



Welcome...

Revival is a nod to Chef Kevin Gillespie's formative years, offering a proper version of the traditional Sunday Dinner. Following Kevin's allegiance to Southern cuisine, Revival focuses on farm-fresh ingredients and a dining experience that reflects the traditions his own family follows. As a restaurant, Revival houses multiple rooms, private dinning areas and some of the largest outdoor spaces in all of Decatur; all with the backdrop of a turn of the 20th Century home. Revival is the perfect venue for Weddings, Rehearsals and anything worth celebrating. We look forward to making memories with you and your guests. For bookings contact:

Ryan@RedbeardRestaurants.com

Reserving a Private Room

1. All Private Events are required to sign a contract and complete a Credit Card Authorization form to guarantee your event and hold your reservation in our books. Contract & CC form are legally binding documents. Signed and completed documents indicates your acknowledgement and agreement of the terms listed in this package. All doc will be sent electronically.
2. Reserving a Private Dining room is not a requirement of hosting a large group. However, large parties in excess of 20 guests will dine in the general seating area or in the Main Dining Room and will be served from our Large Party- Family Style menu. All other terms are applicable to Large Party Reservations including Taxes & Gratuity/ Service charge, with the exception of meeting a Food and Beverage minimum (not required for smaller parties).
**A la carte dining in the PDR's is available for parties fewer than 20 guests.*
3. Payment in full is due at the conclusion of events. All contracted events will be presented with one check, though multiple forms of payment may be tendered. All additional guests beyond the final agreed upon guest count will be added to the final bill at a predetermined per guest rate. Room capacities are determined to ensure the comfort and success of your event, unfortunately, adding guests beyond the stated capacity is prohibited.
4. All **Private Dining Room** reservations will be required to meet a Food & Beverage minimum, regardless of the amount of people in your party, that minimum varies based on which room you choose:
 - A) **“The Sewing Room”** seats 24 guests and has a Food & Beverage minimum of \$1250 for a 2-hour service.
 - B.) **“The Covered Patio”** seats up to 50 guests and has Food & Beverage minimum of \$2500 for a 2-hour service. This area is perfect for larger guests counts.
 - C.) **“The Main Dining Room”** seats up to 34 people and has a Food & Beverage minimum of \$1,750 for a 2-hour service. The main dining room is semi-private and is separated from the bar/lounge by a fireplace partition.



5. Unless your event lasts more than 3 hours there will not be a “room fee” If you request additional time before or during your event a room fee **will** incur. The room fees are in-line with the required Food & Beverage minimum, prorated at \$25/person per hour post the allotted time frame.
6. A 25% service fee/gratuity is applied to all private events. Sales tax, Service fee/ gratuity are applicable to all final Food and Beverage Sales including a la carte items and alcohol.
7. Cancellations can be made up to 5 days in advance of your event. A fee of 25% of your agreed to F&B minimum will be charged to the credit card on file for cancellations made less than 48 before the date of the event. No-shows will incur 100% of the full agreed to contracted price to the Credit Card on file. Personal checks cannot be accepted as payment for this fee.
8. 3 days prior to your event we will require your final guest count as well as any and all dietary restrictions (ALLERGIES ONLY).
9. Review and select from the Menu Options listed below. Menu options do not include beverages (alcohol or otherwise). Bar Options & Amenities are listed as well. Please note that our menus change frequently as the Revival concept relies heavily on the seasonality of available ingredients.
10. If you are inquiring about a Party up to 15 guests and do not require a Private Dining Room or Private Amenities, please reach out to the restaurant directly: (470)-225-6770 peopleincharge@Revivaldecatur.com or Tickets@Revivaldecatur.com



Private Events & Parties

Select Your Service Style:

- Passed or Stationary Hors D’Oeuvres

*Available prior to dinner service on table or passed during a cocktail hour. Hors d’oeuvres can be purchased a la carte priced per bite or served Family Style (\$5pp). All Family Style Hors D’oeuvres are served in large party share format and replenished based on consumption. Please inquire about a la carte and seasonal hors d’oeuvres options. Price per item varies.

- Cocktail Hour

*Extend your event with a reception! Cocktail hour adds 1 additional hour to your dinner experience in addition to the 2 hour block of time covered in your food and beverage minimum. A cocktail hour requires purchase of Hors d’oeuvres and/ or extended Beverage Package (B/D)

- Family Style Dinner- *\$50 per person*

*Family Style - Guest select personal Entree & Dessert with all Salads, Cornbread & Trimmings served in large party format. Large format selections are replenished as needed. Menus will read 3 Entrees, 4 trimmings and 2 desserts preselected by contracted client. ADD Family style hors d’oeuvres +\$5pp

- Plated Dinner- *\$60 per person*

*Plated Dinner - Individual plated meal. Guests will make selections, 1 of 3 entrees, 2 of 4 trimmings, 1 of 2 desserts. Menus will read: 1st course salad (or seasonal soup), shared cornbread for the table, 3 proteins, 4 trimmings, 2 desserts preselected by contracted client. ADD Family Style Hors D’oeuvres +\$5pp

- Buffet- *\$75 per person*

*Buffet gives guests access to all available menu options preselected by contracted client. Menu reads: 1st course options, all 3 Entrees, all 5 Trimmings and 2 Desserts. Buffet is only considered for Full Restaurant buyouts such as Weddings and Rehearsal Dinners.

Booking a Private Event Requires knowledge of the following:

- All premium menu options will maintain a per person price regardless of selected service style.
- N/A Beverages are included.
- Revival food is heavily rooted in seasonality and availability of ingredients. Contracted clients will be alerted to any menu changes.
- Billing will be based on final guests count. Final guests count due 3 days prior to any contracted event. Guests are responsible for communicating this final count.
- Dietary restrictions are due at the same time as final guest count. We do accommodate all dietary restrictions and allergies (aversions not included as allergies). Guests are responsible for communicating final dietary restrictions.

Revival

Family Style Dinner

Choice of Seasonal Soup or Seasonal Salad

**Soup availability is based on seasonality and weather appropriate months*

- Green Salad with seasonal dressing & accompaniments (Ex: Mixed Salad with Sliced Apple, Decimal Place Goat Feta, Charred Red Onion, and Boiled Dressing)
- *Soup de Jour (Ex: Vidalia Onion Bisque w/ Gruyere Cheese)

Choice of 3 Seasonal Entrees

- Revival Fried Chicken
- Bacon Wrapped Meatloaf
- Cornmeal Fried Catfish with a Creamy Horseradish Sauce
- +Premium options may be available upon request for additional cost

Revival Trimmings (select up to 4 for table)

**Seasonal Trimmings change on a quarterly basis*

- Revival Mac n' Cheese
- Revival Smoked Collard Greens
- *Seasonal options #1
- *Seasonal options #2
- *Seasonal options #3
- *Seasonal options -#4

Desserts

- Lemon Ice Box Pie w/ Sweet Cream
- Old Fashioned Warm Banana Pudding (serves 2 guests)

Be sure to add Hors D'oeuvres, a Cocktail Hour and Beverage Packages to complete your experience!

** Soup is served in weather appropriate months, based on availability of seasonal ingredients*



***Plated Dinner**

Choice of Seasonal Soup or Seasonal Salad

- Salad with seasonal dressing & accompaniments (Ex: Mixed Salad with Sliced Apple, Decimal Place Goat Feta, Charred Red Onion, and Boiled Dressing)
- **Soup de Jour Salad (Ex: Vidalia Onion Bisque w/ Gruyere Cheese)

Choice of 3 Seasonal Entrees

- Revival Fried Chicken
- Bacon Wrapped Meatloaf
- Cornmeal Fried Catfish with a Creamy Horseradish Sauce
- +Premium options may be available upon request for additional cost

Revival Trimmings (select up to 4 for menu)

- Revival Mac n' Cheese
- Revival Smoked Collard Greens
- *Seasonal options #1
- *Seasonal options #2
- *Seasonal options #3
- *Seasonal options -#4

Desserts (select 2 for the menu)

- Lemon Ice Box Pie w/ Sweet Cream
- Seasonal Dessert option #1
- Old Fashioned Warm Banana Pudding (serves 2 guests)

Be sure to add Hors D'oeuvres, a Cocktail Hour and Beverage Packages to complete your experience!

**Plated dinners may take additional time to plate depending on the size of your party*

***Soup is served in weather appropriate months, based on availability of seasonal ingredients*



Weddings, Rehearsals & Buyouts

**Guest inquiring about Wedding receptions and Rehearsal dinners please note you are not required to Buyout the restaurant. Please see capacities for rules about party sizes. The following packages and notes are for guests who are seeking exclusive use of the restaurant.*

Buying out Revival Decatur requires knowledge of the following:

Production - Buyouts include a 4 hour full service experience: Cocktail hour upon arrival with reception (hors d'oeuvres with Beverages) - Unlimited Bar based on package selection (extended bar packages are available) - A service of your selection (Family Style Dinner, Plated Dinner or Buffet). All services include N/A beverages, 1st Course & Cornbread, Entrees, Trimmings and Dessert. Any buyout opportunity at Revival regardless of size, has a starting cost of **\$10K F&B minimum**.

**Ceremonies* are welcome onsite but may incur additional costs for labor or services. Revival is not responsible for the handling or execution of on site Ceremonies. Setup must be discussed and contracted into the production schedule.

Property and Rooms - Revival property buyout includes use of the building its private dinning rooms (Main Dinning/ Sewing Room) and surrounding properties including the front yard, front porch and covered patio areas and parking lot. Communion Back Yard event space is NOT included in the buyout pricing but can be added for a nominal fee. **Hi-resolution pictures of individual spaces are available upon request.*

Guest Count - Capacity for buyouts is up to up to 100 guests. Any guest count exceeding 55 guests is automatically considered a buyout. All guest counts exceeding 100 guests must be approved through management and are subject to supplementary seating such as the front porch and outlying areas of the restaurant. We will accept Buyouts of any size pending they do not exceed capacity.

Contracts - A signed contract and completed credit card authorization form is necessary to guarantee the reservation in our books. Contract & CC form are legally binding documents. Signed and completed documents indicates your acknowledgement and agreement of the terms listed in this package. All doc will be sent electronically. All Buyouts must be booked no less than 1 month prior to requested calendar date with completed contract. Expedited bookings are possible but not guaranteed.

Financials, Fees, Penalties - All contracted parties will be presented with one check regardless of party size, though multiple forms of payment may be tendered. Any additional guests beyond the final agreed upon guest count will be added to the final bill at the predetermined per guest rate. Payment in full is due at the conclusion of the event or before.

-A 25% service fee/gratuity is applied to all private events. Sales tax, Service fee/ gratuity are applicable to all final Food and Beverage Sales including a la carte items and alcohol. Excise taxes are placed on all liquor sales. This tax can only be assessed at the conclusion of the event.

-There is a fee equal to 50% of the Food & Beverage minimum for all cancelations made within 2 days of the event date as well as forfeiture of the 25% non-refundable deposit. This will be charged to the credit card on file. No personal checks will be accepted.



Weddings, Rehearsals & Buyouts

Family Style

Choice of Seasonal Soup or Seasonal Salad

- Green Salad with seasonal dressing & accompaniments (Ex: Mixed Salad with Sliced Apple, Decimal Place Goat Feta, Charred Red Onion, and Boiled Dressing)
- *Soup de Jour (Ex: Vidalia Onion Bisque w/ Gruyere Cheese)

Choice of 3 Seasonal Entrees

- Revival Fried Chicken
- Bacon Wrapped Meatloaf
- Cornmeal Fried Catfish with a Creamy Remoulade Sauce
- +Premium options may be available upon request for additional cost

Revival Trimmings (select up to 4 for table)

*Seasonal Trimmings change on a quarterly basis

- Revival Mac n' Cheese
- Revival Smoked Collard Greens
- *Seasonal options #1
- *Seasonal options #2
- *Seasonal options #3
- *Seasonal options -#4

Desserts

- Lemon Ice Box Pie w/ Sweet Cream
- Old Fashioned Warm Banana Pudding (serves 2 guests)

Bar (Package B)

- A selection of 2-3 Local Craft Beer
- A selection of 2 Red & 2 White Wines Ice Box Pie w/ Sweet Cream
- A selection of 2-3 “Bartenders Choice Cocktails”

\$10,000 F&B minimum (+Taxes, Gratuity/ Service Charge)

* *Soup is served in weather appropriate months, based on availability of seasonal ingredient*



Weddings, Rehearsals & Buyouts

***Plated Dinner**

Choice of Seasonal Soup or Seasonal Salad

- Salad with seasonal dressing & accompaniments (Ex: Mixed Salad with Sliced Apple, Decimal Place Goat Feta, Charred Red Onion, and Boiled Dressing)
- **Soup de Jour Salad (Ex: Vidalia Onion Bisque w/ Gruyere Cheese)

Choice of 3 Seasonal Entrees

- Revival Fried Chicken
- Bacon Wrapped Meatloaf
- Cornmeal Fried Catfish with a Creamy Remoulade Sauce
- +Premium options may be available upon request for additional cost

Revival Trimmings (select up to 4 for menu)

- Revival Mac n' Cheese
- Revival Smoked Collard Greens
- *Seasonal options #1
- *Seasonal options #2
- *Seasonal options #3
- *Seasonal options -#4

Desserts (select 2 for the menu)

- Lemon Ice Box Pie w/ Sweet Cream
- Seasonal Dessert option #1
- Old Fashioned Warm Banana Pudding (serves 2 guests)

Bar (Package B)

- A selection of 2-3 Local Craft Beer
- A selection of 2 Red & 2 White Wines Ice Box Pie w/ Sweet Cream
- A selection of 2-3 “Bartenders Choice Cocktails”

\$12,000 F&B minimum (+Taxes, Gratuity/ Service Charge)

**Plated dinners may take additional time to plate depending on size of your party*

** Soup is served in weather appropriate months, based on availability of seasonal ingredients*



Event Bar Options

Cocktail Packages:

***Please select one of the following Beverage Packages to add to your Service Style.
All seasonal bar items are listed on revivaldecatur.com***

Beer & Wine - (A)

\$25 per person

Your guests receive unlimited pours from a selection of the following selections for a 2-hour block:

- Bar selection of 2 Red & 2 White Wines
- Bar selection of 2-3 Local Craft Beers (variety is based on cost)
- Does not include a Cocktail Hour

Beer & Wine - (B)

\$35 per person

Your guests receive unlimited pours from a selection of the following selections for a 3-hour block:

- Bar selection of 2 Red & 2 White Wines
- Bar selection of 2-3 Local Craft Beers (variety is based on cost)
- Does include a Cocktail Hour

Beer, Wine & Cocktails - (C)

\$35 per person

Your guests receive unlimited pours from a selection of the following selections for a 2-hour block:

- Bar selection of 2 Red & 2 White Wines
- A selection of 3-4 Craft Local Beer
- 2-3 "Bartender Choice" cocktails
- Does not include cocktail hour

Beer, Wine & Cocktails + Reception -(D)

\$45 per person

Your guests receive unlimited pours from a selection of the following selections for a 3 -hour block:

- A selection of all House Wine & Misc. Wines (ex: Rosé, Sparkling)
- A selection of 5-6 Local Craft Beer
- 4-5 "Bartender Choice" cocktails
- Includes a Cocktail Hour as your 3rd hour

Open Bar

****Price based on consumption.***

****Policy prohibits cash bar.***



Revival
Enhanced Experience

Beverage Package Add-ons:

- Add 1 additional varietal of Beer +\$4pp
- Add 1 additional varietal of Wine +\$6pp
- Add 1 additional Cocktail +\$8pp
- Add mixed drinks \$12pp
- Customize additional beverage selections (pricing varies by selections)

Premium Entrees:

- Seasonal Grilled Pork Entree (ex: Pork Chop/ Shoulder/ Loin)
- Grilled or baked fish (ex: Rainbow Trout/ Crab Cake)
- Seasonal Braised or Grilled Beef (ex: Coca-cola Braise Short Rib/ Hanger Steak)

Champagne toast:

Glass of Champagne served to your guests upon arrival or during designated time. Special requested bubbles such as Champagne, Cava, etc. must be ordered 1 week prior to event date. Once product is ordered it will be added to your bill.

In-house Sparkling White Wine Toast -\$8 per person + tax

Premium (ordered) Bubbles- Subject to cost of selected beverage

Portable Bar Fee: \$250

The Portable Bar fee is required for all outdoor front yard events and ONLY covers the cost of set-up, the use of the bar and additional labor needed to operate the bar. Beverages are excluded.

Satellite Bar Fee: \$100

A satellite bar can be setup for beer and wine on the covered patio. A satellite can help with speed of beverage service and is recommended for Large Parties and Buyouts. Cocktails can not be served from the satellite bar. Beverages are excluded from fee.

Cash Bar: N/A

Due to our Large Party Reservation policy, Revival Decatur does recognize or offer Cash Bar as an payment option. Meaning, we do allow individual payments or “pay as you go” tendering of bar beverages. Policy states all Food & Beverage are on one bill. While we will not do individual itemized bills we will accept multiple forms of credit card payments.

Communion: \$500

Communion is a large outdoor event space nestled behind Revival and serves as its charming back yard. Communion offers a beautiful scenic space with a sunshade, large picnic tables, amenable seating, a food truck & concession bar as well as games (corn-hole, darts, giant Jenga, etc). Communion is a rain or shine event space, a food and beverage min commitment of \$1000 is required to operate service from food truck.



Optional Amenities

Linen Package:

Your event can be dressed for success with our linen package! Our linen package includes linen tablecloths for all tables set up in your private space, a linen napkin for each guest and a table set up that reflects a formal occasion.

Linen Package: A pass through cost based on party size (TBD)

Flowers & Decor:

Revival does not offer in house decorators, planners or flower services. Our sole focus is to ensure the highest quality Food and Beverage Service. Though we do not offer these amenities in house, we have plenty of services to reference. Please note we can not be accountable nor take delivery for any out side services including: A/V, flowers, wedding planers, nursery's (flowers), or outside foods such as Wedding cakes/ pastries.

A/V Equipment:

Need Audio/ Video for a meeting, rehearsal, wedding ceremony? We can arrange for A/V equipment for you as a pass-through cost with a 15% administration fee for handling and insurance. We will require a technician complete the setup. Feel free to procure your own Audio & Video to avoid these charges.

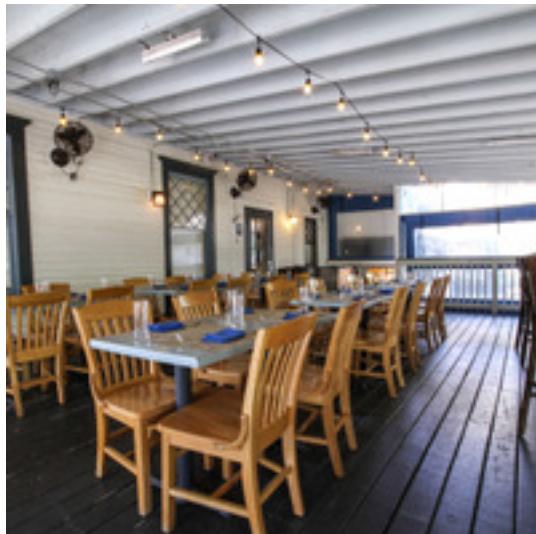
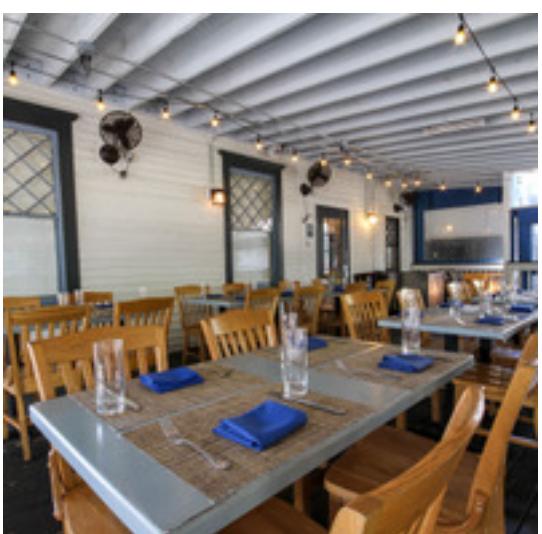
Helpful Information

- Hours of Operation- Thursday - Saturday 5pm – 9pm
- You are welcome to bring your own table decorations
(*no confetti or glitter please*)
- Outside wine is subject to \$20 per bottle corkage fee.
- Wi-Fi is available for private parties
- You may bring your own table decorations pending they do not interfere with setup of the restaurant or other guests experiences. (*no confetti or glitter please!*)
- Revival offers a complimentary parking lot. Street parking is also available. If your party will be consuming alcohol during your event, we strongly encourage using ride-share or taxi services.
- Our facility is wheelchair accessible.
- Private Events inquiries: ryan@redbeardrestaurants.com
- All other inquiries: peopleincharge@Revivaldecatur.com
- To learn more about our companies awards & accolades:
redbeardrestaurants.com

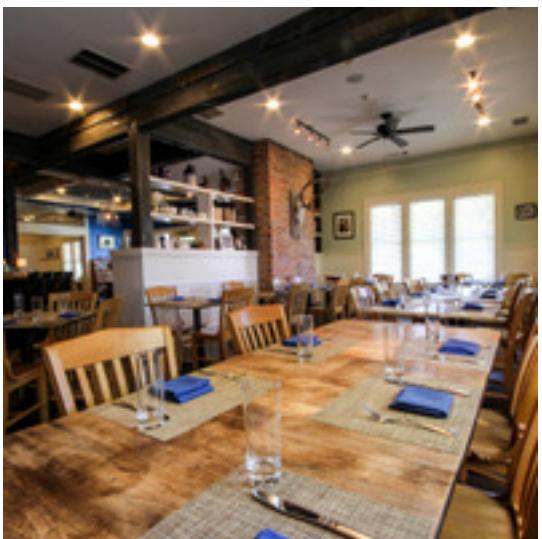
The Sewing Room



The Covered Patio



Main Dining Room



(Pictures continued pg. 15)



Communion

Communion is a large outdoor event space nestled behind Revival and serves as the restaurants charming back yard. Communion offers a beautiful scenic space hidden away in busy downtown Decatur. Come relax under our large sunshade, at communal tables. Invite friends and family, we have plenty of seating and games for all ages. Enjoy casual menu items and a few drinks from our food truck & concession. We look forward to seeing you there!

Private Events - Communion Private Events are required to meet a Food and Beverage minimum of \$750 for a 3 hour block of time for up to 50 guests (max). Additional time may be purchased. All other Revival policies are applicable to Communion Private Events.

Food and Beverages - Traditionally the Communion menu changes annually. Contracted F&B minimums are applicable to the seasonal food & beverages offered on the menu. Custom menus may be considered but require higher minimums. All menus are final, though contracted clients may make final selections to the menu offered.

Weather - While Communion is a serene and scenic outdoor space it is not the ideal location for all events. Important life events such as Weddings & Memorials should consider booking with Revival for climate controlled rooms and rain cover. Communion is a **Rain or Shine** event space and will be contracted as such. For light rain Communion does have communal umbrellas and a sunshade to protect from minimal precipitation. However, it offers very little cover from inclement weather, lightning or downpour. The Revival Covered Patio is not an available option for rain cover as it is the main dining area for Revival nightly diners. The Covered Patio may be booked in conjunction with Communion (see Revival Event Package options). A final call for whether must be made 72 hours prior to your event at which time we will either cancel or adhere to the contract.

Contracts - A signed contract and completed credit card authorization form is necessary to guarantee the Private Event. Contract & CC form are legally binding documents. Signed and completed documents indicates your acknowledgement and agreement of the terms listed in this

package. All Buyouts should be booked no less than 1 month prior to requested calendar date with completed contract. Expedited bookings are possible but not guaranteed.

Financials, Fees, Penalties - All contracted parties will be presented with one check regardless of party size, though multiple forms of payment may be tendered. Any additional guests beyond the final agreed upon guest count will be added to the final bill at the predetermined per guest rate. Payment in full is due at the conclusion of the event or before.

-A 25% service fee/gratuity is applied to all private events. Sales tax, Service fee/ gratuity are applicable to all final Food and Beverage Sales including a la carte items and alcohol. Excise taxes are placed on all liquor sales. This tax can only be assessed at the conclusion of the event.

-There is a fee equal to 50% of the Food & Beverage minimum for all cancelations made within 2 days of the event date as well as forfeiture of the 25% non-refundable deposit. This will be charged to the credit card on file. No personal checks will be accepted.

Notes - It is not required to buyout Communion in order to host a smaller party. You may arrive as public guests and enjoy delicious food and beverages with friends or family. However, in order to have exclusive use of the space we will require the aforementioned steps to guarantee success of your event.



Event Spaces

