

LARGE PARTY + BUYOUTS
NOHO

372 LAFAYETTE STREET, NOHO, NY EATATLA.COM

Located in the heart of NoHo, ATLA is a casual all-day eatery offering simple yet inventive takes on Mexican cuisine.

Chef Founder Enrique Olvera and Chef de Cuisine Marisol Corona focus on local and seasonal ingredients while bringing the best of Mexico's flavor to NYC.

ATLA's beverage program showcases an extensive list of agave spirits, margaritas and classic cocktails.





LARGE PARTY RESERVATIONS



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For large parties, **ATLA** offers a set menu of our favorite dishes.

Family-style service showcases our Mexican hospitality as we present multiple courses.

Additionally, we can customize your beverage menu, from a wide selection of aguas frescas, cocktails, and mezcal.





LARGE PARTY RESERVATIONS

Groups of 8-16 can be accommodated indoors or in our private outdoor enclosure.

Groups of 17-25 can be accommodated in our private outdoor enclosure with a \$5,500 food & beverage minimum spend (Pre-tax + Gratuity)

For all large parties, you can choose between our Brunch or Dinner menu options

BRUNCH

\$60 per person

DINNER

\$70 per person

The difference between the amount consumed and the minimum spend will be charged as a room fee.





SAMPLE MENUS

Please note that menu items subject to change based on ingredient availability





BEVERAGE

OPTION 1 \$70 PER PERSON Beer + Wine

OPTION 2
\$112 PER PERSON
Unlimited Margaritas

OPTION 3
\$154 PER PERSON
Beer + Wine + Unlimited Margaritas

OPTION 4 \$168 PER PERSON Full Bar





BRUNCH

4-COURSE \$60 PER PERSON

Guacamole

Seafood cocktail + Tostadas

Tostadas

Flaxseed Chilaquiles Verdes

Shrimp Taco

Flaxseed Chilaquiles Verdes

Flaxseed Chilaquiles

Flaxs

Churros con Chocolate





DINNER

5-COURSE \$100 PER PERSON

4-COURSE \$70 PER PERSON Guacamole
Guacamole
Goa Seafood cocktail + Tostadas
Totopos + Salsas

Guacamole

Seafood cocktail + Tostadas

Totopos + Salsas

To

Suadero Taco
Shrimp Taco

Potato Cheese Flauta

One Salad

Barbacoa + Tortillas
Mole Negro + Tortillas

Churros con Chocolate @@

Churros con Chocolate
Tres Leches











BUYOUTS



FULL RESTAURANT RENTAL FEE

\$5,000 Weekdays

\$6,000 Sunday-Thursday Dinner or Weekend Brunch

> \$9,000 Friday or Saturday Dinner

Does not include food and beverage.

An additional package must be selected for each.





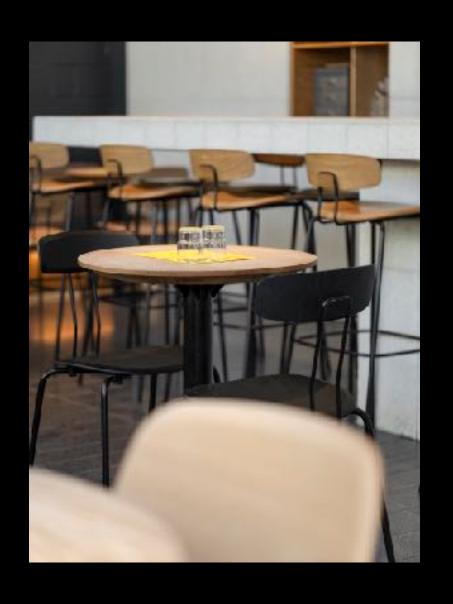
FOOD AND BEVERAGE MINIMUM SPEND

Our rental fee and food & beverage costs can be combined to meet our spending requirements:

\$12,000 MINIMUM
Dinner or Brunch





















SAMPLE MENUS

Please note that menu items subject to change based on ingredient availability





OPTION A FOUR COURSE MENU \$80 PER PERSON

COCKTAIL HOUR
Guacamole
Crudite
Totopos + Salsas
1 Passed Appetizer

Potato Cheese Flauta Shrimp Taco

Barbacoa + Tortillas Salad

Churros con Chocolate





OPTION B CHEF'S TACO BAR \$70 PER PERSON

COCKTAIL HOUR
Guacamole
Crudite
Totopos + Salsas
1 Passed Appetizer

TACO STATION

Choose 3
Shrimp and Potato Adobado
Pork Adobado
Suadero (Beef Short Rib)
Mushrooms en Salsa Verde

+ Tortillas, limes, cilantro, onion, salsas

Churros con Chocolate Seasonal Fruit



COCKTAIL RECEPTION \$60 PER PERSON

COCKTAIL HOUR
Guacamole
Crudite
Salsas
Stationed at the bar

3 Passed Appetizers
1 Sweet Option

SIO PER PIECE
Mini Quesadillas
Mini Seafood Tostadas
Mini Esquites
Mini Tlacoyos











BEVERAGE MENU

Please note that our beverage package prices are per person and per hour











BASIC \$30

One Margarita
Classic or Mezcal

Glass of Wine
Sparkling, White & Red

Beer

One Mezcal & One Tequila

One Agua Fresca





PREMIUM \$45

Unlimited Margaritas Classic, Mezcal or Spicy

Glass of Wine One each of Sparkling, White & Red

> Beer One kind

One Mezcal & One Tequila

Cocktails Two Kinds

One Agua Fresca





Once you have decided to book your event, a credit card authorization form will be sent.

The credit card authorization form is required to secure your reservation.

The reservation is not considered booked until the signed contract is sent back.

We look forward to hearing from you.





GRACIAS.

Guest Relations Manager guestrelations@casamata.com

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