

BRASSERIE

Margot





PRIVATE DINING AT BRASSERIE MARGOT

A modern French brasserie, an iconic Midtown address, and a team dedicated to making every detail flawless.

At Brasserie Margot, gatherings feel as effortless as they are unforgettable. Soft lighting, a jewel-box bar, and spaces that adapt beautifully to your vision set the stage for any occasion, backed by intuitive service that anticipates every need.

From boardroom power lunches to milestone celebrations, media soirées to exclusive restaurant buyouts, every event is uniquely tailored. Menus can be designed for any time of day. From sunlit breakfast meetings, polished working lunches, golden-hour cocktail hours, or indulgent multi-course dinners featuring refined French dishes, house-baked breads and pastries, and signature cocktails crafted for the moment.

Share your date, number of guests, and what matters most. We'll handle the rest, delivering a tailored menu, floor plan, and pricing so you can relax and enjoy.

MEET THE CHEFS BEHIND THE MENU

At Brasserie Margot, the culinary vision is spearheaded by Restaurant Executive Chef Jon Novak and Executive Pastry Chef Eric Snow, two incredible talents redefining French dining in the heart of Midtown Atlanta.

Chef Novak brings a refined yet approachable style shaped by decades of experience in Michelin-recommended restaurants and luxury hotels. He is known for blending classical French techniques with modern creativity, and his ingredient-driven menus celebrate seasonality, precision, and unexpected elegance.

Chef Snow, an expert in pastry with a global résumé, oversees Brasserie Margot's in-house pastry and bread program. From New York to Hawaii and now Atlanta, his work reflects a perfect balance of artistry and technique. Every dessert, croissant, and confection is crafted to make every moment a little sweeter.

Together, they have created a dining experience where every detail, from the first bite to the final course, is unforgettable.



RESTAURANT EXECUTIVE CHEF, JON NOVAK



EXECUTIVE PASTRY CHEF, ERIC SNOW



MARGOT'S TABLE

Chef Jon Novak's menu at Brasserie Margot is grounded in classic French techniques and inspired by the essence of contemporary brasseries. Each dish combines refined flavours with seasonal ingredients, transporting you to the heart of Paris while adding a touch of playful indulgence.





FULL RESTAURANT BUYOUT

For a private buyout of Brasserie Margot, every detail, from the menu to the music, is customized for your occasion. Whether you're planning an intimate luncheon or an unforgettable evening soirée, our team will create a seamless experience tailored to your needs.

We offer options for live entertainment, floral décor, and curated menus. Let Brasserie Margot serve as the perfect backdrop for your next memorable gathering.

Capacity: 75 people

FOOD AND BEVERAGE MINIMUM

Lunch \$3000 | Dinner \$5500

All food and beverage is subject to 20% automatic gratuity and applicable taxes. Service fees, such as chefs, attendants, bartenders, and cashiers, are subject to sales tax. All fees and taxes do not count towards the minimum spend.

VENUE FEE

Monday - Friday

Lunch \$1000 | Dinner \$2000

Friday and Saturday

Dinner \$2500



PRIVATE DINING ROOM

In Brasserie Margot's private dining room, enjoy an intimate and refined setting, ideal for everything from business lunches to every occasion.

Brasserie Margot can cater any event, offering customizable menus and curated floral arrangements, creating a truly personalized experience that is unmistakably Margot.

Capacity: 8 people

FOOD AND BEVERAGE MINIMUM

Based on selected menus

All food and beverage is subject to 20% automatic gratuity and applicable taxes. Service fees, such as chefs, attendants, bartenders, and cashiers, are subject to sales tax. All fees and taxes do not count towards the minimum spend.

VENUE FEE

Lunch \$100 | Dinner \$150



LUNCH

Choose 2 Courses - \$35 (Appetizer and Entrée or Entrée and Dessert)

Choose 3 Courses - \$42 (Appetizer, Entrée and Dessert)

APPETIZERS

SOUPE À L'OIGNON

French onion soup, Gruyère cheese, baguette

BURRATA WITH FIG AND PECAN GASTRIQUE

Toasted bread, aged balsamic, tarragon

GREEN SALAD

Radishes, lemon vinaigrette

ENTRÉE

MARGOT BURGER

Double patty, American cheese, bacon, lettuce, tomato, charred red onions, pickles, Dijonnaise sauce

CROQUE MONSIEUR

Parisian style ham, truffle Béchamel sauce, cave-aged cheese

SALADE NIÇOISE

Confit tuna, tomatoes, potatoes, hard-boiled egg, green beans, black olives

DESSERT

BABA AU RHUM

Vanilla whipped cream, Diplomatico rum

MOUSSE AU CHOCOLATE

72% Araguani chocolate, vanilla crème



All menus are subject to a 20% automatic gratuity



DINNER

Plated 1

FIRST COURSE

Choose One

SALADE LYONNAISE

Bacon lardons, confit potatoes, mustard vinaigrette, poached eggs

FRENCH ONION SOUP

French onion soup, Gruyère cheese, baguette

SECOND COURSE

Choose One

CHICKEN CORDON BLEU

Yellow corn fricassée and Dijon beurre monte

STEAK FRITIES

7 oz sirloin, house frites, sauce périgueux

STEELHEAD TROUT

Sauce piperade and citrus gremolata

THIRD COURSE

Choose One

MOUSSE AU CHOCOLATE

72% Araguani chocolate, vanilla crème

EXOTIC VACHERIN

Mango – passion sorbet, vanilla parfait

RASPBERRY CLAFOUTIS

Egg custard, raspberry

\$55 per person, plus tax and 20% automatic gratuity



DINNER

Plated 2

FIRST COURSE

Choose One

FRENCH ONION SOUP

French onion soup, Gruyère cheese, baguette

TUNA CRUDO

Polynesian style, chilled coconut lime velouté, avocado mousse, forbidden rice

POACHED PEAR SALAD

Port wine poached pears, cranberries, toasted walnuts, buttermilk herb dressing

SECOND COURSE

Choose One

RISOTTO

Seasonal mushrooms, fines herbes

VOL AU VENT

Puff pastry, asparagus, Bearnaise, petite herb salad

TARTARE

Beef fillet, egg yolk, caper berry, cornichon, aged sherry vinaigrette

THIRD COURSE

Choose One

STRIPED BASS MEUNIÈRE

Local bass, pommes de terre écrasées, sauce Grenobloise

BOEUF BOURGUIGNON

Short rib, burgundy jus, root végétales, bacon lardon, pomme purée

DUCK CONFIT

Beluga lentils, grilled Georgia peaches, peach gastrique

FOURTH COURSE

Choose One

MINT PAVÉ

Mint chocolate chip ice cream, chocolate flourless cake, mint

RED WINE TART

Bordeaux, almond

PEACH - CHAMOMILE CRÈME BRÛLÉE

Peach jam, cornmeal sable

\$75 per person, plus tax and 20% automatic gratuity



CANAPÉS

All priced at \$9 per canapé

Cone de Poisson Cru

French Onion Soup Tartlette

Anson Mill Johnny Cake with Caviar

Crispy Puffed Round with Spanish Boquerón and Caramelized Onion

Short Rib Arancini with Black Garlic Aioli

Baguette Crostini with Jambon de Bayonne, Pickled Mustard Seed, Fresh Herbs

Bengali Style Chickpea Pakora with Black Truffle Yogurt Dip

Chicken Wings Glazed with Pomegranate Molasses and Fresh Herbs





FAMILY STYLE

FIRST COURSE

Choose One

Market Green Salad

Poached Pear Salad

French Onion Soup

Pomme Rösti, Crème Fraiche and Smoked Trout Roe

SECOND COURSE

Choose One

Bœuf Bourguignon with Red Wine Beef Jus

Porchetta with Olive Jus

Pan Seared Striped Bass with Local Citrus Glaze

Roasted Steelhead Trout with Sauce Piperade

Vadouvan Roasted Cauliflower with Pomegranate and Cilantro

Poulet Roti with Roasted Garlic Chicken Jus

Seasonal Vegetable Risotto

Ratatouille

DESSERT COURSE

Choose One

MARJOLAINE

Hazelnut dacquoise, buttercream, ganache

CRÈME CARAMEL

Bitter almond, tuile

STRAWBERRY TART

TARTE TATIN

Puff pastry, apple

PROFITEROLES

Crème pâtissière

SIDES

Choose Two

Grilled Asparagus

Pomme Purée

Pomme Aligot

Roasted Fingerling Potatoes with Crème Fraiche and Scallions

Glazed Baby Carrots

Haricot Verts with Brown Butter and Almonds

French Fries

Garlic Sautéed Baby Spinach

Peas and Lardon

\$55 per person, plus tax and 20% automatic gratuity

Requires a minimum of 10 guests and a reservation at least 48 hours in advance





PERFECT PAIRINGS

During your evening with us, our beverage specialists are available to assist you in choosing the perfect wine pairings to enhance your evening. You can select red, white, and sparkling wines to offer your guests, along with complete access to Brasserie Margot's curated list of house cocktails, beer, and non-alcoholic options.

A romantic dinner table setting featuring a lush floral centerpiece with pink, orange, and yellow flowers. Several lit white candles are placed around the table, creating a warm, intimate atmosphere. In the foreground, there are white plates, folded patterned napkins, and clear glassware. The background is softly blurred, showing more of the table and the warm glow of the candles.

FLORALS

Floral enhancements can be arranged through our in-house florist to add a touch of Parisian charm to your event. Just say the word, and we'll handle the blooms.

Small bud vases between \$25-\$40 each
Larger floral displays at \$95 each



LIVE ENTERTAINMENT

Live entertainment at Brasserie Margot brings the buzz of Atlanta to your private event. Think smooth jazz, soulful vocals, or a DJ spinning lively ensemble keeping the party going late into the evening. Whether you're channeling old-school glamour or modern city energy, we'll help you set the perfect tone.

For Full Restaurant Buyouts Only

DJ \$400 for 3 hours





LOCATION

Brasserie Margot is located on the third floor of Four Seasons Hotel Atlanta, where Midtown energy meets Parisian charm, just off the lobby at 75 14th Street NE.

PARKING

Valet parking is available at the hotel's front drive.

For event inquiries about reserving the private dining room or full restaurant, please contact our Senior Catering Manager, Chaun Bunt at chaun.bunt@fourseasons.com
We look forward to welcoming you!

