



SPICE MARKET ATLANTA

GROUP DINING AND PRIVATE EVENT MENUS

SPICE MARKET ATLANTA PRIVATE EVENTS

Spice Market Atlanta's private and semi-private event rooms offer an intimate, casual setting for guests to enjoy our distinctive Southeast Asian cuisine. We offer price fixed menu selections for breakfast, lunch and dinner or cocktail receptions. The menus display complex blends of seasonings and layers of flavor that ignite the taste buds.

For parties of 13 or more a price fixed menu selection, signed contract and credit card authorization are required to reserve the space. Additionally, a food and beverage minimum will apply.

A/V capabilities are available.

SEATING CAPACITIES / MINIMUM FOOD & BEVERAGE FEES

Space	F&B Minimums	Seated Dinner	Reception
Private Dining Pond Room	\$1000	75	100
Semi-Private Dining Trellis Room	\$500	35	50
Main Dining Room	TBD	140	350

*Food and Beverage minimums are subject to change during the holiday season.

To confirm any event a signed contract and credit card authorization are required.

Please contact Cristina Perry
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TERMS AND CONDITIONS

All reservations of 13 or more are required to book through The Events Department at Spice Market. To confirm a reservation we require a credit card authorization, a signed contract and a selection of one of the following menus prior to the event. All parties must meet a contracted minimum for food and beverage. All cancellations occurring within 7 days of the date of the event are subject to a non refundable, non transferable charge of 50% of the final bill due. All food and beverage charges are subject to 20% service gratuity, 8% Georgia State Tax on all food and 11% Georgia State Tax for all alcohol charges. In order to honor all of our guest's reservations, we ask that event guests kindly vacate the table by the "end time" stated in the contract. There is a bar/lounge area should anyone wish to stay longer. All reservations are not confirmed nor guaranteed until receipt of the signed contract to The Events Department. The area in which your party will dine is contingent on the number of guests in your event and availability of space and/or rooms.

The following is a list of our price fixed menus that are priced per person. All of our food is served family style intended for sharing.

**Menus are subject to change based on seasonal availability*

Vegetarian options available

BREAKFAST MENUS

Continental

fresh sliced fruit and berries
fresh baked pastries
bagels with cream cheese
choice of toast
27

Healthy Start

fresh sliced fruit and berries
steel cut oatmeal, brown sugar, vine dried raisins, Georgia peach compote, almonds, skim milk, whole milk, soy milk
house made granola
28

American

fresh sliced fruit and berries
farm fresh scrambled eggs
smoked bacon
sweet pork sausage
roasted red bliss potatoes
cereal with choice of milk
granola with honey infused yogurt
30

Southern

fresh sliced fruit and berries
farm fresh scrambled eggs
smoked bacon
Georgia country ham
roasted sweet potatoes
cheese grits
biscuits and sausage gravy
36

**Additional sides may be purchased*

COCKTAIL / HORS D'OEUVRES OPTIONS

HOT

Fragrant Mushroom Egg Roll
Charred Chili Rubbed Beef Skewer, Thai Basil Dipping Sauce
Chicken Skewer, Lime Dipping Sauce
Vietnamese Spring Rolls
Black Pepper Shrimp, Sun Dried Pineapple
Crab Dumplings
Spiced Chicken Samosas, Cilantro Yogurt

COLD

Tuna Tartare, Spicy Radish, Avocado & Ginger Marinade

SWEET

Ovaltine Kulfi, Caramelized Banana & Spiced Milk Chocolate
Seasonal Tart
Assorted Home Made Cookies

SELECT FIVE ITEMS TO BE PASSED FOR ONE HOUR / \$29 PER GUEST

SELECT SEVEN ITEMS TO BE PASSED FOR TWO HOURS / \$49 PER GUEST

SELECT NINE ITEMS TO BE PASSED FOR TWO HOURS / \$59 PER GUEST

BEVERAGE PACKAGES

DELUXE PACKAGE

\$37 per guest

(additional hours \$15 per guest per hour)

Deluxe Liquors
Select Specialty Cocktails
Wines by the Glass (Choice of 1 Red & 1 White)
Select Beers (Choice of 2)
Saké by the Glass (Choice of 1)
House Made Sodas (Choice of 2)
Fountain Soda

PREMIERE PACKAGE

\$35 per guest

(additional hours \$13 per guest per hour)

Premium Liquors
Select Specialty Cocktails
Wines by the Glass (Choice of 1 Red & 1 White)
Select Beers (Choice of 2)
Fountain Soda

BEER & WINE PACKAGE

\$29 per guest

(additional hours \$11 per guest per hour)

Wines by the Glass (Choice of 1 Red & 1 White)
Select Beers (Choice of 2)
Fountain Soda

All packages are for 2 hours

Please note beverage packages do not include: shots of liquor, bottled still and sparkling water, House Made Sodas or coffee and tea, except where specifically noted.

BEVERAGE SELECTIONS

SPECIALTY COCKTAILS

Spice Market Sangria
Gewürztraminer, Gran Gala, Passion Fruit, Raspberry & Lime

Ginger Margartia
Sauza Hornitos Reposado Tequila, Ginger, Lime, Ginger Salt

Passion Whiskey Fizz
Maker's Mark Bourbon, Passion Fruit, Ginger Ale

HOUSE MADE SODAS

Jasmine Lemon, Passion Fruit Chili, Fresh Ginger Ale, Iced Green Tea

SELECT

Red and White Wine Selections

BEERS

Kirin Light, Japan
Tsing Tao, China
Singha, Thailand
Sweetwater Brown Ale, Georgia
Yuengling, Pennsylvania
Peroni, Italy

DELUXE & PREMIUM LIQUORS

DELUXE LIQUORS

(includes Premium Liquors below)

VODKA: Ketel One, Grey Goose, Stolli Blueberi, Chopin, Belvedere

GIN: Plymouth, Bombay Sapphire, Hendrick's

RUM: Captain Morgan, Myer's Dark, Ron Zacapa 23yr

TEQUILA (served in mixed drinks only): Patron Silver, Sauza Hornitos Reposado

WHISKEY: Balvenie 12yr, Chivas Regal 12yr, Dalmore 12yr, Glenlivet 12yr,
Johnnie Walker Black, Knob Creek, Macallan 12yr, Woodford Reserve

COGNAC: Remy Martin VSOP

CORDIALS: Grand Marnier, Drambuie

PREMIUM LIQUORS

VODKA: Old Russian, Absolut, Absolut Vanilla

GIN: Tanqueray, Beefeater

RUM: Cruzan Light, Malibu

TEQUILA (served in mixed drinks only): Sauza Blanco

WHISKEY: Bushmills, Crown Royal, Dewar's White Label, Jack Daniel's, Jim Beam, Maker's Mark

COGNAC: Courvoisier VSOP

CORDIALS: Dekuyper Apple Pucker, Disaronno Amaretto, Bailey's Irish Cream,
Benedictine, Cointreau, Frangelico, Kahlua,
Midori, Romana Sambuca

\$35 DINNER MENU

APPETIZERS

Chili Rubbed Beef Skewers
Spiced Chicken Samosas

SALAD

Market Green Salad, Radishes, Cherry Tomatoes & Sesame Seed Vinaigrette

ENTREES

Salmon with Chili Glaze, Wok Charred Snow Peas
Char Grilled Chicken, Kumquat Lemongrass Dressing
Vegetables in Green Curry

SIDE DISHES

Ginger Fried Rice

DESSERTS

Assorted Home Made Cookies

\$45 DINNER MENU

APPETIZERS

Charred Chili Rubbed Beef Skewer, Thai Basil Dipping Sauce
Fragrant Mushroom Egg Rolls
Vietnamese Spring Rolls
Spiced Chicken Samosas, Cilantro Yogurt

SALAD

Market Green Salad, Radishes, Cherry Tomatoes & Sesame Seed vinaigrette

ENTREES

Cod with Malaysian Chili Sauce, Thai Basil
Char Grilled Chicken, Kumquat Lemongrass Dressing
Red Curry Duck

SIDE DISHES

Ginger Fried Rice
Vegetables in Green Curry

DESSERTS

Ovaltine Kulfi, Caramelized Banana & Spiced Milk Chocolate Sauce
Assorted Home Made Cookies

\$55 DINNER MENU

APPETIZERS

Black Pepper Shrimp, Sun Dried Pineapple
Charred Chili Rubbed Beef Skewer, Thai Basil Dipping Sauce
Vietnamese Spring Rolls
Spiced Chicken Samosas, Cilantro Yogurt
Tuna Tartare, Spicy Radish, Avocado & Ginger Marinade

SALAD

Market Green Salad, Radishes, Cherry Tomatoes & Sesame Seed vinaigrette

ENTREES

Cod with Malaysian Chili Sauce, Thai Basil
Char Grilled Chicken, Kumquat Lemongrass Dressing
Onion and Chili Crusted Short Ribs, Egg Noodles and Pea Shoots

SIDE DISHES

Baby Corn and Broccoli, Lemongrass and Chili
Ginger Fried Rice

DESSERTS

Ovaltine Kulfi, Caramelized Banana & Spiced Milk Chocolate Sauce
Assortment of Home Made Ice Cream & Sorbet Flavors
Vietnamese Coffee, Green Tea & Ginger Ice Cream
Coconut, Mango & Passion Fruit Sorbet
Assorted Home Made Cookies

\$65 DINNER MENU

APPETIZERS

Black Pepper Shrimp, Sun Dried Pineapple
Charred Chili Rubbed Beef Skewer, Thai Basil Dipping Sauce
Fragrant Mushroom Egg Rolls
Spiced Chicken Samosas, Cilantro Yogurt
Vietnamese Spring Rolls
Tuna Tartare, Spicy Radish, Avocado & Ginger Marinade

SALAD

Market Green Salad, Radishes, Cherry Tomatoes & Sesame Seed vinaigrette

ENTREES

Salmon with Chili Glaze, Wok Charred Snow Peas
Cod with Malaysian Chili Sauce, Thai Basil
Char Grilled Chicken, Kumquat Lemongrass Dressing
Grilled Strip Steak, Garlic, Coriander & Sesame

SIDE DISHES

Baby Corn and Broccoli, Lemongrass and Chili
Wok Charred Eggplant, Sweet Chili Glaze and Peanuts
Ginger Fried Rice

DESSERTS

Ovaltine Kulfi, Caramelized Banana & Spiced Milk Chocolate Sauce
Assortment of Home Made Ice Cream & Sorbet Flavors
Vietnamese Coffee, Green Tea & Ginger Ice Cream
Coconut, Mango & Passion Fruit Sorbet
Assorted Home Made Cookies

VEGETARIAN OPTIONS

The following menu items are vegetarian or can be prepared vegetarian style.
These menu items may be used as substitutions on any of the fixed price menus.

APPETIZERS

Fragrant Mushroom Egg Roll
Market Green Salad, Radishes, Cherry Tomatoes & Sesame Seed vinaigrette

SIDE DISHES & ENTREES

Silken Tofu
Vegetables in Green Curry
Chili-Garlic Egg Noodles, Seared Shrimp & Star Anise
(Can be prepared vegetarian style)
Spicy Shanghai Noodles, Chilled Silken Tofu, Garlic & Herbs
(Can be prepared vegetarian style)