



# ATLAS<sup>®</sup>

TRC

TAVISTOCK  
RESTAURANT  
COLLECTION

Atlas is part of the Tavistock Restaurant Collection family.  
Learn more by visiting [TavistockRestaurantCollection.com](http://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

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CONTACT OUR SALES TEAM

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(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

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## *Enhancements*

### **PRE-LUNCH RECEPTION**

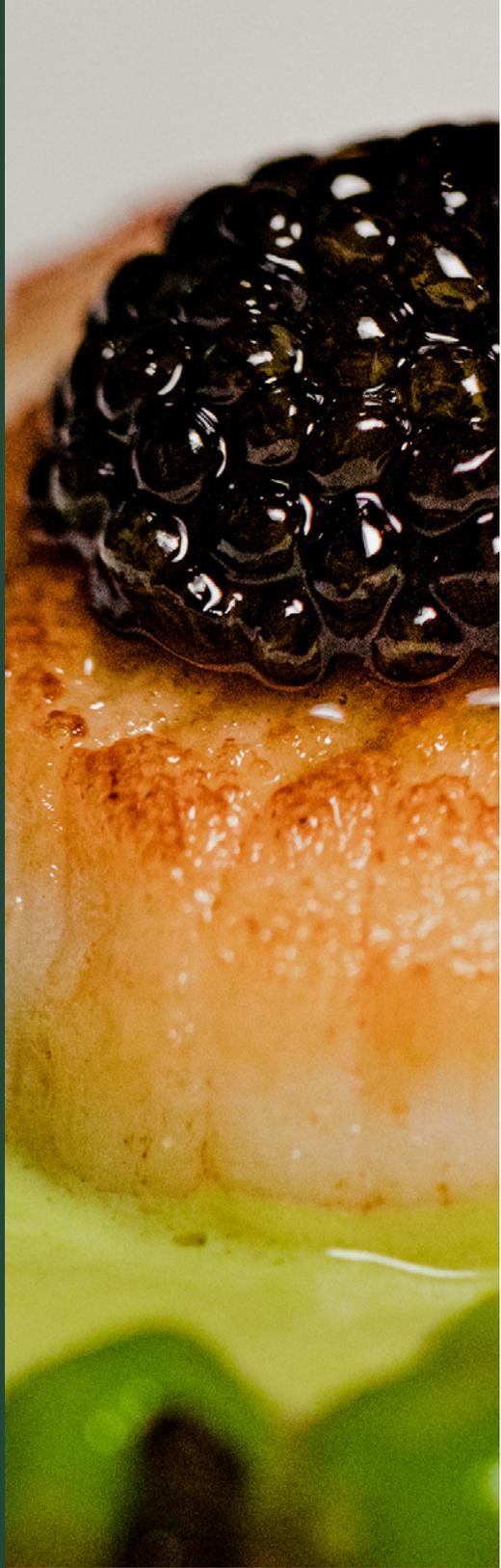
four seasonally inspired butler-passed hors d'oeuvres served for 30 minutes

**\$20 PER PERSON**

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**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*

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*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.*

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## *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

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**BEERS**

Local and international craft beers

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**WINES**

We offer an extensive selection of wines by the glass

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**SOFT DRINKS**

Coca-Cola products

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*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

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#### SPECIALTY & LEGENDARY COCKTAILS

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#### CUSTOMIZED WINE PAIRINGS

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#### NEW WORLD VS OLD WORLD COMPARISONS / CONTRASTS

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#### SPIRIT FLIGHTS

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#### LOCAL CRAFT BREWERY TASTINGS

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





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*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](mailto:AtlantaSales@AtlasRestaurant.com)

PHONE & FAX

(404) 600-6471

WEBSITE

[AtlasRestaurant.com](http://AtlasRestaurant.com)

ADDRESS

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

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