



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 -

Ouzo Club, Ouzo Lounge, Covered Patio, Garden, and 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 Events Manager
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General Banquet Information

GUARANTEE

A final guarantee of the number of guests is due three (2) 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 (23%) 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 \$3 per car. Hosted valet - \$6 (includes gratuity)

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 Ouzo Lounge

The Ouzo Lounge is a private space located on the right-hand side of the restaurant with rich dark wood planked ceilings. 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 70 guests and can set up in many varieties to meet any needs.

The Ouzo Club

The Ouzo Club is a semi private space located on the back half of the Ouzo Lounge with long white curtains. Ample natural lighting during the day and candles at night set the mood for your upcoming event with elegance and style. The spaces holds up to 30 seated guests.

The Covered Patio

The Covered Patio is located just beyond our Ouzo Bar, is year-round and weatherproof. The space is made up of 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 35 guests for a seated dinner.

The Garden

Enjoy the evening under the stars under our pergola in our Outdoor Garden located in the privacy of the Kyma Garden. Enjoy passed hors d'oeuvres or dive right into a Chef Tasting with candles and flowers on a long table that can seat up to 25 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 25 guests for a sit-down dinner.

Ouzo Club and Lounge



Covered Patio



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.

KyMa Menu Options

Each Menu Includes Complimentary Greek Spreads, Your Choice of Three Appetizers,
One Salad, One Side & Two Desserts with Each Entrée Option

Entrees

Choose One from the following:

Single Entrees

- \$75pp. Option- Whole Fish**
- \$75pp. Option- Chicken**
- \$85pp. Option- Whole Prawns**
- \$95pp. Option- Lamb Chops**
- \$105pp. Option- Ribeye**
- \$125pp. Option- Whole Leg of Lamb**

Whole Fish Combinations

- \$75pp. Option- Whole Fish & Chicken**
- \$85pp. Option- Whole Fish & Whole Prawns**
- \$95pp. Option- Whole Fish & Lamb Chops**
- \$105pp. Option- Whole Fish & Ribeye**
- \$125pp. Option- Whole Fish & Whole Leg of Lamb**

Other Combinations

- \$95pp. Option- Chicken & Lamb Chops**
- \$105pp. Option- Lamb Chops & Whole Prawns**
- \$115pp. Option- Ribeye & Lamb Chops**

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 & Red Snapper. The fish is grilled & basted with CP olive oil and lemon. Once cooked, our Chefs de-bone & filet each fish for you. Our whole fish is served with Santorini capers & braised Tuscan Kale.

Whole Prawns:

KyMa's whole prawns are flown in from the Gulf of Mexico. They are shelled, grilled & basted with CP olive oil and lemon. The prawns are cooked with the head on for the best flavor and texture. Our whole prawns are served with Santorini capers & braised Tuscan Kale.

Chicken:

KyMa's chicken is breast only, organic & comes from farm. KyMa's chefs brine, skewer & grill each chicken "souvlaki" style with CP olive oil, lemon & oregano. Our Chicken is served over lemony golden quinoa salad tzatziki yogurt spread.

Lamb Chops:

KyMa's Lamb is a "rack of Lamb" cut into "Lamb Chops". We marinate them for three days in CP olive oil, lemon juice, oregano, rosemary and thyme. Our chefs grill each lamb chop basting with CP olive oil & lemon. Our lamb chops are served with our signature Greek fries and tzatziki yogurt spread.

Ribeye:

Our chefs grill prime Beef Ribeye basting with CP olive oil & lemon. Our Ribeyes are served with lemon potatoes & a parsley-caper sauce.

Leg of Lamb:

KyMa braises whole legs of lamb for up to 12 hours. We finish the cooking liquid with Fresh Tomatoes, Sweet Onions and Fresh Herbs. We then add a tiny pasta pearl made from Flour and Yogurt which soaks up all these flavors. The Legs are placed on platters with the pasta poured on top with a shower of fresh Mizithra Cheese.

Preselect Menus

Please Select The Following:

Complimentary Greek Spreads Served With Grilled Pita

OLIVE "pate" Kalamata Olive, tomato & CP Olive Oil puree

PEPPER "htipiti" Roasted Red Pepper, Feta Cheese & Jalapeno puree

CHICKPEA "revithiaslata" Chickpea, CP Olive Oil, Lemon & Coriander hummus

EGGPLANT "melitzanosalata" Grilled Eggplant, yogurt & crushed walnut puree

APPETIZERS

Host chooses three appetizers for the guests to share:

RAW OYSTERS (6) today's Oysters on the Half Shell, Saffron Mignonette, cocktail sauce

LAVRAKI CEVICHE "Greek style" European seabass, preserved lemon, jalapeno, tomato, mint

TUNA TARTARE ahi tuna tartare over wild mushrooms "a la grecque", shredded filo tuile

CHIPS & FRITTERS zucchini chips & fritters, tempura fried, preserved lemon yogurt

GRAPE LEAVES "domathes" stuffed with bulgur, tomato & mint, cumin yogurt

SAUTÉED CALAMARI sauteed ribbons of calamari with zucchini, olives & capers, saffron yogurt

SCALLOPS Peruvian bay, yellow split pea puree "fava Santorini", capers, onions

OCTOPUS signature wood gilled octopus, marinated red onions, Greek olives, capers

CHEESE "saganaki" sauteed graviera cheese, ouzo, lemon & CP olive oil

SPINACH PIE "spanakopita" spinach & leeks with feta cheese crisped in flaky filo triangles

LOBSTER pappou Pano's Maine lobster morsels, lightly crisped, Greek honey mustard

SWEETBREADS crisped in olive oil, potato garlic "agnolotti", crushed walnuts, white truffle oil

PORK RIBS slow cooked & grilled 3-bone slab, coriander-oregano crust, coriander yogurt

"BBF" LAMB PIE braised leg of lamb crisped in country filo, arugula-olive salad, yogurt

SALADS

Host chooses one salad for the guests to share:

TOMATO "horiatki" cucumbers, holland pepper, red onion, feta cheese & CP olive oil

BEETS baby beets, warm sheep's milk cheese "manouri", beet sorbet, roasted walnuts

SIDES

Host chooses one side for the guests to share:

GIANT BEANS "gigandes plaki" kastorian giant white bean stew, tomato, onions, dill

EGGPLANT STEW layers of eggplant, tomato sauce & caramelized onions

LEMON POTATOES fingerling potatoes, lemon vinaigrette, fleur de sel, chives

BRUSSEL SPROUTS lightly caramelized, CP olive oil, lemon, chives

GREEK FRIES crisped in olive oil, crushed red pepper, grated kefalotiri cheese

TUSCAN KALE "horta" braised until tender, CP olive oil & lemon

DESSERTS

Host chooses two desserts for the guests to share:

BAKLAVA rolled version, candied pistachios, pistachio ice cream

DONUTS Greek dessert fritters, CP forest honey from Mount Olympus, crushed walnuts, cinnamon

YOGURT AND HONEY CP wild thyme honey from the island of Siros, butter roasted walnuts

BLUEBERRY GALLO warm blueberry custard pie, blueberry sorbet

KyMa Tasting Menu Options

Chef Pano has created the following tasting menus inspired by his travels in Greece to create an extraordinary experience for you.

\$85 pp. Mykonos *(32 guest max)*

Grilled Meat Platter Tasting

Share an assortment of Greek spreads with grilled pita, a selection of two appetizers, Greek Salad and the following:

THE MYKONOS PLATTER

Prime bone-in Beef Ribeye (22 oz.), Joyce farms Organic Chicken Breast, Heritage Farms Pork Ribs & our signature 3-day marinated Australian Lamb Chops, grilled & basted with olive oil, lemon & garlic. Served with caramelized fennel, eggplant stew, giant white beans, tzatziki & parsley-caper puree

\$95pp. Santorini *(24 guest max)*

Grilled Seafood Platter Tasting

Share an assortment of Greek spreads with grilled pita, a selection of two appetizers, Greek Salad and the following:

THE SANTORINI PLATTER

Grilled whole Nova Scotia Lobsters, grilled Spanish Octopus, Steamed Little Neck Clams & sautéed Maine Scallops. Served with lemon vinaigrette, grilled leeks, fingerling potatoes & drawn butter

\$350 pp. Lamb Dinner *(24 guest max) ON THURSDAYS & SUNDAYS ONLY*

Whole Lamb Dinner tasting

The Lamb dinner is a preset tasting menu created by Chef Pano to give our guests the ultimate experience of Greek cuisine.

The dinner will start at 6:00pm with a showing of the whole lamb on the spits with a champagne toast and passed appetizers. Followed by a seated dinner at 7:00pm where Chef will carve the whole lamb table side for you and your guests.

During this amazing showcase of the lamb you will be able to enjoy an assortment of Greek spreads with grilled pita, followed by your choice of 3 appetizers & our traditional Greek Salad.

Chef will then start the tasting of each part of the lamb including the Lions, Belly, Ribs, Skin & Legs served with our Giant White Beans, Eggplant Stew & Tzatziki.

The Lamb Dinner tasting included a wine pairing of some of the finest wines in Greece.



Thank You.

Sari Olim
Private Event Manager