



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



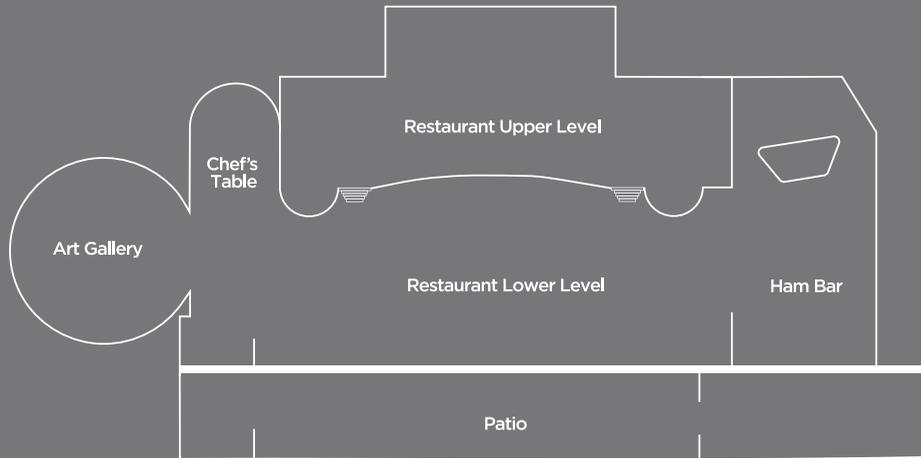
Main Dining - Lower Level



Main Dining - Upper Level



Private Chef's Table



	Maximum Guests (Reception)	Maximum Guests
Upper Level (Buyout)	*	*
Lower Level (Buyout)	*	*
Art Gallery	60	50
Ham Bar	30	*
Patio	100	60
Chef's Table	25	16

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 \$27 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

**For added privacy, host your breakfast buffet in our Art Gallery private dining room for an additional \$10 per guest and a \$100.00 chef attendant fee. Room rental fees may apply.
**For parties of 25 or more, a fixed menu is required with pre-selected items for each course. A surcharge of \$15 per guest will apply for two or more choices per course.
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
\$24 per guest (up to 25 guests)**

Lunch Package II
\$32 per guest (up to 25 guests)**

Family-Style Lunch I
\$32 per guest

Family-Style Lunch II
\$38 per guest

Choice of First Course:

Soup of the day
Beet salad

Choice of Entrée:

Southern Art cheeseburger
Buttermilk fried chicken sliders
Grilled mahi on ciabatta

Choice of First Course:

Addie Mae's soup
Caesar salad
Deviled eggs

Choice of Entrée:

Green goddess linguine
Buttermilk fried chicken
Shrimp and grits

Choice of Dessert:

Chocolate pretzel pie
Banana pudding pie

First Course:

Caesar salad
Deviled eggs

Entrées:

Green goddess linguine
Buttermilk fried chicken

Sweet Treats:

Chocolate pretzel pie
Banana pudding pie

First Course:

Beet salad
Fried green tomatoes

Entrées:

Green goddess linguine
Buttermilk fried chicken
Shrimp and grits

Sweet Treats:

Chocolate pretzel pie
Banana pudding pie



**For parties of 25 or more, a fixed menu is required with pre-selected items for each course. A surcharge of \$15 per guest will apply for two or more choices per course. 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.

Dinner Menu



Dinner Package I \$49 per guest (up to 25 guests)**

Choice of First Course:

Soup of the day
Caesar salad
Beet Salad

Choice of Entrée:

Blackened striped bass
Buttermilk fried chicken
Green goddess linguine

Choice of Dessert:

Bourbon pecan pie
Coconut cake

Dinner Package II \$65 per guest (up to 25 guests)**

Choice of First Course:

Addie Mae's soup
Caesar salad
Cajun gravlax

Choice of Entrée:

Blackened striped bass
Buttermilk fried chicken
Smoked short rib

Sides - Family-Style:

Brussels sprouts
Cheddar grits
Braised collard greens

Desserts - Family-Style:

Bourbon pecan pie
Sweet potato bundt cake
Chocolate pretzel pie

Dinner Package III \$78 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 petite ribeye

Sides - Family-Style:

Brussels sprouts
Southern ratatouille
Mac and cheese

Desserts - Family-Style:

Bourbon pecan pie
Sweet potato bundt cake
Chocolate pretzel pie

Family-Style Dinner I \$56 per guest

First Course:

Greek salad
Fried green tomatoes
Deviled eggs

Entrées:

Blackened striped bass
Buttermilk fried chicken

Sides:

Whipped potatoes
Cheddar grits
Garlic green beans

Sweet Treats:

Mini pecan pies
Mini peanut butter pies
Chocolate cupcakes

Family-Style Dinner II \$67 per guest

First Course:

Caesar salad
Beet salad
Charcuterie board
Deviled eggs

Entrées:

Shrimp and grits
Buttermilk fried chicken
Green Goddess linguine

Sides:

Roasted yams
Mac and cheese
Braised collard greens

Sweet Treats:

Banana pie
Coconut cake
Red velvet cupcakes

Family-Style Dinner III \$75 per guest

First Course:

Caesar salad
Fried green tomatoes
Charcuterie board
Deviled eggs

Entrées:

Shrimp and grits
Buttermilk fried chicken
Blackened striped bass

Sides:

Roasted yams
Mac and cheese
Grilled asparagus

Sweet Treats:

Seasonal cobbler
Pecan tarts
Red velvet cupcakes

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	\$55 per dozen
Smoked tomato tartlets	\$55 per dozen
Polenta and brie bites	\$45 per dozen
Leek and mushroom corquettes	\$45 per dozen

Hams À La Carte *(select three)*

Olli Salumeria	<i>Richmond, Virginia</i>	Surryano	<i>Surry, Virginia</i>
Zoe's	<i>Santa Rosa, California</i>	Benton's	<i>Madisonville, Tennessee</i>

\$14 per guest

Southern Relish

\$12 per guest

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

Butcher's Board

\$14 per guest

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

Southern Cheese Board

\$14 per guest

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

Mini Dessert Selection

\$4 per piece

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

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SOUTHERN ART
BOURBON BAR

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

3315 Peachtree Road NE, Atlanta, GA 30326 | southernart.com/privateevents