



Bem-vindo! PRIVATE DINING

AT CHAMA GAÚCHA DALLAS-FORT WORTH

Whether celebrating a milestone or hosting a corporate event, our private rooms provide an elegant and inviting setting for an unforgettable occasion. Chama Gaúcha offers *four distinct private dining spaces*, accommodating intimate gatherings of 15 to grand celebrations of up to 400 guests — each designed to blend Brazilian warmth with modern sophistication.

THE EMBER EXPERIENCE

\$70

ENTRÉE

Freshly baked Brazilian Pão de Queijo, served warm and golden straight from the oven.

FIRST COURSE

An exquisite selection of handcrafted salads, prepared daily with the finest ingredients the market has to offer. Paired with imported charcuterie and artisanal cheeses, and complemented by a rich, velvety lobster bisque.

MAIN COURSE

A culinary showcase of *USDA Prime* beef, lamb, pork, and chicken, fire roasted and carved tableside by our Gaucho chefs. Served with creamy mashed potatoes, crispy polenta, and caramelized bananas — traditional favorites that complete the Chama experience.

BEVERAGES

Unlimited soft drinks, iced tea, and lemonade, with one coffee or hot tea per guest to conclude your meal.

PRIVATE DINING

AT CHAMA GAÚCHA DALLAS-FORT WORTH



THE FLAME EXPERIENCE

\$80

ENTRÉE	Freshly baked Brazilian Pão de Queijo, served warm and golden straight from the oven.
FIRST COURSE	An exquisite selection of handcrafted salads, prepared daily with the finest ingredients the market has to offer. Accompanied by imported charcuterie, artisanal cheeses, and a rich, velvety lobster bisque.
MAIN COURSE	A premium showcase of USDA Prime beef, lamb, pork, and chicken, fire-roasted and carved tableside by our Gaucho chefs. Served with creamy mashed potatoes, fried polenta, and caramelized bananas — classic Chama favorites.
DESSERT	A sweet finale featuring your choice of Brazilian Papaya Cream, New York–style Cheesecake, or our decadent Chocolate Molten Cake — each handcrafted to perfection.
BEVERAGES	Unlimited soft drinks, iced tea, and lemonade, with one coffee or hot tea per guest.

THE PRIME EXPERIENCE

\$105

ENTRÉE	Freshly baked Brazilian Pão de Queijo, served warm and golden straight from the oven.
FIRST COURSE	An exquisite selection of handcrafted salads, prepared daily with the finest ingredients the market has to offer. Accompanied by imported charcuterie, artisanal cheeses, and a rich, velvety lobster bisque.
MAIN COURSE	A premium showcase of USDA Prime beef, lamb, pork, and chicken, fire-roasted and carved tableside by our Gaucho chefs. Served with creamy mashed potatoes, fried polenta, and caramelized bananas — classic Chama favorites.
DESSERT	A sweet finale featuring your choice of Brazilian Papaya Cream, New York–style Cheesecake, or our decadent Chocolate Molten Cake — each handcrafted to perfection.
BEVERAGES	Unlimited soft drinks, iced tea, and lemonade, with one coffee or hot tea per guest. Includes two alcoholic beverages per person — choose from house wine, signature cocktails, or beer to complement your dining experience.

THE ULTIMATE EXPERIENCE

\$150

ENTRÉE	Freshly baked Brazilian Pão de Queijo, served warm and golden straight from the oven.
FIRST COURSE	An exquisite selection of handcrafted salads, prepared daily with the finest ingredients the market has to offer. Accompanied by imported charcuterie, artisanal cheeses, and a rich, velvety lobster bisque.
MAIN COURSE	A premium showcase of <i>USDA Prime</i> beef, lamb, pork, and chicken, fire-roasted and carved tableside by our Gaucho chefs. Served with creamy mashed potatoes, fried polenta, and caramelized bananas — classic Chama favorites.
DESSERT	A sweet finale featuring your choice of Brazilian Papaya Cream, New York-style Cheesecake, or our decadent Chocolate Molten Cake — each handcrafted to perfection.
BEVERAGES	Unlimited soft drinks, iced tea, and lemonade, with one premium coffee or hot tea per guest. Includes <i>two hours of house open bar service, featuring our signature cocktails, premium wines, and imported beers</i> , curated to complement your dining experience.

EXPERIENCE PRIME CELEBRATE THE SEASON

For reservations or inquiries, contact Chama Gaúcha Grapevine at

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WWW.CHAMAGAUCHA.COM