

EVENTS PACKET VERSION 1.0 - AUG 2022





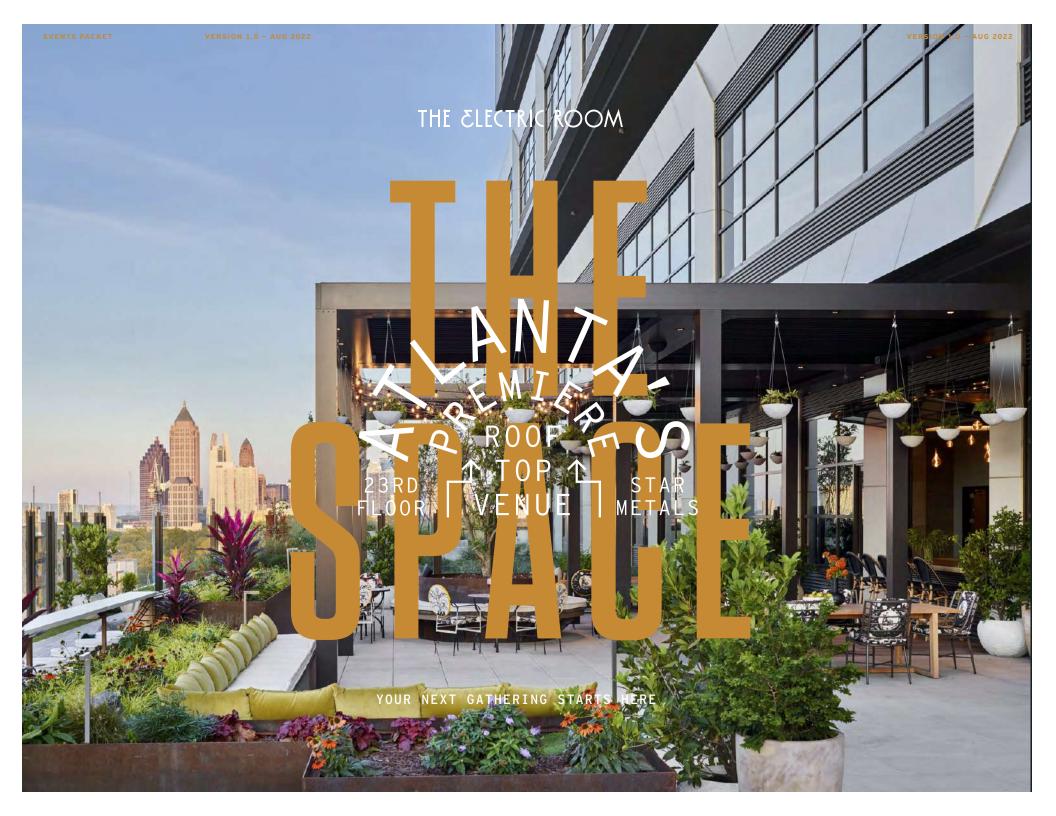
ATLANTA'S PREMIER ROOFTOP VENUE

The Electric Room at Star Metals showcases upscale features, social and collaborative spaces, state-of-the-art finishes, panoramic views, indoor/outdoor bar and a cohesive design sensibility that will surely transform your next event.

The venue is located in the center of West Midtown along the Howell Mill Road corridor, with a vibrant mix of dining, shopping, and cultural and entertainment venues. Notable neighbors include Westside Provisions District; Georgia Tech; Northside Tavern; the Westside Cultural Arts Center; the Goat Farm Arts Center; and the newly developed Westside Paper.

Our interior space, with its 16-foot ceiling and polished concrete floors, boasts a refined upscale interior with warm urban charm. The outdoor rooftop patio provides striking views of Atlanta's Midtown skyline as well as beautiful sunsets to the west.

The Electric Room has entertained private parties, birthdays, weddings, corporate functions, seminars, photoshoots, movies and is awaiting whatever else you can come up with. We can't wait to share this amazing space with you!



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THE Interior

DETAILS

The Electric Room is comprised of two connected spaces: The Interior and Rooftop Patio. The Interior includes various seating areas all based around a central bar. There is also a dedicated room on the west side of the space that can be closed off for more private needs.



180

DIMENSIONS

4000_{sq}

FEATURES

Private
Interactive
Culinary
Experience

Live Music Capabilities Natural Lighting

A/V Capabilities

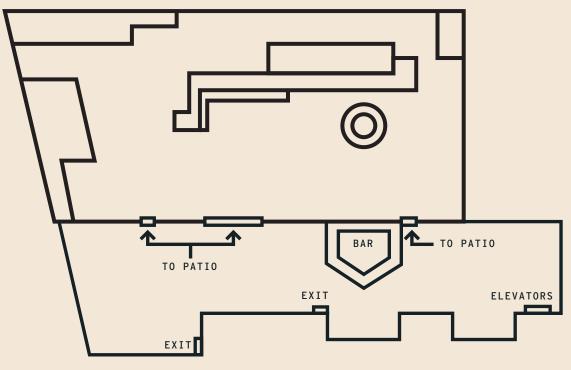
Panoramic Views

Conference Room









THE Patio

DETAILS

Enjoy panoramic views of all of Midtown while watching the sunset to the west. There are a variety of casual seating areas for all to enjoy and a modern shade pergola with bar access.

CAPACITY

150

DIMENSIONS

FEATURES

Interactive Culinary Experience A/V Capabilities Panoramic Views Live Music Capabilities



















HORS

MIDTOWN'S TASTE OF THE MEDITERRANEAN

Hummus, Tabbouleh, Vegetarian Stuffed Grape Leaves, Kalamata Olives, Feta Cheese, Spanakopita, Pickled Vegetables, Pitas

CHOICE OF:

- Chicken Souvlaki Skewers and Tzatziki
- Skirt Steak Skewers and Tzatziki
- Lamb Skewers and Tzatziki

PRICED: \$35PP

CURATED CHEESE & CHARCUTERIE BOARD

A selection of international and local cheeses and meats served with jams, jellies, pickled vegetables, assorted gourmet crackers and breads

PRICED: \$22PP

EAST COAST CEVICHE BAR

An assortment of ceviches, to include tuna, salmon, red snapper, scallops, shrimp accompanied by plantain chips

MARKET PRICE

D'OEUVRES

ELECTRIFIED RAW BAR

Fresh Shucked East Coast And West Coast Oysters, Gulf Shrimp, Snow-crab, Remoulade, Cocktail Sauce, Tartar Sauce, Lemon Wedges

MARKET PRICE

STATIONS

THE WESTSIDE'S TAKE ON ASIAN FUSION

Fall Off The Bone Bbq Spare Ribs W/ Asian Plum Glaze, Asian Slaw, Bulgogi Beef Skewers, Chicken Wings Tossed In Thai Chili Sauce, Red Miso-glazed Tofu Skewer, Avocado, Black Sesame Seeds Steamed Pork Gyoza, Ponzu, Mini Ahi Tuna Tacos

PRICED: 3 FOR \$30PP PRICED: 5 FOR \$45PP



\$7 PER PERSON ------

BBQ PULLED PORK OR CHICKEN

On a Mini Sweet Potato Biscuit

PASSED

MINI EMPANADA

Beef, Chicken or Pork, with Salsas

BOURBON-HONEY PORK TENDERLOIN MEDALLION

Brown Sugar Sweet Potatoes, Whole Grain Mustard

CRISP VEGETARIAN SPRING ROLLS

Sweet and Sour Sauce

\$8 PER PERSON ------

MINI GOURMET SLIDERS

Assorted Toppings

BACON-WRAPPED STUFFED FIG

Applewood Smoked Bacon, Fresh Black Mission Fig, Stilton, Toasted Almond, Aged Balsamic Vinegar

RED MISO-GLAZED TOFU SKEWER

Avocado, Black Sesame Seeds

\$9 PER PERSON -----

HORS

GRILLED TOMATO SOUP SHOOTER

with a Mini Grilled Cheese

\$10 PER PERSON ------

CHEESE & FRUIT FILO CUP

Brie, Pear, Raspberry in a Filo Cup with a Balsamic Reduction Drizzle

MINI AHI TUNA TACOS

\$12 PER PERSON ------

BASIL JUMBO SHRIMP

\$13 PER PERSON ------

BACON-WRAPPED JALAPENO SHRIMP

Remoulade Sauce

\$15 PER PERSON ------

SHRIMP & SCALLOP CEVICHE SHOOTERS





ACTION

SIZZLIN' SOIREE

Build your own Fajita with Skirt steak strips, Grilled chicken or marinated shrimp. Served with shredded lettuce, sauteed onions and bell peppers, shredded cheese, sour cream, guacamole, black beans and a variety of salsas.

\$35 PER PERSON

SLIDE(R) INTO MY DMS

Made to order slider, angus beef, chicken breast, veggie sliders. Accompanied with ketchup, mustard, garlic Aioli, lettuce, tomato, pickles, red onion, sauteed onion, sauteed wild mushrooms, crispy bacon, and assorted cheeses

\$28 PER PERSON

PASTA PORTOFINO

Penne, Orecchini and Linguini Pasta with marinara, Alfredo and pesto Sauces. Grilled Chicken Breast, Meatballs, Italian Sausage. Sun Dried Tomatoes, Sauteed Wild Mushrooms, Fresh Spinach, Parmesan Cheese, Roasted Garlic. Served with Fresh Baked Garlic bread and fresh herbs with olive oil.

\$28 PER PERSON

BACK IN THE GROVE

Smoked Chicken, Pulled Pork, Beef Brisket and fall off the bone ribs. Served with red potato salad, Mac and Cheese and coleslaw. Served with choice of Cheddar Biscuits or Jalapeno Cornbread

\$45 PER PERSON

STATIONS

LOW COUNTRY BOIL

Fresh Clams, Mussels, Lobster tails, red and white potatoes, onion, corn on the cob. Served with farm, crackers, grilled lemon, clarified butter and cocktail sauce

MARKET PRICE



SEVILLE'S PAELLA STATION

Saffron and tomato based rice cooked with chicken, mussels, jumbo shrimp, chorizo, onion, bell pepper and fresh peas, served with corn cake or garlic cuban bread

\$37 PER PERSON

NIGHT ON THE BAYOU

Fried oyster or shrimp po boys, jambalaya with chicken thigh, Gulf shrimp and andouille sausage served over white rice. Accompanied with collard greens and hush puppies

\$32 PER PERSON

WOK IT LIKE ITS HOT

Wok-fired chicken, steak, marinated pork or shrimp accompanied by pea pods, water chestnuts, onions, green onion, wild mushrooms, chinese cabbage, bell peppers and bamboo shoots. Choice of steamed jasmine rice or lo mein noodles and choice of sweet teriyaki or a savory soy sauce. Served in individual chinese to-go box with chopsticks.

\$32 PER PERSON

ACTION

STATIONS

TAKE IT EASY, LET'S GET CHEESY

Buttery grilled cheese sandwiches made to order on our variety of specialty breads including whole wheat, sourdough, and butter bread. With a choice of dill havarti, sharp cheddar, white American, Swiss or smoked gouda cheeses, served basil tomato soup

\$25 PER PERSON

NOT YOUR MOM'S MAC N CHEESE

Creamy mac and cheese with the following topping choices: house made bread crumbs, crispy bacon, caramelized onions, andouille sausage, shredded cheddar cheese, jalapeno, scallions, sun dried tomatoes, truffle oil

\$28 PER PERSON



SAMPLE MENU

DESSERT

HOT OFF THE PRESS COOKIES & MILK SHOOTERS

Gooey chocolate chip, oatmeal butterscotch, Key Lime, white chocolate macadamia, Sugar cookies, served with shooters of ice cold regular, strawberry and chocolate milk (almond, oat milk or soy options available)

\$15 PER PERSON

S'MORES UNDER THE STARS

Graham Cracker, Ghiradelli chocolate (milk, dark and white), Reese's Cups, assorted marshmallows. Accompaniments include caramel sauce, berry compote, whipped cream, peanut butter, Nutella

\$20 PER PERSON



GRANNY'S COBBLER CORNER

Seasonal cobbler served with vanilla bean ice cream

\$20 PER PERSON

LATE

BESPOKE DESSERT TABLE

A selection of international and domestic cheeses and meats, with jams, jellies, pickled vegetables, assorted gourmet crackers and breads, seasonal whole and sliced fresh fruit, assorted dessert shooters

\$25 PER PERSON

LET'S GET THIS PARTY POPPIN'

A variety of flavored popcorns such as caramel, turtle, chocolate pretzel, classic kettle corn, birthday cake white chocolate

NIGHT



