



m

murphy's

private dining



Thank you for considering Murphy's Restaurant for your next special occasion! We can accommodate a variety of corporate and social dining events including private dinners, wine tastings, cocktail receptions, business luncheons, wedding and graduation celebrations, and more. Chef Ian Winslade, along with a team of expert wine sommeliers, will hand-craft the perfect menu and wine pairings with select offerings that can also be customized to suit your specific needs. We offer a warm and inviting atmosphere with gracious service and cozy seating in a variety of settings.

Murphy's restaurant is centrally located in the beautiful and historic Virginia Highland neighborhood and in close proximity to Midtown, Emory University, Georgia Tech and downtown Atlanta.

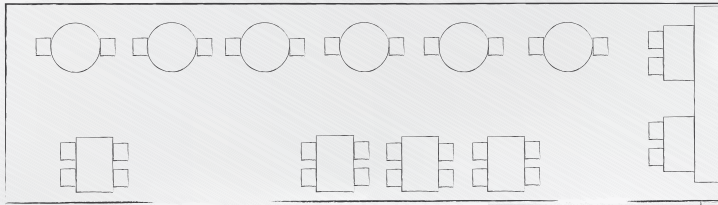


To discuss availability and pricing, please contact our Guest Relations Manager:

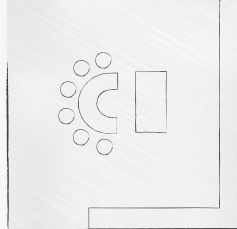
JENNIFER BUNN
404.872.0904
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PATIO



WINE BAR



ATRIUM



MAIN DINING ROOM

SPACES AND CAPACITIES

PATIO	36 seated/43 standing
WINE BAR	6 seated/17 standing
PATIO + WINE BAR	42 seated/60 standing
ATRIUM	48 seated/55 standing
MAIN DINING ROOM*	108 seated/135 standing

**restaurant buyout only, includes Atrium space*





PATIO

The patio can be booked as a private event space separate from the restaurant's main dining room. Adjacent to the Wine Bar, the space features a private entrance, banquette seating, and the windows open to views of the neighborhood shops. Perfect for a private reception, wine tasting or social occasion.

CAPACITY

36 seated/43 standing
42 seated/60 standing
(with Wine Bar)



WINE BAR

Adjacent to the restaurant patio, the separate Wine Bar can host intimate, small gatherings up to 17 guests standing or 6 seated. Room features large windows overlooking patio, wine display and a unique tasting menu. Perfect for small cocktail parties and wine tastings.

CAPACITY

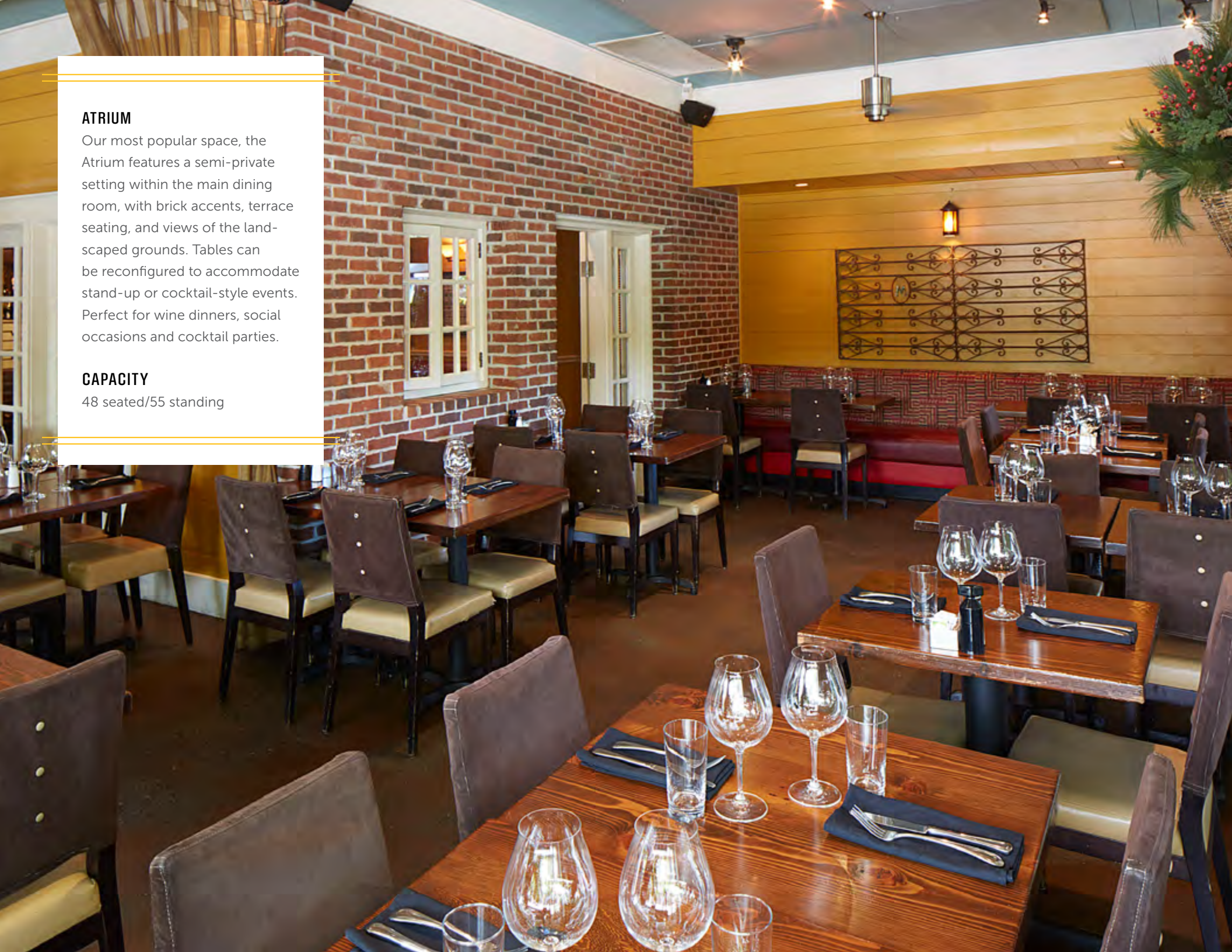
6 seated/17 standing
42 seated/60 standing (with Patio)

ATRIUM

Our most popular space, the Atrium features a semi-private setting within the main dining room, with brick accents, terrace seating, and views of the landscaped grounds. Tables can be reconfigured to accommodate stand-up or cocktail-style events. Perfect for wine dinners, social occasions and cocktail parties.

CAPACITY

48 seated/55 standing





MAIN DINING ROOM

The main dining room is subdivided into 5 unique and cozy spaces that can accommodate a total of 108 seated and 135 standing. Features banquette and table seating, and terrace doors that open to the shaded landscaped grounds. Each subdivided space can be booked as a semi-private event, or the entire dining room can be booked as a restaurant buy-out.

CAPACITY (as buyout)

108 seated/135 standing



\$45 dinner menu

MIXED ORGANIC GREENS

champagne vinaigrette, garlic croutons,
red onions, cucumbers

CAESAR SALAD

crispy onions, spicy croutons

ROASTED SPRINGER MOUNTAIN CHICKEN

mashed potatoes, asparagus, tarragon jus

GUINNESS BRAISED BRISKET

horseradish mashed potatoes, roasted carrots,
green beans

GRILLED ENCHANTED SPRINGS GEORGIA TROUT

parsnip and apple puree, roasted brussels sprouts, bacon,
apple cider vinaigrette

SPINACH & SAUSAGE MEATLOAF

marinara sauce, mashed potatoes, green beans,
parmesan, basil

ACORN SQUASH BOWL

rainbow quinoa, sorghum, fall vegetables, crispy
shiitake mushrooms

BONZO

fudge brownie, cheesecake, chocolate mousse

SEASONAL TART

shortbread crust, caramel sauce and
vanilla ice cream

*Menu prices are per person, subject to change, and do not
include applicable taxes, gratuities or service charges.*

\$52 dinner menu

FRIED CALAMARI AND FLATBREAD PIZZA PLATTERS

MIXED ORGANIC GREENS

champagne vinaigrette, garlic croutons,
red onions, cucumbers

CAESAR SALAD

crispy onions, spicy croutons

SPINACH AND SAUSAGE MEATLOAF

marinara sauce, mashed potatoes, green beans,
parmesan, basil

ROASTED SPRINGER MOUNTAIN CHICKEN

mashed potatoes, asparagus, tarragon jus

FILET OF RIBEYE

grits, shiitake, hen-of-the-woods, and portabello
mushrooms, cherry balsamic

GRILLED ENCHANTED SPRINGS GEORGIA TROUT

parsnip and apple puree, roasted brussels sprouts, bacon,
apple cider vinaigrette

GULF SHRIMP & CHEESE GRITS

field peas, soppressata salami, tomatoes, cheddar grits

GUINNESS BRAISED BRISKET

horseradish mashed potatoes, roasted carrots, green beans

BONZO

fudge brownie, cheesecake, chocolate mousse

SEASONAL TART

shortbread crust, caramel sauce and vanilla ice cream

*Menu prices are per person, subject to change, and do not
include applicable taxes, gratuities or service charges.*





\$60 dinner menu

FRIED CALAMARI, FLATBREAD PIZZA & CRAB FRITTER PLATTERS

MIXED ORGANIC GREENS

champagne vinaigrette, garlic croutons,
red onions, cucumbers

CAESAR SALAD

crispy onions, spicy croutons

ACORN SQUASH BOWL

rainbow quinoa, sorghum, fall vegetables, crispy
shiitake mushrooms

GUINNESS BRAISED BRISKET

horseradish mashed potatoes, roasted carrots, green beans

GRILLED SALMON STEAK

butternut squash risotto, roasted mixed mushrooms

ROASTED SPRINGER MOUNTAIN CHICKEN

mashed potatoes, asparagus, tarragon jus

FILET OF RIBEYE

grits, shiitake, hen-of-the-woods, and portabello
mushrooms, cherry balsamic

GRILLED ENCHANTED SPRINGS GEORGIA TROUT

parsnip and apple puree, roasted brussels sprouts, bacon,
apple cider vinaigrette

DESSERT TRIO

tollhouse pie, the bonzo, and panna cotta

FRUIT AND CHEESE PLATES

*Menu prices are per person, subject to change, and do not
include applicable taxes, gratuities or service charges.*

\$30 lunch menu

CAESAR SALAD

crispy onions, spicy croutons

MIXED ORGANIC GREENS

Champagne vinaigrette, roasted garlic croutons

LINDA'S OMELETTE

spinach, onions, mushrooms, cheddar cheese,
served with fries

MURPHY'S CLASSIC BURGER

avocado mayonnaise, Swiss cheese, smoked bacon
toasted sesame bun, served with fries

WALDORF CHICKEN SALAD SANDWICH

chicken salad croissant, lettuce, tomato,
served with fries

SPINACH & SAUSAGE MEATLOAF

marinara sauce, mashed potatoes, green beans

GRILLED ENCHANTED SPRINGS GEORGIA TROUT

parsnip and apple puree, roasted brussels sprouts, bacon,
apple cider vinaigrette

BONZO

fudge brownie, cheesecake, chocolate mousse

SEASONAL TART

shortbread crust, caramel sauce,
vanilla ice cream

Menu prices are per person, subject to change, and do not include applicable taxes, gratuities or service charges.





\$28 brunch menu

BASKETS OF BISCUITS & MUFFINS

SUNRISE FRITTATA

honey cured ham, potatoes, onions, swiss cheese

HAZELNUT CRUSTED FRENCH TOAST

caramelized bananas, whipped cream, powdered sugar

EGGS T MURPHY'S

poached eggs, grilled honey cured ham
on a house made english muffin with hollandaise

LINDA'S OMELETTE

spinach, onions, mushrooms, cheddar cheese,
served with hash brown potatoes

MURPHY'S CHICKEN OR SHRIMP CAESAR SALAD

spicy croutons and onion rings

MURPHY'S CLASSIC BURGER

avocado mayo, swiss, smoked bacon
toasted on a sesame bun. served with hash brown potatoes

WALDORF CHICKEN SALAD SANDWICH

chicken salad croissant, lettuce, tomato,
served with hash brown potatoes

BONZO

fudge brownie, cheesecake, chocolate mousse

SEASONAL TART

shortbread crust, caramel sauce and
vanilla ice cream

*Menu prices are per person, subject to change, and do not
include applicable taxes, gratuities or service charges.*

hors d'oeuvre party options

\$45* FOR SEVEN DIFFERENT APPETIZERS & TWO DESSERTS

\$52* FOR SEVEN DIFFERENT APPETIZERS & FOUR DESSERTS

\$60* FOR NINE DIFFERENT APPETIZERS & FOUR DESSERTS

**per person*

COLD AND ROOM TEMPERATURE ITEMS

SHRIMP COCKTAIL, lemon wedges, tomato horseradish sauce
LOCAL CHEESE PLATE, three cheeses, crackers, fruit compote, grapes
WALDORF CHICKEN SALAD, crisp sourdough crostini
GOAT CHEESE AND SUNDRIED TOMATOES, toasted brioche rounds
PICKLED BEET TARTLET, capra gia feta cheese, savory tart shell
ROSEMARY-SCENTED, PARMESAN DREDGED POPCORN
HOUSE MADE POTATO CHIPS, roasted onion sour cream dip
DEVILED EGG SALAD, country bread, shaved radish, herb salad
CHICKPEA HUMMUS, grilled pita and pickled house vegetables

HOT ITEMS

BLUE CRAB AND BRIE CHEESE FRITTERS, mango mustard
BEEF SLIDER, SESAME BUN, cheddar cheese, basil pickles
SHRIMP SLIDER, sesame bun, guacamole, jalapeno
PORK SLIDER, sesame bun, crispy onions, smoked gouda
THREE CHEESE FLATBREAD, mission figs, arugula, prosciutto, sweet onions
TOMATO BASIL SOUP SHOOTERS, parmesan foam
LAMB SKEWERS, local seasonal jam, goat cheese

DESSERTS

MINI TOLLHOUSE COOKIE PIE
Oreo crust, white & dark chocolate chip pie with pecans & walnuts
MINI BONZO
Fudge brownie, cheesecake, chocolate mousse & whipped cream layered
MINI PECAN PIE CHEESECAKE
graham cracker crust, whipped cream, candied pecans
CHOCOLATE MOUSE SHOOTERS
Chocolate mouse, chocolate cake, chocolate cookie crumbs
MINI HOUSE MADE COOKIES
Chocolate chip, oatmeal raisin, Dutch chocolate espresso & peanut butter

Menu prices are per person, subject to change, and do not include applicable taxes, gratuities or service charges.





small bites menu

SHARED PLATES

Minimum of 10 people, each plate serves 10

Antipasto Skewers, olives, tomato, mozzarella
20

Fingerling potato chips and Roasted Onion Dip
10

Rosemary scented Parmesan Dusted Popcorn
10

Assorted Local cheeses, Crackers, Fruit Compote
30

INDIVIDUAL APPETIZERS*

COLD APPETIZERS

Waldorf Chicken Crostini
3

Deviled Egg Salad Tartlets
4

Grilled Ciabatta, Prosciutto, figs and Arugula
4

HOT APPETIZERS

Tomato Basil Soup Shooters with Parmesan foam
2

Blue Crab Fritters, Mango Mustard
6

Bacon Wrapped Shrimp, Tangerine glaze
6

**Priced per person at 1.5 pieces per person*

wine tastings & wine list

DINNER WINE TASTING PACKAGES STARTING AT \$25

Go beyond wine pairing. Add an extra dimension to your private dining event with a Murphy's Wine Tasting Package. Our trained wine staff will take you through wine flights paired with each course, and offer details about the chosen wines. An informative and unique dining addition ranging from affordable to extravagant.

WINE-BAR TASTING PACKAGES STARTING AT \$25

Take advantage of our Wine Bar/Wine Shop for your own private Wine Tasting. Seated groups of 6, or standing groups up to 17, may enjoy the warm, wine-centric ambience of Murphy's unique wine bar and wine shop while being led through a customized wine tasting by a Murphy's Wine Consultant. Packages start at just \$25 per person*, and can include an array of signature appetizers. *\$350 minimum required Sunday-Thursday, \$450 minimum Friday and Saturday before 6:30pm or after 9:00pm.

WINE GOODY BAG STARTING AT \$25

Want your guests to leave with a memory in their hands? Murphy's Wine Shop can have Wine Bottle Goody Bags ready for your guests to take with them. Easy to distribute, and take home. And who doesn't love a gift of wine?

WINE LIST

Murphy's Wine List features hand-picked selections from around the world designed to pair with Murphy's diverse menu. Ranging from affordable values, to highly allocated showstoppers, Murphy's Wine List has perfect options for every palate and budget.

Please visit: www.murphysvh.com/wine-list to see our full wine list. Wines subject to availability.

MENU HIGHLIGHTS INCLUDE:

Veuve Clicquot La Grande Dame Champagne 1999
Ramey Sonoma Coast Chardonnay 2011
Domaine Dujac Chambolle Musigny Les Gruenchers 1er Cru 1996 - Burgundy
Domaine Serene Evenstad Reserve Pinot Noir 2010 - Willamette Valley, OR
Kosta Browne Pinot Noir Russian River Valley 2010
Gaja Sito Moresco 2010 - Piedmont, Italy
O'Shaughnessy Cabernet Mt. Veeder 2009 - Napa Valley, CA
Ovid Proprietary Red 2009 - Napa Valley, CA
Dana Estates Helms Vineyard 2008 - Napa Valley, CA
Paul Hobbs Cabernet Sauvignon 2010 - Napa Valley, CA

**wines subject to change*



information

ADDRESS

997 Virginia Avenue NE.
Atlanta, GA 30306

PHONE

404.872.0904

FAX

404.872.5611

WEB

www.murphysvh.com

**EXECUTIVE CHEF**

Ian Winslade

HOURS OF OPERATION

Monday-Thursday
11am-10pm

Friday 11am-11pm

Saturday 8:30am-11pm

Sunday 8:30am-10pm

RESERVATIONS

To discuss availability and pricing, please contact our Guest Relations Manager:

JENNIFER BUNN

404.872.0904

jennifer@murphysvh.com

TERMS+CONDITIONS

Event dining space is booked on a first-come, first-served basis. A minimum food and beverage charge, per person, must be met to reserve event space. An additional room fee may be charged to reserve combined event spaces. Purchases of wine and other alcoholic beverages are additional. Reservations are secured with a signed contract and required deposit. Final menu selections and a guarantee of attendance of all guests is required 72 hours prior to the event time. The balance of all remaining charges, including applicable taxes, gratuities and service charges are to be paid in full at the completion of the event.

MENU SELECTIONS

Murphy's offers a range of pre-designed menu selections and open-bar packages. Our wine experts are available to assist with specific wine selections. Customized menu selections are subject to availability and market prices and may require more advance notice. All wine and alcoholic beverages consumed at the event must be purchased from the restaurant.

ADDITIONAL CHARGES

8% sales tax + 11% liquor tax

21% Service Charge

CAKES

We allow outside cakes for a \$3 per person plating fee.