



PRIVATE EVENTS BY BUCKHEAD LIFE
WEST PACES FERRY ROAD • BUCKHEAD

HOLIDAY PARTIES

RECEPTION & FOUR COURSE MENUS



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BuckheadRestaurants.com

PROUD PART OF THE



BUCKHEADLife
Restaurant Group



PRIVATE EVENTS BY BUCKHEAD LIFE
WEST PACES FERRY ROAD • BUCKHEAD

LOCATED IN THE HEART OF PRESTIGIOUS BUCKHEAD

Buckhead Life's unique private event facility offers comprehensive services in an intimate setting. From selecting a date to customizing your menu, every detail is carefully orchestrated to ensure a flawless experience! Our professional event planning staff will custom design all of your party's details.



COMPLIMENTARY HOLIDAY SERVICES

- Waived Room Rental Fees
- Two 4,000 Square-Foot Ballrooms with Cocktail Lounge & Elegant Bars
- 103 West Linens, Votive Candles, China, Silver and Crystal
- Elegant Chiavari Chairs
- Up to 400 Square-Feet of Dance Floor
- 103 West Holiday Décor featuring Holiday Trees, Menorahs, Wreaths & Fresh Poinsettias
- Valet Services discounted to \$1.50 per person
- Enjoy Background Holiday & Festive Music
- On-Site AV Equipment
- Referrals & Rewards Incentive Program {Ask your Event Manager for details!}



For Inquiries & Event Bookings, contact our Private Event Managers ~ Julie Murdock & Vanessa Sanchez

103 West Paces Ferry Road, Atlanta, GA 30305

404.233.5993

Menu 1

BUTLER-PASSED HORS D'OEUVRES

CHILLED

Yellowfin Tuna Tartar 2Ways ~ Crispy Wonton Cups
Blue Cheese & Cranberry Terrine ~ Pecan Raisin Crostini
House Smoked Salmon ~ on Toast Points, Crème Fraîche, Santorini Capers
Osetra Caviar ~ on Potato Blinis, Fresh Chive Garnish

HOT

103 West Spanakopita ~ Spinach, Leek, Feta Filling
Creamy Maryland Crab Fritter ~ Rémoulade
Wild Mushroom Gougeres with Black Truffle Essence
Flash Fried Chicken Breast on Buttermilk Biscuit ~ Bread & Butter Pickles, Honey Mustard

MEDITERRANEAN SPECIALTY STATION

Vine-Ripe Tomato & Fresh Mozzarella
Truffle Mushroom Flat Bread Braised Baby Artichokes Giant Lima Bean Salad
Regional Salamis Hams Eggplant Stack Bulgar Salad
Three Mediterranean Spreads Assorted Marinated Olives Roasted Stuffed Piquillo Peppers
Four Selected Artisanal Cheeses
French Ficelle Bread & Lavosh Cracker Bread

FRESH PASTA STATION

{Host pre-selects two}
Orecchiette Pasta ~ Home-Made Italian Sausage, Broccolini, Ricotta Salata Cheese
Large Shell Pasta Pomodoro ~ Cow's Milk Ricotta, Pecorino Cheese, Garlic Bread Crumbs
Gemelli Pasta Alfredo ~ Spinach, Mushrooms & Tomatoes
Above Served with Classic Caesar Salad & Garlic Bread

FRESH WHOLE ROASTED TURKEY BREAST

and

HONEY-GINGER GLAZED VIRGINIA HAM STATION

{With Chef Carver}
Garlic Potato Puree Thin Green Beans & Crispy Onion Casserole
Chef's Specialty Broccoli & Cheddar Salad
French Rolls, Cranberry Chutney, Honey Dijon Mayo

A "GRANDE HOLIDAY DISPLAY" OF EUROPEAN PASTRIES

Petite Fruit Tarts, French Pastries, Opera Cake, Variety of Chocolate Truffles,
Red Velvet Cake, Crème Brûlée, White & Dark Chocolate Mousse Cake, Holiday Cookies and *more...!*

74./person

Applicable Sales Tax and 22% Service Charge is not included



Menu 2

BUTLER-PASSED HORS D'OEUVRES

CHILLED

Yellowfin Tuna Tartar 2 Ways ~ Crispy Wonton Cups
Blue Cheese & Cranberry Terrine ~ Pecan Raisin Crostini
House Smoked Salmon ~ on Toast Points, Crème Fraîche, Santorini Capers
Osetra Caviar ~ on Potato Blinis, Fresh Chive Garnish

HOT

103 West Spanakopita ~ Spinach, Leek, Feta Filling
Flash Fried Chicken Breast on Buttermilk Biscuit ~ Bread & Butter Pickles, Honey Mustard
Creamy Maryland Crab Fritter ~ Rémoulade
Wild Mushroom Gougeres with Black Truffle Essence

MEDITERRANEAN SPECIALTY STATION

Vine-Ripe Tomato & Fresh Mozzarella
Truffle Mushroom Flat Bread Braised Baby Artichokes Giant Lima Bean Salad
Regional Salamis Hams Eggplant Stack Bulgar Salad
Three Mediterranean Spreads Assorted Marinated Olives Roasted Stuffed Piquillo Peppers
Four Selected Artisanal Cheeses
Served with French Ficelle Bread & Lavosh Cracker Bread

FRESH PASTA STATION

{Host pre-selects two}
Orecchiette Pasta ~ Home-Made Italian Sausage, Broccolini, Ricotta Salata Cheese
Large Shell Pasta Pomodoro ~ Cow's Milk Ricotta, Pecorino Cheese, Garlic Bread Crumbs
Gemelli Pasta Alfredo ~ Spinach, Mushrooms, Tomatoes
Served with Classic Caesar Salad & Garlic Bread

PRIME BEEF CARVING STATION

ROAST BEEF TENDERLOIN *or* PRIME RIB OF BEEF AU JUS
{Host pre-selects one}
carving station includes

ICED JUMBO SHRIMP COCKTAIL STATION

103 West "Chopped" Salad
Twice Baked Asiago Cheese Red Potatoes
Petite Brioche Rolls, Horseradish Crème Fraîche & Béarnaise Sauce

A "GRANDE HOLIDAY DISPLAY" OF EUROPEAN PASTRIES

Petite Fruit Tarts, French Pastries, Opera Cake, Variety of Chocolate Truffles,
Red Velvet Cake, Crème Brûlée, White & Dark Chocolate Mousse Cake, Holiday Cookies and *more...!*

96./person

Applicable Sales Tax and 22% Service Charge is not included



THANKSGIVING TRADITION *at* 103 WEST

What would be a better way to thank & appreciate your clients or employees than coming to 103 West to be pampered to a Holiday Feast!

Four Courses

APPETIZER

{Host pre-selects one soup}

Maine Lobster Bisque ~ Au Cognac *or* **Butternut Squash Soup** ~ White Truffle Oil {Dinner Only}

Boston Butter Lettuce Salad

Heirloom Apples, Celery, Currants, Toasted Walnuts, Waldorf Dressing

WHOLE ROASTED TURKEY *with* ALL THE TRIMMINGS

{Served Family Style - Per Table}

Berkshire Pork Sausage & Cornbread Dressing

Granny Smith Apple Rosemary Dressing

Buttery Potato Purée

Mélange of Organic Roasted Fall Vegetables

Sweet Potato Soufflé with Candied Pecan Crust

Thin Green Beans with Creamy Mushrooms & Crispy Onions

Fresh Cranberry-Orange Relish

Natural Turkey Gravy

DESSERT

Whole Pecan & Pumpkin Pies to Share ~ Whipped Cream

A “GRANDE DESSERT DISPLAY”

{Additional 10./person Minimum of 40 Guests}

Enjoy a vast array of Traditional American & European Pastries

Pumpkin Pie, Pecan Pie, Black Forest Torte, Opera Cake, Assorted Profiterols,

Chocolate Pecan Tarts, Chocolate Mousse, Fruit Tarts, Chocolate Truffles, Crème Brûlée and *more...*!

Pano's Private Reserve Coffee & Select Teas

Lunch 56./person | **Dinner 79./person**

Applicable Sales Tax and 22% Service Charge is Not Included

For Inquiries & Event Bookings, contact our Private Event Managers ~ Julie Murdock & Vanessa Sanchez

Call 404.233.5993 or Email Ask103west@buckheadrestaurants.com



BEVERAGES

HOST BAR BASED ON CONSUMPTION

For the following pre-selected brands:

103 West Premium Brands 8.50 Per Drink

Stolichnaya, Stolichnaya Citron, Absolut Vodka, Absolut Orange, Beefeater Gin, Tanqueray Gin
Jack Daniels Black Label, Wild Turkey, J&B Scotch, Dewars Scotch
Canadian Club, Jameson Irish Whiskey, Bacardi Silver, Captain Morgan, Cuervo Special

Deluxe Brands 9.50 Per Drink

Grey Goose, Grey Goose Orange, Ketel One, Ketel One Citron
Sapphire Gin, Tanqueray Ten
Makers Mark, Jack Daniels Black Label, Johnnie Walker Black, Chivas Regal
Crown Royal, Jameson Irish Whiskey, Bacardi Select, Cuervo 1800

Premium House Wines 35. Per Bottle {approx. 5 to 6 glasses per bottle}

Cabernet Sauvignon, Chardonnay, Pinot Noir, Merlot, Pinot Grigio

Deluxe House Wines 39. Per Bottle {approx. 5 to 6 glasses per bottle}

Chardonnay, Cabernet Sauvignon, Pinot Noir, Merlot, Sauvignon Blanc

Premium Beers 5.50 ea

Bud Light, Budweiser, Corona

Deluxe Beers 6.50 ea

Amstell Light, Heineken, Stella Artois, Sam Adams, Sweetwater 420

Cordials 10.50 Per Drink {optional}

Amaretto DiSaronno, Bailey's Irish Cream, B & B, Grand Marnier, Tia Maria
Sambuca, Frangelico, Kahlúa, Bénédictine, Chambord, Ouzo, Ports
Patrón Tequila, Cognacs, Single Malts, Dessert Wine

Signature Martinis Available 10.50 Per Cocktail

Soft Drinks 2.50 ea

Individual Bottled Water 2.95 ea

HOST BAR HOURLY PACKAGES

	1 Hour	2 Hours	3 Hours	4 Hours	5 Hours
103 West Premium	23.	33.	36.	41.	45.
Deluxe Brands	28.	35.	38.	43.	48.
Beer/ Wine Only	19.	25.	31.	36.	41.

A set up fee of 75. will be applied for each bar.

Price does not include 22% service charge and applicable sales tax

