



Featuring Private Dining for Every Occasion!

From the farm to table menu design to decor, our experienced and dedicated team will work with you every step of the way to execute the perfect event... whether you're planning a birthday celebration, wedding, social gathering, or corporate event, our goal is to ensure your event is truly unforgettable!

Give us a call at [lenox road bar and grill](#) to start planning your event today!

[lenox road bar & grill](#) located at the Atlanta Marriott Buckhead Hotel
3405 Lenox Road | Atlanta Georgia 30326 | 404-261-9250

Executive Chef Richard Green
Restaurant Sous Chef Ahmed Aichaoui

A Touch of the South

At the [lenox road bar & grill](#) we believe the simplest recipe can be an enjoyment of excellent food with attention to detail, passion and dedicated attitude.

With a casual, high energy atmosphere, flat panel HD TVs, guests can relax enjoy and a glass of wine or a martini while socializing with friends, colleagues and business associates in comfort and style.

Our Location:

3405 Lenox Road N.E. Atlanta, GA 30326
404-261-9250

Restaurant Contacts:

Restaurant Manager, Kevin Przybylo, 404-848-7345
Assistant Manager, William D'Souza, 404-848-7345
Private Event Catering Manager, Sonia Hardy, 404-848-7346

Hours of Operation:

Lunch	11:00am-3:00pm	Dinner	5:00pm-11:30pm
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Private Dining Room Capacity:

Main Dining Room, 150 people
Peachtree Room, 50 people
Southern Peach, 20 people
Outdoor Patio, 75 people

Parking:

Event self-parking and valet parking is complimentary up to four hours

Methods of Payment:

Cash and all major credit cards are accepted

Smoking:

Smoking is not permitted inside of the hotel, restaurant, bar or private dining rooms

Our Appetizers

STEAK BITES 3.25, per serving
cajun spiced and blackened beef tenderloin tips, mushrooms and green onions and served with a soy-butter dipping sauce

COLOSSAL SHRIMP 3.75, per piece
phyllo wrapped jumbo gulf shrimp, cider glaze, wilted spinach, apple-wood smoked bacon

SOUL ROLL 2.75, per serving
collard greens, red beans and rice, wrapped like an egg roll, deep fried and served with herbed vinaigrette

Artisan Flatbread Pizza 4.00, each

MUSHROOM-WILD - mushroom blend, crumbled chèvre', tomato sauce, roasted garlic, basil oil

PEAR AND BLEU - poached pears, smoked bacon, bleu cheese, arugula, touch of honey, balsamic glaze

MARGHERITA -fresh mozzarella, tomato, basil

MEZZE 4.25 per serving
Black-eyed pea hummus, whipped pimento cheese, chèvre with local honey, vegetable crudité and grilled flat bread

FRIED GREEN TOMATOES 3.25 per serving
corn meal and panko crusted green tomatoes, deep fried and served on a red pepper rouille and topped with crumbled goat cheese and served with a spicy remoulade dipping sauce on the side

MEAT N CHEESE BOARD 7.00, per serving
cured meats and sausage, artisanal cheese, local honey, house made pates, head cheese, house pickles and grilled toast points

BONE IN CHICKEN WINGS 20, per dozen
tossed in buffalo wing sauce, lemon pepper or jamaican me crazy jerk

CAPRESE 3.25, per serving
house made mozzarella, grilled bread, heirloom tomatoes, herbed vinaigrette, and balsamic glaze

LAMB LOLLIPOPS 7.00, each
herb marinated domestic lamb, lightly seasoned and grilled, topped with a lamb demi-glaze and served with a honey mustard mint dipping sauce

CRAB CAKE SLIDERS—remoulade, lettuce, tomato-artichoke relish 7.00, per piece

BURGER SLIDER—wagyu beef, cheese, house made pickles 5.00, per piece

PORK BELLY SLIDER—house bbq sauce, red onions, house made pickles 5.00, per piece

MARKET STYLE CRUIDITE	9.00, per serving
Assorted Fresh Vegetables with Herb Buttermilk Dip and Hummus	
MARKET STYLER FRUIT DISPLAY	10.00, per serving
Assorted Seasonal Sliced Fruit with Minted Yogurt Dip	
INTERNATIONAL CHEESE DISPLAY	13.00, per serving
Assorted International and American Cheeses, Crackers and Assorted Jams and Spreads	

Our Lunch Menus

THE PIEDMONT

(Choice of Salad)

WEDGE

baby iceberg lettuce, candied apple-wood smoked bacon, blistered grape tomatoes, parmesan shard and smoked bleu cheese dressing

CAESAR SALAD

hearts of romaine tossed with parmesan cheese, torn brioche croutons, prosciutto cracklings, and our house made caesar dressing served in a parmesan basket

(Choice of 3 sandwiches)

CRAB CAKE BLT

tomato—artichoke relish, apple-wood smoked bacon, mixed greens, remoulade on a toasted egg bun

LENOX CLUB SANDWICH

thick sliced oven roasted turkey breast, avocado, lettuce, apple-wood smoked bacon, lemon chive aioli on toasted ciabatta bun

CLASSIC RUEBEN

house made corn beef with homemade sauerkraut on toasted marble rye with thousand island dressing and side of our pickles

MEDITERRANEAN CHICKEN SANDWICH

grilled chicken, arugula, roasted red bell pepper, fresh mozzarella cheese, artichoke and tomato relish, basil aioli on focaccia bun

TURKEY BURGER

all white ground turkey patty, grilled and served with avocado, lettuce and tomato on toasted egg bun with lemon-chive aioli

LENOX BURGER

premium black angus beef with american cheese, lettuce, tomato and onion on a toasted egg bun

PIMENTO CHEESE BURGER

homemade pimento cheese tops our premium black angus burger, served with grilled red onion and our house pickles

(Choice of two desserts)

TURTLE CHEESECAKE

caramel sauce, whipped cream

MOLTEN LAVA CAKE

chocolate sauce, whipped cream

KEY LIME PIE

tangy key lime, graham cracker crust, whipped cream

REAL BANANA PUDDING

egg custard, bananas, nilla wafers, whipped cream

“ATLANTA’S OWN”

HIGH ROAD ice cream or sorbet

southern sweet peach iced tea and soft drinks

regular coffee and decaffeinated coffee

\$29.00, plus taxes and service charges

THE WEST PACES

SALAD CHOICES...

CAESAR SALAD

hearts of romaine tossed with parmesan cheese, torn brioche croutons,
and our house caesar dressing served in a parmesan basket

GARDEN SALAD

mixed greens, carrots, cucumbers, roma tomatoes, croutons and
house herbed vinaigrette dressing

ENTRÉE CHOICES...

JOYCE FARMS FRENCH SEARED CHICKEN BREAST

hormone free, herb marinated chicken breast

CHEESE AND TRUFFLE SACCHETTA PASTA

lima beans, roasted sun chokes, mushrooms, sundried tomato, fresh herbs tossed in a
roasted garlic cream

MARKET FISH

served with garden rice pilaf and seasonal vegetables

DESSERT

TURTLE CHEESECAKE

caramel sauce, whipped cream

ms. debra's skillet cornbread and muffins

southern sweet peach iced tea and soft drinks

regular coffee and decaffeinated coffee

\$36.00, plus taxes and service charges

Our Dinner Menus

THE MIAMI CIRCLE

SALAD CHOICES...

CAESAR SALAD

hearts of romaine tossed with parmesan cheese, torn brioche croutons, prosciutto cracklings, and our house made caesar dressing served in a parmesan basket

HARVEST SALAD

mesclun lettuce, dried cranberries, candied pecans, crisp red onion, crumbled bleu cheese, roasted beets, and herbed vinaigrette

ENTRÉE CHOICES...

JOYCE FARMS HERB ROASTED CHICKEN

hormone free, half roasted herb marinated chicken, served on a stone ground grit cake, topped with a wild mushroom ragu and grilled asparagus

8 oz NEW YORK STRIP

topped with a cabernet demi-glace and served with roasted garlic smashed potatoes and seasonal vegetables

BRONZE SALMON

skin on wild atlantic salmon, seared until golden and served on wild mushroom carolina gold risotto, smoked tomato broth, tomato petals and grilled asparagus

DESSERT CHOICES...

MOLTEN LAVA CHOCOLATE CAKE

served with fresh whipped cream and raspberry coulis

KEY LIME PIE

tangy key lime, graham cracker crust, whipped cream

ms. debra's skillet cornbread and muffins

southern sweet peach iced tea and soft drinks

regular coffee and decaffeinated coffee

\$42.00, plus taxes and service charges

THE EAST PACES

SALAD CHOICES...

CAESAR SALAD

hearts of romaine tossed with parmesan cheese, torn brioche croutons, prosciutto cracklings, and our house made caesar dressing served in a parmesan basket

ASIAN CHOP SALAD

baby bok choy, Napa cabbage, shredded carrots, red onion, baby corn, broccoli, red bell pepper, wontons, roasted peanuts, sesame-soy vinaigrette

HARVEST SALAD

mesclun lettuce, dried cranberries, candied pecans, crisp red onion, crumbled bleu cheese, roasted beets and herbed vinaigrette

ENTRÉE CHOICES...

12oz. hand cut ribeye steak

8oz. hand cut filet mignon

pan seared florida grouper

1/2 roasted chicken

VEGETABLES AND STARCHES ARE SERVED FAMILY STYLE

(Choose Two)

baked macaroni and cheese

roasted garlic smashed potatoes,

lemon-pepper asparagus

seasonal vegetables

collard green with smoked turkey

DESSERTS CHOICES...

MOLTEN LAVA CHOCOLATE CAKE

served with fresh whipped cream and raspberry coulis

TURTLE CHEESECAKE

served with fresh whipped cream and Carmel Sauce

PEACH COBLER

home made with crumb topping

ms. debra's skillet cornbread and muffins

southern sweet peach iced tea and soft drinks

regular coffee and decaffeinated coffee

\$49.00, plus taxes and service charges

THE PEACHTREE

FAMILY STYLE APPETIZERS...

(Choice of one)

STEAK BITES

cajun spiced and blackened beef tenderloin tips, mushrooms, green onion and served with a soy-butter dipping sauce

COLOSSAL SHRIMP

phyllo wrapped jumbo gulf shrimp, cider glaze, wilted spinach, apple-wood smoked bacon

LAMB LOLLIPOPS

herb marinated domestic lamb, lightly seasoned and grilled, topped with a lamb demi-glace and served with a honey mustard mint dipping sauce

FRIED GREEN TOMATOES

corn meal and panko crusted green tomatoes, deep fried and served on a red pepper rouille and topped with crumbled goat cheese and served with a spicy remoulade dipping sauce on the side

SALAD CHOICES...

CAESAR SALAD

hearts of romaine tossed with parmesan cheese, torn brioche croutons, prosciutto cracklings, and our house caesar dressing served in a parmesan basket

ASIAN CHOP SALAD

baby bok choy, napa cabbage, shredded carrots, red onion, baby corn, broccoli, red bell pepper, wontons, roasted peanuts, sesame-soy vinaigrette

HARVEST SALAD

mesclun lettuce, dried cranberries, candied pecans, crisp red onion, crumbled bleu cheese, roasted beets and herbed vinaigrette

ENTRÉE CHOICES...

16oz. Hand Cut Ribeye Steak

8oz. Hand Cut Filet Mignon

Jumbo Lump Crab Cakes

VEGETABLES AND STARCHES ARE SERVED FAMILY STYLE

(Choose Two)

baked macaroni and cheese

roasted garlic smashed potatoes,
lemon-pepper asparagus

seasonal vegetables
collard green with smoked turkey

DESSERTS CHOICES...
PEACH COBBLER

home made with crumb topping

MOLTEN LAVA CAKE
chocolate sauce, whipped cream

TURTLE CHEESECAKE
caramel sauce, whipped cream

KEY LIME PIE
tangy key lime, graham cracker crust, whipped cream

REAL BANANA PUDDING
egg custard, bananas, nilla wafers, whipped cream

ATLANTA'S OWN HIGH ROAD
ice cream or sorbet

ms. debra's skillet cornbread and muffins
southern sweet peach iced tea and soft drinks

regular coffee and decaffeinated coffee

\$58.00, plus taxes and service charges

Our Bar Packages

Call Brand Liquors

Smirnoff 80 Vodka, Bacardi Rum, Bombay Gin, Jim Beam Bourbon
CC Canadian Blend, Dewars Scotch, Jose Cuervo Gold Tequila

Deluxe Brand Liquors

Absolute Vodka, Bacardi Rum, Bombay Sapphire Gin, Jack Daniels Bourbon,
Crown Royal Canadian Blend, Chivas Regal Scotch

Imported Beers

Heineken, Amstel Light, Corona and Corona Light

Domestic Beers

Budweiser, Bud Light, O'Doul's

House Wines

Chardonnay, Cabernet Sauvignon, Merlot

Soft Drinks & Bottled Waters

Assorted Coca-Cola Products

	Hosted Bar by the Hour		
	Call	Deluxe	Beer and Wine
One Hour	16	18	12
Two Hour	30	32	24
Three Hour	41	43	34
Each Additional Hour	6.75	7.25	6.50

Drink Tickets

Call Brand	8.00, each
Deluxe	9.00, each
Beer/Wine	7.00, each

Bartender Fee 100.00, each

Our General Information

lenox road bar & grill requires private dining reservations for all guest using the private dining event space. We offer a limited menu based on the menu ordering guidelines established for group & private dining. In order to use our private dining event space the following will be needed...a private dining agreement, event orders, non-refundable deposit fee and a food & beverage minimum will be applied. Taxes and service charges will apply to all private dining room reservations.

Minimums

Private dining functions will have a food and beverage minimum based on the meal type that is being held in the private dining space. The food and beverage minimum must be met in order for room rental charges not to apply. Event fees, audio-visual and other miscellaneous fees will not go towards the minimum.

Service Charge and Taxes

An administrative fee of 22% of the total food, beverage and audio visual revenue and 8%, applicable taxes will be added.

Deposits and Cancellation Fees

To secure your event space in any of our private dining rooms a non-refundable deposit must be received. To hold any private dining event space 50% of the food and beverage minimum will be needed with your signed contract.

If you cancel your event within four business days of your event date, additional fees will apply.

Guarantees

A final guarantee of the number of attendees anticipated will be required three business days prior to your event, if the client does not give a final guarantee for the event, **lenox road bar & grill** will use the number indicated on the contract.

Signage

All signage to be placed in the Hotel lobby or restaurant must be professionally printed and their placement and posting are to be pre-approved with your Private Dining Manager. If the group desires to hang or adhere posters, banners, or other material in **lenox road bar & grill** your Private Dining Manager will assist you.

Dietary Concerns/Request

If you have guest in attendance that will require a special meal, please let your Private Event Catering Manager know so that we can assist you. Our Executive Chef Richard Green would be delighted to create a vegan or gluten free meal for your guest.

Electrical/Engineering

Electrical needs will be assessed and charges vary on your specific electrical needs. Please contact your Private Dining Manager in advance.

PSAV is the Hotel's preferred provider for Audio Visual, you can reach their department at 404-848-7383.

Amenities Available

Professional and courteous staff

Signature farm to table southern inspired menu

Audio-visual, Event Lighting and Wi-Fi technology

All of your event needs handled through our Private Event Manager to take care of all of the extras for you to include...floral arrangements and specialty linens