

Resting in the heart of the South, we exemplify and delight in creating and extending an indigenous, true and modern Southern hospitality—which radiates warmth, friendliness and joy. Never stereotypical, we take it to a new level: the Southern notion and adage, “a gracious plenty” which means in abundance—giving guests more than they naturally need. This is the essence of The Hotel at Avalon—where gracious, high-touch service matters most. As a truly one of a kind experience, The Hotel at Avalon is excited to bring two new dining experience to guests and clients. Partnering with local Avalon restaurants, The Hotel at Avalon will offer a distinctly enchanting dining experiences exactly like nothing else.



Featuring eight of Avalon’s acclaimed and exciting local restaurants. The Dine Around Experience offers a fun way for restaurant-goers to experience the gracious plenty at Atlanta’s Hottest New Dining Venue. Groups who select the custom crafted Avalon Dine-Around will enjoy a highly curated experience at each restaurant, that will feature a three course meal with beverage pairings.



PIZZA *antico*

The original Antico, located in owner Giovanni Di Palma's Little Italia neighborhood, is an Atlanta landmark that has been honored with a long list of accolades, including the highest score in Zagat's first-ever pizza survey of "Best Pizza in 23 U.S. Cities" – beating out New York City; a Zagat Atlanta food score of 28 – making it the highest scored restaurant in the city; taking home the International "Top in Class" Award for the United States from worldwide, two-day festival, the Festa Della Pizza in Salerno, Italy; being named one of 12 New Pizza Classics by Food & Wine Magazine; and lauded Best Italian Style Pizza by Atlanta Journal-Constitution.

Maximum reservations: 140

dinner menu

FIRST COURSE

INSALATE CAPRESE DI BUFALA | fresh Bufala mozzarella, tomatoes, basil, olive oil, sea salt

SECOND COURSE | choice of

MARGHERITA D.O.P | san marzano tomato, bufala, basil, garlic
MARINARA | san marzano, garlic, origano, romano, white anchovy
SAN GENNARO | salsiccia, dolce piccante pepper, bufala
DIAVOLA | spicy sopressata, pepperonata, bufala
LASAGNA | meatball, ricotta, romano

THIRD COURSE

GELATO & CANOLI PAIRING

beverage pairings

FIRST COURSE

Choice of red or white wine, or draft Peroni beer

SECOND COURSE

Choice of red or white wine, or draft Peroni beer

THIRD COURSE

Choice of specialty dessert beverage from Caffè Antico



NEW AMERICAN *branch & barrel*

Branch and Barrel is a 19th century industrial Craft Bar and Kitchen led by Chef Todd Hogan. Delicious cocktails will be classic and made with the same care and detail as the food coming out of the kitchen. All craft made shrubs, orgeat, mixers and bitters go into the Branch and Barrel signature cocktails. From the kitchen, you can expect fresh as a flavor ingredients. Branch & Barrel source locally as often as possible, from their cheese and vegetables to the daily baked bread. They embody the expectations you look for in a local neighborhood eatery. In short, Branch & Barrel emphasize scratch prepared and served with care.

Maximum reservations: 60

dinner menu

FIRST COURSE

SHERRIED LOBSTER AND CORN GRATIN | baked, served with crunch pita toast points
LOADED CHIPS | house fried, BBQ pulled pork, lettuce, tomatoes, drizzled with Fu Manbrew Queso

SECOND COURSE

GROUPER | grilled a la plancha, goat cheese risotto, spinach, artichokes, tomatoes
CHAR-GRILLED BISTRO STEAK | french fries, vegetable of the day

THIRD COURSE

VANILLA BEAN FLAN | candied walnuts
DARK CHOCOLATE FONDANT CAKE
MAPLE PECAN CHEESE CAKE
OATMEAL-RAISIN COOKIE | Bourbon Ice Cream
MIXED BERRY TART
TRUFFLES | assorted

beverage pairings

three glass wine choice

Catena 'Alamos' Malbec, Mendoza, Argentina '15
Chalk Hill Chardonnay, Sonoma Coast, CA '16
Conundrum Red by Caymus, CA '14
Edna Valley Vineyard Merlot, Central Coast, '14
Elouan Pinot Noir, Oregon '15
Laguna Chardonnay, Russian River Valley, CA '14
J. Vineyards Pinot Gris, Russian River Valley, CA '15
Whitehaven Sauvignon Blanc, Marlborough, New Zealand '16



ITALIAN

colletta



Colletta is a modern Italian restaurant owned and operated by The Indigo Road Restaurant Group. Led by executive chef Jason Stern, Colletta, meaning “collection” in Italian, presents new interpretations of Italian cuisine, drawing influence from Northern Italy, and using fresh and locally-sourced ingredients. In the kitchen, Stern curates an ever-changing menu of pizzas, pastas and more, all served alongside handmade Italian cocktails and expertly selected wines. White brick and butcher tables create a relaxed environment with Colletta’s large open kitchen serving as a focal point.

Maximum reservations: 36

dinner menu

FIRST COURSE

FRIED CALAMARI | spicy marinara, garlic aioli, lemon
MEATBALLS | beef, pork, tomato, basil, polenta, pecorino
CAESAR SALAD | parmesan vinaigrette, crouton, baked parmesan, anchovy

SECOND COURSE

SPAGHETTI AND MEATBALLS | tomato, parmesan, basil
LASAGNA | pork and beef bolognese, mozzarella, tomato, basil
CHICKEN PARMESAN | creste de gallo, garlic crema, tomato, provolone

THIRD COURSE

CINNAMON BROKEN CANNOLI | white chocolate, cranberry
ALMOND BUDINO | italian custard, salted caramel, chocolate shortbread crumble, sweat cream



WINE BAR

cru



Established in 2002 with locations in Dallas, Houston, Austin and Denver, Crú is a culinary creation of Restaurant Works, Inc., a Dallas-based hospitality management company started by highly regarded restaurateur and hotelier, Patrick Colombo. Crú demystifies the world of wine, and make hundreds of wines accessible to you in an elegant, casually hip environment. The interior is cleverly designed to create three separate seating environments—an al fresco patio, lounge and wine bar—within one comfortable space that includes the outdoors.

Maximum reservations: 44

dinner menu

FIRST COURSE

CRU HOUSE SALAD | artisan greens + campari tomatoes + cucumbers + herbed goat cheese + sherry vinaigrette

SECOND COURSE

BAROLO BRAISED SHORT RIB | sage & gorgonzola polenta + wild mushroom jus
CHICKEN PICATTA | brocolini + fingerling potatoes + lemon-caper
ROASTED SCOTTISH SALMON | root vegetable hash + citrus-thyme glaze

THIRD COURSE

CRÈME BRÛLÉE | vanilla bean custard
CHOCOLATE MOLTEN CAKE | vanilla cream + raspberry coulis

beverage pairings

three glass wine choice

Anne Amie Pinot Gris, '16 Willamette Oregon
ZD, Reserve '16 Carneros, Napa, California
Domaine Delaporte Sancerre, '16 Loire, France
Côté Mas Brut Rosé NV Languedoc-Roussillon, France
Swanson Cygnet Merlot '12 Oakville, Napa, California
Brooks Winery, Pinot Noir '15 Willamette, Oregon
Graham Beck "Game Reserve" Cabernet Sauvignon '14 Western Cape, S Africa
Tres Sabores "¿Por qué No?" Red Blend '15 Napa, California



SUSHI BAR *MF sushi*



This Japanese inspired power house focuses on hot and cold small plates – including legendary sushi rolls and nigiri. MF Bar also includes a beverage menu featuring perfectly paired cocktails and a wide selection of sake. Much like its namesake, MF Bar provides Alpharetta diners with “an absolutely incomparable dining experience” with a consistent focus on quality ingredients, authentic flavors, and excellent service that has earned their place amongst the highest.

Maximum reservations: 60

dinner menu

FIRST COURSE | choice of

- MISO SOUP
- HOUSE SALAD

SECOND COURSE | choice of

- SPICY TUNA ROLL | yellowtail, masago, scallions, and sriracha sauce)
- SPICY YELLOWTAIL ROLL | salmon, yellowtail, and avocado)
- A5 WAGYU BEEF ROLL | Asparagus and truffle soy)
- CRUNCHY ROLL | tempural flake, crab, mayo, masago and top with smoked salmon and eel sauce)

THIRD COURSE | choice of

- GREEN TEA CHEESECAKE
- RED BEAN ICE CREAM



beverage pairings

FIRST COURSE

- Echigo Koshihikari, Nigata, Japan (beer)
- Castel de Maures, Rose, Provence, France

SECOND COURSE

- Elena Walch Pinot Grigio, Tramin, Italy
- Diora, Pinot Noir, Napa, California

THIRD COURSE

- Nothing Gold, Chardonnay, Napa, California
- Fortnight CaBernet Sauvignon, Napa Valley, California



VIETNAMESE *district III*

District III features modern yet authentic Vietnamese cuisine in a casual, stylish environment, catering to the lunch and dinner crowds at Avalon. The menu originates from the owner and chef’s parents’ hometown in Vietnam - a district called “District III,” once known as a French colonial inspired town. District III’s goal is for guests to identify with the food as “immediately changing the city’s Vietnamese dining paradigm.” It features a menu like nothing Alpharetta has seen before.

Maximum reservations: 55

dinner menu

FIRST COURSE

- SPRING ROLLS | mixed greens, mint, cilantro and served with a house special sauce.
- Choice of: Shrimp, Grilled Pork, or Tofu

SECOND COURSE | choice of

- PHO TAI | rare beef, basil, bean sprouts, jalepeno, and limes)
- CHICKEN NOODLE SOUP | chicken, noodle, carrot

THIRD COURSE

- CRISPY PAN FRIED NOODLE or FLAT RICE NOODLE | with bok choy, carrots, mushroom, onion, and baby cor.
- Choice of protein: Beef, Chicken, or Tofu

beverage pairings

FIRST COURSE | choice of

- Starlight Cocktail | grey goose Citron, basil, seasonal fruits, S&S mix
- Sasara | enza Prosecco, Muddle berries, finish off with St. Germaine

SECOND COURSE | choice of

- La Merika Pinot Grigio, Monterey
- Diora, Pinot Noir, Napa, California

THIRD COURSE | choice of

- Nothing Gold, Chardonnay, Napa, California
- Fortnight CaBernet Sauvignon, Napa Valley, California





AMERICAN *oak steakhouse*

Owned and operated by The Indigo Road restaurant group, Oak Steakhouse Atlanta presents a fresh take on the classic steakhouse, offering inspired contemporary dishes alongside steakhouse classics in a modern and refined environment. Executive chef Stuart Rogers' seasonally-driven menu celebrates ingredients from local purveyors and features Certified Angus Beef® cuts along with contemporary small plates, salads and entrees. Oak's wine list highlights California Cabernet and Old World reds. Oak offers a curated selections of beers, available on tap and in bottles, from local breweries.

Maximum reservations: 46

dinner menu

FIRST COURSE

LOCAL BIBB LETTUCE WEDGE | georgia blue, bacon, chopped egg, radish, cherry tomatoes, chives, buttermilk dressing
CAESAR | romaine, grana padano, croutons, white anchovy lemon dressing

SECOND COURSE

THE OAK BURGER | blend of CAB® NY strip, filet mignon, short rib, grilled vidalia onions, tomato, bibb lettuce, sharp cheddar, pickles, brioche, truffle frites, add bacon
BUTTERMILK FRIED CHICKEN | bacon braised collards, baked three-cheese mac, potlikker
5oz. CARVED TENDERLOIN | pepper crusted, au poivre sauce, herb frites, parmesan

THIRD COURSE

RICOTTA DONUT HOLES | powdered sugar, caramel pot de creme, salted caramel dipping sauce
CARROT CAKE | walnuts, cream cheese icing, candied kumquats

beverage pairings

three glass wine choice

Rose, Chateau Les Crostes, Provence, France 2016
Sauvignon Blanc, Honig, Rutherford, Napa, CA '2015
Prosecco, Enza, Vento, Italy NV
Sauvignon Blanc, Honig, Rutherford, Napa, CA '15
Chardonnay, Big Bend, Russian River Valley, CA '14
Cabernet Sauvignon, Powers, Columbia Valley, WA '14
Marengo "Pineto" Brachetto D'acqui
Malbec, Piedra Negra Reserve, Mendoza, Argentina 2013
Super Tuscan, Brancatelli "Valle Delle Stelle" Italy 2014



Dine Around Policies

Menus are subject to change. Please notify us in advance of any dietary restrictions or special requests.

Total Dine Around Experience has a 50 person minimum, and 300 maximum capacity.

Restaurant capacities vary, please review individual Maximum Capacity per restaurant.

Dine-Around Reservations will be made and are only available for the following times:
5:00 – 7:00 p.m.

Group is responsible for assigning attendees restaurants in accordance to group guarantee per restaurant.

Group is responsible for communicating with attendee's assigned restaurant.

Group must provide guarantees per restaurant three (3) weeks prior.

Hotel responsible for making restaurant reservations according to guarantees given by client three (3) weeks prior.

Hotel not responsible for restaurants availability at time of reservations.

All reservations are nonrefundable and 100% cancellation applies.

Hotel is not responsible for group experience at Avalon's participating restaurants and each restaurant yields its own unique high level service.

Price per person: \$100++

Exclusive of 24% service charge and 7.75% sales tax