



# PRIVATE DINING FOOD PACKAGES

## \$30 PACKAGE

(1) Salad, (3) entrees, (3) sides, and (1) Dessert

### SALAD OPTIONS

Mixed Green  
Caesar

### ENTREES OPTIONS

Chicken Kebab  
Grilled BBQ Chicken  
Chicken Alfredo

Pot Roast  
Beef Stroganoff

Blackened Salmon  
Lemon Pepper Tilapia  
Fried Grouper

Grilled Portobello  
Eggplant Parmesan

### SIDES

Creamy Mashed Potatoes, Roasted Potatoes, Rice, Pasta  
Sauteed Vegetables, Grilled Vegetables, Sauteed Spinach,  
Steamed Broccoli, Stir Fried Vegetables

## \$40 PACKAGE

(3) Appetizers, salad, (3) entrees, (3) sides, and (1) Dessert

### COCKTAIL HOUR

Appetizers (3) to choose from:

Bruschetta  
Chicken Quesadilla  
Hummus with Pita  
Eggplant Dip  
Spinach Pie  
Fried Chicken Tenders

### SALAD OPTIONS

Mixed Green  
Caesar  
Greek

### ENTREES OPTIONS

Chicken Florentine  
Chicken Marsala  
Chicken Picatta  
Chicken Parmesan

Roasted Brisket  
Sliced NY Strip Steak  
Filet Mignon Kebabs

Crab Crusted Salmon  
Shrimp and Grits  
Shrimp Scampi  
Shrimp Stir Fry

### DESSERTS

Chef's Assorted Plates: Chocolate Brownies, Pastries and Mini Cheese Cakes  
Cakes Pans (Choice of single cake): Carrot, Red Velvet, Chocolate Mousse, Chocolate Fudge, Strawberry Shortcake

## \$50 PACKAGE

(3) Appetizers, salad, (3) entrees, (3) sides, and (1) Dessert

### APPETIZERS

Appetizers (3) to choose from:

Chicken Spring Roll  
Shrimp Cocktail  
Crab Croquettes  
Lox & Latkes  
Chicken Wings  
Spicy Fried Shrimp Fruit & Cheese

### SALAD OPTIONS

Mixed Green  
Caesar  
Greek  
Pear & Pecan

### ENTREES OPTIONS

Chicken Cordon Bleu

Lamb Chops

Bacon Wrapped Scallops  
Ginger Orange Mahi Mahi  
Pan Seared Sea Bass

# PRIVATE DINING BAR OPTIONS

## CASH BAR

Full bar setup, guests are responsible for paying their drinks.

## DRINK TICKETS + CASH BAR

Event host/organizer can purchase drink tickets for the guests before the event and pass them to the guests as they arrive to the event.

Pricing starts at \$5 per ticket for the selection of wines, beer and house brands mixed drinks and cocktails. After the tickets has been used, guests are responsible for paying their drinks.

## HOST BAR - OPEN BAR

With a host bar (open bar) option, host will make a selection of wine, beer and liquors to be served. Pricing starts at \$10 per person for a wine and beer selection.

## ADDITIONAL INFORMATION

### Lunchtime Events

Cosmopolitan Live - Kitchen & Bar is available for private lunchtime events (7) days per week, we do ask that your food and beverage minimum be \$500. Room rental fees may apply, inquire within.

### Pricing & Exclusive Use

In order to book our private room, we charge a room fee of \$250 for the night. Menus can be adjusted according to preferences and dietary requirements. Once you have decided on a date, a deposit of 50% towards the subtotal of your will be collected in order to secure the date of your event on our calendar. The deposit will be applied to your final bill which will be due on the day of your event. All deposits are non-refundable and non-transferable.

Want to rent the entire restaurant? Be sure to contact one of our staff from the management team to discuss how you can buyout the entire restaurant.

### All the Extras

**Bands, DJs, and Outside Music** are permitted. If you would like to have your own music of any type, you must provide your own sound equipment as well as any other necessary equipment for your use. If you would like to use our equipment, there will be an additional fee of \$50 added to your final bill.

**Cakes, Flowers, & Decorations** are permitted and we encourage you to decorate as you see fit, however; we do not permit the following items: glitter, confetti, feathers, and no holes in the wall(s). Outside flowers and cakes are permitted, please make separate arrangements for delivery and storage of your items.

**Valet Parking** is available upon request and may require an additional charge that will be added to your final bill.

**Off-Site Catering** is available, please email [Kathryn@CosmoMarietta.com](mailto:Kathryn@CosmoMarietta.com) for more details.

### Menu

Due to the seasonality of foods that we use in the restaurant, pricing on all our menus and party packages may vary depending on the freshness of the ingredients.

### Contacts

Kathryn Olson, Event Manager, [Kathryn@CosmoMarietta.com](mailto:Kathryn@CosmoMarietta.com) (404) 934-0004

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