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RESTAURANT ROW

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RESTAURANT ROW

PRIVATE BUYOUT



The ultimate event experience awaits you with a Restaurant Row Private Buyout encompassing private use of STATS, Der Biergarten, Max's Coal Oven Pizzeria and Twin Smokers BBQ. A Restaurant Row Buyout will provide 50,000 square feet of event space accommodating up to 2,000 guests.

If you are looking to incorporate additional outdoor event space, a Restaurant Row Block Party extending the event space to Marietta Street providing additional space for mingling, entertainment and games (not included). This will accommodate up to 5,000 guests.

Legacy Ventures Restaurants will assist with facilitating the application for a partial or full road closure of Marietta Street to extend your event space.



FOOD AND BEVERAGE MINIMUM

Restaurant Row requires food and beverage minimums, which vary depending upon the size of the group, event date and room(s) used. The minimum is non-inclusive of service charge and tax. Events are based on a 3-4 hour time period. Events that extend over four hours are subject to additional fees.

GUARANTEE

A final guarantee of the guest count is due five business days prior to your event. You can increase your guest count but not decrease your guest count after this date.

SERVICE CHARGE AND TAX

There is a 23% service charge applied to each event. An 8% sales tax will be charged on food, beverage and service charge. An additional 3% tax will be charged on all liquor items.

CANCELLATION

The initial deposit will become non-refundable if the event is cancelled 60 days prior to the contracted event date.

MENU

Food and beverage menu selections should be made no later than 10 business days prior to an event.

PARKING

Legacy Ventures does not provide parking validations for private events. Self-parking vouchers are available for purchase and must be pre-ordered in advance. Self-parking vouchers are valid at the Hilton Garden Inn parking deck on Marietta Street located across from Restaurant Row.

DÉCOR / OUTSIDE VENDORS

Restaurant Row provides tables, chairs, black table linens and votive candles upon request. Entertainment, outside vendors and any additional décor must be approved by Legacy Ventures prior to your event.

FEES

Fees may be assessed for use of audio visual equipment and extensive room setup.





Coca-Cola – McDonald's

All in all, Tim was great and your staff were great too. An excellent venue and very efficient, attentive and friendly service - rest assured, we will definitely come to you again!



Our thanks again to everyone for making our event a runaway success.



Georgia Power Community & Economic Development

The event went incredibly well! Our folks thoroughly enjoyed all the food and beverages...along with the relaxed atmosphere. Thank you so much for all of your help getting this event planned and organized. And please pass along our appreciation to your team for the great job they did.



Enterprise Rent-A-Car

Everyone had a great time at Stats and talked about what a fun restaurant it was. Everyone really liked the BBQ too! Thanks again for your help and I'm sure we will use you again for a future event!



American Psychiatric Association

Just wanted to let you know our PPA event was very successful. Tim Blackmon was excellent, he took care of everything for us, responded to all our needs, went the extra mile to make sure our presentation set up was optimal, and made sure our event was successful. The two staff who helped us – Derek and Alex – were also excellent, very attentive and stayed with us throughout the entire event. The food was excellent, our group was extremely happy with the place and you and all your staff have the best customer service. Thank you so much and we appreciated everyone's help.



Under Armour

Can't tell you how many praises we have heard on your staff and facility. It was perfect for the party – thank you ALL for being so helpful, accommodating and cheerful! Thank you for all the help in the previous months planning the evening for our Final Four party! The team had a great time I will be in touch with future events.



ESPN

Slowly recovering from the Madness! It's all worth it though. Thank YOU for all your help! We've had a lot of great comments and feedback regarding our dinner at STATS. I would say it was definitely a success!! Please thank the staff that worked our dinner that night...they were great! We will definitely come back and see you. Thank you again for everything!



Turner Broadcasting System

Thanks to you!!! Honestly, we've gotten a lot of positive feedback on the space and the food – everyone loved the food! I think a good time was had by all. And that staff...the staff was great! Everyone was really professional and willing to help. I can't thank you all enough. Thanks so much for everything!

RESTAURANT ROW

BAR PACKAGES

BEER & WINE ONLY

BOTTLED BEER
Premium & Domestic

CANYON ROAD WINE
Chardonnay
Pinot Grigio
Cabernet Sauvignon
Pinot Noir

FLAT RATE PRICES:
Three Hours - \$29/ guest
Four Hours - \$35/ guest

*Each additional hour is
billed at \$6/ guest

**Includes soft drinks,
mixers, ice, water and
necessary bar essentials

BASIC PACKAGE

Vodka – New Amsterdam
Gin – New Amsterdam
Rum – Cruzan
Tequila – Lunazul
Scotch – Dewar's
Whiskey – Early Times

BOTTLED BEER
Premium & Domestic

CANYON ROAD WINE
Chardonnay
Pinot Grigio
Cabernet Sauvignon
Pinot Noir

FLAT RATE PRICES:
Three Hours - \$34/ guest
Four Hours - \$40/ guest

*Each additional hour is
billed at \$6/ guest

**Includes soft drinks,
mixers, ice, water and
necessary bar essentials

PREMIUM PACKAGE

Vodka – Tito's
Gin – New Amsterdam
Rum – Bacardi Superior
Tequila – El Jimador
Scotch – Dewar's
Whiskey – Jack Daniels

BOTTLED BEER
Premium & Domestic

CANYON ROAD WINE
Chardonnay
Pinot Grigio
Cabernet Sauvignon
Pinot Noir

FLAT RATE PRICES:
Three Hours - \$38/ guest
Four Hours - \$45/ guest

*Each additional hour is
billed at \$7/ guest

**Includes soft drinks,
mixers, ice, water and
necessary bar essentials

LEGACY PACKAGE

Vodka – Ketel One
Gin – Bombay Sapphire
Rum – Bacardi Superior
Tequila – Herradura
Scotch – Johnny Walker Black
Bourbon – Makers Mark

BOTTLED BEER
Premium & Domestic

CANYON ROAD WINE
Chardonnay
Pinot Grigio
Cabernet Sauvignon
Pinot Noir

FLAT RATE PRICES:
Three Hours - \$42/ guest
Four Hours - \$49/ guest

*Each additional hour is
Billed at \$8/ guest

**Includes soft drinks,
mixers, ice, water and
necessary bar essentials

CONSUMPTION BAR PACKAGE

\$6 – Domestic Beer

\$7 – Premium Beer

\$8 – ½ Litre (DBG Only)

\$8 – Wine by the Glass

Wine upgrades available

\$3 – Soft Drinks

\$4 – Bottle Water

Basic - \$9

Liquor
Premium - \$10

Legacy - \$12



STATS



STATS is the perfect location for your next event no matter the size or occasion. Whether it's your closest friends or your co-workers, we will handle all the details necessary to make your event a hit. From boardroom-style seating perfect for business groups to lounge-style facilities for up to 1,000 people, STATS can accommodate parties to meet your specific needs and event size.

FIGHT ROOM



Avoid the crowd and head upstairs for your next event. The commissioned oil painting by Asher depicting a professional fight scene gives the room its name. This large area is perfect for a cocktail-style party or networking event, accommodating 130 guests reception-style. The Fight Room is outfitted for a live band or DJ to help keep the energy flowing. The space features an LCD projector with 96" screen and six semi-private suites with flat screen TVs in each. This space connects to our rooftop deck with option to include partial or full use of the deck.

ADIDAS ROOM



Connected to the rooftop deck, this 1,500 square foot private space played host to Adidas VIPs during the 1996 Olympics. Keeping the original Adidas art on the walls, the character of this space is sure to be unmatched in Atlanta. Equipped with a private entrance, two LCD projectors with 96" screens, three flats screen TVs and a private bar. The Adidas Room accommodates 100 guests reception-style or 70 guests seated with the option to extend the event space to partial or full use of the rooftop deck accommodating up to 300 guests.

ROOFTOP DECK



The covered Rooftop Deck is conveniently located between the Fight and Adidas Rooms and can be utilized in conjunction with either room. The deck features a full bar, wrought iron furniture and casual lounge seating with great views of the city.

The upstairs of STATS including the Fight Room, Rooftop Deck & Adidas Room can accommodate up to 500 guests on a flow.

**The Rooftop Deck cannot be rented alone, it must be rented with an adjoining space – Fight Room and/or Adidas Room(s).*

BRIDGE ROOM



The Bridge Room is a fantastic option for semi-private events looking for a secluded space on the main level of our bustling restaurant. The Bridge Room accommodates 35 guests seated with the option to include the Brewery Room for additional mingling space.

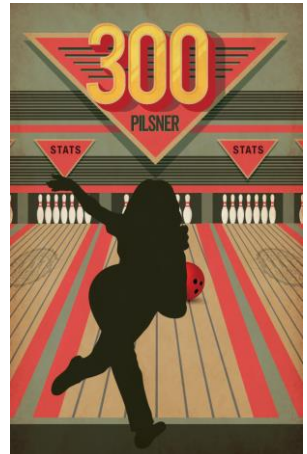
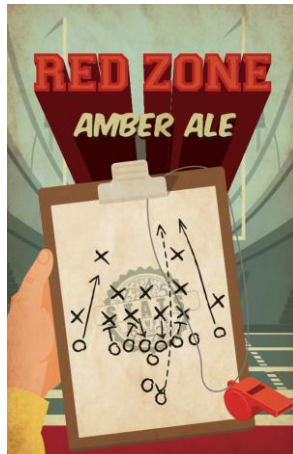
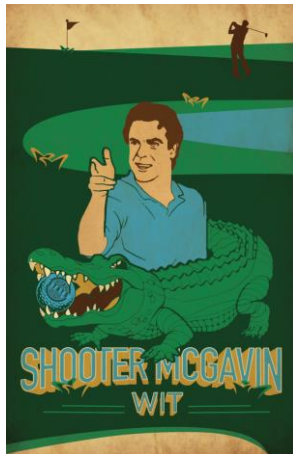
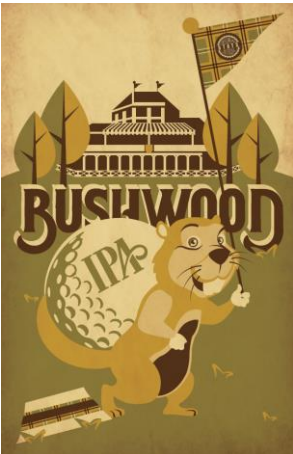
In the Bridge Room, you will have access to three flat screen TVs. The Bridge Room and Brewery Room combined can host up to 50 guests.

STATS BREWERY



STATS Brewery Room is the ideal addition to the Bridge Room providing additional mingling space and a private bar set-up.

This space alone can accommodate up to 25 guests reception style with the best views of our microbrewery. Equipped with two flat screen TV's for branding needs or sporting events.



\$4/ piece

Classic Tomato Bruschetta
roma tomato, basil, EVOO, roasted garlic crostini

Tomato Caprese Skewer
sweet basil, fresh mozzarella, tomato, balsamic glaze

Chargrilled Chicken or Vegetable Quesadilla
jack cheese, pico de gallo, bell peppers, onions, cilantro crema

Deviled Egg - *select one type:*
(jalapeño & bacon, sriracha OR southern style)

Crispy Pork & Ginger Pot Sticker
sesame citrus ponzu

Vegetarian Spring Roll
sweet thai chili sauce

Goat Cheese Stuffed Peppadew
roasted pepper coulis

Southwestern Corn Fritter
cilantro-lime aioli

\$6/ piece

Colossal Shrimp
classic cocktail sauce, lemons

Seared Tuna on Crispy Wonton
grilled pineapple & jalapeno salsa

Mini Lump Crab Cake
creole aioli

Bacon Wrapped Date stuffed with Asher Blue Cheese
(*max 500 pieces*)

\$5/ piece

Smoked Gouda Mac N' Cheese Fritter

Edamame Pot Sticker
citrus wasabi sauce

Buffalo Chicken Drumette
house-made blue cheese

Herb Marinated Chargrilled Beef Skewer
chimichurri

Prosciutto Wrapped Asparagus Spear
lemon, sea salt, EVOO

Mini Country Ham Biscuits
peach preserves

House-Smoked Salmon Salad served on Lavosh Cracker
lemon, dill, capers, micro-greens

Grilled Mole Chicken Skewer
avocado lime crema

\$7/ piece

Mini New England Lobster Roll
celery, meyer lemon aioli

Salmon Poke in Sesame Cone
furikake, pickled ginger, daikon sprouts

Grilled Baby Lamb Chops
mint gastrique

Smoked Bacon Wrapped Scallop
lemon caper remoulade

Mini Beef Wellington
horseradish cream

*Minimum order of 50 pieces per selection





CHILLED SHRIMP COCKTAIL

colossal shrimp, traditional cocktail sauce, lemon
(3 shrimp/ guest)
\$17/ guest

PREMIUM CHEESES

smoked gouda, pepper jack, sharp cheddar, swiss,
assorted crackers, lavosh, seasonal berries
\$12/ guest

ARTISAN CHEESES

artisan domestic and imported cheeses, marcona almonds,
local honeycomb, artisan breads, crackers, lavosh
\$19/ guest

STATS DIP TRIO

chorizo fundido, black bean salsa and roasted tomatillo salsa,
crispy white corn chips
\$9/ guest

GARDEN VEGETABLE HARVEST

crisp assortment of local farm vegetables,
green goddess and vidalia onion cream fraiche
\$12/ guest

LEMON & HERB HUMMUS BOARD

capra gia feta, castelvetro olive relish, peppers
h&f pita, cucumber chips
\$10/ guest

CHIPS & DIP

bacon horseradish dip and six onion dip,
house-made potato chips
\$6/ guest

STATS BUFFETS

REPLENISHED FOR ONE AND A HALF HOURS

APPETIZER

\$35/ guest

Select Four: \$5/ guest supplemental per additional selection(s)

Caesar Salad – romaine lettuce, garlic croutons, shredded parmesan

Spinach Salad – toasted pistachios, red beets, goat cheese, lemon vinaigrette

Chopped Salad – smoked bacon, cherry tomatoes, red onions, blue cheese crumbles, ranch dressing

Garden Harvest Vegetables - house-made ranch

House-made Guacamole & Fire-Roasted Tomato Salsa - tortilla chips

Spinach and Artichoke Dip - tortilla chips

Vegetarian Spring Rolls - sweet thai chili sauce

Buttermilk Mashed Potatoes- shredded cheddar cheese, smoked bacon, sour cream, scallions

Mac N' Cheese – cheddar, monterey jack, romano, cavatappi pasta

Nachos - chargrilled chicken, sour cream, queso, black bean salsa, pico de gallo

Jumbo Buffalo Wings - blue cheese dressing, celery

Sliders (*each type below counts as one selection*):

Cheeseburger
american cheese, STATS burger sauce, pickle

Twin Smokers Pulled Pork
shaved onion, dill pickle, sweet bbq sauce

Twin Smokers Brisket
BBQ Sauce

Dirty Bird
cilantro slaw, sriracha mayo

Chargrilled Chicken
tzatziki aioli, shaved red onion

Black Bean Vegetarian
avocado crema

MARIETTA STREET TACOS

\$37/ guest

Select Two:

Chargrilled Mojo Chicken

Carne Asada

Pork Carnitas

Cilantro Lime Shrimp

Bell Peppers, Mushrooms, Onions - *Vegetarian*

\$5/ guest supplemental per additional selection

Served with Soft Flour Tortillas, White Corn Tortilla Chips, Black Beans and Rice

Toppings: tomatillo salsa, fire-roasted tomato salsa, queso, cilantro slaw, jalapeños, sour cream, shredded cheddar cheese, limes and hot sauce. Add fresh guacamole \$5/ guest.

Fajita Action Station \$5 /guest supplemental

Turn one of your selected proteins into an action station with corn tortillas, peppers and onions
(*number of attendants determined by total guest count*)



REPLENISHED FOR ONE AND A HALF HOURS

STATS HOUSE

\$42/ guest

SALAD

Select One:

Caesar Salad – parmigiano-reggiano, parmesan croutons
 Chopped Salad – romaine, smoked bacon, cherry tomatoes, red onions, blue cheese, ranch dressing
 Spinach Salad – toasted pistachios, red beets, goat cheese, lemon vinaigrette

ENTRÈES

Select Two:

Herb-Roasted Springer Mountain Chicken Breast
 Spice-Rubbed Seared Salmon
 Braised Beef Short Rib
 Three Cheese Tortellini, Tomato Basil Cream Sauce

SIDES

Select Three:

Buttermilk Smashed Potatoes
 Pan-Roasted Garlicky Green Beans, Shaved Parmesan
 Sautéed Brussel Sprouts, Bacon
 Israeli Couscous – toasted pistachios, green olives, radish, parsley, lemon, EVOO
 Herb-Roasted Fingerling Potatoes

STATS BBQ

\$40/ guest

SALAD

Select One:

Cilantro Cole Slaw
 Broccoli Salad – shredded cheddar cheese, red onions, sunflower seeds, dried currants, dukes mayo
 Garden Salad - grape tomatoes, radishes, cucumbers, ranch, bbq vinaigrette

ENTRÈES

Select Two:

Smoked Heritage Pork Shoulder
 Texas-Style Smoked Brisket
 St. Louis Smoked Pork Ribs
 Smoked Springer Mountain Chicken

SIDES

Select Three:

Seasonal Souffle (Spring/Summer: Corn, Fall/Winter: Sweet Potato)
 Braised Collard Greens
 Skillet-Baked Beans
 Mac N' Cheese
 Twin Smokers Cornbread

STATS STATIONS

SMALL PLATE STATIONS

\$150.00 Chef Attendant Per Station

(number of attendants determined by total guest count)

CARVING STATIONS

Approximately 4 ounces/ guest
served with dinner rolls

Herb-Roasted Beef Tenderloin
red wine demi-glace, whole grain mustard
\$19/ guest

Slow-Roasted Prime Rib
creamy horseradish, classic au jus
\$18/ guest

Rosemary Pork Loin
apple chutney
\$15/ guest

ADDITIONS:

Roasted Brussel Sprouts with Bacon

Chilled Asparagus

Horseradish Mashed Potatoes

Herb-Roasted Fingerling Potatoes

Whipped Sweet Potatoes

\$5/ guest per selection(s)

STONE-GROUND GRITS BAR

Approximately 4oz of protein & 4oz of grits

Local Stone-Ground Grits with BBQ Chicken & Coastal Shrimp

Toppings:

sautéed wild mushrooms and herbs, caramelized onions, shredded white cheddar,
scallions, local tomatoes, sweet corn
\$19/ guest

Shrimp & Grits ONLY
\$15/ guest

MINI CHICKEN & WAFFLES

Southern Chicken Fried to Perfection with Buttermilk Waffles

Toppings:

chipotle honey, warm maple syrup, whipped cream, seasonal berries
\$12/ guest

STATS STATIONS

SMALL PLATE STATIONS

\$150.00 Chef Attendant Per Station

(number of attendants determined by total guest count)

PASTA STATION

Approximately 4 ounces/ guest

Select two Pastas, three Vegetables and two Sauces. Proteins are supplemental \$3++ per item, per guest. Station served with parmigiana-reggiano and crushed red pepper flakes

<u>Pasta</u>	<u>Proteins</u>	<u>Vegetables</u>	<u>Sauces</u>
-select two-	\$3 supplemental/ item	-select three-	-select two-
mushroom ravioli	rock shrimp	asparagus	marinara
ricotta tortellini	italian sausage	caramelized onions	pesto
penne	roasted chicken	mushrooms	alfredo
cavatappi	fresh ricotta cheese	spinach	
gluten-free rotini		cherry tomatoes	

\$16/ guest

CHINA TOWN STATION

Approximately 4 ounces/ guest

Select two Rice or Noodles and three Vegetables. Proteins are supplemental \$3++ per item, per guest. Station served in chinese take-out boxes with chopsticks and fortune cookies

<u>Noodles/Rice</u>	<u>Proteins</u>	<u>Vegetables</u>
-select two-	\$3 supplemental/ item	-select three-
lo mien	ginger sirloin beef	bell peppers
rice noodle	sesame orange chicken	red onions
fried white rice	chili garlic shrimp	broccoli
fried brown rice	sweet & sour chicken	Snow peas
		carrots

\$18/ guest

SEASONAL FRUIT

assorted fruits, melons and berries
\$8/ guest

HOUSE-MADE TRAIL MIX

assorted nuts, dried fruits, coconut
\$5/ guest

HOUSE-MADE SPICY MIXED NUTS

assorted mixed nuts, spices
\$5/ guest

EVERYTHING PRETZEL BITES

brown mustard, beer cheese
\$5/ guest

CHEWY BROWNIE BITES

PECAN PIE BARS

FRESH BAKED CHOCOLATE CHIP COOKIES
\$24/ dozen

KEY LIME TARTLETS

MINI APPLE CRISPS

ASSORTED MINI CHEESECAKES
\$38/ dozen

MINI CUPCAKES:

(each flavor sold by the dozen – minimum of five days advance notice)
carrot cake, red velvet, vanilla, chocolate
\$42/ dozen

PREMIUM POPCORN BAR

-select three-

butter, truffle sea salt, garlic parmesan, korean bbq,
creamy caramel, white cheddar
\$9/ guest

DESSERT BUFFET

select three for \$12/ guest, each additional selection \$4/ guest

DARK CHOCOLATE MOUSSE
whipped cream

CRÈME BRULÉE
maple sugar

VANILLA POUNDCAKE
strawberry compote

MEYER LEMON MERINGUE TARTS
raspberry garnish

PETITE FOURS

ASSORTED CHOCOLATE TRUFFLE LOLLIPOPS

ASSORTED FRENCH MACAROONS

MINI GEORGIA APPLE CRUMBLE PIE





PRIVATE EVENT SPACE

Named among the top beer gardens in the country, Der Biergarten offers 7,000 square feet of indoor/outdoor event space perfect for your next event or party. Ideal for small gatherings or large events up to 400 people.

MAJOLIQUE ROOM



The heart of the restaurant, this space features authentic German décor including an electronic Markin 1 gauge train that runs along the ceiling between the Majolique Room and appropriately named Dining Car Room. This room is equipped with three flat screen TVs which are great for branding needs. The Majolique Room can accommodate up to 125 guests cocktail-style or up to 400 guests combined with the Mural Room and Garden Terrace.

MURAL ROOM



Adjacent to the Garden Terrace, the Mural Room is great for networking events and less formal parties. The custom hand painted trompe d'oeil murals will delight your guests. The room includes a full bar and four roll up doors that can be opened up directly to the Garden Terrace to expand the space to accommodate up to 200 guests. The room is equipped with three flat screen TV's which can be utilized for branding needs. The Mural Room can accommodate up to 100 guests cocktail-style and 80 guests seated.





PRIVATE EVENT SPACE

THE GARDEN TERRACE



The Garden Terrace offers beautiful landscaping and a two flat screen TVs for game watching or branding needs. The Garden Terrace can accommodate up to 150 guests cocktail-style.

DINING CAR



Designed for intimate gatherings, The Dining Car is located off the Majolique Room and offers curtains to create a private event space for up to 25 guests and extends into the Majolique Room accommodating up to 35 guests. Features include leather seating, 46" flat screen TV and floor-to-ceiling windows.





BUFFET SELECTIONS

REPLENISHED FOR ONE AND A HALF HOURS

APPETIZERS

Bretzel

pretzel served warm with three kinds of mustard

Reuben Rolls

corned beef, cabbage, swiss cheese and thousand island dressing wrapped inside spring dough, mustard

Gerauchertem Lachs Und Reibekuchen

smoked salmon platter with potato pancake, horseradish dill cream sauce

Gemischtwurst Und Kase-Platte

cured meats and cheeses

SIDES:

Salat

mixed greens, tomatoes, onions, radishes, cucumbers, assorted dressings

Gurkensalat

shaved cucumber and dill salad

Kartoffelsalat

potato salad with bacon

Rotkohl

braised red cabbage

ENTREES

Wurstplatten

on a bed of Sauerkraut
Bratwurst (pork and beef sausage)
Knackwurst (pork and veal sausage)

Käsespätzle

sautéed house-made noodles with caramelized onions and emmentaler cheese

Sauerbraten

braised eye round of beef, marinated in red wine, vinegar and spices, tangy gingersnap sauce

Gebratener Lachs

seared salmon, asparagus, brown butter mustard sauce

Rotisserie Chicken

natural jus

ADD ON ENTREES

Jägerschnitzel

lightly breaded pork, hunter's sauce
\$4/ guest

Wiener Schnitzel

lightly breaded veal, lemon and parsley
\$7/ guest



Buffet Pricing:

HANOVER \$35/ guest

Select: One Appetizer, Two Sides, Two Entrees

MUNICH \$42/ guest

Select: Two Appetizers, Three Sides, Two Entrees

BERLIN \$48/ guest

Select: Three Appetizers, Three Sides, Three Entrees



GERMAN - AMERICAN BUFFET \$35 / GUEST

REPLENISHED FOR ONE AND A HALF HOURS

APPETIZERS

Select Four:

Bretzel

pretzel served warm with three kinds of mustard

Reuben Rolls

corned beef, cabbage, swiss cheese and thousand island dressing wrapped inside spring dough, mustard

Kartoffelsalat

potato salad with bacon

Mini Brats

bratwursts served with buns and sauerkraut

Gerauchertem Lachs Und Reibekuchen

(\$4 supplemental)

individual smoked salmon on a house-made potato pancake, horseradish dill cream sauce

Gemischtwurst Und Kase-Platte

cured meats and cheeses

Cheeseburger Sliders

american cheese, burger sauce, pickle

Spicy Buffalo Wings

blue cheese dressing, celery

Spinach & Artichoke Dip

tortilla chips

Garden Vegetable Harvest

crisp assortment of local farm vegetables, green goddess and vidalia onion cream fraiche

\$5/ guest supplemental per additional selection(s)





Starters and Sweets

STARTERS



\$4/ piece

Meatballs mushroom dill sauce

Mini Brats in Puff Pastry dijon mustard

Pretzel Bites assorted mustards

Reuben Spring Rolls corned beef, cabbage, thousand island dressing, mustard

\$5/ piece

Smoked Salmon on Potato Pancake dill cream fraiche

Minimum of 25 per selection. See STATS menu for more options.

SWEETS



\$5/ guest per selection

Assorted Cheesecakes

German Chocolate Cake

Chocolate Mouse Opera Cake

Assorted Rugelach (*assorted filled pastries*)

Mini Apple Crumble Pie

Minimum of 25 guests





OUR STORY



It all started with a love for tried-and-true barbecue and a passion for regionally inspired meats. That in turn kick-started something special at Legacy Ventures Restaurants – a search for the greatest barbecue in the country.

LVR and its culinary team traveled the country for the best barbecue in the business, doing their fair share of research and figuring out how to bring all of their favorite barbecue flavors from Texas, Carolina, Kansas City and Memphis together in one spot—all while adding a Georgia flare.

Thus Twin Smokers was born. Promising a delicious good time for lovers of smoked meats, fresh sides, craft beer and strong cocktails to match. Our focus is on high-quality, slow-cooked barbecue and our goal is to share our favorites with Atlanta.





EVENT SPACE

WOOD LIBRARY



The Wood Library features a cozy and intimate space to accommodate groups of 20-35 guests with a buffet or family-style menu.

PRIVATE BUYOUT



Twin Smokers BBQ private buyout will provide exclusive use of the restaurant for reception-style events for up to 125 guests.

Enhance your private buyout with an interactive Bourbon and Spice Rub Experience. Your guests will taste a variety of small-batch bourbons and learn how to make their own spice rub.





FAMILY-STYLE DINING

THE HICKORY

\$35/ guest

Family-Style Dining - One and Done!

Twin Smokers' Signature Sausage (2 per guest)

Texas-style Beef Brisket

St. Louis Pork Ribs

Served w/ assorted BBQ Sauces

Select Three:

Cilantro Coleslaw

Skillet Pinto Beans- cilantro, red onion

Mac N' Cheese

Braised Collard Greens

Potato Salad- fresh corn, cherry tomatoes

Twin Smokers Seasonal Side

(Spring/Summer: Corn, Fall/ Winter: Sweet Potato)

Cornbread Muffins

*approximately one-third pound of meat per guest

*Maximum of 25 guests





BUFFETS

REPLENISHED FOR ONE AND A HALF HOURS

THE POST OAK

\$40/ guest

Pork Rinds, Spicy Vinegar
Baby Field Greens- tomatoes, radishes, cucumbers,
bbq vinaigrette, ranch dressing

Select Two:

Southern-Style Pulled Pork
Twin Smokers' Signature Sausage
Texas-Style Beef Brisket
Springer Mountain Chicken
St. Louis Pork Ribs

Served w/ assorted BBQ Sauces

Select Three:

Cilantro Coleslaw
Skillet Pinto Beans - cilantro, red onion
Mac N' Cheese
Braised Collard Greens
Potato Salad- fresh corn, cherry tomatoes
Twin Smokers Seasonal Side
(Spring/Summer: Corn, Fall/ Winter: Sweet Potato)
Cornbread Muffins

THE MESQUITE

\$45/ guest

Pork Rinds, Spicy Vinegar
Baby Field Greens- tomatoes, radishes, cucumbers,
bbq vinaigrette, ranch dressing

Select Three:

Southern-Style Pulled Pork
Twin Smokers' Signature Sausage
Texas-Style Beef Brisket
Springer Mountain Chicken
St. Louis Pork Ribs

Served w/ assorted BBQ Sauces

Select Four:

Cilantro Coleslaw
Skillet Pinto Beans- cilantro, red onion
Mac N' Cheese
Braised Collard Greens
Potato Salad- fresh corn, cherry tomatoes
Twin Smokers Seasonal Side
(Spring/Summer: Corn, Fall/ Winter: Sweet Potato)
Cornbread Muffins





STARTERS, STATIONS, SWEETS

STARTERS



Fried Green Tomatoes - \$4/ piece

pimento cheese and bacon

BBQ Meatballs - \$4/ piece

Pulled Pork Sliders - \$5/ piece

shaved onion, dill pickle, sweet BBQ sauce

Smoked & Chilled Shrimp Cocktail - \$7/piece

STATIONS

Slider Station

2.5 sliders/ guest

Texas-Style Beef Brisket

Southern-Style Pulled Pork

Slider Buns

Mac N' Cheese

Cilantro Coleslaw

Assorted BBQ sauces

\$20/ guest

Shrimp & Grits Station

local organic stone-ground grits, barbequed chicken,
coastal shrimp

Toppings: sautéed wild mushrooms and herbs, caramelized
onions, white cheddar, scallions, local tomatoes, fresh corn

\$22/ guest

shrimp and grits only

\$18/ guest

\$150.00 Chef Attendant Per Station

(number of attendants determined by total guest count)

SWEETS



Mason Jar Assorted Cheesecakes - \$60/dozen

Mini Georgia Apple Crumble Tartelettes - \$48/ dozen

Individual Banana Pudding - \$60/ dozen

Bourbon Pecan Pie Bites - \$39/ dozen

Brownie Bites - \$39/ dozen

Trouble Milkshake Shooters - \$5/ guest

Double Trouble Milkshake Shooters – \$8/ guest
served with High Road Vanilla Custard & Bulleit Bourbon



SPICE RUB & BOURBON TASTING

SPICE RUB



Get ready to spice up your next event at Twin Smokers! The best barbecue begins with great quality protein, good dry wood to smoke with and the perfect rub to build a deep 'bark'.

We will provide an array of spices for your guests to create their very own spice rub. Our culinary experts will be on hand to walk guests through the three parts of building a spice rub and which flavor profiles work best with poultry, pork, beef or seafood.

Guests will take home their custom spice rub in a glass jar and a copy of our signature Twin Smokers spice rub recipe. Ask about branding the jars with your company logo!

\$20.00++ per guest

applied towards minimum food and beverage purchase.

\$150.00 staffing fee

BOURBON & MOONSHINE TASTING



Twin Smokers BBQ is not only known as one of the best barbeque restaurants in town but also for their unique selection of bourbon and moonshine. Whether your guests are interested in high-end bourbons or exploring local distilleries we have you covered!

Our expert bartenders will lead guests through the flavor profiles and a history of each distillery while they sip and enjoy. The classroom format complete with a tasting mat is best for intimate groups while the tasting station is ideal for large groups that are looking for less structure to the evening.

\$20.00++ per guest

applied towards minimum food and beverage purchase.

\$150.00 staffing fee

Can't decide which experience to offer your guests?
Treat you guests to both experiences at a special price of \$35.00++
per guest applied towards minimum food and beverage purchase. \$300.00 staffing fee.



MAX'S

COAL OVEN PIZZERIA



Max's boasts a warm and inviting atmosphere featuring 1,500 square feet of restaurant space with the option to include STATS Adidas Room upstairs for an additional 1,500 square feet of event space. Max's can accommodate a large party reservation for up to 25 guests and a private buyout accommodating up to 100 guests reception-style. If you are looking for action – try our interactive pizza making class led by Max's talented team of “pizzaiolos” for a unique event (buyouts only). This fun and exciting class can be added in conjunction to any buffet for a great experience. See our “Menu” page for additional information.

FAMILY TABLE



The Family Table is a fantastic option for groups looking for an intimate group dining experience. The Family Table offers family style dining for up to 30 people while maintaining the inexplicable charm and ambiance of the restaurant.

Whether you're dining with friends, colleagues, or family you are invited to gather around our Family Table in the heart of the restaurant and enjoy delicious Italian cuisine!

BUYOUT



Since 2009, Max's Coal Oven Pizzeria has offered authentic, New York-style pizza, classic salads, pastas, Italian sandwiches, signature coal oven wings and freshly made desserts. One of our restaurant's signature features is that we have the only genuine coal-burning oven in Georgia, enabling us to serve perfectly crisp pizzas and create a unique taste and texture that has been a hallmark of New York City pizzerias for more than a century.

Enjoy exclusive use of our restaurant and charming cobblestone patio with a private buyout to accommodate up to 125 guests reception style and 85 guests seated.

STARTERS



Mini Meatball Parmigiana \$5/ piece

Caprese Skewers \$4/ piece
sweet basil, fresh mozzarella, tomato

Polenta Bites - pesto aioli \$4/ piece

Mushroom Crostini - herb goat cheese and roasted garlic \$4/ piece

Shrimp Scampi Skewer - lemon, garlic, white wine and parsley \$6/ piece

Italian Sausage Skewer - bell pepper, black olive, onion \$5/ piece

STATIONS



Bruschetta Bar

tomato basil compote, olive tapenade, house-made hummus, garlic crostini,
focaccia and pita chips
\$12/ guest

Mediterranean Mezza

house-made lemon and herb hummus, cucumber and tomatoes, marinated olives,
fire roasted peppers, cherry peppers, feta, warmed pita
\$11/ guest

Antipasti

salami, mortadella, capicola, gouda, parmesan, artichoke
hearts, roasted red peppers, fresh baked flat bread
\$13/ guest

BUFFETS REPLENISHED FOR ONE AND HALF HOURS

NAPOLI



\$33/ guest

- Caprese Salad- sweet basil, mozzarella, vine-ripe tomatoes, balsamic glaze
- Caesar Salad- romaine lettuce, garlic croutons, shredded parmesan
- Cavatappi Pasta with Marinara
Add Meatballs \$4/ guest supplemental
- Specialty Pizzas - tradizionale, bianca, pepperoni, greca & margherita

ROMA



\$38/ guest

- Caprese Salad - sweet basil, mozzarella, vine-ripe tomatoes, balsamic glaze
- Caesar Salad - romaine lettuce, garlic croutons, shredded parmesan
- Antipasti - salami, mortadella, capicola, gouda, parmesan, artichoke hearts, roasted red peppers, fresh baked flat bread
- Cavatappi Pasta with Marinara
Add Meatballs \$4/ guest supplemental
- Specialty Pizzas - tradizionale, bianca, pepperoni, greca & margherita

TOSCANA



\$43/ guest

- Caesar Salad - romaine lettuce, garlic croutons, shredded parmesan
- Antipasti - salami, mortadella, capicola, gouda, parmesan, artichoke hearts, roasted red peppers, fresh baked flat bread
- Cavatappi Pasta with Marinara
Add Meatballs \$4/ guest supplemental
- Chicken Florentine Pasta - cavatappi with spinach and parmesan cream sauce
- Specialty Pizzas - tradizionale, bianca, pepperoni, greca & margherita

PIZZA-MAKING CLASSES



\$20/ guest

Looking for an appetizing team-building experience or a fun family outing? Plan an interactive pizza-making class led by Max's talented team of "pizzaiolos." Our chef will provide a brief demo of how to build the perfect pizza then teams will make their creation for the contest. As the pies are baking in our coal oven guests will enjoy a fabulous buffet!

*Pizza classes can be reserved in advance for 30-65 guests.

*For buyout option only; in conjunction with buffet.

LITTLE MAX



\$12/ guest

- One Topping 12" Pizza for every four kids
- Chocolate Chip Cookie
- Lemonade or Soft Drink

*\$20 X – card from Game-X (\$10 supplemental)

*Ages 12 and under



SWEETS



\$24/ dozen

Brownie Bites
Pecan Pie Bites
Chocolate Chip Cookies

\$48/ dozen

Key Lime Tartlets
Assorted Mini Cheesecakes
Mini Cannoli (*4 dozen minimum order*)



\$60/ dozen

Tiramisu
Fruit & Ricotta Tartlet
Assorted Macaroons
Assorted Truffles
Lemon Raspberry Pound Cake Shooter