



PRIVATE EVENTS BY BUCKHEAD LIFE
WEST PACES FERRY ROAD • BUCKHEAD

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.

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 Wedding Reception”

Cocktail Reception

Select Five Hors d'Oeuvres Passed Butler Style
(12. per person)

Four Hour Bar Package
Includes Premium Brand Liquor, Beer, Wine & Champagne
(41. per person)

Three-Course Dinner

Appetizer or Soup or Salad
Entrée
Dessert Selection or Wedding Cake
(75. per person)

Sommelier Selected Wines with Dinner are included in Bar Package

Executive Chef Jeff Riedel will be delighted to help you customize a menu to suite your taste.

Our Sommelier is ready to assist you with wine pairing.

103 West professional wedding planners Vanessa Sanchez and Julie Murdock 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

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www.buckheadrestaurants.com

Hors d'Oeuvres Selection

Snacks "At the Bar"

Warm Artichoke and Spinach Spread, *Herb and Pumpernickel Crackers*
Variety of Three European Cheeses, *Carr Crackers and Lavosh*
Sea Salty and Sweet Nut Mix
Caramelized Vidalia Onion Dip and Pano's Blue Cheese Spread, *Lavosh*

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 Summer Roll, *Peanut Sauce*
Chilled Jumbo Florida Shrimp, *Pink Brandy Cocktail Sauce (+3.)*
Caprese Bruschetta, *Petit Mozzarella, Grape Tomato, Pesto*
Smoked Irish Salmon on *Potato Blini, Crème Fraîche, Caviar Garnish*
Mini Chicken Taco, *Fresh Guacamole*
Chef Taisheng's Sushi Selection, *California Roll, Spicy Tuna Roll and Salmon Roll (+3.)*

Hot Hors d'Oeuvres

Braised Beef Brisket Roll, *House-Made BBQ Sauce*
Chicken Satay, *Spicy Peanut Sauce*
Seared Prime Beef Sirloin, *Chimichurri*
103 West Spanakopita, *Spinach-Leek-Feta Filling*
Tempura of Florida Shrimp, *Thai Sweet and Spicy Sauce*
Crispy Triple Cream Brie Fritter, *Apricot Glaze*
Creamy Maryland Crab Fritter, *Lemon Aioli*
Steamed Chicken and Leek Dumplings, *Ginger Soy Sauce*
Steamed Pork and Leek Dumplings, *Ginger Soy Sauce*
Wild Mushroom Vol-au-vent with *Truffle Essence*
Tempura Zucchini Fritter, *Saffron Yogurt Sauce*
Roasted Mini Lamb Chops, *Sauce Piquante (+3.)*
Australian Cold Water Lobster Beignets, *Honey Mustard (+4.)*

Menu

Please pre-select one appetizer (or salad), one entrée and one dessert or wedding cake to create your own custom dinner.

Appetizers

Florida Jumbo Shrimp Cocktail, *Hayden Mango Vinaigrette* (+3.)
House-Made Irish Salmon "Pastrami" Gravlox, *Lemon Crème Fraîche, Chives, Quail Egg, Potato Blini*
Maryland Jumbo Lump Crab Cake, *Pommery Lemon Butter Sauce* (+3.)
Braised Beef Short Rib "Ravioli", *Buttery Braising Jus*
Seared Maine Diver Scallops, *Corn Mash, Candied Bacon*
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* (+4.)
Fresh Buffalo Mozzarella and Caprese Salad, *Balsamic Vinaigrette*
Jumbo Lump Crab "Ravioli", *Tomato-Sherry Butter Sauce*

Soups

Maine Lobster Bisque, *Cognac Crème*
Roasted Heirloom Tomato Bisque
Wild Mushroom Velouté, *Truffle Essence*
103 West Creamy Onion Soup, *Parmesan Crouton*
Hot or Chilled Potato-Leek Soup

Salads

Ashland Farm Greens and Grape Tomatoes, *Feta Cheese, Kalamata Croutons, Aged Sherry Vinaigrette*
Hammock Hollow Greens & Crispy Goat Cheese, *Strawberries, Aged Sherry-Orange Vinaigrette*
Boston Bibb Lettuce and Endive, *Blue Cheese, Candied Walnuts, Apple, Citrus Vinaigrette*
Caesar Salad, *Eggless Caesar Dressing, Parmesan-Reggiano, Brioche Croutons*
Iceberg Lettuce Wedge & Vine-Ripe Tomato, *Applewood Bacon, Egg, Chives, Blue Cheese Dressing*

Menu

Entrées

Complemented with Fresh Seasonal Vegetables as selected by our Executive Chef.

Seafood

Slow-Roasted Atlantic Salmon "Princess"
Green Asparagus, Hollandaise

Mediterranean Bronzini • East Coast Striped Bass • Florida Grouper
Tomato-Shallot Butter Sauce

Maine Lemon Sole Sautéed "Meunière"
Lemon Brown Butter

Steak, Chops and Chicken

Double Breast of Tanglewood Farm Chicken Filled with Wild Mushrooms
Shallot Spinach, Brandy Cream Sauce

Roasted or Grilled Breast of Tanglewood Farm Chicken
Hunter Style Mushroom Sauce

Roasted Rack of Colorado Lamb (+4.)
Bordelaise Sauce

Filet Mignon au Poivre, 8 oz.
Mushrooms, Port Wine Braised Shallot, Confit Potato, Brandy Green Peppercorn Sauce

Grilled Filet Mignon "Béarnaise", 8 oz.
Wild Mushrooms

Combination Entrées

Grilled Petite Filet Mignon and Slow-Roasted Organic Irish Salmon Gremolata

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.

Menu

Desserts

Tropical Fruit Pavlova
Lemon Meringue, Passion Fruit Sorbet

103 West Cheesecake
Heyden Mango • Meyer Lemon • Dark Godiva (select one)

Grand Marnier Soufflé
Vanilla Anglaise (50 or Fewer Guests) (+3.)

Almond Tulip Basket, Assorted Hurst Farm Berries
Chambord Whipped Cream

Weiss Chocolate Molten Soufflé Cake
Vanilla Bean Ice Cream

Granny Smith Apple Strudel
Caramel Sauce

Classic Vanilla Bean Crème Brûlée

Pastry Chef Joseph's Trio Plate
Dark Chocolate Mousse Cake, Vanilla Crème Brûlée, Fresh Fruit Tart

"Grande Display" of Petite European Pastries

(Minimum of 50 guests required, additional charge 5. per person)

Fruit Tart, Chocolate Éclair, Opera Cake, Chocolate Dipped Strawberry
Lemon Meringue Tart, Crème Brûlée, White and Dark Chocolate Mousse Cake and more...

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 21% service charge and 8.9% 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
Butter Cream Frosting

Dark Chocolate Mousse Cake
Dark Chocolate Mousse Filling
Butter Cream Frosting

Red Velvet Cake
Traditional Cream Cheese Frosting
Butter Cream Frosting

Carrot Cake
Traditional Cream Cheese Filling
Butter Cream Frosting

Please provide cake designs for approval with our Pastry Chef one month prior to wedding.

103 West guidelines for design:
Round or square cake shapes
Finished in butter cream – no fondant
Please provide fresh flowers, ribbons, toppers or other décor

Menu 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
or
Roquefort Cheesecake
Candied Walnuts, French Ficelle
or
“St. Nectaire Cheese”
Fig Preserve and Multigrain Toast*

Mignardises (3.)

*Assortment of Chocolate Truffles, Pâté de Fruits and Cookies
or white and Dark Chocolate Dipped Strawberries
served with coffee service*

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 Cordial Cart or Stationery Bar (Charged on Consumption)
Crème Chantilly, Lindt Chocolate Shavings and Cinnamon Sticks
Pano's Private Reserve Coffee*

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.

Vendor Guidelines

Attachment of any décor to walls or ceilings is prohibited. Confetti canons, fog or haze machines are not allowed. Building and assembly of décor items on site must be pre-approved.

Vendors may only deliver and pick up items within contracted hour for the event. Vendor access time is two hours prior to the beginning of the event, breakdown is to follow immediately after the end of the event, including all trash, not to exceed one hour.

There is a 200. per hour charge for additional set up and/or breakdown time.

Please contact your Event Sales Manager to schedule all deliveries and pick up.

Wedding Cakes

Our Pastry Chef will custom design delicious Wedding and Groom's Cakes according to your wishes. Cake price varies pending Chef'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 21% taxable service charge applied to food, beverage and rented audio/visual equipment. An 8.9% 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.