



private dining



# Welcome

The Atlanta debut of acclaimed chef, restaurateur and cookbook author Art Smith, Southern Art combines modern sophistication with classic Southern charm, offering Southern-inspired cuisine and cocktails in a welcoming, relaxed atmosphere.

Bourbon Bar is the award-winning bourbon-centric bar and lounge alongside Southern Art featuring more than 70 varieties of bourbon. Bourbon Bar boasts four exclusive private label barrels from acclaimed distillers Woodford Reserve, Old Forester, Four Roses and Heaven Hill and was recently named one of "America's Best Bourbon Bars" by The Bourbon Review for the second consecutive year.

Whether it be a once-in-a-lifetime special occasion, a corporate luncheon, or a private gathering with friends and family, our professional team of planners, chefs, and mixologists will ensure that your event is one not to be forgotten.

Private Dining



Art Gallery



Ham Bar



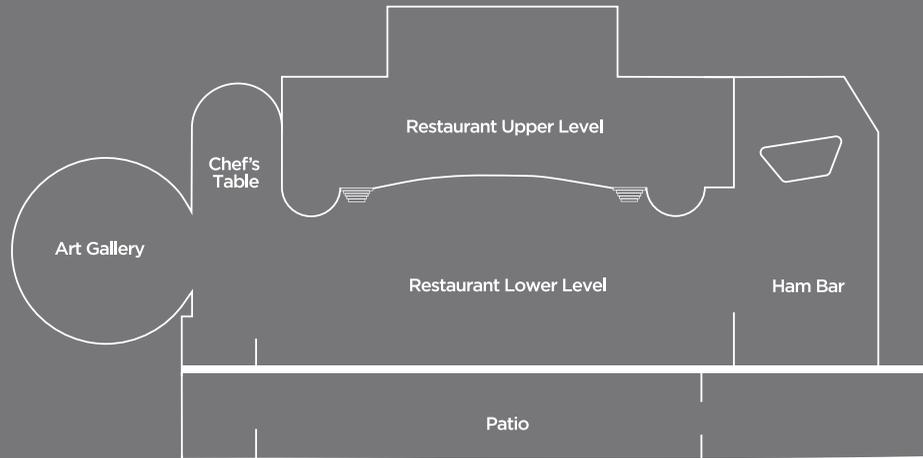
Main Dining - Lower Level



Main Dining - Upper Level



Private Chef's Table



	Maximum Guests (Reception)	Maximum Guests (Round)
Upper Level (Buyout)	*	*
Lower Level (Buyout)	*	*
Art Gallery	50	40
Ham Bar	30	*
Patio	80	50
Chef's Table	20	10

## Special Offerings



### Bourbon Tasting

Enjoy a unique social experience with your own bourbon expert introducing and pairing up to five bourbon selections.



### Cocktail Mixology

One of our seasoned mixologists will guide guests step-by-step in crafting your own unique cocktail from start to finish.



### Family-Style Servings

Eliminate the guesswork and enjoy time spent with friends, family, and colleagues with our intimate, family-style serving options.



### Ham Bar

Uniquely Southern, our one-of-a-kind Ham Bar offers superb regional hams and house-cured meats and charcuteries.



### Meeting Packages

Take advantage of our stress-free meeting packages, which are professionally serviced by our onsite audio/visual team.



### Breakfast Buffet

One of Atlanta's best breakfast and brunch buffets can be customized and suited to your private event needs.



Private Chef's Table

## Breakfast and Brunch Menu



### Breakfast and Brunch Buffet \$25 per guest

Regular and low-fat milk  
Atlantic smoked salmon  
Seasonal sliced fruit  
Assorted cereals  
Yogurt  
Grilled chicken sausage  
Selection of cold cuts  
Grilled pork sausage  
Assorted cheeses  
Scrambled eggs  
Steel-cut oatmeal and garnishes  
Chef-attended waffle station  
Chef-attended omelet station  
Fresh bagels and pastries  
Roasted Cajun potatoes  
Chef's daily specials  
Freshly squeezed juice  
Brewed coffee  
Selection of organic teas

### Plated Breakfast and Brunch \$30 per guest (up to 25 guests)\*\*

Freshly squeezed juices  
House-baked pastries and breakfast breads  
Coffee and specialty teas  
*Choice of First Course:*  
Pecan oat cluster granola and Greek yogurt  
Steel-cut oatmeal  
*Choice of Entrée:*  
Buttermilk chicken and waffles  
Chef Art's egg white omelet  
Eggs Benedict

\*Room rental fees apply. \*\*For parties of 25 or more, a fixed menu is required with pre-selected items for each course. A surcharge of \$7 per guest will apply for two or more choices per course. Room rental fees may apply. Consuming raw or undercooked seafood, shellfish, meat, poultry or eggs may increase your risk of foodborne illness. Prices do not include a 22% service charge and applicable state and local sales taxes.



## Lunch Menu



**Lunch Package I**  
\$28 per guest (up to 25 guests)\*\*

**Lunch Package II**  
\$39 per guest (up to 25 guests)\*\*

**Family-Style Lunch I**  
\$39 per guest

**Family-Style Lunch II**  
\$45 per guest

*Choice of First Course:*

Soup of the day  
Baby kale and fig salad

*Choice of Entrée:*

Southern chopped salad with  
grilled chicken or salmon  
Fried chicken sliders  
Catfish po' boy

*Choice of First Course:*

Addie Mae's soup  
Baby kale and fig salad  
Caesar salad

*Choice of Entrée:*

Mushroom ravioli and bay scallops  
Buttermilk fried chicken  
Southern chopped salad with  
grilled chicken, flank steak,  
shrimp, or salmon

*Choice of Dessert:*

Bourbon pecan pie  
Hummingbird cake

*First Course:*

Deviled eggs  
Baby kale and fig salad

*Entrées:*

Shrimp and grits  
Buttermilk fried chicken

*Sweet Treats:*

Chocolate cupcake  
Mini pecan pie

*First Course:*

Southern Art butcher's board  
Baby kale and fig salad

*Entrées:*

Pan-seared salmon  
Buttermilk fried chicken

*Sides:*

Whipped potatoes  
Green beans

*Sweet Treats:*

Chocolate cupcake  
Peanut butter tart



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## Dinner Menu



**Dinner Package I**  
\$59 per guest (up to 25 guests)\*\*

*Choice of First Course:*  
Soup of the day  
Caesar salad  
Grilled butternut squash

*Choice of Entrée:*  
Stuffed Cheshire pork chop  
Buttermilk fried chicken  
Mushroom ravioli and bay scallops

*Choice of Dessert:*  
Bourbon pecan pie  
Hummingbird cake

**Dinner Package II**  
\$69 per guest (up to 25 guests)\*\*

*Choice of First Course:*  
Addie Mae's soup  
Caesar salad  
Apple smoked Georgia trout

*Choice of Entrée:*  
Grilled redfish  
Buttermilk fried chicken  
Chargrilled petite ribeye

*Sides - Family-Style:*  
Brussels sprouts  
Mac and cheese  
Braised collard greens

*Desserts - Family-Style:*  
Bourbon pecan pie  
Sweet potato bundt cake  
Georgia mud cake

**Dinner Package III**  
\$82 per guest (up to 25 guests)\*\*

*Preset Appetizers - Family-Style:*  
Southern Art butcher's board  
Southern cheese board

*Choice of First Course:*  
Addie Mae's soup  
Caesar salad

*Choice of Entrée:*  
Wild-caught Georgia shrimp and grits  
Buttermilk fried chicken  
Chargrilled filet mignon

*Sides - Family-Style:*  
Brussels sprouts  
Bourbon butter yams  
Mac and cheese

*Desserts - Family-Style:*  
Bourbon pecan pie  
Hummingbird cake  
Georgia mud cake

**Family-Style Dinner I**  
\$59 per guest

*First Course:*  
Baby kale and fig salad  
Fried green tomatoes  
Southern Art butcher's board

*Entrées:*  
Pan-seared arctic char  
Buttermilk fried chicken

*Sides:*  
Whipped potatoes  
Cheddar grits  
Garlic green beans

*Sweet Treats:*  
Mini pecan pies  
Peanut butter tart  
Chocolate cupcakes

**Family-Style Dinner II**  
\$72 per guest

*First Course:*  
Caesar salad  
Grilled butternut squash  
Southern Art butcher's board  
Fried green tomatoes

*Entrées:*  
Shrimp and grits  
Buttermilk fried chicken  
Smoked duck

*Sides:*  
Roasted yams  
Mac and cheese  
Braised garlic Brussels sprouts

*Sweet Treats:*  
Pecan tart  
Coconut key lime cheesecake  
Red velvet cupcakes

**Family-Style Dinner III**  
\$86 per guest

*First Course:*  
Grilled butternut squash  
Fried green tomatoes  
Southern Art butcher's board  
Cheese from the South

*Entrées:*  
Shrimp and grits  
Buttermilk fried chicken  
Cheshire pork osso bucco

*Sides:*  
Roasted Brussels sprouts  
Mac and cheese  
Green beans

*Sweet Treats:*  
Seasonal cobbler  
Bourbon pecan pie  
Hummingbird cake

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## Menu Additions



### Canapes Selection

Southern-style deviled eggs	\$45 per dozen
Beef tartar	\$65 per dozen
Southern-yaki chicken lollipop	\$45 per dozen
Fried chicken sliders	\$75 per dozen
Southern-style shrimp cocktail	\$65 per dozen
Fried green tomatoes	\$45 per dozen
Smoked pork rinds	\$45 per order
Lump crab cakes	\$75 per dozen
Shrimp and grit fritters	\$65 per dozen
Vidalia onion and collard fritattas	\$45 per dozen
Smoked tomato tartlets	\$45 per dozen
Polenta and brie bites	\$45 per dozen
Leek and mushroom croquettes	\$45 per dozen
Pimento cheese and cucumber chips	\$45 per dozen

### Southern Relish \$12 per board\*

Pickled and raw vegetables, hummus, pimento cheese, buttermilk ranch dressing, and house-made saltines

### Southern Art Butcher's Board \$20 per board\*

Selection of house-cured, smoked, poached, and dried meats, mustards, and house-made saltines

### Southern Cheese Board \$20 per board\*

Three regional favorites, house-made saltines, green tomato chutney, and honeycomb mission fig jam

### Mini Dessert Selection \$4 per piece

Chocolate cupcakes	Banana cream tarts	S'mores shooter
Red velvet cupcakes	Bourbon pecan tarts	Sweet potato pie shooter
Coconut cupcakes	Bourbon cake pops	
PB&J tart	Ellijay apple tarts	

\*Each board serves four guests. Consuming raw or undercooked seafood, shellfish, meat, poultry or eggs may increase your risk of foodborne illness. Prices do not include a 22% service charge and applicable state and local sales taxes.



SOUTHERN ART  
BOURBON BAR

For rates and menu options please contact our sales manager at (404) 946-9153

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