



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



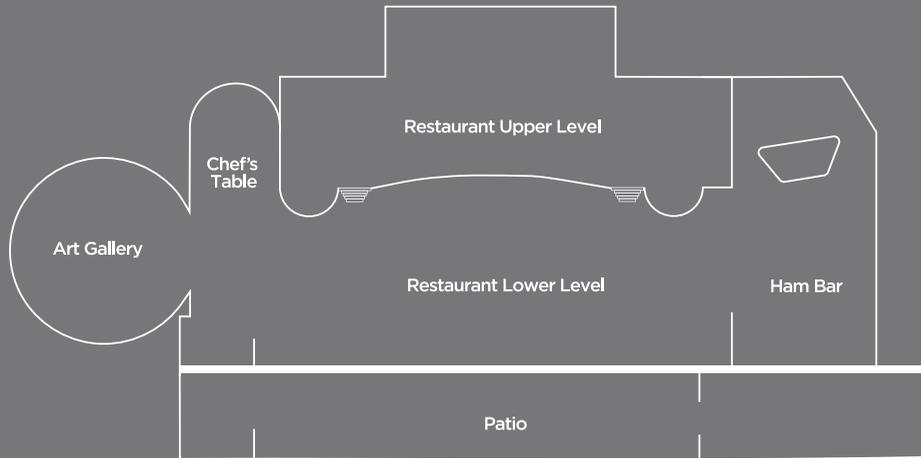
Main Dining - Lower Level



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	80	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  
Southern grits  
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  
*Orange and grapefruit*

House-Baked Pastries and Breakfast Breads  
*Butter and preserves*

Coffee and Specialty Teas

*Choice of First Course:*  
Greek Yogurt  
*Pecan oat cluster granola, cranberries, apricots, honey, and cinnamon*

Fresh Fruit Bowl  
*Seasonal berries*

*Choice of Entrée:*  
Buttermilk Fried Chicken and Waffles  
*Maple syrup*

Chef Art's Egg White Omelet  
*Mushrooms, spinach, tomatoes, and roasted breakfast potatoes*

Steel Cut Oatmeal  
*Brown sugar and raisins*

\*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 One**  
\$28 per guest (up to 25 guests)\*\*

**Lunch Package Two**  
\$35 per guest (up to 25 guests)\*\*

**Family-Style Lunch One**  
\$35 per guest

**Family-Style Lunch Two**  
\$42 per guest

*Choice of First Course:*  
Soup of the Day  
*Chef's selection*

Baby Kale and Seasonal Berries  
*Toasted pumpkin seeds, orange, goat cheese, and sorghum vinaigrette*

*Choice of Entrée:*  
Grilled salmon Caesar salad  
Fried chicken sliders  
Catfish po' boy

*Choice of First Course:*  
Addie Mae's soup  
Baby kale and seasonal berries  
Caesar salad

*Choice of Entrée:*  
Cajun Jambalaya Pasta  
Buttermilk fried chicken  
Catfish po' boy

*Choice of Dessert:*  
Mini pecan tarts  
Petite strawberry rhubarb  
chiffon

*First Course:*  
Devised eggs  
Baby kale and seasonal berries

*Entrées:*  
Shrimp and grits  
Buttermilk fried chicken

*Sweet Treats:*  
Mini pecan tarts  
Petite strawberry rhubarb  
chiffon

*First Course:*  
Fried green tomatoes  
Caesar salad

*Entrées:*  
Blackened catfish  
Buttermilk fried chicken

*Sides:*  
Whipped potatoes  
Green beans  
*Sweet Treats:*  
Mini pecan tarts  
Coconut key lime cheesecake



*\*\*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.*

## Dinner Menu



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

*Choice of First Course:*  
Soup of the day  
Caesar salad  
Southern harvest salad

*Choice of Entrée:*  
Pork chop au gratin  
Buttermilk fried chicken  
Cajun jambalaya pasta

*Choice of Dessert:*  
Mini pecan tarts  
Petite strawberry rhubarb chiffon

### Dinner Package II \$69 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  
Melon and American prosciutto

*Choice of Entrée:*  
Grilled balsamic grouper  
Buttermilk fried chicken  
Pork chop au gratin

*Desserts - Family-Style:*  
Mini pecan tarts  
Coconut key lime cheesecake

### 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:*  
Broccolini  
Bourbon butter yams  
Mac and cheese

*Desserts - Family-Style:*  
Flourless Georgia peach and almond tart  
Coconut key lime cheesecake  
Petite strawberry rhubarb chiffon

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

*First Course:*  
Baby kale and seasonal berries  
Fried green tomatoes  
Charcuterie board

*Entrées:*  
Grilled balsamic grouper  
Buttermilk fried chicken

*Sides:*  
Whipped potatoes  
Cheddar grits  
Charred broccolini

*Sweet Treats:*  
Mini pecan tarts  
Petite strawberry rhubarb chiffon

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

*Preset Appetizer:*  
Fried green tomatoes  
Charcuterie board

*First Course:*  
Caesar salad  
Southern harvest salad

*Entrées:*  
Shrimp and grits  
Buttermilk fried chicken  
Peach bbq baby back ribs

*Sides:*  
Broccolini

*Sweet Treats:*  
Mini pecan tarts  
Petite strawberry rhubarb chifon

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

*Preset Appetizer:*  
Charcuterie board  
Southern cheese board

*First Course:*  
Fried green tomatoes  
Baby kale and seasonal berries

*Entrées:*  
Shrimp and grits  
Buttermilk fried chicken  
Grilled balsamic grouper

*Sides:*  
Broccolini  
Mac and cheese  
Green beans

*Sweet Treats:*  
Coconut key lime cheesecake  
Flourless peach cake  
Strawberry rhubarb chiffon

\*\*For parties of 25 or more, a fixed menu is required with pre-selected items for each course. A surcharge of \$10 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.

## Menu Additions



### Canapes Selection

Southern-style deviled eggs	\$5 per piece
Beef tartar	\$6 per piece
Antipasti skewer	\$5 per piece
Fried chicken sliders	\$6 per piece
Southern-style shrimp cocktail	\$5 per piece
Fried green tomatoes	\$4 per piece
Grit cake bite	\$6 per piece
Lump crab cakes	\$6 per piece
Oyster bloody mary (seasonal)	\$7 per piece
Tomato, goat cheese and caramelized onion tart	\$5 per piece
Sorghum bourbon bacon planks	\$6 per piece
Brie tart	\$5 per piece

### 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	Ellijay apple tarts	
PB&J tart		

*\*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

3315 Peachtree Road NE, Atlanta, GA 30326 | [southernart.com/privateevents](https://southernart.com/privateevents)