



FINE CUTS \* SEA FARE \* SPIRITS

Thank you for choosing Little Alley Steak Buckhead to host your next private dining experience. At our Buckhead location we have one private dining room that accommodates up to 50 people and is separate from our main dining rooms.

The private dining room (PDR) comes equipped with a full bar and overhead projector screen with A/V connections via HDMI. We can also equip the room with a microphone and monitor for presentations.

Little Alley Steak offers complimentary valet and validated self-parking in the Monarch and Two alliance parking decks. The two decks are located immediately on the left as you enter the office park.

During the months of January through October the PDR has a **\$4,000** food and beverage minimum spend plus taxes and 20% gratuity. In the months of November and December the minimum spend is **\$7,500**.

Included in this packet you will find additional detailed information concerning preset menus and pricing.

The very last page of this packet contains our contract.

**Only when a contract is returned, completed in its entirety, will secure the PDR for that date.**

**Little Alley Steak - Private Events**

**404.254.1899**

**Events@littlealleysteak.com**

3500 Lenox Rd NE. Suite 100  
Atlanta, GA 30326  
(404) 254-1899



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## Hors D'Oeuvres Menu

- Gazpacho, avocado cream, tortilla chip \$4.00 each. (Gluten free without tortilla)
- Parmigiano polenta flash fried, confit tomato, basil oil \$4.50 each.
- Filet Mignon skewer "Korean Style", sweet and spicy BBQ sauce, \$8.00 each.
- Mini crab-cake, pickled red onion, yuzu beurre blanc, \$8.00 each.
- Fried herbed goat cheese, micro basil, \$5.00 each.
- Green chicken curry skewer, herbed yogurt sauce, \$6.00 each. (Gluten free)
- Blue cheese stuffed date, marcona almond crust, \$5.00 each. (Gluten free)
- Maine lobster fried bites, yuzu beurre blanc, \$8.00 each.
- Wagyu beef meatball skewer, soy demi glaze, green onion, \$7.00 each.
- Chickpea Panis, red pepper puree, basil oil, \$4.00 each. (Gluten free) (Vegan)
- Ratatouille roasted vegetables, spiced Moroccan sauce, \$4.00 each. (Gluten free) (Vegan)
- Lobster bisque shooter "2 oz", chives, \$5.00 each.
- Shrimp cocktail, cocktail sauce, \$7.00 each. (Gluten free)
- Applewood smoked salmon, herbed goat cheese, toasted bread \$5.00 each. (Gluten free without bread)
- Stuffed mushrooms, Parmigiano, basil, roasted spiced walnuts, \$4.50 each.
- Deviled egg, roasted peppers, smoked paprika, \$4.50 each. (Gluten free)
- Tuna Sashimi bite, wasabi cream, thick soy, \$5.50 each.
- Gougiers, Vermont cheddar, gruyere, \$4.50 each.
- Fried Risotto "Arancini", Pecorino and Parmigiano, blistered tomato sauce, \$4.50 each.

(25 pc minimum per Hors D'Oeuvres item)

- Charcuterie and cheese display \$8.00 per person.
- Roasted and grilled vegetables display \$6.00 per person.

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# Prefix Menu Option 1 - \$125 Per Person

1

## FIRST COURSE

*(Choice of one)*

**Wagyu Beef Meatballs** *(Meats By Linz American Kobe)*  
veal demi-glace, garlic-chili vinaigrette

**Moroccan-Style Shrimp** *(Georgia Wild Shrimp)*  
garlic tomato, harissa, Batboutte flat bread

**Classic Caesar Salad**  
romaine, Parmigiano Reggiano, rustic croutons, white anchovy vinaigrette

**Chop Chop Salad**  
hearts of palm, roasted tomatoes, Point Reyes Bleu, peppadew peppers,  
boiled egg, shallots, Pine Street Bacon, creamy herb vinaigrette

2

## SECOND COURSE

*(Choice of one)*

**Barrel Cut Filet - 8 oz.**  
*Wet Aged 28 Days - USDA 100 % Black Angus Beef\**

**New York Strip - 12 oz.**  
*Wet Aged 37 Days - USDA 100 % Black Angus Beef\**

**Wild King Salmon**  
*Fire Grilled, Yuzu-Herb Beurre Blanc*

**Springer Mountain Chicken**  
*Roasted Chicken Reduction*

**Sichuan Spiced Tofu Steak**  
*Hoizin Glaze*

## SIDES

*(Family Style)*

**Crispy Brussel Sprouts**  
*Yuzu Béarnaise*

**French Greens Beans**  
*Toasted Almonds, Brown Butter*

**Belgian Fries**  
*Sir Kensington Ketchup, Chili Aioli*

**Triple Cream Mac & Cheese**  
*Mascarpone, black truffle oil*

## DESSERTS

A Selection Of Family Style desserts

# Prefix Menu Option 2 - \$175 Per Person

1

## FIRST COURSE

*(For The Table)*

**Ahi Tuna Tartare** *(Sashimi Grade)*  
*yuzu-serrano foam, avocado, cucumber salad, sesame oil powder, scallion pancake*

**Wagyu Beef Meatballs** *(Meats By Linz American Kobe)*  
*veal demi-glace, garlic-chili vinaigrette*

**Duck Confit Spring Rolls**  
*Asian slaw, Bing cherry gastrique*

2

## SECOND COURSE

*(Choice of one)*

**Classic Caesar Salad**  
*romaine, Parmigiano Reggiano, rustic croutons, white anchovy vinaigrette*

**Chop Chop Salad**  
*hearts of palm, roasted tomatoes, Point Reyes Bleu, peppadew peppers,  
boiled egg, shallots, Pine Street Bacon, creamy herb vinaigrette*

3

## THIRD COURSE

*(Choice of one)*

**Barrel Cut Filet - 12 oz.**

*Wet Aged 28 Days - USDA 100 % Black Angus Beef\**

**Bone-in Ribeye - Lollipop Cut - 18 oz.**

*Dry Aged 38 Days - USDA 100 % Black Angus Beef\**

**Ahi Tuna\*** *(Sashimi Grade)*  
*Fire Grilled, Yuzu-Herb Beurre Blanc*

**Springer Mountain Chicken**  
*Roasted Chicken Reduction*

**Sichuan Spiced Tofu Steak**  
*Hoizin Glaze*

## SIDES

*(Family Style)*

**Crispy Brussel Sprouts**  
*Yuzu Béarnaise*

**French Greens Beans**  
*toasted almonds, brown butter*

**Belgian Fries**  
*Sir Kensington Ketchup, Chili Aioli*

**Triple Cream Mac & Cheese**  
*Mascarpone, black truffle oil*

## DESSERTS

A Selection Of Family Style desserts

# Prefix Menu Option 3 - \$230 Per Person

1

## FIRST COURSE

(For The Table)

### Chilled Shellfish Tower

Main Lobster, Lump Crab Meat, Shrimp Cocktail, East & West Oysters

2

## SECOND COURSE

(For The Table)

Wagyu Beef Meatballs *(Meats By Linz American Kobe)*  
veal demi-glace, garlic-chili vinaigrette

Crispy Maine Lobster Tail  
yuzu-herb beurre blanc

Duck Confit Spring Rolls  
Asian slaw, Bing cherry gastrique

3

## THIRD COURSE

(Choice of one)

### Baby Iceberg Wedge

Point Reyes Blue, candied smoked bacon, tomato, croutons

### Chop Chop Salad

hearts of palm, roasted tomatoes, Point Reyes Bleu, peppadew peppers,  
boiled egg, shallots, Pine Street Bacon, creamy herb vinaigrette

### Classic Caesar Salad

romaine, Parmigiano Reggiano, rustic croutons, white anchovy vinaigrette

4

## FOURTH COURSE

(Choice of one)

### Bone-in Filet - 14 oz.

Dry-Aged 38 Days - USDA 100 % Black Angus Beef\*

### Sichuan Spiced Tofu Steak

Hoizin Glaze

### Barrel Cut Filet - 12 oz.

Wet Aged 28 Days - USDA 100 % Black Angus Beef\*

### Fish Du Jour

Fire Grilled, Yuzu-Herb Beurre Blanc

### Bone-in Ribeye - Lollipop Cut - 18 oz.

Dry Aged 38 Days - USDA 100 % Black Angus Beef\*

### Springer Mountain Chicken

Roasted Chicken Reduction

## SIDES

(Family Style)

Lobster Mac & Cheese  
Mascarpone, black truffle oil

French Greens Beans  
Toasted Almonds, Brown Butter

Crispy Brussel Sprouts  
Yuzu Béarnaise

Potato Puree  
Vermont butter

## DESSERTS

A Selection Of Family Style desserts

# Prefix Menu Option 4 - \$285 Per Person

1

## FIRST COURSE

*(For The Table)*

### Chilled Shellfish Tower

*Main Lobster, Lump Crab Meat, Shrimp Cocktail, East & West Oysters*

2

## SECOND COURSE

### A5 Japanese Kobe Beef Tataki

*Spicy Scallion & Ginger Salad, Porcini Ponzu, Black Garlic*

3

## THIRD COURSE

*(For The Table)*

### Wagyu Beef Meatballs *(Meats By Linz American Kobe)*

*veal demi-glace, garlic-chili vinaigrette*

### Crispy Maine Lobster Tail

*yuzu-herb beurre blanc*

### Duck Confit Spring Rolls

*Asian slaw, Bing cherry gastrique*

4

## FOURTH COURSE

*(Choice of one)*

### Baby Iceberg Wedge

*Point Reyes Blue, candied smoked bacon, tomato, croutons*

### Chop Chop Salad

*hearts of palm, roasted tomatoes, Point Reyes Bleu, peppadew peppers, boiled egg, shallots, Pine Street Bacon, creamy herb vinaigrette*

### Classic Caesar Salad

*romaine, Parmigiano Reggiano, rustic croutons, white anchovy vinaigrette*

5

## FIFTH COURSE

*(Choice of one)*

### Bone-in Barrel Cut Filet - 14 oz.

*Dry-Aged 38 Days - USDA 100 % Black Angus Beef\**

### Bone-in Ribeye - Lollipop Cut

*Dry Aged 38 Days - USDA 100 % Black Angus Beef\**

### Barrel Cut Filet - 12 oz.

*Wet Aged 28 Days - USDA 100 % Black Angus Beef\**

### Fish Du Jour

*Fire Grilled, Yuzu-Herb Beurre Blanc*

### Two Crispy Maine Lobster Tails - 6 oz. each

*Vermont Butter*

### Springer Mountain Chicken

*Roasted Chicken Reduction*

## SIDES

*(Family Style)*

### Lobster Mac & Cheese

*Mascarpone, black truffle oil*

### French Greens Beans

*Toasted Almonds, Brown Butter*

### Crispy Brussel Sprouts

*Yuzu Béarnaise*

### Potato Puree

*Vermont butter*

## DESSERTS

A Selection Of Family Style desserts



## PRIVATE DINING CONTRACT

This Private Dining Contract between F&H Food Trading Group, Inc. d/b/a Little Alley Steak ("Little Alley") and \_\_\_\_\_ ("Client", "you" or "your") governs arrangements for the event to be hosted by Client on \_\_\_\_\_, 20\_\_\_. When signed by representatives of both parties, this agreement will constitute a firm commitment and its terms will be demonstrative of mutual assent on the part of both parties.

**1. ROOM RESERVATION:** This signed Private Dining Contract (the "Contract") and a valid credit card number are required to guarantee the room for your event. The Private Dining Room is booked on a first come, first serve basis.

**2. ROOM CHARGE:** There is a food and beverage minimum of \$4000.00 for all private dining events. In the months of November and December, a \$7500.00, minimum is required. A service charge of 20% and applicable taxes are added to all room charges and are not included in the required food and beverage minimums set forth above. There is a \$2000 food and beverage minimum for lunch plus tax and 20% service charge.

**3. CANCELLATIONS:** Cancellations must be made at least 72 hours prior to your event. Failure to do so will result in a \$50.00 per person cancellation fee, and forfeiture of your deposit.

**4. MENU SELECTION:** For all private dining functions, Little Alley must receive your selected menu not less than seven (7) working days (Monday through Friday, excluding holidays) prior to the event. Little Alley reserves the right to substitute an entrée of equal or greater value at the Client's expense if the guest number increases or decreases. Client must meet the minimum amount required, as stated above. Our private dining menu offers pre-set dining options from which you can choose the designated number of items from each course. Prices reflect a group discount since there is a savings in labor. If you are deviating from the pre-set menu by picking more items from any category, a surcharge of a minimum 10% will be adjusted to the per person price.

**5. PRICING:** The prices quoted herein for any function which takes place within ninety days after the date of execution of this contract are firm. The prices for any function taking place more than ninety (90) days after the date of execution of this contract are subject to change without notice; however Little Alley guarantees that any food and beverage price increases that impact already signed contracts will not exceed 10% of the originally quoted price. Client must confirm menu prices with Little Alley management one week in advance of their planned event.

**6. FOOD AND BEVERAGE:** All Food and Beverages must be purchased and prepared through Little Alley. The only exception is wedding or birthday cakes, nuts or mints. No other carry-in food or beverage items are allowed. If you bring a cake, there is \$25.00 Cake Fee. All food and beverage must be consumed on the premises. Absolutely NO OUTSIDE ALCOHOLIC BEVERAGES may be brought onto the premises and no outside wine is to be brought to the private dining room. All alcoholic beverages must be purchased through Little Alley.

**7. BARTENDER FEES:** All groups of 20 or more requesting full liquor service upstairs require a private bartender. There is a \$150.00 bartender fee. This fee is provided to the hourly wait staff engaged in the service your event.

**8. FINAL PAYMENT:** Final payment for the event must be promptly made at the completion of the event. Payment can be made by cash, debit or credit card. The final bill will be presented as a single bill, there are no separate checks. A maximum of 6 cards and cash may be used to pay for the bill. NO SEPARATE CHECKS. We accept all major credit cards.

**9. HOURS:** All lunch events may use our Private Dining Room from 11:00 a.m. to 3:30 p.m. All evening dinner events scheduled on Sunday through Thursday may use the Private Dining Room from 4 p.m. until 10:00 p.m. All evening dinner events on Friday and Saturday may use the Private Dining Room from 5 p.m. until 11:00 p.m.

**10. TAX AND SERVICE CHARGE:** A 20% service charge is added to all events for payment to the hourly paid wait staff and service employees engaged in the service of your event. All applicable sales and liquor taxes are added as well.

**11. MEDIA:** We provide a screen and projector for a \$200 fee. This includes an HDMI input that displays video on the large screen and audio via overhead speakers. However any video equipment and or presentations, microphones, or P.A. systems to make your event more effective will be at your cost. We ask that you obtain management approval prior to event.

**12. ENTERTAINMENT:** No loud entertainment of any kind will be permitted to be brought into Little Alley by the Client or his/her guests or invitees without prior written consent of Little Alley management. DJs and loud bands are not permitted under any circumstances.

**13. DRESS CODE & QUALITY STANDARDS:** Little Alley reserves the right to enforce its quality standards, concerning dress code and decorum, at all functions, including events in the Private Dining Room. Little Alley Steak Buckhead DRESS CODE – Business Casual is strictly enforced. Absolutely no hoodies, sweatpants, track pants, track suits, sports jerseys, or ball caps. No overly revealing or ripped clothing, no flip-flops or slides. Little Alley reserves the right to refuse serving any person who in the judgment of its management is under the influence of alcohol or any controlled substances, or to request that such a person leave the premises. Little Alley reserves the right to ask for proper identification prior to serving any alcoholic beverages to any person requesting such service. Little Alley reserves the right to close the bar before the designated ending time should it deem it necessary.

**14. DECORATIONS:** Decorations must be approved by Little Alley management. All display exhibits and decorations must conform to fire and safety codes. The Client is responsible for taking down all approved decorations before leaving. Confetti is not permitted. If confetti is brought in, an additional \$150 clean up fee will be charged. If ice sculptures are brought in by the party, they are responsible for set-up and removing the ice sculpture and water associated with it at the end of the event, or a \$150 charge will be assessed. Setup for Private Dining Room will not be allowed during dinner service. The room must be setup between 11am and 5pm on the day of the event. (Any event setup staff must be appropriately dressed to enter the restaurant.)

**15. PARKING:** You and your guests may park in the One Alliance parking deck, and the Monarch parking deck, both are free with the proper validation. Complimentary valet is also available.

**16. INDEMNIFICATION:** Client shall be responsible for any damages (including, but not limited to, property damage and personal injury) suffered or incurred by Little Alley or any employee, guest, invitee, or contractor of Little Alley caused by Client or any guest, invitee, or contractor of Client. Client agrees to indemnify, defend, and hold harmless Little Alley, its agents, employees, owners and officers ("Indemnitees") from all actions, costs, claims, losses, expenses and/or damages, including reasonable attorney's fees, arising from the negligence or willful misconduct of the Client, its employees, invitees, or contractors, unless the same are due to the negligence or willful misconduct of any of the Indemnitees.

**17. LIMITATION OF LIABILITY:** Little Alley is not responsible for damages to, or the theft of, parked automobiles or the contents thereof. Little Alley is not responsible for any lost or stolen items brought onto its premises by Client or Client's guests. The Client assumes responsibility for any damage that may occur on the premises: this includes any breakage of glasses and/or dishes, damage of walls, carpet, wood flooring, etc. Little Alley management reserves the right to assess a labor charge for any damages and/or excessive clean-up beyond the expected normal range of a planned function. Client is prohibited from conducting any illegal activities and/or allowing its guests to conduct illegal activities and Little Alley is not responsible for any liability arising from such conduct.

**18. FORCE MAJEURE:** Neither party shall not be liable for non-performance of this contract, and such non-performance shall be excused, when such nonperformance is attributable to any reason beyond the parties' control, including but not limited to, labor disputes or strikes, accidents, government (Federal, State and Municipal) regulations of, or restrictions upon travel or transportation, non-availability of food, beverage or supplies, riots, national emergencies, acts of God, or any other unforeseeable circumstances beyond the control of the Parties against which it would have been unreasonable for the affected party to take precautions and which the affected party cannot avoid even by using its best efforts.

**19. AUTHORITY:** If this Contract is signed in the name of a corporation, partnership, association, club or society, the person signing represents and warrants to Little Alley that she/he has full authority to sign such contract and that in the event that he/she is not so authorized, she/he will be personally liable for the faithful performance of this contract.

**20. ENTIRE AGREEMENT:** This Agreement contains the entire understanding and agreement of the Parties, and all prior oral representations, promises, statements and understandings are merged into this Agreement. No waiver of any term, provision or condition of this Agreement, whether by conduct or otherwise, in any one or more instances, shall be deemed to be, or shall constitute, a waiver of any other provision hereof, whether or not similar, nor shall such waiver constitute a continuing waiver, and no waiver shall be binding unless executed in writing by the party making the waiver.

[Signature Page of the Private Dining Contract between F&H Food Trading Group, Inc. and  
[Insert Client Name]

**IN WITNESS WHEREOF**, the Parties hereto have signed and caused this Contract to be executed as of the Effective Date first written above.

**F&H Food Trading Group, Inc.**

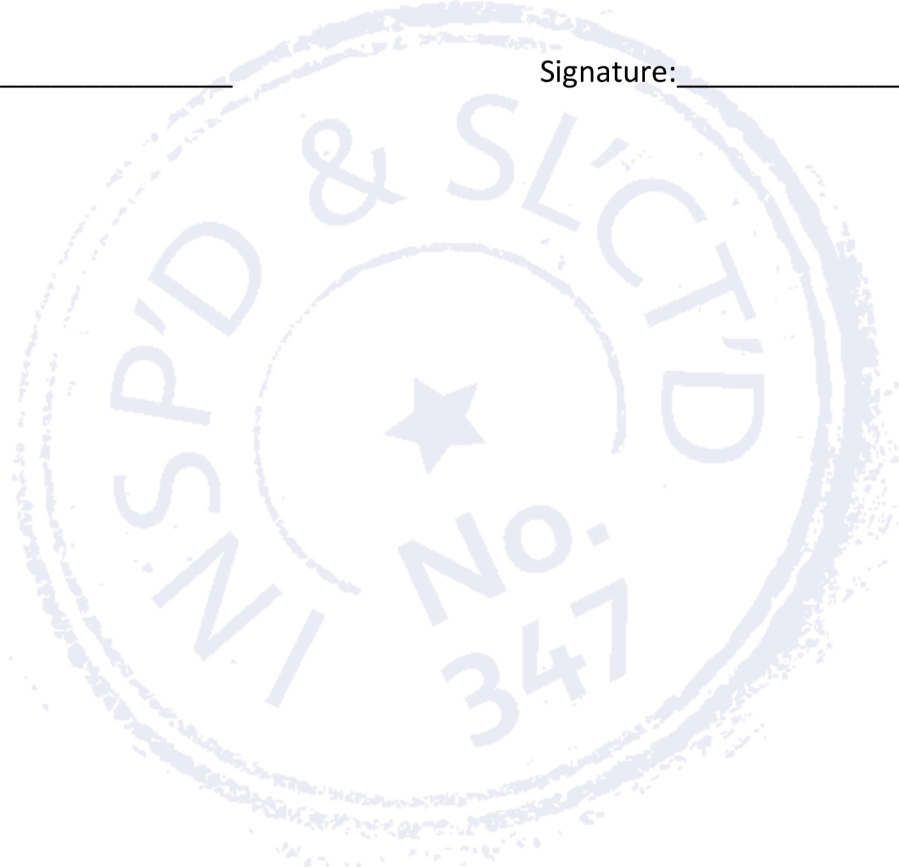
[Insert Client Name]

By: \_\_\_\_\_

Print Name: \_\_\_\_\_

Its: \_\_\_\_\_

Signature: \_\_\_\_\_





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## Private Event Contract

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TODAY'S DATE: \_\_\_\_\_

TYPE OF EVENT: \_\_\_\_\_

DATE OF EVENT: \_\_\_\_\_

ARRIVAL TIME: \_\_\_\_\_

GUEST COUNT ESTIMATE: \_\_\_\_\_

MENU SELECTED: \_\_\_\_\_

CLIENT/CONTACT PERSON: \_\_\_\_\_

PHONE NUMBER: \_\_\_\_\_

E-MAIL ADDRESS: \_\_\_\_\_

PAYMENT OPTIONS: Amex \_\_\_ CASH \_\_\_ MasterCard \_\_\_ Visa \_\_\_ Discover \_\_\_

CREDIT CARD #: \_\_\_\_\_

SECURITY CODE: \_\_\_\_\_

NAME AS APPEARS ON CREDIT CARD: \_\_\_\_\_ EXP. DATE: \_\_\_\_\_

**I hereby authorize F&H Food Trading Group, Inc. to debit the above credit card in the form of a redeemable deposit. The deposit will be calculated at \$50.00 per person and will be applied to the final balance of the event after taxes and gratuity. I authorize F&H Food Trading Group, Inc. to charge a cancellation fee should I fail to cancel my event in accordance with the terms of the parties' Private Dining Contract.**

SIGNATURE \_\_\_\_\_

DATE \_\_\_\_\_