Clectric Hospitality Co.



LADYBIRD GROVE & MESS HALL



RANGER STATION



THE ELECTRIC ROOM



EVENTS PACKET VERSION 3.0 - MAR 2024





ATLANTA'S PREMIER ROOFTOP VENUE

The Electric Room at Star Metals offers 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!



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.



STANDING 35 SEATED

DIMENSIONS

FEATURES

Private Interactive Culinary

Experience

Capabilities

A/V Capabilities Panoramic Views

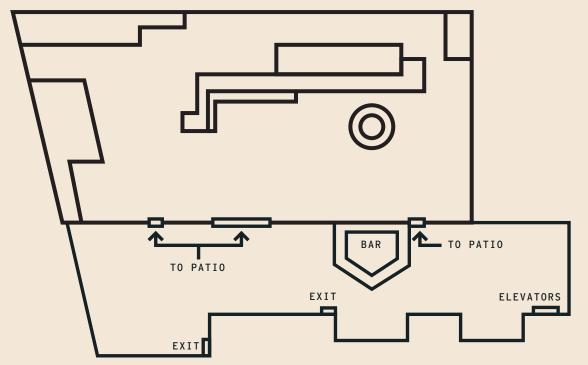
Conference Room

Live Music Natural Lighting









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ROOFTOP 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

WEATHER PERMITTING

BO SEATED

DIMENSIONS

3000 50

FEATURES

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



















JUMP Start

ONE hors d'oeuvres station
ONE action station
ONE dessert station
\$85 PER PERSON

TWO passed hors d'oeuvres ONE hors d'oeuvres station ONE action station ONE dessert station

\$100 PER PERSON



HIGH VOLTAGE

THREE passed hors d'oeuvres ONE hors d'oeuvres station ONE action station ONE dessert station

\$130 PER PERSON



LIGHTNING BOLT

THREE passed apps
ONE station
\$85 PER PERSON

FOUR passed apps ONE station \$95 PER PERSON



PASSED

HORS

CAPRESE SHOOTER (VEG)

BBQ PULLED PORK OR CHICKEN

on a drop biscuit

MAC N CHEESE (VEG)

in parmesan shells

STEAMED PORK GYOZA

with ponzu

CROSTINI WITH WHIPPED RICOTTA (VEG)

with peach, basil, and honey

MINI GOURMET BEEF SLIDERS

SPINACH ARTICHOKE CUPS (V)

RED MISO-GLAZED TOFU SKEWER (V)

avocado, black sesame seeds

PROSCIUTTO-WRAPPED STILTON-STUFFED FIG

with chile de árbol-infused honey

GRILLED TOMATO SOUP SHOOTER (VEG)

with mini grilled cheese

SHRIMP & SCALLOP CEVICHE SHOOTERS

(VEG) = Vegetarian; (V) = Vegan

D'OEUVRES



HORS

CURATED CHEESE & CHARCUTERIE BOARD

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

MEDITERRANEAN MEZZE

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

COASTAL CEVICHE BAR

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

+ \$25 PER PERSON

D'OEUVRES

ELECTRIFIED RAW BAR

Fresh Shucked Coastal Oysters, Gulf Shrimp, Snow-crab, Remoulade, Cocktail Sauce, Tartar Sauce, Lemon Wedges

+ \$25 PER PERSON

STATIONS

TASTE OF ASIA

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

+ \$20 PER PERSON



ACTION

PASTA PORTOFINO

ALL BOWLS MADE CUSTOM BY CHEF

Pick 2: penne, cavatappi, or linguine **Pick 2:** marinara, alfredo, pesto, or bolognese

Proteins: grilled chicken breast, meatballs, Italian sausage

Add-Ins: sun dried tomatoes, sauteed wild mushrooms, fresh spinach, parmesan cheese, roasted garlic

Served with fresh baked garlic bread

FAJITA FIESTA

Proteins: Skirt steak strips, grilled chicken or marinated shrimp

Served with white rice, black beans, shredded lettuce, sauteed onions and bell peppers, mushrooms, jalapeños, pico de gallo, shredded cheese, sour cream, guacamole, tatemada salsa

STATIONS

BBQ IN THE GROVE

Smoked chicken, pulled pork, ribs, smoked turkey, red potato salad, mac and cheese, coleslaw, with choice of cheddar biscuits or jalapeño cornbread

SLIDERS IN PARADISE

ALL BOWLS MADE CUSTOM BY CHEF

Pick 2: angus beef, chicken breast, veggie

Served with ketchup, mustard, chipotle aioli, lettuce, tomato, pickles, red onion, sauteed onion, sauteed wild mushrooms, crispy bacon, and assorted cheeses



RETURN OF THE MAC

Choose 2: chicken, crispy bacon, diced ham, or pulled pork

Choose 4: caramelized onions, mushrooms, jalapeño, scallions, pepper jack cheese, Cheetos or Flamin' Hot CHeetos, Takis, sun-dried tomatoes, or housemade bread crumbs

Comes with truffle oil and hot sauce

STIR-FRY SIZZLE

ALL BOWLS MADE CUSTOM BY CHEF

Protein: chicken, steak, marinated pork or shrimp

Add-ins: pea pods, water chestnuts, onions, green onion, wild mushrooms, Chinese cabbage, bell peppers and bamboo shoots.

Starches: steamed jasmine rice or lo mein noodles

Sauces: sweet teriyaki, savory soy sauce, or spicy sambal

Served in individual chinese to-go box with chopsticks

ACTION

STATIONS

GRILLED CHEESE MELTS

Buttery grilled cheese sandwiches made to order on our variety of specialty breads

Breads: whole wheat, sourdough, and butter bread

Cheese: pepper jack, sharp cheddar, white or regular American, Swiss, or smoked gouda

Pick 3: ham, heirloom tomatoes, bacon, arugula, bacon jam, hot or regular honey

Served with tomato basil soup



DESSERT

COOKIES & MILK SHOOTERS

Soft baked gooey chocolate chip, oatmeal butterscotch, white chocolate macadamia, crème brûlée, monster, served with shooters of ice cold regular, strawberry and chocolate milk (almond, oat milk or soy options available)







CAMPFIRE CLASSICS

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

WARM SEASONAL COBBLER

Seasonal cobbler served with whipped cream





WAKE

BREAKFAST

\$45 PER PERSON EVENTS ENDING BY 3PM

- Fresh fruit, yogurt, granola
- Bacon, egg, and cheese biscuit
- Bagels with cream cheese and smoked salmon



BRUNCH

\$54 PER PERSON

- Fresh fruit, yogurt, granola
- Waffles
- Fried chicken biscuit
- Bagels and cream cheese
- French toast

ALL DAY MEETINGS \$100 PER PERSON

- Continental breakfast
 - \$10 PER PERSON FOR HOT BREAKFAST STATION
- Action station
- Afternoon snack
- Coffee, tea, juice, iced tea, water





BAR PACKAGES

BEER & WINE

2 HOURS

\$29 PER PERSON \$10 PER PERSON FOR EACH ADDITIONAL HOUR

HOUSE LEVEL

2 HOURS

\$36 PER PERSON \$12 PER PERSON FOR EACH ADDITIONAL HOUR

PREMIUM LEVEL

2 HOURS

\$45 PER PERSON \$14 PER PERSON FOR EACH ADDITIONAL HOUR



