



CAPACITY	SEATED	RECEPTION
FAIR	80	125
CANVAS	60	150
ENTIRE VENUE	150	350

FOOD & BEVERAGE MINIMUM	MONDAY – SUNDAY
FAIR	\$2500
CANVAS	\$2500
ENTIRE VENUE	\$4000

- **NO SPACE FEE.** If food and beverage minimum is not met, balance will be applied as room rental.
- Food and beverage minimums do not include 20% service charge and 8% tax.
- Outside food and beverages are **not** permitted. Please see catering menu and bar services.

PRIVATE SPACE INCLUDES:

- 4 Hour **EVENT** Time. \$150 for each additional hour.
- 3 Hour **SUPPORT** Time
- Complimentary Self Parking
- Room Set Up
- Self Coat Check
- LOFT Tables
14- 60 inch Round Tables : 10 - 4 Top Tables : 9 - Highboys
- LOFT Chairs
70 - Chocolate Chairs : 70 - Pecan Chairs : 36 - Barstools
- Audio Visual Services
House Sound System : Podium : Microphone : LCD Projector & Screen : Free Wireless Internet

LOFT CATERING MENU

TAPAS \$4 PER PERSON PER SELECTION

50 guests minimum per selection. [3] Tapas minimum.

- Gourmet Cheese Board with Dried Fruits, Nuts, Cheese Honey, and English Crackers
- Chilled Seasonal Fruit with Vanilla Infused Dip
- Chilled Seasonal Vegetables with Creamy Ranch
- Penne Pasta **SELECT 1** Three Cheese Alfredo | Roasted Vegetable Marinara
- Stuffed Crimini Mushrooms with Spinach and Goat Cheese
- Hot Spinach and Artichoke Dip **SELECT 1** Tortilla Chips | Pita Rounds
- Mozzarella “Smores” with Sun Dried Tomatoes, and Pesto
- Shanghai Vegetable Spring Rolls with Sweet & Sour Sauce
- Bruschetta with Plum Tomatoes, Goat Cheese, Basil & Balsamic Glaze
- Cheese Quesadilla Trumpets with Chunky Salsa & Sour Cream
- Roasted Vegetable Skewers with Balsamic Glaze
- Flavored Hummus and Gourmet Spreads served with Pita Rounds and Artisan Breads
- Herb Chicken Skewers **SELECT 1** Caribbean | Portobello Wine Sauce | Thai Peanut
- Chicken Drumettes **SELECT 1** Spicy Honey Sauce | Lemon Herb | Sweet Chile Sauce
- Crispy Chicks with Honey Dijon Dipping Sauce
- Sante Fe Chicken Egg Rolls with Avocado Ranch
- Turkey or Beef Meatballs **SELECT 1** Hawaiian Sweet and Sour | Tangy BBQ
- Tortilla Pinwheels with Roasted Pepper Cream Cheese, Smoked Turkey Breast & Arugula
- Angus Flank Beef Skewers **SELECT 1** Asian Teriyaki | Lemon Rosemary
- Mini Cheese Sliders with Spicy Mustard
- Skewered Angus Beef with Mushroom, Onion, and Potato **ADD \$1**
- Shrimp served with Lemons & Vodka Infused Cocktail Sauce **SELECT 1** Chilled | Grilled
- Shrimp Skewers with Pesto Cream Sauce
- Petite Crab Cakes with Classic Chipotle Remoulade **ADD \$2**
- Chilled Smoked Salmon with Dill Cream Mousse on Crispy Toast Point
- Blackened Salmon Squares
- Smoked Oak Roasted Salmon with Sweet Chile Sauce **ADD \$1**
- Mini Apricot BBQ Pork Biscuit
- Skewered Grape Tomato, Buffalo Mozzarella, Artichoke, Cured Salami, and Basil Olive Oil
- Assorted Petite Quiches
- Mini Gourmet Pizzas **SELECT 2** Tomato Basil | Veggie | Pepperoni | BBQ Chicken
- Spicy Shrimp, Andouille Sausage and Vegetable Skewers with Creole Mustard **ADD \$1**

ACTION STATIONS \$10 PER PERSON PER STATION

50 guest minimum per station. Station attendant required per 50 guests.

CARVERY

Each carvery is served with Assorted Rolls and Appropriate Condiments.

Sage and Sea Salt Rubbed Beef Tenderloin Served with Classic Béarnaise **ADD \$3**

Roasted Turkey Served with Cranberry Chutney and Whole Seed Mustard

Maple Glazed Ham Served with a Champagne Mustard Sauce

THE GARDEN PATCH

The ultimate salad bar! Romaine, Field Greens, and Spinach served with assorted dressings.

Your choice of: Grilled Chicken, Avocados, Shaved Parmesan, Tomatoes, Mozzarella, Cucumbers,

Dried Cranberries, Goat Cheese, Bacon, Crushed Walnuts, and Artisan Garlic Croutons.

PASTA ITALIANO

2 choices of Pasta: Tortellini and Penne. Served with Homemade Sauces, Roasted Vegetables, Spinach, Grilled Chicken, Shrimp and Fresh Parmesan Cheese.

SELECT 2 Three Cheese Alfredo | Roasted Vegetable Marinara | Pesto Cream

MASH-TINI BAR

Sweet Potatoes and Yukon Gold Potatoes served with Homemade Gravies, Bacon, Cheese, Sour Cream, Brown Sugar, Cinnamon, Butter, Chives, Onions, & Mushrooms.

SELECT 2 Traditional Brown Gravy | Seafood Gravy | Tangy Cheddar and Beer Sauce

NOODLE BOWL

Glass Noodles served with Chicken or Shrimp and tossed with a Teriyaki Vegetable Stir Fry cooked to order. Each bowl served in Asian Boxes with Chop Sticks. **ADD \$3**

MEXI-LOCO

Add a little fiesta to your menu! Black Beans with Roasted Red Peppers, Sautéed Onions and Peppers mixed with Grilled Chicken and Marinated Skirt Steak. Served with Shredded Cheddar, Tomatoes, Guacamole, Salsa, Lettuce and Sour Cream. **ADD \$2**

MY THAI

Asian style vegetables stir fried with Jasmine Rice, Chicken, Beef or Shrimp. **ADD \$3**

SELECT 2 Thai Curry | Sweet Teriyaki | Sesame Ginger

CLASSIC SHRIMP AND GRITS

A southern classic...Remixed! the flavors of New Orleans with the homemade goodness of grilled shrimp, sautéed vegetables, and southern style grits served in a martini glass.

“OFF THE WALL” FRIED CHICKEN AND WAFFLES

Southern Fried Chicken & Waffles served with Whipped Cream, Maple Syrup, & Sweet Butter.

SELECT 2 COMPOTES Strawberry | Blueberry | Peach | Cinnamon Apple

ROCKIN RISOTTO

Arborio Rice with Grilled Chicken and Shrimp, Roasted Red Peppers, Black Olives, Sun Dried Tomatoes, Wild Mushrooms, and Parmesan Cheese.

SELECT 2 Chicken Broth | Vegetable White Wine | Roasted Tomato Broth | Spicy Crab Broth

DINNER BUFFET \$21 PER PERSON

25 guest minimum. **Buffet Includes** Salad, One Entrée, Two Sides, Soft Rolls & Georgia Peach Iced Tea.
ADD PER PERSON Entrée \$5 | Side or Salad \$4 | Seated Dinner \$7

SALAD Select 1

Classic Caesar House Salad with Cranberries & Goat Cheese
Potato Salad Pasta Primavera

MAIN ENTRÉE Select 1

Oven Roasted Chicken	Fried Chicken	Herb Roasted Chicken Breasts
Chicken Marsala	Pan Seared Tilapia	Tender Pork Loin Add \$2
Angus Flank Steak Add \$4	Salmon Filet Add \$5	Beef Tenderloin Add \$7

SIDES Select 2

Collard Greens with Smoked Turkey	Fire Roasted Corn
Sautéed Asparagus with Garlic Butter	Green Bean Casserole
Red Skinned Mashed Potatoes	Roasted Potatoes with Rosemary & Garlic
Sweet Potato Soufflé	Southern Style Green Beans
Wild Rice Pilaf with Fresh Herbs	Macaroni and Cheese
Cornbread Dressing	Seasonal Steamed Vegetables

THEMED BUFFET \$19 PER PERSON PER BUFFET

25 guest minimum. Served with Georgia Peach Iced Tea. No Modifications.

SOUTH OF THE BORDER

Chicken and Steak Fajita Bar with Soft Tortillas, Spanish Rice, One Side Item, and all the fixings!

CLASSIC ITALIAN

Caesar Salad, Meat Lasagna & Spinach Alfredo Pasta with One Side Item and Garlic Bread.

BIG EASY

House Salad, Bourbon Glazed Chicken, Andouille Sausage & Shrimp Etouffee served with Red Beans & Rice, Fire Roasted Corn, and Corn Muffins.

BACKYARD BBQ

Jack Daniels BBQ Glazed Chicken and Pulled Pork served with Soft Rolls, Southern Style Potato Salad, and Brown Sugar Baked Beans.

CRAVIN ASIAN

Asian Salad with Ginger Sesame, Teriyaki Chicken, Shrimp LoMein, & Vegetable Fried Rice.

BREAKFAST.BRUNCH.LUNCH

25 guest minimum. Brunch 50 guest minimum.

GOOD DAY ATLANTA

Assorted Pastries, Muffins, Bagels with Cream Cheese & Sweet Butter, Orange Juice & Coffee **\$9**

CASTLEBERRY KITCHEN

Creamy Southern Grits, Scrambled Eggs, Applewood Bacon, Turkey Sausage, Buttermilk Biscuits with Sweet Butter and Preserves, Orange Juice & Coffee **\$16**

BRUNCH UPGRADE Waffles with Berries and Cream, House Salad, Herb Roasted Chicken Breast, Wild Rice Pilaf, and Georgia Peach Iced Tea **ADD \$7**

DAY AT THE DELI

An assortment of ½ Prepared Sandwiches. Deli station includes: Chilled Pasta Salad, Assorted Potato Chips, Baked Cookies, and Raspberry Lemonade **\$10**

SNACK ATTACK \$6 PER SELECTION

Everyone deserves a fun break. 25 guest minimum.

GIVE ME A BREAK! Assorted Potato Chips and Baked Cookies served with Georgia Peach Tea.

GOOD TIMES Soft Pretzels with Melted Cheese & Mustard, Baked Cookies, and Lemonade.

MILK AND COOKIES Fudge Brownies and Baked Cookies served with Milk.

THE ENERGIZER Granola Bars & Whole Fruit served with Raspberry Lemonade.

DESSERTS \$5 PER SELECTION

50 guest minimum.

DECADENCE

Assorted Miniature Cakes, Tortes, and Tarts. A delicious Triple Threat!

SWEET SHOOTERS

Assorted Miniature Dessert Shooters. Just enough to satisfy your sweet tooth!

CHOCOLATE FOUNTAIN

Yummy Milk Chocolate Fountain with Marshmallows, Pretzels, Strawberries, & Pound Cake. **Add \$4**

BEVERAGE SERVICE \$2 PER PERSON PER STATION

25 guest minimum.

- Georgia Peach Iced Tea
- Raspberry Lemonade
- Coffee and Hot Tea Service
- Soft Drinks, Juice and Bottled Water **ADD \$1** *Beverage attendant required.

BAR SERVICES

OPEN BAR Unlimited drinks paid by host. Priced per person.

	BEER/WINE	CALL	PREMIUM
[2] Hour Service	\$16	\$19	\$22
Each Additional Hour	\$5	\$6	\$7

SIGNATURE DRINK BAR 2 Hour Signature Bar with 2 Liquors of choice. **\$12 per person**
Call Upgrade **ADD \$1**. Premium Upgrade **ADD \$2**

TICKET BAR Drinks paid by host. Priced per ticket. Redeem for Liquor, Beer, or Wine.

CONSUMPTION BAR Drinks paid by host. Bar amount paid in advance by client.

CASH BAR Drinks paid by guests.

DRINK PRICES

SOFT DRINKS, JUICE & BOTTLED WATER	\$3
DOMESTIC BEER	\$4
Budweiser Light	
IMPORTED BEER	\$6
Heineken : Corona : Amstel Light	
HOUSE WINE	\$6-8 : \$30-35 per bottle
Merlot : Pinot Noir : Chardonnay : Pinot Grigio : Moscato	
HOUSE LIQUOR	\$7
CALL LIQUOR	\$8.50
PREMIUM LIQUOR	\$9.50
MARTINIS	\$8-12
SPARKLING CIDER TOAST	\$3 per person
CHAMPAGNE TOAST	\$5 per person
HOUSE CHAMPAGNE BOTTLE	\$25 per bottle
PREMIUM CHAMPAGNE BOTTLE	\$100 per bottle

	CALL BRANDS	PREMIUM BRANDS
BOURBON	Jack Daniels	Makers Marke
GIN	Tanquary	Bombay Sapphire
RUM	Bacardi	Bacardi
SCOTCH	Dewars White	Chivas Regal
TEQUILA	Jose Cuervo	Patron
VODKA	Absolut	Grey Goose
WHISKEY	Seagrams 7	Crown Royal
COGNAC		Hennessey

Toasts minimum 25 guests. Open bar minimum 50 guests. All bars require bartenders

DEPOSITS : PAYMENTS : FEES

DEPOSIT

- **\$500** Canvas or Fair and **\$1000** Entire Venue.
- Event space is **NOT** reserved until deposit is processed.
- Event space is available on a **First Come First Serve** basis. **NO** tentative holds.
- Events book **less than 15 DAYS** from event date, require **50%** of the minimum.

PAYMENTS

- **50%** of total contract amount due **60 DAYS** prior to event.
- Final payment due **1 WEEK** prior to event.
- The event will be cancelled if scheduled payments are not received.
- All major credit cards, checks, and cash accepted for payment.
- **NO** checks accepted less than **15 DAYS** from event date.
- **\$50** fee for all return checks.

CANCELLATION

- **50%** deposit refundable, Events cancelled more than **60 DAYS** from event date.
- All other monies paid **before or after 60 DAYS cancellation** are **non-refundable**.

EVENT FEES

Valet Parking \$150 per attendant

Table Linen \$3 per linen : Black or White

Wedding Ceremony \$300 : 1 Hour Rehearsal, 1 Hour Event Time & Room Flip

Staff 4 Hour event. \$25 per staffer each additional hour.

Cleaning Fee \$100 **REQUIRED**

Courtesy Officer \$100 1 per 75 guests : **REQUIRED**

Bartender \$100 1 per 75 guests

Chef Attendant \$100 1 per 50 guests

Passer \$75 1 per 30 guests

Coat Check \$75

Cake Cutting \$75

LOFT POLICIES

- **GENERAL** LOFT management reserves the right to cancel event or refuse use of its venue for any reason deemed necessary, prior to or during scheduled event.
- **GUEST GUARANTEE** Guest guarantee can be **increased but not decreased** once date is booked. **Final guest guarantee due 1 WEEK prior to event date.** Money is non-refundable if guest count **decreases** prior to event.
- **CATERING** Food will be prepared to serve the guest guarantee. Buffets are not deemed **“all you can eat”**. Minimums apply for all events. **NO Changes to catering less than 72 hours from event date. NO Food or Beverages are to be brought into the venue. Celebration Cakes are permitted.**
- **ALL CATERED EVENTS INCLUDE** Food service and staff, Buffet tables with linen, guest seating, chaffing dishes, buffet utensils, LOFT plates, flatware, disposable cups, & linen paper napkins.
- **TIME** Day events end by 3pm. Evening start at 6pm. All evening events must end by 1am.
- **SMOKING** There is **NO** smoking allowed inside the venue. Designated smoking areas outside.
- **ALCOHOLIC BEVERAGES** The Georgia State Liquor Commission regulates the sale and service of alcoholic beverages. As a licensee, Paschal's Restaurant is responsible for the administration of these regulations. Therefore, **it is our policy that liquor, beer, and wine can NOT be brought into the facility.**
- **NOT PERMITTED** Confetti, wedding rice, pets of any kind, and **open flames or pyrotechnics.**
- **UNDER AGE EVENTS** Requires [1] chaperone per [20] children. Parents must be present 20 minutes before end time to pick up children.
- **WEDDINGS** LOFT requires that all rehearsals, ceremonies, and receptions have a designated coordinator or hostess present to execute all wedding details and schedule. **LOFT is not responsible for décor installation.** Please designate a vendor for set up.
- **LIABILITY** LOFT is not liable for and **cannot assume responsibility for damage or loss of property** left in reserved areas prior to, during, or following your event. We appreciate the premises being restored to the original condition following conclusion of your event. In the event, that any property of LOFT is damaged by the client, its agents, employees, or any person admitted to the venue reserved by client, the client will reimburse LOFT for all damages or unusual cleanup fees.
- **MUSIC AND ENTERTAINMENT** Management reserves the right to refuse entertainment acts that are deemed inappropriate. Music must cease by 1am.
- **PROMOTIONAL MATERIALS** The use of the LOFT brand and/or name for the promotion of your event must be approved by management **BEFORE** public distribution. LOFT has the right to deny any materials deemed inappropriate.
- **DÉCOR** Please do not attach tape, nails, tacks, staples or adhesives to the walls, ceilings, doors, window frames or fixtures. All décor must be approved by management. All floral décor must be treated for insects. **LOFT is not responsible for décor installation.**
- **CHARGES** Food and Beverages are subject to 20% service charge. 8% sales tax. 3% liquor tax .
- **FOOD SERVICE** Due to health regulations and the liability LOFT assumes, **Food or Beverages may not be taken from property after it has been prepared and served.** All food services may **not** exceed [2] hours.
- **RATES** All minimums are subject to change without notice.