



PRIVATE DINING

Informational Packet



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Private Parties

Dear Guest,

Thank you for choosing to have your private event here at Kyma. We pride ourselves in the ability to offer a space fit for all party needs.

Our Clubroom is located beyond the marble Greek fish display through the white sheer curtains that enclose the room.

With original Paul Chelko paintings, blue carpet and mood lighting, every private event transports you to a night in the Greek Isles.

Our open air patio allows guests to enjoy a casual and relaxed atmosphere reminiscent of a Greek veranda overlooking the Mediterranean.

There is no minimum guest requirement for either Private Dining space. Both areas can be configured to comfortably accommodate groups of many sizes.

Our Club Room can accommodate up to 36 guests for a sit down dinner and the patio can accommodate up to 65 guests for cocktails and hors d'oeuvres.

We look forward to helping you make memories for your special event.

Nicholas Sousounis
General Manager
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General Banquet Information

GUARANTEE

A final guarantee of the number of guests is due two (2) business days prior to the event. Otherwise, you will be charged for the number of guests originally stated on your Private Dining Agreement.

FOOD AND BEVERAGE MINIMUM

There are food and beverage minimums, which vary depending upon the size of the room. They are non-inclusive of service charge and tax. Meetings may be subject to room rental fees. We will honor your preferred room selection. However, we reserve the right to change the room and make adjustments based on space requirements, with a proper notification of the client.

SERVICE CHARGE AND TAX

There is a twenty percent (20%) taxable service charge, or minimum service charge applied to food, beverage and audio/visual equipment.

A minimum taxable service charge for lunch is \$150.00 and dinner is \$250.00.

An eight percent (8%) sales tax applies to the total food and beverage bill.

MENU AND PRICING

Final menu selections should be made no later than two (2) weeks prior to an event and no sooner than three (3) months out in order to guarantee the selections and prices.

We are happy to provide dietary substitutions upon advance request.

General Banquet Information

PARKING

Valet parking is available at a \$2 fee.

DÉCOR

White table linens and navy napkins are complimentary for all events. We will assist you with ordering any specialty linens, floral arrangements, etc. Specialty linens order has to be finalized ten (10) days prior to the event to avoid extra shipping or restock fees.

ENTERTAINMENT

Entertainment must be approved through Kyma. It is our pleasure to assist in arranging any entertainment needs for your event.

ULTIMATE CARDS AND PROMOTIONS

Ultimate Dining Cards and other promotions (unless designated as such) may **not** be used in conjunction with and for payment of Private Dining.

Chef Pano's Tasting Meze Menu

45. / 55. Per Person

Greek Spreads and Your Choice of 4/6 Appetizers and 2 Desserts

Greek Spreads

Served with Grilled Pita Bread

"Melitzanosalata" roasted eggplant, walnuts, and mint

"Htipiti" roasted red holland peppers and feta cheese

"Tzatziki" Greek yogurt, cucumber, and dill

Appetizers

Please choose 4/6 appetizers from the following:

Raw Oysters (4) served on the half shell over ice, coriander saffron mignonette

Roasted Oysters (4) champagne "avgolemono", russian osetra caviar

Cod Fritters house cured & thinly crisped, with warm potato and garlic puree

"Saganaki" Prawn braised, tomato, ouzo, crumbled feta cheese

Baby Calamari crisped in olive oil, chickpea puree, thrombi olives, tomato

Zucchini Fritters with saffron yogurt

Ahi Tuna Kefte tuna meatballs, braised with chickpeas, pearl onion leaves, "tara-mousse"

Wood-Grilled Octopus pickled red onions, aged red wine vinegar, e.v.o. oil

"Dolmades" Stuffed Grapevine Leaves bulgur, tomato, onions, mint, cumin-yogurt

"Saganaki" Pan-Fried Cheese kefalograviera cheese, barbayanni ouzo, lemon

"Spanakopita" Spinach And Feta Cheese Triangles country-filo wrapped

Spicy Lamb Pie rolled in country filo, baby arugula salad, kalamata olives

Pork Ribs 3-bone rib, grilled with coriander and oregano, coriander yogurt

Slow Cooked Eggplant Stew sweet onions, tomatoes

Giant White Kastorian Bean Stew tomatoes, onions, dill

Oven Roasted Baby Beets potato-garlic puree "skordalia"

Meze Menu Continued

Greek Fries tossed with oregano, lemon, kefalograviera cheese

Quinoa Salad with toasted pine nuts, preserved lemon, parsley

"Horiatiki" Traditional Country Salad tomatoes, cucumber, holland peppers and red onions with selected greek olives, feta cheese and e.v. olive oil

"Pantzaria" oven Roasted Baby Beets warm manouri cheese, roasted walnuts, baby beet sorbet, romaine

"Maroulosalata" Lettuce Salad vidalia onions, lemon vinaigrette

Calamari "Pasta" thinly sliced and sauteed Maine calamari

Mussels "No Shells" steamed in white wine, feta cheese, Holland peppers, "Constantinople"

Sausage & Peppers "Loukaniko" three peppers, tomato compote, calabrese chili's

Drunk Mans Stew braised leg of lamb, winter root vegetables, Greek brandy "Mextaxa"

Ahi Tuna Tartare wild mushrooms "a la greque", kataiffi tuille

Sweet Breads sauteed veal sweet breads, butternut squash, chestnuts, sage, sourdough toast

Desserts

Please choose two from the following:

Galaktoboureko semolina custard tart, baked in filo, mahlepi ice cream, toasted sesame tuille

Creamy Rice Pudding lightly dusted with cinnamon

Baklava rolled version with pistachio ice cream and candied pistachios

Loukoumades Greek dessert fritters, chopped walnuts, cinnamon, topped with honey from Pelopones

Yogurt & Honey imported Greek yogurt topped with attiki honey and candied walnuts

"Kantaifi" Banana slow roasted in shredded filo, flourless chocolate cake, yogurt ice cream

Santorini Chocolate Lava Cake cinnamon ice cream

Chef Pano's Tasting Meze Dinner

55./ 65./ 75. / 85./ 125./ Per Person

Greek Spreads: Your Choice of 3 Appetizers, 1 Salad, and 2 Desserts & Entrée or Entrée Combination of Your Choice:

Entrees

Please choose from the following:

55. Options

- Chicken
- Add Whole Prawns (+8 sup)
- Add Whole Fish (+10 sup)

65. Choice of 2

75. Choice of 3

- Whole Fish
- Whole Prawns
- Lamb Chops
- Chicken
- 8 oz. Filet (+10 sup)
- 10 oz. Ribeye (+10 sup)

85. Options

(Minimum 72 Hour Notice)

- Whole leg of Lamb
- Whole Fish (+10 supp)

125. Option

(Minimum 1 Week Notice)

- Whole Lamb on the Spit - Greek Easter Style

Description of Entrée Selections

Whole Fish:

KyMa's whole fish selection is determined on the day of your event based on the sizes of the fish flown in fresh that day. Standard fish selections for large parties are; Grouper, Red Snapper, Arctic Char, Lavraki and Tsipoura.

The fish is grilled over an oak wood fire and basted with imported Greek olive oil and lemon juice.

Whole Prawns:

KyMa's whole prawns are flown in from the Gulf of Mexico. They are shelled and grilled over an oak wood fire, basted with imported Greek olive oil and lemon juice. The prawns are cooked with the head on for the best flavor and texture, then accompanied by our signature Wilted Wild Greens with Quinoa.

Chicken:

Our Chefs pan roast the chicken breasts until the skin is crispy and the meat is juicy. The chicken is accompanied by our famous Greek fries and tzatziki yogurt spread.

Lamb Chops:

KyMa's Lamb is a rack of lamb cut into lamb chops. Each lamb chop is marinated for three days in plenty of olive oil, lemon juice, oregano, rosemary, and thyme, then grilled over an oak wood fire and based with imported Greek olive oil and lemon juice. Our grilled lamb chops are accompanied by our famous Greek fries and tzatziki yogurt spread.

Beef:

KyMa's filet is prime. Our guests can choose either our Filet Mignon or Beef Ribeye (guest favorite). Our chefs grill the beef over an oak wood fire, basting with imported Greek olive oil and lemon juice. KyMa's grilled beef is accompanied by our famous Greek fries and homemade parsley sauce.

Leg of Lamb:

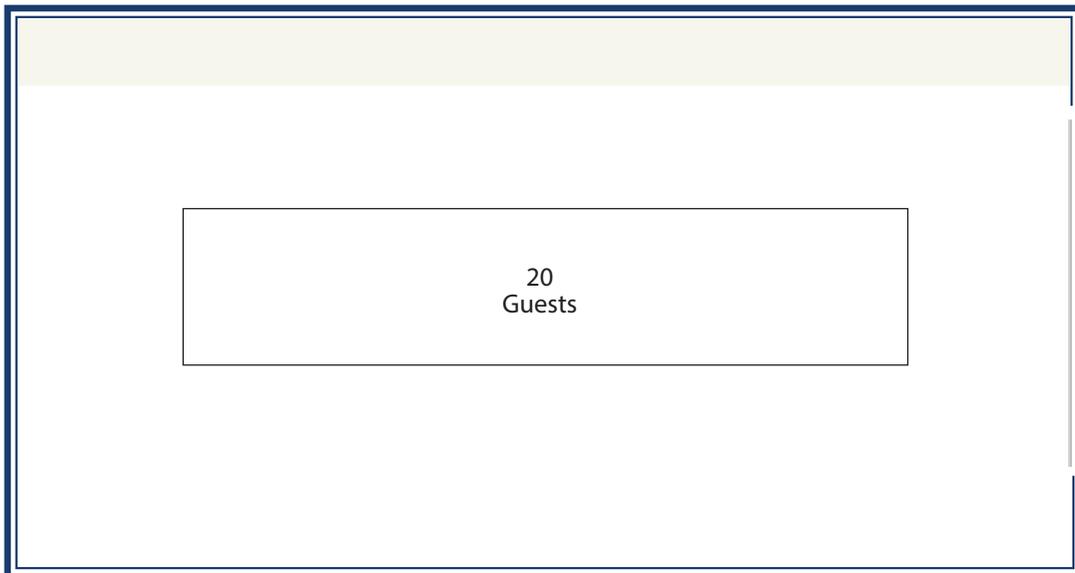
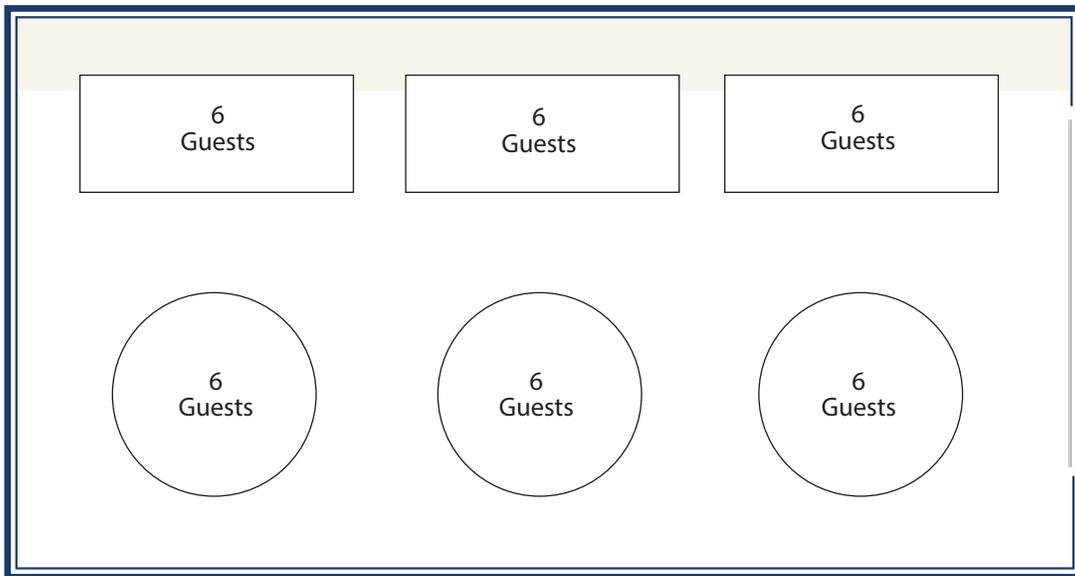
Each leg of lamb is braised for up to 12 hours. The lamb jus is then finished with fresh tomatoes, herbs, sweet onions and a tiny flour and yogurt pearl pasta that soaks up all of these wonderful flavors.

Banquet Rooms

CLUBROOM

Height 14' (at the raised portion of the ceiling)
Length 28'
Width 14.8'

Additional table arrangements are possible to accommodate individual guest







CLUBROOM



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Thank You