



ATLAS[®]

TRC

TAVISTOCK
RESTAURANT
COLLECTION

Atlas is part of the Tavistock Restaurant Collection family.
Learn more by visiting TavistockRestaurantCollection.com.



Atlas' sophisticated setting offers a cultured and inviting venue complete with customizable menus to suit your needs. We graciously accommodate private and semi-private parties of 10 to gatherings of 90 guests.

Click on a menu below to get started.

THREE-COURSE SAMPLE LUNCH

3

FOUR-COURSE SAMPLE DINNER

4

COCKTAIL RECEPTION

5

BEVERAGE SERVICE

6

BOTTLED WINE SERVICE

7

CONTACT

8

CONTACT OUR SALES TEAM

AtlantaSales@AtlasRestaurant.com

(404) 600-6471



THREE-COURSE SAMPLE LUNCH



\$75 PER PERSON

All above per-person prices does not include gratuity, tax or administrative fees.

Menu shown below is a sample menu only. Actual menus will be based on fresh locally sourced ingredients available at the time of your event. A menu will be provided to guests within seven days of your event.

First Course

Guest selection of

THE TOMATO SALAD

heirloom tomatoes, radishes, buratta, olives

ENGLISH PEA RISOTTO

garden peas, parmesan pine nuts, mint

Second Course

Guest selection of

ATLAS STEAK

Black Angus filet, garlic braised spinach, red onions, tater tots

POACHED HALIBUT

Hakurei turnips, radishes, fennel, macadamia nuts, citrus, saffron sauce

RAVIOLI PASTA

artichokes, summer squash, ramps, tomatoes

Third Course

Guest selection of

CHOCOLATE COMPOSITION

raspberry, mango

BLACKBERRY VACHERIN

lemon curd, sorbet, meringue

Enhancements

PRE-LUNCH RECEPTION

four seasonally inspired butler-passed hors d'oeuvres served for 30 minutes

\$20 PER PERSON

[< BACK TO INDEX](#)

ATLAS





\$150 PER PERSON

All above per-person prices does not include gratuity, tax or administrative fees.

Menu shown below is a sample menu only. Actual menus will be based on fresh locally sourced ingredients available at the time of your event. A menu will be provided to guests within seven days of your event.

Welcome Amuse from The Chef

First Course Guest selection of

THE TOMATO SALAD

heirloom tomatoes, radishes, buratta, olives

SUMMER SOUP

cucumbers, tomatoes, red onions

Second Course Guest selection of

SCALLOPS AND CAVIAR

English peas, brown butter

ENGLISH PEA RISOTTO

garden peas, parmesan pine nuts, mint

Third Course Guest selection of

ATLAS STEAK

Black Angus filet, garlic braised spinach, red onions, tater tots

POACHED HALIBUT

Hakurei turnips, radishes, fennel, macadamia nuts, citrus, saffron sauce

RAVIOLI PASTA

artichokes, summer squash, ramps, tomatoes

Fourth Course Guest selection of

WARM CHOCOLATE TART

hazelnut, mint sorbet

BLACKBERRY VACHERIN

lemon curd, sorbet, meringue

Farewell Treat

Enhancements

PRE-DINNER RECEPTION

four seasonally inspired butler-passed hors d'oeuvres served for 30 minutes

\$20 PER PERSON





Enjoy Chef's selection of seven hors d'oeuvres passed butler style throughout your cocktail reception. Chef will consult with you on any requests for his seasonally inspired menu for your event.

Actual hors d'oeuvres will be based on fresh locally sourced ingredients available at the time of your event. A menu will be provided to guests within seven days of your event.

Two-Hour Reception

\$100 AND \$150 PER PERSON*

Three-Hour Reception

\$125 AND \$150 PER PERSON*

**Per-person pricing level is based on the hors d'oeuvre level selected. Beverages charged on a consumption basis. Custom packages available upon request.*

Beverage & Wine Service

All beverage service is offered based on consumption. Each beverage ordered will be added to the host's final bill and charged at the end of the event.

BEVERAGE SERVICE

Atlas is proud to offer a premium pour bar.

WINE SERVICE

Atlas' wine list is carefully comprised of selected varietals sourced from around the world. Each bottle has been chosen by our Head Sommelier to complement our inspired cuisine and seasonal fare. Offerings will change accordingly.

Please allow us to recommend the perfect pairing for your meal or introduce you to a discovered wine. Pricing does not include gratuity, tax, or administrative fees.



Beverage service allows your guests to order based on their choice. Each beverage ordered will be added to the host's bill and charged at the end of the event.

Atlas is proud to offer a premium pour bar to include the following:

VODKA

Ketel One, Grey Goose, Russian Standard

RUM

Bacardi, English Harbour

GIN

Beefeater, Bombay Sapphire, Jasper's

SCOTCH

Dewar's, Johnnie Walker Black, Macallan

BOURBON

Jack Daniel's, Maker's Mark, Widow Jane

TEQUILA

Sauza, Patrón, Corzo

BEERS

Local and international craft beers

WINES

We offer an extensive selection of wines by the glass

SOFT DRINKS

Coca-Cola products

Beverages charged on a consumption basis. Custom packages available upon request.





Our wine list is carefully comprised of a wide range of varietals sourced from around the world. Each bottle has been chosen to complement our inspired cuisine and seasonal fare. Selected and paired for the season, our wines will change accordingly.

We will gladly make recommendations and introduce you to one of our discovered wines. You may pre-select bottled wine for your event or we will pre-arrange to have our manager present the wine list to the host of your event for selection that evening.

Our Sales Manager, Head Sommelier, and Beverage Director are ready to customize your beverage menu for your upcoming event to include:

WELCOME DRINKS

SPECIALTY & LEGENDARY COCKTAILS

CUSTOMIZED WINE PAIRINGS

NEW WORLD VS OLD WORLD
COMPARISONS / CONTRASTS

SPIRIT FLIGHTS

LOCAL CRAFT BREWERY TASTINGS

All beverages must be purchased from Atlas. Pricing does not include gratuity, tax, or administrative fees.





Ready to Book?

Thank you for the opportunity to provide you with the Atlas private dining menu. We very much look forward to the opportunity to work with you and to make this occasion a momentous one.

Please contact the Atlanta Sales Team.

EMAIL

AtlantaSales@AtlasRestaurant.com

PHONE & FAX

(404) 600-6471

WEBSITE

AtlasRestaurant.com

ADDRESS

Atlas is located in The St. Regis Atlanta
88 West Paces Ferry Road NW, Atlanta, GA 30305
