



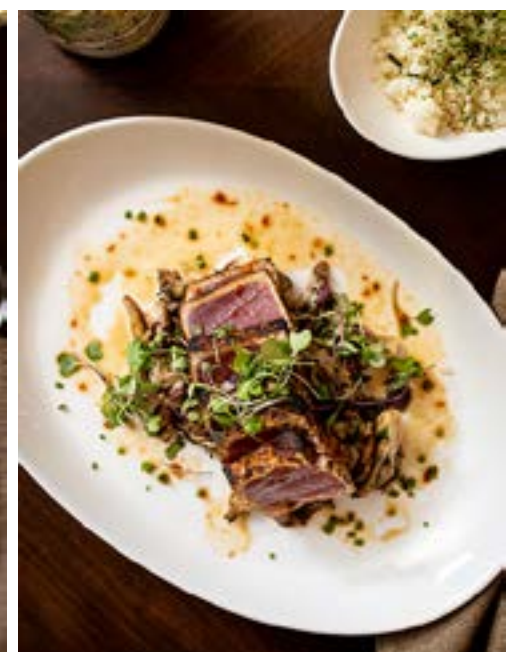
WE LOOK FORWARD TO CELEBRATING WITH YOU

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.

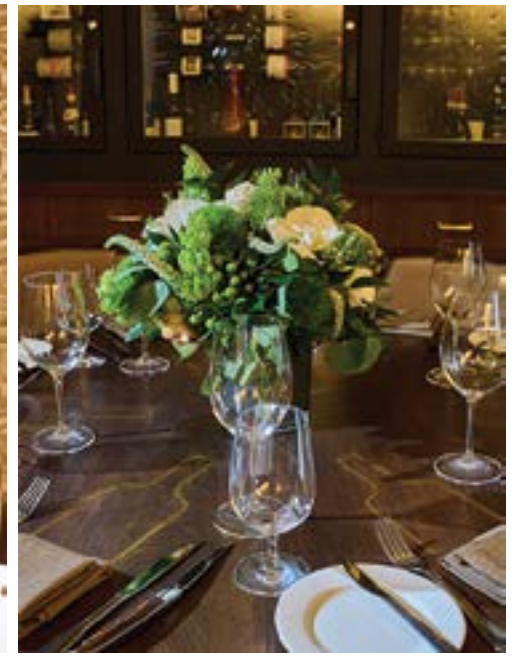
C&S Oyster Bar is conveniently located at Galleria on the Park in Vinings, and joins two sister restaurants located in Sandy Springs and Brookhaven. Under the leadership of Rich Clark and Jon Schwenk, the restaurants specialize in classic brasserie-style cuisine. Open for weekday lunch and dinner seven 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.

JAMIE DALY JAMIEDCANDS@GMAIL.COM (901) 351-9208









CONFIRMATION FORM

JAMIE DALY
jamiedcands@gmail.com
(901) 351-9208

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 SPACES

Our private dining room provides a spacious and exclusive setting, perfect for hosting up to 50 seated guests in comfort and style. Designed with the same Art Deco-inspired elegance as our main dining room, the space features exquisite custom millwork, antique mirrors, and a stunning hand-painted tile mural from Portugal. With the added convenience of a built-in projector screen, it's an ideal venue for everything from corporate events to intimate celebrations. In addition, our luxurious wine room is designed to accommodate 6 seated guests.

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

LUNCH: \$1400 minimum for PDR / \$500 minimum for Wine Room

DINNER (SUN - THU): \$3000 minimum for PDR / \$1000 minimum for Wine Room

DINNER (FRI & SAT): \$4000 minimum for PDR / \$1000 minimum for Wine Room

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 AND SCHEDULE OF PAYMENT

Sample menu prices 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. 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 AND GROUP TRANSPORTATION

C&S Oyster Bar offers valet parking seven days a week from 5:00 PM to close. Complimentary self parking is also available in 600 Building deck at Galleria on the Park. We encourage you to park on the top floor, take the elevator to the first floor, and follow the covered walkway to the lobby where our restaurant is located.

We are proud to partner with Truth Luxury Car Service for your group transportation needs. Please contact them directly for pricing and reservations:

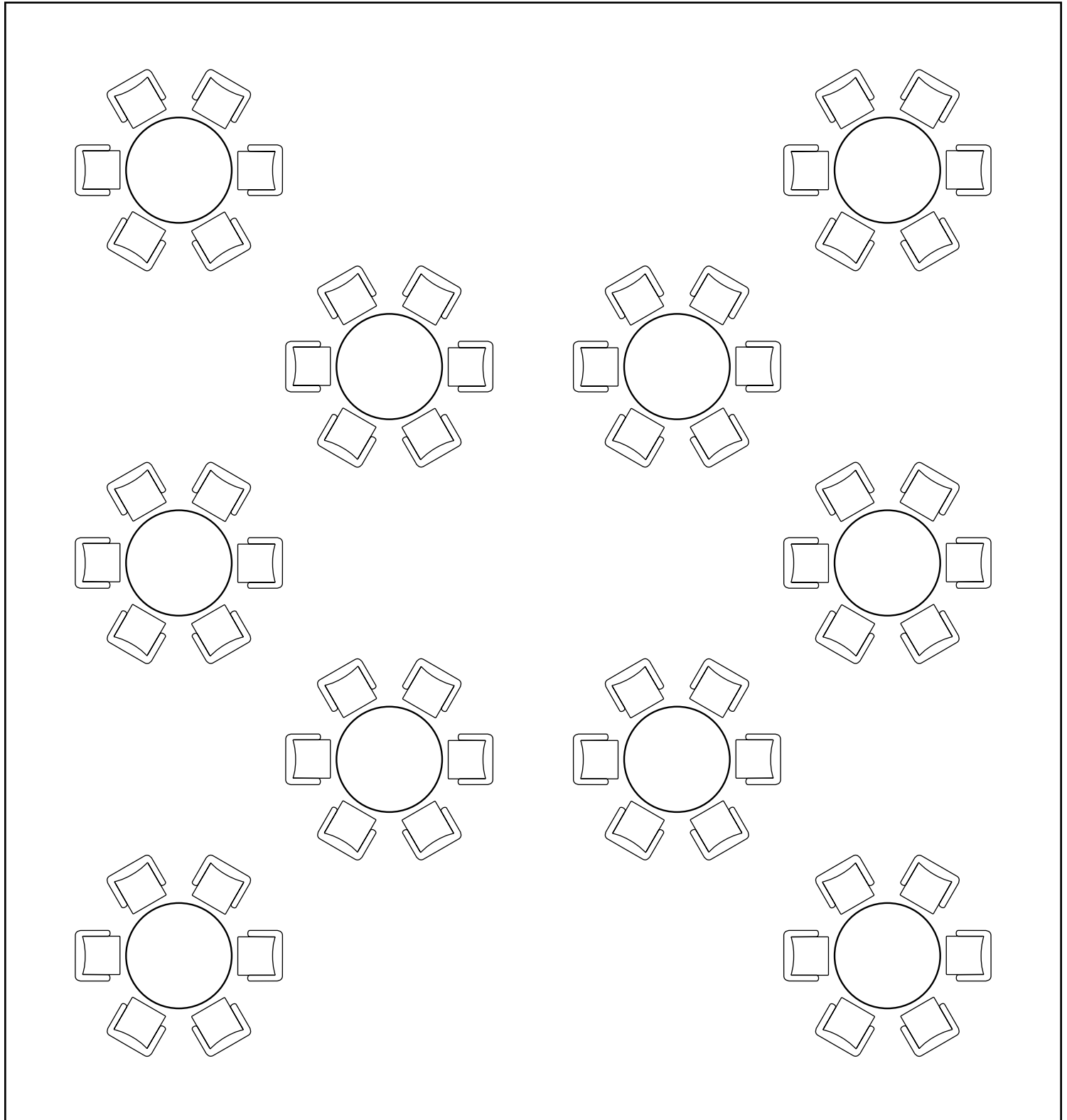
Timothy Hayes • (470) 981-4000 • reservations@truthlux.com • www.truthlux.com



SAMPLE FLOOR PLANS

JAMIE DALY
jamiedcands@gmail.com
(901) 351-9208

PRIVATE DINING ROOM CONFIGURATION #1 (60 GUESTS)

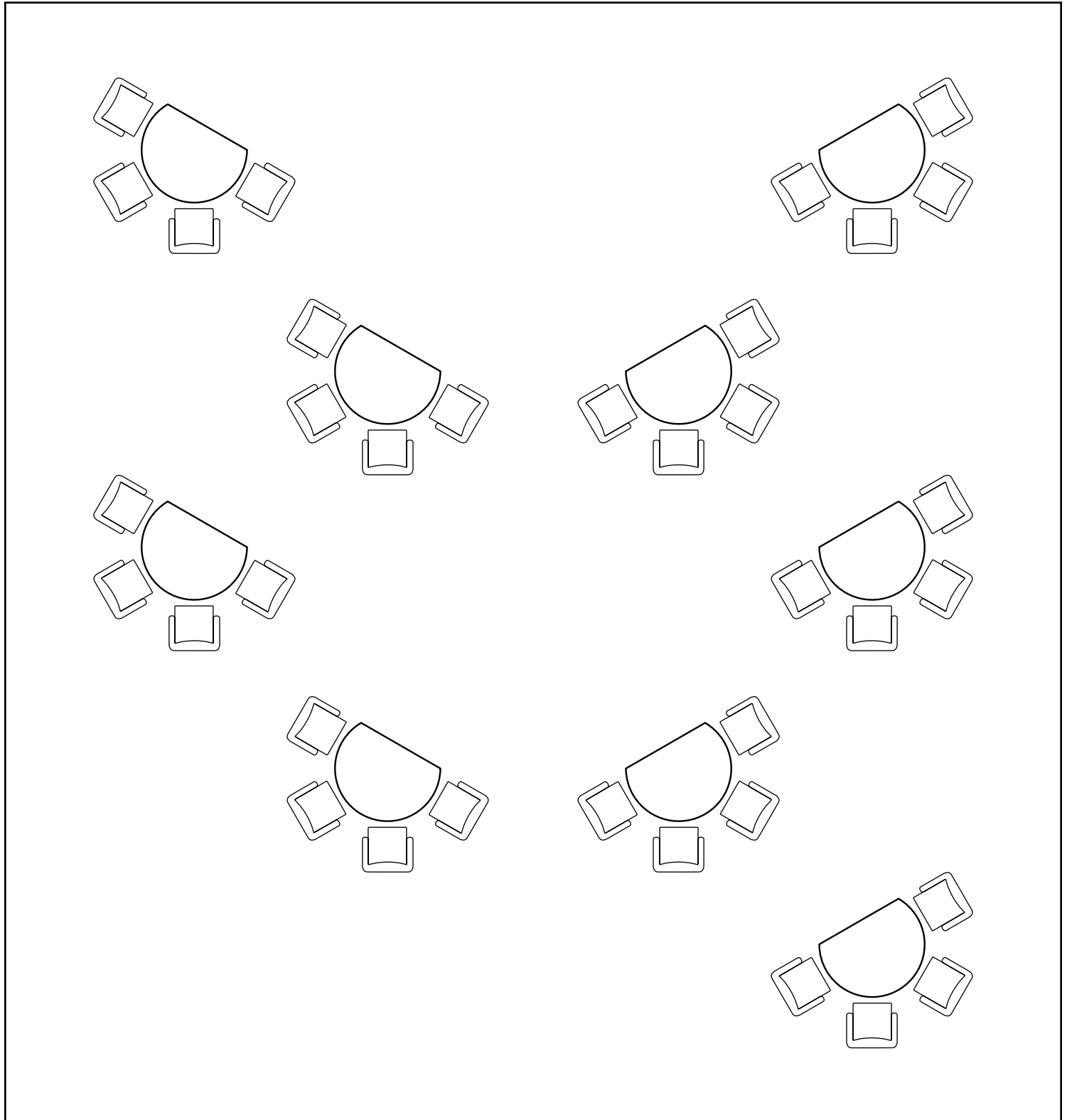




SAMPLE FLOOR PLANS

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PRIVATE DINING ROOM CONFIGURATION #2 (36 GUESTS • NO BACKS TO SCREEN)

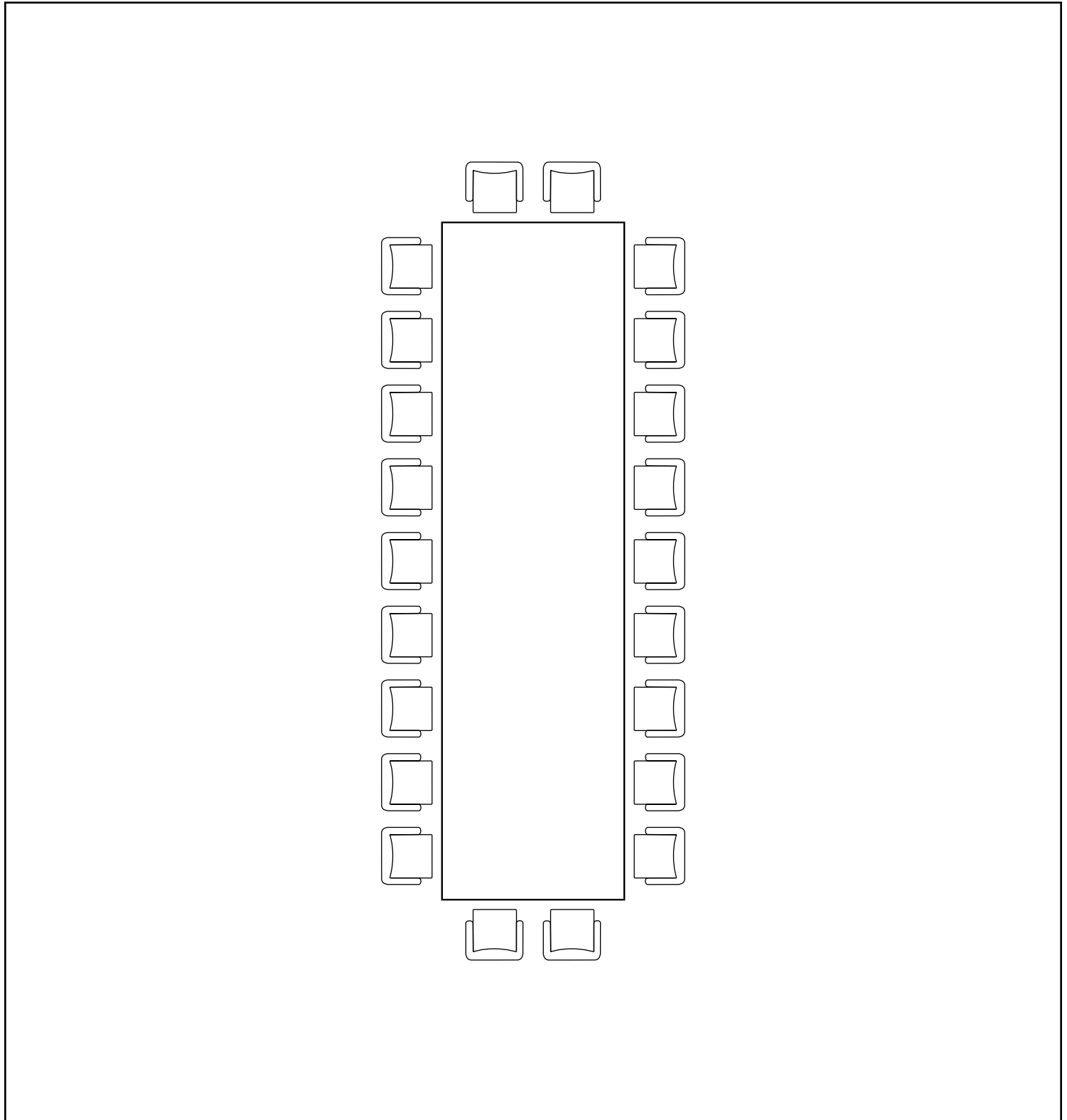




SAMPLE FLOOR PLANS

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PRIVATE DINING ROOM CONFIGURATION #3 (22 GUESTS)

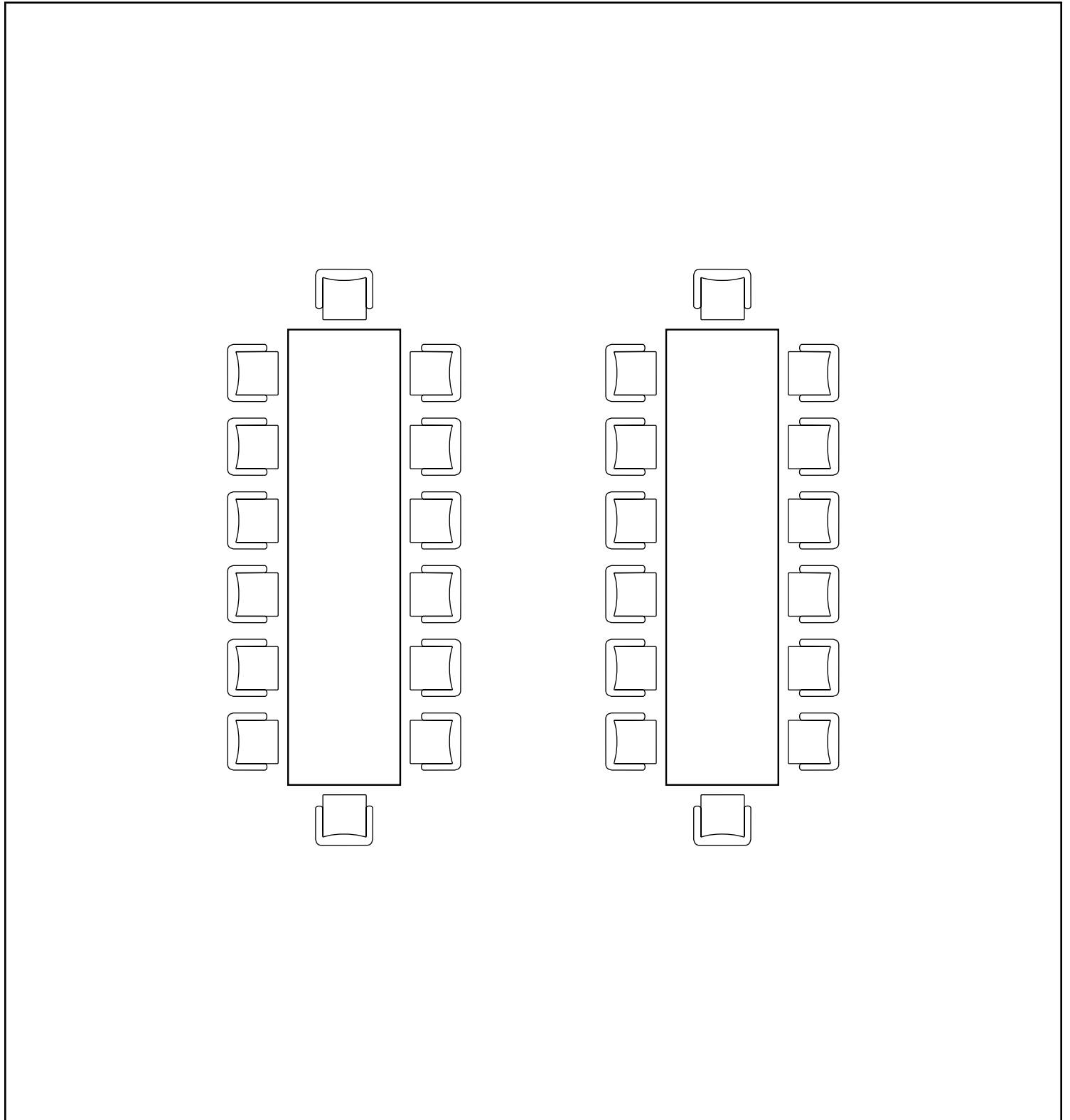




SAMPLE FLOOR PLANS

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jamedcands@gmail.com
(901) 351-9208

PRIVATE DINING ROOM CONFIGURATION #4 (28 GUESTS)





\$45 PRIX FIXE LUNCH

Vegetarian Options Available Upon Request

JAMIE DALY
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(901) 351-9208

FIRST COURSE

Host Selects Two Items • Guest Selects One Item

LEAFY GREEN & ARUGULA SALMON SALAD Candied Pecans, Roasted Beets,
Blood Orange Segments, Red Onion, Blood Orange Vinaigrette, Chèvre

CRAB LOUIS Jumbo Lump Crab Meat, Iceberg Lettuce, Tomato, Egg, Louis Dressing

CHICKEN SALAD Chicken Salad, Baby Spinach, Candied Pecans, Goat Cheese,
Avocado, Red Onions, Corn, Grape Tomato, Honey Dijon Vinaigrette

FRIED SHRIMP French Fries & Slaw

SALMON BEURRE BLANC Seasonal Vegetables & Provencal Potatoes

PANKO CRUSTED FLOUNDER Truffled Caesar Salad & Charred Asparagus

STEAK & FRITES 8 oz. Bavette Steak & French Fries

DESSERT

Host Selects One Item

KEY LIME PIE • CHOCOLATE FONDANT



\$55 PRIX FIXE LUNCH

Vegetarian Options Available Upon Request

JAMIE DALY
jamiedcands@gmail.com
(901) 351-9208

FIRST COURSE

Host Selects One Item

NEW ENGLAND CLAM CHOWDER • HOUSE SALAD • CAESAR SALAD

SECOND COURSE

Host Selects Two Items • Guest Selects One Item

LEAFY GREEN & ARUGULA SALMON SALAD Candied Pecans, Roasted Beets,
Blood Orange Segments, Red Onion, Blood Orange Vinaigrette, Chèvre

CRAB LOUIS Jumbo Lump Crab Meat, Iceberg Lettuce, Tomato, Egg, Louis Dressing

CHICKEN SALAD Chicken Salad, Baby Spinach, Candied Pecans, Goat Cheese,
Avocado, Red Onions, Corn, Grape Tomato, Honey Dijon Vinaigrette

FRIED SHRIMP French Fries & Slaw

SALMON BEURRE BLANC Seasonal Vegetables & Provençal Potatoes

PANKO CRUSTED FLOUNDER Truffled Caesar Salad & Charred Asparagus

STEAK & FRITES 8 oz. Bavette Steak & French Fries

DESSERT

Host Selects One Item

KEY LIME PIE • CHOCOLATE FONDANT • STICKY TOFFEE PUDDING



\$85 PRIX FIXE DINNER

Vegetarian Options Available Upon Request

JAMIE DALY
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FIRST COURSE

Host Selects One Item

HOUSE SALAD • CAESAR SALAD • CHOPPED SALAD

SECOND COURSE

Host Selects Three Items • Guest Selects One Item

FRIED SHRIMP French Fries & Slaw

.....

SALMON BEURRE BLANC Seasonal Vegetables & Provençal Potatoes

.....

GRILLED BRANZINO Lemon Olive Oil Caper Sauce, Seasonal Vegetables & Provençal Potatoes

.....

TWIN CRAB CAKES Seasonal Vegetables & Provençal Potatoes

.....

STEAK & FRITES 8 oz. Bavette Steak & French Fries

.....

BONELESS CHICKEN Demi-Glace, Seasonal Vegetables & Provençal Potatoes

.....

DESSERT

Host Selects One Item

KEY LIME PIE • CHOCOLATE FONDANT • STICKY TOFFEE PUDDING



\$105 PRIX FIXE DINNER

Vegetarian Options Available Upon Request

JAMIE DALY
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FIRST COURSE

All Items Served Family Style

CRISPY CALAMARI • RC'S CHARGRILLED OYSTERS • SHRIMP SPRING ROLLS

SECOND COURSE

Host Selects One Item

HOUSE SALAD • CAESAR SALAD • CHOPPED SALAD

THIRD COURSE

Host Selects Three Items • Guest Selects One Item

FRIED SHRIMP French Fries & Slaw

SALMON BEURRE BLANC Seasonal Vegetables & Provençal Potatoes

GRILLED BRANZINO Lemon Olive Oil Caper Sauce, Seasonal Vegetables & Provençal Potatoes

TWIN CRAB CAKES Seasonal Vegetables & Provençal Potatoes

8 OZ. FILET Peppercorn Sauce, Seasonal Vegetables & Provençal Potatoes

BONELESS CHICKEN BREAST Demi-Glace, Seasonal Vegetables & Provençal Potatoes

DESSERT

Host Selects One Item

KEY LIME PIE • CHOCOLATE FONDANT • STICKY TOFFEE PUDDING



\$155 PRIX FIXE DINNER

Vegetarian Options Available Upon Request

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FIRST COURSE

All Items Served Family Style

CRISPY CALAMARI • RC'S CHARGRILLED OYSTERS
TUNA TARTAR • SHRIMP COCKTAIL

SECOND COURSE

Host Selects One Soup & One Salad • Guest Selects One Item

NEW ENGLAND CLAM CHOWDER • SEAFOOD & ANDOUILLE GUMBO
HOUSE SALAD • CAESAR SALAD • CHOPPED SALAD

THIRD COURSE

Host Selects Three Items • Guest Selects One Item

FRIED SHRIMP French Fries & Slaw
BROILED SEA BASS Soy Chili Sauce, Seasonal Vegetables & Provencal Potatoes
SEARED SCALLOPS Beurre Blanc, Seasonal Vegetables & Provencal Potatoes
GRILLED BRANZINO Lemon Olive Oil Caper Sauce, Seasonal Vegetables & Provencal Potatoes
TWIN CRAB CAKES Seasonal Vegetables & Provencal Potatoes
8 OZ. FILET Peppercorn Sauce, Seasonal Vegetables & Provencal Potatoes
BONELESS CHICKEN BREAST Demi-Glace, Seasonal Vegetables & Provencal Potatoes

DESSERT

Host Selects One Item

KEY LIME PIE • CHOCOLATE FONDANT
STICKY TOFFEE PUDDING • CRÈME BRÛLÉE



PASSED HORS D'OEUVRES

JAMIE DALY
jamiedcands@gmail.com
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ADD TO ANY PRIX FIXE MENU

MINI CRAB CAKE Grainy Mustard Beurre Blanc

\$60 / Dozen

SHRIMP SPRING ROLLS Sweet Chili Sauce

\$35 / Dozen

SOUTHERN FRIED SHRIMP Tartar Sauce

\$39 / Dozen

TUNA TARTAR Crispy Wonton

\$38 / Dozen

SMOKED SALMON DEVILED EGGS Salmon Roe

\$39 / Dozen

LAMB CHOP LOLLIPOPS Balsamic Reduction

\$80 / Dozen

CHICKEN OR BEEF SATAY Peanut Sauce

\$30 / Dozen for Chicken • \$39 / Dozen for Beef

CAPRESE SKEWERS

\$32 / Dozen



PRIX FIXE MENU ACCOUTREMENTS

JAMIE DALY
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ADD-ONS & TOPPINGS

4-5 OZ. LOBSTER TAILS \$35 / *Each*

GRILLED SHRIMP SKEWERS (4 Shrimp Per Skewer) \$12 / *Each*

SEARED SCALLOP SKEWERS (2 Scallops Per Skewer) \$26 / *Each*

OSCAR STYLE (Jumbo Lumb Blue Crab, Housemade Béarnaise) \$25 / *Entrée*

AU POIVRE STYLE (Black Pepper Encrusted, Cognac Peppercorn Sauce) \$8 / *Entrée*

SIDE DISHES

VICHY CARROTS \$12 • WHIPPED POTATOES \$12 • BROCCOLINI \$12

CREAMED SPINACH \$12 • CAROLINA GOLD FRIED RICE \$12

SAUTÉED MUSHROOM MEDLEY \$14 • LOBSTER RISOTTO \$20



BEVERAGE PACKAGES

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SIGNATURE COCKTAILS

Host Selects Two Items • \$150 per 10 Cocktails • 10 Drink Minimum

FILTHY OLD FASHIONED

Michter's Bourbon, 18.21 Prohibition Bitters, Demerara Syrup,
Filthy Cherry Juice, Burnt Orange Peel, Salted Filthy Cherries

THE SMASH

Orange, Lemon, Basil, Club Soda, Shortbarrel Bourbon

RUSH HOUR

C&S Exclusive Btch Reposado Tequila by Tres Agaves,
Fandango Mezcal, Pamplemousse, Lime, Black Lava Salt Rim

AFTERNOON IN PROVENCE

Grey Goose Vodka, Pamplemousse, St. Germain, Lemon

C&S GIN AND TONIC

Simpleman Gullah Geechee Hibiscus Gin,
Fevertree Elderflower Tonic, Fresh Seasonal Fruits

BANQUET WINES

WHITE BORDEAUX, CHÂTEAU DE COSTIS, FRANCE *\$48 / Bottle*

RED BORDEAUX BLEND, CHÂTEAU DE COSTIS, FRANCE *\$48 / Bottle*

CHARDONNAY, RESERVE DE MARANDE, FRANCE *\$48 / Bottle*

PINOT NOIR, RESERVE DE MARANDE, FRANCE *\$48 / Bottle*