



Buckhead, Atlanta

Private Events by Pano

Holiday Season 2010

Located in the heart of prestigious Buckhead, this *Pano's* unique private event facility offers comprehensive services in an intimate setting. From selecting a date to customizing your menu, to planning the schedule of events on your day, every detail will be carefully orchestrated to ensure a flawless experience. *Pano's* dedicated, professional event planners and catering staff will custom design any or all of the celebratory details surrounding your special party.

Our commitment to creating unique Holiday events and our impeccable attention to detail makes 103 West Atlanta's venue of choice for discerning guests. Allow us to assist you in creating great memories.

*We proudly announce newly-remodeled 5,000 square feet
Grand Ballroom, Lounge and more!*

*At the Elegant 103 West
Your Holiday Celebration Event*

*We are delighted to offer your guests award-winning cuisine,
friendly professional service and an unparalleled attention to detail.
Our contemporary, yet dramatic décor will set the stage for an unforgettable evening.*

“An Evening of Hors d’Oeuvres and Cocktails”

• Food Menu

32. per person

Eight Hors d’Oeuvres Passed Butler Style, For One Hour

(Refer to the Hors d’Oeuvres menu when making your selections)

Chef Matt’s Mediterranean Hors d’Oeuvre Table, Two Hours

(As shown under Specialty Stations)

Pastry Chef Joseph’s Delectable Holiday “Dessert Tasting” Table, Throughout the Evening

(As shown under Specialty Stations)

Deluxe Coffee Service

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*• With Two Chef-Attended Food Stations*

+16. per person

(Refer to selections from the Specialty Stations menu, for one hour)

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• Bar Packages

26. per person for two hours, 33. per person for three hours

Includes Premium Brand Liquor, Beer, Wine, Champagne and Holiday Specialty Drinks

Executive Chef Matt Rainey will be delighted to help you customize a menu to suite your taste.

Our Sommelier Edwin D’Souza is ready to assist you with wine selections.

103 West professional event planners Heidi Sandate and Amy Howard will cater to every detail, giving you the peace of mind to enjoy the company of your guests. They will coordinate holiday décor, audio-visual equipment, music, dance floors, specialty linens and any other needs you may have.

We can arrange for Holiday Carolers or Custom Photography.
We will also assist you in securing 103 WEST’S PREFERRED CORPORATE ROOM RATES at nearby Buckhead hotels.

103 West Paces Ferry Road NW, Atlanta, Georgia 30305

Tel 404-233-5993 Fax 404-240-6619

www.buckheadrestaurants.com

Hors d'Oeuvres Selection

Snacks "At the Bar"

Warm Artichoke, Spinach and Roasted Garlic Spread, Herb and Pumpernickel Crackers, Marinated Olives

Sea Sally and Sweet Nut Mix

Platter of House-Made Salamis, Cornichons, Pommery Mustard

Variety of Three European Cheeses, Carr Crackers and Lavosh Bread

Caramelized Vidalia Onion Dip and Chips

Designed for Passing Butler-style:

Cold Hors d'Oeuvres

Yellow Fin Tuna Tartar 2-Ways, in Crispy Wonton Cup

Vermont Goat Cheese Canapés, Mediterranean Garniture

Dijon Chicken-Apple Salad on Pretzel Ficelle

Jumbo Florida Shrimp, Traditional Cocktail Sauce

+2. per person

Caprese Bruschetta, Petit Mozzarella, Grape Tomato, Pesto

Tequila-Cured Salmon Gravlax en Cougère

Grilled Chicken Canapé, Fresh Guacamole

Sushi Chef Faisheng's Selection, California Roll, Spicy Tuna Roll and Salmon Roll

+2. per person

Hot Hors d'Oeuvres

Lamb Spring Roll, Sauce Piquante

Braised Beef Brisket Roll, BBQ Sauce

Chicken or Beef Satay, Spicy Peanut Dip

103 West Spanakopita, Spinach-Leek-Feta Filling, Sauce Béarnaise

Tempura of Florida Shrimp, Thai Sweet and Spicy Sauce

Crispy Brie, Apricot Chutney

House-made Mini Beef Corn Dog, Mustard Aioli

Creamy Maryland Crab Fritter, Lemon Aioli

103 West Croquette, Roasted Cauliflower • Ham and Irish Cheddar, Yogurt Tzatziki

Roasted New Zealand Mini Lamb Chops, Sauce Piquante

+3. per person

Australian Cold Water Lobster Beignets, Honey Mustard

+4. per person

Tempura Zucchini Fritter, Dill-Yogurt Tzatziki

Steamed Pork or Chicken and Leek Dumplings, Ginger Soy Sauce

Specialty Stations

Chef Matt's Mediterranean Hors d'Oeuvres Table

Artisanal Cheeses • Regional Sausages • Artisanal Salamis and Hams, Cornichons, French Mustards Marinated Imported Olives
Roasted and Pickled Vegetables • Lavosh, Brioche Buns, Artisan Breads and Three Mediterranean Spreads

Mediterranean Seafood (+3.50 per person)

Seared Rare Tuna Niçoise • Spicy Mussels à la Greque

Calamari and Charred Tomato Salad • Roasted Bronzini Fish • Marinated Olives

Roasted and Pickled Vegetables • Lavosh, Artisan Breads and Spreads

Iceed Seafood Bar (+6. per person)

Florida Jumbo Shrimp • Diver Scallop Céviche

Cold Water Oysters on a Half-Shell • Chilled Alaskan Red King Crab Legs

Pink Brandy Sauce, Spicy Mango Relish, Tomato-Horseradish Sauce, Capers-Rémoulade, Sauce Mignonette

Pastry Chef Joseph's Delectable Holiday "Dessert Tasting" Table

Petite Fruit Tarts, French Pastries, Opera Cake, Variety of Chocolate Truffles, Red Velvet Cake

Crème Brûlée, White and Dark Chocolate Mousse Cake, Holiday Cookies and more...

Chef-Attended Stations

Thai Chicken Four Ways Station

Chicken Satay, Peanut Sauce • Steamed Chicken-Leek Dumplings, Sesame Soy Sauce

Chicken Nam Sod, Lettuce and Cucumbers • Spicy Chicken Pad Thai Noodle Box

Slider Station (select two)

Kobe Beef Burgers • Portobello Burgers • Lamb Burger • Maryland Crab Cake • Tempura Chicken

On Brioche Buns with Slow Cooked Onions, Swiss and Cheddar, Sweet Pickles and Condiments

Sautéed Maryland Jumbo Lump Crab Cakes Station (+2. per person)

Pommery Mustard Butter Sauce, Fennel-Cabbage Slaw

Deluxe Carving Selections

(All Selections are served with Potato Salad and Seasonal Vegetable Salad)

Roasted Whole Ashley Farm Turkey Breast

Crusty Rolls, Brie Cheese, Apricot Chutney

Baked Honey-Ginger Glazed Smithfield Ham

Southern Style Biscuits, Fennel Slaw, Honey Mustard

Organic Irish Salmon Baked en Croûte

Spinach and Feta Cheese Filling, Julienne Seasonal Vegetables, Sauce Béarnaise

Roasted Beef Tenderloin (+5. per person)

Ping Pong Brioche • Creamy Horseradish • Béarnaise Sauce • Sauce Piquante • Pickled Onions

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Your Holiday Celebration Event

We are delighted to offer your guests award-winning cuisine, professional service and an unparalleled attention to detail.

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“Holiday Dinner”

Pre-Dinner Cocktail Reception

Executive Chef Matt Rainey’s Selection of

- Five Hors d’Oeuvres Passed Butler Style
(10. per person)

- One Hour Bar Package

Includes Premium Brand Liquor, Beer, Wine, Champagne
And Holiday Specialty Drinks
(15. per person)

- *Three-Course Dinner*

(For selections see Dinner Menu)

Appetizer

Entrée

Dessert

(49. per person)

- Sommelier Selected Wine with Dinner 14. per person

Executive Chef Matt Rainey will be delighted to help you customize a menu to suite your taste.

Our Sommelier Edwin D’Souza is ready to assist you with wine pairings.

103 West professional event planners Kuren Kennedy and Heidi Sandate will cater to every detail, giving you the peace of mind to enjoy the company of your guests. They will coordinate holiday décor, audio-visual equipment, music, dance floors, custom printed menus, specialty linens and any other needs you may have.

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Dinner Menu Selections

(Three Courses)

Please pre-select one appetizer and one entrée to create your custom-designed Holiday Dinner.

Appetizers

Chestnut and Porcini Mushroom Velouté, Truffle Essence

Butternut Squash Soup, Duck Confit Garnish

Cream of Watercress, Butter-Poached Shrimp Garnish

Jumbo Shrimp and Lump Crab Cocktail "Combo", Pink Brandy and Traditional Cocktail Sauces +4. per person

Tequila-Cured Organic Irish Salmon, Potato Blini, Chives, Lemon Crème Fraîche, Quail Egg +2. per person

Maryland Jumbo Lump Crab Cake, Pommery Lemon Butter Sauce +3. per person

Local Farm Greens & Roasted Anjou Pear, Maytag Blue Cheese, Candied Walnuts, Banyuls Vinaigrette

Frisée Lettuce and Watercress, Crisp Radishes, Chopped Egg, Bacon Lardons, Aged Sherry Vinaigrette

Crispy Vermont Goat Cheese & Roasted Beet Carpaccio, White Frisée, Arugula, White Balsamic Dressing

Classic Caesar Salad, Parmesan-Reggiano, Brioche Croutons

Entrées

Roasted Beef Tenderloin "Châteaubriand"

Seasonal Vegetables, Potato Gratin, Sauce Béarnaise

Seared Lamb Filet "Cushion" Persillé

Sautéed Arrow Head Spinach, Organic Polenta

Slow-Roasted Organic Irish Salmon "Princess"

Asparagus, Hollandaise Sauce, Shiitake Mushroom Risotto

Double Breast of Prestige Farm Chicken Filled with Wild Mushrooms

Shallot Spinach, Brandy Cream Sauce

Dessert en Parade

Pastry Chef Joseph's Yule Log or Baked Alaska with Raspberry Sauce

Deluxe Coffee Service

Centerpiece of Holiday Cookies

We recommend chilled San Pellegrino or Panna mineral water with your dinner 4. per liter bottle.

General Information

Complimentary 103 West Facility and Services

- Full Time In-House Event Coordination Assistance
- Bar Set-Up Fees Waived
- Fine 103 West Room Furnishings and Furniture
- Waiver of Room Rental Fee
- Floor-Length White Linens
- 103 West Holiday Table Centerpieces on Mirror Bases with Votive Candles (seated dinner)
- Elegant China, Stemware and Silverware
- Table Skirting
- Dance Floor (Certain Accommodations for DJ or Band)
- In-House Audio/Visual Equipment Fees Waived
- Fabulous 103 West Holiday Décor
- Chef Attendant Fees Waved (specialty stations)

Specialty Services

We are happy to assist you or make arrangements with any of our preferred vendors. For specialty linen, chair covers, specialty lighting, elaborate printed menu cards, ice sculpture, coat check, valet parking or any other custom detail, your in-house private event coordinator will be happy to make arrangements.

Entertainment

It is our pleasure to assist you in arranging any entertainment needs.

Food and Beverage Minimum

Food and beverage minimums apply to evening events only. The minimums do not include service charges or sales taxes.

Menu

Final menu selections should be made no later than four weeks prior to an event, but no sooner than three months.

Guarantee

A final guarantee on the number of guests is due three business days prior to your event. Otherwise we will charge for the number of guests originally stated on your Private Dining Agreement.

Service Charge and Tax

There is a 20% taxable service charge applied to food, beverage and rented audio/visual equipment. An 8% GA State Sales Tax is applied to the total bill. Liquor only incurs an additional 3% GA State Sales Tax.

Cancellation Policy

Please refer to your Private Dining Agreement.