



Private Dining

Accolades

Atlanta Magazine: Best of Atlanta

Jezebel Magazine: 100 Best Restaurants

Vinings Business or Organization of the Year

Atlanta Magazine: Best Wine Bar

Creative Loafing: Best Fusion

Opentable.com: Diners' Choice Award

TripAdvisor: Certificate of Excellence

American Express: Member Favorite

Zagat: Best Eclectic Restaurant

Atlanta.com: Atlanta Best Of Series - Wine Bars

~Proudly serving Atlanta for 20 years~

Dining Rooms

The Sun Porch



Enclosed by windows overlooking the Vinings Jubilee courtyard, the Sun Porch is an intimate gathering area that accommodates from 14 to 22 guests in a semi-private setting and up to 46 as a private room.

Dining Rooms

The Pace Room



The Pace Room is engaging. Accommodating up to 50 seated guests, and 75 in a standing meet and greet, we offer set menus that allow you to control the flow of dinner as well as the cost. Weather permitting, bring the outdoors inside! The Pace Room can easily morph into a pavilion by opening our specialty doors to the patio, allowing for al fresco dining

Dining Rooms

The Bar



With the restaurant sitting on top of the hill, one can walk from the Vinings Jubilee and dine with us at the bar. Our bar seats twenty guests, with fifteen additional seats at the high top tables, where they can enjoy a full dinner menu along with classic cocktails from our award winning list.

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 Menus

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.

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.

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Menus



We can accommodate special dietary needs, so please ask!

For questions, or to request a proposal, please contact our [Catering Manager](#).

Tribeca Lunch Menu - \$20.00 (Plus tax + gratuity)

Choice of Soup or Salad

Chicken Tortilla Soup, Avocado, Tomatoes, Corn, Mozzarella, Chilies, Cilantro

Artisan Greens, Blue Cheese Crumbles, Tomatoes, Balsamic Vinaigrette

Choice of Entree

Soho Burger, Angus Beef, Sharp Cheddar, Lettuce, Tomato*

Fried Chicken Sandwich, Fried Chicken Breast, Old Bay Mayonnaise, House made Pickles, H&F Bun*

Steak Salad, Artisan Lettuce, Grilled Portabellas, Onion, Tomatoes, Blue Cheese Vinaigrette

Grilled Chicken Salad, Artisan lettuce, cabbage, carrots, peppers, mushrooms, sesame vinaigrette

Maple Grilled Salmon, Scottish salmon, lettuce, sweet potato chips, avocado, peppers, lime vinaigrette

Eggplant Lasagna, eggplant, zucchini, and spinach, ricotta, fire roasted tomato sauce

Choice of Dessert

New York Style Cheesecake, chef's topping of the day

Classic Chocolate Bread Pudding, two caramels & vanilla ice cream

* Includes choice of black beans & rice, cucumber salad, house cut French fries, or fresh fruit

Greenwich Lunch Menu - \$26.00 (Plus tax + gratuity)

Choice of Appetizer

Soup of the Day

Caesar Salad, Pickled Shallots, Shaved Reggiano, Breadcrumbs

Chicken Tortilla Soup, Avocado, Tomatoes, Corn, Mozzarella, Chilies, Cilantro

Artisan Greens, Blue Cheese Crumbles, Tomatoes, Balsamic Vinaigrette

Choice of Entree

Herbed Chicken, Roasted Breast, Purple Rice, Seasonal Vegetables, Lemon Jus

Salmon Thai, salmon wrapped in rice paper, cilantro basil pesto, spicy citrus ponzu, rice, baby bok choy

Old Bay Crab Cake, saltine crust, artisan lettuce, tomatoes, avocado, goat's cheese serrano dressing

Steak Frites, grilled USDA Prime Sirloin, parmesan pommes frites, herb butter

Eggplant Lasagna, eggplant, zucchini, and spinach, ricotta, fire roasted tomato sauce

Choice of Dessert

New York Style Cheesecake, chef's topping of the day

Classic Chocolate Bread Pudding, two caramels & vanilla ice cream

Crème Brulee

Tribeca Dinner Menu - \$44.00 (Plus tax + gratuity)

Choice of Appetizer

Wagyu Beef Carpaccio, Creamy Dijon, Capers, Aioli
Tempura Calamari, Ginger & Soy Glaze, Serrano Peppers
Smoked Chicken Croquettes, Lime Yogurt Dipping Sauce
Artisan Cheese & Fresh Fruit, Honey & Fig Cake

Choice of Soup or Salad

Chicken Tortilla Soup, Avocado, Tomatoes, Corn, Mozzarella, Chilies, Cilantro
Artisan Greens, Blue Cheese Crumbles, Tomatoes, Balsamic Vinaigrette

Choice of Entree

Cast Iron Seared Chicken, aligot potatoes, roasted carrots, swiss chard, lemon-pepper chicken demi
Scottish Salmon, Soft Polenta, Smoked Brussel Sprouts, Apple-Panache Cream
Painted Hills Short Rib, Roasted Fingerling Potatoes, Sautéed Kale, Soho Steak Sauce
Shrimp Linguini, fresh linguini, gulf shrimp, spinach, tomatoes, spicy white wine
Eggplant Lasagna, eggplant, zucchini, and spinach, ricotta, fire roasted tomato sauce

Choice of Dessert

Granny Smith Apple Crisp, Cinnamon Ice Cream
Classic Chocolate Bread Pudding, two caramels & vanilla ice cream
Seasonal Ice Cream & Fruit Sorbet

The following may be added as a per person upgrade to menus:

Beef Tenderloin, creamed spinach, roasted fingerlings, burgundy wine demi \$8./per order
Sea Bass, baby bok choy, purple rice, lemongrass beurre blanc \$7./per order

Greenwich Dinner Menu – \$52.00 (Plus tax + gratuity)

Choice of Appetizer

Wagyu Beef Carpaccio, Creamy Dijon, Capers, Aioli
Tempura Calamari, Ginger & Soy Glaze, Serrano Peppers
Smoked Chicken Croquettes, Lime Yogurt Dipping Sauce
Artisan Cheese & Fresh Fruit, Honey & Fig Cake

Choice of Soup or Salad

Butternut Squash Soup, Crème Fraiche
Caesar Salad, Pickled Shallots, Shaved Reggiano, Breadcrumbs
Chicken Tortilla Soup, Avocado, Tomatoes, Corn, Mozzarella, Chilies, Cilantro
Artisan Greens, Blue Cheese Crumbles, Tomatoes, Balsamic Vinaigrette

Choice of Entree

Pork Chop, fennel & rosemary crust, sautéed spinach, andouille-cheese grits, orange pork jus
Ahi Tuna, sushi rice, ginger-cucumber salad, nori, soy wasabi vinaigrette, sesame crust
Beef Tenderloin, Horseradish Mashed Potatoes, Seasonal Vegetables, Au jus
Seared Scallops, Roasted Cauliflower, Sautéed Turnip Greens, Butternut Squash Béchamel
Eggplant Lasagna, eggplant, zucchini, and spinach, ricotta, fire roasted tomato sauce (Vegetarian)

Choice of Dessert

Granny Smith Apple Crisp, Cinnamon Ice Cream
Classic Chocolate Bread Pudding, two caramels & vanilla ice cream
Madagascar Vanilla Bean Crème Brulee or Peppermint Crème Brulee
New York Style Cheesecake, chef's topping of the day

The following may be added as a per person upgrade to menus:

Beef Tenderloin, creamed spinach, roasted fingerlings, burgundy wine demi \$8./per order
Sea Bass, baby bok choy, purple rice, lemongrass beurre blanc \$7./per order



We Look Forward To Serving You!