# GROUP BEVERAGE OFFERS

As a modern gastropub, we consider the drinks at Cook Hall to be just as important as the food. With that in mind, we are pleased to offer several one-of-a-kind beverage experiences that are sure to leave your guests talking.

## CLASSIC PUNCH BOWLS

Nothing says "community drinking" quite like a punch bowl. We use only the freshest ingredients, artisan spirits and house-made syrups in these big bowls of boozy fun. *$165 serves 21 people.*

## COCKTAIL WARS

Swizzle, stir, and shake up some fun with Cook Hall Cocktail Wars. This exciting, entertaining & interactive cocktail competition is perfect for team building, icebreakers, bachelorette & bachelor parties, birthdays, or something fun to do on a Saturday night!

**COCKTAIL WARS DETAILS:**

- Each team will have an expert mixologist on-hand to coach
- Up to forty people can participate in Cocktail Wars
- Four to five people per team

**EACH COCKTAIL KIT INCLUDES:**

- One 2 oz. pour of Spirit of Choice
- Housemade seasonal bitters & shrubs
- Utensils, barware, glasses, & ice
- Seasonal berries, herbs & artisan sodas

Each team will use their Cook Hall Cocktail Kit to create a signature drink. The team that comes up with the fan favorite wins! *(Pricing varies per event & number of people participating).*

Beer, wine and cocktail selections can be tailored to your preferences. For parties of 25+, it is recommended that wine be ordered in advance to ensure availability. Our full wine list is available for all parties. Some parties may require a full bar set up with a mixologist for which there is a $150 one-time charge.

# COOK HALL – ATLANTA

## GROUP DINING & SPECIAL EVENTS


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# WELCOME TO COOK HALL

Cook Hall, designed to be a place where friends gather together and celebrate, is the perfect venue for your next special event. We are pleased to offer several private and group dining options to make your next celebration an unforgettable affair.

A welcoming gathering place with a contemporary, rustic ambiance, Cook Hall is the kind of place where old friends gather and new friends meet. The menu is comprised of traditional American comfort food that's made with quality local ingredients & modern technique from Chef David Gross. Our entire menu is made up of shareable plates, encouraging guests to sample and engage throughout their meal.

## THE SPACE

Cook Hall is pleased to offer several private, semi-private and group dining options. No matter the size and occasion of your party, Cook Hall will work with you to create an event that is custom-tailored to you and your guests.

### THE ATTIC:

- Seated: 40 guests
- Reception: 60 guests

### MAIN DINING ROOM:

- Seated: 90 guests
- Reception: 150 guests

### THE PATIO:

- Seated: Varies by seating plan
- Reception: Up to 70 guests

THE BAR AT COOK HALL

THE COOK HALL "COCKTAIL KIT"

OUR CLASSIC PUNCH BOWL

OUTDOOR PATIO AND FIREPIT

THE ATTIC AT COOK HALL

COMMUNITY DINNER

# COMMUNITY DINING

Cook Hall shares our commitment to our community of farmers, vendors, and purveyors to bring to your table a seasonal and memorable culinary event. Available for parties of eight or more guests, Community Dining is available for brunch, lunch and dinner and features large, family-style entrees for the entire table to enjoy along with a selection of snacks, sides, and desserts.

Available in the main dining room or The Attic, Community Dining is a unique way to bring friends together for an unforgettable meal.

## SAMPLE DINNER MENU

### SNACKS: *(all will be served)*

- Cheese & Charcuterie Board
- Deviled Eggs, Gulf Blue Crab*
- Manchego Cheese, Spring Peas & Proscuitto Fritters
- Pulled Pork Slider, Cook Hall BBQ, Spicy Slaw
- Mixed Greens, Lemon Vinaigrette

### ENTREÉS: *(choice of four)*

- Crispy Organic Chicken, Caramelized Brussels Sprouts, Lemon Honey
- Roasted Snapper, Spring Vegetable Salad, Red Chili Vinaigrette
- Roasted Flat Iron Steak, Caramelized Onions & Mushrooms
- Crispy Gnocchi, Spring Peas, House Ricotta
- Grilled Hanger Steak, Parsnip Puree
- Spicy Paprika Shrimp, Tasso Ham, Fontina Grits

### SIDES: *(all will be served)*

- Crispy Potatoes, Chili Aioli & Golden Garlic
- Caramelized Cauliflower, Hummus
- Pimiento Mac & Cheese
- Grilled Asparagus with Lemon

### DESSERTS: *(all will be served)*

- Pineapple Upside-Down Cake
- Butterscotch Pudding
- Seasonal Berries with Sorbet

**$60 PER PERSON**

All of our ingredients at Cook Hall are locally sourced and are subject to change due to seasonal availability.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.