



BY THE CHUBBY GROUP

WAGYU HOUSE

Group dining, Private Parties & Events

WAGYU HOUSE – ATLANTA

1042 Northside Dr NW Suite # 1300, Atlanta, GA 30318



eventsatlanta@wagyuhouse.group



(470) 666-7300



[@wagyuhouseatlanta](https://www.instagram.com/wagyuhouseatlanta)



Hours

Monday-Thursday: 5pm-11pm

Friday-Sunday: 5pm-11pm

PRIVATE EVENTS

Celebrate in style with our custom-tailored event spaces, perfect for gatherings of all sizes. Experience premium, all-you-can-eat Wagyu beef and sushi, along with a curated selection of fine beverages in a luxurious, intimate setting. Whether you're planning a corporate event, birthday celebration, or a special family gathering, our spaces offer the ultimate dining experience.



Each of our event packages includes unlimited access to our self-serve station, offering a variety of soft drinks, teas, slushies, and ice creams. The station also features an assortment of side dishes and sauces, allowing guests to fully customize their dining experience. Enjoy endless refreshments and flavorful additions as part of your special event at Wagyu House.

ENDLESS OPTIONS

EVENT SPACING

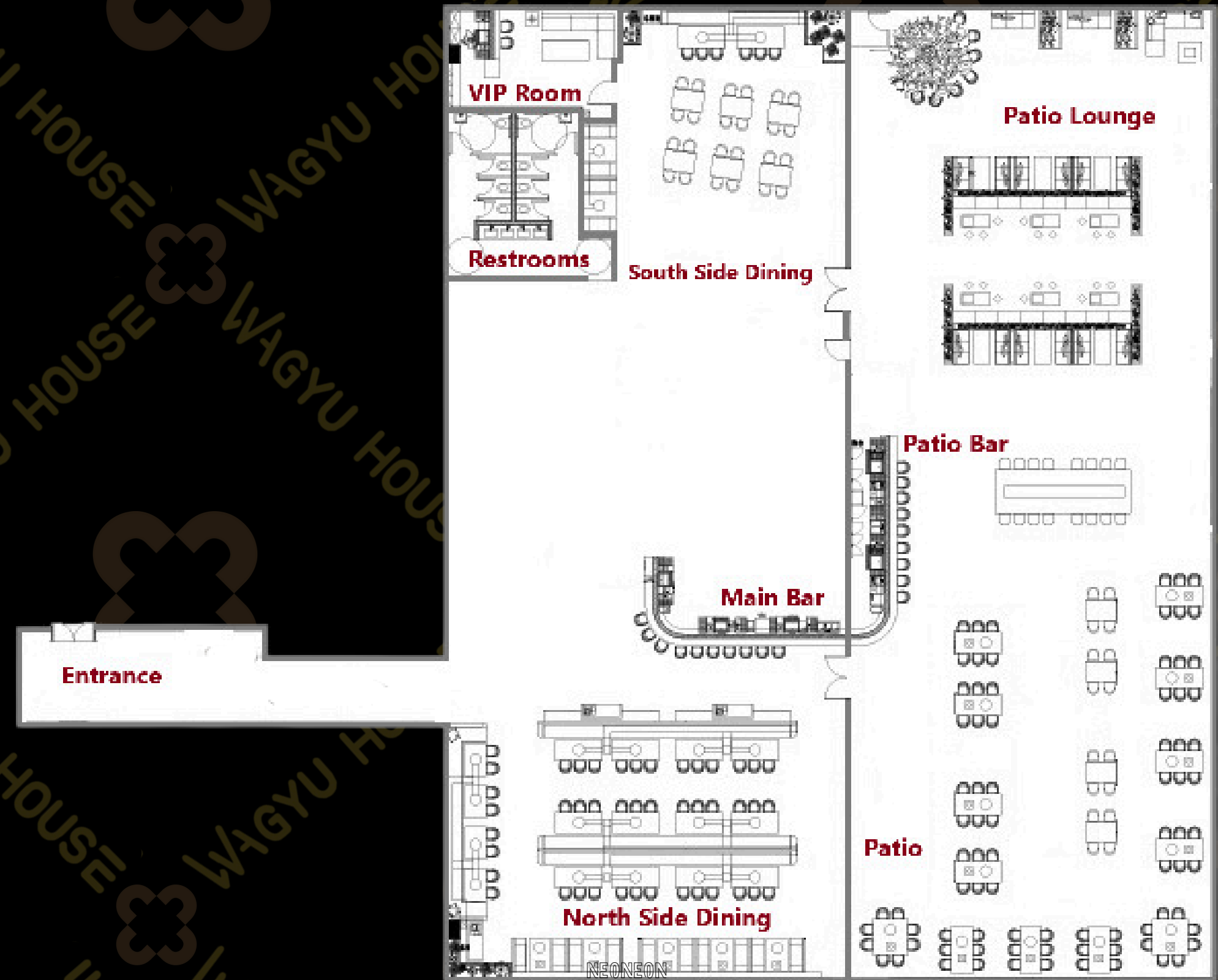
SPACE

CAPACITY

North Side Dining	120
South Side Dining	60
Patio	96
Patio Lounge	50
VIP Room	13

CONTACT US FOR CUSTOM BUYOUTS

Each event is unique, and our team will work closely with you to create a custom package that aligns with your vision. Reach out today to discuss custom buyout pricing and details, and let us craft the perfect experience for your occasion!



NORTH DINING HALL

SECTION BUYOUT

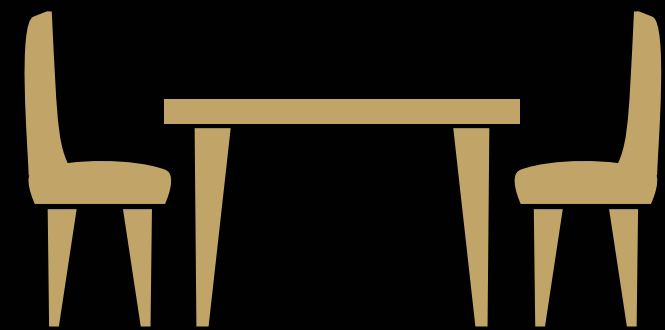
Minimum Spend (Before Taxes and Gratuity)

Starts from **\$12,000 Per Party** (Food & Beverage)

Note: All group dining require an event contract with a 20% deposit of the minimum spend

MAX SEATING CAPACITY

120



All section buyouts are contracted for **2.5 Hours**

For additional hour(s), please inquire prior to placing deposit

An **20% service gratuity** will be added onto the minimum spend price



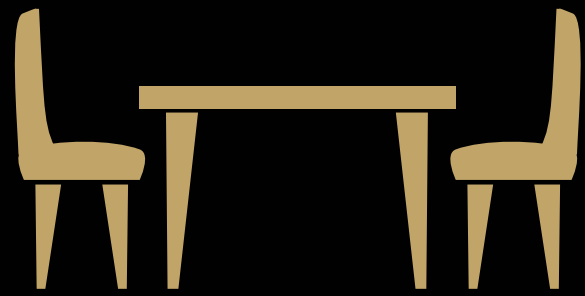
SOUTH DINING HALL

SECTION BUYOUT

Minimum Spend (Before Taxes and Gratuity)

Starts from \$6,000 Per Party (Food & Beverage)

Note: All group dining require an event contract with a 20% deposit of the minimum spend



MAX SEATING CAPACITY

60

All section buyouts are contracted for 2.5 Hours

For additional hour(s), please inquire prior to placing deposit

An 20% service gratuity will be added onto the minimum spend price



OUTDOOR PATIO – YAKINIKU

SECTION BUYOUT

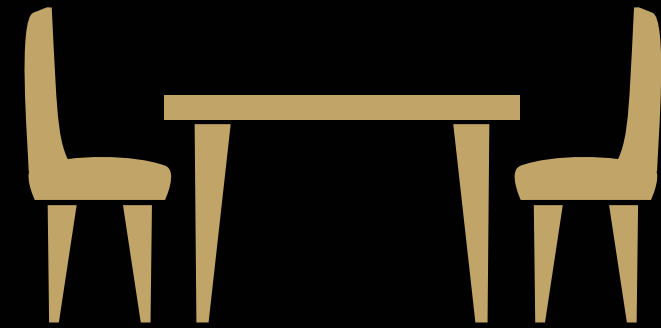
Minimum Spend (Before Taxes and Gratuity)

Starts from **\$9,600 Per Party** (Food & Beverage)

Note: All group dining require an event contract with a 20% deposit of the minimum spend

MAX SEATING CAPACITY

96



All section buyouts are contracted for **2.5 Hours**

For additional hour(s), please inquire prior to placing deposit

An **20% service gratuity** will be added onto the minimum spend price



PATIO LOUNGE SECTION BUYOUT

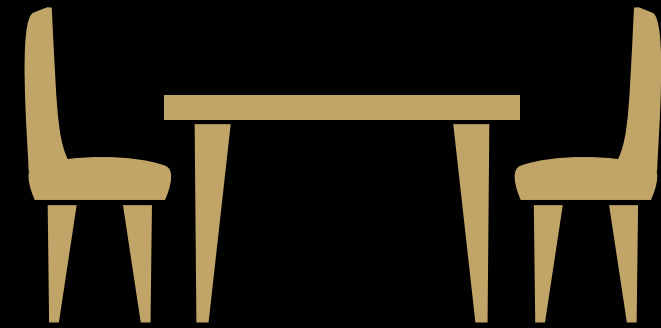
Minimum Spend (Before Taxes and Gratuity)

Starts from **\$5,000 Per Party** (Food & Beverage)

Note: All group dining require an event contract with a 20% deposit of the minimum spend

MAX SEATING CAPACITY

50



All section buyouts are contracted for **2.5 Hours**

For additional hour(s), please inquire prior to placing deposit

An 20% service gratuity will be added onto the minimum spend price



VIP ROOM

SECTION BUYOUT

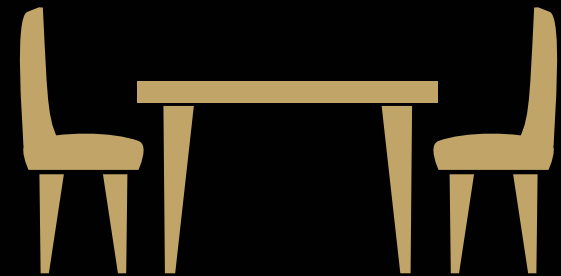
Minimum Spend (Before Taxes and Gratuity)

Starts from \$2,000 Per Party (Food & Beverage)

Note: All group dining require an event contract with a 20% deposit of the minimum spend

MAX SEATING CAPACITY

13



All section buyouts are contracted for 2.5 Hours

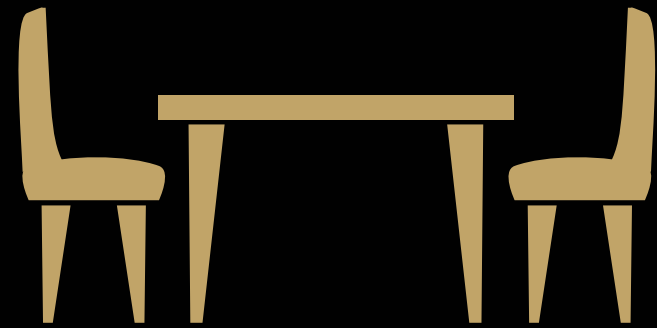
For additional hour(s), please inquire prior to placing deposit

An 20% service gratuity will be added onto the minimum spend price



FULL RESTAURANT BUYOUT

For any inquiries about full restaurant buyouts, please contact us at (470) 666-7300 or email us at wagyuhouseatlanta@chubbygroup.com. Our team is ready to assist you in creating an exclusive and unforgettable event.



SEATING CAPACITY

300+

All section buyouts are contracted for 2.5 Hours

For additional hour(s), please inquire prior to placing deposit

Note: All group dining require an event contract with a 20% deposit of the minimum spend



FOOD & BEVERAGE MENU PACKAGES

Exquisite Food Selections and Fine Spirits for a Memorable Occasion

PATIO LOUNGE EVENTS F&B PRICING

Prices are per guest, as follows:

Only available with selection of signature dishes package

Time Slot	Open Bar Drinks ONLY	Select 6 Signature Dishes	Wagyu Yakiniku Add-On
Early Bird 3:30 PM	\$50 starting	+\$15	+\$20
Weekday 5:00-7:00 PM 7:30-10:30 PM	\$50 starting	+\$20	+\$20
Weekend 5:00-7:30 PM 8:00-10:30 PM	\$50 starting	+\$30	+\$30
Late 11:00-2:00 AM	\$50 starting	+\$50	N/A



SIGNATURE DISH SELECTIONS:

DELUXE SUSHI PLATTERS	BLACK PEPPER WAGYU MEATBALL
FRIED PRAWN BALLS	BRAISED WAGYU
HOUSE SALAD	NEW ORLEAN WINGS
SHRIMP TEMPURA	WAGYU UDON
WAGYU SKEWER	WAGYU FRIED RICE

EARLY WEEKDAYS: \$2,500

WEEKDAYS AFTER 5PM: \$3,000

WEEKENDS: \$3,500

* Parties under 50 guests can be given a minimum spend requirement*

All event pricing is based off of 2 hours per party, each additional hour is charged at \$15 per person

YAKINIKU EVENT MENU:

*Special Meats

Limited to 2 per person

A5 Wagyu Short Rib
A5 Top Blade
A5 Wagyu Otoro, Thick-Cut
A5 Wagyu Ribeye Steak
Full-Blood Wagyu Steak

*Special Dishes

Limited to 2 per person

Wagyu Foie Gras Nigiri
Wagyu Uni Caviar Nigiri - Raw
Grilled Prawn
King Crab & Jumbo Shrimp

*Sushi

Salmon Nigiri
Wagyu Nigiri
Roasted Salmon Nigiri
Salmon Carpaccio
Yellowtail Carpaccio
Salmon Hand Roll
Spicy Tuna Hand Roll
Grilled Unagi Hand Roll
Shrimp Tempura Hand Roll

*Meats

Wagyu Steak
Wagyu Short Plate
Miso Wagyu Chuck Eye
Australian M8-9 Chuck Eye w/Egg
Beef Tongue Platter
French Rack of Lamb
Wagyu Skirt Steak
Masami Top Blade
Wagyu Brisket
Prime Angus Top Blade
Thin Cut Beef Tongue
Pork Belly
Full Blood Thick Cut Short Rib

*Signature Dishes

Golden Wagyu Hot Pot
Spicy Wagyu Soup
New Orlean Wings
Shishito Peppers
Wagyu Pork Dumplings
Wagyu Xiao Long Bao
Fried Calamari
Spicy Tom Yam Soup
Shrimp Tempura
Fried Chicken Nuggets
Truffle Fries
Steamed Eggs

For Special Meats and Special Dishes, the first round will be a tasting, designed to allow every guest to experience the limited items determined by the server. After the first round, each table can order 2 rounds of special meats and dishes according to preferences and party size.

ex: 20 gets receive 40 total choices of special meats and dishes



TIER 1 "KACHI" PACKAGE

\$50/person, \$20 each additional hour

2 BOTTLE/CAN BEER SELECTIONS

- COORS LIGHT
- UKIYO RICE LAGER
- CLASSIC CITY LAGER

2 REDS

- ANNABELLA PINOT NOIR
- TRIVENTO MALBEC
- JUGGERNAUT CABERNET

2 WHITES

- MIRABELLO PROSECCO
- QUIVERIA SAUVIGNON BLANC
- S.A. PRUME ESSENCE RIESLING

Premium Bottled Water Service Add On - \$12/hour
Draft Beer Add on – Cash Bar (\$100 Minimum Spend)

TIER 2 "SAMURAI" PACKAGE

\$70/person, \$30 each additional hour

ALL PREVIOUS WINE AND BEER SELECTIONS, PLUS:

VODKA

- TITOS, KETEL ONE, HAKU, WEBER RANCH

GIN

- SIPSMITH, SUNTORY ROKU

RUM

- CRUZAN, FLOR DE CANA, RUMHAVEN

TEQUILA

- LUNA AZUL BLANCO/REPOSADO, PELATON JOVEN

MEZCAL

WHISKEY/BOURBON/SCOTCH

- JIM BEAM, ELIJAH CRAIG, RITTENHOUSE, TENJAKU BLENDED, IWAI MARS, SUNTORIY TOKI, DEWARS

COCKTAILS (CHOOSE 2)

- LYCHEE BLOSSOM, BLUE OKINAWA, GET REAL, MANGO PASSION

ALL MOCKTAIL SELECTIONS

- MATCHA COOLER, MR. ZHAO, UBE COLADA

TIER 3 "SHOGUN" PACKAGE

\$85/person, \$40 each additional hour

ALL PREVIOUS WINE, BEER AND LIQUOR/COCKTAIL SELECTIONS, PLUS:

TEQUILA

- DON JULIO BLANCO/REPOSADO/ANEJO

GIN

- NO. 3, GREY WHALE, HENDRICKS

VODKA

- BELVEDERE, GREY GOOSE, ABSOLUT ELYX

RUM

- DIPLOMATICO, RON ZACAPA

WHISKEY/BOURBON/SCOTCH

- BUFFALO TRACE, BASIL HAYDENS, E.H. TAYLOR, MACALLAN 12, YAMAZAKI 12, TENJAKU PURE MALTED WHISKEY, KNOB CREEK, KNOB CREEK RYE, HIGHLAND PARK 12/15 YR

WINE BY THE BOTTLE IS PURCHASABLE FOR ALL TIERS

BOTTLE	RED WINE	GLASS
\$65.00	Annabella , Pinot Noir, Russian River 2023 750ml	\$14.00
\$60.00	Juggernaut, Hillside Cabernet Sauvignon, <i>California</i> 2022	\$13.00
\$55.00	Trivento Malbec, Golden Reserve, <i>Lujan de Cuyo, Argentina</i> 2021	\$11.00
\$135.00	Jordan, Cabernet Sauvignon, <i>Sonoma County, California</i> 2019	
\$80.00	Duckhorn Merlot, <i>Napa Valley, California</i> 2021	
	WHITE WINE	
\$60.00	Quiviria, Sauvignon Blanc, <i>Sonoma Coast</i> 2021	\$13.00
\$55.00	Harken, Chardonnay, <i>California</i> 2023	\$12.00
\$50.00	S.A Prum, Essence Riesling, <i>Mosel</i> 2023	\$11.00
\$80.00	Sokol Blosser Dundee Hills, Chardonnay, <i>Oregon</i> 2021	
	SPARKLING	
\$115.00	Moet Chandon Brut Imperial Champagne	
\$575.00	Moet Chandon Dom Perignon Champagne	
\$170.00	Bollinger, Special Cuvee, Champagne	
\$85.00	Beau Joie, Brut Champagne	
\$140.00	Veuve Clicquot , Yellow Label, Champagne	
\$50.00	Mirabello Prosecco	\$12.00



THANK YOU FOR YOUR INTEREST

For any questions, please visit our inquiry page on our website or reach out to us at:

eventsatlanta@wagyuhouse.group

We're happy to assist you!