



# PRIVATE EVENTS



**FIVE**

*Church*

Midtown

Located on Peachtree Street in the heart of Atlanta's Midtown Business District, 5Church offers an experience that is truly unmatched. Enjoy your event in our breath-taking interior space with unique artwork and design details, or take in unparalleled views of Midtown from our rooftop patio.

## HIGHLIGHTS

Original Hand-Painted Artwork  
Multiple Full-Service Bars  
Two First Floor Semi-Private Rooms  
Second Floor Private Dining Room  
Second Floor Enclosed Sunroom  
Rooftop Patio with the Best Midtown Views  
Lower Level Patio with Views  
Rooftop Fire Pits  
Iconic "Stay Sexy Atlanta" Rooftop Neon Sign  
A/V capabilities and Advanced Sound System  
Valet Parking Available

## HOURS

Lunch	Dinner	Brunch
Monday: 11-3	Monday: 5-10	Saturday: 11-3
Tuesday: 11-3	Tuesday: 5-10	Sunday: 10-4
Wednesday: 11-3	Wednesday: 5-10	
: 11-3	: 5-10	
Thursday: 11-3	Thursday: 5-11	
Friday:	Friday: 5-11	
	Saturday: 6-9:30	
	Sunday:	

## ONLINE

5Church-Atlanta.com |    @5ChurchAtlanta

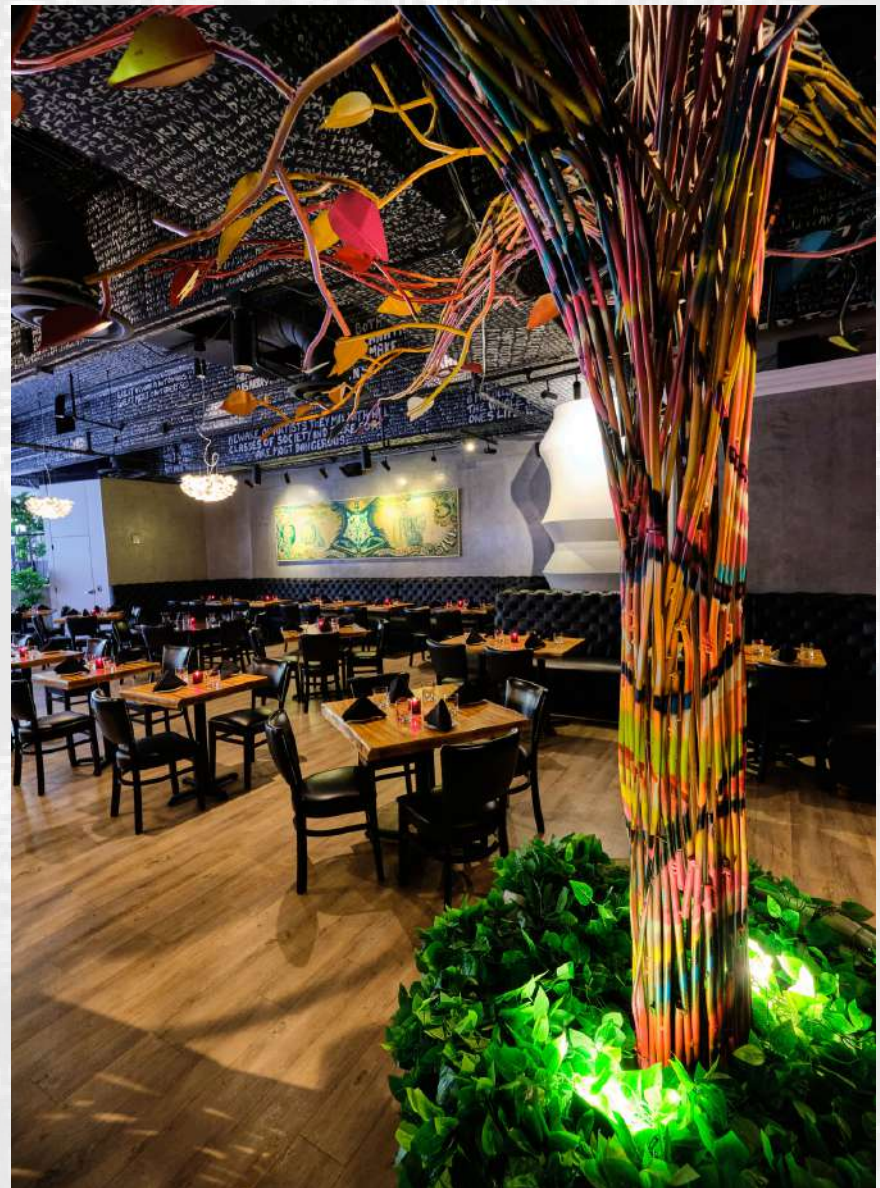
## CONTACT

sales@k5hospitality.com | 404.400.3669

## AWARDS

Voted BEST RESTAURANT, My Intown Magazine 2019  
Voted BEST of the BEST, Thrillist 2019  
Voted BEST BAR OVERALL, Jezebel 2020  
Voted BEST Group Dining Spot, Jezebel 2019  
Voted BEST Burger, Open Table 2019  
#1 ROOFTOP BAR IN ATLANTA, The Rooftop Guide 2021









# MAIN DINING ROOM

CAPACITY: 100 STANDING | 65 SEATED







# NICKEL ROOM

**CAPACITY: 40 STANDING | 35 SEATED**



# BUFFALO ROOM

**CAPACITY: 60 STANDING | 45 SEATED**





# BUFFALO ROOM & NICKEL ROOM COMBINED

**CAPACITY: 100 STANDING | 80 SEATED**





# SECOND FLOOR DINING SPACES

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## VIRTUE ROOFTOP

**CAPACITY: 120 STANDING**



## PRIVATE DINING ROOM

**CAPACITY: 150 STANDING | 120 SEATED**





**-SECOND FLOOR PRIVATE DINING ROOM-**





VIRTUE  
ROOFTOP LOUNGE





VIRTUE  
ROOFTOP LOUNGE







# HORS D'OEUVRES

V - VEGETARIAN | V+ - VEGAN



## Passed or Stationary

**COCONUT SHRIMP**  
*sweet chili garlic sauce*  
20 pcs | \$55

**GRILLED LAMB**  
*cucumber salad, tzatziki, pita*  
20 pcs | \$60

**DEVILED EGGS (GF) (V)**  
*black truffle*  
25 pcs | \$50

**SPANAKOPITA (V)**  
*spinach & feta*  
25 pcs | \$50

**STUFFED SHRIMP (GF)**  
*crab cake, lemon*  
25 pcs | \$80

**TUNA TARTARE (GF)**  
*cucumber, tahini, wasabi*  
20 pcs | \$60

**CURED SALMON**  
*cilantro cream, lavash cracker*  
20 pcs | \$50

**BBQ PULLED PORK (GF)**  
*pimento cheese, pickled jalapeno, tortilla chip*  
20 pcs | \$50

**CHARCUTERIE**  
*chef's selection of meat & cheese*  
\$12 priced per person

**GOAT CHEESE FRITTERS (V)**  
*lavander honey*  
25 pcs | \$55

**CHICKEN LEMONGRASS DUMPLINGS**  
*veggie option available*  
20 pcs | \$45

**HUMMUS AND CRUDITÉ (VG)**  
\$5 priced per person

**WAFFLE BATTERED CHICKEN BITES**  
*waffle, dijon honey, maple syrup*  
25 pcs | \$50

**DESSERT PLATTER (V)**  
*bite-sized treats*  
20 pcs | \$70

## Sliders

**CHICKEN SALAD**  
*almonds, cranberries*  
\$5/pc

**5CHURCH LAMB**  
*red onion marmalade, gorgonzola*  
\$6/pc

**BRAISED SHORT RIB**  
*Muenster Cheese, Tomato Jam*  
\$7/pc

**BBQ PULLED PORK**  
*cole slaw*  
\$7/pc

**CUBAN**  
*Shaved Ham, Swiss, House Pickle*  
\$7/pc

**BEEF**  
*bacon, cheddar, sauce*  
\$6/pc

**BUFFALO CHICKEN**  
*Hot Pepper Aioli, Celery Slaw*  
\$5/pc

**IMPOSSIBLE (VG)**  
*roasted garlic "aioli", avocado, citrus slow*  
\$8/pc

**LOBSTER ROLL**  
*Black Truffle, Candied Lemon, Brioche*  
\$8/pc

**Wings** \*Cauliflower options available for all wing flavors  
*served with bleu cheese & ranch*

**BUFFALO STYLE**  
\$50/30 pcs

**LEMON PEPPER**  
\$50/30 pcs

**BBQ**  
\$60/30 pcs

**PARMESAN RANCH**  
\$50/30 pcs

**SWEET SOY**  
\$60/30 pcs



# BRUNCH

Available Saturday and Sunday only

**FAMILY STYLE - \$45 PER PERSON**  
**BUFFET STYLE - \$45 PER PERSON**

## First Course

**VANILLA GREEK YOGURT PARFAIT**  
*house granola, fresh berries*

## Entree Platters

**WAFFLES**  
*maple syrup*

**HOMEMADE BISCUITS & SAUSAGE GRAVY**  
(VEGETARIAN OPTION AVAILABLE)

**BUTTERMILK FRIED CHICKEN**  
**FARMER'S SCRAMBLED EGGS**

## Sides (choose two)

**SMOKED BACON**  
**VEGGIE SAUSAGE**  
**CREAMY GRITS**  
**HASHBROWN BAKE**

## Dessert

**CHEF'S ASSORTED PETIT DESSERTS**





# LUNCH

Available Monday - Friday only

## Family Style Salad

### ARUGULA SALAD

goat cheese, strawberries, toasted almonds, balsamic vinaigrette

## Level I - \$35 per guest

### Entree Platters

select two

PAN SEARED SALMON

MUSHROOM "BOLOGNESE" (V)

ROASTED CHICKEN BREAST



## LEVEL II - \$45 PER GUEST

### Entree Platters

select three

PAN SEARED SALMON

MUSHROOM "BOLOGNESE"

ROASTED CHICKEN BREAST

ROASTED TURKEY CLUB

avocado, smoked bacon, roasted garlic aioli

BRAISED SHORT RIBS



## Family Style Sides

select two

WHIPPED POTATOES

SAUTÉED SPINACH

BROCCOLINI

COLLARD GREENS

SAFFRON JASMINE RICE

ROASTED CARROTS

ORCCHIETTE

ROASTED RED BLISS POTATOES

ROASTED BRUSSELS SPROUTS



# FAMILY STYLE DINNERS



**LEVEL I - \$55 PER GUEST**  
**LEVEL II - \$65 PER GUEST**  
**LEVEL III - \$75 PER GUEST**

## First Course

BREAD & BUTTER

MIXED GREEN SALAD

*cherry tomatoes, radish, balsamic vinaigrette*

## Hors D'oeuvres

*Level II - select one from the hors d'oeuvres page*

*Level III - select two from the hors d'oeuvres page*



## Entree Platters

*Level I & II - select two*

*Level III - select three*

GRILLED HANGER STEAK

ROASTED CHICKEN BREAST

MUSHROOM "BOLOGNESE" (V)

PAN SEARED SALMON

PRIME NEW YORK STRIP (LEVEL III ONLY)

## Sides

*Level I - select two*

*Level II - select three*

*Level III - select three*

WHIPPED POTATOES

SAUTEED SPINACH

BROCCOLINI

ROASTED CARROTS

SAFFRON JASMINE RICE

ROASTED RED BLISS POTATOES

ROASTED BRUSSELS SPROUTS

ORCCHIETTE

COLLARD GREENS



# PLATED DINNERS

## BRONZE - \$60 PER GUEST

### First Course

#### MIXED GREEN SALAD

cherry tomatoes, radish, balsamic vinaigrette

### Entrees

select three

#### PAN SEARED SALMON

hazelnut encrusted, beet celery root purée, sautéed broccolini, pickled beets, calabrian peppers, citrus beurre blanc

#### HANGER STEAK

roasted brussel sprouts, heirloom carrots, rosemary demi

#### ROASTED CHICKEN

achiote orange yogurt marinade, escabeché, saffron cauliflower purée, roasted potatoes

#### MUSHROOM "BOLOGNESE" (V)

fresh pasta, lemon ricotta

### Dessert

#### CHEF'S ASSORTED PETIT DESSERTS



## SILVER - \$70 PER GUEST

### Family Style Hors D'oeuvres

select two from the hors d'oeuvres page

### First Course

#### MIXED GREEN SALAD

cherry tomatoes, radish, balsamic vinaigrette

### Entrees

select three

#### PAN SEARED SALMON

hazelnut encrusted, beet celery root purée, sautéed broccolini, pickled beets, calabrian peppers, citrus beurre blanc

#### HANGER STEAK

roasted brussel sprouts, heirloom carrots, rosemary demi

#### QUARTER ROASTED CHICKEN

whipped potatoes, broccolini, truffle-sherry gravy

#### MUSHROOM "BOLOGNESE" (V)

fresh pasta, lemon ricotta

#### 6 OZ. BEEF TENDERLOIN

whipped potatoes, brussel sprouts, heirloom carrots, rosemary demi



### Dessert

#### CHEF'S ASSORTED PETIT DESSERTS



# PLATED DINNERS



## DIAMOND - \$80 PER GUEST

### Family Style Hors D'oeuvres

*select two from the hors d'oeuvres page*

### First Course (choice Of)

#### MIXED GREEN SALAD

*cherry tomatoes, radish, balsamic vinaigrette*

#### CAESAR SALAD

*gem wedge, caesar dressing*

### Entrees

*select three*

#### PAN SEARED SALMON

*hazelnut encrusted, beet celery root purée, sautéed broccolini, pickled beets, calabrian peppers, citrus beurre blanc*

#### GRILLED HANGER STEAK

*roasted brussel sprouts, heirloom carrots, rosemary demi*

#### ROASTED CHICKEN

*achiote orange yogurt marinade, escabeché, saffron cauliflower purée, roasted potatoes*

#### MUSHROOM "BOLOGNESE" (V)

*fresh pasta, lemon ricotta*

#### 6 OZ. BEEF TENDERLOIN

*whipped potatoes, brussel sprouts, heirloom carrots, rosemary demi*

#### MAINE SEA SCALLOPS

*curry parsnip puree, blood orange gastrique, grilled fennel, cashews*

#### LOBSTER RISOTTO

*saffron, english peas, carrots*

### Sides

*select two additional to be served family style*

#### WHIPPED POTATOES

#### SAUTÉED SPINACH

#### ROASTED CARROTS

#### ROASTED RED BLISS POTATOES

#### SAFFRON JASMINE RICE

#### ORCCHIETTE

#### ROASTED BRUSSELS SPROUTS

#### BROCCOLINI

#### COLLARD GREENS

### Dessert

CHEF'S ASSORTED PETIT DESSERTS



# BUFFET DINNERS



## First Course

**BREAD & BUTTER**

**MIXED GREEN SALAD**

*cherry tomatoes, radish, balsamic vinaigrette*

## **TRADITIONAL - \$60 PER GUEST**

### Main Course

*select two*

**GRILLED HANGER STEAK**

**ROASTED CHICKEN BREAST**

*mushroom chicken jus*

**PAN SEARED SALMON**

**BRAISED SHORT RIBS**

*braised jus*

**MUSHROOM "BOLOGNESE" (V)**

### Sides

*select four*

**WHIPPED POTATOES**

**SAUTÉED SPINACH**

**COLLARD GREENS**

**ROASTED CARROTS**

**SAFFRON JASMINE RICE**

**ROASTED BRUSSELS SPROUTS**

**ORCCHIETTE**

**ROASTED RED BLISS POTATOES**

**BROCCOLINI**

## **PREMIUM - \$80 PER GUEST**

### Hors D'oeuvres

*select two from the hors d'oeuvres page*

### Main Course

*select three*

**GRILLED HANGER STEAK**

**ROASTED CHICKEN BREAST**

*mushroom chicken jus*

**PAN SEARED SALMON**

**LOBSTER RISOTTO**

**FILET MIGNON**

**MUSHROOM "BOLOGNESE" (V)**

### Dessert

**CHEF'S ASSORTED PETIT DESSERTS**



# HOT ACTION STATIONS



required attendant for all / \$40 per attendant per hour

## CARVING STATIONS

### PRIME RIB

*pickled red onions, horse radish cream sauce, beef au jus*  
\$550 /40 guests

### CAJUN ROASTED TURKEY BREAST

*cranberry marmalade*  
\$160/25 guests

### HONEY GLAZED SPIRAL HAM

*fresh pineapple, maraschino cherries*  
\$125/20 guests



## PASTA STATION

\$25 per guest/first selection  
each additional selection \$15 per guest  
Additional \$15 per guest for risotto  
Additional protein options available at market price

### Pasta

*select two*

SPAGHETTI  
FETTUCCINE  
ORECCHIETTE  
PAPPERDELLE  
RICE NOODLE

### Sauce

*select two*

TRUFFLED ALFREDO  
SAN MARZANO BOLOGNESE  
ALFREDO  
LEMON PESTO

### Protein

*select one*

HERB-ROASTED CHICKEN  
ANDOUILLE SAUSAGE  
SHRIMP  
PANCETTA



# BEVERAGE PACKAGES

Assorted mixers included | Shots are not included

## **Beer & Wine Open Bar**

\$25 per guest for 2 hours | \$10 per guest each additional 1/2 hour | \$13 per guest each additional 1 hour

### BEER

*Terrapin Los Bravos, Stella Artois, Sweetwater 420, Bud Light*

### WINE

*Domaine Bousquet Sauvignon Blanc, Cantina Zaccagnini Pinot Grigio, Raeburn Chardonnay, Don Miguel Gascon Malbec, Highway 12, Saddlebred Pinot Noir*

## **Traditional Open Bar**

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

### BEER

*Terrapin Los Bravos, Stella Artois, Sweetwater 420, Bud Light*

### WINE

*Domaine Bousquet Sauvignon Blanc, Cantina Zaccagnini Pinot Grigio, Raeburn Chardonnay, Don Miguel Gascon Malbec, Highway 12, Saddlebred Pinot Noir*

### LIQUOR

*Smirnoff Vodka, Conciere Gin, Don Q Rum, Camarena Tequila, 4 Roses Bourbon, Dewars Scotch*

## **Premium Open Bar**

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

### BEER

*Terrapin Los Bravos, Stella Artois, Sweetwater 420, Bud Light*

### WINE

*Domaine Bousquet Sauvignon Blanc, Cantina Zaccagnini Pinot Grigio, Raeburn Chardonnay, Don Miguel Gascon Malbec, Highway 12, Saddlebred Pinot Noir, Luna Nuda Prosecco*

### LIQUOR

*Ketel One Vodka, Bombay Gin, Bacardi Rum, Herradura Tequila, Makers Mark Bourbon, Jack Daniels Whiskey, Dewars Scotch*

## **Ultra Open Bar**

\$50 per guest for 2 hours | \$25 per guest each additional 1 hour

### BEER

*Terrapin Los Bravos, Stella Artois, Bud Light, Sweetwater 420*

### WINE

*Domaine Bousquet Sauvignon Blanc, Cantina Zaccagnini Pinot Grigio, Raeburn Chardonnay, Don Miguel Gascon Malbec, Highway 12, Saddlebred Pinot Noir, Luna Nuda Prosecco*

### LIQUOR

*Titos Vodka, ASW Winterville Gin, Bacardi Rum, Casamigos Tequila, Buffalo Trace Bourbon, Crown Royal Candian Whiskey, Dewars Scotch*

## **Add Ons**

**CHAMPAGNE TOAST**  
\$3 per guest

**MIMOSA PACKAGE**  
\$25 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









# 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, centerpieces, and balloons (limit of 2 balloons total). Table coverings are not permitted in the Main Dining Room. Due to the extensive original artwork throughout 5Church Atlanta, we prefer to keep the decor minimal. Please have a member of your party coordinate drop-off with your Sales & Event Manager.*

## CAN I BRING MY OWN MUSIC?

*We can accommodate music for any private spaces including: Buyout of upstairs or downstairs, the Rooftop Patio, and the Private Dining Room for a fee.*

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

*We keep a close eye on the weather forecasts at all times, so in case of rain, you would be relocated to the next available indoor space.*

## 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. There are external elevators through Colony Square that allows for wheelchair access to the upstairs private event space.*