



WE LOOK FORWARD TO CELEBRATING WITH YOU

We appreciate you considering C&S Oyster Bar for your next special event! Whether you're celebrating a birthday, bridal shower, anniversary, or entertaining business associates, our dedicated team is here to ensure every last detail not only meets but exceeds your expectations.

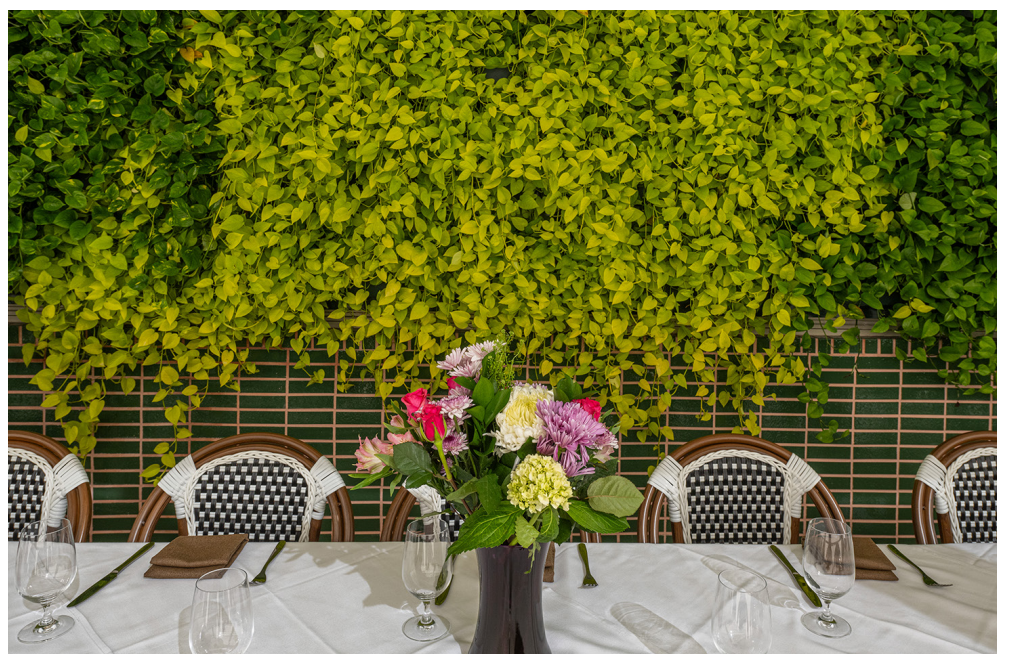
C&S Oyster Bar is conveniently located in Brookhaven on Peachtree Road and joins two sister restaurants located in Vinings and Sandy Springs. Under the leadership of Rich Clark and Jon Schwenk, the restaurant specializes in classic brasserie-style cuisine. Open for weekend brunch, weekday lunch, and dinner seven nights a week, guests can expect a timeless atmosphere and chef-driven menus showcasing pristine seafood, meat and vegetables of the widest variety. Our dedication to the freshest ingredients and exceptional service is unwavering.

The following guide is designed to assist you in planning your event with general guidelines, sample floor plans, and prix fixe menus. We're also happy to create a custom menu based on your preferences, or make modifications to cater to guests with dietary restrictions. It is our pleasure to make planning your event as easy as possible and memorable for everyone involved.

GAGE ZERINGUE GAGECANDS@GMAIL.COM (404) 844-7091









CONFIRMATION FORM

GAGE ZERINGUE
gagecands@gmail.com
(404) 844-7091

CONTACT NAME: COMPANY NAME:

PHONE: MOBILE: FAX:

ADDRESS:

ADDITIONAL INFO:

TYPE OF EVENT: EXPECTED NUMBER OF GUESTS:

EVENT DATE: DAY OF WEEK:

START TIME: AM / PM END TIME: AM / PM

A deposit of is due upon Remaining balance, plus any additional charges, is payable at end of event.

C&S OYSTER BAR

PATRON

PER:

PER:

TITLE:

TITLE:

SIGNATURE:

SIGNATURE:

DATE:

DATE:



GENERAL GUIDELINES

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THE SPACE

Our glass enclosed private patio space, The Atrium, overlooks Peachtree Street and comfortably seats up to 40 guests. It offers central heating, air conditioning, and a slatted roof that can be opened on sunny days, making it the ideal location for year-round events. It is also home to a living wall system that runs the length of the room, lending a lush green backdrop to your celebration. The luxe design of our main dining room and bar is inspired by Art Deco style, boasting custom millwork, eye-catching fixtures, stylish furniture and rich materials.

MENU SELECTION AND FINAL GUEST COUNT

Parties of 15 or more are asked to choose from one of our private dining prix fixe menus. All final menu selections must be made at least seven days prior to the event. We are happy to accommodate dietary substitutions upon request. Beverage package selections must also be noted at that time. Please note, any additional food or drink requested on the day of the event will be subject to an additional charge. The final guest count must be confirmed three days prior to the event.



GENERAL GUIDELINES

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ROOM MINIMUMS AND REQUIREMENTS

SUNDAY - THURSDAY: \$2500 minimum to secure The Atrium
FRIDAY AND SATURDAY: \$4000 minimum to secure The Atrium

If your event does not meet the food and beverage minimum listed above, the difference will be billed as a miscellaneous food charge. The balance may not be put onto gift cards for future use.

FOOD & BEVERAGE

All food will be provided by C&S Oyster Bar. No outside food or beverage is permitted, apart from Celebration Cake. Restaurant promotions are not valid for private events. Beverages will be billed based upon consumption or package chosen by host.

DÉCOR

The host may provide tabletop and freestanding decorations for the event. We ask that they stay contained to your party space. We will not be held responsible for any personal items, so we ask that you deliver any decorations the day of the event and take them with you upon your departure.

PRICING

All prices listed in this guide reflect base pricing and do not include applicable service charges or sales and liquor taxes. All prices are also subject to change pending substitutions made by the host.

SCHEDULE OF PAYMENT

A non-refundable deposit is required to confirm your event date. The amount and due date will be outlined in your event letter. Full payment, less your deposit, will be due at the end of your event. C&S Oyster Bar accepts all major cards and cash.

CANCELLATIONS

The initial room deposit will become non-refundable if the event is cancelled within two weeks (14 days) prior to the contracted date.

PARKING

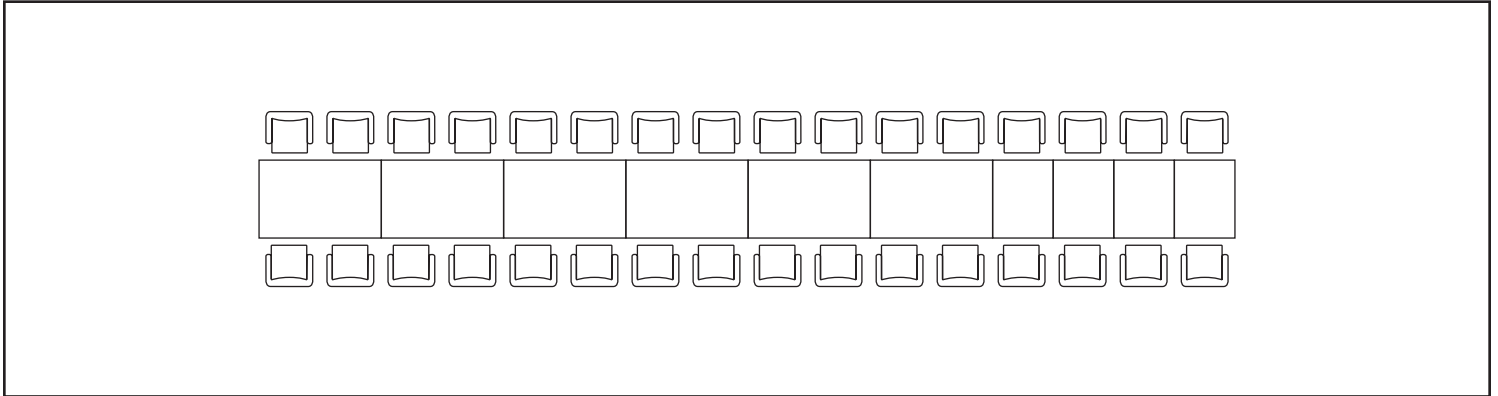
C&S Oyster Bar offers valet parking daily from 5:00 PM to closing. Offered through a third party company that holds insurance on our lot whenever they are present, this service costs \$2.00 per vehicle and tipping is encouraged. If your party would like to opt out of using valet, self parking is available in the Alta Porter on Peachtree deck adjacent to the restaurant.



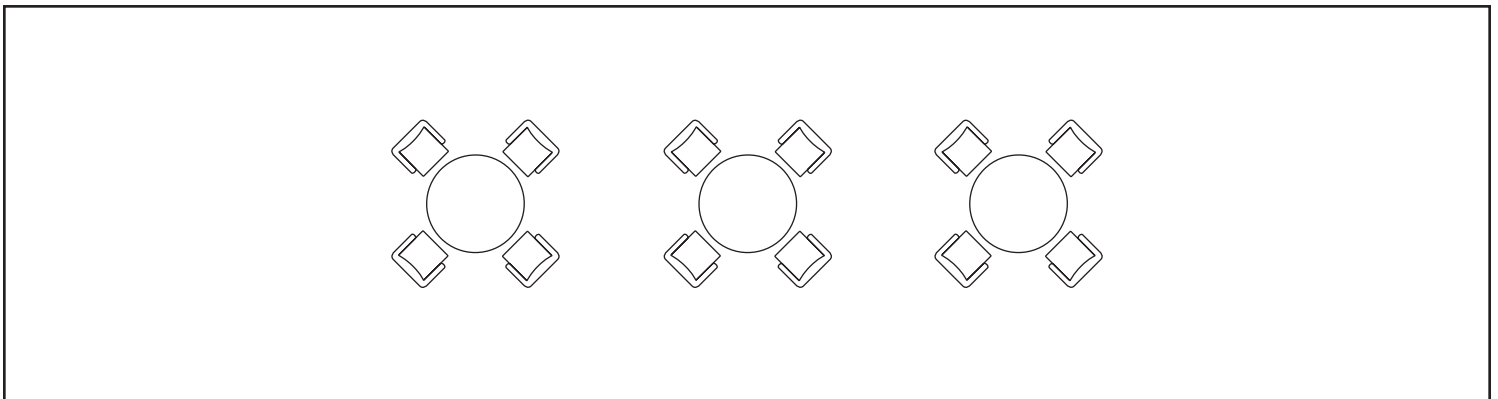
SAMPLE FLOOR PLANS

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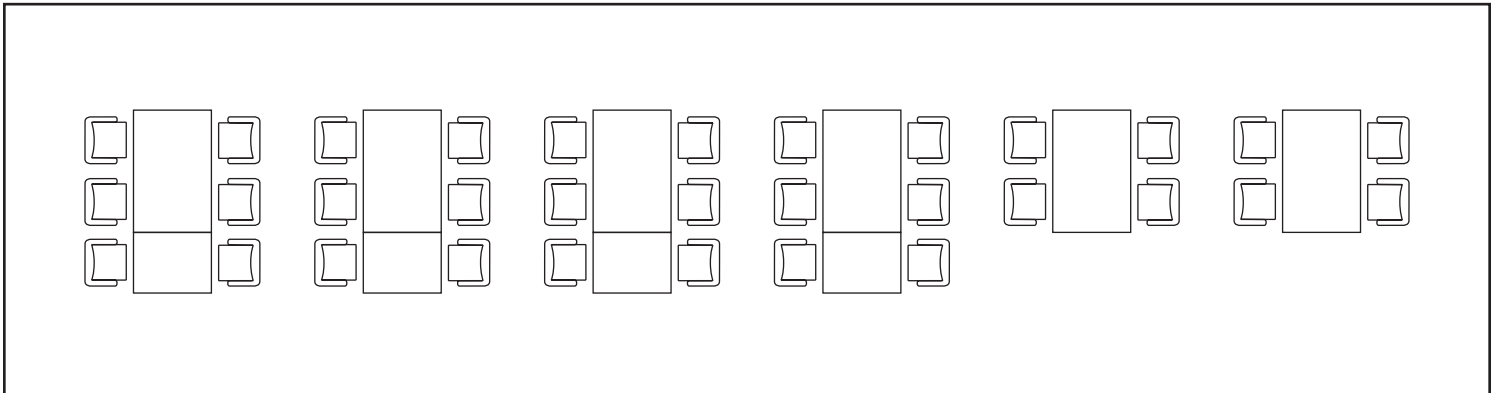
ATRIUM CONFIGURATION #1 (32 GUESTS)



ATRIUM CONFIGURATION #2 (12 GUESTS)



ATRIUM CONFIGURATION #3 (32 GUESTS)





\$105 PRIX FIXE MENU

Vegetarian Options Available Upon Request

GAGE ZERINGUE
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FIRST COURSE

Select One Item

NEW ENGLAND CLAM CHOWDER

SEAFOOD & ANDOUILLE GUMBO

SECOND COURSE

Select One Item

HOUSE SALAD

CAESAR SALAD

THIRD COURSE

Select One Item

SAUTÉED SALMON WITH BEURRE BLANC SAUCE

GRILLED JUMBO SHRIMP WITH BEURRE BLANC SAUCE

8 OZ. FILET WITH PEPPERCORN SAUCE

BONELESS CHICKEN BREAST WITH DEMI-GLACE

SIDES

Served Family Style

SHOESTRING FRIES

LEMON-GARLIC SPINACH

HARICOT VERTS

WHIPPED POTATOES

DESSERTS

Served Family Style

KEY LIME PIE

CHOCOLATE FONDANT

STICKY TOFFEE PUDDING

CRÈME BRÛLÉE



\$125 PRIX FIXE MENU

Vegetarian Options Available Upon Request

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FIRST COURSE

Select One Item

NEW ENGLAND CLAM CHOWDER

SEAFOOD & ANDOUILLE GUMBO

SECOND COURSE

Select One Item

HOUSE SALAD

CAESAR SALAD

CHEF'S CHOICE COLD WATER OYSTERS

JUMBO SHRIMP COCKTAIL

THIRD COURSE

Select One Item

SAUTÉED SALMON WITH BEURRE BLANC SAUCE

SEARED AHI TUNA WITH SOY CHILI SAUCE

GRILLED BRANZINO WITH OLIVE OIL CAPER SAUCE

8 OZ. FILET WITH PEPPERCORN SAUCE

BONELESS CHICKEN BREAST WITH DEMI-GLACE

SIDES

Served Family Style

SHOESTRING FRIES

LEMON-GARLIC SPINACH

HARICOT VERTS

WHIPPED POTATOES

DESSERTS

Served Family Style

KEY LIME PIE

CHOCOLATE FONDANT

STICKY TOFFEE PUDDING

CRÈME BRÛLÉE



\$155 PRIX FIXE MENU

Vegetarian Options Available Upon Request

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FIRST COURSE

Served Family Style

RC'S CHARGRILLED OYSTERS
CHEF'S CHOICE COLD WATER OYSTERS
CRISPY CALAMARI
TUNA TARTARE
JUMBO SHRIMP COCKTAIL
BONE MARROW & ESCARGOT

SECOND COURSE

Select One Item

NEW ENGLAND CLAM CHOWDER
SEAFOOD & ANDOUILLE GUMBO

THIRD COURSE

Select One Item

HOUSE SALAD
CAESAR SALAD
CHOPPED SALAD

FOURTH COURSE

Select One Item

BROILED SEA BASS WITH SOY CHILI SAUCE
SEARED AHI TUNA WITH SOY CHILI SAUCE
PAN SEARED SCALLOPS WITH OLIVE OIL CAPER SAUCE
8 OZ. FILET WITH PEPPERCORN SAUCE
BONELESS CHICKEN BREAST WITH DEMI-GLACE

SIDES

Served Family Style

CAROLINA GOLD FRIED RICE
LEMON-GARLIC SPINACH
HARICOT VERTS
WHIPPED POTATOES
SAUTÉED WILD MUSHROOMS

DESSERTS

Served Family Style

KEY LIME PIE
CHOCOLATE FONDANT
STICKY TOFFEE PUDDING
CRÈME BRÛLÉE