



PRIVATE EVENTS BY BUCKHEAD LIFE
WEST PACES FERRY ROAD • BUCKHEAD

Bar/Bat Mitzvah

Located in the heart of prestigious Buckhead, this Pano's unique private event facility offers comprehensive services in an intimate setting. From selecting a date to customizing your menu, to planning the schedule of events on your day, every detail will be carefully orchestrated to ensure a flawless experience. Pano's dedicated, professional event planners and catering staff will custom design any or all of the celebratory details surrounding your special party.

Our commitment to creating unique events and our impeccable attention to detail makes 103 West Atlanta's venue of choice for discerning guests. Allow us to assist you in creating great memories.

103 West Bar/Bat Mitzvah

We are delighted to offer your guests award-winning cuisine,
friendly professional service and an unparalleled attention to detail.

Our contemporary, yet dramatic décor will set the stage
for an unforgettable celebration.

“Signature Reception and Dinner”

Pre-Dinner Cocktail Reception

Select Five Unlimited Hors d'Oeuvres Passed Butler Style
(12. per person)

Four Hour Bar Package
Includes Premium Brand Liquor, Beer, Wine & Champagne
(41. per person)

Three-Course Dinner

Appetizer or Soup or Salad
Entrée
Dessert
(65. per person)

Executive Chef Jeff Riedel will be delighted to help you customize a menu to suite your taste.
Our Sommelier is ready to assist you with wine pairing.

103 West professional event planners Vanessa Sanchez and Julie Murdock
will cater to every detail, giving you the peace of mind to enjoy the company of your guests.
They will coordinate floral arrangements, audio-visual equipment, music, dance floors,
custom printed menus, specialty linens and any other needs you may have.

We will also assist you in securing 103 WEST'S PREFERRED SOCIAL ROOM RATES
at nearby Buckhead hotels.

103 West Paces Ferry Road NW, Atlanta, Georgia 30305

Tel 404-233-5993 Fax 404-240-6619

www.buckheadrestaurants.com

Hors d'Oeuvres Selection

Snacks“ At the Bar”

Warm Artichoke and Spinach Spread, *Herb and Pumpnickel Crackers*
Sea Salty and Sweet Nut Mix
Truffle Chicken Liver Pâté, *Whole Grain Mustard*
Variety of Three European Cheeses, *Carr Crackers and Lavosh*
Caramelized Vidalia Onion Dip and Pano's Blue Cheese Spread, *Lavosh*

Designed for Passing Butler-style:

Cold Hors d'Oeuvres

Yellow Fin Tuna Tartar 2-Ways, *in Crispy Wonton Cup*
Vermont Goat Cheese Canapés, *Mediterranean Garniture*
Chopped Chicken Liver *on Pretzel Ficelle*
Smoked White Fish Mousse, *Brioche Toast*
Caprese Bruschetta, *Petit Mozzarella, Grape Tomato, Pesto*
Cool Vegetable Summer Roll, *Peanut Sauce*
Smoked Irish Salmon on Potato Blini, *Crème Fraîche, Caviar Garnish*
Grilled Chicken Canapé, *Fresh Guacamole*
Pastrami Slider, *Deli Mustard*
Sushi Chef Taisheng's Selection, *California Roll, Spicy Tuna Roll and Salmon Roll* +3. per person

Hot Hors d'Oeuvres

Braised Beef Brisket Roll, *Home-Made BBQ Sauce*
Chicken Satay, *Spicy Peanut Sauce*
103 West Spanakopita, *Spinach-Leek-Feta Filling*
Crispy Potato Latke, *Sour Cream, Green Apple*
Crispy Triple Cream Brie Fritter, *Apricot Glaze*
Wild Mushroom Vol-au-vent *with Truffle Essence*
Roasted Mini Lamb Chops, *Sauce Piquante* +3. per person
Tempura Zucchini Fritter, *Saffron Yogurt Sauce*
Steamed Chicken and Leek *Dumplings, Ginger Soy Sauce*
Seared Prime Beef Sirloin, *Chimichurri*

Dinner Menu

Please pre-select one appetizer (or salad), one entrée and one dessert to create your own custom dinner.

Appetizers

House-Made Irish Salmon "Pastrami" Gravlax, *Crème Fraîche*, Chives, Quail Egg, Potato Blini

Roasted Lamb Loin, *Creamy Polenta*, *Natural Jus*

Ricotta Ravioli, *Seasonal Vegetable Garnish*, *Beurre Blanc*

Fresh Buffalo Mozzarella and Celeriac-Mâche Salad, *Balsamic Vinaigrette*

Soups

Roasted Heirloom Tomato Bisque

Wild Mushroom Velouté, *Truffle Essence*

103 West Creamy Onion Soup, *Parmesan Crouton*

Chilled or Hot Asparagus Velouté

Salads

Ashland Farm Greens and Grape Tomatoes, *Feta Cheese*, *Kalamata Croutons*, *Sherry Vinaigrette*

Hammock Hollow Greens, Crispy Goat Cheese, *Strawberries*, *Aged Sherry-Orange Vinaigrette*

Boston Bibb Lettuce and Endive, *Maytag Blue Cheese*, *Candied Walnuts*, *Apple*, *Citrus Vinaigrette*

Classic Caesar Salad, *Eggless Caesar Dressing*, *Parmesan-Reggiano*, *Brioche Croutons*

Iceberg Lettuce Wedge and Vine-Ripe Tomato, *Egg*, *Chives*, *Creamy Blue Cheese Dressing*

103 West "Chopped" Salad, *Crispy Romaine Lettuce*, *Tomatoes*, *Hearts of Palm*, *Sweet Onions*

Maytag Blue Cheese, *Peppers*, *Garbanzo Beans and Eggs*, *Creamy Basil Dressing*

Dinner Menu

Entrées

Complemented with Fresh Seasonal Vegetables as selected by our Executive Chef.

Seafood

Slow-Roasted Organic Irish Salmon "Princess"
Green Asparagus, Hollandaise

Pan-Roasted Black Cod • East Coast Striped Bass • Florida Grouper
Dill Gremolata

Grilled Block Island Swordfish
Roasted Portobello, Port Wine Sauce

Steak, Chops and Chicken

Double Breast of Tanglewood Farm Chicken Filled with Wild Mushrooms
Shallot Spinach, Rosemary-Garlic Jus

Roasted or Grilled Tanglewood Farm Chicken Breast
Hunter Style Mushroom Sauce

Roasted Rack of Colorado Lamb (+4.)
Bordelaise Sauce

Braised Short Rib of Beef
Seasonal Vegetable Medley, Natural Juices

Grilled Filet Mignon, 8 oz. (Béarnaise optional)
Wild Mushrooms, Jus

Combination Entrées

Grilled Petite Filet Mignon and Slow-Roasted Organic Irish Salmon, "*Gremolata*"

Grilled Petite Filet Mignon and Mushroom Filled Breast of Chicken
Rosemary-Garlic Jus

Grilled Petite Filet Mignon and Florida Grouper
Cabernet Jus

We recommend chilled San Pellegrino or Panna mineral water with your dinner 4. per liter bottle.

Dinner Dessert Menu

Tropical Fruit Pavlova
Lemon Meringue, Passion Fruit Sorbet

103West Cheesecake
Meyer Lemon • Hayden Mango • Dark Godiva (select one)

Grand Marnier Soufflé
Vanilla Anglaise
(50 or Fewer Guests Only) (+3.)

Almond Tulip Basket, Assorted Hurst Farm Berries
Chambord Whipped Cream

Weiss Chocolate Molten Soufflé Cake
Vanilla Bean Ice Cream

Granny Smith Apple Strudel
Caramel Sauce

Classic Vanilla Bean Crème Brûlée

Pastry Chef Joseph's Trio Plate
Dark Chocolate Mousse Cake, Vanilla Bean Crème Brûlée, Fresh Fruit Tart

“Grande Display” of Petite European Pastries
(Minimum of 50 guests required, additional charge 5. per person)
Fruit Tart, Chocolate Éclair, Opera Cake, Chocolate Dipped Strawberry
Crème Brûlée, White and Dark Chocolate Mousse Cake
Hamantaschen, Lemon Meringue Tart

Menus are seasonal and subject to change without notice.
All prices include variety of BBC breads, Pano's Private Reserve coffee and select teas.
All prices are per person. All menu prices are subject to a taxable 22% service charge and 8.9% Georgia state sales tax.
Alcohol is subject to an additional 3% Georgia state sales tax.
A minimum 250. Service Charge applies. Prices are to be confirmed 30 days prior to the event.

Please inform us of special dietary needs 48 hours before the event.

Dinner Enhancements

Recommended by our Executive Chef

Intermezzo Course (2.)
(Served between appetizer & entrée)

*Choose one of the following flavors of Sorbet:
Meyer Lemon, Champagne, Mango, Raspberry*

Cheese Course (5.)

“Sweet Grass Dairy Farm Cheese Collection”
A Selection of Three Cheeses, Pecan Ficelle Chips and Quince
or
Roquefort Cheesecake
Candied Walnuts, French Ficelle
or
“St. Nectaire Cheese”
Fig Preserve and Multigrain Toast

Mignardises (3.)

Assortment of Chocolate Truffles, Pâté de Fruits and Cookies
or White and Dark Chocolate Dipped Strawberries
served with coffee service

Café 103 West (2.)

Pano’s Private Reserve Coffee Garnished with
Crème Chantilly, Lindt Chocolate Shavings and Cinnamon Sticks
(Served family-style at the tables)

Café 103 West and Cordial Bar

Selected Cordials from our Cordial Cart or Stationary Bar (Charged on Consumption)
Crème Chantilly, Lindt Chocolate Shavings and Cinnamon Sticks
Pano’s Private Reserve Coffee

The Young Star's Studded Menu

Beverage Table

Assorted Soda Favorites, Mixers, No Attendant

(Complimentary)

"Coke"-Tail Bar (3.)

Virgin Daiquiri and Martini

Assorted Soda Favorites, Fruit Juices, Mixers, Bartenders

Hors d'Oeuvres

Designed for passing butler-style prior to dinner service

(4. for two items, 2. for each additional)

Hamburger or Cheeseburger Slider

Tempura PB&J

Southwestern Cheese or Chicken Quesadilla

Cheese or Pepperoni Mini-Pan Pizza

Crispy Mozzarella Cheese, Marinara Dipping Sauce

House-Made Mini Beef Corn Dog with Deli Mustard

New York Soft Pretzel, Honey-Mustard Sauce

Boardwalk French Fries

House-Made Mini Beef Pig in a Blanket

The Young Star's Studded Buffet

Please pre-select two cold and three hot items: (32.)

Three cold and four hot items: (35.)

Classic Caesar Salad, Parmesan-Reggiano, Brioche Croutons

Seasonal Fresh Fruit and Berries

Campanelle Pasta Salad

Vegetable Crudité Platter

* * *

Bow-Tie Pasta, Marinara or Alfredo Sauce

Chicken or Vegetables added at no cost, Garlic Bread Stick

Chicken or Beef Kebobs, Vegetable Rice Pilaf

Fried Chicken Tenders, Fresh Vegetables

103 West Macaroni and Cheese

Teriyaki Chicken or Beef, Stir-Fry, Asian Vegetables and Rice

Petite Brioche Sliders

Hamburgers • Braised Beef Brisket • Portabella Mushroom

Southwestern Taco Station

Chicken • Beef and Traditional Toppings

Mashed Potato "Bar"

French Fries or Fried Rice Complimentary

* * *

Ice Cream Sundae or Chocolate Chip Cookie with Vanilla Ice Cream

Ice Cream Bar (3.)

Vanilla Ice Cream, Chocolate Ice Cream, Toppings & Sauces...

Chocolate Fountain (3.)

(Please add \$500 rental fee)

Assorted Seasonal Fruit and Berries, Marshmallows,

Rice Crispy Treats, Graham Crackers, Pound Cake

Dessert Table (5.)

Key Lime Lollipops, Mini Cheesecakes, S'more Bites

Cup Cakes with Assorted Toppings, Hamantaschen

General Information

Complimentary Facility and Services

- Full Time In- House Event Coordination Assistance
- Bar Set-Up Fees Waived
- Fine 103 West Room Furnishings and Furniture
- Waiver of Room Rental Fee
- Floor-Length White or Black Linens
- 103 West Floral Bud Vases on Mirror Bases with Votive Candles
- Elegant China, Stemware and Silverware
- Table Skirting
- Dance Floor Fee Waived (Certain Accommodations for DJ or Band)
- In-House Audio/Visual Equipment Fees Waived

Specialty Services

We are happy to assist you or make arrangements with any of our preferred vendors at special rates. For specialty linen, chair covers, specialty lighting, elaborate printed menu cards, ice sculpture, coat check, valet parking or any other custom detail, your private event coordinator will be happy to make the arrangements.

Vendor Guidelines

Attachment of any décor to walls or ceilings is prohibited. Confetti canons, fog or haze machines are not allowed. Building and assembly of décor items on site must be pre-approved.

Vendors may only deliver and pick up items within contracted hour for the event. Vendor access time is two hours prior to the beginning of the event, breakdown is to follow immediately after the end of the event, including all trash, not to exceed one hour.

There is a 200. per hour charge for additional set up and/or breakdown time.

Please contact your Event Sales Manager to schedule all deliveries and pick up.

Entertainment

It is our pleasure to assist you in arranging any entertainment needs.

Food and Beverage Minimum

103 West will waive room rentals. Food and beverage minimums apply to evening events only. The minimums do not include service charges or sales taxes.

Menu

Final menu selections should be made no later than four weeks prior to an event, but no sooner than three months.

Guarantee

A final guarantee on the number of guests is due three business days prior to your event. Otherwise we will charge for the number of guests originally stated on your Private Dining Agreement.

Service Charge and Tax

There is a 22% taxable service charge applied to food, beverage and rented audio/visual equipment. An 8.9% GA State Sales Tax is applied to the total bill. Liquor incurs an additional 3% GA State Sales Tax.

Cancellation

Please refer to your Private Dining Agreement.

Young Stars' Safety

Young attendees, namely the young ladies, routinely take their shoes off and stay barefooted for the duration of the event. In order to prevent cuts and injuries, please provide "footsies", slippers or any such foot ware for their safety.