

EVENT GUIDE



33 PEACHTREE PLACE
ATLANTA, GA 30309

K5 HOSPITALITY
GROUP CONCEPT



WELCOME TO ALTATORO, A MODERN LATIN RESTAURANT LOCATED IN MIDTOWN ATLANTA. OUR NAME, INSPIRED BY THE BULL, EMBODIES THE SAME STRENGTH AND PASSION THAT WE BRING TO OUR CULINARY CREATIONS. FROM OUR BOLD AND DYNAMIC FLAVORS TO OUR MODERN AND VIBRANT ATMOSPHERE, WE STRIVE TO INFUSE EVERY ASPECT OF OUR RESTAURANT WITH THIS SAME ENERGY.

HIGHLIGHTS

MODERN LATIN CUISINE
CUSTOM, LOCAL ARTWORK
NIGHTLY FIRE SHOWS
COVERED PATIO WITH HEATERS
OUTSIDE FRONT LOUNGE
FULL-SERVICE BAR
ADVANCED SOUND SYSTEM
FULL RESTAURANT BUYOUTS AVAILABLE
COMPLIMENTARY SELF-PARKING
COMPLIMENTARY VALET PARKING

ALTATORO.COM |    @ALTATORO.ATL

CONTACT

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MODERN LATIN











CULTURAL ESCAPE



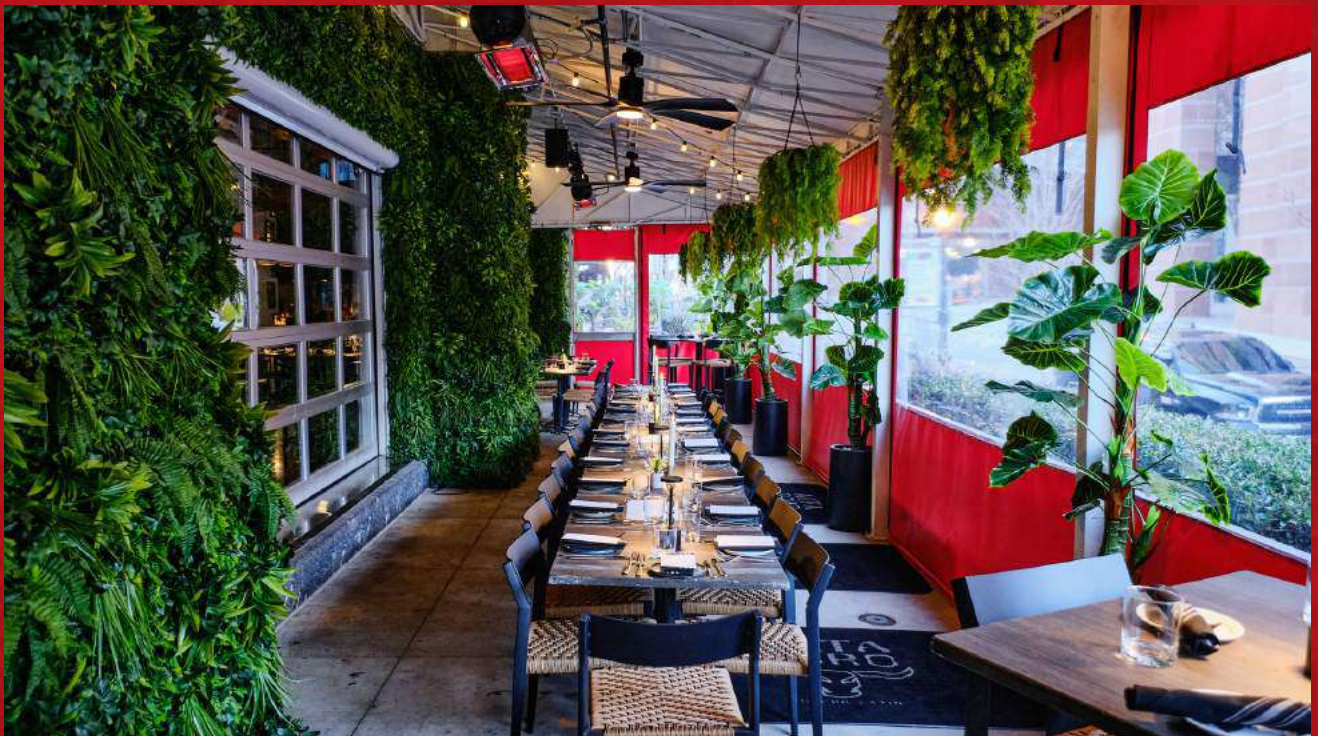
INCREIBLE ARTWORK





FULL RESTAURANT BUYOUTS

CAPACITY: 250 STANDING | 170 SEATED



COVERED & HEATED PATIO

CAPACITY: 100 STANDING | 64 SEATED

HORS D'OEUVRES



EMPANADAS

choice of : *Frango (Chicken), Vaca (beef), Pobre (mushroom)*
20 pcs | \$45

CROQUETAS DE MANCHEGO

pulled pork, maduros, pickled red onions, chipotle aioli, chicharron, cilantro, manchego cheese, ricotta, bread crumbs
15 pcs | \$40

GUACAMOLE

fresh avocado, crispy corn tortillas
\$3 per person

LITTLE GEM SALAD

roasted corn, pickled onions, radishes, spicy roasted hazelnuts, queso anejo, avocado dressing
\$3 per person

HAMACHI CRUDO

serrano pepper aguachile, tomato, cucumber, avocado, tomatillos, hoja santa oil
15 pcs | \$50

CEVICHE DEL DIA

fresh fish, red onion, cucumber, redish, mango, tomato, jalapeno, avocado, cilantro, passion fruit leche de tigre, plantain chips
\$5 per person

FLAUTAS DE TUNA

ahi tuna, avocado mousse, sesames, black beans, lime, salsa verde, roja, crema fresca, micro cilantro
15 pcs | \$65

SALMON TOSTADA

mezcal cured salmon, avocado mousse, beans puree, pickle onions, crema, salsa macha cilantro, sesames, salmon roe
15 pcs | \$50

STEAK TARTARE TOSTADA

prime filet, serrano peppers, shallots, cucumbers, corn, avocado mousse, crema, salmon roe, cilantro, taro chips
15 pcs | \$65

TORO SLIDERS

dry age beef, avocado, queso fundido, papalo chipotle aioli, chicharron, lettuce, tomato
\$6 per slider

TACOS

choice of : *Azteca (cactus), Camarones & Guajillo (shrimp), Pollo Pibil (chicken), Asada (beef); topped with caramelized onions, zucchini, cilantro, radish*
15 pcs | \$70

BRUNCH FAMILY STYLE



\$40 PER GUEST

FIRST COURSE

YOGURT PARFAIT

vanilla yogurt, house made granola, fresh berries, honey

ENTREE PLATTERS

TORRIJAS - *Spanish French Toast*

FRIED CHICKEN

CHURRO WAFFLE

SCRAMBLED EGGS ALA MEXICANA

(onions, tomatoes, & jalapeños)

SIDES

select two

TOSTONES

GALLO PINTO

PATATAS BRAVAS

BLACK BEANS

CHORIZO

DESSERT

PLATTER OF CINCO LECHE



LUNCH FAMILY STYLE



LEVEL I - \$35 PER GUEST

LEVEL II - \$40 PER GUEST

FIRST COURSE

BABY GEM SALAD

roasted corn, pickled onions, radishes, spicy roasted hazelnuts, queso anejo, avocado dressing

Level I - select two Level II - select three



EMPANADAS

Choice of: Frango (Chicken), Vaca (beef), Pobre (mushroom)

TACOS

choice of : Azteca (cactus), Camarones & Guajillo (shrimp), Pollo Pibil (chicken), Asada (beef); topped with caramelized onions, zucchini, cilantro, radish

CROQUETAS DE MANCHEGO

pulled pork, maduros, pickled red onions, chipotle aoli, chicharron, micro cilantro, Manchego cheese, ricotta, bread crumbs

QUESADILLAS

choice of : Azteca (cactus), Camarones & Guajillo (shrimp), Pollo Pibil (chicken), Asada (beef)

SALMON *level II only

smojo marinated

SIDES

Level I - select two Level II -select three

TOTONES

GALLO PINTO

BLACK BEANS

FRIED YUCA

PATATAS BRAVAS

CRISPY BRUSSELS SPROUTS

SALSAS

Level I - select one Level II - select two

SALSA MACHA

SALSA VERDE

SALSA DE AGUACATE

SALSA ROJA

DESSERT

PLATTER OF CINCO LECHES

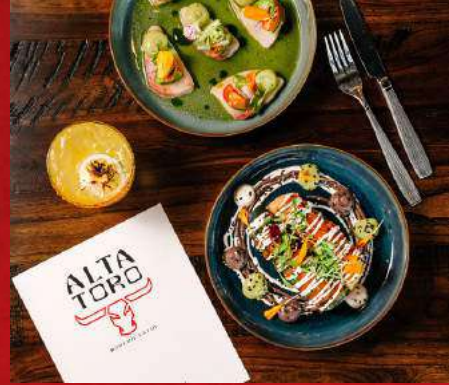
DINNER FAMILY STYLE



LEVEL I - \$45 PER GUEST



LEVEL II - \$50 PER GUEST



LEVEL III - \$55 PER GUEST

FIRST COURSE

BABY GEM SALAD

roasted corn, pickled onions, radishes, spicy roasted hazelnuts, queso anejo, avocado dressing

ENTREE PLATTERS

Level I - select two Level II & III - select three

POLLO AL HORNO

roasted chicken, mole negro

EMPANADAS

Choice of: Frango (Chicken), Vaca (beef), Pobre (mushroom)

SALMON A LA PLANCHA

mojo marinated

TACOS

choice of : Azteca (cactus), Camarones & Guajillo (shrimp), Pollo Pibil (chicken), Asada (beef); topped with onions, cilantro, radish

LAMB CHOPS*level III only

honey herb crusted

SKIRT STEAK *level III only

salsa verde marinated, chimichurri sauce

SEAFOOD PAELLA (one per 3 guests) *level III only

red snapper, shrimp, scallops, c lamar, mussels, clams, chorizo, dacs  rice, saffron, salsa verde, garlic aioli

SIDES

Level I - select two Level II -select three Level III-select four

TOTONES

FRIED YUCA

GALLO PINTO

PATATAS BRAVAS

BLACK BEANS

CRISPY BRUSSELS SPROUTS

SALSAS

Level I - select one Level II - select two Level III-select three

SALSA MACHA

SALSA DE AGUACATE

SALSA VERDE

SALSA ROJA

DESSERT

PLATTER OF CINCO LECHES

Ultimate DINNER FAMILY STYLE



\$85 PER GUEST

FIRST COURSE

BABY GEM SALAD

roasted corn, pickled onions, radishes, spicy roasted hazelnuts, Queso anejo, avocado dressing

SMALL PLATES -select two

STEAK TARTARE TOSTADA

prime filet, serrano peppers, shallots, cucumbers, corn, avocado mousse, crema, salmon roe, cilantro, taro chips

CEVICHE DEL DIA

fresh fish, red onion, cucumber, redish, mango, tomato, jalapeno, avocado, cilantro, passion fruit leche de tigre, plantain chips

CROQUETAS DE MANCHEGO

pulled pork, maduros, pickled red onions, chipotle aioli, chicharron, cilantro, machego, Manchego cheese, ricotta, bread crumbs

TACOS

choice of : Azteca (cactus), Camarones & Guajillo (shrimp), Pollo Pibil (chicken), Asada (beef); topped with onions, cilantro, radish



ENTREES -select three

SPANISH SEA BASS

piquillo pepper sauce

SEAFOOD PAELLA (one per 3 guests)

red snapper, shrimp, scallops, c alamar, mussels, clams, chorizo, dacs a rice, saffron, salsa verde, garlic aioli

LAMB CHOPS

honey herb crusted lamb

SALMON A LA PLANCHA

mojo marinated salmon

SKIRT STEAK

salsa verde marinated, chimichurri sauce

SIDES -select three

TOTONES FRIED YUCA
GALLO PINTO PATATAS BRAVAS
BLACK BEANS CRISPY BRUSSELS SPROUTS

SALSAS -select three

SALSA MACHA SALSA DE AGUACATE
SALSA VERDE SALSA ROJA

DESSERT

PLATTER OF CINCO LECHES

BEVERAGE PACKAGES

ASSORTED MIXERS INCLUDED | SHOTS ARE NOT INCLUDED

BEER & WINE OPEN BAR

\$20 per guest for 2 hours | \$10 per guest each additional 1 hour

BEER

Bud Light, Terrapin Los Bravos, Sweetwater 420

WINE

Broadbent Vinho Verde, Bodega Garzon Albarino, Domaine Bousquet Chardonnay Tupungato, Colonia Las Liebres Bonardo Clasica, Aruma Malbec, Novas Cabernet Sauvignon

TRADITIONAL OPEN BAR

\$30 per guest for 2 hours | \$15 per guest each additional 1 hour

BEER

Bud Light, Terrapin Los Bravos, Sweetwater 420

WINE

Broadbent Vinho Verde, Bodega Garzon Albarino, Domaine Bousquet Chardonnay Tupungato, Colonia Las Liebres Bonardo Clasica, Aruma Malbec, Novas Cabernet Sauvignon

LIQUOR

Titos Vodka, McQueen Violet Fog Gin, Jack Daniels Whisky, Peloton de La Muerte Mezcal, Corazon Blanco Tequila, Sparkle Donkey Repo Tequila

PREMIUM OPEN BAR

\$40 per guest for 2 hours | \$20 per guest each additional 1 hour

BEER

Bud Light, Terrapin Los Bravos, Sweetwater 420

WINE

Broadbent Vinho Verde, Bodega Garzon Albarino, Domaine Bousquet Chardonnay Tupungato, Colonia Las Liebres Bonardo Clasica, Aruma Malbec, Novas Cabernet Sauvignon

LIQUOR

Grey Goose Vodka, Titos Vodka, Mahon Gin, Woodford Bourbon, Illegal Mezcal, Herradura Blanco Tequila, Naked Diablo Repo Tequila, Olmeca Altos Repo Tequila

ADD ONS

CHAMPAGNE TOAST

\$3 per guest

MIMOSA PACKAGE

\$20 per guest

flavors: OJ, pineapple & cranberry

NON-ALCOHOLIC BEVERAGES

\$5 per guest - soft drinks, iced tea & coffee
additional \$4 per guest - hot teas & espresso

DRINK TICKETS

\$9 per ticket - Beer and Wine Options
\$12 per ticket - Traditional Bar Options
\$14 per ticket - Premium Bar Options



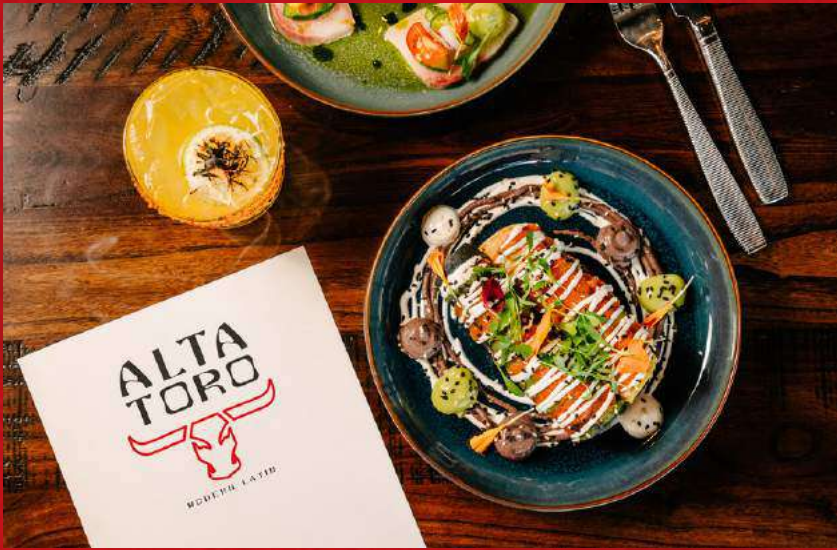
LIVE MUSIC & ENTERTAINMENT

IF YOU WANT TO CREATE AN IMMERSIVE EXPERIENCE THAT TRANSPORTS YOUR GUESTS TO THE VIBRANT ATMOSPHERE OF LATIN AMERICA, LOOK NO FURTHER. OUR DEDICATED SALES COORDINATOR CAN HELP YOU BOOK LIVE MUSIC AND ENTERTAINMENT THAT WILL TRULY ENHANCE YOUR EVENT. WE HAVE ESTABLISHED STRONG CONNECTIONS WITH TALENTED MUSICIANS WHO SPECIALIZE IN THE ENCHANTING MELODIES OF THE SPANISH GUITAR, THE PASSIONATE RHYTHMS OF FLAMENCO DANCE, AND THE EXHILARATING ARTISTRY OF FIRE PERFORMANCES.



LET US IGNITE YOUR IMAGINATION AND IGNITE THE ATMOSPHERE OF YOUR EVENT WITH OUR EXCEPTIONAL PERFORMERS AND THEIR BREATHTAKING TALENTS. CONTACT OUR SALES COORDINATOR NOW TO DISCUSS HOW WE CAN CREATE AN EXTRAORDINARY EXPERIENCE THAT WILL TRANSPORT YOU AND YOUR GUESTS TO THE HEART OF LATIN AMERICA.







FAQS



DO YOU HAVE ROOM RENTAL FEES OR FOOD AND BEVERAGE MINIMUMS?

There is a food and beverage minimum for semi-private and private rooms, as well as partial and full buyouts. The minimum amount depends on date and time of the event and may include a room rental fee.

CAN I BRING IN DECORATIONS FOR MY EVENT?

You are more than welcome to bring in flowers, and centerpieces. Table coverings are not permitted in the Main Dining Room. Due to the extensive original artwork throughout AltaToro, we prefer to keep the decor minimal. Please have a member of your party coordinate drop-off with your Sales & Event Manager. No balloons in any of our spaces.

CAN I BRING MY OWN MUSIC?

We can accommodate music when the entire restaurant is bought out.

WHAT HAPPENS IF I RESERVE A SPACE ON THE PATIO AND IT RAINS?

Our entire patio is covered and enclosed but can be opened up during the warmer days.

CAN I BRING IN OUTSIDE FOOD OR BEVERAGE?

We kindly request that food and beverage are not brought in without prior consent, with the exception of birthday and wedding cakes. Outside dessert fee is \$5 per guest. Wines not offered on our wine list may be consumed in the restaurant with a small corkage fee. Wine corkage fee is \$25 per bottle.

CAN YOU ACCOMMODATE A GUEST IN MY GROUP IN A WHEELCHAIR?

Our entire restaurant is fully ADA Compliant and handicap accessible.

