



A Refreshingly New Approach to the Classic Venue Experience

Whether sharing those unforgettable moments with family and friends or making a lasting impression with potential clients, 595 North is your true turn-key solution. Our open floor plans and state of the art facilities are perfect for hosting Corporate Meetings, Conventions, Dinners and Receptions. We provide a full range of event services suited to accommodate both small and large events.

Amenities

- Full Service Catering
- Private Lounge & Suites
- WiFi & LAN available
- TVs & Gaming In-House
- Audio/Visual Equipment
- Engineering
- Stage and Risers
- Tables, Chairs & Linens
- Valet & Self Parking
- Cash & Consumption Bar
- Flat Screen TVs
- Projectors w/ Screens
- Gobo Lights
- Event Registration
- All Inclusive Packages
- Specialty Wine Service
- 595 Website Event Marketing



VENUE A

- Standing Room 550+
- Banquet Seating 250
- Theatre Seating 300
- Classroom Seating 150

VENUE B & Patio

- Standing Room 300+
- Banquet Seating 150
- Theatre Seating 250
- Classroom Seating 100



The Offering

Full Audio and Video Amenities make this warm and inviting space a true turn-key solution for any family function or corporate event...



Additions:

\$350 /hr Event Time
\$250 /hr Setup/Load-out
\$500+ Outside Catering
(Licensed & Insured)

\$350 APD Officer
Required after 8pm
\$175 Security Officer
(1/75 Guests)
\$350+ Sound
Engineering

\$250 Room Manipulation
\$250 Stage Rental
\$250 Custom Up-lighting
\$500 Step & Repeat
(Banner w/ Carpet)
\$650 Photo Booth
\$500+ DJ Services
\$150+ Custom Gobo
\$200+ Clean/Rehab Fee



Full Service Bar & Catering

Outside Alcohol is Not Permitted
Outside Security Companies are Not Permitted
Additional Charges May Apply for Staff based on Expected Guest Count

À La Carte Venue Rates

*In-House Sound System - Staging - Lighting – Projection - Event Space & Lounge Areas
Food & Beverage Minimum May Apply*

Daytime Events - \$2000

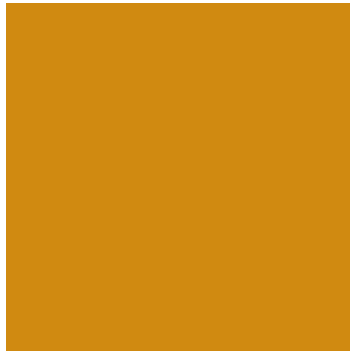
(Breakdown Completed by 5pm)

Pricing Based on 3 Hour Events, 2 Hours Set-up & 1 Hour Breakdown

Evening Events - \$2500

(Food/Beverage Minimum Required)

Pricing Based on 4 Hour Events, 2 Hour Set-up & 1 Hour Breakdown



Bar Packages

Champagne or Sparkling	\$5 Per Person (minimum 100 guests)
Beer & Wine Open Bar	\$12.00 Per Person First Hour / \$5.00 Each Additional Hour
House Open Bar	\$14.00 Per Person First Hour / \$6.00 Each Additional Hour
Call Open Bar	\$16.00 Per Person First Hour / \$7.00 Each Additional Hour
Premium Open Bar	\$21.00 Per Person First Hour / \$9.00 Each Additional Hour

House Wines

White - Chardonnay & Riesling
 Red - Pinot Noir, Cabernet

*Please inquire for additional selections

Beer

Bud Lite, Budweiser
 Corona, Heineken
 Blue Moon, Stella Artois
 Red Stripe, Guinness Stout

Champagne

Brut
 Moet

Call Brands

Vodka Absolute & Tito's
 Rum Bacardi
 Gin Tanqueray
 Tequila Jose Cuervo Silver
 Whiskey Jack Daniels
 Cognac Hennessy
 Scotch Dewars

Premiums

Vodka Ketel One, Ciroc, Grey Goose
 Rum Malibu, Bacardi, Captain Morgan
 Gin Bombay Sapphire
 Tequila 1800, Patron
 Whiskey Crown Royal
 Cognac Remy VSOP
 JW Black

Brands are subject to change; please contact venue to confirm or request select brands.

Dinner Buffet Menu \$32pp

Served with Salad & Assorted Dinner Breads
Water & Non-Alcoholic Beverage
Custom & Dietary Restricted Menus Available
Plated Service \$47pp
Lunch Portion \$25pp

Entrée (choose 2)

Chicken Florentine Roulade stuffed with sautéed spinach, parmesan cheese sliced, sundried tomato cream sauce

Lemon Parmesan Crusted Chicken crusted chicken breast smothered in a creamy citrus sauce

Wild Mushroom Chicken herb marinated & stuffed with wild mushrooms, topped with smoked provolone cheese

Honey Garlic Shrimp Stir Fry broccoli, snow peas, carrots, onions and peppers

Blackened or Grilled Salmon beurre blanc

Adobo Marinated Flank Steak corn & jalapeno pico chimi churri sauce

Koren Beef Bulgogi marinated thinly sliced beef stir-fried in sweet and savory sauce

Pesto Chicken penne pasta, grilled chicken, herb pesto, parmesan cheese

Tuscan Chicken Farfalle spinach, sundried tomato pesto cream sauce

Roasted Red Pepper Fettuccine (V) vegan creamy roasted red pepper sauce tossed with spinach and cherry tomatoes

Four Cheese Tortellini smoked tomato cream & asiago cheese



Offering a variety of menu options to suit your needs, 595 North excels at providing catering services for your business and social events; from corporate luncheons to exquisite plated dinners.

Sides (choose 2)

Pineapple Thai fried rice
Bourbon glazed baby carrots
Garlic green beans
Spicy collard greens
Roasted broccoli
Pesto roasted cauliflower
Kung Pao brussel sprouts
Roasted garlic mashed potatoes
Roasted fingerling potatoes
Mac & Cheese

Passed Hors D'oeuvres

Minimum 75 Guests (2pcs per person)
Inquire about \$pricing

Mini Sirloin Burgers with cheddar & sautéed mushrooms

Spring Rolls

Choice of Vegetable or Korean Beef w/ Thai chili sauce

Mini Tostada's

Choice of lime marinated chicken, jerk salmon or vegetarian w/ mango & black bean salsa OR avocado and black bean salsa, both with a chipotle drizzle

Skewers

Your choice of tomato caprese, Tikki masala chicken, or prosciutto wrapped shrimp

BBQ Pulled Chicken Taco in crispy wonton with cilantro slaw

Chicken & Waffles skewered with warm peach syrup & fresh berries

Crab Stuffed Mushrooms w/ herb seasoned crabmeat stuffed in a roasted baby Portobello

Shrimp & Grits Shooter marinated grilled shrimp w/ creamy cheese grits

Tuscan Mac N Cheese Bites sun-dried tomato pesto with spinach topped w/ garlic panko

Roasted Tomato Bruschetta

Bruschetta w/ a twist! Basil, tomato, fresh mozzarella, balsamic glaze

Avocado Egg Rolls avocado filling with a cilantro ranch dipping sauce

Mini Avocado Toast guacamole and fresh tomatoes lightly salted

Battered Elote Corn Bites charred corn mixed with a blend of Mexican cheeses and chili spices

Puff Pastry Bites

Your choice of spinach OR chicken sausage w/ caramelized onion

Stationed Platters & Dips

Medium Approx. 50ppl; Large Approx. 75ppl
Prices subject to change based on seasonality

Fresh Veggie Platter celery & carrots, cherry tomatoes, broccoli, zucchini & peppers
Medium \$125.00 Large \$175.00

Quinoa Veggie Wraps quinoa, cucumbers, spring mix, roasted bell peppers, red pepper hummus, spinach wrap
Medium \$280 Large \$390

Fresh Fruit & International Cheese Board

seasonal assorted fruit with international cheese board, assorted flatbreads & crackers
Medium \$225 - Large \$340

Antipasti assorted meats, olives, pepperoncini, mushrooms, anchovies, artichoke hearts & cheese
Medium Platter \$450 - Large Platter \$550

Smoked Salmon Pinwheels savory smoked salmon rolled in a spinach tortilla with capers and herb cream cheese \$Inquire

Roll-Up Sandwich Sampler turkey, beef & veggie w/ tomato cilantro salsa for dipping
Medium \$250.00 Large \$300.00

Classic or Boneless Wings choice of buffalo, BBQ, teriyaki, mango habanero, Jamaican jerk served w/ dipping sauces
Classic Medium \$150 Large \$250
Boneless Medium \$250 Large \$350

Chicken Tenders Platter southern fried chicken tenders with savory honey mustard and BBQ dipping sauces
Medium \$250.00 Large \$375.00

Santa Fe Egg Rolls Mexican fillings of spicy southwestern chicken, black beans, & savory cheeses in a flour tortilla, golden fried
Served with sour cream and fresh cilantro salsa
Medium \$250.00 Large \$350.00

Hot Spinach & Artichoke Dip spinach & artichokes blended with creamy cheese served w/ tortilla chips
Large \$300

Hot Crab Dip Warm, Creamy, Spicy! Accompanied by Crispy Fried Wonton Chips Large - \$450

Buffalo Chicken Dip creamy ranch buffalo with smoked pulled chicken with toasted tortilla chips Large \$350

Conference Breakfast

All breakfast items served w/
Regular & Decaffeinated Coffee, Hot Tea, Cranberry & Orange Juices
\$12.95pp; Minimum May Apply

Assorted breakfast breads, pastries, muffins
Assorted Yogurt, Seasonal fresh fruit platter

Make it a Hot Breakfast! Add \$8pp

Fluffy Scrambled Eggs, Assorted Breakfast Sausages
(Turkey & Veggie Options Available) and Breakfast
Potatoes

Brunch Buffet

All breakfast items served w/
Regular & Decaffeinated Coffee, Hot Tea, Cranberry & Orange Juices
Minimum 75 Guests
\$25pp

Fluffy Scrambled Eggs & Cheese Eggs
(V) Curry Tofu Scramble w/ spinach and mushrooms
Crispy maple smoked bacon, sausage links
(Choice of turkey or pork), vegetarian sausage
Roasted potatoes, onions and peppers
French toast sticks dusted with cinnamon sugar
Southern fried chicken wings
Assorted pastries & seasonal fresh fruit platter

Belgium Waffle Action Station

Made to order waffles with build your own toppings
Strawberries, Blueberries, Chocolate Chips, Syrups,
Chef Made Whipped Cream

Omelet Action Station

Made to order omelets w/ Ham, Bacon, Turkey &
Veggie Sausage, Peppers, Onions, Tomato, Spinach,
Mushrooms, Assorted Cheese

Parfait Shooters Served

Greek Yogurt, Mixed Berries, Granola \$Inquire

Mimosa Bar \$10pp

2 Hours Unlimited Mimosa's
Orange, Cranberry and Peach Juices

Bloody Mary Bar \$15pp

2 Hour Unlimited Homemade Bloody Mary's

+

"The food was good, the caterers did an amazing job...The whole event went off without a hitch, which was impressive...For the price and for what I and most business-people would consider last minute notice, they pulled it together and gave me a good event"

Eventective User

Conference Breaks Perfect for a mid-morning or afternoon pick me up!

\$Inquire for Pricing; Custom Menus available

Options Include:

Fruit & Grain Bars, Whole Fruit, Yogurt Parfaits,
Fresh Baked Cookies & Brownies, Chocolate Overload
Candy & Pretzel Assortment, Wasabi Peas & Nut Mix,
Cajun & Classic Trail Mix
Do-it- Yourself Bars! Popcorn, S'mores, & More!

Deli Lunch

\$15.95pp Minimum May Apply
Served Boxed w/ Condiments & Labels - \$18.95pp

All Deli lunch items served with bagged chips, fresh baked cookies or brownies, choice of (2) Salads

(Choose 3)

Roasted Turkey cheddar cheese, lettuce and tomato on a fresh baked hoagie roll

Veggie & Sprouts Wrap roasted red bell peppers, cucumbers, tomato, and lettuce with cheese, served on a spinach wrap

Quinoa Veggie Wraps quinoa, cucumbers, spring mix, roasted bell peppers, red pepper hummus, spinach wrap

Roast Beef Sandwich provolone cheese, lettuce and tomato, served on a baked hoagie roll

Pesto Chicken Salad Sandwich with lettuce and tomato on a croissant

(Choose 2)

Mixed Greens strawberries, glazed walnuts, feta

Mixed Greens carrots, cucumbers, red onion

Greek romaine, black olives, pepperoncini, feta, creamy Greek vinaigrette

Classic Caesar romaine

Mediterranean Orzo Pasta Salad cherry tomatoes, black olives, spinach, creamy Greek vinaigrette

Action Stations

Minimum 75 Guest
Add \$150 per Chef Attendant/Minimum 1 per 75pp
\$Inquire for pricing

Pasta Bar

Grilled Chicken, Beef Meatballs, Herb Shrimp

Penne Pasta & Three Cheese Tortellini

Garlic and Herb Tomato Sauce, Pesto, Four cheese Alfredo

Seasonal Roasted Vegetables, Fresh Basil, Grated Parmesan

Asian Action Station

Grilled Chicken, Herb Shrimp, Marinated Beef White Rice & Noodles

Peppers, Onions, Carrots, Scallions, Broccoli, Mushrooms

Teriyaki & Sweet Thai Chile Sauces

Potato Bar

Garlic Herbed Mashed Potatoes & Sage Butter Mashed Sweet Potato

Cheddar Cheese, Crumbled Applewood Smoked Bacon, Chives, Sour Cream, Broccoli, Honey

Cinnamon Butter, Chopped Pecans

Street Taco Bar

Adobo Marinated Flank Steak, Grilled Chicken, Grilled Vegetables

Add Grilled Herbed Shrimp - \$\$Inquire

Lettuce, Tomato, Onion, Grilled Corn, Fresh

Guacamole, Shredded Cheddar Cheese, Black Beans, Sour Cream

Corn & Flour Tortillas

Chips & Salsa and White Queso Dip

Grits Bar

Creamy Southern Grits

Cajun Shrimp, Sausage Crumbles, Crumbled Applewood Smoked Bacon

Assorted Cheeses, Roasted peppers, Green Onions

Salad Bar

Mesclun Greens & Romaine Lettuce

Sliced Grilled Chicken

Raw Vegetables: Broccoli, Shredded Carrots, Cherry Tomatoes, Cucumbers, Green Peppers

Shredded Cheeses, Croutons, Crumbled Applewood Smoked Bacon, Sunflower Seeds

Ranch, Blue Cheese, Balsamic Vinaigrette, Caesar Dressings

Policies

Parking

On-site Parking Available – Prices May Vary According to Expected Guest Count

Self Parking & Valet Options Available. Self Parking starts at \$10 per car. 595 North is not responsible for damage or theft.

Paid & Complimentary Valet Parking available. Rates vary.

Audiovisual

595 North offers a full A/V system including projection, microphone(s) and lighting. Please refer to av.595north.com for a complete list. A 595 North sound engineer is required for each event requiring sound. DJ Equipment is NOT included.

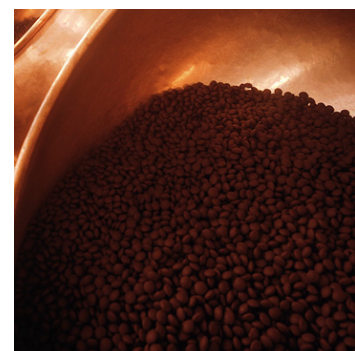
Event Deposits

All events require a deposit to confirm date reservation. Event reservations are not confirmed without deposit and 595 reserves the right to cancel any event without notice if deposit is not paid. Refundable damage deposit of \$150 is required for all events. A \$350 - \$500 refundable damage deposit required for public events allowing guests under 21.

A Refundable food/beverage deposit is required for cash bar events with food/beverage minimums. A Damage deposit and/or food/beverage deposit is refundable within 7 business days from the event.

Non-permissible Items

No outside beverages or tobacco products are permitted, no exception. No confetti, tape on floors or walls, open flames, sparklers, pyrotechnics, wedding rice or bubbles. All décor must be pre-approved by management.



Payment

Final payment is due 30 days prior to the event date. All forms of payment including cash, credit card, money order or cashier's check are accepted until two weeks from the event date. Credit/Debit card payments are subject to a 3% convenience fee and require a completed credit card authorization form. Checks will not be accepted after two weeks prior to the event date, no exceptions. All checks can be written to 595 North Event Center.

How to Pay

For details please visit
<http://pay.595north.com>

Zelle : @595north or 404.839.6445

Cash App : \$595north

Check : Payable to **595 North**
595 North Ave. NW Atlanta GA 30318

Policies+

Cancellation & Change of Date Policy

For deposit(s) toward Venue Fee & Food/Beverage minimum, said refunds apply due to cancellation or date change:

1 month equals 30 days:
 12 to 9 months from event date – 75%
 Less than 9 months – 50%
 Less than 6 months – 25%
 Less than 3 months – No Deposit Refund
 Minimum \$2500 cancelation fee.

30 Days or Less, Client is responsible for 100% Venue Fee and 75% of food/beverage minimum where applicable, due no more than 14 days after cancellation. Cancellation within 3 months (90 days) of events on National Holiday dates (including 1 day prior or succeeding said Holiday), client is responsible for 100% of Venue Fee and 75% of the food/beverage minimum, due 14 days after cancellation.

Public Events, Promotional Material & Event Marketing

All pre/post event promotional material shall be approved by 595 North prior to disseminating to the public. Any/all post event footage must be approved by 595 North, moreover any materials to be considered for financial gain or public broadcast must be stated in writing prior to said event. 595 North reserves the right to deny any materials deemed inappropriate or concerning the venue or event details, and/or claims damages for any footage not approved by 595 North. Venue name and address must be described as listed. Failure to adhere to these policies may result in event cancellation and forfeit of deposits.



FAQ

How long have you been in operation? We are proud to have been serving Atlanta since 2008.

Do you offer catering?

Yes, 595 North is a full service event venue offering in-house catering with menu options ranging from hors d'oeuvres to plated dinners.

Is outside catering permitted?

Yes, we permitted outside catering. Caterers must provide current food service license and proof of liability insurance. Outside catering fees start at \$500

Can I create a custom package?

Yes, we are happy to customize any of our packages to meet your event needs.

May I bring in my own alcohol?

No, outside alcohol is not permitted.

May I bring in a cake or dessert?

Yes, desserts are welcome. \$50 Fee is assessed providing plates, forks, napkins for dessert service.

May I provide my own décor?

Yes, you are welcome to bring in custom décor.

What time must the event end?

2am Monday – Saturday and 12am on Sunday

Do you have parking?

Yes, we have on-site lots available starting at \$10 per car for Public Events. We also offer complimentary parking & Valet Packages.

Can I bring in a DJ or Band?

Yes, DJ services are not included with venue rental or packages. You are welcome to bring in a DJ or Band.

May I bring in security?

We offer in-house security services and do not permit outside companies.