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### **GROUP DINING AND PRIVATE EVENTS**

Spice Market offers semi private and private group dining for breakfast, lunch and dinner.

For parties of 8 or greater a credit card number is required to hold the reservation and can be booked through the Spice Market reservations department.

For parties of 13 to 22 a price fixed menu selection and deposit are required to book the party and must be made through Spice Market Special Events.

For parties of 23 and larger a price fixed menu selection and deposit is required to book the party and must be made through Spice Market Special Events. Additionally, a food and beverage minimum will apply.

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.

All dishes are served family style & intended for sharing.

### **PRIVATE ROOMS & SEMI PRIVATE ROOMS**

Our private event rooms are set away from the main dining room and lounge. They offer an intimate, casual setting to enjoy Spice Market's distinctive cuisine. There are two rooms available for hors d'oeuvres & cocktail events or seated dinner events.

#### **THE POND ROOM**

A private room with capacity of up to 75 guests for a seated dinner.  
Capacity of 90 guests for cocktails & appetizers

#### **THE TRELIS ROOM**

A semi private room with capacity of up to 35 guests for a seated dinner.  
Capacity of 45 guests for cocktails & appetizers



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## DINING ROOMS

Group dining reservations are available at selected times in either the main dining room, semi private or private dining room.

The Main Dining Room is available for up to 35 guests for a seated dinner.

The Pond Room is available for up to 75 guests for a seated dinner, or 90 guests for hors d'oeuvres and cocktails.

The Trellis Room is available for up to 35 guests for a seated dinner, or 45 guests for hors d'oeuvres and cocktails.

For larger events, Spice Market has the capacity to accommodate 350 guests for hors d'oeuvres and cocktails, or approximately 200 for dinner as a full restaurant closure.

## TERMS AND CONDITIONS

All reservations of 13 or more are obligated to book through The Events Department at Spice Market. To confirm a large party reservation for 8 to 13 guests, we require a credit card authorization to hold the reservation, this can be obtained through the Spice Market Reservations Department. In order to reserve a party, in any room, of 13 to 16 or more we require a signed contract, a credit card authorization to hold the reservation and a selection of one of the following menus prior to the event. In order to reserve a party, in any room, of 17 or more we require a signed contract, a deposit of 50% of the total estimated cost of the party and a selection of one of the following menus prior to the event. In order to reserve a party, in any room, of 24 or more we require a signed contract, a deposit of 50% of the total estimated cost of the party and a selection of one of the following menus prior to the event and that the party meets a contracted minimum for food and beverage. All cancelations occurring within 7 days of the date of the event are subject to a non refundable, non transferable deposit. Deposit amount will be deducted from the final check total. All food and beverage charges are subject to 17% service gratuity and 3% administrative fee, 8% Georgia State Tax on all food and 11% Georgia State Tax for all alcohol charges. In order to honor all our guest reservations, we as that guests kindly vacate the table by the stated "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 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.

For additional information or to check availability, please contact:

MEGAN E SHAW  
**THE EVENTS DEPARTMENT AT SPICE MARKET**  
**404.724.2569**



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**\$35 DINNER MENU**

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**APPETIZERS**

Chili Rubbed Beef Skewers  
Spiced Chicken Samosas

**SALAD**

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

**ENTREES**

Spice Rubbed Salmon, Peanut Lemongrass Broth  
Char Grilled Chicken, Kumquat Lemongrass Dressing  
Vegetables in Green Curry

**SIDE DISHES**

Ginger Fried Rice

**DESSERTS**

Assorted House Made Cookies

*\*Menu subject to change based on seasonal availability  
Vegetarian Options Available*



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**\$45 DINNER MENU**

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**APPETIZERS**

Chili Rubbed Beef Skewers  
Fragrant Mushroom Egg Rolls  
Lamb Satay with Sweet Soy & Pickled Vegetables  
Spiced Chicken Samosas

**SALAD**

Green Papaya Salad, Market Apples and Candied Ginger

**ENTREES**

Cod with Malaysian Chili Sauce, Thai Basil  
Char Grilled Chicken, Kumquat Lemongrass Dressing  
Pork Vindaloo

**SIDE DISHES**

Ginger Fried Rice  
Vegetables in Green Curry

**DESSERTS**

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

*\*Menu subject to change based on seasonal availability*

*Vegetarian Options Available*



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**\$55 DINNER MENU**

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**APPETIZERS**

Black Pepper Shrimp  
Chili Rubbed Beef Skewers  
Lamb Satay with Sweet Soy & Pickled Vegetables  
Spiced Chicken Samosas  
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  
Red Curried Duck

**SIDE DISHES**

Baby Corn and Broccoli, Lemongrass and Chili  
Ginger Fried Rice

**DESSERTS**

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

*\*Menu subject to change based on seasonal availability*

*Vegetarian Options Available*



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## **\$65 DINNER MENU**

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### **APPETIZERS**

Black Pepper Shrimp  
Chili Rubbed Beef Skewers  
Lamb Satay with Sweet Soy & Pickled Vegetables  
Spiced Chicken Samosas  
Vietnamese Spring Roll  
Tuna Tartare, Spicy Radish, Avocado & Ginger Marinade

### **SALAD**

Green Papaya Salad, Market Apples and Candied Ginger

### **ENTREES**

Spiced Rubbed Salmon, Peanut Lemongrass Broth, Noodles, Herb Salad  
Cod with Malaysian Chili Sauce, Thai Basil  
Char Grilled Chicken, Kumquat Lemongrass Dressing  
Grilled Strip Steak, Garlic, Coriander and Sesame

### **SIDE DISHES**

Stir Fried Asparagus, Lotus Root, and Lily Bulb  
Baby Corn and Broccoli, Lemongrass and Chili  
Ginger Fried Rice

### **DESSERTS**

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

*\*Menu subject to change based on seasonal availability*

*Vegetarian Options Available*

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**COCKTAIL / HORS D' OEUVRES OPTIONS**

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**HOT**

Fragrant Mushroom Egg Roll  
Charred Chili Rubbed Beef Skewer, Thai Basil Dipping Sauce  
Lamb Satay with Sweet Soy & Pickled Vegetables  
Chicken Skewer, Lime Dipping Sauce  
Crispy Salt and Pepper Flounder, Thai Basil and Lime Emulsion  
Vietnamese Spring Rolls  
Black Pepper Shrimp, Sun Dried Pineapple  
Shrimp Dumplings  
Chicken Samosas, Cilantro Yogurt

**COLD**

Soy Cured Salmon  
Tuna Tartar, Spicy Radish, Avocado & Ginger Marinade

**SWEET**

Ovaltine Kulfi, Caramelized Banana and Spiced Milk Chocolate  
Seasonal Tart  
Gourmet Cookies

**SELECT FIVE ITEMS TO BE PASSED FOR ONE HOUR / \$29.00 PER PERSON**

**SELECT SEVEN ITEMS TO BE PASSED FOR TWO HOURS / \$49.00 PER PERSON**

**SELECT NINE ITEMS TO BE PASSED FOR TWO HOURS / \$59.00 PER PERSON**

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## VEGETARIAN OPTIONS

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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

Mushroom Spring Rolls  
Market Green Salad, Radishes, Cherry Tomatoes, Sesame Seed Vinaigrette

### SIDE DISHES & ENTREES

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

*\*Menu subject to change based on seasonal availability*



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## BEVERAGE PACKAGES

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### DELUXE PACKAGE

\$37 per guest (additional hours \$15 per guest per hour)

Deluxe Liquors

Select Specialty Cocktails

Wines by the Glass (1 red and 1 white)

Select Beer (2 beer - 1 light beer suggested)

Saké (1 – Sato No Homare, Pride of the Village suggested by Jean-Georges)

House-made Specialty Beverages (selection 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 (1 red and 1 white)

Select Beer (2 beer - 1 light beer suggested)

Fountain Soda

### BEER & WINE PACKAGE

\$29 per guest (additional hours \$11 per guest per hour)

Wines by the Glass (1 red and 1 white)

Select Beer (2 beer - 1 light beer suggested)

Fountain Soda

All packages are for 2 hours.

*\*\*Please note beverage packages do not include: shots of liquor, bottled still and sparkling water or Specialty Sodas and Teas, except where specifically noted.*

*\*\*Champagne and sparkling wines are available by the bottle and charged on consumption. Wines from the wine list available on consumption basis, dependant on availability.*



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## **SPECIALTY COCKTAILS & NON ALCOHOLIC SELECTIONS**

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### **SPICE MARKET SANGRIA**

Gewurztraminer, Grand Gala, & Exotic Fruits

### **PASSION WHISKEY FIZZ**

Maker's Mark Bourbon, Passion Fruit Puree, Ginger ale,

### **GINGER MARGARITA**

Hornitos Reposado, Lime, Fresh Ginger, Ginger Salt

### **LYCHEE RASPBERRY BELLINI**

Vintage Mont Marcal Cava, Lychee Raspberry Puree

### **SPECIALTY NON ALCOHOLIC SELCTION**

Jasmine Lemonade

Calamansi Soda

Fresh Ginger Ale

Iced Green Tea

### **WHITE WINE**

Sauvignon Blanc High Serenity Ranch 2007 Brassfield / High Valley

Pinot Blanc 2006 Trimbach / Alsace

Chardonnay 2007 Hahn / Monterey Riesling Saint M 2007/ Chateau Ste. Michelle/ Germany

Riesling Saint M 2007/ Chateau Ste. Michelle/ Germany

### **RED WINE**

Côtes du Rhône 2005/ Cuvée Constance/ Calvet-Thunevin/ Rhône

Malbec 2008 Crios de Susana Balbo / Mendoza

Pinot Noir Viñas Tres 2007/ Row Eleven/ California

Cabernet Sauvignon 2006 Montoya / Napa

### **BEER SELECTIONS**

Kirin Light / Japan

Tsing Tao / China

Singha / Thailand

Sweetwater Brown Ale / Georgia

Buckler Non-Alcoholic / Netherlands



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## **DELUXE & PREMIUM LIQUOR OPTIONS**

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### **DELUXE LIQUORS**

*(includes Premium Liquors below)*

VODKA; Ketel One, Grey Goose, Stoli Blueberi, Chopin (potato), Belvedere (golden rye)

GIN; Plymouth, Bombay Sapphire, Hendricks

RUM; Captain Morgan Original Spiced, Myer's Dark, Ron Zacapa 23 yr

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

WHISKEY; Balvenie 12 yr, Chivas Regal 12 Year Old, Dalmore 12 yr, Glenlivet 12 yr,  
Johnnie Walker Black, Knob Creek, McCallan 12 yr, Woodford Reserve

CONGAC; Remy Martin VSOP

CORDIALS; Grand Marnier, Drambuie

### **PREMIUM LIQUOR**

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, Dewars White Label, Jack Daniels, Jim Beam, Maker's Mark

COGNAC; Courvoisier VSOP

CORDIALS; Dekuyper Apple Pucker, Disaronno Originale Amaretto, Bailey's Irish Cream,  
Benedictine, Cointreau, Crème de Mure, Frangelico, Kahlua,  
Martini & Rossi Dry & Sweet Vermouth, Midori, Romana Sambu