



come together
CELEBRATE LIFE'S MOMENTS, BIG + SMALL

3 STEPS TO CREATE A *Spectacle*

1

CHOOSE YOUR GAMING STYLE

Intense Competition or Casual Connecting?

2

PREP YOUR TASTE BUDS

Hungry, Thirsty or Both?

3

SELECT EXPERIENCE ENHANCEMENTS

You're Encouraged to Explore with Curated Upgrades

INCLUDES

- ✓ Experiences Passes for every Event Guest
- ✓ Portion of event donated to a local charitable organization
- ✓ Good vibes only guarantee



MELISSA DAVIS
VP of Events +
Community Connection

JESS ROOKS
Director of Events

DIANA NECULCEA
Reservation +
Operations Specialist

Small Plates PACKAGES

CHEF-SELECTED PACKAGES

We'll choose your culinary adventure! Let Atlanta's own Chef Stuart Rogers dazzle you some of his greatest hits and best seasonal selections!

HOST-SELECTED PACKAGES

You're able to build your own culinary adventure! You can build the menu as basic or as complex as you'd like to fit your group's needs.

*Special Holiday menu packages offered seasonally



CHEF STUART ROGERS

An accomplished member of the Atlanta food scene, Chef Stuart has created a dynamic social dining program.

Small Plates PACKAGES

Small Plates options
are 2 pieces per guest
per selection

3 Selections
4 Selections

5 Selections
(40 Guest Minimum)



**ALL Small Plates
Packages Include:**

Pulled Pork
Sliders **E**

OR

Smash Burger
Sliders **E** +\$2pp

Bacon Wrapped Dates with Marcona
Almonds, Manchego and Sherry Gastrique
G

Shortrib Empanadas Smoked Beef
Shortrib and Yukon Potato with Salsa
Roja **E**

Prosciutto Wrapped Scallops **G**

Spicy Tuna Crispy Rice Japanese Chili
Mayo, Smoked Soy Sauce, Jalapeño **G**

Tillamook Pimento Cheese Wontons
with Smokey Bacon Jam and Apple Cider
Vinegar - if served without bacon jam **V**

Mini Fried Mortadella Grilled Cheese
with Chef's Gravy

Blue Crab Fritters Pickled Pepper Tartar
Sauce, Shoestring Potatoes, Lemon

Crispy Artichokes with Calabrian Chili
Aioli, Salsa Verde and Parmigiana **V G**

Citrus Marinated Chicken Yakitori
Skewers w/ Yum Yum Sauce **G**

Peach and Burrata Sourdough Toast
with Georgia Peaches, Balsamic Blueberry
Jam, Spiced Pecans, Thai Basil **V**

Classic Jumbo Shrimp Cocktail with
Yuzu Cocktail Sauce and Creamy Basil
Remoulade

Kimchi Fried Rice **VG**

Market Oysters Compressed
Watermelon, White Shoyu Mignonette,
Yuzu Pearls **G**

Hummus with Crispy Chickpeas, Roasted
Garlic, Aleppo Chili, Sesame, Olive Oil and
Warm Grilled Pita **VG**

Add Assorted Flatbreads
E

Vegetarian Options
Available

Gluten-Free Cauliflower
Crust Available Upon
Request

Experience ENHANCERS (15 Guest Minimum)

STATIONARY

Artisanal Cheeses with
Honey and Lavash Crackers
V

Stuffed Lettuce Salad
with Crispy Bacon, Pickled
Jalapeño, Cured Egg Yolk,
Buttery Breadcrumbs, Dill
Ranch

Farm Vegetable Crudite
Platter with Assorted Dips
V

Artisanal Cheeses and
Veggie Platter **G**

Seasonal Fruit Platter
with yogurt dip **V**

DESSERTS

Designed by Y3S "Sugar Mama"
Brittany Alexander

Olive Oil Cake Pops with
Lemon Glaze and Dried
Blueberry

Mini Caramel Apple Tarts

Snickerdoodle Cookies

New Orleans Style Beignets

Dessert Sampler
(20 Guest Minimum)

*"Food is our common ground,
a universal experience"*

- JAMES BEARD

Executive Chef & Director of Culinary | Stuart Rogers

Executive Sous Chef | Ryan Hart

Sous Chef | Evan Colbert

G Gluten Sensitive
V Vegetarian
VG Vegan
E Especially Filling

Drink PACKAGES

WELCOME COCKTAIL

- Start your party in style with a signature cocktail welcoming your guests

CELEBRATION TOAST

- Champagne Celebration toast

DRINK TICKETS

Priced Per Ticket

- ☐ Beer & Wine
- ☐ Beer, Wine & Well
- ☐ Beer, Wine & Premium

OPEN BAR PACKAGES

2 hours / Priced Per Guest

- ☐ Beer & Wine
- ☐ Beer, Wine & Well
- ☐ Beer, Wine & Premium



GET SOCIAL

☐ LARGE FORMAT

Serves up to 15

- Margarita
- Mojito
- Mai Tai

☐ BEER BUCKETS

Buckets with bottled or canned beer of your choice.

☐ THE CRAFTY TR33

Class it up with this Instagrammable showpiece!
Select your signature beverage(s) to be displayed.

FAQs

Is there parking?

Your 3rd Spot provides complimentary 4 hour parking at The Works. After 4 hours, guests will be charged a fee based on additional hours spent on property. The code to validate your parking in your ParkMobile App will be provided at our front desk when you enter. We encourage using Rideshare apps! your3rdspot.com/parking

Can you accommodate special dietary requests?

Y3S! Let us know ahead of time and we can work with you on menu options.

Are there age restrictions?

Evening events are 21+

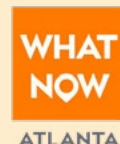
What is the maximum capacity?

A full venue buyout can hold 950 guests. The adjacent Camp area of The Works can be added for a capacity of 2000.

Are there additional add-ons?

If you can dream it, we can do it. Custom add-ons always available. We also have recommendations for DJ's, photographers, photo booths and more.

FEATURED IN



- **Best Late-Night Nosh in Atlanta**
from Jezebel Magazine
- **One of the top 3 Bars in the Country**
from Bar & Restaurant's Industry
Service Awards
- **Hottest Restaurant**
from Jezebel Magazine



MAIN LEVEL

CAPACITY

Main Level - **671 Guests**

Patio - **174 Guests**

Main Level w/ Patio -
845 Guests



MEZZANINE LEVEL

CAPACITY

Mezzanine Level - **105 Guests**

Full Venue - **950 Guests**

Add The Camp - **2000 Guests**





CORNHOLE ARENA

25ft night sky ceilings above a yard game arena with perimeter seating that can be converted to accommodate various games or feature seating for the 2 large projector screens that are perfect for branding, slideshows and videos



CABANAS

Create the perfect connection setting and be the center of attention in intimate private spaces located in the middle of the venue, including luxury seating, and analog games.



BAR / CAFE

50' full service bar with warm amber backlighting, 3 large TV's and creative casual cafe seating along with two built to connect community tables, each seating up to 18 guests at a time.



PATIO

The energy from inside flows through 15' garage doors to an outdoor green space complete with real trees, a fire pit, Y3S curated yard games, group seating and also a front row seat to The Camp during live entertainment.



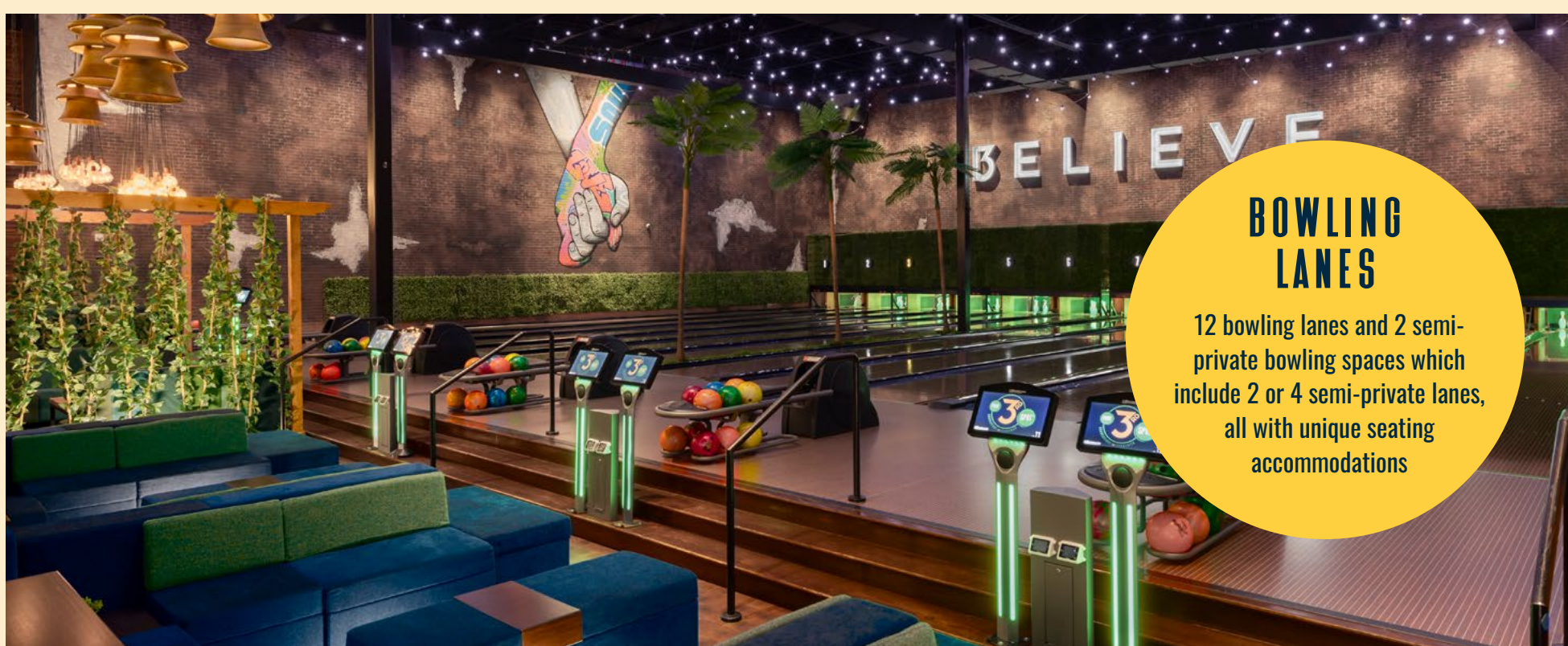
MEZZANINE

The best seat in the house for a bird's eye view of the entire facility. Includes: Curling, Shuffleboard, 2 VIP Cabanas and The Treehouse featuring private seating, a balcony fire pit as well as exclusive slide access to take you down to the patio.



LIBRARY

A warm secluded escape built for more personal connections, located under the mezzanine with projection map scoring darts, Skeece tables and shuffleboard.



BOWLING LANES

12 bowling lanes and 2 semi-private bowling spaces which include 2 or 4 semi-private lanes, all with unique seating accommodations



ARCADE

A blast from the past with 40+ classic arcade games catered to all generations