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The 5 Seasons Story

In April of 2001 the 5 Seasons was born in Sandy Springs. We wanted to have great beer and great food together and couldn't find a place that offered both. We felt Atlanta needed a place where good friends and complete strangers could enjoy great food, drink and service in an unpretentious atmosphere.

We carefully source over a dozen local organic farms and work with as many as 70 purveyors, local and around the world, that supply us with the best ingredients available. We seek out only those ingredients during their unique *5th* season. It is the "in-season" when each ingredient reaches the peak of its flavor, freshness and nutritional value. We believe fresh food and fresh beer taste better. Locally grown organic meats and vegetables are better for us, our guests, our community and the environment.

5 Seasons is absolutely passionate about serving the best quality food we can find. We use organic produce, all-natural meats, and artisanal cheeses whenever possible. Every piece of fresh fish and meat is cut by hand daily, in-house. We bake each of our breads (even the hamburger buns) and make everything else – all of our salad dressings, sauces, ice creams and sorbets plus we *hand cut* our French fries!

Daily, we feature 20 to 30 special menu items made from many local and organic ingredients. These specials, in addition to our everyday menu, make it possible to enjoy a different meal every visit. A fresh, hand crafted beer tastes better. Making our own gives us the freedom to make many styles that change with the seasons.

We have received many wonderful awards and accolades from food critics, peers and guests over the years that have made us a local icon. We know life is short so we believe in enjoying it while we are here. It is our goal to provide a safe, fun, home-away-from-home where our guests can enjoy real food, real beer, themselves and each other.

Thank you for considering us for your next event, we look forward to building a lasting relationship.

SEASONS
BREWING

EVENT SERVICES

Specializing in Meetings and Parties

April 2009 Edition – Subject to Change without Notice

For an eye-opening look, please visit www.5seasonsbrewing.com

For Information, Date Availability and Reservations, please contact

404-255-5911 – SANDY SPRINGS

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YOU COME TO US

Let *The 5* provide a unique and intimate venue for your special occasion.

Our personalized attention is matched only by the quality of the fare.

We feature our Main Dining Room and two private rooms.

The Biergarten and Cellar can accommodate parties of any size.

WE GO TO YOU

Our 5 Seasons catering team will bring to you the same astounding cuisine that we serve at our award-winning restaurant.

Our catering menu is designed to make planning and executing your party hassle-free.

We have created it so that you create your own menu with an array of options regardless of your budget.

PRIVATE ROOMS: REQUIREMENTS TO RESERVE

Final guest count and menu adjustments must be given 72 hrs prior to event.

A non-refundable deposit equal to the room fee

If the event does not meet the agreed minimum attendance to keep the room private, then the deposit will be charged as a room-fee, in addition to the total bill.

Our Rooms

Cellar, on the first floor, is a room with dart boards and two pool tables.

It is a space that can be darkened for presentations and made suitable for smoking patrons.

Capacity of 50 for seated dinners and 75+ for receptions.

\$1500.00 minimum to be spent before tax and service

\$500.00 deposit which will be applied as a room fee if the minimum is not met.

Biergarten, our year-round patio with a flowing water fountain.

Capacity of 70 for seated dinners and 150+ for receptions.

\$2000.00 minimum to be spent before tax and service

\$600.00 deposit which will be applied as a room fee if the minimum is not met.

If the minimum is met the deposit will be applied toward your final bill.

If your group is larger than the rooms listed above, ask about reserving the entire restaurant.

Event Day/ Date
Contact Name
Phone Number
Room

Buffet Appetizers – 25 piece minimum	Each	Quantity	Total
Cheese Kari Kari – Crispy Crab & Cream Cheese Dumplings	1.00		
Bratwurst on French Bread with Sauerkraut	1.00		
Panko Chicken with Honey Mustard Aioli	1.25		
Coconut Shrimp with Chili Glaze	2.25		
Baby Lobster Cakes on Plantain Chips	2.50		
Alligator Eggrolls with Remoulade (seasonal)	2.50		
Kurobuta Pork Taquitos	2.75		
Marinated Ahi Tuna Won Ton Cups with Wakame	3.00		
Yakitori Lamb Chops	3.50		

Skewers	Each	Quantity	Total
Seasonal Vegetable	1.50		
All Natural Chicken	2.00		
Kurobuta Pork, Housemade BBQ	2.50		
Wienerschnitzel, Lemon Butter (seasonal)	3.00		
Hanging Tender Beef, Scallions, Yakitori	3.00		
Elk, Scallions, Yakitori (seasonal)	MKT		

Pan Fried Gyoza – Japanese Pot Stickers – Ponzu	Each	Quantity	Total
Seasonal Vegetable	1.25		
Kurobuta Pork	1.25		
Grass Fed Beef	1.50		
Ahi Tuna	1.50		

Spring Rolls (cut in half) – Sweet & Sour Sauce	Each	Quantity	Total
Seasonal Vegetable	4.00		
Duck Tender	5.00		
Gulf Shrimp, Basil	5.00		

Vegetarian	Each	Quantity	Total
Grilled Rice Balls	1.50		
Cheddar Grit Cakes	1.50		
Mushroom & Fontina Arancini	2.00		
Asparagus Goat Cheese Lollipops with Red Pepper	2.50		

Mini Quesadilla (cut in half) – Guacamole, Pico de Gallo

	Each	Quantity	Total
Seasonal Vegetables	2.75		
All Natural Chicken	3.00		
Grass Fed Beef, Sweet Corn	3.50		
Gulf Shrimp	4.00		

Sliders – House Made Bun

	Each	Quantity	Total
Ham & Swiss	2.75		
Pulled Natural Chicken with House Made BBQ	2.75		
Pulled Natural Kurobuta Pork with House Made BBQ	2.75		

Pizza – Grilled 12” Pies – 8 Slices

	Each	Quantity	Total
House Cured Salmon, Avocado, Cilantro & Red Onions	12.00		
Wild Mushroom, Asparagus & Sweet Onions	12.00		
Granny Serrano Ham, Caramelized Apples & Sweet Onions	12.00		
Vine Ripe Tomato, Micro Basil	12.00		
Spicy Sopressata, Marinara	12.00		
White Three Cheese, Red Pepper Flakes	12.00		

Appetizers for 25

	Each	Quantity	Total
House Made Chips & Salsa	25.00		
Crispy Calamari- Crispy Onions, Orange Chili Dipping Sauce (25 oz)	35.00		
Cured Salmon – Eggs, Onions, Capers, Horseradish Sauce	40.00		
Artisan Cheese Plate – Sopressata, Fruit, Spent Grain Bread	50.00		
Antipasti Platter – Grilled Chilled Marinated Mixed Vegetables	50.00		
Fried Blue Crab Fingers – Honey Mustard Aioli (25 oz)	65.00		
Cold Sampler – Artisan Cheeses, Edamame, Olives, Assorted Breads	75.00		

Desserts

	Each	Quantity	Total
Brownies	1.00		
Lemon Tarts	1.00		
Ice Cream	1.75		
Assorted Petit Fours	1.75		

Family Style Salads for 25

	Each	Quantity	Total
Organic Farm Greens, Mixed Tomatoes, Onions and Balsamic Vinaigrette	50.00		
Per Person Plated Full Size	6.00		
Per Person Plated 1/2 Size	3.50		

	Each	Quantity	Total
Hearts of Romaine Caesar, Focaccia Croutons, Parmesan Reggiano	60.00		
Per Person Plated Full Size	7.00		
Per Person Plated 1/2 Size	4.00		

House Made Bread

	Each	Quantity	Total
Assorted Bread Basket – Brewers Spent Grain Bread, French Loaf, Focaccia	3.00		
Brewers Spent Grain Bread	1.00		

Buffet Style Entrees – 25 Person Minimum

All prices are Based on a Per Person Rate – Price Includes One Side Item
Does not Include Appetizers or Salads. Select Side from Selection Below
When Multiple Selections are Ordered the Price Per Person will be Averaged

	Each	Quantity	Total
American Hanging Tender, Baby Shiitake Mushrooms & Sweet Onions	30.55		
Side:			
All Natural Roasted Pork, Orange & Rosemary	21.55		
Side:			
Seared GA Steelhead Trout, Brown Butter Sauce & Crispy Capers	21.55		
Side:			
Black Pearl Salmon, Spicy Thai Coconut Curry Sauce	21.55		
Side:			
Grilled Crawfish Ravioli, Cajun Cream Sauce	18.55		
Side:			
Grilled Vegetable Ravioli, Marinara	17.55		
Side:			
Chicken Paillard, Marinated Chicken Breasts	16.55		
Side:			

Side Options – Per Person – 25 Person Minimum

	Each	Quantity	Total
Southern Cheddar Grit Cakes	5.00		
Parmesan Spaetzle	5.00		
Smashed Potatoes	5.00		
Sweet Smashed Potatoes	5.00		
Rosemary Fingerling Potatoes	5.00		
Root Vegetable Au Gratin	5.00		
Sticky Rice with Seasonal Vegetables	5.00		
Bourbon Glazed Carrots	5.00		
French Green Beans	5.00		
Grilled Asparagus	5.00		

Bar Offerings

	Each	
House Beer per drink (pint – 16 oz)	5.00	
House Wine per drink (12 oz)	6.00	
House Liquor per drink (16 oz)	7.00	
Premium Liquor per drink (16oz)	8.00	
Open Bar – House Beer & Wine only per drink	5.50	
Open Bar – House Beer, Wine & Liquor per drink	6.25	

House Wine by the Bottle (Price discount \$5 per bottle over 6 bottles)

	Each	Quantity	Total
Chardonnay	25.00		
Pinot Grigio	25.00		

House Red by the Bottle (Price discount \$5 per bottle over 6 bottles)

	Each	Quantity	Total
Cabernet	25.00		
Merlot	25.00		

Beer by the Keg for Biergarten Events

	Each	Quantity	Total
1/6 Barrel of House Beer – 42 pints	125.00		
1/2 Barrel of House Beer – 125 pints	250.00		

Additional Offerings

	Each	
White Linens – Buffet Table Only	15.00	
White Linens – All Tables	55.00	
Audio/ Visual Equipment	25.00	

Event Notes:

Event Start Time		Arrival Time of Decorations	
Surprise?		Bar Start Time (while decorating?)	
Arrival Time of Guests		Drink Tickets?	
Arrival of Honorees		Cake Table? (Arrival Time of Cake)	
Allergies?		Refrigerate Cake?	
Kids Meals?			
		Gift Table?	
Time Appetizers Served		Sign in Table?	
Salads		DJ?	
Entrees		Band? (How many in group?)	
Dessert		Dance Floor?	
Coffee Station?		Smoking?	

Sub Total	
7% Tax	
20 % Service	
Miscellaneous (Linens, Audio etc)	
Total	
Total Less Deposit if Minimum was Met	

5 Seasons Brewing has a 72 hour cancellation policy. You may change the number of guests prior to 72 hours of your event with no penalty. You will be charged a \$15 per person if the guest count is changed within 48 hours. If you cancel, you will be charged the room fee. If you do not meet the required minimum to keep the room private, you will be charged a room fee. Your event is not booked until 5 Seasons Brewing receives a signed copy of this contract and a non-refundable deposit equal to the room fee.

Signature:

Date: