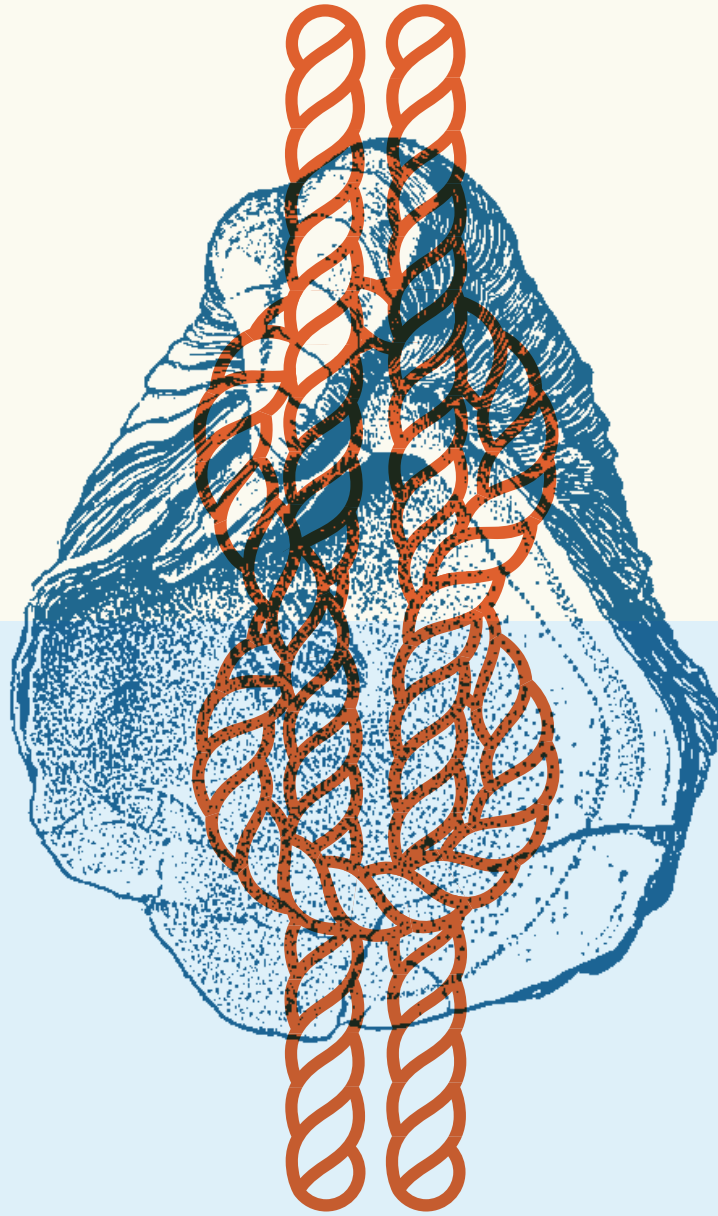


DRIIFT



EVENT PLANNING GUIDE



THANK YOU FOR YOUR INTEREST IN HOSTING YOUR NEXT EVENT AT DRIFT FISH HOUSE & OYSTER BAR. WE HAVE THE SPACE, THE FOOD AND THE ATMOSPHERE TO MAKE YOUR EVENT ONE TO REMEMBER.

ABOUT

Drift Fish House & Oyster Bar, located at The Avenue East Cobb, offers a seasonal menu of simply prepared coastal American fresh seafood, employing both modern and age old live wood fire cooking techniques. Inspired by travels and experience on all three US coasts and abroad, the cuisine is bound by no border, but is always fresh, bold and driven by our obsession for quality.

From the same team behind Seed Kitchen & Bar and Stem Wine Bar, our approach is familiar: we strive to provide amazing food, drinks and service in a sleek and comfortable setting. As always, we strive to support local farms and artisans.

We have a whole host of dining options from dining room, semi private dining, covered outdoor patio and entire restaurant buyout. We can accommodate parties in size from 15 to 100 guests or more.

SHIPLAP ROOM	WINE ROOM	PATIO	COVERED PATIO
SEATS 28	SEATS 12	SEATS 30	SEATS 12

We offer a variety of menus for events, and we can mix and match items from all to create the perfect balance you may be looking for. We recommend this prix fixe menus for any group 15 or above. These menus are designed to cater to a wide variety of tastes and are built for speedy execution, which will ensure your party goes smoothly, without long waits for food and drinks.

DRIFT



PRESS & AWARDS

Atlanta Journal-Constitution, Best New Restaurant, April 2017

Thrillist Atlanta, The Best Seafood Restaurants in Atlanta, Oct 2016

Atlanta Journal-Constitution, Dining Review 3 out 4 stars
“Find out why Drift Fish House & Oyster Bar in Marietta is worth braving traffic for” by Ligaya Figueras, June 2016

Atlanta Journal-Constitution, “Drift Fish House & Oyster Bar: Masters of the Art of Service”, Oct 2016

CONTACT

Jason Raymond - Director of Operations, General Manager
jraymond@driftoysterbar.com • (770) 635-7641

PLEASE VISIT

www.driftoysterbar.com

FOR MORE INFO

DRIFT

PRICING AND EXCLUSIVE USE

Drift Fish House & Oyster Bar does not charge a fee to reserve space. The only cost to you is the food and drink you choose to provide for your guests, plus tax and gratuity. The two exceptions are for those parties interested in having the use of the full venue and for those who wish to come in at a time when we are normally closed.

Once you have decided on a date, we will ask for either a deposit of \$200 or a credit card number to confirm and hold that date. Once the details of your menu have been worked out, we will ask for 25% payment of your total bill. The deposit amount will be applied to your total bill, and the balance will be due the day of your event.

ALL THE EXTRAS

BANDS AND DJS

We do not permit bands or DJs unless you have chosen to buyout the restaurant. Arrangements for either band or DJ will need to be handled by you.

OUTSIDE MUSIC

We do not play music brought in by guests unless we are closed to the public at the time of the party.

CAKES, FLOWERS, AND OTHER DECORATIONS

We will provide plates, napkins and forks for cakes and in many cases can help you to cut and serve the cake to your guests. A cake cutting fee of \$25 will be applied if not ordering from our dessert menu.

FLOWERS ARE WELCOME

make sure to coordinate set-up times with our Service Manager when booking your event.

We do ask that no confetti, glitter, or feathers be brought in due to the difficulty in cleaning up these items and damage they can do to our wood tables.

VALET PARKING

Not available, we have plenty of parking available in our lot.

LUNCH MENU #1

FIRST COURSE

ICED OYSTERS: four oysters on the half shell with accompaniments

BOURBON CURED SALMON: benne seed cracker, jalapeño, apple

FRIED GREEN TOMATOES: shrimp remoulade

CRAB DEILED EGGS: lemon crème fraiche, pickled chile

FARM GREENS: apple, bleu cheese, almonds, crispy shallots

SHE CRAB SOUP: fresh crab, croutons, chili oil

SECOND COURSE

CRAB CAKE B.L.T.: heirloom tomato, bacon, remoulade, avocado

WOOD GRILLED FISH TACOS: remoulade, cabbage slaw, cilantro, flour tortillas

FISH AND CHIPS: beer battered haddock, remoulade, old bay fries, lemon

ASIAN SHRIMP SALAD: napa cabbage, peanuts, avocado,
asian pear, mint, thai basil, shallots

DRIFT BURGER: american cheese, grilled pickled red onion, stacked

MAINE LOBSTER ROLL: lemon mayo or hot buttered,
fries, slaw & lemon (\$6 upcharge)

DESSERT COURSE

KEY LIME PIE: whipped cream, candied lime, raspberry

BUTTERMILK PANNA COTTA: local strawberries

\$34.95
PER PERSON

SUBJECT TO CHANGE BASED ON AVAILABILITY

For the First Course, host selects two items for guest to choose from.

For the Second Course, host selects three items for guest to choose from.

For the desserts, host selects two items for guest to choose from.

coffee, tea and coca-cola products included



LUNCH MENU #2

FIRST COURSE

ICED OYSTERS: four oysters on the half shell with accompaniments

BOURBON CURED SALMON: benne seed cracker, jalapeño, apple

FRIED GREEN TOMATOES: shrimp remoulade

CRAB DEILED EGGS: lemon crème fraiche, pickled chile

FARM GREENS: apple, bleu cheese, almonds, crispy shallots

SHE CRAB SOUP: fresh crab, croutons, chili oil

SECOND COURSE

CRAB CAKE B.L.T.: heirloom tomato, bacon, remoulade, avocado

WOOD GRILLED FISH TACOS: remoulade, cabbage slaw, cilantro, flour tortillas

FISH AND CHIPS: beer battered haddock, remoulade, old bay fries, lemon

ASIAN SHRIMP SALAD: napa cabbage, peanuts, avocado,
asian pear, mint, thai basil, shallots

DRIFT BURGER: american cheese, grilled pickled red onion, stacked

MAINE LOBSTER ROLL: lemon mayo or hot buttered,
fries, slaw & lemon (\$6 upcharge)

\$24.95

PER PERSON

SUBJECT TO CHANGE BASED ON AVAILABILITY

For the First Course, host selects two items for guest to choose from.

For the Second Course, host selects three items for guest to choose from.

coffee, tea and coca-cola products included



DINNER MENU #1

FIRST COURSE

ICED OYSTERS: four oysters on the half shell with accompaniments

BOURBON CURED SALMON: benne seed cracker, jalapeño, apple

CHARRED OCTOPUS: black pepper jam, meyer lemon purée

CRAB DEILED EGGS: lemon crème fraiche, pickled chile

FARM GREENS: apple, bleu cheese, almonds, crispy shallots

SHE CRAB SOUP: fresh crab, croutons, chili oil

SECOND COURSE

ATLANTIC GROUPE: sushi rice, soy citrus, ginger

BAY OF FUNDY SALMON: yukon potatoes, citrus glazed turnips,
spring onions, sorrel chimichurri

JUMBO LUMP CRAB CAKES: kohlrabi watercress salad,
grain mustard brown butter

WOOD GRILLED SWORDFISH: caponata, roasted peppers,
basil, anchovy herb garlic butter

BEEF TENDERLOIN FILET MIGNON: wood grilled, 6 oz, center cut

DESSERT COURSE

KEY LIME PIE: toasted meringue, candied lime, raspberry

BUTTERMILK PANNA COTTA: local strawberries

\$49.95
PER PERSON

SUBJECT TO CHANGE BASED ON AVAILABILITY

For the First Course, host selects two items for guest to choose from.

For the Second Course, host selects three items for guest to choose from.

For the desserts, host selects two items for guest to choose from.

coffee, tea and coca-cola products included



DINNER MENU #2

FIRST COURSE

ICED OYSTERS: four oysters on the half shell with accompaniments

BOURBON CURED SALMON: benne seed cracker, jalapeño, apple

FRIED GREEN TOMATOES: shrimp remoulade

CRAB DEILED EGGS: lemon crème fraiche, pickled chile

FARM GREENS: apple, bleu cheese, almonds, crispy shallots

SHE CRAB SOUP: fresh crab, croutons, chili oil

SECOND COURSE

BAY OF FUNDY SALMON: yukon potatoes, citrus glazed turnips,
spring onions, sorrel chimichurri

FISH AND CHIPS: beer battered haddock, remoulade, slaw, lemon

SHRIMP AND GRITS: smoked tomato grits,
poached egg, wood roasted vegetables

DESSERT COURSE

KEY LIME PIE: toasted meringue, candied lime, raspberry

BUTTERMILK PANNA COTTA: local strawberries

\$39.95
PER PERSON

SUBJECT TO CHANGE BASED ON AVAILABILITY

For the First Course, host selects two items for guest to choose from.

For the Second Course, host selects three items for guest to choose from.

For the desserts, host selects two items for guest to choose from.

coffee, tea and coca-cola products included



BRUNCH MENU #1

FIRST COURSE

ICED OYSTERS: four oysters on the half shell with accompaniments

BOURBON CURED SALMON: benne seed cracker, jalapeño, apple

FRIED GREEN TOMATOES: shrimp remoulade

CRAB DEILED EGGS: lemon crème fraiche, pickled chile

FARM GREENS: apple, bleu cheese, almonds, crispy shallots

SHE CRAB SOUP: fresh crab, croutons, chili oil

SECOND COURSE

APPLEWOOD SMOKED SALMON: soft scramble, brioche, crème fraiche, capers, chives

HANGTOWN BENEDICT: 12 hour thick cut bacon, fried oysters, poached eggs, brown butter hollandaise

PRALINE FRENCH TOAST: maple bourbon cream, pecans, salted caramel, caramelized bananas, bacon or sausage

FISH AND CHIPS: beer battered haddock, remoulade, old bay fries, lemon

DRIFT BURGER: american cheese, grilled pickled red onion, stacked

\$24.95
PER PERSON

SUBJECT TO CHANGE BASED ON AVAILABILITY

For the First Course, host selects two items for guest to choose from.

For the Second Course, host selects three items for guest to choose from.

coffee, tea and coca-cola products included

