



WAGYU HOUSE

EVENT PACKAGE

GROUP DINING, PRIVATE PARTIES & EVENTS

ABOUT WAGYU HOUSE

AYCE WAGYU BBQ - ROOFTOP CITY VIEW

Wagyu House Atlanta redefines Japanese dining with a focus on authentic Yakiniku and sushi. Offering an all-you-can-eat experience, we bring the finest flavors of Japan to your table, featuring A5 Wagyu beef and premium seafood, imported to ensure the highest quality.

Our rooftop setting and bar provide the perfect backdrop to savor our carefully crafted dishes. Whether you're enjoying a meal under the stars or grabbing a bite at the bar, every aspect of your visit is designed to captivate your senses. Discover the true taste of Japanese cuisine at Wagyu House Atlanta, where every moment is a celebration of culinary excellence.



BASIC INFO

HOURS OF OPERATION

- MONDAY TO THURSDAY 5:00 PM – 12:00 AM (NEXT DAY)
- FRIDAY 5:00 PM – 1:00 AM (NEXT DAY)
- SATURDAY 12:00 PM – 1:00 AM (NEXT DAY)
- SUNDAY 12:00 PM – 11:00 PM

ADDRESS

- 1042 NORTHSIDE DR NW SUITE # 1300, ATLANTA, GA 30318

CONTACT INFO

- EVENTSATLANTA@WAGYUHOUSE.GROUP
- (470) 666-7300



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EXPLORE YOUR EXPERIENCE



OPTION 1: 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, sushi, and 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.



OPTION 2: ENDLESS OPTIONS

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.

EVENT SPACING

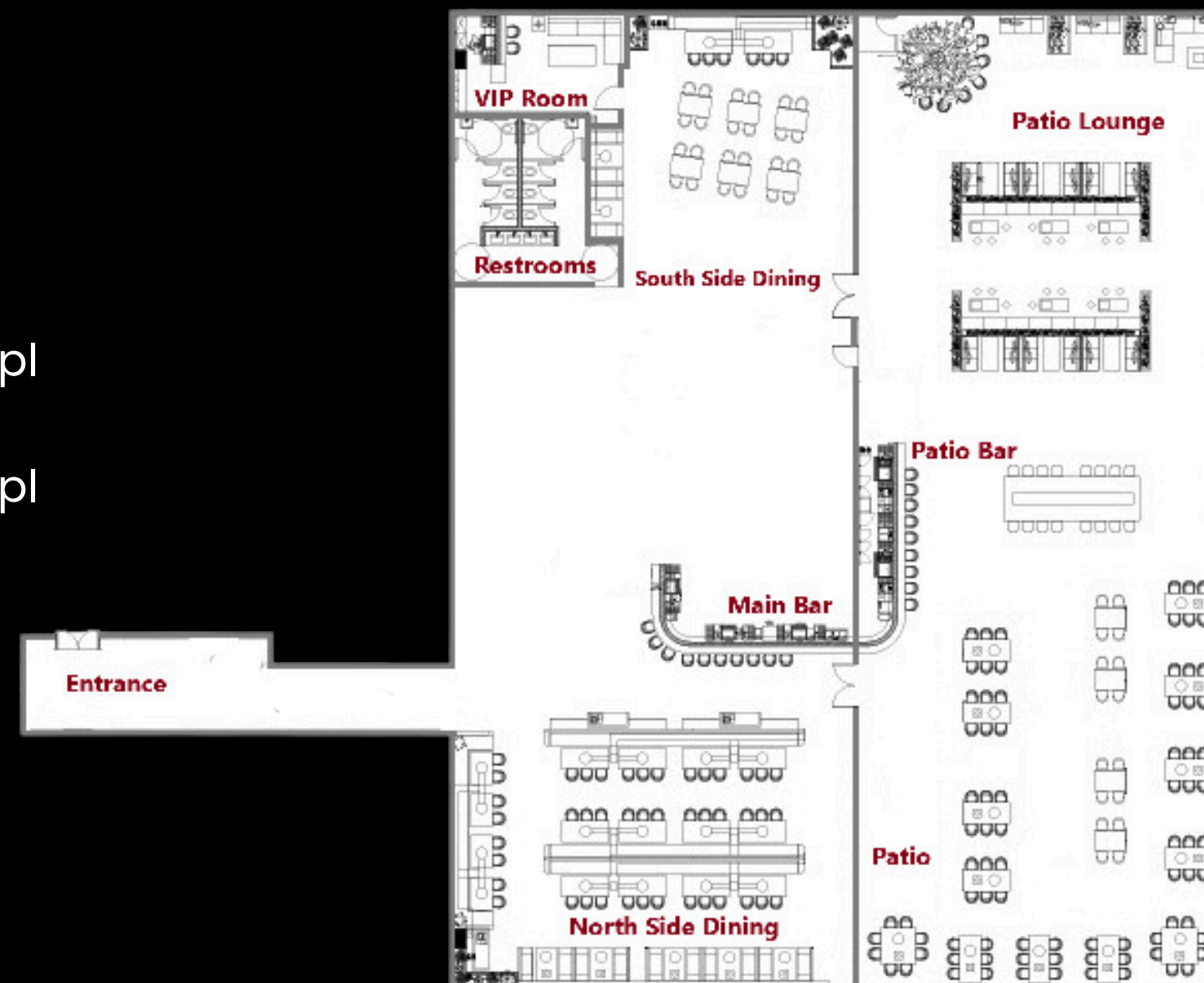
NORTH SIDE DINING 120 ppl

SOUTH SIDE DINING 60 ppl

PATIO 96 ppl

PATIO LOUNGE 54 ppl

VIP 14 ppl



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

MAX SEATING
CAPACITY

120 PPL

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.

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

ALL SECTION BUYOUTS ARE CONTRACTED FOR 2.5 HOURS

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



SOUTH DINING HALL

MAX SEATING
CAPACITY

60 PPL

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.

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

ALL SECTION BUYOUTS ARE CONTRACTED FOR 2.5 HOURS

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



OUTDOOR PATIO

MAX SEATING
CAPACITY

96 PPL

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.

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

ALL SECTION BUYOUTS ARE CONTRACTED FOR 2.5 HOURS

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



PATIO LOUNGE

MAX SEATING
CAPACITY

50 PPL

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.

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

ALL SECTION BUYOUTS ARE CONTRACTED FOR 2.5 HOURS

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



VIP ROOM

MAX SEATING
CAPACITY

14 PPL

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.

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

ALL SECTION BUYOUTS ARE CONTRACTED FOR 2.5 HOURS

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



FULL RESTAURANT BUYOUT

MAX SEATING
CAPACITY

300 PPL

FOR ANY INQUIRIES ABOUT FULL RESTAURANT BUYOUTS

Please contact us at **(470) 666-7300** or email us at eventsatlanta@wagyuhouse.group

**Our team is ready to assist you in creating an exclusive and unforgettable event.*

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

OPEN BAR EVENTS F&B PRICING **Only available with selection of signature dishes package**

Prices are per guest, as follows:

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

EXQUISITE FOOD SELECTIONS AND FINE SPIRITS FOR A MEMORABLE OCCASION



OUR MENU

SIGNATURE DISH SELECTIONS

Deluxe Sushi Platters

Fried Prawn Balls

House Salad

Shrimp Tempura

Wagyu Skewer

Black Pepper Wagyu Meatball

Braised Wagyu

New Orlean Wings

Wagyu Udon

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

*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



*Sushi

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

*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

BEVERAGE PACKAGE

“KACHI” PACKAGE

*PREMIUM BOTTLED WATER SERVICE ADD ON - \$12/HOUR
DRAFT BEER ADD ON - CASH BAR (\$100 MINIMUM SPEND)

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

\$50/PERSON

\$20 EACH ADDITIONAL HOUR

“SAMURAI” PACKAGE

ALL PREVIOUS WINE AND BEER SELECTIONS, PLUS:

Vodka

Titos
Ketel One
Haku
Weber Ranch

Gin

Sipsmith
Suntory Roku

Rum

Cruzan
Flor De Cana
Rumhaven

Whiskey/Bourbon/Scotch

Jim Beam
Elijah Craig
Rittenhouse
Tenjaku Blended

Iwai Mars
Suntoriy Toki
Dewars

Tequila

Luna Azul Blanco
Reposado
Pelaton Joven
Mezcal

Cocktails

Lychee Blossom
Blue Okinawa
Get Real
Mango Passion

Mocktail

Matcha Cooler
Mr. Zhao
Ube Colada

\$70/PERSON

\$30 EACH ADDITIONAL HOUR

“SHOGUN” PACKAGE

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

Vodka

Belvedere
Grey Goose
Absolut Elyx

Gin

No. 3
Grey Whale
Hendricks

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

Tequila

Don Julio Blanco
Reposado
Anejo

\$80/PERSON

\$40 EACH ADDITIONAL HOUR

WINE BY THE BOTTLE

RED WINE

	BOTTLE	GLASS
Annabella , Pinot Noir, Russian River 2023 750ml	\$65.00	\$14.00
Juggernaut, Hillside Cabernet Sauvignon, California 2022	\$60.00	\$13.00
Trivento Malbec, Golden Reserve, Lujan de Cuyo, Argentina 2021	\$55.00	\$11.00
Jordan, Cabernet Sauvignon, Sonoma County, California 2019	\$135.00	–
Duckhorn Merlot, Napa Valley, California 2021	\$80.00	–

WHITE WINE

Quiviria, Sauvignon Blanc, Sonoma Coast 2021	\$60.00	\$13.00
Harken, Chardonnay, California 2023	\$55.00	\$12.00
S.A Prum, Essence Riesling, Mosel 2023	\$50.00	\$11.00
Sokol Blosser Dundee Hills, Chardonnay, Oregon 2021	\$80.00	–

SPARKLING

Moet Chandon Brut Imperial Champagne	\$115.00	–
Moet Chandon Dom Perignon Champagne	\$575.00	–
Bollinger, Special Cuvee, Champagne	\$170.00	–
Beau Joie, Brut Champagne	\$85.00	–
Veuve Clicquot , Yellow Label, Champagne	\$140.00	–
Mirabello Prosecco	\$50.00	\$12.00

*PURCHASABLE FOR ALL DRINK PACKAGES

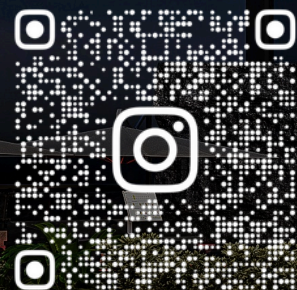


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THANK YOU FOR YOUR INTEREST

For any questions, visit our website or reach us directly
eventsatlanta@wagyuhouse.group | (470) 666-7300

We're happy to assist you!



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