



STEAK MARKET ATLANTA

BIGGER, BOLDER, BETTER

PRIVATE DINING | EVENTS | CELEBRATIONS



818 Juniper St. NE
Atlanta, Ga 30308

reservations@steakmarket.com
(470) 355-6540



Steak Market specializes in creating exceptional celebrations and personalized private dining experiences.

LARGE PARTIES

- All parties over 8 must book with an event coordinator
- Minimum spend of \$125 per person or prix fixe menu required (+plus tax and gratuity)
- 50% deposit is required to confirm booking
- A chef's prix fixe menu is encouraged for parties over 15 people.

DINING OPTIONS

private | semi-private | main dining room | speakeasy

- Private dining room up 14 people
- 3rd floor dining room (semi-private) up to 50 people
- S&M Speakeasy (private, below main dining room) 25 people



A full restaurant buyout seats as many as 156 comfortably which includes the main dining room and the third floor dining room. We also offer partial buyouts for either the main dining room, 3rd floor, or the S&M Speakeasy. *For partial buyouts, Steak Market may remain open to accommodate other guests.



Prix-Fixe menus are personalized with the name of your event or guest of honor.

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PRIVATE DINING ROOM

Seats 14

Two seatings available:
5:30pm-8:00pm & 8:30pm-11:00pm

\$2,800 minimum spend
in food and beverage
(tax and gratuity not included)



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THIRD FLOOR DINING ROOM (SEMI-PRIVATE)

Seats up to 50

\$125 per person min. spend
in food and beverage
(plus tax and gratuity)

or

Choose a prix fixe menu:

Bigger \$150 per person
Bolder \$225 per person
Better \$275 per person

*(tax and gratuity not included)



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S&M SPEAKEASY

A PRIVATE & EXCLUSIVE
DINING EXPERIENCE IN
OUR HIDDEN CIGAR LOUNGE

Seats up to 25

Private Entrance Available



Up to 14 guests

Semi-Private

\$3,500 minimum spend in
food and beverage (tax and
gratuity not included)

15 to 25 guests

Completely Private

\$6,000 minimum spend in
food and beverage (tax and
gratuity not included)



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PRIX FIXE MENU

We are proud to serve only certified American, Australian and Japanese Wagyu carefully hand selected by our master butcher. Our steaks are grilled to order over charcoal embers and cut to our unique house style.

"BIGGER"

\$150PP++

FIRST

CHARRED ROMAINE

Tomato | Baby Corn | Cornbread Croutons | Caper Dressings

&

CRAB SALAD

Avocado-Pea Mousse | Fennel | Apple | Cucumber

SECOND

SMOKED BEEF CARPACCIO

Burnt Olives | Baby Onions | Cornichon | Mustard

THIRD

BLACKENED SALMON

Root Vegetables | Romanesco | Corn Mousse

&

ATLANTA STRIP STEAK

Thick American Wagyu Striploin

SIDES

CREAM OF SPINACH

Herb Crumbs

&

GARLIC MASH

Grana | Parsley

DESSERT

LEDI'S CHEESECAKE

Graham Crust | Passion Fruit Glaze | Blood Orange-Jalapeno Gelee

ALL COURSES ARE SERVED IN A SHARING STYLE

There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach, blood or immune disorders, you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked. For your convenience a 20% service charge will be added to your final bill and will be distributed to the entire team.



PRIX FIXE MENU

We are proud to serve only certified American, Australian and Japanese Wagyu carefully hand selected by our master butcher. Our steaks are grilled to order over charcoal embers and cut to our unique house style.

"BETTER"

\$225PP++

FIRST

S&M WEDGE SALAD

Iceberg | Prosciutto | Braised Tomato | Maytag Blue | Crispy Rings | House-made Buttermilk

WAGYU TARTARE

Traditional Garnishes | Brioche Toast

SECOND

CRAB CAKES

Onions | Peppers | Creole Mustard | Tomato and Caper Salad

THIRD

WHITE FISH

Herb Crusted | Roasted Tomatoes And Spinach | Lemon Beurre Blanc

ASADO SHORT RIBS

12 Hours Roasted Asado Short Ribs

SIDES

ROASTED FINGERLINGS

Garlic Butter | Fine Herbs | Truffle

VEGETABLE MEDLEY

Zucchini | Squash | Onion | Herb Pesto

DESSERT

COCOON MERINGUE

Yuzu Curd | Coconut Cake | Mascarpone Cream | Blueberry

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PRIX FIXE MENU

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"BOLDER"

\$275PP++

FIRST

GRILLED WATERMELON SALAD

Tomato | Avocado | Greens | Cucumber | Radish | Balsamic Pearls

COCA-COLA BRAISED BEEF RIBS

Corn Crumbs | Cilantro

SECOND

CHARBOILED PRAWNS

Chorizo | Capsicum | Garlic

THIRD

SEABASS

Potato Gnocchi | Jerusalem Artichoke | Sundried Tomatoes

TOMAHAWK

Highly Marbled Bone-In Ribeye

SIDES

CREAMY LOBSTER MAC AND CHEESE

Cheddar Fondue | Panko | Parsley

HEN OF THE WOOD MUSHROOMS

Gruyere Cream | Aromatics

DESSERTS

CHOCOLATE ENTREMET

Chocolate Mousse | Raspberry Compote | Chocolate Hazelnut Cake

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EXPERIENCE ENHANCEMENTS

24k GOLD

ENCRUSTED GOLD ON ATLANTA STRIP ADD 180 PER STEAK

ENCRUSTED GOLD ON TOMAHAWK ADD 250 PER STEAK

TABLE DISPLAYS

CRUDITES AND DIPS 22 PER PERSON

CHEESE AND CHARCUTERIE PLATTER 28 PER PERSON

SEAFOOD DISPLAY 32 PER PERSON

SECOND COURSE

CHARRED BOILED PRAWNS 15 PER PERSON

TUNA TARTARE 18 PER PERSON

CRAB CAKE 19 PER PERSON

GRILLED OCTOPUS 19 PER PERSON

WAGYU STEAK TARTARE 20 PER PERSON

THIRD COURSE

ATLANTA STRIP STEAK 20 PER PERSON

ROYAL LAMB 32 PER PERSON

S&M SPECIAL (TENDERLOIN) 38 PER PERSON

TOMAHAWK 40 PER PERSON

S&M RESERVE CUT 42 PER PERSON

MARKET SIDES

STEAMED SPINACH 6 PER PERSON

CHARRED BROCCOLINI 7 PER PERSON

POTATO PUREE 7 PER PERSON

TRUFFLE FRIES 8 PER PERSON

GRILLED ASPARAGUS 8 PER PERSON

MAC AND CHEESE 9 PER PERSON

HEN OF THE WOOD MUSHROOMS 10 PER PERSON

LOBSTER MAC AND CHEESE 12 PER PERSON

SWEET LIFE STATION

COTTON CANDY 22 PER PERSON

HOUSEMADE CAKE

CAKE FOR 8 200

CAKE FOR 12 350

*cakes must be ordered 48-hours in advance

ALL COURSES ARE SERVED IN A SHARING STYLE



EXTRAVAGANT CAKE EXPERIENCE

Steak Market's pastry chef makes all cakes in-house daily and are customized for your celebration. The cake cutting experience is a captivating show in itself featuring smoke, sparklers, & our butcher slicing the cake with a gleaming sword tableside.

Cake for 8 \$200

Cake for 12 \$350

*Cake orders must be placed 48-hours in advance

Outside Cakes:

We offer our cake cutting experience for outside cakes as well. A \$25 per person cutting fee will be applied.



OPEN BAR PACKAGES

Choice of Spirits
(priced per hour)

Standard \$50 per person

Premium \$65 per person

Welcome Cocktail

\$20-35 per person

(price depending on selection)

Luxury Flights

\$65-\$120 per person

(can be customized)



THE FOLLOWING TERMS AND CONDITIONS APPLY TO RESERVATIONS OVER 8

1. All bookings must be accompanied by a completed deposit payment and signed estimated invoice. Until this is received, the booking is incomplete.
2. Cancellation Policy: S&M reserves the right to charge a cancellation fee if notice is not given to the restaurant 48 hours prior to the time of the reservation. If the reservation is cancelled within 48 hours of the reservation, your deposit will not be refunded.
3. No Show: If the party does not show for its reservation, S&M reserves the right to charge the full menu price per person to the credit card used to make the reservation.
4. Guest Count Guarantee: In the event that the host gives a confirmed guest count of 9 or more guests and fewer guests arrive on the date/time of the reservation, the host will be charged the contracted menu price for all confirmed guests.
5. Meal Service: The entire party must arrive to be seated within **15 minutes** of the agreed reservation time in order for the kitchen to properly time the food service. If the entire party is not seated by the agreed time, the party will be served at the kitchen's discretion.
6. Taxes and additional charges: The guest signing the agreement will pay for all state, federal, and municipal taxes applicable to the reservation/event.
7. Automatic Events Fees: An automatic 20% service charge will be added to your final food and beverage bill, which is distributed exclusively among the restaurant's servers, food runners, bussers, and bartenders.
8. Payment: 50% deposit will be due upon signing and final payment must be made on the day of the event. Separate checks are not available.
9. Cakes: S&M cake orders must be placed 24 hours in advance. A \$25 per person cutting fee will apply to all outside cakes brought by the guest to Steak Market.
10. Decor: S&M does not allow decorations including, but not limited to, banners, signage, confetti, or balloons.
11. Live Entertainment: S&M does not allow outside live entertainment of any kind, including, dancers, musicians, and performers.
12. Other Food and Drink: Due to liquor laws and health and safety regulations, NO food or beverages may be brought to S&M for a party or meeting without prior consent from management. Such approval may be granted or withheld by S&M. If such approval is provided, a service charge, corkage and plating fee will be charged on all items not supplied by S&M.
13. Parking: Valet service is available for a fee. There is a public paid parking lot across from Steak Market.



S&M CHEF'S TABLE EXPERIENCE

**For an elevated and personal dining experience,
dine at Steak Market's exclusive Chef's Table**

Your intimate dining journey begins with your Chef
greeting you at your table.

Using their cutting-edge culinary talents, your Chef
creates a special 4-course feast just for you.

Our Chef will explain each delicious dish in detail
showcasing their art and creativity.

A final sweet course completes the evening that is sure
to stimulate your senses.

\$225 per person
(wine pairing available)

*Chef's table experience is offered Monday-Wednesday

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