



THE BEER GARDEN OF EDEN IS ON THE UPPER WESTSIDE.

Bold Monk Brewing Co. stands as a respite from the hustle/bustle of downtown and offers guests the chance to freshen their souls, sharpen their wits, and connect with old friends and new friends in a welcoming, eclectic space where classic meets modern and worlds collide. With a restaurant, brewery, library, coffee shop, and beer garden, the Bold Monk pays homage to humanity and all its beautiful contradictions. It's a gathering place where guests can celebrate the art of living.

LOGISTICS

- Located in the heart of the energetic Upper Westside within two miles of I-75, offering easy access to downtown, Northwest ATL, and surrounding suburbs.
- Full service dining experience with breakfast, brunch, lunch, and dinner offerings.
- Accommodates up to 150 seated and 200 for a standing reception. Reception-style buyouts accommodate up to 500 guests.
- Adaptable in every regard with flexible floor plans, large-scale interior spaces, and intimate seating from a romantic wedding venue to a corporate meeting of minds or long-anticipated family reunion.
- Wheelchair accessible, with abundant parking space.
- Food and beverage minimums may apply.
- Permitted event space with complete in-house logistics support:
 - Event Managers, On-Site Dressing Rooms / Reception Areas, Electrical, IT, A/V, Dock, Liability Insurance, Security Cameras, and more.



FEATURES

With a wall of windows, soaring ceilings, and an expansive collection of art upon its walls, The Salon is an atrium-like, gallery space just beyond Bold Monk's oak paneled entry. Its 360-degree bar, custom alabaster tables, and beer garden bench-style seating welcome conversation and gatherings of all sizes, and is well-suited for receptions.

SIZE

The Salon can comfortably seat 70, and host a standing reception for 150. Bar seats 25.



FEATURES

This 3,300 sq. foot loft space features luxurious lounge-seating, a sleek bookstore, family-style tables, and a second bar. Reminiscent of European monasteries, the architectural ambiance provides incredible acoustics suited to live music or speeches, with a projector on-hand for any purpose. Intricate Mondrian-influenced glasswork along the rear mezzanine wall provides a bird's eye view of the brewery.

SIZE

The Abbey can comfortably seat 150, and host a standing reception for 175.

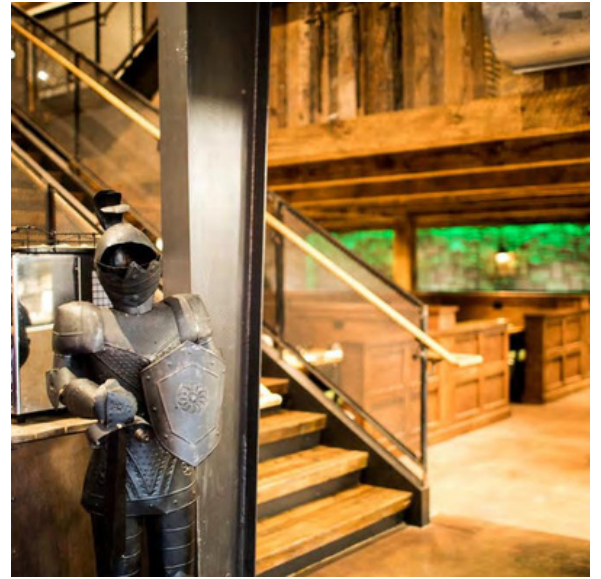


FEATURES

A brightly lit, intimate hall that offers a glimpse of the brewery and features four, 15-barrel American oak foeders. The open floor plan and sprawling tables are ideal for private events and business meetings. In our Cask Room, we emulate and honor the storied, monastic practice of shared joy and spirit with communal-style dining for parties of 10 to 40, with family portions and self-serve from curated offerings. [See page 9 for Cask Room Communal Style Dining menu.](#)

SIZE

The Cask Room can comfortably seat 65, and host a standing reception for 100.



FEATURES

Just steps below the Salon is the Beer Cellar: an intimate, low-lit dining room with comfortable booth seating, surrounded by intricate stonework under a cedar beamed ceiling. The Beer Cellar is seating only and supplemental, capable of being combined with any other Bold Monk space for an event.

SIZE

The Beer Cellar can comfortably seat 84.



FEATURES

Perched atop the wooded hill behind Bold Monk is our newly opened Beer Garden: an expansive, 2,500 square foot space shaded in natural foliage, replete with sunlight, and accessible by bridge via The Abbey. Greco-Roman pillars strung with twinkling lights frame its wide, tiered pavilion, and its sloped landscaping adds both depth and beauty. Ideal for an impromptu drop-in with a few friends, a live music event, or a wedding ceremony and celebration, the Bier Garten embodies a New World oasis with an Old World heart.

SIZE

The Beer Garden can comfortably seat 100, and host a reception for 150.



SALAD

Select one

LITTLE GEM

Oven Dried Tomatoes, Parmesan, Lemon Vinaigrette, Anchovy Crouton

HARVEST SALAD

Seasonal Vegetables, Mixed Greens, Apple, Fermented Cherry Vinaigrette

ENTRÉE

Select two

ROASTED CHICKEN

Barley, Green Beans, Tomato

SALMON

Black-Eyed Pea, Spinach, Smoked Ham Hock, Crispy Okra, Sherry Butter Sauce

SHRIMP + GRAINS

Brunswick Shrimp, Red Chermoula, Pearl Barley, Corn, Oven Dried Tomato

STEAK + POTATOES

Chef's Market Cut, Fingerling Potatoes, Bernaise

CHEF'S VEGETARIAN DISH

DESSERT

Select one

BELGIAN WAFFLE

Traditional Sugar Coating, Served with Warm Beer Fudge & Berries

DOUBLE CHOCOLATE S'MORES

Dark Chocolate Mousse, Caramelized White Chocolate, Orange

Infused Honey Marshmallow, Graham Cracker Sprinkle

-SHARED SPIRIT-

**each board priced per person*

Charcuterie + Cheese / 10

Cheese Only / 7

Muhammara + Crudite / 8

Hummus + Crudite / 8

Muhammara + Hummus / 10



STARTERS

Select one

BRABANT SAUSAGE

Chorizo, Pastry, Grain Mustard

SHRIMP & GRAINS

Red Chermoula, Job's Tears Barley, Tomato, Corn, Cornmeal Spoonbread

BITTERBALLEN

Smoked Brisket, Apple Mostarda, Beet Sabayon

SALAD

Select one

LITTLE GEM

Oven Dried Tomatoes, Parmesan, Lemon Vinaigrette, Anchovy Crouton

HARVEST SALAD

Seasonal Vegetables, Mixed Greens, Apple, Fermented Cherry Vinaigrette

ENTRÉE

Select two

ROASTED CHICKEN

Barley, Green Beans, Tomato

SALMON

Black-Eyed Pea, Spinach, Smoked Ham Hock, Crispy Okra, Sherry Butter Sauce

STEAK + POTATOES

Chef's Market Cut, Fingerling Potatoes, Bernaise

CHEF'S VEGETARIAN DISH

DESSERT

Select one

BELGIAN WAFFLE

Traditional Sugar Coating, Served with Warm Beer Fudge & Berries

DOUBLE CHOCOLATE S'MORES

Dark Chocolate Mousse, Caramelized White Chocolate, Orange Infused Honey Marshmallow, Graham Cracker Sprinkle

-SHARED SPIRIT-

**each board priced per person*

Charcuterie + Cheese / 10

Cheese Only / 7

Muhammara + Crudite / 8

Hummus + Crudite / 8

Muhammara + Hummus / 10



Priced per Piece

Served only in conjunction with a dinner package selection. These orders can be passed or placed.

*Additional \$100 staffing fee for passed hors d'oeuvres

BITTERBALLEN / \$5

Smoked Brisket, Apple Mostarda, Beet Sabayon

BRABANT SAUSAGE / \$5

Chorizo, Cilantro Crema

BURRATA ON TOAST / \$5

With Seasonal Fruit Mostarda

MINI CORN PUDDING / \$6

with Chermoula Shrimp Remoulade

FRIED CHICKEN SLIDERS / \$8

Pimento Cheese and Pickled Chow Chow on a Mini Brioche Bun

PASTRAMI SLIDERS / \$8

Griddled Pastrami with House-Made Kraut, Gruyere Cheese, and Seeded Mustard Aioli on a Mini Brioche Bun

HONEY CHILI WINGS / \$7

Confit, Lightly Breaded, Cayenne and Chili Honey

WOOD-GRILLED PORK RIBS / \$8

Giardinere Pickles, House BBQ Sauce

HOUSE SMOKED AND CURED SALMON / \$8

Bold Monk Crostini, Lemon-Chive Crema

BELGIAN LIÈGE WAFELS / \$7

Studded with Pearl Sugar, served with House-Made Beer Fudge & Fresh Fruit



PRICING & DISH SELECTIONS

4 for \$40

5 for \$50

6 for \$55

7 for \$65

8 for \$75

All included \$85+

All reception menu items are considered heavy appetizers, capable of being a full meal.

The passed appetizers and trays are replenished for 2 hours by in-house staff.

*Additional \$100 staffing fee for passed hors d'oeuvres

BITTERBALLEN

Smoked Brisket, Apple Mostarda, Beet Sabayon

BRABANT SAUSAGE

Chorizo, Cilantro Crema

BURRATA ON TOAST

With Seasonal Fruit Mostarda

MINI CORN PUDDING

with Chermoula Shrimp Remoulade

HUMMUS PLATTER

Muhammara, Toasted Walnuts, Crudite, Cumin

Hummus, Cashew-Parsley Gremolata, Barley Bread

FRIED CHICKEN SLIDERS

Pimento Cheese and Pickled Chow Chow on a Mini Brioche Bun

PASTRAMI SLIDERS

Griddled Pastrami with House-Made Kraut, Gruyere Cheese, and Seeded Mustard Aoli on a Mini Brioche

HONEY CHILI WINGS

Confit, Lightly Breaded, Cayenne and Chili Honey

WOOD-GRILLED PORK RIBS

Giardinere Pickles, House BBQ Sauce

HOUSE-SMOKED AND CURED SALMON

Bold Monk Crostini, Lemon-Chive Crema

BELGIAN LIÈGE WAFELS

Studded with Pearl Sugar, served with House-Made Beer Fudge & Fresh Fruit



The Gathering, 4 Dishes and 1 Dessert / \$40 per person

The Reunion, 5 dishes and 1 Dessert / \$50 per person

The Feast, 6 Dishes and 1 Dessert / \$60 per person

DOUBLE CHOCOLATE S'MORES

Dark Chocolate Mousse, Caramelized White Chocolate, Orange Infused Honey Marshmallow, Graham Cracker Sprinkle

BELGIAN WAFFLE

Traditional Sugar Coating, Served with Warm Beer Fudge or Berries

BRUSSELS

Caramelized Onion, Ginger, Guanciale, Chile Honey

CHORIZO MUSSELS

Bold Monk Beer, Fingerling Potato, Vidalia Onion

ACAPULCO MUSSELS

Fennel Butter, Vidalia Onion, Jalapeño, White Wine

THE 1836 PIZZA

Soppressata, Tomato, Mozzarella, Torn Basil

THE 1838 PIZZA

Cremini, Portobello, Mozzarella, House-Made Truffle Ricotta

THE 1862 PIZZA

Chorizo, Fresno Chili, Jalapeño, Onion, Cilantro

THE 1899 PIZZA

Pomodoro, Basil, Fresh Buffalo Mozzarella

SHRIMP & GRAINS

Red Chermoula, Job's Tears Barley, Tomato, Corn, Cornmeal Spoonbread

BRABANT SAUSAGE

Chorizo, Pastry, Grain Mustard



KEG + CASK

\$30 per person for 2 Hours | \$40 per person for 3 hours | \$48 per person for 4 hours

BEER

Selected Bold Monk Draughts including:

Shared Spirit IPA
The Way Tripel
Discipline Dubbel
Indominus Quadrupel
Chant Lager

WINE

Selected Red, White, or Sparkling options

TRINITY

\$35 per person for 2 Hours | \$45 per person for 3 hours | \$53 per person for 4 hours

BEER

Selected Bold Monk Draughts including:

Shared Spirit IPA
The Way Tripel
Discipline Dubbel
Indominus Quadrupel
Chant Lager

WINE

Selected Red, White, or Sparkling options

LIQUOR

VODKA	Tito's
GIN	Gin Lane 1751
RUM	Bounty Spiced
TEQUILA	Espolon Blanco
BOURBON	Four Roses
SCOTCH	Compassbox

BOLD

\$40 per person for 2 Hours | \$50 per person for 3 hours | \$58 per person for 4 hours

BEER

Selected Bold Monk Draughts including:

Shared Spirit IPA
The Way Tripel
Discipline Dubbel
Indominus Quadrupel
Chant Lager

WINE

Selected Red, White, or Sparkling options

LIQUOR

VODKA	Ketel One
GIN	ASW Winterville
RUM	Bounty Spiced
TEQUILA	Espolon Blanco
BOURBON	ASW Resurgens
SCOTCH	Compassbox

On Consumption is a Cash Bar with fee and auto-gratuity of 18%.