



PRIVATE DINING



3085 Piedmont Road NE Atlanta, GA 30305 404.262.0702

Private Parties

Hello!

Thank you for choosing Kyma to hold your private event! We pride ourselves in the ability to offer a space fit for all party needs. Our unique and highly regarded private dining experience is sure to create the best of memories and long-lasting impressions. As the host of this event, we will help guide you thru our variety of passed hors d'oeuvres, appetizers, entrees and desserts along with our craft cocktails and wines.

We offer four distinctive private dining spaces -

The Platform, Outdoor Patio, The Garden, and The Champagne Patio.

Each space offers very customizable menus with four tiers of pricing – all served impeccably with the same high standard of food, wine and service that has made Kyma one of Atlanta's elite fine dining restaurants.

I look forward to helping you make lasting memories for your special occasion!

All the best,

Sari Olim

Private Event Coordinator
solim@buckheadrestaurants.com

General Banquet Information

GUARANTEE

A final guarantee of the number of guests is due three (3) business days prior to the event. Otherwise, you will be charged for the number of guests originally stated in your Private Dining Agreement.

FOOD & BEVERAGE MINIMUM

There are food and beverage minimums, which vary depending upon the size of the room. They are non-inclusive of service charge and tax. Meetings may be subject to room rental fees. We will honor your preferred room selection. However, we reserve the right to change the room and make adjustments based on space requirements, with a proper notification of the client.

SERVICE CHARGE & TAX

There is a twenty percent (20%) taxable service charge, or minimum service charge applied to food, beverage and audio/visual equipment. A minimum taxable service charge for lunch is \$150.00 and dinner is \$250.00. The current GA sales tax applies to the total food and beverage bill.

MENU & PRICING

Final menu selections should be made *no later than two (2) weeks prior to an event and no sooner than three (3) months out in order to guarantee selections and prices.* We are happy to provide dietary substitutions upon advance request.

PARKING

Valet parking is available for \$2 per car.

DÉCOR

White table linens and white napkins are complimentary for all events. We will assist you with ordering any specialty linens, floral arrangements, etc. Additional fees may apply for all specialty orders. Specialty linens order has to be finalized ten (10) days prior to the event to avoid extra shipping or restock fees.

BUCKHEAD LIFE ULTIMATE DINING (GIFT) CARDS & PROMOTIONS

Ultimate Dining Gift Cards and other promotions cannot be accepted as payment for Private Dining.

Distinctive Private Dining Spaces

THE PLATFORM

The Platform is a semi-private space located on the right-hand side of the restaurant with rich dark white ash planked ceilings and long white curtains.

The room transcends the luxury of the main dining room with a more contemporary design. Ample natural light during the day and candles at night set the mood for your upcoming event with elegance and style. The space holds up to 78 guests and can be divided comfortably for various size parties according to your needs.

THE OUTDOOR PATIO

The Outdoor Patio is located just beyond our Ouzo Bar, is year-round and weatherproof. The space features three sets of sofa settees & club chairs, a large mosaic tile table and two tops in between. All total, the space can seat up to 32 guests for a seated dinner or up to 60 guests for a more festive passed hour d'oeuvre party.

THE GARDEN

Outdoor Garden Enjoy the evening under the stars located in the privacy of the Kyma Garden. Enjoy passed hors d'oeuvres or dive right into a Chef Tasting surrounded by Edison lights, candles and flowers on a long table that can seat up to 24 guests.

THE CHAMPAGNE PATIO

The Champagne Patio is located at the front of Kyma and is the perfect location to enjoy passed hors d'oeuvres, sparkling wine, signature cocktails and more.

The Champagne Patio can seat up to 28 guests for a sit-down dinner or up to 48 guests cocktail style.

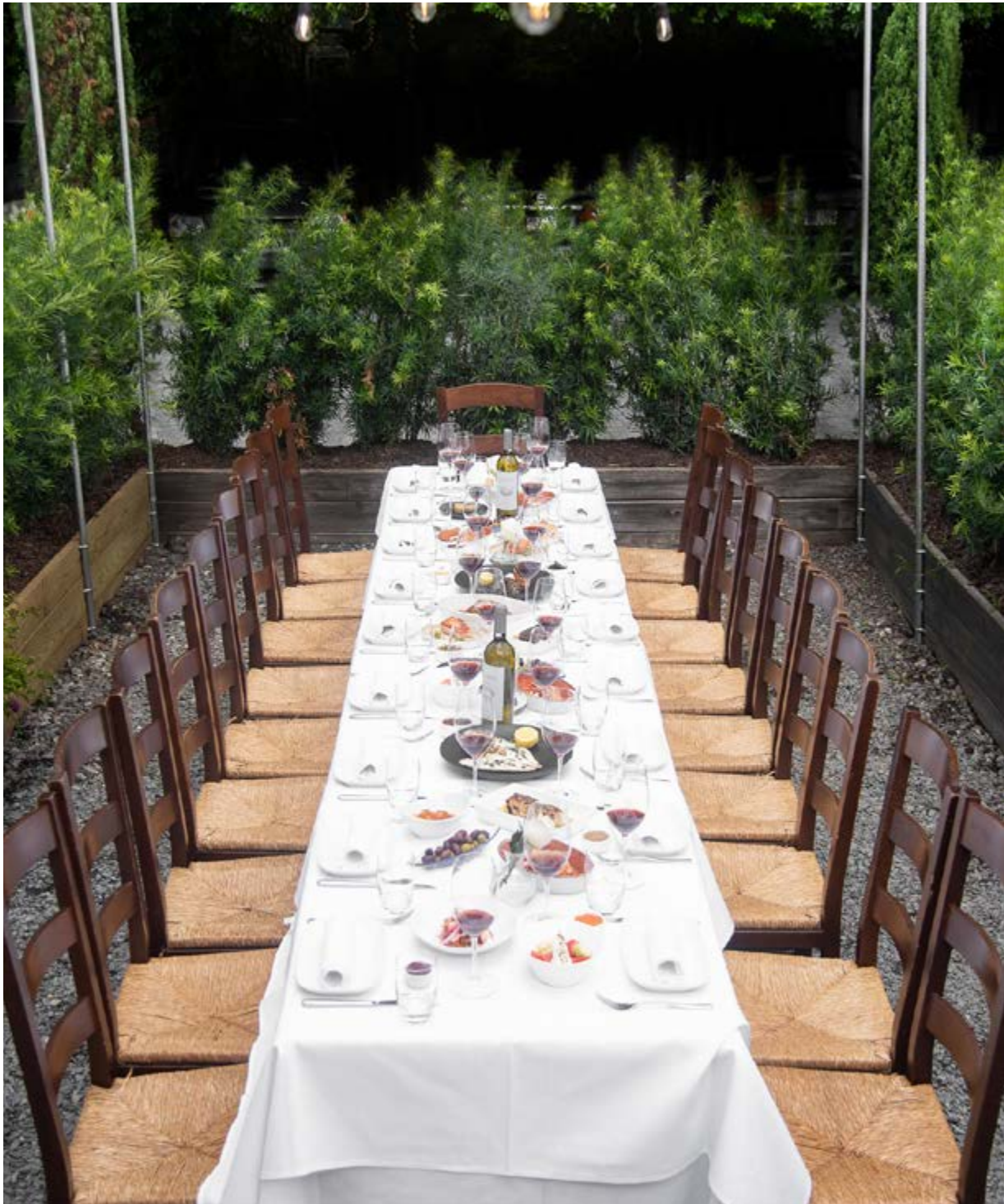
The Platform



Outdoor Patio



The Garden



The Champagne Patio



KyMa Private Event Menus

Sharing appetizers and entrees is part of the Greek culture and dining experience.

By keeping the shared format when creating your private event menu, you and your guests will discover “the feast.” Rounds and rounds of shared appetizers, entrees and desserts, carefully executed by our chefs and thoughtfully arranged on your table.

Our staff will ensure you and your guests are never overwhelmed with too many plates at one time.

Sharing increases the number of menu items you and your guests will enjoy savoring each bite, exploring Greek wines and engaging in conversation.

All menus start with Kyma’s signature Greek Spreads & Grilled Pita followed by a sharing of appetizers, entrees and dessert.

SIGNATURE GREEK SPREADS

Served with grilled pita. Spreads come with all menus for the guests to share

<i>Olive</i>	kalamata olive, tomato, Chef Pano olive oil puree "pate"
<i>Pepper</i>	roasted red pepper, feta cheese, jalapeno puree "htipiti"
<i>Chickpea</i>	chickpea, Chef pano olive oil, lemon & coriander hummus "revithiaslata"
<i>Eggplant</i>	grilled eggplant, yogurt, crushed walnut puree "melitzanosalata"

APPETIZERS

Host chooses 3 appetizers for the guests to share:

<i>Raw Oysters</i>	(6) todays oysters on the half shell, saffron mignonette, cocktail sauce
<i>Ceviche</i>	"Greek style", European seabass, preserved lemon, jalapeno, tomato, mint
<i>Tuna</i>	ahi tuna tartare over wild mushrooms "a la grecque", shredded filo tuile
<i>Zucchini Chips</i>	tempura fried, preserved lemon yogurt
<i>Grape Leaves</i>	stuffed with bulgur, tomato & mint, cumin yogurt "domathes"
<i>Calamari</i>	sauteed ribbons of calamari with zucchini, olives & capers, saffron yogurt
<i>Scallops</i>	Peruvian bay, yellow split pea puree "fava Santorini", capers, onions
<i>Octopus</i>	signature wood gilled octopus, marinated red onions, Greek olives, capers
<i>Cheese</i>	"saganaki" sauteed graviera cheese, ouzo, lemon, Chef Pano olive oil
<i>Spinach Pie</i>	"spanakopita" spinach & leeks with feta cheese crisped in flaky filo triangles
<i>Lobster</i>	Pappou Pano's Maine lobster morsels, lightly crisped, Greek honey mustard
<i>Sweetbreads</i>	crisped in olive oil, potato garlic "agnolotti", crushed walnuts, white truffle oil
<i>Pork Ribs</i>	slow cooked & grilled 3-bone slab, coriander-oregano crust, coriander yogurt
<i>"BBF" Lamb Pie</i>	braised leg of lamb crisped in country filo, arugula-olive salad, yogurt

SALADS

Host chooses 1 salad for the guests to share:

<i>Tomato Cucumbers</i>	holland pepper, red onion, feta cheese & cp olive oil "horiatki"
<i>Beets Baby</i>	beets, warm sheep's milk cheese "manouri", beet sorbet, roasted walnuts

SIDES

Host chooses 1 side for the guests to share:

<i>Giant Beans Kastorian</i>	giant white bean stew, tomato, onions, dill "gigandes plaki"
<i>Eggplant Stew</i>	layers of eggplant, tomato sauce, caramelized onions
<i>Lemon Potatoes</i>	fingerling potatoes, lemon vinaigrette, fleur de sel, chives
<i>Greek Fries</i>	crisped in olive oil, crushed red pepper, grated kefalotiri cheese
<i>Tuscan Kale</i>	braised until tender, Chef Pano olive oil, lemon "horta"

DESSERTS

Host chooses 2 desserts for the guests to share:

<i>Baklava</i>	rolled version, candied pistachios, pistachio ice cream
<i>Donuts</i>	greek fritters, Chef Pano forest honey from Mount Olympus, crushed walnuts, cinnamon
<i>Yogurt & Honey</i>	Chef Pano wild thyme honey from the island of Siros, butter roasted walnuts

**COMPLIMENTARY GREEK SPREADS,
YOUR CHOICE OF THREE (3) APPETIZERS, ONE (1) SALAD, ONE SIDE (1) AND TWO (2)
DESSERTS PLUS AN ENTRÉE COMBINATION OF YOUR CHOICE
(PRICES ARE PER PERSON)**

CHOOSE FROM THE FOLLOWING ENTREES:

- | | |
|---|--|
| <p>65.</p> <ul style="list-style-type: none"> • WHOLE FISH AND CHICKEN <p>85.</p> <ul style="list-style-type: none"> • WHOLE FISH (ONLY) • WHOLE FISH AND WHOLE PRAWNS • WHOLE FISH AND LAMB CHOPS • WHOLE PRAWNS AND LAMB CHOPS | <p>105.</p> <ul style="list-style-type: none"> • BEEF (ONLY) • BEEF AND WHOLE FISH • BEEF AND WHOLE PRAWNS • BEEF AND LAMB CHOPS <p>125. (MINIMUM 7 DAY NOTICE)</p> <ul style="list-style-type: none"> • WHOLE LEG OF LAMB (ONLY) • WHOLE LEG OF LAMB AND WHOLE FISH |
|---|--|

DESCRIPTIONS OF ENTRÉE SELECTIONS

WHOLE FISH: Kyma’s whole fish selection is determined on the day of the event based on sizes of fish flown in fresh that day. Standard fish selections for large parties are Lavraki, Tsipoura, Grouper, and Red Snapper. The fish is grilled and basted with Chef Pano olive oil and lemon. Once cooked, our Chefs de-bone & filet each fish for you. Served with Santorini capers and braised Tuscan kale.

WHOLE PRAWNS: Kyma’s whole prawns are flown in from the Gulf of Mexico. They are shelled, grilled and basted with Chef Pano olive oil and lemon. The prawns are cooked with the head on for the best flavor and texture. Served with Santorini capers and braised Tuscan kale.

CHICKEN: Kyma’s chefs brine, skewer and grill each chicken organic breast “souvlaki” style with Chef Pano olive oil, lemon and oregano. Served over lemony golden quinoa salad with tzatziki yogurt spread.

LAMB CHOPS: Kyma’s Lamb is a “rack of Lamb” cut into “Lamb Chops”. Marinated for three days in Chef Pano olive oil, lemon juice, oregano, rosemary and thyme. Our chefs grill each lamb chop basting with olive oil and lemon. Served with our signature Greek fries and tzatziki yogurt spread.

BEEF: Our chefs grill prime Beef Ribeye basting with Chef Pano olive oil and lemon. Served with lemon potatoes and a parsley-caper sauce.

LEG OF LAMB: Our leg of lamb is braised up to 12 hours. The cooking liquid has fresh tomatoes, sweet onions and fresh herbs. We add a tiny pasta pearl made from flour and yogurt which soaks up all of these delicious flavors. Legs are placed on platters with the pasta poured on top with a shower of fresh Mizithra Cheese.

BEVERAGE PACKAGES (TBD)

	Per Drink
Premium Brands	\$10
Deluxe Brands	\$11
Beer	\$6 avg.
Cocktails	\$12 avg.
Wine	\$12.50 avg.

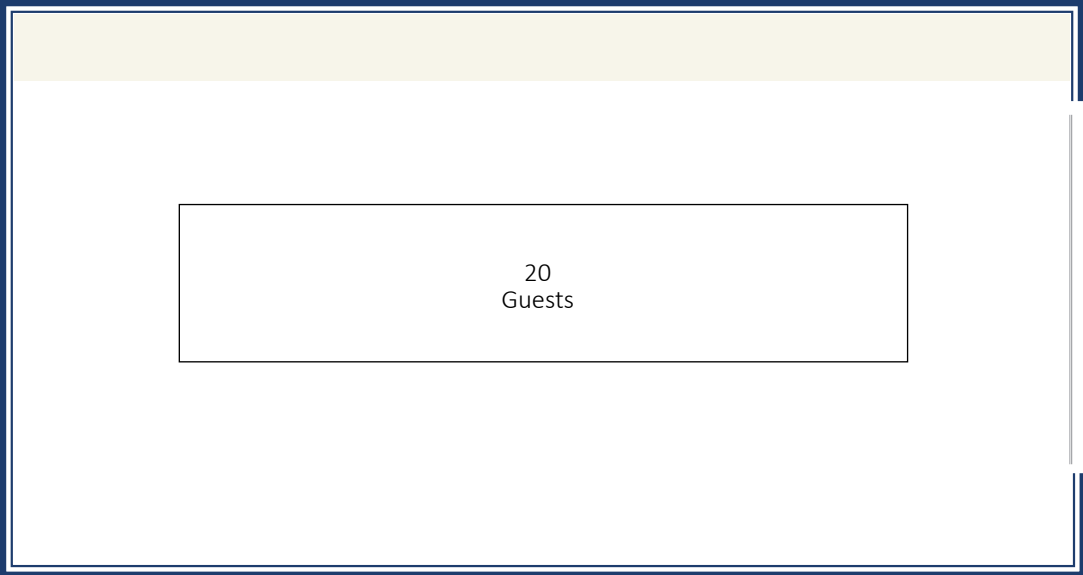
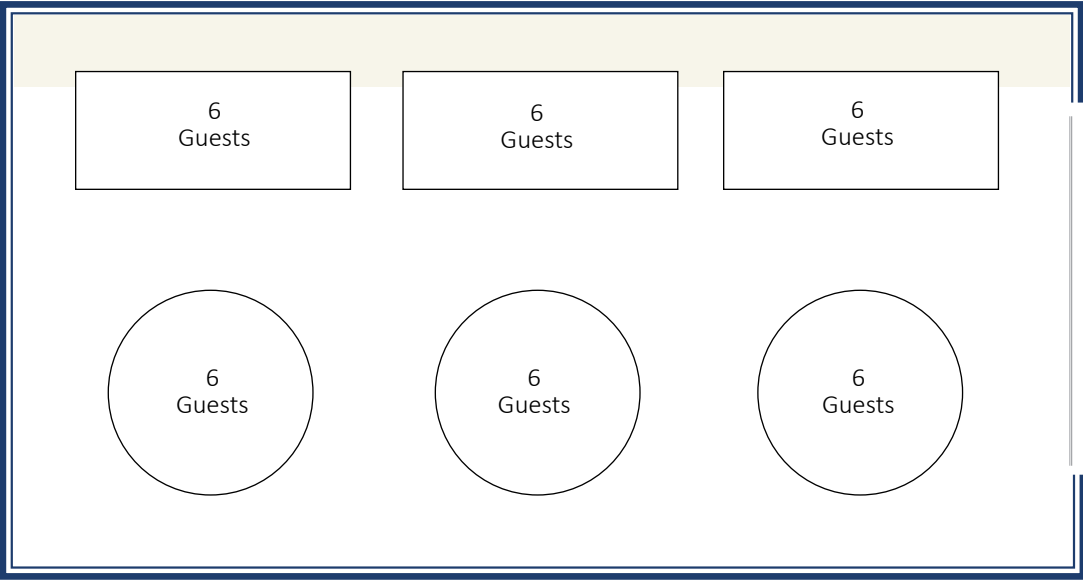
Gin		<u>Ouzo</u>	
Barr Hill	D	Boutari	P
Bombay Sapphire	D	Metaxa	P
Hendricks	D	Plomari	D
St. George Botanivore	D	Kalimera	P
Tanqueray	P	Ouzo 12	D
Bombay	P		
G-Vine	P	<u>Tsipouro</u>	
		Tsilili Muscat	D
<u>Bourbon</u>		Tsilili Tsipouro	P
Basil Hayden	D	Mavrakis	P
Woodford Reserve	D		
Four Roses Small Batch	D	<u>Beer</u>	
James E Pepper 1776 Rye	P	Monday Night Drafty Kilt	
Maker's Mark	P	Monday Night Fu Man Brew	
Four Roses Yellow Label	P	Mythos	
		Pilsner Urquell	
<u>Irish Whiskey</u>		Sam Adams Seasonal	
Jameson	P	Sam Adams Boston Ale	
		Sierra Nevada Hop Hunter	
<u>Canadian Whiskey</u>		Stella Artois	
Crown Royal	D	Fullers ESB	

DISTINCTIVE DINING SPACES

THE PLATFORM

Height 14' (at the raised portion of the ceiling)
Length 28'
Width 14.8'

Additional table arrangements are possible to accommodate individual guest needs.





Thank You.

SARI OLIM
Private Event Coordinator