



Thank for your interest in our private dining
The private dining space is called The Bureau
Housed in a former design studio, this intimately lit room with private bar
can accommodate up to 40 for a seated event
or 90 guests for a cocktail style reception.

Attached are dinner menus
(custom menu composition is available)

Please feel free to call or email with any inquiries.

General Manager – John McDaniels John@krsteakbar.com

For Parties of 12 or Fewer Guests:

We can support A la Carte ordering from our dinner menu.
We will also be happy to compose a pre-selected menu to meet your needs.

For Parties of 13-20 Guests:

Select 3 Antipasti that your guests will enjoy “Family style”
Your guests can then choose between 2 salads as a 2nd course
For entrees select a total of 3-4 items that your guests will choose from.
Select 3 sides to be served “Family Style” for the tables.
Select 2 desserts your guests will choose from.

For Parties of 21+ Guests:

Select 3 Antipasti that your guests will enjoy “Family Style”.
Choose 1 salad for all your guests to enjoy
For the main course select 3 that your guests will choose from.
Select 3 sides to be served “Family Style” for the tables.
Select 2 dessert your guests will choose from.

***Some items are seasonal and subject to change due to availability.**



\$65 Per Person - 4 Courses

Antipasti

(CHOOSE 3 FOR YOUR MENU)

meatball, calabrese marinara
octopus, marinated tomato pesto
arancini, basil pesto, jalapeno jam
pork belly, blackberry agrodolce, herbed couscous

Insalti

(GROUPS OVER 21 MUST CHOOSE ONE)

arugula salad, cantaloupe vinaigrette
romaine, anchovy, parmesan, crouton

Terre e Mare (entrees)

(GROUPS OVER 21 MUST CHOOSE 3)

chicken, calabrian chili & vinegar
Trout, caponata, herb oil, sunflower seeds
Shell steak 8 oz, horseradish, espresso demi
seasonal vegetable plate

***Contorni (sides)**

(CHOOSE 3 TO BE SERVED FAMILY STYLE)

potatoes
summer succotash
heirloom carrots
brussels sprouts
roasted trumpet mushrooms

******Contorni to be served family style***

Dessert

(CHOOSE 2 FOR YOUR MENU)

tiramisu, luxardo cherries
cannoli, praline butterscotch, banana crème
grapefruit panna cotta, white chocolate, candied basil
chocolate budino, candied orange, hazelnuts, sea salt
or
seasonal mini dessert platters



\$75 Per Person - 4 Courses

Antipasti

(CHOOSE 3 FOR YOUR MENU)

meatball, calabrese marinara
octopus, marinated tomato pesto
arancini, basil pesto, jalapeno jam
pork belly, blackberry agrodolce, herbed couscous

Insalti

(GROUPS OVER 21 MUST CHOOSE ONE)

arugula salad, cantaloupe vinaigrette
romaine, anchovy, parmesan, crouton

Terre e Mare (entrees)

(GROUPS OVER 21 MUST CHOOSE ONE)

chicken, calabrian chili & vinegar
Trout, caponata, herb oil, sunflower seeds
ribeye 10 oz, arugula & balsamico
filet 6 oz, salsa verde
pork chop, plum agrodolce, green beans
seasonal vegetable plate

***Contorni (sides)**

(CHOOSE 3 TO BE SERVED FAMILY STYLE)

potatoes
summer succotash
heirloom carrots
brussels sprouts
roasted trumpet mushrooms

****contorni to be served family style*

Dessert

(CHOOSE 2 FOR YOUR MENU)

tiramisu, luxardo cherries
cannoli, praline butterscotch, banana creme
grapefruit panna cotta, white chocolate, basil
chocolate budino, candied orange, hazelnuts, sea salt
or
seasonal mini dessert platters



\$100 Per Person - 4 Courses

Antipasti

(CHOOSE 3 FOR YOUR MENU)

meatball, calabrese marinara
octopus, marinated tomato pesto
arancini, basil pesto, jalapeno jam
pork belly, blackberry agrodolce, herbed couscous
seared tuna, pepper jelly, marinated cucumbers
burrata, prosciutto, pea puree

Insalti

(GROUPS OVER 21 MUST CHOOSE ONE)

arugula salad, cantaloupe vinaigrette
romaine, anchovy, parmesan, crouton
wedge salad, blue cheese, bacon

Terre e Mare (entrees)

(GROUPS OVER 21 MUST CHOOSE ONE)

chicken, calabrian chili & vinegar
pork chop, plum agrodolce, green beans, black garlic
ribeye 20 oz, arugula & balsamico
shell steak 8 oz, horseradish, espresso demi
filet 8 oz, salsa verde
Trout, caponata, herb oil, sunflower seeds
spinalis (cap of ribeye) 10 oz, charred lemon, roasted garlic
seasonal vegetable plate

***Contorni (sides)**

(CHOOSE 3 TO BE SERVED FAMILY STYLE)

potatoes
summer succotash
heirloom carrots
brussels sprouts
roasted trumpet mushrooms

Dessert

(CHOOSE 2 FOR YOUR MENU)

tiramisu, luxardo cherries
cannoli, praline butterscotch, banana crème
grapefruit panna cotta, white chocolate, candied basil
chocolate budino, candied orange, hazelnuts, sea salt
or seasonal mini dessert platters



1. FOOD AND BEVERAGE MINIMUMS:

KR STEAKBAR does not automatically levy a “room charge”. Instead, we have established a minimum of food and beverage dollars, excluding tax and service charge (gratuity), which must be spent. If these minimums are not met, then a room fee equal to the difference will be added to the final bill.

All private events have a starting time and an ending time. Any changes to those agreed upon times will incur charges of \$750 an hour. KR Steakbar is not responsible for the timeliness of booked guests. All food must be served before our scheduled closing time.

There are no cash bar options for groups over 10. All private parties must be on one check. No more than 6 credit cards can be used as payment on the one check

We have several room options available. The prices vary based on the day of the week and the space reserved.

FULL RESTAURANT BUYOUT:

This includes main dining room, bar and patio.

\$20,000.00 on Friday

\$25,000.00 Saturday

\$15,000.00 Monday-Thursday.

SEMI PRIVATE TABLE is in our main dining room, seats up to 12 people and is surrounded by curtains.

\$900.00 Tuesday-Thursday

\$1000.00 on Friday

\$1200.00 on Saturday

Private Dining Room. Our bureau has a small bar with cocktail tables and a private dining area, private bathrooms and a private entrance.

Full Room Bureau Buyout

\$2500.00 Tuesday-Thursday

\$6500.00 Friday

\$7500.00 on Saturday.

Private Room Only. Seats up to 40pp and 50pp standing cocktail party.

\$2500.00 Tuesday-Thursday

\$6500.00 Friday

\$7500.00 on Saturday.

SEMI PRIVATE BUREAU ROOM



ROOM IS DIVIDED WITH HEAVY DIVIDER CURTAINS

EACH SIDE SEATS 10-15PP

\$1250.00 Tuesday-Thursday

\$3000.00 Friday

\$3500.00 Saturday

The restaurant Food & Beverage minimum for lunches is \$3,000.

The restaurant Food & Beverage minimum for Sundays is \$6,000.

Events requiring the restaurant to open before normal business hours 5:00 pm, will be subject to a \$200 early setup fee.

This fee is not applicable towards the Food & Beverage minimum.

Private events requiring the private dining room bar or kitchen to remain open, providing standard food, beverage & dining room services after 9:00 pm Tuesday-Thursday & 10:00 pm Friday & Saturday will be responsible for a non-negotiable facilities rental fee, accruing at a rate of \$750 per hour. The accrual period will begin at 9:00 pm Tuesday-Thursday & 10:00 pm Friday & Saturday and stop when all guests have vacated the contracted facility, and all tendered food, beverage & dining room services have been paid in full. The after hours rental fees (\$750 per hour) are not applicable towards the Food & Beverage minimum.

Twenty percent gratuity (20%), will be calculated on the entire bill, including after hours rental fees. There is a 2% admin fee on the bill as well.

Wine dinners, where guests can bring their own wine are subject to a 30% service charge.

Private Events which have reserved the appearance & participation of Kevin Rathbun are responsible for a \$2500.00 supplemental fee. This appearance fee is not applicable towards the Food & Beverage minimum.

Private Events which have reserved the participation of our resident sommelier are responsible for a \$100.00 supplemental fee. This fee is not applicable towards the Food & Beverage minimum.

2. **MENUS:**

To ensure a successful event, we request that your menu selection and all function requirements be finalized approximately 10 days prior to the date of your function.

GUARANTEE:



The final guarantee of attendance for your event is due the 72 hours before your event (The final guarantee and the number of settings at the table(s) must be the same). After the guarantee is received, the guest count as communicated in writing on the most recent email is not subject to reduction. In the event that you do not provide a guarantee of attendance, the Restaurant will (a) use the original estimate of attendance provided by you, or (b) the number of persons in attendance, whichever is greater, to determine the charges for which you will be fully responsible, including service charges (20%-30%) and taxes. If the final guarantee is lower than the original estimate, KR STEAKBAR reserves the right to charge a rental (or additional charge) based on the food and beverage dollars originally estimated for the most recent head count communicated via email in regards to your event.

3. BILLING INSTRUCTIONS:

Events held in Private Rooms require full payment of charges at the completion of the event. For buyouts, the deposit of 25% will be required to hold the restaurant. Two week prior the event, client shall pay 50% of the total event and 72 hours prior, the event shall be paid in full. Any overcharge will be paid to client in the form of a check and any undercharge will be paid by the client.

TAXES AND SERVICE CHARGES:

All food and beverage is subject to sales tax and service charges. Sales tax is 8.9 %. In Fulton County there is a 3 % additional tax on distilled spirits. An automatic service fee of 20% of the subtotal will be applied to all contracted functions. There will also be a 2% admin fee on all contracted events.

4. PAYMENT:

KR STEAKBAR accepts the following forms of payment: Cash, American Express, VISA, MasterCard, or Discover. We do not accept checks (personal or business), without explicit written permission from KR SteakBar. Company checks may be considered for payment only if specific arrangement has been made and approved the General Manager of KR SteakBar.

5. CANCELLATION:

You may cancel the event subject to the following charges. An authorized representative of Restaurant must receive your notice of cancellation in writing.

- a. Cancellation at or greater than 21 (twenty-one) days before an event: you forfeit deposit.
- b. Cancellation at or fewer than 21 (twenty-one) days before an event: you forfeit deposit or an amount equal to 25 (twenty-five) % of the estimated final bill, whichever is greater.
- c. Cancellation at or fewer than 14 (fourteen) days before an event: you forfeit deposit or an amount equal to 50 (fifty) % of the estimated final bill, whichever is greater.
- d. Cancellation at or fewer than 7 (seven) days before an event: you forfeit deposit or an amount equal to 75 (seventy-five) % of the estimated final bill, whichever is greater.



- e. Cancellation at or fewer than 72 (seventy-two) hours before an event: you forfeit deposit or an amount equal to 100 (one-hundred) % of the estimated final bill, whichever is greater.

6. FOOD AND BEVERAGE POLICIES:

You agree that all food and beverage items purchased or consumed by your attendees at KR STEAKBAR must be supplied and prepared by the Restaurant. No food or beverage may be brought in from an outside source with the exception of specialty cakes. It is the policy that no alcoholic beverages may be brought into KR STEAKBAR for a private function. We reserve the right to request proof of legal drinking age when necessary. Georgia law prohibits the removal of alcoholic beverages from the premises. KR STEAKBAR strictly prohibits the application of unmet F & B minimums in exchange of "TO-GO" food or any other consumables not being consumed on the premises. KR STEAKBAR will not issue "GIFT CARDS" in trade for unmet F & B minimums.

7. DECORATIONS / SIGNAGE / RESTAURANT AMBIANCE:

Decorations or displays, excluding table centerpieces, brought into The Restaurant by the guest must be approved prior to arrival. Items may not be attached to any stationary wall, floor, window or ceiling with nails, staples, tape, or any other substance in order to prevent damage to the furnishings. We do not have in house av equipment. We charge a \$100 rental fee for use of our the screen.

LIABILITY:

KR STEAKBAR reserves the right to inspect and control all private functions. The guest agrees to be responsible for any damage to the Restaurant. KR STEAKBAR shall not be responsible for damage or loss of any merchandise or articles brought into the Restaurant, or for any items left unattended.

8. DEFAULT:

The failure and/or refusal by you to make payment as specified in the Agreement, at the option of the Restaurant, shall constitute cancellation of the event by you. The Restaurant shall retain all deposits and advance payments.

9. THIRD PARTY REPRESENTATION:

KR STEAKBAR will only recognize this fully executed contract as the binding agreement between clientele and KR STEAKBAR for services rendered in accordance with our regular business practices. Third party amendments to said agreement either by the client or third party representative of the client shall not affect the enforcement of this contract nor determine the rendering of service as set by the binding parameters of this contract. Any physical changes to the language contained within or to the contract itself without written approval by KR STEAKBAR shall render this agreement null and void and shall result in forfeiture of the event and all agreed upon services provided by KR STEAKBAR.