

WHAT YOU NEED TO KNOW

Located at the corner of Peachtree St. and West Peachtree St. in the heart of downtown Atlanta, Max Lager's Wood-Fired Grill & Brewery is at the epicenter of the Central Business and Hotel District of the city. The circa 1913 building with its brick, exposed beams, patio and deck has been transformed into a restaurant where comfort and quality merge to create a soulful dining experience. The 10,000 square foot two-story industrial style building affords plenty of space to plan a memorable event ranging from dinners for 10 people to receptions for 600. The patio and deck provide downtown Atlanta's best outdoor dining spot under the stars, playing host to local musicians and corporate happy hours alike.

Brew Master John "JR" Roberts opened Max Lager's in 1998 with Cindy and Alan LeBlanc. An award-winning brewer, central to the growth of craft brewing in Georgia, JR continues to bring excellent, innovative brews to the taps of Max Lager's. He continues to be involved in the brewing community through the Georgia Craft Brewer's Guild, the Southeastern Brewer's Guild, and other local beer events, mentoring and collaborating with brewers across the region and the world. His attitude of camaraderie is one that permeates the restaurant and is infused into every event that we have the pleasure of hosting. Max Lager's is owned and operated by Brewed to Serve. Related restaurants include White Oak Kitchen & Cocktails across from Hyatt Regency and Bold Monk Brewing Co. on the Upper West Side.

QUICK FACTS

- Within easy walking distance of major downtown hotels & the Georgia World Congress Center, the Georgia Aquarium, the Georgia Dome, Mercedes Benz Stadium, the State Farm Arena, and Centennial Park
- Full bar with house-made craft beers, large selection of local and regional craft beers
- Accommodates sit down dinners up to 64, and receptions up to 200 people on the second floor of the restaurant. Reception style can accommodate 300-500 people on a flow basis
- A/V available
- Wheelchair accessible
- Applicable Taxes: 8% GA Sales Tax, 3% GA Liquor Tax, 3% on automatic placed gratuity
- Gratuities: 15% on booked events, 5% service charge, 18% large parties (7 or more) in dining room
- Entertainment available upon request: DJ, bands, casino, trivia, sport and game options, cigar roller, caricature artist, and more!
- Themed events: we are happy to create a theme with décor and entertainment to ensure your event is special and memorable. Themes we have created in the past include Beer Judging 101, Interactive Games & Sports, an Oscar-type awards ceremony, Oktoberfest, Stogies & Stout, Speakeasy, and Southern Hospitality.
- Custom menus available
- Custom beer available

ACCOLADES

Open Table Diner's Choice Winner

100 Best Restaurants - Atlanta Business Chronicle

Open Table - Diner's Choice Award - Best Group Dining Experience

Chick-fil-A Bowl Official SEC/ACC Fan HQ

Official Venue for the NCAA Final Four

Best Place for Beer Connoisseur - ATL Mag

PAST CLIENTS

Coca-Cola • Microsoft • Wachovia Bank • KPMG • Ernst & Young
SunTrust Bank • Accenture • IBM • Pfizer • TAP Pharmaceuticals
Day Zimmerman • Vitamin Water • Charles Schwab • Nike
Green Giant • Addidas • Southern Company

"We had a FABULOUS time and your team made me look like a ROCKSTAR to my CFO. I will definitely be recommending Max Lager's to teams in the future"

BOOKING INFORMATION

Advanced bookings are requested for parties of 20 or more.

Contact us at events@maxlagers.com

404-525-3651

Max Lager's direct line @ 404-525-4400

320 Peachtree St. NE, Atlanta, GA 30308

Hours of Operation:

Mon-Sat 11:30am-11pm, Sun: 4pm-11pm (or later)

www.maxlagers.com



MAX LAGER'S™

WOOD-FIRED GRILL & BREWERY

THE SPACES OF MAX LAGER'S

THE COPPERVIEW ROOM

Named for the copper detailed fermentation tanks bordering the space, the Copperview Room is Max Lager's premier private dining space, accommodating 64 people for a seated event or up to 100 people for a standing reception. This is a great room for private gatherings from rehearsal dinners to corporate luncheons. Copperview Room is also equipped with a flat screen TV for presentations.



THE BREWERY TAVERN

An open tavern atmosphere boasting three flat-screen TV's, a full bar, and direct access to the Tavern Deck, the Brewery Tavern is ideal for larger receptions. The space—adjacent to the Copperview Room located on the second floor can accommodate 45 people seated with a combination of seats along the bar and hi-top seating. The Brewery Tavern can accommodate up to 125 for a standing reception.



THE TAVERN DECK

Just outside the Brewery Tavern sits the Tavern Deck: a hidden gem of downtown with Biergarten style seating. It accommodates up to 35 people seated and 45-50 standing. The Tavern Deck has hosted countless happy hours and group outings. In conjunction with the Brewery Tavern, groups of up to 175 can be accommodated for a standing reception.





MAX LAGER'S™

WOOD-FIRED GRILL & BREWERY

LUNCH BUFFET SELECTIONS

SANDWICH BUFFET

SALADS - SELECT ONE

*Mixed Green Salad, Caesar Salad, Potato Salad,
Pasta Salad, Corn Salsa*

COLD CUTS

*House-Smoked Turkey Breast
Honey Roasted Ham*

*Roast Beef
Corned Beef*

Selection of sliced cheeses

SLICED BREADS

Rye, Whole Wheat, Country White

DESSERTS

Freshly Baked Chocolate Chip Cookies

*Served with a selection of toppings, condiments,
and a basket of chips*

Iced tea and sodas are included

\$23 PER PERSON

Additional salad or dessert item +\$5 per person

COPPERVIEW LUNCHEON BUFFET

SALADS - SELECT ONE

Mixed Green Salad, Caesar Salad

HOT PLATES - SELECT TWO

BBQ Ribs

Roasted Salmon

Grilled Chicken Breast with Rosemary Cream Sauce

Baked Rigatoni with Italian Sausage in Red Sauce

Roasted Vegetable Three Cheese Lasagna

SIDE ITEMS - SELECT TWO

Medley of Seasonal Vegetables

Whipped New Potatoes

Carrots

Bacon Braised Collard Greens

Mac & Cheese

DESSERTS - SELECT ONE

Key Lime Pie

Carrot Cake

Pecan Pie

Assorted Mini Cheesecakes and Brownies

Bread and butter, iced tea, and soda are included

\$40 PER PERSON

Additional salad, side or dessert item +\$5 per person

Additional entrée selection +\$10 per person

LUNCH BURRITO BAR

Grilled & Seasoned Chicken

Sautéed Onions & Peppers

Flour Tortillas

Black Beans

Spanish Rice

Lettuce

Tomatoes

Guacamole

Grated Cheese

Sour Cream

Corn Salsa

Chips & Salsa

Grilled steak may be added for an additional \$5 per person

Iced tea and sodas are included

\$23 PER PERSON

LUNCH BBQ BAR

House Smoked Pulled BBQ Pork

BBQ Grilled Chicken

Potato Salad

Baked Beans

Coleslaw

Corn Bread

Freshly Baked Chocolate Chip Cookies

Iced tea and sodas are included

\$28 PER PERSON



MAX LAGER'S™

WOOD-FIRED GRILL & BREWERY

PLATTER MENU

For groups of 30 or less or served in conjunction with dinner

BEEF EMPANADAS

80 pcs \$200

Beef, spinach and Manchego cheese, flaky pastry dough, fire roasted tomato salsa

MINI BEEF WELLINGTON

75 pcs \$400

Tenderloin beef, mushrooms, flaky pastry dough, green peppercorn bordelaise

MAXADILLA TRIANGLES

80 pcs \$125

Chicken, spinach and Manchego cheese quesadillas cut in triangles and served with salsa

BBQ PULLED PORK BISCUITS

50 pcs \$175

House smoked BBQ pork, shredded & tossed in our vinegar BBQ sauce. Served on buttermilk biscuits & topped with coleslaw

RUSTIC PIZZA SAMPLER

48 slices \$150

Sausage, pepperoni, BBQ chicken and cheese pizza. Prepared in our wood-fired oven

SHRIMP & CRAB CAKES

40 pcs \$250

Gently sautéed shrimp & crab cakes served with a Creole remoulade

CHIPS & SALSA

\$55

Served with Fire Roasted Corn Salsa

WILD AMERICAN SHRIMP

5 pounds (~115 pcs) \$275

Tender Gulf Shrimp steamed in Max Beer and secret spices served chilled with JR's cocktail sauce

SAN FRANCISCO SALAD

40 servings \$150

Grilled chicken, Asian slaw with Udon noodles tossed in a miso vinaigrette

LOUISIANA CRAWFISH DIP

40 servings \$150

A Southern favorite! Our blend of fresh crawfish, cream cheese, onions, celery, Cajun spices and apple brandy served with tortilla chips

COCONUT SHRIMP

60 pcs \$225

Battered shrimp coated with toasted coconut. Served with an orange dipping sauce

BUTTERMILK CHICKEN STRIPS

40 pcs \$125

Breaded and fried, served with honey mustard and BBQ sauce

MAX WINGS

60 pcs \$225

Buffalo wings served with green apple slaw

SANTA FE CHICKEN EGG ROLLS

60 pcs \$175

Southwest smoked chicken, chili oil, roasted garlic coulis

VEGETABLE SPRING ROLLS

60 pcs \$175

Asian style served with a spicy Duck Sauce

GARDEN FRESH CRUDITÉS & FRUIT

50 servings \$200

Platter of blanched seasonal vegetables and fresh fruit with ranch style dipping sauce

SPINACH & ARTICHOKE DIP

40 servings \$125

Our blend of fresh artichoke hearts, spinach, cheeses and spices. Served with chips & salsa

BROWNIES & CHOCOLATE CHIP COOKIES

50 pcs \$100



MAX LAGER'S™

WOOD-FIRED GRILL & BREWERY

RECEPTION BUFFET SELECTIONS

GROUP A

CHICKEN SLIDERS

Buttermilk battered chicken, roasted onion mayo, shaved lettuce, bread and butter pickles

VEGETABLE SPRING ROLLS

Asian style served with a spicy Duck Sauce

BEEF EMPANADAS

Beef, spinach and Manchego cheese, flaky pastry dough, fire roasted tomato salsa

FRENCH ONION QUICHE

Classic French Onion Soup flavor baked within a mini quiche, Gruyere cheese and onion crème fraîche

JR'S FIRECRACKER WINGS

Buffalo wings served with bleu cheese

MAXADILLA TRIANGLES

Chicken, spinach and Manchego cheese quesadillas cut in triangles and served with salsa

SPINACH & ARTICHOKE DIP

Our blend of fresh artichoke hearts, spinach, cheeses and spices. Served with chips and salsa

GARDEN FRESH CRUDITÉS & CHEESE WITH SEASONAL FRUIT

Local seasonable vegetables with pesto ranch dipping sauce combined with a seasonal fruit and domestic cheese collection

RECEPTION BUFFET PRICING

2 A + 1 B	\$35 per person
2 A + 2 B	\$40 per person
2 A + 3 B	\$45 per person

Each additional selection - add \$5

CHOICE OF:

Chips & Salsa or Hummus & Pita Chips

All reception style buffets will be set up in a way to best accommodate the comfort and flow of your guests. The prices listed are for 2 hours of replenishment. If you would like food replenished for a longer period the price will be adjusted.

GROUP B

ROASTED BEEF WELLINGTON

Tenderloin beef, mushrooms, flaky pastry dough, green peppercorn bordelaise

SHRIMP & CRAB CAKES

Jumbo lump mini crab & shrimp cakes, roasted Vidalia onions, Creole remoulade

MAX BLACK ANGUS SLIDERS

Served with horseradish cheddar, shaved lettuce, bread and butter pickles, roasted onion mayo

SANTA FE CHICKEN EGG ROLLS

Southwest smoked chicken, chili oil, roasted garlic coulis

BUTTERMILK CHICKEN STRIPS

Breaded and fried, served with honey mustard and BBQ sauce

BBQ PULLED PORK BISCUITS

House smoked BBQ pork, shredded & tossed in our vinegar BBQ sauce. Served on buttermilk biscuits & topped with coleslaw

MINI CUBAN SANDWICHES

Shaved ham, Swiss, braised pork, mustard and pickles

ROASTED SIDE OF SALMON

Topped with lemon caper butter

PASSED HORS D'OEUVRES

Shrimp & Crab Cakes \$5/pc
Smoked Salmon with Pickled Crudités \$7/pc
Bacon Chevre Tartlet \$6/pc
Heirloom Tomato Bruschetta \$5/pc
Wood-Fired Beef (or Chicken) Satay with Sweet Chili Sauce \$7/pc
Recommended for parties under 30 or in conjunction with other menu.

Minimum order of 30 pieces for each selection



MAX LAGER'S™

WOOD-FIRED GRILL & BREWERY

DINNER BUFFET MENU

SALADS - SELECT ONE

Chopped Green with balsamic vinaigrette

Classic Caesar

ENTRÉES - SELECT TWO

ROASTED SALMON

Topped with lemon caper butter

ROSEMARY CHICKEN

Seared chicken breast with Rosemary Pan Jus

GRILLED PORK TENDERLOIN

*Pork medallions delicately grilled and brushed with
a roasted plum sauce*

PASTA D'AVELLINO

*Penne, sun-dried tomatoes, spinach, Portobello mushrooms,
broccoli, Parmesan, chives, vegetable stock*

THE MANHATTAN

Center-cut Certified Angus Beef New York Strip. Cooked medium

\$12 additional per person, subject to Market Price

SIDE ITEMS - SELECT TWO

**MEDLEY OF SEASONAL VEGETABLES, GREEN BEANS,
CARROTS, GRILLED ASPARAGUS, HERB NEW POTATOES,
WHIPPED NEW POTATOES**

SERVED WITH ROLLS AND BUTTER

DESSERTS - SELECT ONE

KEY LIME PIE

CARROT CAKE

ASSORTED MINI CHEESECAKE & BROWNIES

\$55 per person

Additional side or dessert item +\$8 per person

Additional entrée selection +\$16 per person



MAX LAGERS™

WOOD-FIRED GRILL & BREWERY

THE COPPERVIEW SEATED DINNER MENU

For parties of 60 or less

SALADS - SELECT ONE

*Chopped Green with balsamic vinaigrette
Classic Caesar*

ENTRÉES - SERVED TOGETHER

\$45 PER PERSON

PASTA D'AVELLINO

*Penne, sun-dried tomatoes, spinach,
Portobello mushrooms, broccoli,
Parmesan, chives, vegetable stock*

WOOD-FIRED SALMON

Topped with lemon caper butter

\$55 PER PERSON

Select two

ROSEMARY CHICKEN

*Seared chicken breast with Rosemary
Pan Jus*

GRILLED PORK TENDERLOIN

*Pork medallions delicately grilled and
brushed with a roasted plum sauce*

WOOD-FIRED SALMON

Topped with lemon caper butter

\$65 PER PERSON

THE MANHATTAN

*Center-cut Certified Angus Beef New York
Strip, cooked medium. Subject to Market
Price*

WOOD-FIRED SALMON

Topped with lemon caper butter

SIDES - SELECT TWO

**MEDLEY OF SEASONAL VEGETABLES, GREEN
BEANS, CARROTS, GRILLED ASPARAGUS,
HERB NEW POTATOES, WHIPPED NEW
POTATOES**

SERVED WITH ROLLS AND BUTTER

DESSERTS - SELECT ONE

KEY LIME PIE

CARROT CAKE

ASSORTED MINI CHEESECAKE & BROWNIES

*Appetizer platters are highly recommended to accompany the
Copperview Seated Dinner.*



MAX LAGER'S™

WOOD-FIRED GRILL & BREWERY

COPPERVIEW SEATED DINNER MENU

SALADS - SELECT ONE

Chopped Green with balsamic vinaigrette

Classic Caesar

ENTRÉES - SELECT TWO

HOUSE SMOKED HICKORY PORK CHOP

*Grilled, chop, with whipped new potatoes, bacon braised collard greens,
jalapeno gravy*

SOUTHERN FRIED CHICKEN

*All natural chicken breast in buttermilk batter, bacon braised collard greens,
whipped new potatoes, and warm pepper jelly*

HORSE RADISH ENCRUSTED GROUPER

*Horseradish encrusted Gulf Grouper served with
whipped new potatoes and French green beans*

CREOLE BBQ SHRIMP

*Cajun seasoned sautéed Wild American shrimp and Andouille sausage with
a spicy butter sauce, served over Red Mule grits*

MAX BEEF TENDERLOIN

*Marinated & grilled tenderloin of beef, with a Cabernet reduction, served
with whipped new potatoes and French green beans
\$12 additional per person, subject to Market Price*

Entrees served with rolls and butter

DESSERTS - SELECT ONE

KEY LIME PIE

BOURBON BREAD PUDDING

CHOCOLATE RED VELVET CAKE

*Appetizer platters are highly recommended to accompany the
Copperview Seated Dinner*

\$75 per person

Additional dessert item +\$8 per person

Additional entrée selection +\$16 per person



MAX LAGER'S™

WOOD-FIRED GRILL & BREWERY

BAR OPTIONS

MAX DISTILLERY

Premium Brands (Ketel One, Titos, Don Julio, Hendricks, Woodford, etc.)
Max Beers, Macro Bottles, Select Wines

Two Hour \$ 35
Three Hours \$ 45

MAX HOUSE

Well Brands, Max Beers, Micro Bottles, Select Wines

Two Hours \$30
Three Hours \$40

MAX WINE & STEIN

Max Beers, Macro Bottles, Select Wines

Two Hours \$23
Three Hours \$28

All bar packages include Iced Tea, Max Sodas, and Soft Drinks

These options are available for groups of 25 or more
with a two-hour minimum. Prices are based on a per person basis.

MORE BAR OPTIONS

Cash Bar: Individuals pay for drinks as consumed.
Consumption: Drinks are rung up and added to the final bill.
Tickets: Tickets can be pre-purchased and provided to
on-site contact at the beginning of the event.

*Max Lager's requires (1) bartender per 30 guests.
There is a Bartender fee* of \$150 per bartender

Cash bar not available for groups of more than 75 people.

Buyout Bar Minimum: Max Distillery @ 3 Hours