



**WHISKEY**



**BIRD**

**GROUP DINING  
& EVENTS**





At Whiskey Bird, we aim to **surprise** and **delight** our guests.  
Let us help you do the same.



Located in the heart of Morningside just east of Midtown Atlanta, Whiskey Bird is the perfect place for any occasion that needs a special touch without compromising ease or convenience. Our menu brings together the vibrancy of Asian flavors with the diversity of American tastes to create dishes that embody an inventive and creative spirit. Whiskey Bird is available for a multitude of occasions including:

**Cocktail Hours**  
**Large Group Dining**  
**Private Dining**  
**Restaurant Buyouts**

For more information + rates, contact  
Christina Kwan | [christina@eatwhiskeybird.com](mailto:christina@eatwhiskeybird.com)



We've put together three menus to highlight our favorite items and give your guests a great **experience**

### COCKTAIL

*Standing mix & mingle*

\$18 per person

### CLASSIC

*Seated family style*

\$46 per person

### PREMIUM

*A special occasion*

\$56 per person

Menu pricing is pre-tax and gratuity.  
Custom options available upon request.  
No separate checks for large groups.



## COCKTAIL MENU // \$18 per guest

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### LIGHT BITES FOR LARGER GROUPS

Private Dining Room will be set to allow for standing room mixing and mingling, with minimal to no seating. This menu is designed for cocktail style parties or happy hours.

#### **chef's selection yakitori**

selected assortment from chef  
can be suited to vegetarians upon request

#### **spicy korean queso**

wonton chips and queso with gochujang, tomato

#### **gyoza tacos**

peruvian chicken taco with aji pepper sauce, cotija cheese  
hawaiian tuna taco with cucumber, mango, avocado

### OPTIONAL ADD-ONS

Add below menu items to provide enough to act as a meal for your guests  
+\$4 per guest for one selection, +\$6 per guest for two selections

#### **smoked salmon wontons**

crispy wonton chips, yuzu tartar, toasted sesame, tobiko

#### **shaved brussels sprouts**

asian pear, scallions, spiced pecans, lemon tahini vinaigrette

#### **yuzu key lime bites**

key lime pie bites, toasted coconut, macadamia nut crumble





## CLASSIC BIRD // \$46 per guest

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### SEATED DINNER

Private Dining Room will be set for an intimate seated dinner. This menu is designed for up to 18 guests with all courses being served family style so that guests can enjoy a variety of items.

### FIRST COURSE

chef's selection yakitori assortment

### SECOND COURSE

**wb chopped salad** avocado, edamame, dried cranberries, sunflower seeds, seasonal vegetables, cotija cheese, sour orange vinaigrette

**shaved brussels sprouts** asian pear, scallions, spiced pecans, lemon tahini vinaigrette

### THIRD COURSE

*An assortment of gyoza tacos and hong kong sliders*

**peruvian chicken** taco with aji pepper sauce, cotija cheese

**hawaiian tuna\*** taco with cucumber, mango, avocado

**fried chicken** slider with dill pickle, wb sauce

**portobello** slider with sweet & sticky bbq glaze, crispy avocado

### FOURTH COURSE

**sesame crusted ahi tuna** edamame rice grits, green onion vinaigrette, heirloom carrot-radish salad

**roasted pork tenderloin** gochujang marinade, braised cabbage, roasted mushrooms, cherry bourbon mostarda

### FIFTH COURSE

**yuzu key lime bar** toasted coconut, macadamia nut crumble

**hummingbird cake** cream cheese icing, bruleed banana, compressed pineapple, mango, pecans toasted coconut, macadamia nut crumble



## **PREMIUM BIRD** // \$56 per guest

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### **PLATED SPECIAL OCCASION**

Private Dining Room will be set for an intimate seated dinner. This menu is designed for up to 18 guests with premium items and all courses being served as a family style assortment.

### **FIRST COURSE**

*Both served family style*

**chef's selection yakitori**

**salmon wontons** crispy wonton chips, yuzu tartar, toasted sesame, tobiko

### **SECOND COURSE**

**wb chopped salad** avocado, edamame, dried cranberries, sunflower seeds, seasonal vegetables, cotija cheese, sour orange vinaigrette

**shaved brussels sprouts** asian pear, scallions, spiced pecans, lemon tahini vinaigrette

### **MAIN COURSE**

**salmon** grilled canadian salmon, sushi rice risotto, bok choy, ginger scallion vinaigrette, toasted nori

**grilled skirt steak** garlic soy jus, crispy potato bites, bok choy

### **VEGETABLE ACCOMPANIMENT**

**crispy brussels sprouts** fried egg, bacon, maple syrup, chinese vinegar, wb sauce, bonito

### **DESSERT COURSE**

**yuzu key lime bar** toasted coconut, macadamia nut crumble

**hummingbird cake** cream cheese icing, bruleed banana, compressed pineapple, mango, pecans toasted coconut, macadamia nut crumble



## BEVERAGE PACKAGES

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Select a tab amount prior to your event and we will customize a select menu for your guests to choose from. When tab limit is met, host can elect to increase the tab or guests may purchase additional drinks.

### **SELECT WINE & BEER** // custom tab

recommended wine and beer menu based on select varietals  
brands subject to change and availability, charged based upon consumption

### **CALL OPEN BAR** // custom tab

guests enjoy our standard cocktail menu with call brand alcohol  
in addition to select domestic beer and house wine

\*top shelf brands available upon request

### **WHISKEY FLIGHT** // \$25 per guest

guests enjoy 3 selections of american and international whiskeys, 1 ounce pour for each whiskey, selections curated by Whiskey Bird, brand requests will be considered

if selected, must be purchased for every guest of legal age





## BRUNCH // \$25 per guest

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Guests select one entree option and accompaniments served family style  
Includes non-alcoholic beverages

avocado toast    bao benedict    fried chicken & bubble waffle    steak breakfast burrito

wb burger    four egg frittata    warm quinoa bowl    nutella bubble waffle    wb breakfast sandwich

*With accompaniments*

fresh fruit    bacon & sausage    crinkle cut fries

## BOTTOMLESS MIMOSAS // \$22 per guest

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Must be purchased for all guests in party, must be over 21 years of age

We reserve the right to end mimosa service to any guest in order to avoid over-consumption

