



GROUP DINING & PRIVATE EVENT

NEXT-LEVEL EXPERIENCE

Your gathering is more than a meal. It's a chance to make memorable moments. Starting with spectacular food and a wide selection of non-alcoholic and alcoholic drinks served with unforgettable presentations. Fresh seafood, highest quality meat, best ingredients. The artistry of our signature individual hot pot and more. All with options to suit your event.

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



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



EVENT DECORATION

PREMIER & UNIQUELY TAILORED DECORATION FOR YOUR EVENT



WAGYU SEAFOOD ALL YOU CAN EAT MENU



54 ITEMS • 120 MINS

CA 69.99 PER PERSON

WAGYU SEAFOOD UPGRAND (3 additional choices each for drinks, meats, and seafood)

Chuck Eye Roll (USA Wagyu)

Boneless Short Rib(Canada AAA)

Shrimp Pate

Rib-eye(Canada AAA)

Tiger Prawn

Snakehead Fish Fillet

Soft Drink

Granny Recipe Plum Juice / Classic Creamy Soy Milk / Taiwanese Traditional Technique Milk Tea

SAUCE BAR

You will start your experience at the SAUCE BAR, where you can choose from dozens of sauces, fruit, appetizer, ice cream and much more.

ICE JELLY BAR

Choose from 12 toppings and ingredients to make your perfectly own Ice Jelly

MARKET TABLE

THE MOST EXCITING AND COMPREHENSIVE MARKET TABLE FOR HOT POT THAT YOU HAVE EVER SEEN

Imitation Carb stick

South American Shrimp

Mussels

Basa Fish

Cuttlefish Balls

Fish Ball With Roe

Spam

Pork Balls

Beef Balls

Seaweed Knots

Wood Ear Mushroom

Bamboo Shoot

Lotus root

Soft Tofu

Frozen Tofu

Fish Tofu

Bean Curd

Winter Melon

Taro

Enoki Mushroom

Shiitake Mushroom

Tong Ho

Spinach

Napa Cabbage

Sweet Corn

Mung bean noodles

Fried Bean Curd Rolls

Noodles

Instant Noodles

Glutinous rice sesame balls

Twist

Fried Rice

Beef Tripe

Beef Artery

Black Beef Tripe

Taro Wide Noodles

Quail Eggs

Pork Blood

Spicy Braised

MEATS

New Zealand Lamb Shoulder

Boneless Short Plate

Oyster Blade

Kurobuta Pork Shoulder Collar

Boneless Chicken Leg

BROTH

Pork Broth

Tomato. Broth

Spicy Broth

Spicy Broth & Pork Bone Broth

Spicy Broth & Tomato Broth

Sukiyaki Broth

Veggie Broth

PREMIUM ALL YOU CAN EAT MENU

45 ITEMS·120 MINS



REGULAR
Mon-Fri: 5pm-9pm
Sat-Sun:11:00am-9pm

48
per person
.99

43
per person
.99 Vegetarian

KIDS **19**
Everyday per person (40-50in.)
Under 40 inches, FREE if no broth order

LATE NIGHT
Everyday:9pm-1am

39
per person
.99

35
per person
.99 Vegetarian

SAUCE BAR

You will start your experience at the SAUCE BAR, where you can choose from dozens of sauces, fruit, appetizer, ice cream and much more.

ICE JELLY BAR

Choose from 12 toppings and ingredients to make your perfectly own Ice Jelly

MARKET TABLE

THE MOST EXCITING AND COMPREHENSIVE MARKET TABLE FOR HOT POT THAT YOU HAVE EVER SEEN

Imitation Carb stick
South American Shrimp
Mussels
Basa Fish
Cuttlefish Balls
Fish Ball With Roe

Spam
Pork Balls
Beef Balls

Seaweed Knots
Wood Ear Mushroom
Bamboo Shoot
Lotus root
Soft Tofu
Frozen Tofu
Fish Tofu
Bean Curd

MEATS

Rib-eye
New Zealand Lamb Shoulder
Oyster Blade
Boneless Short Plate
Kurobuta Pork Shoulder Collar
Boneless Chicken Leg

Winter Melon
Taro
Enoki Mushroom
Shiitake Mushroom
Tong Ho
Spinach
Napa Cabbage
Sweet Corn
Mung bean noodles
Fried Bean Curd Rolls

Noodles
Instant Noodles
Glutinous rice sesame balls
Twist
Fried Rice

BROTH

Pork Broth
Tomato. Broth
Spicy Broth
Spicy Broth & Pork Bone Broth
Spicy Broth & Tomato Broth
Sukiyaki Broth
Veggie Broth

Beef Tripe
Beef Artery
Black Beef Tripe
Taro Wide Noodles
Quail Eggs
Pork Blood
Spicy Braised