
RESTAURANT GUIDE

WESTIN PEACHTREE PLAZA

THE WESTIN
PEACHTREE PLAZA
ATLANTA

DESTINATIONSOUTH 
meetings + events
ATLANTA • CHARLESTON • SAVANNAH


DMC
NETWORK
ATLANTA

Welcomed By:
ABIGAIL MARSH | Account Manager
c. 770.415.5679 | e. Abigail@destinationsouth.com



DOWNTOWN ATLANTA

- RAYS IN THE CITY
- WHITE OAK KITCHEN
- ALMA COCINA
- MAX LAGERS- SOUTHWEST
- CUTS STEAKHOUSE- DOWNTOWN
- MORTON'S STEAKHOUSE
- DER BIERGARTEN
- STATS
- TWIN SMOKERS
- NO MAS! CANTINA
- MCCORMICK AND SCHMICKS
- DOS BOCAS

RAYS IN THE CITY



QUINTESSENTIAL DOWNTOWN RESTAURANT

Rays in the City is the perfect restaurant for your guests to experience fine dining in the heart of Atlanta. Your guests will be surrounded by sculptural wine cases and the warm glow of warm pendant lighting. Rich wood tones, ambient lighting and large tables make this perfect for a special gathering. Rays in the City is a warm and inviting dining space with panoramic views of Peachtree Street from the windows that run the length of the restaurant.

Capacities

Peachtree Room: 60 Guests | Pacific Area: 40 Guests

Atlantic Room: 50 Guests | Chef's Area: 30 Guests | Wine Cellar: 16 Guests

WHITE OAK KITCHEN



WHERE CONTEMPORARY MEETS TRADITIONAL

The kitchen at White Oak prepares food that reflects the dynamic contradictions of Southern life. The merging of contemporary with traditional, simple with complex, and rural with metropolitan are represented in a menu that requires precise methods of production yet results in plates that appear simple and familiar. Each item is simply named to guide you toward your selection, while ingredient and preparation details are listed should you have a greater interest; however, no matter your level of interest or culinary knowledge, rest assured your Snapper will taste like snapper and your Grits will taste like grits.

Capacities

Chapter + Verse: 80 Guests | Distillery: 64 Seated, 80 Reception | Barrel Bar: 200 Guests

ALMA COCINA



CONTEMPORARY MEXICAN CUISINE

Welcome to Atlanta's most unique approach to contemporary Mexican and Latin American cuisine. Enjoy delicious dishes and fantastic service at this upscale Downtown restaurant – there's nothing else like it in Atlanta.

Bright, fresh ingredients and regional influences shine through lunch with tortas and taquito spreads, seasonal guacamoles and salsas, and traditional chicken mole Oaxaca, full of rich flavor. Sample from the most diverse tequila selection in the city and an inventive cocktail list while they deliver a destination dining experience to remember.

Capacities

Full Atrium - 100 Guests | Half Atrium - 65 Guests | Full Buyout - 200 Guests

MAX LAGER'S – SOUTHWEST



FRESH FOOD. GREAT BEER. SMILING FACES.

Walk through the door and you're right at home in their recently renovated 10,000 square-foot historic building featuring brick and wood beamed, industrial-style ambiance. Whether you crave hickory smoked chops, steaks, pork BBQ, Pizzas or veggies, Max Lager's provides plenty of options in a comfortable setting. Music plays a vibrant mix of coffeehouse blues, R&B, and Classic genres while televisions at the bar are tuned in to your favorite sports and events. The upstairs outdoor patio offers a panoramic view of downtown Atlanta. You can relax and savor your food and drink while watching the city at work and play.

Capacities

Full Buyout: 235 Guests

CUTS STEAKHOUSE- DOWNTOWN



FINE DINING WITH AUTHENTIC SOUTHERN FLAVOR

Cuts is a Southern-style steakhouse and bar located in the heart of downtown Atlanta. They offer a fine dining experience with a full table service in a business-casual setting. Whether guests want to enjoy intimate conversations in a quiet area, or enjoy a sporting game on a tv, Cuts Steakhouse provides the perfect venue.

At Cuts Steakhouse guests will enjoy irresistible short ribs, succulent steaks and of course some infamous Southern classics such as shrimp and grits and fried lobster tail. Each incredibly delicious meal can be paired with their excellent selection of wines, beers and cocktails.

MORTON'S STEAKHOUSE



THE BEAST STEAK ANYWHERE

With a true blend of classic and contemporary, the Morton's ambiance is unmatched. From our innovative cocktail culture that fuels a bustling bar scene, to the elegant, sophisticated dining rooms that welcome guests for business, pleasure, and special events. At Morton's, we keep the buzz alive.

Capacities

Private Dining is Available for 10-300 Guests

DER BIERGARTEN



ATLANTA'S GERMAN BEER GARDEN

Named among the top beer gardens in the country, Der Biergarten offers 7,000 square feet of indoor/outdoor event space. Your guests will be sure to have an authentic German experience in the heart of Downtown Atlanta that features cuisine prepared in true German tradition and over a dozen draft beers representing various regions of the country.

Capacities

Majolique Room: 125 Guests Reception | Mural Room: 100 Guests Reception, 80 Guests Seated
The Garden Terrace: 150 Guests Seated

STATS



THE PROOF IS IN THE STATS

STATS Brewpub is the ultimate location to watch your favorite sporting event, host your next private event or enjoy a tasty meal with co-workers. They offer tried-and-true American favorites that are sure to please every palate. For it's 10th Anniversary STATS added a brewery and now serves 6 home-brewed beers.

On top of serving great food and beer, STATS Brewpub is one of the only bars in the United States to feature a beer tap system, on select tables, which allows guests to pour their own beer with no server or bartender.

Capacities

Fight Room Reception Style: 130 Guests| Adidas Room : 100 Guests Reception, 70 Guests Seated

Rooftop Deck: Can Be Added to Either Room

TWIN SMOKERS



It all started with a love for tried and true barbecue and a passion for regionally inspired meats. That, in turn, kick-started something special at Legacy Ventures Restaurants—a search for the greatest barbecue in the country. Twin Smokers focus is on a high-quality, slow-cooked barbecue and their goal it to share the favorites with Atlanta. Featuring regionally inspired BBQ. Their “Wood Library” showcases four different types of wood used for the two styles of ‘cue. Texas-Style BBQ is smoked over Texas Mesquite and Post Oak while Southern-Style is smoked over White Oak and Hickory. This unique “Twin Smoker” approach, with locally sourced products, and a dedicated team make that makes difference.

Capacities

Private Dining Area for 135 Guests

NO MAS! CANTINA



THE BEST OF MEXICO

No Mas! Cantina serves delicious Mexican fare in a delightful atmosphere created from artisan crafted decor. The menu combines richly flavored favorites and unique regional dishes with a special flair, like the skewered Shrimp Alambres or the best Fajitas, tender and juicy. Wondrous desserts include Cuatro Leches cake, cinnamon-sugary Sopapillas, and the creamiest caramel sauce topped Flan.

Capacities

Semi-private: 70 Guests | Maximum Capacity: 350 Guests

McCORMICK AND SCHMICK'S



IT'S A GREAT WAY TO SEAFOOD

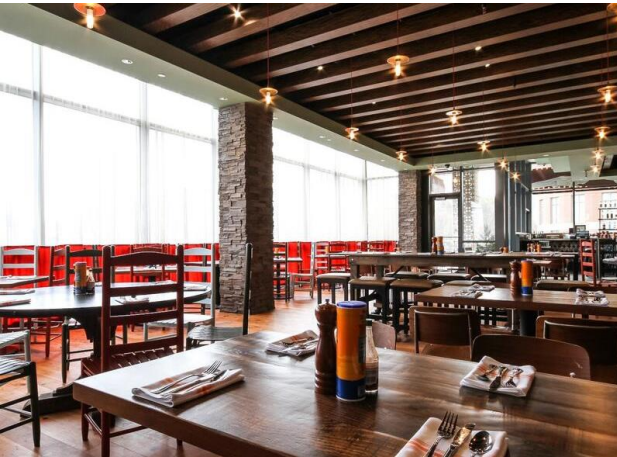
McCormick & Schmick's Seafood & Steaks in Atlanta's exclusive and interactive entertainment venue located next to Atlanta's CNN Center.

From fresh seafood and shellfish to aged steaks and garden-fresh salads, the goal is to exceed your dining expectations. Your guests will experience culinary excellence at its best. Their menus reflect seafood from the Pacific Rim, Atlantic Ocean and Gulf of Mexico. Other products used in their dishes come from local ranches, farms and wineries to showcase regionally inspired dishes.

Capacities

Semi-Private Room: 70 Guests | Maximum Capacity: 200 Guests

DOS BOCAS



AUTHENTIC CAJUN AND TEX-MEX FLAVOR

After years of working in Louisiana and Texas, Dos Bocas founders took their favorite local recipes and are bringing them together in a new restaurant concept. The people they met and the flavors they experienced over the years in their region became the foundation of Dos Bocas. The menu has been thoughtfully designed to offer something for every taste and type of gathering. From po' boys to tacos, and margaritas to hurricanes, guests will enjoy tasting the best flavors found on this side of the Gulf.

Capacities

Bar: up to 60 guests | Semi-Private Dining Room: up to 20 guests | Full Buyout: up to 350 guests

MIDTOWN ATLANTA

- ECCO MIDTOWN
- FADO'S- MIDTOWN
- STAPLEHOUSE
- OCEANAIE SEAFOOD
- SOUTH CITY KITCHEN- MIDTOWN
- BULLA GASTROBAR
- 5 CHURCH
- RUMI'S KITCHEN- MIDTOWN
- STK ATLANTA MIDTOWN
- LYLÀ LILÀ
- SAINTS AND COUNCIL
- NOWAK'S

ECCO MIDTOWN



ELEVATED EUROPEAN CUISINE

At the corner of Peachtree and Wieuca Roads, Ecco Buckhead brings the brand's European cuisine and cosmopolitan flair to a new neighborhood. This outpost serves inspired and locally sourced European small plates and entrees alongside an award-winning wine list in a stylish atmosphere.

Capacities

Full Buyout: 180 Guests | Private Dining Room: 55 Guests

FADO'S - MIDTOWN



LUCK OF THE IRISH PUB

Fado's is a modern Irish Pub that combines the best of the old with the new: Irish timelessness, a global perspective, and homage to local "heroes." There is a healthy selection of the region's best craft beers and local spirits as well as art telling the story of Coca-Cola's strong connection to Ireland. The food is as true an authentic to Irish culture as it gets.

Capacities

Private Room: 26 Seated, 45 Reception | Whiskey Room: 16 Seated, 20 Reception | Patio: 28 Seated, 40 Reception | Velvet Room: 12 Seated, 15 Reception | Whiskey Room + Entry: 35 Reception | Velvet Room + Entry: 35 Reception | Full Buyout: 250

SOUTH CITY KITCHEN - MIDTOWN



MIDTOWN'S MOST ICONIC CONTEMPORARY SOUTHERN CUISINE

South City Kitchen Midtown serves Southern classics with a sophisticated spin from an iconic bungalow in the heart of Midtown Atlanta. Since opening more than two decades ago and changing the landscape of Southern cuisine and the Atlanta restaurant scene, they've been serving signature dishes like fried chicken and shrimp & grits alongside innovative, inspired regional cuisine.

Their nationally-recognized food and wine list and service come together seamlessly for weekday lunch, weekend brunch, nightly dinner and group dining events.

Capacities

Full Buyout: 180 Guests | Semi-Private Dining: 50 Guests | Upstairs: 50 Guests | Patio: 35 Guests

BULLA GASTROBAR



SPANISH TAPAS

Bulla Gastrobar is a fun casual gathering place inspired by the most popular tapas restaurants in Spain. It is no wonder they have several locations with their incredible food, intimate ambiance and delicious craft cocktails.

Capacities

Barcelona Room: 25 Guests | Sevilla Room: 25 Guests | Barcelona + Sevilla Rooms: 50 Guests | Terrace: 30 Guests | Cocktail Reception: 100 Guests

5 CHURCH



A TASTE OF MIDTOWN

When the mercury rises, take a cue and elevate your dining and drinking experience too. 5Church's cutting edge interior design & sophisticated ambiance is the perfect setting for your next social event. Featured in Atlanta Magazine, Eater, and Zagat, 5 Church proves time after time why this is the go-to restaurant of Midtown. Guests will enjoy a 360-degree dining experience that blends award-winning food with top rate service and nationally acclaimed design. Guests will have a truly memorable experience.

Capacities

Main Dining Room: 100 Reception, 65 Seated | Communal High Tops: 40 Reception, 20 Seated | Nickel Room: 40 Reception, 35 Seated |

Buffalo Room: 60 Reception, 45 Seated | Buffalo Room + Nickel Room: 100 Reception, 80 Seated | Rooftop: 120 Reception |

Private Dining Room: 150 Reception | 120 Seated

RUMI'S KITCHEN - MIDTOWN



THE ESSENCE OF PERSIAN HOSPITALITY

Welcome to Rumi's Kitchen, the premiere location for Persian Cuisine. Named after one of the most famous and well-read poets in the world, Jelaluddin Rumi. Rumi was a 13th century Persian poet whose visions, words, and life teach us how to reach inner peace, happiness, and love. Rumi's is the perfect place for fresh, healthy food, attentive Persian hospitality, and an atmosphere filled with love.

STK – ATLANTA MIDTOWN



STEAKHOUSE IN THE CITY

STK steakhouse is centrally located in Midtown offering a southern take on a steakhouse. They are a famous steakhouse featuring a variety of cocktails and grilled meats.

Capacities

Candy Barr: 15 Guests | Tempest Storm 22 Guests | Candy Barr + Tempest Storm: 60 Guests |

LYLA LILA



SOUTHERN EUROPEAN

Lyla Lila is a Southern European restaurant located in the heart of Midtown. The menus here evolve seasonally keeping up with the freshest, local ingredients. They strive for an exceptional experience through genuine hospitality and heartfelt care through cooking.

SAINTS + COUNCIL



IT'S ALL IN THE NAME AMERICAN CUISINE

Saints + Council is located in Colony Square in Midtown Atlanta. The culinary vision for Saints+ Council is based upon delivering a seasonally fresh menu changing frequently. The ever-changing menu connects local farmers and requires everything to be produced in a chef-driven environment.

NOWAK'S



NEIGHBORHOOD STEAKHOUSE WITH SOMETHING FOR EVERYONE!

Nowak's opened in 2018 by Blaiss Nowak with the mission of creating the best steaks, fresh seafood and include something for everyone such as chicken, burgers and pasta.

WEST MIDTOWN

- THE OPTIMIST
- BARCELONA WINE BAR
- BASTONE
- MILLER UNION
- NICK'S WESTSIDE
- COOKS + SOLDIERS
- MARCEL
- O-KU SUSHI
- AZIZA
- FORZA STORCIO
- POSTINO- WEST MIDTOWN
- LITTLE SPARROW
- BACCHANALIA

THE OPTIMIST



FISH CAMP + OYSTER BAR

Ford Fry's The Optimist brings a seaside fish camp experience to landlocked Atlantans. From fresh oysters from the Alabama coast and Maine sea scallops to whole roasted Georgia trout, guests enjoy high-quality, sustainable seafood from the country's best suppliers. Tucked in an old ham-aging house, The Optimist serves up beer, wine, and handcrafted cocktails with hickory-roasted fish and raw oysters, while beach-food classics like hush puppies and lobster rolls transport you to your favorite coastal haunts.

Capacities

Semi-Private – Dining Area: 50 Guests Seated | Semi-Private – Oyster Bar: 30 Guests Reception

Private – Dining Area: 20 Seated | Private – Buyout: 160 Seated, 300 Reception

BARCELONA WINE BAR



WINE + DINE, BARCELONA STYLE

Barcelona Wine Bar's cuisine is clean and rustic with tapas shaped by Mediterranean, Spanish and South American influences. Barcelona offers an award-winning selection of wines from Spain and South America and boasts one of the largest Spanish wine programs in the US. The ever-changing menu is focused on seasonal ingredients, fresh flavors hand crafted by the extremely talented chefs.

BASTONE



WINE FOCUSED MOZZARELLA BAR

Bastone recently made their debut in West Midtown, and we are so happy to have them here! With their wine focused menu and mozzarella bar, this has quickly become a new favorite in town. Bastone was designed to feel like an all-day happy hour. Its bright interior covered in greenery provides a veil over everyday stress and allows guests to feel fully engrossed in their experience.

Capacities

Private Room: 16 Guests | Front Patio: 25 Guests | Back Patio: 50 Guests

MILLER UNION



#1 RESTAURANT IN ATLANTA

Just voted the “#1 Restaurant in Atlanta” by *Atlanta Magazine*, Miller Union features an exquisite selection of Southern staples that blend a traditional Southern approach to cuisine with a modern twist, representative of the culture that embodies the city of Atlanta. Georgia native Chef Steven Satterfield serves up his Southern specialties, including fried pork chop with creamed greens and duck breast with hoecakes and strawberry, in the most unpretentious high-end restaurant in Atlanta. Satterfield won the James Beard Award for Best Chef in the Southeast in 2017, making him only the second Atlanta chef in 10 years to bring home the honor.

Capacities

Harvest Room: 18 Guests | Harvest Room: 24 Guests, Semi-Private | Library Room: 30 Guests

Pantry Room: 14 Guests, Semi-Private | Patio: 40 Guests, Private

Distance from Westin Peachtree: 9 minute drive

NICK'S WESTSIDE



LOCAL FARMS. GLOBAL FLAVORS.

Nick's Westside is a neighborhood spot to gather and enjoy each other along with some great food and drink. The menu consists of a variety of foods from all over the world with fresh ingredients. The menu is driven by supporting local or regional farmers, producer, distillers, brewers, roasters and more. Whatever is in season near inspires them most. The menu ranges from salmon poke tacos, to upscale sandwiches, to a cast iron-seared bistro steak. Nick's also offers an option for a private at-home chef experience.

Capacities

Sunroom: 40 Guests | Patio Bar: 20 Guests

COOKS + SOLDIERS



ONE OF SOUTH'S BEST RESTAURANTS

Cooks & Soldiers has introduced many Atlantans to the wonders of Basque cuisine and the joy of eating an entire meal of *pintxos*, tiny tapas-like bites served speared on toothpicks. The restaurant is named for the annual January festival of Tamborrada in San Sebastian, where the citizens of the city dress up as either soldiers or chefs and parade through the streets. Cooks & Soldiers shares that festive ambience with its namesake festival. In addition to the snacks, tables can also share large-format meat dishes cooked over the open fire of an *asador*. Seasoned with no more than salt, pepper, olive oil and smoke, the *asadora* meals offer up the essence of the meat and seafood to great effect.

Capacities

Full Buyout: 175 Guests

MARCEL



“CLASSIC IS CLASSIC”

Moody and refined, this Westside restaurant owned by restaurateur Ford Fry aims for Parisian elegance mixed with midcentury American steakhouse boldness. Marcel is a steakhouse named after a French boxer, and like any great boxer or Frenchman, Marcel embraces spectacle. Marcel, Ford Fry's eighth restaurant, is a return to the golden age of American steakhouses, when French and continental cuisine was considered the epitome of chic.

The space has been transformed into a dark, luxurious den, with bold red leather banquets and gilded mirrors lining the walls. Vintage boxing photos pepper the room, complete with attached magnifying glasses. Marcel's luxe atmosphere is unlike any other in Atlanta and is a Destination South staff favorite.

Capacities

Dining Room: 27 Seated | Boxing Table: 15 Seated | Patio: 25 Seated | Buyout: 100 Guests

O-KU SUSHI



MODERN SUSHI

O-Ku Sushi celebrates authentic Asian cuisine with a regional approach through a menu that focuses on unique ingredients and sophisticated presentations. From petite plates to sushi specialties, O-Ku's sushi chefs showcase the freshest fish from the world's finest markets as well as local sustainable sources.

Capacities

Rooftop Patio: 50 Guests

AZIZA



MODERN ISRAELI CUISINE

Aziza pays homage to Israeli cuisine – lauding the culture through the story the menu tells. Adhering to Israeli hospitality traditions in an authentic, alluring restaurant space while celebrating Atlanta's local land, the menu features a selection of Israeli dishes with influences of Moroccan, Lebanese, Persian and Iranian kitchens with fresh, modern twists crafted by Executive Chef Brandon Hughes.

Capacities

Private Dining Room: 18 Guests | Patio: 35 Guests | Full Buyout: 90 Guests

ABIGAIL MARSH | Account Manager
c. 770.415.5679 | e. Abigail@destinationsouth.com

Distance from Westin Peachtree: 11 minute drive

FORZA STORICO



WHEN IN ROME

Forza literally means force, or power. But also, “the ability to face the difficulties of life.” Forza Storico is a traditional Italian restaurant focused on classic Roman dishes such as Carbonara, Amatriciana, Cacio e Pepe and many more.

POSTINO – WEST MIDTOWN



ITALIAN WINE BAR

Postino is fueled by a collection of individuals passionate about creating a space for people to connect. Postino West Midtown is housed in a building that was previously a brick factory, a Ford Motor Cars dealership and then an appliance store. With that historic context in mind, it features a wall of retro matchbox cars and bathroom ceiling decoupaged with vintage car advertisements to pay homage to its historic surroundings. The space's grit is perfectly balanced with sophisticated, Murano glass lighting and one-of-a-kind furniture that provides the perfect setting for any group happy hour hang, or private event.

LITTLE SPARROW



CHARMING FRENCH BRASSERIE

Little Sparrow is the newest addition to a prominent restaurant group, Ford Fry at the Westside Provisions District. Be sure to check out some of the incredible food dishes such as the dry-aged beef burger, the poulet frites, and the crème caramel cheesecake. Cocktails at Little Sparrow come with a French bistro twist such as the Manhattan in the Pigalle with bourbon and calvados or the Armagnac and rye-based La Bohème mixed with Benedictine, combier, and chocolate bitters. The menu is overall exceptional and sure to impress guests, making them feel like they are in a bustling French café.

BACCHANALIA



CONTEMPORARY AMERICAN CUISINE

Bacchanalia has well-earned its reputation as Atlanta's most-celebrated restaurant since opening in 1993, and consistently gains ratings as one of Atlanta's top dining experiences.

Featuring contemporary American cuisine from Chefs/Owners Anne Quatrano and Clifford Harrison, and an exquisite culinary team lead by Jonathan Kallini, Bacchanalia features light and creative plates. Bacchanalia's seasonal menu relies entirely on organic ingredients, many sourced from Anne and Clifford's farm, Summerland, creating a fresh and unique experience every time.

Capacities

Full Buyout: 90 Guests | Semi-Private: 20 Guests

BELTLINE/ OLD FOURTH WARD

- SUPERICA- KROG STREET MARKET
- KEVIN RATHBUN STEAK
- TWO URBAN LICKS
- BARCELONA WINE ABR
- BAZATI
- DELBAR
- BEETLECAT
- BELINA ALIMENTARI
- NINE MILE STATION
- NEW REALM BREWERY
- ATRIUM

SUPERICA – KROG STREET MARKET



“WHERE SUNSHINE SPENDS THE WINTER”

Superica reckons a dive to be found in the great state of Texas. Inspired by the southwestern cuisine that east Texas-natives chef-owner Ford Fry and chef Kevin Maxey grew up on, the Tex-Mex haven invites in guests with a warm welcome and the sounds of Willie and Waylon drifting through the air.

"Kevin and I wanted to do food we like to eat," Fry said. "It's natural for a chef to want to be true to a certain culture, and likewise, we wanted to do authentic Tex-Mex, because it developed where we're from."

The menu highlights Tex-Mex classics including enchiladas, crispy tacos, tamales and nachos, as well as more intricate dishes where the wood grill comes into play with sizzling fajitas and shrimp tacos, all paying homage to the traditions and recipes that have been a part of the Texas culture for decades.

Capacities

Private Dining Room: 22 Guests

KEVIN RATHBUN STEAK



ATLANTA'S PREMIER STEAKHOUSE

For years it seemed Atlanta was in desperate need of a prime steakhouse of the highest caliber and when Chef Kevin Rathbun unveiled Kevin Rathbun Steak in 2007, that's just what he delivered. Located in Atlanta's happening Inman Park neighborhood Kevin Rathbun Steak occupies, what is from the exterior, a deceptively shabby industrial space just alongside the railroad tracks, in an industrial part of town. But once you're inside the stylish, welcoming dining room, you've entered another world. A world that serves only the finest meats, seafood and sides. Cue the chorus of angels.

Capacities

Buyout: 175 Seated, 250 Reception Style | Private Dining Room: 40 Guests | Patio: 50 Seated, 75 Reception (can be semi-private)

TWO URBAN LICKS



FIERY AMERICAN COOKING

Two urban licks' incredible wood-fired cuisine, live rotating rotisseries, unique 26-foot wine on tap barrel wall (the first in the country!), Funky live blues, breathtaking downtown skyline views and the “wow” design centered around the floor to ceiling Todd Murphy painting lit by a gas lamp wall makes two truly one of a kind.

Capacities

Courtyard or Patio: 20 - 75 Guests | Private Dining Space: 50 Guests

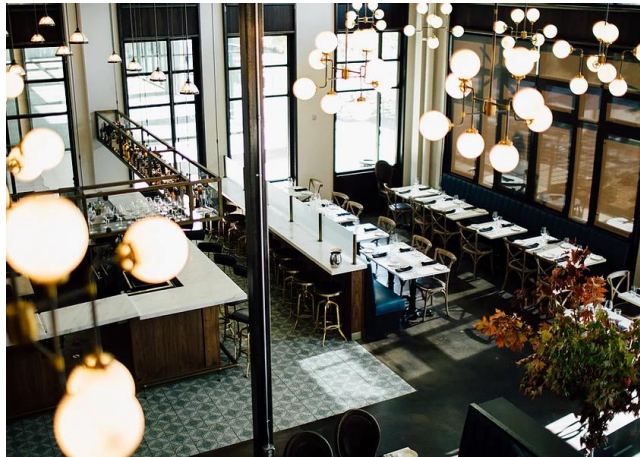
BARCELONA WINE BAR



SPANISH TAPAS

Barcelona Wine Bar's cuisine is clean and rustic with tapas shaped by Mediterranean, Spanish and South American influences. Barcelona offers an award-winning selection of wines from Spain and South America and boasts one of the largest Spanish wine programs in the US. The ever-changing menu is focused on seasonal ingredients, fresh flavors hand crafted by the extremely talented chefs.

BAZATI



TO HANG OR LOUNGE ABOUT

The Brasserie, on the lower level of Bazati, offers guests a place to drink and dine that evokes the brasseries of 1920s Paris, where drinks, dining, and excellent service met with the energetic pulse of daily neighborhood life. The Brasserie offers a seasonal menu that marries traditional French cuisine with fresh and local ingredients. Like traditional French brasseries their space is large and open with floor to ceiling windows and expansive patio overlooking the Eastside Beltline.

Capacities

Large Group Dining: 80 Guests | Bar: 40 Guests | Partial Buyout: 100 Guests |
Partial Buyout Estrella Rooftop: 50 Guests, Full Buyout: 50+ Guests

DELBAR



MIDDLE EASTERN CUISINE

Translating to “heart, captured” in Farsi, Delbar is a love letter to the influential dishes that shaped Fares Kargar’s youth and then women in his life who instilled his deep appreciation for Middle Eastern Cooking. Centuries of talented cooks and exceptional palettes have played a role in forming what we recognize today as Middle Eastern cuisine. When you enter Delbar the mission is to feel like you have met new friends – a new family – who will guide you through the region’s most memorable offerings, transporting you to grandmothers cooking while enjoying the company of your favorite people.

Capacities

Sunroom: 30 Guests | Main Dining Room: 55 Guests | Full Buyout: 140 Guests

BEETLECAT



OYSTER-ETTE

Eating should be a celebration of sharing, and BeetleCat is the perfect spot to share good food with your friends and loved ones. Gather for a party or a meal, large or small. Sample hors d'oeuvres in our spacious upper deck dining room, sip cocktails on the outdoor patio, or settle into the downstairs Den for a cozy meal. It promises to be the kind of celebration that makes you remember the important things all over again.

Capacities

Semi-Private: 25 Guests | Upper-Level Dining Buyout: 35 Seated, 50 Reception | The Den Buyout: 35 Seated, 50 Reception | Full Restaurant Buyout: 125 Guests

BELLINA ALIMENTARI



TRADITIONAL ITALIAN COOKING

At Bellina Alimentari, they believe that every meal should be an amazing experience, where quality and ethics never have to be compromised. Dishes are created using whole ingredients and every recipe is made from scratch. The menu changes seasonally to reflect the availability of local produce. Meat is sourced from farms with high animal welfare standards; every animal is respected, treated humanely and pasture raised.

PASTA MAKING CLASS

Discover the art behind making fresh pasta. This hands on class will show you all of the steps to create delicious pasta at home! Following the pasta making, enjoy a tasting of our handmade pasta made right here every day. Participants will also be able to take home their creations.

Max of 16 guests

NINE MILE STATION



ROOFTOP BAR + KITCHEN AT PONCE CITY MARKET

Located in the heart of Atlanta, Georgia on the top floor of ponce city market, Nine-Mile Station is a sleek indoor-outdoor space offering sweeping unobstructed views of Atlanta's skylines spanning from Buckhead to downtown. Nine-Mile Station serves craft beers from near and far, classically-prepared cocktails, and delicious, shareable food.

Capacities

Full Buyout: 400 Guests

NEW REALM BREWERY



BEER ON THE BELTLINE

In 2016, they went out on their own and envisioned a place full of unlimited, untapped brewing territory and promise – a domain pioneered by those who don't believe they have drank, brewed or ideated it all. Free from dictated rule, one-sided palates and predefined recipes entrenched in centuries of repetition and stubborn routine, their brewmaster and group of master beer drinkers broke brewing ground in the heart of Atlanta and established what they hope is just the beginning for their new brewing venture.

The scale and dining destination of the New Realm make for a great event landscape for parties of all sizes – small, intimate, large and special occasion.

Capacities

Rooftop: 170 Guests | Main Dining: 250 Guests | Beer Garden: 200 Guests | Full Buyout: 400 Guests

ATRIUM



MODERN AMERICAN CUISINE

Atrium is the destination where guests can settle in for a memorable evening to enjoy an unexpected yet comforting meal while sipping finely crafted cocktails. The full-service restaurant and bar features Oliva's signature blend of fresh, local ingredients and curate interiors. Inspired by world travels, the Atrium is here to transport you to another place and time through each and every details. This is Modern Cuisine done the Olivia way – here we are all about the familiar favorites, but reimagined.

OUR SERVICES

WHAT CAN DSME DO FOR YOU?

- EXPERIENCE DESIGN + PRODUCTION
- MEETING MANAGEMENT
- EVENT MARKETING
- DESTINATION MANAGEMENT
- TOURS + EXCURSIONS
- TEAM BUILDING
- TRANSPORTATION

THANK YOU

Presented To:

Westin Peachtree Plaza
2023

Created By:

ABIGAIL MARSH | Account Manager
c. 770.415.5679 | e. Abigail@destinationsouth.com

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