



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

*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

Our Executive Chef 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 Cheryl Koeth 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

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

www.buckheadrestaurants.com

Hors d'Oeuvres Selection

Snacks "At the Bar"

Warm Artichoke and Spinach Spread, Herb and Pumpernickel Crackers

Sea Salty and Sweet Nut Mix

Variety of Three European Cheeses, Carr Crackers and Lavosh

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

Cool Vegetable Spring Roll, Ponzu Dipping Sauce

Chilled Jumbo Florida Shrimp, Pink Brandy Cocktail Sauce +3. per person

Caprese Bruschetta, Petit Mozzarella, Grape Tomato, Pesto

Smoked Irish Salmon en Gougère Puff

Grilled Chicken Canapé, Fresh Guacamole

Sushi Chef Faisheng's Selection, California Roll, Spicy Tuna Roll and Salmon Roll +3. per person

Hot Hors d'Oeuvres

Crispy Lamb Spring Roll, Sauce Piquante

Braised Beef Brisket Roll, House-Made BBQ Sauce

Chicken or Beef Satay, Spicy Peanut Sauce

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

Tempura of Florida Shrimp, Thai Sweet and Spicy Sauce

Crispy Triple Cream Brie Fritter, Apricot Glaze

Creamy Maryland Crab Fritter, Lemon Aioli

Mushroom Cigar with Truffle Essence

Roasted New Zealand Mini Lamb Chops, Sauce Piquante +3. per person

Australian Cold Water Lobster Beignets, Honey Mustard +4. per person

Tempura Zucchini Fritter, Lemon Yogurt Sauce

Steamed Chicken and Leek Dumplings, Ginger Soy Sauce

Steamed Pork 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.)

House-Made Irish Salmon "Pastrami" Gravlax, Lemon Crème Fraîche, Chives, Quail Egg, Potato Blini

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

Braised Beef Short Rib Cannelloni, Natural Jus

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

Seared Maine Diver Scallops, English Pea 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.)

Fresh Buffalo Mozzarella and Florida Heirloom Tomatoes, Mâche, Basil Pesto Dressing

Soups

Maine Lobster Bisque, Cognac Crème

Heirloom Tomato Gazpacho, Ciliegine Mozzarella, Basil Pesto

Chicken and Mushroom Velouté, Truffle Essence

103 West Creamy Onion Soup, Parmesan Crouton

California Green Asparagus Soup, (hot or chilled)

Salads

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

Spinach and Chicory Salad, White Mushrooms, Toasted Cashew Nuts, Creamy Basil Dressing

Roasted Heirloom Beets & Crispy Vermont Goat Cheese, Arugula, Spicy Almonds, 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 our Executive Chef from the Market

Seafood

Slow-Roasted Organic Irish Salmon

Lemon-Dill Butter Sauce

Seared 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 or Grilled Breast of Prestige Farm Chicken

Hunter Sauce

Roasted Rack of Colorado Lamb

Bordelaise Sauce

Three-Pepper Crusted Filet Mignon 8 oz.

Port Wine Onion Marmalade, Brandied Peppercorn Sauce

Grilled Filet Mignon Béarnaise 8 oz.

Wild Mushrooms 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

White Chocolate Sprinkle, Chantilly Cream

103 West Cheesecake

Heyden Mango • Meyer Lemon • 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, Vanilla Ban Ice Cream

103 West Vanilla Bean Crème Brûlée

Pastry Chef Joseph's Trio

Dark Chocolate Mousse Cake, Vanilla Crème Brûlée, Fresh Fruit Tart

Pastry 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 our Executive Chef

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.