



PRIVATE DINING

Accolades

Esquire Magazine: One of the Top 21 New Restaurants in the United States

Travel & Leisure Magazine: One of the Top New American Restaurants in America

Atlanta Magazine: Best Overall Restaurant

Creative Loafing: "Best Chef," Readers Choice, in "Best of" Issue

Creative Loafing: "Best Overall Restaurant," Readers Choice, in "Best of" Issue

Star Chefs: Atlanta Restaurateur Award

Atlanta Magazine: Best New Restaurant

Georgia Restaurateur Of The Year Award

Food Network: Chopped winner

Iron Chef America: Winner against Bobby Flay

Zagat Survey: 2nd Most Popular Restaurant in Atlanta

Jezebel Magazine: 2nd Most Popular Restaurant in Atlanta

Georgia Trend Magazine: One of the Top 10 Restaurants in Georgia

Mobil Rating: Rated three Stars by Mobil Travel Guide

Jezebel Magazine: Best New Restaurant Award

Bon Appetit Magazines: "Hot 50" Restaurants,

112 Krog Street, Suite R

Atlanta, Georgia 30307

404.524.8280 – rathbunsrestaurant.com

DINING ROOMS

DINING ROOM



We have five areas available to you for private dining. The main dining room holds up to one-hundred guests seated or up to one hundred and fifty standing. It is located directly on the Atlanta Beltline and is within the restaurants area of the open kitchen. Your guests will be seated near each other in table sizes that range from four to eight.

BAR



Next, we present the Bar. With the restaurant sitting on top of the popular Atlanta Beltline, one can walk from the Beltline and dine with us at the bar or dining room. Our bar seats twenty-eight guests where they can enjoy a full dinner menu along with classic cocktails from our award winning list.

COVERED PATIO



Our nationally award-winning restaurant patio can seat up to one hundred guests for a lunch or dinner setting. Located within a one-hundred-year-old cast iron stove manufacturing plant, and sitting directly on the Atlanta Beltline, our covered patio is a main attraction in the Spring and Fall part of the year. We enjoy plentiful parking, and are close to the downtown and midtown Atlanta areas.

WINE ROOM



Our wine room holds up to forty-five guests and along with its quiet and intimate atmosphere, it boasts a full floor to ceiling wine wall along with French doors that can open to the patio area. We can sit you in a variety of tables including rectangles, squares or circles. This room is great for presentations as the room is fully soundproof.

KROG BAR



Our adjacent and award-winning wine bar, Krog Bar is one of the most intimate dining spots that we offer. With seating inside and outside for up to fifty guests, this is the perfect spot for a standing cocktail reception or full buffet dinner. Krog Bar is located within two hundred feet of Rathbun's.

MENUS



Please choose your menu (Menus 1-4).

Please see the information on the top of the menu for your selections

Contact: [Private Dining Manager](#)

GENERAL INFORMATION

Securing your event

Upon inquiring about your private lunch or dinner, you will be sent a contract which you will be asked to sign and return along with a credit card deposit form that will ask for a deposit of \$500.00 to hold the space. The deposit will be subtracted from your total on the day of the event. Once we receive your signed contract, your space is then reserved.

Guarantee

Two days before the event, you will be asked for a final number of guests. (guarantee) If you do not provide the final guarantee number, you will be charged for the number of guests that you originally had stated in your inquiry.

Menu's

We ask that your menu's be selected within seven days of your event. Our menus are always available and if there are any changes that you would like to request, we are always happy to assist you.

Food & Beverage Minimum

There are several food and beverage minimums that you will be obligated to meet. Our manager will review these minimums with you. Minimums do not include tax or gratuity.

Deposit

We do require a \$500.00 deposit to reserve the space. The deposit will be subtracted from your final bill upon completion of your event.

Printed Menu's

If you are interested in having your company logo printed on your lunch or dinner menus for your event, please send the logo or verbiage to the Manager, and they will be happy to add the logo to the menu page. Please note that we request that you send us the logo at least one-week prior your event.

GENERAL INFORMATION

Parking

We have complimentary parking for your guests however, in the event that your guests will be bussed to our restaurant, there are ample areas to park the bus.

Service Charge

There will be a 20% service charge as well as food, beer, wine, and liquor tax on your check.

Payment of the event

We require payment at the end of all events. We take all major credit cards.

Linen, Flatware, Glassware

We provide the above items free of charge. We do not charge any extras for setup or breakdown.

Gift Cards

As stated on our gift card page, gift cards are not valid for any catering event in any of our restaurants.

Location

We are located within one and a half mile from Downtown and Midtown Atlanta in the Historic Inman Park neighborhood. We are also a short twenty-minute drive from Hartsfield International Airport and the Buckhead area.

All menus are subject to change

Menu 1- \$50.00 plus tax and gratuity

(3 course dinner)

(Items subject to season availability)

Please select one item from the small plates section.

For the entrée, please select a total of three items that your guest will be able to choose from.

For the side plates, please select two sides. They will be served family style.

For the desserts, please select either one for all or the platter of four.

SMALL PLATES

Hot Smoked Salmon Tostadas,
Habanero Cream Cheese

Romaine Heart Salad with
Parmesan Crouton

Ya Ya Eggplant Fries, 10x Sugar, Tabasco

Greek Wedge, Cucumbers, Sweet Peppers
Feta Cheese & Toasted Oregano Vinaigrette

Roasted Pork Belly Taco,
Orange Hoisin, Cilantro

Stove Works Seasonal Soup

BIG PLATES

(select three)

Enchanted Springs Trout
Gnocchi, Radish, Baby Kale

Sea Scallop Benedict,
Country Ham Grits, Chile Hollandaise

Prestige Farms Chicken
Succotash, Green Goddess

Bay of Fundy Salmon
Quinoa, Goat Cheese, Tomato-Caper Olio

Pinot Noir Braised Short Rib
Slow Cooked Onion, Potato Soubise

8 oz. Filet
French Onion Jus
(\$10 Supplement)

SIDE PLATES

(select two)

Whipped Potatoes

Braised Greens, Pickled Peppers

Truffle Mac n' Cheese

Local Vegetables

Creamed Corn & Gouda Cheese

DESSERTS

Banana Peanut Butter Cream Pie

Krog Street Candy Bar

Goopy Toffee Cake
Jack Daniels Ice Cream

Orange Yogurt Cake

(Items subject to season availability)

Menu 2 - \$60.00 plus tax and gratuity

This menu is Four Courses

Please select one item from the small plates and one item from either the cold or soups area. For the entrée, please select a total of three items that your guest will be able to choose from.

For the side plates, please select two sides. They will be served family style.

For the desserts, please select either one for all or the platter of four.

SMALL PLATES

Hot Smoked Salmon Tostadas,
Habanero Cream Cheese

Ya Ya Eggplant Fries, 10x Sugar, Tabasco

Roasted Pork Belly Taco, Orange Hoisin, Cilantro

Stove Works Seasonal Soup

COLD PLATES

Greek Wedge
Feta, Oregano Vinaigrette

Romaine Heart Salad with Parmesan Crouton

BIG PLATES

(select three)

Enchanted Springs Trout
Gnocchi, Radish, Baby Kale

Prestige Farms Chicken
Succotash, Green Goddess

Pinot Noir Braised Short Rib
Slow Cooked Onion, Potato Pave

Maine Lobster and Roasted Green Chile Soft
Taco,
Cascabel Cream and Green Tomato Pico

BIG PLATES, cont'd.

Bay of Fundy Salmon
Quinoa, Goat Cheese, Tomato-Caper Olio

8 oz. Tenderloin of Beef
French Onion Jus

SIDE PLATES

(select two)

Whipped Potatoes

Truffle Mac n' Cheese

Creamed Corn & Gouda Cheese

Braised Greens, Pickled Peppers

Local Vegetables

DESSERTS

Banana Peanut Butter Cream Pie

Krog Street Candy Bar

Orange Yogurt Cake

Goopy Toffee Cake
Jack Daniel's Ice Cream

(Items Subject to seasonality)

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Menu 3 – \$70.00 plus tax and gratuity

This menu is four courses.

Please select one item from the small plates and one item from either the cold or soup area.

For the entrée, please select a total of three items that your guest will be able to choose from.

For the side plates, please select two sides. They will be served family style.

For the desserts, please select either one for all or the platter of four.

SMALL PLATES

Hot Smoked Salmon Tostadas,
Habanero Cream Cheese

Ya Ya Eggplant Fries, 10x Sugar, Tabasco

Roasted Pork Belly Taco, Orange Hoisin, Cilantro

Stove Works Seasonal Soup

COLD PLATES

Greek Wedge
Feta, Oregano Vinaigrette

Romaine Heart Salad with Parmesan Frico

Oysters on the ½ Shell, Traditional Mignonette

BIG PLATES

Prestige Farms Chicken
Succotash, Green Goddess

Sea Scallop Benedict,
Country Ham Grits, Chile Hollandaise

Enchanted Springs Trout
Gnocchi, Radish, Baby Kale

Heritage Pork Chop
Sweet Potato, Kale, Golden Sultana Jus

8 oz. Tenderloin of Beef
French Onion Jus

BIG PLATES, cont'd

Bay of Fundy Salmon
Quinoa, Goat Cheese, Tomato-Caper Olio

20 oz. Bone-In Ribeye,
Sweet Pepper Sofrito
(\$15 Supplement)

SIDE PLATES

Whipped Potatoes

Truffle Mac n' Cheese

Creamed Corn & Gouda Cheese

Braised Greens, Pickled Peppers

Local Vegetables

DESSERTS

Banana Peanut Butter Cream Pie

Goey Toffee Cake
Jack Daniels Ice Cream

Krog Street Candy Bar

Orange Yogurt Cake

Menu 4 - \$80.00 plus tax and gratuity

This menu is four courses.

Please select one item from the small plates and one item from the cold and one from the soup.

For the entrée, please select a total of three items that your guest will be able to choose from.

For the side plates, please select two sides. They will be served family style.

For the desserts, please select either one for all or
the platter of four.

SMALL PLATES

Hot Smoked Salmon Tostadas,
Habanero Cream Cheese

Ya Ya Eggplant Fries
10x Powdered Sugar, Tabasco

Roasted Pork Belly Taco
Orange Hoisin, Cilantro

Stoveworks Seasonal Soup

Salt and Pepper Shrimp
Crispy Onion, Cabbage, Aged Soy

COLD PLATES

Thai Rare Beef
Serrano, Red Onion

Greek Wedge
Feta, Oregano

Romaine Heart Salad with Parmesan Crouton

Beef Tartare
Traditional Accompaniments

BIG PLATES

Roasted Maple Leaf Duck Breast
Thai Risotto, Green Curry Jus

Sea Scallop Benedict,
Country Ham Grits, Chile Hollandaise

Big Plates cont'd.

Prestige Farms Chicken
Succotash, Green Goddess

20 oz. Bone-In Ribeye,
Sweet Pepper Sofrito

Maine Lobster and Roasted Green Chile Soft Taco,
Cascabel Cream and Green Tomato Pico

8 oz. Tenderloin of Beef
French Onion Jus

Bay of Fundy Salmon
Quinoa, Goat Cheese, Tomato-Caper Olio

SIDE PLATES

Whipped Potatoes

Truffle Mac n' Cheese

Creamed Corn & Gouda Cheese

Braised Greens, Pickled Peppers

Local Vegetables

DESSERTS

Banana Peanut Butter Cream Pie

Goopy Toffee Cake
Jack Daniels Ice Cream

Krog Street Candy Bar

Orange Yogurt Cake

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(Items Subject to seasonality)

Passed Appetizer Selections

09-2016

Vegetable

\$2.50 a piece

Vermont Butter Dipped Radish, Sea Salt

Goat Cheese-Wild Mushroom Crostini

Pimiento Cheese Fritters,
Green Tomato Chow Chow, Charred Jalapenos

Chive and Cheddar Croquette, Crema

Seafood

\$3.50 a piece

Crispy Oyster, Bourbon Aioli

Garlic Chili Shrimp

Salmon Tostada, Habanero Crème Fraiche

Raw Oyster, Mignonette

Meat

\$3.50 a piece

Grilled Beef Skewers, Chimichurri

Chicken Skewers, Blue Cheese Fondue, Sriracha

Duck Rilette, Grilled Bread

Thai Rare Beef

2/2017

WE LOOK FORWARD
TO SERVING YOU

■ R A T H B U N ' S ■