



THE BEER GARDEN OF EDEN IS ON THE UPPER WESTSIDE

Bold Monk Brewing Co. stands as a respite from the hustle and bustle of Atlanta and offers guests the chance to freshen their souls, sharpen their wits, and connect with old and new friends. Bold Monk offers a welcoming, eclectic space where classic meets modern and worlds collide. With a restaurant, brewery, bookstore, and 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 and simply be.



MORE ABOUT OUR SPACES

- Located in the heart of the energetic Upper Westside, within two miles of I-75, offers easy access to downtown, Northwest ATL, and surrounding suburbs
- Full service dining experience with brunch, lunch, and dinner offerings
- Able to accommodate up to 150 seated guests and over 200 for a standing reception
- Flexible floor plans, large-scale interior spaces, and intimate seating that is perfect for a outdoor wedding reception, corporate dinner, or lunch meeting
- Wheelchair accessible, with abundant parking options
- Permitted event space with complete in-house logistic support: Event Managers, Reception Areas, AV Equipment, Liability Insurance, Indoor Security Cameras

BOOKING INFORMATION

Advanced bookings are requested for parties of 20 or more.

Contact Our Events Team
events@brewedtoserive.com
(Direct) 404-524-7278
(Restaurant) 404-390-3288

Hours of Operation
Monday-Thursday | 11:30am - 10pm
Friday | 11:30am - 11pm
Saturday | 10:30am - 11pm
Sunday | 10:30am - 10pm



GALLERY

With a wall of windows, soaring ceilings, and an expansive collection of art, The Gallery is an atrium-like space with a 360-degree bar. This space is a great option for a lively reception and seated dinner.

Seating: 70

Bar Seats: 24

Standing: 150



BEER CELLAR

Just steps below the Gallery is our Beer Cellar: an intimate, low-lit dining room with comfortable booth seating, surrounded by intricate stonework under a cedar-beamed ceiling and lit by gas lanterns. The Beer Cellar is seating-only and capable of being combined with any of our other spaces.

Seating: 68



CASK ROOM

An intimate hall that offers a glimpse of the brewery and features four, 15-barrel American oak foeders. The open floor plan and floor to ceiling windows overlooking the brewery are ideal for private events and business meetings. The Cask Room has the opportunity to overflow to the Breezeway.

Seating: 72

Standing: 85+

A/V in Room





ABBHEY

This 3,300 sq. foot space features luxurious lounge seating, a sleek bookstore, family-style tables, and a full bar. Inspired by European monasteries, this space provides the architectural ambiance to enhance every event.

Seating: 150
Standing: 175+
A/V in Room



BEER GARDEN

An expansive 3,500 sq foot space, our Beer Garden is perched atop the wooded hill and is accessible through our Abbey. Greco-Roman pillars strung with twinkling lights give the perfect setting for live music events, a wedding ceremony, or any reception-style gathering. Multiple levels and spaces.

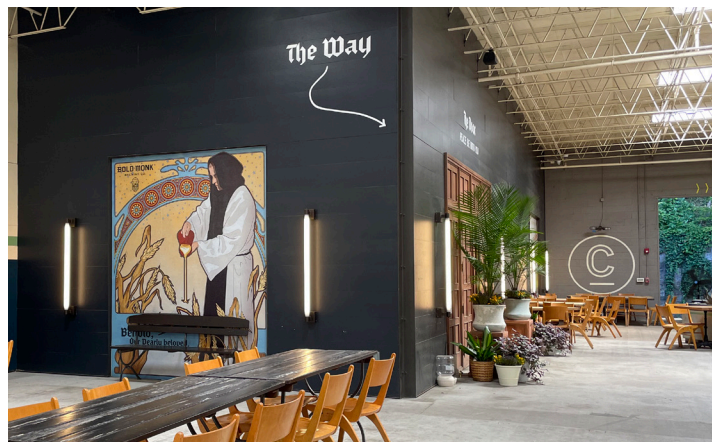
Seating: 100
Standing: 200+



PATIO + BREEZEWAY

The patio garden provides seating and reception options, while the breezeway offers flexibility for standing receptions, as well as an overflow option and direct access to the Cask Room.

Seating: 30+
Standing: 30-200+



FULL SPACE BUYOUT

Looking for the perfect venue for your large company outing? Our restaurant offers a full buyout option, where you can reserve all 5 of our spacious venues, accommodating up to 600 guests. This is the ideal solution for hosting large gatherings in a private, seamless setting.



RECEPTION MENU

Priced per Person | Minimum 25 People

ABBOT - OPTIONS A

BITTERBALLEN

Smoked Brisket, Apple Mostarda, Beet Sabayon

FALAFEL

With Tzatziki Sauce

MINI CORN PUDDING

With Chermoula Shrimp Remoulade

BRABANT SAUSAGE

Chorizo, Cilantro Crema

BURRATA ON TOAST

With Seasonal Fruit Mostarda

CAESAR SALAD

Romaine Lettuce, Croutons, Caesar Dressing

HUMMUS PLATTER

Muhammara, Toasted Walnuts, Crudite, Cumin Hummus, Cashew-Parsley Gremolata, Barley Bread

BELGIAN LIEGE WAFELS

Traditional Sugar Coating, Served with Warm Beer Fudge + Berries

PRIOR - OPTIONS B

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 Aiolo on a Mini Brioche Bun

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

SHRIMP + GRAINS

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



Reception Pricing per Person

2 A + 1 B = \$40

2 A + 2 B = \$50

2 A + 3 B = \$65



Each additional selection from Abbot options +\$10

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

Reception buffet items are replenished for 2 hours by in-house staff.



Consuming raw or undercooked food may increase the risk of food-borne illnesses.



BAR PACKAGES

Beer, Wine + Spirit Options

KEG + CASK

Priced Per Person | \$35 for 2 hours | \$45 for 3 hours | \$55 for 4 hours

BEER

Selected Bold Monk Draughts
View selections below

WINE

House Selected Red, White + Sparkling
Options

TRINITY

Priced Per Person | \$45 for 2 hours | \$55 for 3 hours | \$60 for 4 hours

BEER

Selected Bold Monk Draughts
View selections below

WINE

House Selected Red, White +
Sparkling Options

LIQUOR

House Selected Vodka, Gin,
Rum, Tequila, Bourbon, +
Scotch

BOLD

Priced Per Person | \$50 for 2 hours | \$60 for 3 hours | \$65 for 4 hours

BEER

Selected Bold Monk Draughts
View selections below

LIQUOR

Top Shelf Selections

Vodka

Tito's | Ketel One

Gin

Bombay Dry

Rum

Bounty Spiced

Tequila

Pedro Furtivo Blanco + Repo

Bourbon

Bulleit | Woodford

Scotch

Compassbox

WINE

Your selection of available Red, White +
Sparkling Options

BOLD MONK DRAUGHTS

Subject to Change Based on Availability

Discipline Dubbel

Walk on Water Witbier

Shared Spirit IPA

The Way Triple

Umibozu Rice Lager

Genesis West Coast IPA

Indominus Quadruple

Chant Lager

Seasonal and Special Brews

Specialty brands or custom cocktails are available and must be approved by the beverage manager 14 days prior to event



NOVICE DINNER MENU

3-course Seated Dinner | \$65

SALAD

Select one option

LITTLE GEM

Oven Dried Tomato, Parmesan,
Caesar Dressing, Anchovy Crouton

HARVEST SALAD

Seasonal Vegetables, Mixed
Greens, Apple, Fermented Cherry
Vinaigrette

MIXED GREENS

Cherry Tomato, Cucumber, Lemon
Vinaigrette

ENTRÉE

Select two options

ROASTED CHICKEN

Barley, Green Beans, Tomato

STEAK + POTATOES

Chef's Cut, Fingerling Potatoes,
Béarnaise | +\$10 per Person

SHRIMP + GRAINS

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

SALMON

Mashed Potatoes, Seasonal
Vegetables

CHEF'S VEGETARIAN DISH

Seasonal Vegetables

DESSERT

Select one option

BELGIAN WAFEL

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

BROWNIE

Almond, Walnut, Pecan, Cashew,
Iced Topping, Vanilla Ice Cream

ROTE GRÜTZE

Tart Berry Blend with Vanilla Ice
Cream

SPECIALTY ADD-ONS

View details on pg 11

SHARED SPIRIT BOARDS

Boards Priced per Person

STREET STYLE FRITES

\$7 per Person + \$100 Staffing Fee

Consuming raw or undercooked food may increase the risk of food-borne illnesses.



BENEDICTINE DINNER MENU

4-course Seated Dinner | \$75

STARTERS

Select one option

BRABANT SAUSAGE

Chorizo, Cilantro Crema

BITTERBALLEN

Smoked Brisket, Apple Mostarda,
Beet Sabayon

FALAFEL

With Tzatziki Sauce

SALAD

Select one option

LITTLE GEM

Oven Dried Tomato, Parmesan,
Caesar Dressing, Anchovy Crouton

HARVEST SALAD

Seasonal Vegetables, Mixed
Greens, Apple, Fermented Cherry
Vinaigrette

MIXED GREENS

Cherry Tomato, Cucumber, Lemon
Vinaigrette

ENTRÉE

Select two options

ROASTED CHICKEN

Barley, Green Beans, Tomato

PRIME RIB + FRITES

Belgian Frites with Sauces
+\$10 per Person

ST. DAVID'S VEGETABLE STACK

Grilled Eggplant, Muhammara,
Tomato, Roasted Mushrooms,
Served Cold

SALMON

Mashed Potatoes, Seasonal
Vegetables

STEAK + POTATOES

Chef's Cut, Fingerling Potatoes,
Bérnaise | +\$10 per Person

CHEF'S VEGETARIAN DISH

Seasonal Vegetables

DESSERT

Select one option

BELGIAN WAFEL

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

BROWNIE

Almond, Walnut, Pecan, Cashew,
Iced Topping, Vanilla Ice Cream

ROTE GRÜTZE

Tart Berry Blend with Vanilla Ice
Cream

SPECIALTY ADD-ONS

View details on pg 11

SHARED SPIRIT BOARDS

Boards Priced per Person

STREET STYLE FRITES

\$7 per Person + \$100 Staffing Fee

Consuming raw or undercooked food may increase the risk of food-borne illnesses.



PASSED APPETIZERS

Select two options

STUFFED ENDIVE

Smoked Salmon, Dill Herb Goat
Cheese

BITTERBALLEN

Smoked Brisket, Apple Mostarda,
Beet Sabayon

ABBEY CHEESE CROQUETTES

Pear Syrup

SALAD

Select one option

CAESAR SALAD

Romaine Lettuce, Croutons,
Caesar Dressing

MIXED GREENS

Cherry Tomato, Cucumber, Lemon
Vinaigrette

GRILLED ENDIVE SALAD

Apples, Cherries, Walnuts,
Blue Cheese

ENTRÉE

Select two options

BEEF BOURGUIGNON

Red Wine, Broth, Onion, Carrots,
Mushrooms, Garlic, Fresh Herbs

ROASTED DUCK

Pan Fried Belgian Endive,
Caramelized Pear, Ginger

COQ AU VIN

Red Wine, Chicken, Onion,
Bouquet Garni, Bacon

ROASTED CHICKEN

Springer Mountain Chicken

GRILLED SALMON

Served with Capri Sauce

PRIME RIB

Carving Station | +\$10 per Person
+\$100 Staffing Fee

SIDES

Select two options

FINGERLING POTATOES

BELGIAN FRITES

JOB'S TEARS BARLEY

CAULIFLOWER

BRUSSEL SPROUTS

ROASTED BROCCOLI

GREEN BEANS

DESSERT

Select one option

BELGIAN CHOCOLATE MOUSSE

Raspberry Lambic Sauce,
Strawberries

ROTE GRÜTZE

Tart Berry Blend with Vanilla Ice
Cream

Additional Side Items +\$8 per Person
Additional Entrée Option +\$20 per Person

Consuming raw or undercooked food may increase the risk of food-borne illnesses.



COMMUNAL STYLE DINING

Family Style Dishes Priced per Person at Table



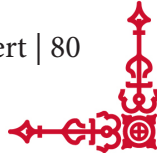
The Gathering
4 Dishes + 1 Dessert | 60



The Reunion
5 Dishes + 2 Dessert | 70



The Feast
6 Dishes + 2 Dessert | 80



HOUSE SMOKED AND CURED SALMON

Bold Monk Crostini, Lemon-Chive Crema

BRUSSELS

Caramelized Onion, Ginger, Guanciale, Chile Honey, Bacon

ACAPULCO MUSSELS

Fennel Butter, Vidalia Onion, Jalapeno, White Wine

CHORIZO MUSSELS

Bold Monk Beer, Fingerling Potato, Vidalia Onion

PIZZA SAMPLER | 1836 + 1838 + 1862

1836 | Soppressata, Tomato, Mozzarella, Torn Basil

1838 | Cremini, Portobello, Mozzarella, House-Made Truffle Ricotta

1862 | Chorizo, Fresno Chili, Jalapeno, Onion, Cilantro

SHRIMP + GRAINS

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

ROASTED CHICKEN

Barley, Green Beans, Tomato



BELGIAN WAFEL

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

BROWNIE

Almond, Walnut, Pecan, Cashew, Iced Topping

Consuming raw or undercooked food may increase the risk of food-borne illnesses.



BRUNCH BUFFET

Priced per Person | Minimum 25 People



Pricing + Dish Selections:

4 for \$40

5 for \$50

6 for \$55

7 for \$65

All included \$85+



BOLD BREAKFAST

Scrambled Eggs, Bacon, Sausage

CHICKEN BISCUITS

Richard's Hot Fried Chicken Thigh, Buttermilk Biscuit

CHICKEN + WAFELS

Seasoned Chicken Thigh, Liège Wafel, Maple Syrup, Honey Chili Drizzle

PANCAKES

Buttermilk Pancakes, All-Natural Vermont Maple Syrup

BOLD HASH

Fingerling Potatoes, Chorizo, Barley, Fine Herbs, Béarnaise, Vidalia Onion, Corn, Garlic

PADRE ALEJANDRO'S BURRITO

Chorizo, Scrambled Egg, Smoked Tomato Aioli, Corn, Avocado, Job's Tears, Mozzarella, Shredded Lettuce, Flour Tortilla

OLIEBOLLEN

Fried Pastry with Belgian Chocolate Sauce + Fruit Compote

BAKKERIJ BROODJE

Cinnamon Apple or Blueberry Sweet Roll

One Sweet Roll serves four people

*Final Number is needed 7 days prior to the event



COFFEE STATION

Monk Drip Coffee, Milk + Milk Substitutes | +\$5 per Person

MIMOSA BAR

Sparkling Wines, Selection of Juices

Add-on to Bar Package | +\$5 per Person

Stand Alone | \$23 per Person for 2 Hours



SPECIALTY ADD-ONS

Enhancements for Every Event



SHARED SPIRIT

Each board priced per person

Cheese Board	7
Charcuterie + Cheese	10
Muhammara + Crudite	8
Hummus + Crudite	8
Muhammara + Hummus + Crudite	12
House Smoked + Cured Salmon on Crostini	10

STREET STYLE FRITES

Inspired by the street vendors of Brussels, our Belgian street style frites are handcut potatoes, fried to perfection, served in a paper cup and drizzled with your choice of 4 sauces. Best eaten hot, we have adapted this Belgian favorite to be the perfect addition to your event.

Minimum 25 People | \$7 per Person
+\$100 staffing fee



BEER LOVER'S EXPERIENCE

For any event you book with us, a brewery tour, brewer's talk, and beer pairings are all available to enhance your event. We can explore various options tailored to your goals.



Book you event with us today!
events@brewedtoserve.com
404-524-7278 | 404-390-3288