



PRIVATE EVENTS

5 **FIVE** *Church* Atlanta

Located on Peachtree Street in the heart of Atlanta's Midtown Business District, 5Church offers an experience that is truly unmatched. Enjoy your event in our breath-taking interior space with unique artwork and design details, or take in unparalleled views of Midtown from our rooftop patio.

Highlights

Original hand-painted artwork
Multiple full-service bars
Rooftop patio with the best Midtown view
A/V capabilities and advanced sound system
Valet parking available

Hours

Lunch		Dinner		Brunch	
Monday:	closed	Monday:	closed	Saturday:	12-3
Tuesday:	12-3	Tuesday:	6-10	Sunday:	11-4
Wednesday:	12-3	Wednesday:	6-10		
Thursday:	12-3	Thursday:	6-10		
Friday:	12-3	Friday:	6-11		
		Saturday:	5-11		
		Sunday:	6-9:30		

Online

5Church-Atlanta.com | [f](#) [t](#) [i](#) @5ChurchAtlanta

Contact

Sales@5ChurchAtlanta.com | 404.400.3669

Awards

Voted BEST RESTAURANT, My Intown Magazine 2019
Voted BEST of the BEST, Thrillist 2019
Voted BEST BAR OVERALL, Jezebel 2020
Voted BEST Group Dining Spot, Jezebel 2019
Voted BEST Burger, Open Table 2019

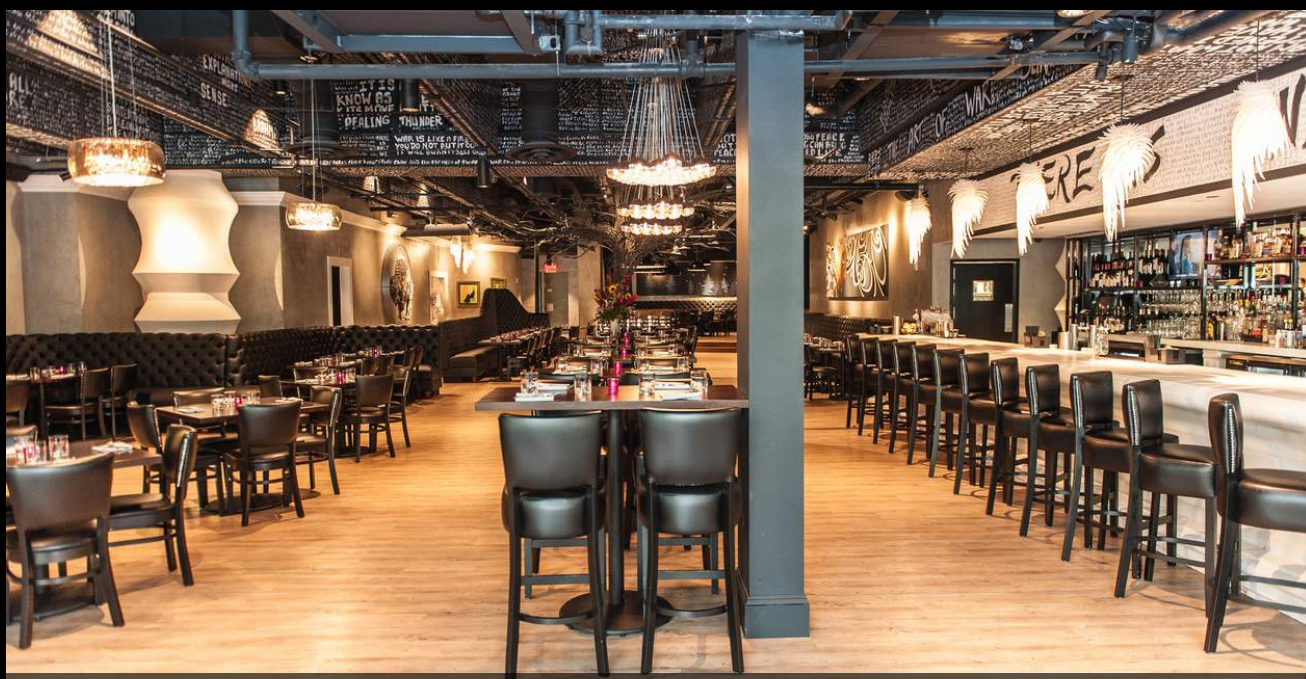






MAIN DINING ROOM

CAPACITY: 100 STANDING | 65 SEATED



COMMUNAL HIGH TOPS

CAPACITY: 40 STANDING | 20 SEATED



NICKEL ROOM

CAPACITY: 45 STANDING | 35 SEATED



BUFFALO ROOM

CAPACITY: 100 STANDING | 80 SEATED

VIRTUE

COCKTAIL CLUB



ROOFTOP - VIRTUE COCKTAIL CLUB

CAPACITY: 120 STANDING



PRIVATE DINING ROOM

CAPACITY: 150 STANDING | 120 SEATED



VIRTUE
COCKTAIL CLUB

-PRIVATE DINING ROOM-



VIRTUE
COCKTAIL CLUB

-ROOFTOP PATIO-



HORS D'OEUVRES

V - VEGETARIAN | V+ - VEGAN



Passed or Stationary

COCONUT SHRIMP

sweet chili garlic sauce
20 pcs | \$55

SPANAKOPITA (V)

spinach & feta
25 pcs | \$50

CURED SALMON

*nappa cabbage slaw, dill caper cream,
pickled red onion, lavash cracker*
\$50

GOAT CHEESE FRITTERS

lavender honey
25 pcs | \$55

CHICKEN SALAD

almonds, cranberries, toasted brioche
25 pcs | \$40

GRILLED LAMB

cucumber salad, tzatziki, pita
20 pcs | \$60

TOMATO & GOAT CHEESE TARTLET

aged balsamic, micro basil
20 pcs | \$45

BBQ PULLED PORK

pimento cheese, pickled jalapeno, tortilla chip
20 pcs | \$50

CHICKEN LEMONGRASS DUMPLINGS

20 pcs | \$45

PECAN CRUSTED CHICKEN

waffle, dijon honey, maple syrup
25 pcs | \$50

DEVILED EGGS

black truffle
20 pcs | \$40

GRILLED SHRIMP

romesco sauce, corn salad
20 pcs | \$55

MINI CRAB CAKE

creole remoulade
20 pcs | \$60

TUNA TARTARE

sesame rice cracker
20 pcs | \$60

DESSERT PLATTER

bite-sized treats
20 pcs | \$70

Sliders

CHICKEN SALAD

almonds, cranberries
\$4/pc

BBQ PULLED PORK

cole slaw
\$4/pc

BUFFALO CHICKEN

shaved celery, blue cheese
\$5/pc

5CHURCH LAMB

red onion marmalade, gorgonzola
\$6/pc

SMOKED HAM

honey dijon, swiss
\$4/pc

MEATBALL

marinara, mozzarella
\$5/pc

BEEF

bacon, cheddar
\$5/pc

Wings

served with bleu cheese & ranch

BUFFALO STYLE

\$50/30 pcs

LEMON PEPPER

\$50/30 pcs

BBQ

\$60/30 pcs

PARMESAN RANCH (GF)

\$50/30 pcs

TERIYAKI PINEAPPLE

\$60/30 pcs

BRUNCH

Available Saturday and Sunday only

Family style - \$30 per person

Buffet Style - \$40 per person

First Course

Vanilla Greek Yogurt Parfait
house granola, fresh berries

Entree Platters

WAFFLES
maple syrup

HOMEMADE BISCUITS & SAUSAGE GRAVY

BUTTERMILK FRIED CHICKEN

Sides

BACON

FARMER'S SCRAMBLED EGGS

Dessert

CHEF'S ASSORTED PETIT DESSERTS



LUNCH

Available Tuesday through Friday only

Family Style Salad

ARUGULA SALAD
goat cheese, strawberries, toasted almonds, balsamic vinaigrette

Level I - \$30 per guest

Entree Platters

select two

MISO SCOTTISH SALMON

PENNE PASTA
lemon cream

ROASTED CHICKEN BREAST

Family Style Sides

select two

Whipped Potatoes

Sautéed Spinach

Gingered Bok Choy

Confit Fingerlings

Saffron Jasmine Rice

Roasted Carrots

LEVEL II - \$40 PER GUEST

Entree Platters

select three

SCOTTISH SALMON

PENNE PASTA
lemon cream

ROASTED CHICKEN BREAST

ROASTED TURKEY CLUB
avocado, smoked bacon, roasted garlic aioli, ciabatta

BRAISED SHORT RIBS

Smoked Gouda Mac & Cheese

Roasted Red Bliss Potatoes

Roasted Brussels Sprouts

FAMILY STYLE DINNERS



Level I - \$50 per guest

Level II - \$60 per guest

Level III - \$70 per guest

First Course

BREAD & BUTTER

MIXED GREEN SALAD

cherry tomatoes, radish, balsamic vinaigrette

Hors D'oeuvres

Level I & I - select one from the hors d'oeuvres page

Level III - select two from the hors d'oeuvres page



Entree Platters

Level I & II - select three

Level III - select four

GRILLED HANGER STEAK

ROASTED CHICKEN BREAST

PENNE PASTA

seasonal vegetables, lemon cream

SCOTTISH SALMON

PRIME NEW YORK STRIP (LEVEL III ONLY)

Sides

Level I - select two

Level II - select three

Level III - select four

Whipped Potatoes

Sautéed Spinach

Gingered Bok Choy

Roasted Carrots

Saffron Jasmine Rice

Confit Fingerlings

Roasted Brussels Sprouts

Smoked Gouda Mac & Cheese

Roasted Red Bliss Potatoes

PLATED DINNERS

Bronze - \$55 per guest

First Course

MIXED GREEN SALAD

cherry tomatoes, radish, balsamic vinaigrette

Entrees

select three

GRILLED HANGER STEAK

roasted brussel sprouts, heirloom carrots, braised jus

MISO SCOTTISH SALMON

creamed coconut rice, edamame, mango gastrique

ROASTED CHICKEN BREAST

leg confit, gnocchi, artichokes, fennel, olives, lemon veloute

PENNE PASTA

seasonal vegetables, lemon cream

Dessert

CHEF'S ASSORTED PETIT DESSERTS



Silver - \$65 per guest

Family Style Hors D'oeuvres

select two from the hors d'oeuvres page

First Course

MIXED GREEN SALAD

cherry tomatoes, radish, balsamic vinaigrette

Entrees

select three

MISO SCOTTISH SALMON

creamed coconut rice, edamame, mango gastrique

GRILLED HANGER STEAK

roasted brussel sprouts, heirloom carrots, braised jus

ROASTED CHICKEN BREAST

leg confit, gnocchi, artichokes, fennel, olives, lemon veloute

PENNE PASTA

seasonal vegetables, lemon cream

6 OZ. BEEF TENDERLOIN

whipped potatoes, brussel sprouts, heirloom carrots, veil reduction

Dessert

CHEF'S ASSORTED PETIT DESSERTS



PLATED DINNERS



Diamond - \$75 per guest

Family Style Hors D'oeuvres

select two from the hors d'oeuvres page

First Course

MIXED GREEN SALAD

cherry tomatoes, radish, balsamic vinaigrette

Entrees

select three

MISO SCOTTISH SALMON

creamed coconut rice, edamame, mango gastrique

GRILLED HANGER STEAK

roasted brussel sprouts, heirloom carrots, braised jus

ROASTED CHICKEN BREAST

leg confit, gnocchi, artichokes, fennel, olives, lemon veloute

PENNE PASTA

seasonal vegetables, lemon cream

6 OZ. BEEF TENDERLOIN

whipped potatoes, brussel sprouts, heirloom carrots, veil reduction

MAINE SEA SCALLOPS

corn puree, grilled spring onions, marinated tomatoes, corn nuts

LOBSTER RISOTTO

saffron, english peas, carrots

Sides

select two additional to be served family style

Whipped Potatoes

Sautéed Spinach

Gingered Bok Choy

Roasted Carrots

Saffron Jasmine Rice

Confit Fingerlings

Roasted Brussels Sprouts

Smoked Gouda Mac & Cheese

Roasted Red Bliss Potatoes

DESSERT

CHEF'S ASSORTED PETIT DESSERTS

BUFFET DINNERS



First Course

BREAD & BUTTER

MIXED GREEN SALAD

cherry tomatoes, radish, balsamic vinaigrette

Traditional - \$55 per guest

Main Course

select two

GRILLED HANGER STEAK

ROASTED CHICKEN BREAST

mushroom chicken jus

MISO SCOTTISH SALMON

BRAISED SHORT RIBS

braised jus

PENNE PASTA

seasonal vegetables, lemon cream

Premium - \$75 per guest

Hors D'oeuvres

select two from the hors d'oeuvres page

Main Course

select three

GRILLED HANGER STEAK

ROASTED CHICKEN BREAST

mushroom chicken jus

SCOTTISH SALMON

LOBSTER RISOTTO

FILET MIGNON

PENNE PASTA

seasonal vegetables, lemon cream

Sides

select four

Whipped Potatoes

Sautéed Spinach

Gingered Bok Choy

Roasted Carrots

Saffron Jasmine Rice

Confit Fingerlings

Roasted Brussels Sprouts

Smoked Gouda Mac & Cheese

Roasted Red Bliss Potatoes

Dessert

CHEF'S ASSORTED PETIT DESSERTS

HOT STATIONS



required attendant for all / \$40 per attendant per hour

CARVING STATION

PRIME RIB

pickled red onions, horse radish cream sauce, beef au jus

\$475/40 guests

CAJUN ROASTED TURKEY BREAST

cranberry marmalade

\$140/25 guests

HONEY GLAZED SPIRAL HAM

fresh pineapple, maraschino cherries

\$90/20 guests



PASTA STATION

\$18 per guest/first selection

each additional selection \$8 per guest

Additional \$8 per guest for risotto

Additional protein options available at market price

Pasta

select two

Fettuccine

Penne

Farfalle

Bow-Tie

Sauce

select two

Sundried Tomato Alfredo

Marinara

Alfredo

Vodka

Pesto

Protein

select one

Chicken

Short Ribs

Sausage

Scallops



BEVERAGE PACKAGES

Assorted mixers included | Shots are not included

Beer & Wine Open Bar

\$25 per guest for 2 hours | \$10 per guest each additional 1/2 hour | \$13 per guest each additional 1 hour

Beer

Amstel Light, Corona, Stella Artois, Negra Modelo, Bud Light

Wine

White Haven Sauvignon Blanc, Cantina Zaccagnini Pinot Grigio, Storypoint Chardonnay, Don Miguel Gascon Malbec, Seven Falls Cabernet

Traditional Open Bar

\$30 per guest for 2 hours | \$15 per guest each additional 1 hour

Beer

Amstel Light, Corona, Stella Artois, Negra Modelo, Bud Light

Wine

White Haven Sauvignon Blanc, Cantina Zaccagnini Pinot Grigio, Storypoint Chardonnay, Don Miguel Gascon Malbec, Seven Falls Cabernet

Liquor

Smirnoff Vodka, Pinnacle Gin, Don Q Rum, Camarena Tequila, 4 Roses Bourbon, Dewars Scotch

Premium Open Bar

\$40 per guest for 2 hours | \$20 per guest each additional 1 hour

Beer

Amstel Light, Corona, Stella Artois, Negra Modelo, Bud Light

Wine

White Haven Sauvignon Blanc, Cantina Zaccagnini Pinot Grigio, Storypoint Chardonnay, Don Miguel Gascon Malbec, Seven Falls Cabernet, Old Soul Pinot Noir, La Marca Prosecco

Liquor

Ketel One Vodka, Bombay Gin, Bacardi Rum, Patron Tequila, Makers Mark Bourbon, Jack Daniels Whiskey, Macallan 12

Ultra Open Bar

\$50 per guest for 2 hours | \$25 per guest each additional 1 hour

Beer

Amstel Light, Corona, Stella Artois, Negra Modelo, Bud Light, Sweetwater 420

Wine

White Haven Sauvignon Blanc, Cantina Zaccagnini Pinot Grigio, Raeburn Chardonnay, Don Miguel Gascon Malbec, Seven Falls Cabernet, Old Soul Pinot Noir, La Marca Prosecco, Rosé De Salici Prosecco

Liquor

Titos Vodka, Hendricks Gin, Flor de Cana Rum, Patron Tequila, Buffalo Trace Bourbon, Crown Royal Canadian Whiskey, Macallan 12

Add Ons

Champagne Toast
\$3 per guest

Non-Alcoholic Beverages
\$5 per guest - soft drinks, iced tea & coffee
additional \$4 per guest - hot teas & espresso

Drink Tickets
\$9 per ticket - Beer and Wine Options
\$12 per ticket - Traditional Bar Options





FAQS



Do you have room rental fees or food and beverage minimums?

There is a food and beverage minimum for semi-private and private rooms, as well as partial and full buyouts. The minimum amount depends on date and time of the event and may include a room rental fee.

Can I bring in decorations for my event?

You are more than welcome to bring in flowers, centerpieces, and balloons (limit of 2 balloons total). Table coverings are not permitted in the Main Dining Room. Due to the extensive original artwork throughout 5Church Atlanta, we prefer to keep the decor minimal. Please have a member of your party coordinate drop-off with your Sales & Event Manager.

Can I bring my own music?

We can accommodate music for any private spaces including: Buyout of upstairs or downstairs, the Rooftop Patio, and the Private Dining Room for a fee.

What happens if I reserve a space on the patio and it rains?

We keep a close eye on the weather forecasts at all times, so in case of rain, you would be relocated to the next available indoor space.

Can I bring in outside food or beverage?

We kindly request that food and beverage are not brought in without prior consent, with the exception of birthday and wedding cakes. Outside dessert fee is \$2 per guest. Wines not offered on our wine list may be consumed in the restaurant with a small corkage fee. Wine corkage fee is \$25 per bottle.

Can you accommodate a guest in my group in a wheelchair?

Our entire restaurant is fully ADA Compliant and handicap accessible. There are external elevators through Colony Square that allows for wheelchair access to the upstairs private event space.

