorization form. You digitally sign it and enter your credit card information securely through our cloud-based system. Your card is authorized to hold the room and guarantee your contract. There is no deposit needed and nothing will be charged to the card at this time.

5) Once you sign the contract and add your credit card information, you will receive receipt confirmation within 48 hours.

6) We will reach out again for a final guest estimate 4-7 days before your event. This is only an estimate; you will only be charged for the actual number of guests that attend your event, unless you fail to meet the food and beverage minimum. *Any shortage will be charged as an unmet minimum and is subject to admin fees, tax, and gratuity.*

Family Style Appetizer Service

No changes to appetizer count within 48 hours of event.
Appetizers are charged per table and each portion serves 4-6 guests.

FRIED MUSHROOMS
Hand battered button mushrooms with creole mustard sauce - $30

TRUFFLED DEVILED EGGS
Hard boiled eggs with Italian truffle oil and brown sugar bacon - $34

VOODOO SHRIMP
Hand battered shrimp tossed in a spicy remoulade sauce - $34

CALAMARI
Our signature hand battered calamari served with zesty cocktail sauce - $38

JUMBO SHRIMP COCKTAIL
Chilled jumbo shrimp served with zesty cocktail sauce - $38

Bronze Lunch Menu

Not inclusive of alcohol, tax and gratuity

SALAD
House Salad

ENTRÉES
Rainbow Trout
Angus Chopped Steak
Basil Cream Pasta w/Chicken
Jumbo Lump Crabcake
Classic Burger
Grilled Chicken
Fish 'n' Chips
Chicken Tenders

SIDES
Loaded Baked Potato • Garlic Herb Mashed Potatoes
French Fries • Asiago Creamed Spinach • Broccoli

Includes a non-alcoholic beverage for each guest

Price per person
$29

Silver Lunch Menu

*Not inclusive of alcohol, tax and gratuity

SOUP/SALAD COURSE
House Salad or Lobster Crab Bisque

ENTRÉES
6 oz Prime Rib
Shrimp and Grits
Chicken Piccata
7 oz Sirloin
Grilled Salmon
Cilantro Lime Grilled Shrimp
Grilled Chicken

SIDES
Loaded Baked Potato • Garlic Herb Mashed Potatoes
French Fries • Asiago Creamed Spinach • Broccoli

DESSERT
Chocolate Mousse Cake

Includes a non-alcoholic beverage for each guest

Price per person
$39

Gold Dinner Menu

Not inclusive of alcohol, tax and gratuity

SALAD
House Salad

ENTRÉES
Basil Cream Pasta w/Chicken
Cilantro Lime Grilled Shrimp
Shrimp & Grits
10oz Prime Rib
Grilled Chicken w/Goat Cheese & Fennel Peperonata

SIDES
Loaded Baked Potato • Garlic Herb Mashed Potatoes
French Fries • Asiago Creamed Spinach • Broccoli

DESSERT
Chocolate Mousse Cake

Includes a non-alcoholic beverage for each guest

Price per person
$59

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Platinum Dinner Menu

Not inclusive of alcohol, tax and gratuity

SOUP/SALAD COURSE
House Salad or Caesar Salad

ENTRÉES
9oz Filet
North Atlantic Salmon
Parmesan Encrusted Baked Halibut
Basil Cream Pasta w/Shrimp
Grilled Chicken w/Goat Cheese & Fennel Peperonata

SIDES
Loaded Baked Potato • Garlic Herb Mashed Potatoes
French Fries • Asiago Creamed Spinach • Broccoli

DESSERT
Chocolate Mousse Cake

Includes a non-alcoholic beverage for each guest

Price per person
$79

Diamond Dinner Menu
Not inclusive of alcohol, tax and gratuity

SOUP/SALAD COURSE
Baby Spinach & Strawberry Salad • House Salad
Caesar Salad • Lobster & Crab Bisque

ENTRÉES
Cold Water Lobster Tail
Baked Halibut w/ Blue Lump Crab Cake
Prime or Dry-Aged Delmonico Ribeye
Prime Filet
Grilled Chicken & Shrimp

SIDES
Grilled Asparagus • Loaded Baked Potato
Garlic Herb Mashed Potatoes • Cheese Grits • Coleslaw • French Fries
Asiago Creamed Spinach • Brussels Sprouts • Broccoli

DESSERT
Chocolate Mousse Cake

Includes a non-alcoholic beverage for each guest

Price per person
$119

Bar Selections

Choose from the options below or customize a drink program for your event.
We can do as much or as little as you prefer. Final bill reflects actual consumption.

**If you would like us to limit the number of drinks a guest can order,
please let us know, otherwise we will assume there is no limit.*

OPEN BAR WITH NO RESTRICTIONS
No price limit on what guests can order

OPEN BAR WITH A MAX PRICE
Limit guests to drinks that are no more than "X" dollars per drink
(*example:* any liquor, beer or wine that is $15 or less in price)

HOUSE WINE & BEER ONLY
Varietals available: Pinot Grigio, Chardonnay,
White Zinfandel, Pinot Noir, Cabernet, Merlot

CASH BAR
Your guests are responsible for their own bill
for any alcoholic beverage