



*Buckhead, Atlanta*

*Private Events by Pano*

## *Weddings*

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 wedding planners and catering staff will custom design any or all of the celebratory events surrounding your wedding. Rehearsal dinners, wedding ceremonies, receptions and brunches are all a part of your special weekend. Allow our professional staff to combine floral, candlelight, fine linens and china with world-class culinary expertise to make your wedding dreams a reality.

Our commitment to creating unique, romantic 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 memories that will last a lifetime.

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

# *103 West Wedding Celebration*

*2010*

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

*Our contemporary, yet dramatic décor will set the stage  
for an unforgettable ceremony and reception.*

## *“Signature Dinner Reception”*

### *Pre-Dinner Cocktail Reception*

Select Five Hors d'Oeuvres Passed Butler Style  
(10. per person)

One Hour Bar Package  
Includes Premium Brand Liquor, Beer, Wine & Champagne  
(15. per person)

### *Three-Course Dinner*

Appetizer or Soup or Salad  
Entrée  
Dessert or Wedding Cake  
(59. per person)

Sommelier Selected Wines 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 pairing.

103 West professional wedding 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 floral arrangements, audio-visual equipment, music, dance floors, custom printed menus, specialty linens, wedding cakes and any other needs you may have.

We will also assist you in securing 103 WEST'S PREFERRED SOCIAL ROOM RATES at nearby Buckhead hotels.

103 West Paces Ferry Road NW, Atlanta, Georgia 30305

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[www.buckheadrestaurants.com](http://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 Salt 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 +3. per person  
*Caprese Bruschetta*, Petit Mozzarella, Grape Tomato, Pesto  
*Tequila-Cured Salmon Gravlax* en Gougère  
*Grilled Chicken Canapé*, Fresh Guacamole  
*Sushi Chef Taisheng's Selection*, California Roll, Spicy Tuna Roll and Salmon Roll +3. 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

## *Dinner Menu*

*Please pre-select one appetizer, soup or salad, one entrée and one dessert or wedding cake to create your custom-designed dinner.*

### *Appetizers*

*Florida Jumbo Shrimp Cocktail, Hayden Mango Vinaigrette (+3.)*

*Tequila-Cured Organic Irish Salmon, Lemon Crème Fraîche, Chives, Quail Egg, Potato Blini*

*Maryland Jumbo Lump Crab Cake, Pommery Lemon Butter Sauce, (+3.)*

*Braised Pulled Beef Short Rib Ravioli Rolled in Egg Pasta, Wild Mushroom Ragu*

*Jumbo Shrimp in "Brique" Pastry, Lemon Aioli, Basil Guacamole*

*Seared Maine Diver Scallops, Butternut Squash Risotto (+3.)*

*Pano's "Signature" Cold Water Lobster Tail, Thin Batter, Flash-Fried, Honey Mustard Sauce (+6.)*

*Florida Jumbo Shrimp and Lump Crab Cocktail "Combo", Pink Brandy and Cocktail Sauces (+3.)*

*Warm Maine Lobster Crêpe, Mâche Salad (+4.)*

*Fresh Buffalo Mozzarella and Florida Heirloom Tomatoes, Arugula, Basil Pesto Aioli*

### *Soups*

*Maine Lobster Bisque, Cognac Crème*

*Roasted Tomato Bisque, Ciliegine Mozzarella, Basil Pesto*

*White Bean Velouté, Truffle Essence*

*103 West Creamy French Onion Soup, Parmesan Crouton*

*Roasted Pear and Almond Soup, Creamy Goat Cheese*

*New England Clam Chowder*

### *Salads*

*Ashland Farm Greens and Grape Tomatoes, Feta Cheese, Kalamata Croutons, Sherry Vinaigrette*

*Spinach and Frisée Salad, Candy Shiitake Mushroom, Toasted Pine Nuts, Creamy Basil Dressing*

*Roasted Beet Carpaccio & Crispy Vermont Goat Cheese, Arugula and Chickory, Sherry Vinaigrette*

*Boston Bibb Lettuce and Endive, Blue Cheese Crumble, Candied Walnuts, Apple, Citrus Vinaigrette*

*Caesar Salad, Parmesan-Reggiano, Brioche Croutons*

*Mini Iceberg Lettuce and Vine-Ripe Tomato, Applewood Bacon, Egg, Chives, Creamy Buttermilk Dressing*

# *Dinner Menu*

## *Entrées*

Are complemented with Fresh Seasonal Vegetables as selected by Chef Matt Rainey from the Market

## *Seafood*

### *Slow-Roasted Organic Irish Salmon*

Dill Butter Sauce

### *Horseradish-Crusted Florida Grouper*

Fresh Tomato Butter Sauce

### *Maine Lemon Sole Sautéed Meunière*

Lemon Brown Butter

## *Steak, Chops and Chicken*

### *Double Breast of Prestige Farm Chicken Filled with Wild Mushrooms*

Shallot Spinach, Brandy Cream Sauce

### *Roasted Breast of Prestige Farm Chicken*

Brussels Sprouts, Pearl Onions, Bacon Lardon, Thyme Jus

### *Roasted Rack of Colorado Lamb*

Bordelaise Sauce

### *Three-Pepper Crusted Filet Mignon 8 oz.*

Potato Confit, Port Wine Onion Marmalade, Brandied Peppercorn Sauce

### *Grilled Filet Mignon Béarnaise 8 oz.*

Wild Mushrooms, Natural Jus

## *Combination Entrées*

### *Grilled Petite Filet Mignon and Slow-Roasted Organic Irish Salmon Gremolata*

Natural Jus

### *Grilled Petite Filet Mignon and Pano's "Signature" Cold Water Lobster Tail (+10.)*

Thin Batter, Flash-Fried, Honey Mustard Sauce, Drawn Butter

### *Grilled Petite Filet Mignon and Mushroom Filled Breast of Chicken*

Brandy Cream Sauce

### *Grilled Petite Filet Mignon and Butter-Poached Jumbo Shrimp*

### *Grilled Filet Mignon and Seared Diver Scallops*

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

## *Dinner Menu*

### *Desserts*

#### *103 West Tiramisu Parfait*

Dark Chocolate Garnish

#### *103 West Cheesecake*

Mayer Lemon • New York wit Berries • Dark Godiva (select one)

#### *Hot Grand Marnier Soufflé*

Vanilla Anglaise  
(75 or Fewer Guests Only)

#### *Almond Tulip Tuile with Hurst Farm Berries*

Chambord Chantilly Cream

#### *Weiss Chocolate Molten Cake*

Vanilla Bean Ice Cream

#### *Granny Smith Apple Strudel*

Caramel Sauce

#### *103 West Vanilla Bean Crème Brûlée*

#### *Dark Catebaut Chocolate Trio*

Chocolate Mousse, Chocolate Crème Brûlée, Chocolate Ice Cream

#### *Chef Joseph's Grand Dessert Display*

(Minimum of 50 guests required, additional charge \$5.00 per person)

Fruit Tart, Chocolate Éclair, Opera Cake, Chocolate Dipped Strawberry  
Lemon Meringue Tart, Crème Brûlée, White and Dark Chocolate Mousse Cake

Menus are seasonal and subject to change without notice.

All prices include variety of BBC breads, Pano's Private Reserve coffee and select teas.

All prices are per person. All menu prices are subject to a taxable 20% service charge and 8% Georgia state sales tax.

Alcohol is subject to an additional 3% Georgia state sales tax.

A minimum 250. Service Charge applies. Prices to be confirmed 30 days prior to the event.

Please inform us of special dietary needs 48 hours before the event.

## *103 West Signature Wedding Cakes*

### *White Chocolate Mousse Cake*

White Chocolate Mousse Filling

### *Dark Chocolate Mousse Cake*

Dark Chocolate Mousse Filling

### *Génoise White Cake*

Fillings: Butter Cream • Swiss Raspberry Marmalade • Strawberry Marmalade • Cream Cheese

### *Yellow Pound Cake*

Fillings: Butter Cream • Swiss Raspberry Marmalade • Strawberry Marmalade • Cream Cheese

### *Hazelnut Cake*

French Hazelnut Butter Cream Filling

### *Red Velvet Cake*

Traditional Cream Cheese Frosting

### *Almond Cake*

Almond Butter Cream Filling and Frosting

We will provide cake designs for you or you may provide a design for approval from our pastry chef.  
(There is a 5. per person cake cutting and plating fee for all cakes brought to the premises.)

## *Dinner Enhancements*

*Recommended by Executive Chef Matt Rainey*

### *Intermezzo Course* (2.)

(Served between appetizer & entrée)

Choose one of the following flavors of Sorbet:

Meyer Lemon, Champagne, Mango, Raspberry

### *Cheese Course* (5.)

"Sweet Grass Dairy Farm Cheese Collection"

A Selection of Three Cheeses, Pecan Ficelle Chips and Quince

"Compte de France Cheese"

Brioche, Frisée Salad and Applewood Smoked Bacon

"St. Nectaire Cheese"

Fig Preserve and Multigrain Toast

### *Mignardises* (3.)

Assortment of Chocolate Truffles, Pâté de Fruits and Cookies  
to be served at the time of coffee service

or

White and Dark Chocolate Dipped Strawberries

### *Café 103 West* (2.)

Pano's Private Reserve Coffee Garnished with

Crème Chantilly, Lindt Chocolate Shavings and Cinnamon Sticks

(Served family-style at the tables)

### *Café 103 West and Cordial Bar*

Selected Cordials from our Beverage List (Charged on Consumption)

Crème Chantilly, Lindt Chocolate Shavings and Cinnamon Sticks (No Charge)

Pano's Private Reserve Coffee

(Served from a Cordial Cart or Stationary Bar)

## General Information

### Complimentary Facility and Services

- Full Time In-House Wedding 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 Floral Arrangements on Mirror Bases with Votive Candles
- Elegant China, Stemware and Silverware
- Table Skirting
- Dance Floor Fee Waived (Certain Accommodations for DJ or Band)
- In-House Audio/Visual Equipment Fees Waived

### 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 private event coordinator will be happy to make arrangements.

### Wedding Cakes

Our European trained Pastry Chef Joseph Goencyz will custom design delicious Wedding and Groom's Cakes according to your wishes. Cake price varies pending Chef Joseph's order review. 5. Cake Cutting and Plating Fee applies to all cakes brought to premises.

### Entertainment

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

### Food and Beverage Minimum, Ceremony Fees

103 West will waive room rentals. Food and beverage minimums apply to evening events only. The minimums do not include service charges or sales taxes. Ceremony fees range from 500. to 1,500. depending upon the space requirements and additional labor expenses.

### 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

Please refer to your Private Dining Agreement.