

# 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 LECHES

# 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

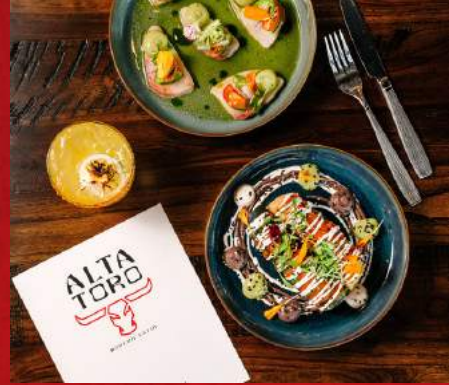
# DINNER FAMILY STYLE



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, manchego, 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, calamari, mussels, clams, chorizo, dacsá 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.*

