









Genuine Southern Hospitality Group Events and Semi-Private Dining

629 E. Central Blvd. Thornton Park, Downtown Orlando 407-849-1800 www.socothorntonpark.com Soco Restaurant in Thornton Park has several options for group events and semiprivate dining. Whether you are planning a happy hour, cocktail reception, business dinner or chef-driven experience, we are committed to delivering genuine southern hospitality in the perfect setting. Choosing Soco Restaurant means creating the context for a truly unique culinary and hospitality experience.

Let us work alongside you to make your next event memorable and delicious. Our team strives to exceed expectations and is pleased to find ways to meet your specific needs.

Our Space

Soco Restaurant offers a variety of choices for group events and semi-private dining.

Our Semi-Private Dining Room is designed for 20-25 guests to enjoy a sit-down chef-driven dining experience, or 30-40 guests for a cocktail-style reception. This room is unique to downtown Orlando and provides the perfect spot for group dining.

Our Bar Area is an excellent fit for happy hours and social gatherings. This area can accommodate up to 50 guests.



Soco Semi-Private Room

At our Chef's Table, custom tasting menus and wine pairings are available for parties of six to ten.

For larger parties, full restaurant buyouts are available and can be reserved for up to 150 guests (available Sunday through Thursday), subject to a guaranteed minimum expenditure.

Our Restaurant



Soco Restaurant in Thornton Park is located on the bustling corner of Central Boulevard and Summerlin Avenue. With Executive Chef/Partner Greg Richie at the helm, Soco Restaurant offers a truly unique and progressive culinary experience in a comfortable and inviting environment. With genuine southern hospitality and thoughtfully prepared dishes as the top priority, Soco Restaurant offers a one-of-a-kind dining experience in the heart of downtown Orlando's premier neighborhood.

Born in Texas, but bred in the South, Executive Chef/Partner Greg Richie's culinary palate is infused with memories of cooking with his grandparents during childhood summers. As a chef on the rise, Chef Richie spent his early professional years working in some of the leading Southern kitchens.

From the South to the Pacific, Chef Richie diversified his kitchen techniques working with Chef Roy Yamaguchi at the original Roy's Restaurant in Hawaii and later as executive chef at the Orlando location. After more than a decade

at Roy's Restaurant, Chef Richie was offered the opportunity to lead the kitchen of internationally-celebrated Chef Emeril Lagasse's Tchoup Chop, at the Royal Pacific Resort located inside Universal Orlando, which focuses on contemporary South Pacific cuisine.

Chef Richie's diverse experiences have afforded him multiple opportunities to cook at the prestigious James Beard House in New York City, as well the Food Network's South Beach Wine & Food Festival. Regionally, Chef Richie's accolades include Chef of the Year, Best Local Chef and Best Seafood in Orlando by Orlando Magazine and he was featured in Restaurant Forum's list of the Top 20 Chefs in Central Florida. Chef Richie is a charter member of SunshinePlate, a coalition of chefs and culinary industry professionals dedicated to food advocacy, as well as a member of the Southern Foodways Alliance.

Read what others are saying about Soco:

Orlando Magazine "Southern Expression"

Orlando Sentinel "Soco Spins Southern Faves in Orlando"

"Start with the cassoulet of duck confit and boiled peanuts, a triumph of taste and texture..." – Heather McPherson, Orlando Sentinel

Orlando Weekly "Greg Richie's urban boîte, Soco, revels in Southern charm"

Orlando Date Night Guide "7 Reasons to Love Soco"

Orlando Weekly "Top Tables of 2014"

"Chef Richie can usually be found checking each plate before it leaves the kitchen. He can take Southern pride in every one of them. – Joseph Hayes, *Orlando Magazine*