

# PRIVATE EVENT GUIDE

**POLITAN ROW at ASHFORD LANE**



Zoe Levert  
Event Sales Manager  
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# 1. Pick Your Event Space

Our events space and market offer access to some of the most diverse food and drink options in Atlanta, making these venues perfect for a wide variety of events.





## THE GREEN ROOM

Our private events space has direct connection to the food hall, yet privacy so it is equally comfortable, convenient, and beautiful.

With seating arrangements for dining, mingling, and lounging as well as its own bar, the events space can host just about any event you can imagine.

The Green Room offers a full package solution to your event with a private bar, custom catering options, flexible seating, linens, and staffing.

**CAPACITY:** 75 guests standing

# OKAY ANNY'S BAR & LOUNGE BUYOUT

For a truly one-of-a-kind experience, you can buy out Okay Anny's, our cocktail bar & lounge.

Perfect for those looking to host an exclusive event that your guests will never forget.

**For parties of up to 75, includes:**

- Catering options from the food hall
- Specialty, craft cocktail package





# FOOD HALL BUYOUT

As our most grand events option, the whole venue package gives you and your guests exclusive use of the food hall. You will have private access to multiple chefs and bars.

Perfect for wedding receptions, company-wide celebrations, and philanthropic benefits.

**For parties of 100-500, includes:**

- Exclusive use of the entire food hall, including the Green Room
- Optionally, include the Cocktail Bar & Lounge
- Customizable catering options from multiple chefs
- Specialty cocktails available, with different tiers of open bar options

## 2. Select Your Bar Package

Our award-winning beverage team is happy to provide private bartending services for any event. With multiple on-consumption and ticketed beverage packages, you have ultimate flexibility in beverage offerings.



# On-Consumption Bar

For the most flexible bar option, select the on-consumption bar and allow your guests to order any beverage they prefer from our expansive menu.

Once your event tab hits the pre-paid minimum, convert the bar to a cash bar to prevent overages OR keep a single tab open to continue to pay for your guests' beverages.

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# Ticketed Bar

Alternatively, you can order drink tickets and distribute as you prefer (subject to a minimum of two tickets per guest).

Guests can exchange drinks tickets for any of the beverages on our menu.

Once you know your bar structure, select your bar package to determine pricing. Bar Packages listed on the following page.



# Bar Packages

Our award-winning cocktail program offers a wide-range of delicious beverages at every price point. Custom cocktails and mocktails available. Wine and Beer are offered in every package.

Reach out to the Event Sales Manager for the full bar menu.

## Call\*

Luksusowa Vodka  
Don Q Silver Rum  
Four Roses Bourbon  
Broker's Gin  
Corazón Blanco  
Tequila  
Dewar's White Label  
Scotch

## Call Plus\*

Tito's Vodka  
Bombay Sapphire  
Bacardi Superior  
Rum  
Maker's Mark  
Bourbon  
Espolón Blanco  
Monkey Shoulder  
Scotch

## Premium\*

Grey Goose Vodka  
Hendricks Gin  
Hamilton Demerara  
Rum  
Woodford Reserve  
Whiskey  
Casamigos Blanco  
Tequila

## Craft Cocktails

A selection of seasonal, premium cocktails offered exclusively for Okay Anny's

*\*exact bar offerings subject to updates*







# 3. Select Your Catering

The best part of hosting your event at a food hall – the wide range of delicious food, all from local chefs! We offer a selection of catering items from all the vendors in the food hall. Our completely customizable menu means you have ultimate flexibility in your options.





# Event Catering

Our extensive buffet-style catering menu offers items from all our vendor-chefs. Choose from a diverse selection of delicious, chef quality items. All items are a la carte so feel free to mix and match as you'd like!

Take your time deciding, your proposal will include our catering minimum, but our Event Sales Manager will reach out to confirm your selection a couple of weeks before your event.

Reach out to our Event Sales Manager for our latest menu.

<b>26 Thai</b>	<b>Master Pho</b>
<b>Bucatini Ristorante</b>	<b>Pretty Little Tacos</b>
<b>Delilah's Everyday Soul</b>	<b>Tandoori Pizza &amp; Wing Co</b>
<b>Gekko</b> (Hibachi)	<b>Sheesh</b> (Mediterranean)
<b>Mamacita's Cuban Cocina</b>	<b>Smokehouse Q</b>



Reach out to our Event Sales Manager, Zoe Levert, for our latest menu:

[zoe@politanrow.com](mailto:zoe@politanrow.com)

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# EVENT PLANNING GUIDE

Our Event Sales Manager will create a custom proposal for you based on these details.

## 1. Pick your event space

- The Green Room (for private parties of up to 75)
- Cocktail Bar & Lounge Buyout (for private parties of up to 75)
- Food Hall Buyout (for private parties of up to 500, includes the Green Room; option to add the Cocktail Bar & Lounge)

## 2. Select your bar structure and package

- We offer two bar structures: On-consumption or Ticketed (all bars subject to a pre-paid minimum)
- We offer three bar packages: Call, Call Plus, or Premium

## 3. Determine if you would like catering

- If you would like catering, your custom proposal will include our catering minimum spend.
- Later: Take your time deciding which dishes you would like. Catering orders can be placed as late as two weeks before your event.

# NEXT STEPS – CONTACT EVENT SALES MANAGER

**Zoe Levert**  
**Event Sales Manager**  
**zoe@politianrow.com**  
**404.500.8871**

**[Or click here to schedule a call](#)**

Zoe will be happy to answer questions and  
create a custom proposal for you!