



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

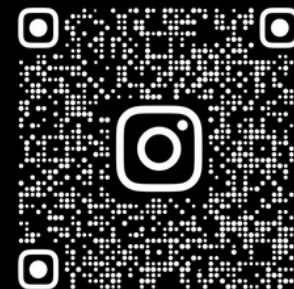
- MONDAY TO THURSDAY 5:00 PM – 12:00 AM (NEXT DAY)
- FRIDAY 5:00 PM – 1:00 AM (NEXT DAY)
- SATURDAY 12:00 PM – 1:00 AM (NEXT DAY)
- SUNDAY 12:00 PM – 11:00 PM
- KITCHEN LAST CALL EVERY NIGHT: 10:30 PM

ADDRESS

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

CONTACT INFO

- EVENTSATLANTA@WAGYUHOUSE.GROUP
- (470) 666-0076



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EVENT SPACING

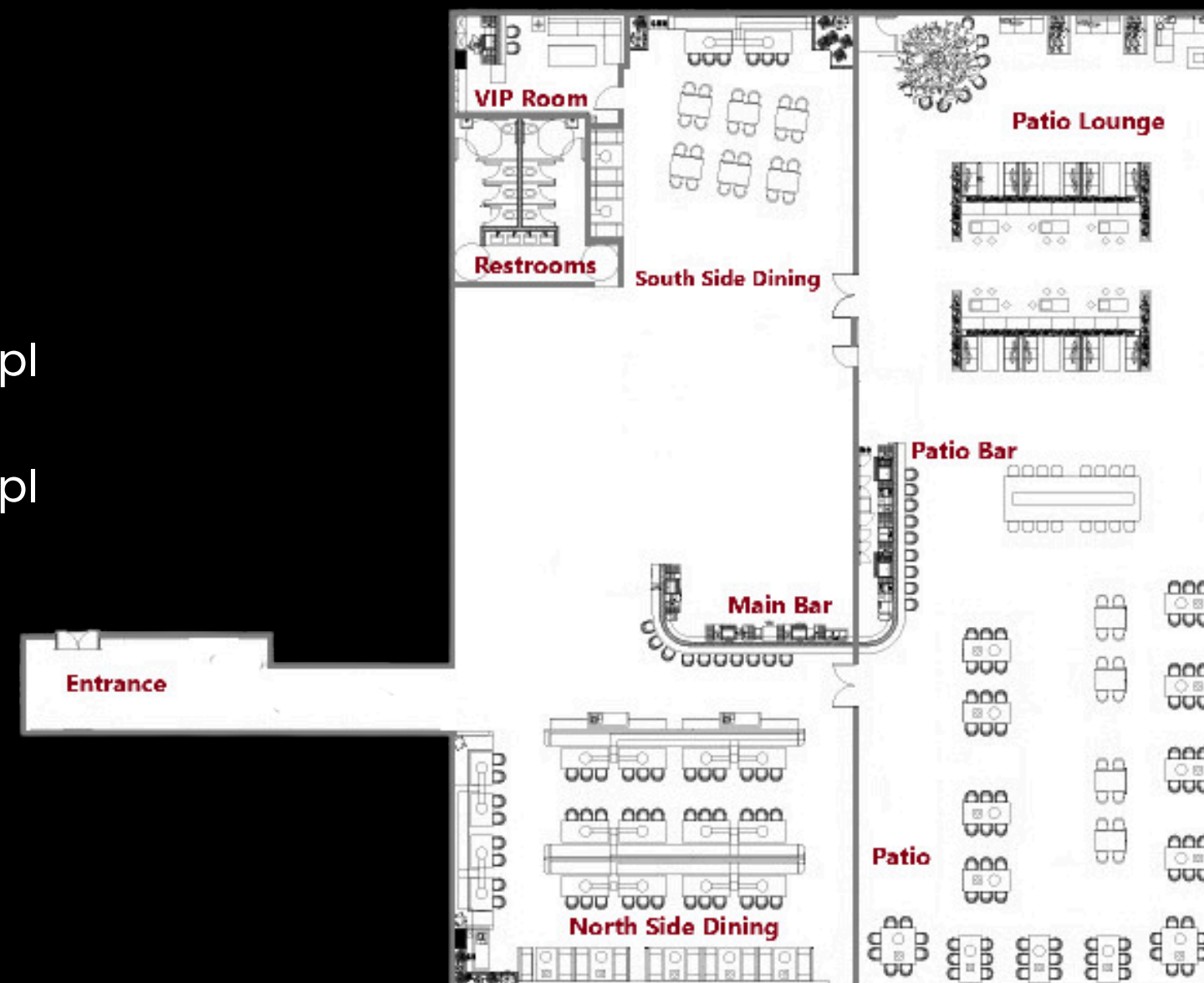
NORTH SIDE DINING 120 ppl

SOUTH SIDE DINING 50 ppl

PATIO 100 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

50 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

100 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 (COMING SOON)

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.



EXPLORE YOUR EXPERIENCE



OPTION 1: YAKINIKU BBQ EXPERIENCE

Immerse your guests in an authentic Japanese BBQ experience with our signature yakiniku dining setup. This option features grill-top tables where guests can cook premium meats and vegetables to their liking, creating an interactive and memorable culinary experience. Perfect for intimate gatherings or formal celebrations, this seated dinner ensures personalized service and a refined dining atmosphere.



OPTION 2: BUFFET AND LIVE STATION EXPERIENCE

For a more casual and dynamic setting, choose our buffet-style setup featuring a self-service buffet line with a premium add-on available for live stations, such as a sushi bar and charcoal grill with a personal master chef. Guests can enjoy freshly prepared items at their own pace, ideal for larger groups or events with a more flexible flow. This option encourages mingling and variety, making it a great fit for mixers, networking events, or festive celebrations.

YAKINIKU AYCE MENU

*Special Meats

A5 Wagyu Short Rib
A5 Striploin Steak and 2 oz.
A5 Wagyu Otoro, Thick-Cut
A5 Wagyu Ribeye Steak
Purebred Wagyu Steak

*Special Dishes

Wagyu Foie Gras Nigiri
Wagyu Uni Caviar Nigiri – Raw
Grilled Prawn
Snow Crab & Jumbo Shrimp
Grilled Ribeye Handroll
A5 Raw Handroll w/ Caviar
Unagi Foie Gras Handroll

*Meats

Wagyu Steak
Wagyu Short Plate
Miso Wagyu Chuck Eye
Australian M8-9 Chuck Eye w/Egg
Beef Tongue Platter
A5 Wagyu Skirt Steak
A5 Wagyu Top Round
Masami Top Blade
Wagyu Brisket
Prime Angus Top Blade
Thin Cut Beef Tongue
Pork Belly
Iberico Pork
Full Blood Thick Cut Short Rib
New Orleans Chicken
Angus Finger Meat



\$150 p/p

*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

Premium Seafood Platter (1 per guest)

Lobster Tail, Garlic Prawns,
Mussels, and Salmon

*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

ALL ITEMS ARE UNLIMITED FOR THE DURATION OF THE EXPERIENCE
EXCLUDING THE PREMIUM SEAFOOD PLATTER (LIMITED 1 PER PERSON)

BUFFET LINE MENU

SIGNATURE DISH BUFFET SELECTIONS

Deluxe Sushi Platters

House Salad

Shrimp Tempura

Wagyu Skewers

Black Pepper Wagyu Meatballs

Braised Wagyu

New Orlean Wings

Wagyu Udon

Wagyu Fried Rice (Vegetarian Option Available)

LIVE STATION MENU

SIGNATURE LIVE DISH SELECTIONS

Salmon, Yellowtail,
+ Wagyu Handrolls
and Nigiris

Charcoal-Grilled
Skewers: Beef, Chicken,
and Mushroom

FOOD & BEVERAGE MENU PACKAGES

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

Prices are starting per guest, as follows:

TIME SLOT	OPEN BAR DRINKS ONLY	BUFFET LINE WITH SELECTION OF 6 SIGNATURE DISHES	LIVE SUSHI <u>OR</u> WAGYU SKEWERS ADD-ON	LIVE SUSHI <u>AND</u> WAGYU SKEWERS ADD-ON
WEEKDAY 5:00-10:30 PM	+\$85 STARTING	+\$30	+\$15	+\$25
WEEKEND 12:00PM-4:45PM	+\$85 STARTING	+\$30	+\$15	+\$25
WEEKEND 5:00-7:30 PM 8:00-10:30 PM	+\$110 STARTING	+\$40	+\$20	+\$30
LATE (SATURDAYS ONLY) 11:00-1:00 AM	+\$85 STARTING			

EXQUISITE FOOD SELECTIONS AND FINE SPIRITS FOR A MEMORABLE OCCASION



BEVERAGE PACKAGE

BASED ON 2.5 HOURS CONTRACT BUYOUTS

“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
Heineken
Classic City Lager

2 Reds

Annabella Pinot Noir
Trivento Malbec
Juggernaut Cabernet

2 Whites

Mirabello Sparkling 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

Bacardi
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

\$85/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

\$110/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



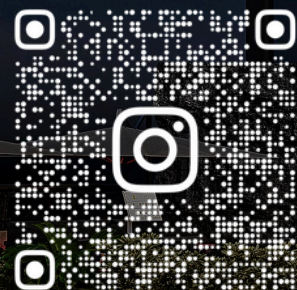
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THANK YOU FOR YOUR INTEREST

For any questions, visit our website or reach us directly

eventsatlanta@wagyuhouse.group | (470) 666-0076

We're happy to assist you!



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