



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 50 (MAX) 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.

Private Dining Coordinator

privatedining@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 items that your guests will choose from.
Select 3 sides to be served "Family Style" for the tables.
Seasonal Family Style Desserts

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.
Seasonal Family Style Desserts

Some items are seasonal and subject to change due to availability



Placed or Passed Appetizer Menu

\$2.00 per piece

- Meatball, Spicy Marinara, Parmesan
- Arancini, cacio e pepe, cauliflower sage puree

▪ **\$3.00 per piece**

- Pork Belly, polenta, calabrese jam, pickled cherry
 - Trumpet Mushroom, Salsa Verde
- Seared Tuna, gold beet puree, citrus breadcrumbs
 - Smoked Salmon Crostini, Dill, Jalapeño

\$4.00 per piece

- Hanger Steak, Arugula, Balsamic
- Lobster Fritter with Paprika Aioli
- Beef Tartar Crostini, Capers, Shallot

\$6.00 per piece

- Spinalis Steak, Arugula, Balsamic
 - Filet, Salsa Verde
 - Prosciutto Wrapped Shrimp
- Champagne Compressed Strawberry with Cream
 - Herb Chilled Mussels

Salumi and Formaggi

Salumi Misti- Prosciutto, Bresaola, Coppa, Napoli, Pickled Vegetables (\$25 / Accommodates 4 People)

Formaggi Misti – Pecorino Toscana, Fiore Sardo, Robiola (\$19 / accommodates 4 people)



\$65 Per Person - 4 Courses

Antipasti

(CHOOSE 3 FOR YOUR MENU)

- Meatball, calabrese marinara []
- Pork Belly, calabrese jam, polenta, pickled cherry []
- Arancini, carbonnara, English pea, guanciale jam []
- Charcuterie []

Insalti

(GROUPS OVER 21 MUST CHOOSE ONE)

- Seasonal Salad house vinaigrette []
- Romaine, anchovy, parmesan, crouton []

Terre e Mare (entrees)

(CHOOSE 3)

- Chicken, calabrian chili & vinegar []
- Salmon, farro verde, sunchoke puree, compressed grapes, pecans []
- Shell steak 8 oz, horseradish, espresso demi []
- Seasonal vegetable plate always offered for vegetarians and vegans

***Contorni (sides)**

(CHOOSE 3 TO BE SERVED FAMILY STYLE)

- Fingerling potatoes, garlic aioli []
- Roasted asparagus, crème fraiche, basil, sunflower seeds []
- Roasted Cauliflower, golden raisins, paprika, pecorino []
- Brussels sprouts, Calabrian chili []

Dessert

(Seasonal Family Style Desserts)



\$75 Per Person - 4 Courses

Antipasti

(CHOOSE 3 FOR YOUR MENU)

- Meatball, calabrese marinara []
- Pork Belly, calabrese jam, polenta, pickled cherry []
- Arancini, carbonnara, English pea, guanciale jam []
- Charcuterie, salumi and formaggi []

Insalti

(GROUPS OVER 21 MUST CHOOSE ONE)

- Season Salad, House vinaigrette []
- Romaine, anchovy, parmesan, crouton []

Terre e Mare (entrees)

(CHOOSE 3)

- Chicken, Calabrian chili & vinegar []
- Salmon, farro verde, sunchoke puree, compressed grapes, pecans []
- Ribeye 10 oz, arugula & aged balsamic []
- Filet 6 oz, salsa Verde []
- Pork Chop, apricot & brandy, almonds, rosemary new potatoes []
- Seasonal Vegetable plate always offered for vegetarians and vegans

***Contorni (sides)**

(CHOOSE 3 TO BE SERVED FAMILY STYLE)

- Fingerling potatoes, garlic aioli []
- Roasted asparagus, crème fraiche, basil, sunflower seeds []
- Roasted Cauliflower, golden raisins, paprika, pecorino []
- Brussels sprouts, Calabrian chilis []

Dessert

Seasonal Family Style Desserts



\$100 Per Person - 4 Courses

Antipasti

(CHOOSE 3 FOR YOUR MENU)

- Meatball, calabrese marinara []
- Pork Belly, calabrese jam, polenta, pickled cherry []
- Arancini, carbonarra, English pea puree, guanciale jam []
- Charcuterie, salumi and formaggi []
- Seared tuna, spring onion puree, pickled carrot and ginger salad, chili oil []
- Burrata, strawberry & rhubarb jam, arugula pesto, sunflower seeds, lavash, balsamic []

Insalti

(GROUPS OVER 21 MUST CHOOSE ONE)

- Seasonal salad, house vinaigrette []
- Romaine, anchovy, parmesan, crouton []

Terre e Mare (entrees)

(CHOOSE 3)

- Chicken, Calabrian chili & vinegar []
- Pork Chop, apricot & brandy, almonds, rosemary new potatoes []
- Ribeye 20 oz, arugula & aged balsamic []
- Shell steak 8 oz, horseradish, espresso demi []
- Filet 8 oz, salsa Verde, fried pickled onions []
- Spinalis (cap of ribeye) 10 oz, charred lemon, roasted garlic []
- Salmon, farro verde, sunchoke puree, compressed grapes, pecans []
- Seasonal Vegetable plate always offered for vegetarians and vegans

***Contorni (sides)**

(CHOOSE 3 TO BE SERVED FAMILY STYLE)

- Fingerling potatoes, garlic aioli []
- Roasted asparagus, crème fraiche, basil, sunflower seeds []
- Roasted Cauliflower, golden raisins, paprika, pecorino []
- Brussels sprouts, Calabrian chilis []
- Trumpet mushrooms, pine nut crumble []

Dessert

Seasonal Family Style Desserts



\$150 Per Person - 4 Courses

Antipasti

(CHOOSE 3 FOR YOUR MENU)

- Scallop crudo, tri-citrus, maldon salt []
- Pork Belly, calabrese jam, polenta, pickled cherry []
- Mussels, tomato fennel broth, brioche []
- Charcuterie, salumi and formaggi []
- Seared tuna, spring onion puree, pickled carrot and ginger salad, chili oil []
- Burrata, strawberry & rhubarb jam, arugula pesto, sunflower seeds, lavash, balsamic []

Insalti

(GROUPS OVER 21 MUST CHOOSE ONE)

- Seasonal salad, house vinaigrette []
- Romaine, anchovy, parmesan, crouton []

Terre e Mare (entrees)

(CHOOSE 3)

- Chicken, Calabrian chili & vinegar []
- Veal Chop, apricot and brandy, almonds, rosemary new potatoes []
- Ribeye 20 oz, arugula & aged balsamic []
- 16oz NY Strip, espresso demi, horseradish []
- Filet 8 oz, poached lobster, salsa Verde, fried pickled onions []
- Spinalis (cap of ribeye) 10 oz, seared shrimp charred lemon, roasted garlic []
- Halibut, avocado puree, orange coriander, jicama []
- Seasonal Vegetable plate always offered for vegetarians and vegans

***Contorni (sides)**

(CHOOSE 3 TO BE SERVED FAMILY STYLE)

- Fingerling potatoes, garlic aioli []
- Roasted asparagus, crème fraîche, basil, sunflower seeds
- Roasted Cauliflower, golden raisins, paprika, pecorino []
- Saffron risotto, burrata, chipotle []
- Brussels sprouts, Calabrian chilis []
- Truffle risotto, herb ricotta, sunflower seeds []

Elevated Seasonal Mini Dessert Platters

(TO BE SERVED FAMILY STYLE)

FOOD AND BEVERAGE MINIMUMS: January-November

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. PLEASE PAY CLOSE ATTENTION TO THE ROOM MINIMUMS FOR YOUR EVENT. Once the contract is signed you are responsible for the conditions in the contract which includes the room minimums.

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 'speakeasy' has a small bar with cocktail tables and a private dining area, private bathrooms and a private entrance.

Full Room speakeasy Buyout

\$2000.00 Tuesday-Wednesday

\$3000.00 Thursday

\$6000 Friday

\$7000.00 on Saturday.

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

\$5500.00 Friday

\$6500.00 Saturday

SEMI PRIVATE BUREAU ROOM (WEEKENDS ONLY)

ROOM IS DIVIDED WITH HEAVY DIVIDER CURTAINS

EACH SIDE SEATS 10-15PP

\$2750.00 Friday

\$3750.00 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.

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.

1. **MENUS:**

To ensure a successful event, we request that your menu selection and all function requirements be finalized when the contract is signed. Menu Changes may be made up to 10 days prior to the event

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.

2. **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.

3. 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.

4. 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.

5. 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.

6. DECORATIONS / SIGNAGE / RESTAURANT AMBIANCE:

Decorations or displays, excluding table centerpieces, brought into The Restaurant by the guest must be approved prior to arrival. No confetti or glitter is allowed at any

time. Open flames must be certified as safe in order to be used. 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 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.

7. 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.

8. 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.