

LARGE PARTY + BUYOUTS
VENICE

1025 ABBOT KINNEY BLVD, VENICE, CA EATATLA.COM

Located in the heart of NoHo, ATLA is a casual all-day eatery offering simple yet inventive takes on Mexican cuisine.

Chef Founder Enrique Olvera and Chef de Cuisine Marisol Corona focus on local and seasonal ingredients while bringing the best of Mexico's flavor to NYC.

ATLA's beverage program showcases an extensive list of agave spirits, margaritas and classic cocktails.





LARGE PARTY RESERVATIONS



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For large parties, ATLA offers a set menu of our favorite dishes.

Family-style service showcases our Mexican hospitality as we present multiple courses.

Additionally, we can customize your beverage menu, from a wide selection of aguas frescas, cocktails, and mezcal.





LARGE PARTY RESERVATIONS

Groups of 8-16 can be accommodated indoors or in our private outdoor enclosure.

Groups of 17-25 can be accommodated in our private outdoor enclosure with a \$5,500 food & beverage minimum spend (Pre-tax + Gratuity)

For all large parties, our dinner menu is the one available.

DINNER

\$70 per person

The difference between the amount consumed and the minimum spend will be charged as a room fee.





SAMPLE MENUS

Please note that menu items subject to change based on ingredient availability





BEVERAGE

OPTION 1 \$70 PER PERSON Beer + Wine

OPTION 2 \$112 PER PERSON Unlimited Margaritas

OPTION 3
\$154 PER PERSON
Beer + Wine + Unlimited Margaritas

OPTION 4 \$168 PER PERSON Full Bar





DINNER

4-COURSE \$70 PER PERSON

Guacamole

Seafood cocktail + Tostadas

Totopos + Salsas

To

Churros con Chocolate @











BUYOUTS



FULL RESTAURANT RENTAL FEE

\$5,000

Does not include food and beverage. An additional package must be selected for each.





FOOD AND BEVERAGE MINIMUM SPEND

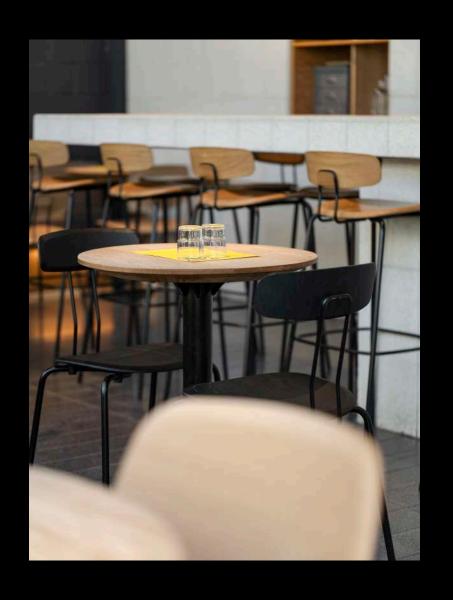
Our rental fee and food & beverage costs can be combined to meet our spending requirements:

\$18,000 MINIMUM
Full Buyout

\$10,000 MINIMUM
Partial Buyout
Patio





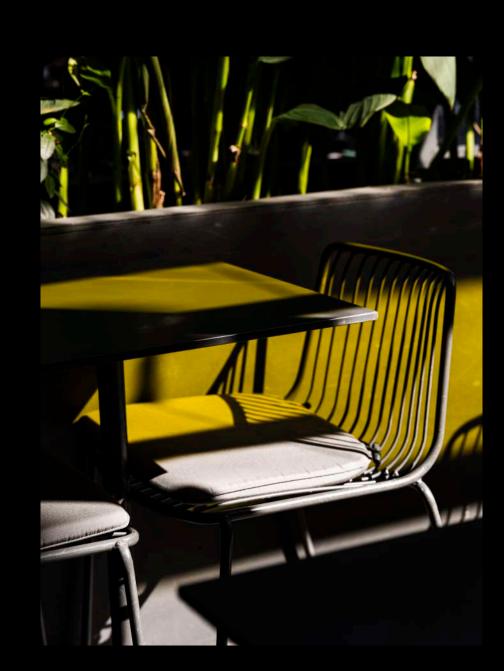
















SAMPLE MENUS

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OPTION A FOUR COURSE MENU \$80 PER PERSON

COCKTAIL HOUR
Guacamole
Crudite
Totopos + Salsas
1 Passed Appetizer

Potato Cheese Flauta Shrimp Taco

Barbacoa + Tortillas Salad

Churros con Chocolate





OPTION B CHEF'S TACO BAR \$70 PER PERSON

COCKTAIL HOUR
Guacamole
Crudite
Totopos + Salsas
1 Passed Appetizer

TACO STATION

Choose 3

Shrimp and Potato Adobado
Pork Adobado
Suadero (Beef Short Rib)
Mushrooms en Salsa Verde

+ Tortillas, limes, cilantro, onion, salsas

Churros con Chocolate Seasonal Fruit



COCKTAIL RECEPTION \$60 PER PERSON

COCKTAIL HOUR
Guacamole
Crudite
Salsas
Stationed at the bar

3 Passed Appetizers
1 Sweet Option

SIO PER PIECE
Mini Quesadillas
Mini Seafood Tostadas
Mini Esquites
Mini Tlacoyos











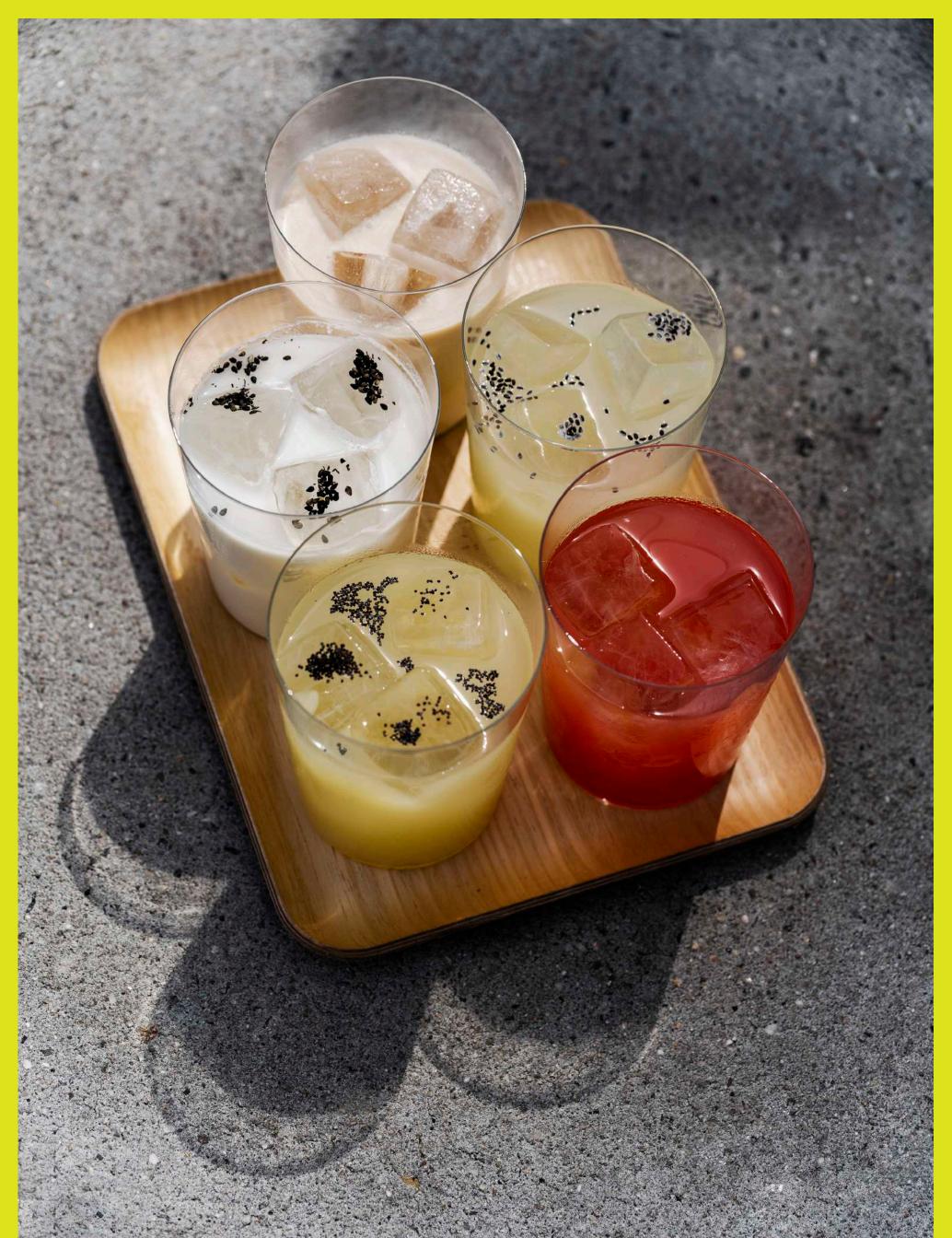
BEVERAGE MENU

Please note that our beverage package prices are per person and per hour











BASIC \$30

One Margarita
Classic or Mezcal

Glass of Wine Sparkling, White & Red

Beer

One Mezcal & One Tequila

One Agua Fresca





PREMIUM \$45

Unlimited Margaritas Classic, Mezcal or Spicy

Glass of Wine

One each of Sparkling, White & Red

Beer

One kind

One Mezcal & One Tequila

Cocktails

Two Kinds

One Agua Fresca





Once you have decided to book your event, a credit card authorization form will be sent.

The credit card authorization form is required to secure your reservation.

The reservation is not considered booked until the signed contract is sent back.

We look forward to hearing from you.





GRACIAS.

Elona Murataj

Guest Relations Manager elona@casamata.com

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