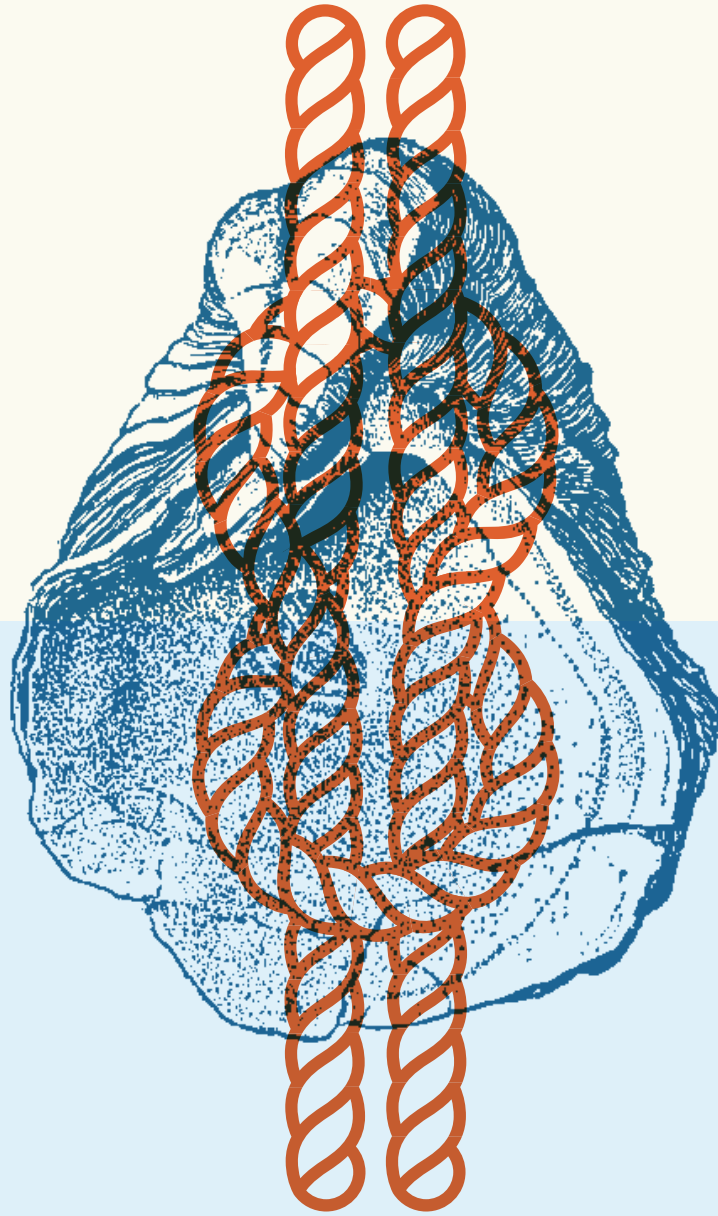


DRIIFT



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 offers a seasonal menu of chef driven sustainable seafood centered around a live wood fired grill and oyster bar. We don't just talk about sustainability, we are leading the effort as the first restaurant in Georgia to be an official partner of the Monterey Bay Aquarium's Seafood Watch program. We are committed to procuring the highest quality sustainable seafood available ensuring a viable future of our oceans for generations to come.

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.

THE GALLEY	WINE ROOM	PATIO	COVERED PATIO
SEATS 40	SEATS 12	SEATS 30	SEATS 20

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 menu 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

Atlanta Journal-Constitution, Winner “Best Seafood in Atlanta”, Readers Poll 2017

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

Atlanta Journal-Constitution, Dining Review 3 out of 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

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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 welcome bands, DJ's, or music performance when you buyout the entire restaurant.

OUTSIDE MUSIC

If the restaurant is bought out and closed to the general public, we can assist with music playlists to help make your event unique.

CAKES

We will provide plates, napkins and forks for cakes and in most cases can help you to cut and serve the cake to your guests. \$25

FLOWERS AND OTHER DECORATIONS

Flowers are welcome, let us know if we can assist.

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.

PARKING

We have plenty of parking available in our lot.

LUNCH MENU #1

FIRST COURSE

- MARKET LETTUCES: apple, bleu cheese, almonds, crispy shallots
- ROASTED BEET SALAD: orange whipped goat cheese, pomegranate, pistachio
- NEW ENGLAND CLAM CHOWDER: house made oyster crackers
- PIMENTO CHEESE DEVILED EGGS: house b&b pickles, red pepper jelly
- BOURBON CURED SALMON: benne seed cracker, fuji apple, jalapeno cream
- PEEL & EAT SHRIMP: old bay, lemon, tartar sauce

SECOND COURSE

- PAN SEARED ATLANTIC GROUPER: sushi rice, ginger, scallion, sherry citrus soy
- SMOKED FAROE ISLAND SALMON: creamed brussels sprouts, whipped potatoes, red cabbage jam, mustard seeds
- WOOD GRILLED REDFISH: crispy polenta, mexican street corn, smoked tomato butter
- AHI TUNA STEAK AU POIVRE: herb salad, chermoula, market vegetable
- LEMON ROASTED CHICKEN: herb roasted potatoes, crispy brussels sprouts, brown butter

DESSERT COURSE

- KEY LIME PIE: graham cracker crust, whipped cream, raspberries
- NUTELLA PIE: pretzel crust, candied hazelnuts, caramel sauce
- MOLTEN CHOCOLATE CAKE: dulce de leche ice cream, pistachio tuile

\$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
plus tax and 20% gratuity



LUNCH MENU #2

FIRST COURSE

MARKET LETTUCES: apple, bleu cheese, almonds, crispy shallots

ROASTED BEET SALAD: orange whipped goat cheese, pomegranate, pistachio

NEW ENGLAND CLAM CHOWDER: house made oyster crackers

PIMENTO CHEESE DEVILED EGGS: house b&b pickles, red pepper jelly

SECOND COURSE

SHRIMP PO'BOY: fried shrimp, remoulade, lettuce, tomato, house pickles, fries

TUNA BURGER: harissa, citron mayo, arugula, pickled onions & peppers

SHRIMP COBB SALAD: gem lettuce, smoked bacon, avocado, egg, tomato, cucumber

THE DRIFT BURGER: stacked, american cheese, dijon, pickled grilled onion, fries

LOBSTER ROLL: connecticut-style or maine-style, fries (\$8 supp)

DESSERT COURSE

KEY LIME PIE: graham cracker crust, whipped cream, raspberries

NUTELLA PIE: pretzel crust, candied hazelnuts, caramel sauce

MOLTEN CHOCOLATE CAKE: dulce de leche ice cream, pistachio tuile

\$29.95

PER PERSON

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coffee, tea and coca-cola products included
plus tax and 20% gratuity



DINNER MENU #1

FIRST COURSE

MARKET LETTUCES: apple, bleu cheese, almonds, crispy shallots

ROASTED BEET SALAD: orange whipped goat cheese, pomegranate, pistachio

NEW ENGLAND CLAM CHOWDER: house made oyster crackers

PIMENTO CHEESE DEVILED EGGS: house b&b pickles, red pepper jelly

BOURBON CURED SALMON: benne seed cracker, fuji apple, jalapeno cream

PEEL & EAT SHRIMP: old bay, lemon, tartar sauce

SECOND COURSE

PAN SEARED ATLANTIC GROUPER: sushi rice, ginger, scallion, sherry citrus soy

SMOKED FAROE ISLAND SALMON: creamed brussels sprouts, whipped potatoes, red cabbage jam, mustard seeds

WOOD GRILLED REDFISH: crispy polenta, mexican street corn, smoked tomato butter

AHI TUNA STEAK AU POIVRE: herb salad, chermoula, market vegetable

BEER BATTERED FISH & CHIPS: blue cod, tartar sauce, lemon

LEMON ROASTED CHICKEN: herb roasted potatoes, crispy brussels sprouts, brown butter

FILET MIGNON STEAK FRITES: chimichurri butter, old bay fries (\$10 supp)

DESSERT COURSE

KEY LIME PIE: graham cracker crust, whipped cream, raspberries

NUTELLA PIE: pretzel crust, candied hazelnuts, caramel sauce

MOLTEN CHOCOLATE CAKE: dulce de leche ice cream, pistachio tuile

\$54.95
PER PERSON

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coffee, tea and coca-cola products included
plus tax and 20% gratuity



DINNER MENU #2

FIRST COURSE

MARKET LETTUCES: apple, bleu cheese, almonds, crispy shallots

ROASTED BEET SALAD: orange whipped goat cheese, pomegranate, pistachio

NEW ENGLAND CLAM CHOWDER: house made oyster crackers

PIMENTO CHEESE DEVILED EGGS: house b&b pickles, red pepper jelly

SECOND COURSE

SMOKED FAROE ISLAND SALMON: creamed brussels sprouts, whipped potatoes, red cabbage jam, mustard seeds

WOOD GRILLED REDFISH: crispy polenta, mexican street corn, smoked tomato butter

BEER BATTERED FISH & CHIPS: blue cod, tartar sauce, lemon

LEMON ROASTED CHICKEN: herb roasted potatoes, crispy brussels sprouts, brown butter

FILET MIGNON STEAK FRITES: chimichurri butter, old bay fries (\$10 supp)

DESSERT COURSE

KEY LIME PIE: graham cracker crust, whipped cream, raspberries

NUTELLA PIE: pretzel crust, candied hazelnuts, caramel sauce

MOLTEN CHOCOLATE CAKE: dulce de leche ice cream, pistachio tuile

\$44.95
PER PERSON

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ENHANCEMENTS

AVAILABLE FOR LUNCH + DINNER EVENTS

SHAREABLE STARTERS FOR THE TABLE

PARKER HOUSE ROLLS honey butter, sea salt \$2/pp

HUSHPUPIES honey butter, sea salt \$2pp

OYSTERS

JAMES RIVER OYSTERS ON THE HALF SHELL \$27/DOZEN

OYSTERS BIENVILLE \$33/DOZEN

PEEL & EAT SHRIMP

SERVED WITH OLD BAY, LEMON AND TARTAR SAUCE

\$32 per lb (APX 16 PCS)

SHELLFISH PLATTERS

ASSORTMENT OF OYSTERS, PEEL & EAT SHRIMP, CLAMS

SMOKED FISH DIP FOR THE TABLE \$19pp

SHAREABLE SIDES FOR THE TABLE

CRISPY BRUSSELS SPROUTS sherry creme fraiche, pickled lemon \$3/pp

SHELLS & CHEESE smoked gouda, parmesan, breadcrumbs \$3/pp

CARAMELIZED CAULIFLOWER pine nuts, currants, mint \$3/pp

OLD BAY FRIES \$3/pp



BRUNCH MENU #1

FIRST COURSE

MARKET LETTUCES: apple, bleu cheese, almonds, crispy shallots

ROASTED BEET SALAD: orange whipped goat cheese, pomegranate, pistachio

NEW ENGLAND CLAM CHOWDER: house made oyster crackers

PIMENTO CHEESE DEVILED EGGS: house b&b pickles, red pepper jelly

SECOND COURSE

FISHERMAN'S BREAKFAST: Scrambled Eggs, Grits, Toast, Bacon

CARAMEL APPLE FRENCH TOAST: streussel crumble, mascarpone cream

SMOKED SALMON AVOCADO TOAST: tomato, arugula, roasted jalapeno cream, sunnyside egg

BEER BATTERED FISH & CHIPS: blue cod, tartar sauce, lemon

LEMON ROASTED CHICKEN: herb roasted potatoes, crispy brussels sprouts, brown butter

HANGTOWN HASHBROWN: crispy fried oyster, 12 hour braised bacon, poached eggs, hollandaise

\$29.95
PER PERSON

SUBJECT TO CHANGE BASED ON AVAILABILITY

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OYSTER 101 EVENTS

MAKE YOUR NEXT EVENT TRULY MEMORABLE!

Our Oyster 101 classes have been an extremely popular event hosted at our restaurant, and now we can customize this coveted entertaining event just for your group!

Our Oyster 101 Events can make your next corporate or family affair truly unique and memorable. Together, we will unlock the mysteries of the amazing bi-valve, answer all your questions, and even teach you how to shuck.

1. OYSTER 101 TASTING

Set sail on the journey to become an oyster connoisseur with this informative and fun event, guided by our chef. Covers oyster merroir, flavor profiles and oyster etiquette. Apx 30-45 min

Starts at \$39 per person, Wine Pairings Additional

*Can be added to any event menu

2. OYSTER 101 TASTING & SHUCKING WORKSHOP

A hands on workshop and tasting combined with a chef led lesson where you can learn and practice how to shuck like a pro! Graduate and earn your own custom Drift Oyster Knife, Shucking Glove and Apron! Apx 1 hr.

\$79 pp. Recommended for 12 or more

3. CUSTOM

Let's collaborate on how to make your Oyster event uniquely yours.

