

EVENT GUIDE



NEGRIL



**30 NORTH AVENUE NE
ATLANTA, GA 30308**

**404 464 7159
www.negrilatl.com**

PRODUCTS AND SERVICES

Rhum Loft Rentals

Corporate Catering
On/Off Premise

Luncheons

Private Dining

Film Production

Negril Mobile Food Truck

Certified National Minority Supplier

NEGRIL 



NEGRIL



Thank you for considering Negril ATL to host your special event. We pride ourselves on exceeding guests' expectations through quality product and service offerings.

No event is too large or small for us. Events can be fully customized to the guest's needs or desires.

Please explore our event guide for our products and services. Simply submit your request and an event manager will contact you within 24 Hours.

An on-site visit is strongly recommended for a LOFT rental. You can conveniently [book a tour](#) here as well.

Don't see a service you would like, no problem, you can reach out directly to us at:

Email: events@negrilatl.com

Direct Dial/Text: 404 464 7159

Event & Catering Request [CLICK HERE](#)

Book A Tour [CLICK HERE](#)

*One
Love*

DINNER



PRE-FIXE DINNER OPTION

Parties for 15 to 25 guests can enjoy a Pre-Fixe Dinner at Negril ATL.

NOTE: Choice of ONE item from each course, along with one beverage per guest.

FIRST COURSE

Caesar Salad
Jerk Wings
Soup

SECOND COURSE

Negril's Oxtails (+\$5)

Slow Cooked Braised Beef with traditional side dishes of Rice & Peas complimented with Sautéed Cabbage.

Jerk Chicken

Spicy Grilled Chicken with traditional side dishes of Rice & Peas complimented with Sautéed Cabbage.

Jerk Salmon

Rum Glazed Salmon served with Hand Whipped Sweet Mashed Potatoes, complimented with a healthy Chef selected Market Vegetables.

Prime Ribeye (+\$10)

Black Angus Ribeye, Sorrel Demi Glaze served with Whipped Maple Sweet Potatoes, Sautéed Spinach and Pickled Cherry Tomatoes.

Calabash Stew

An amazing Vegan Curried Jamaican Stew is full of intense flavor. This traditional dish features traditional Jamaican seasonings, Curried Split Peas, Peppers, Yams, Carrots with a generous swirl of coconut milk.

THIRD COURSE

Mango Cheesecake
Bread Pudding

DAYS

Tuesday - Thursday: 12:00pm to 7:00pm
Friday - Saturday: 12:00pm to 10:00pm
Sunday: 12:00pm to 7:00pm

COST

Starts at \$65 per person +8.9%tax+20% gratuity. All fees are non-refundable and non-transferable once payment is received.

Children under 12 do not need to be included in the pre-fixe and can order a la carte. Limited changes are allowed up to two weeks prior.

We can also customize a prefix menu for you with preferred items. This service must be finalized and paid for one week prior to your event.

Payment: To secure your reservation, payment must be received in full at least 4 days prior to event date to have a confirmed booking.

Book Now

RESY

CATERING



CATERING

SEAFOOD

Snapper Filet (Jerk or Creole)	\$18 each
Whole Snapper (Esco or Creole)	\$29 each
Salmon Filet (Jerk Creole or Coco Curry)	\$11 each
Shrimp (Minimum order 1 dozen)	\$38 Per Dozen

PANS

Half pans serve approx. 10 guests/Full pans serve approx. 20 guests

MAIN

	Half	Full
Braised Oxtail	\$140	\$260
Oxtail Pasta	\$110	\$200
Jerk Salmon	\$125	\$240
Shrimp w/creole sauce	\$110	\$200
Jerk Chicken	\$100	\$195
Jerk Chicken all white meat	\$110	\$215
Curry Chicken	\$85	\$160
Brown Stew Chicken	\$85	\$160
Calabash Stew (Vegan)	\$60	\$100
Curry Goat	\$100	\$185

SALADS W/ DRESSING

	Half	Full
Mixed Green	\$35	\$60
Caesar	\$50	\$75
Tropical Fruit Salad	\$65	\$95

SIDES

	Half	Full
Rice & Peas	\$50	\$95
White Rice (Jasmine or Parboiled)	\$35	\$65
Creamy Grits	\$40	\$70
Roasted Potatoes	\$50	\$80
Mac & Cheese	\$80	\$140
Mom's Potato Salad	\$48	\$90
Whipped Sweet Potato	\$45	\$80
Fried Sweet Plantains	\$40	\$70
Steamed Cabbage	\$38	\$68
Market Vegetables	\$59	\$99
Corn Bread	\$30	\$60

BY THE DOZEN

Fried Festival Dumpling	\$15 Per Dozen
Coco Bread	\$40 Per Dozen
Jerk Wings	\$40 Per Dozen
Jerk Chicken Skewers	\$25 Per Dozen
Jerk Steak Skewers	\$40 Per Dozen
Codfish Fritters	\$35 Per Dozen
Coconut Shrimp	\$30 Per Dozen
Jerk Shrimp	\$30 Per Dozen
Beef Patties	\$28 Per Dozen
Collard Green Spring Rolls	\$25 Per Dozen
Ackee & Saltfish Spring Rolls	\$45 Per Dozen

SOUPS (32 OUNCES/3 SERVINGS)

Chicken & Pumpkin Soup	\$24
Coconut Carrot soup (Vegan)	\$22

CONDIMENTS

Guava Butter	\$12
Homemade Pepper Sauce	\$12
Homemade Citrus Dressing	\$12
Rum Sauce	\$12

BEVERAGES (12 Servings)

Hibiscus/Sorrel (gallon)	\$55
Ginger Beer (gallon)	\$55
Lemonade (gallon)	\$55
Fruit Punch (gallon)	\$55
Sweet Tea (gallon)	\$55

BOOK NOW



• NEGRIL •

RHUM LOFT

• ATLANTA •

Parties of 30 or more

The Rhum Loft is an exclusive dining experience. The Private Rental Space of the Rhum Loft comes fully staffed with dedicated host, servers and bartender(s). Packages are inclusive of rental, food & beverage service.

The Rhum Loft features Optional Add-ons:

- Full Bar • Audio/Video Capabilities (3hr rental of microphone, tv, speakers and amp)
- Mixing Board (for DJ or Live Band connections)
- 50" LED/Projection Screen
- Max Capacity 150

MoBay	
Per Head cost of Rental + F&B	US\$90
RHUM LOFT RENTAL (Seated):	
Half Loft	30-60 persons
Full Loft	61+ persons
FOOD & BEVERAGE	
Choose one starter:	
Caesar Salad	
Mixed Green Salad	
Chicken Soup	
Corn Soup	
Choose four STANDARD mains:	
Shrimp N' Grits	
Jerk Salmon Filet	
Jerk Chicken	
Curry Chicken	
Brown Stew Chicken	
Calabash Stew	
Choose two sides:	
White Rice	
Rice & Peas	
Mac and Cheese	
Whipped Sweet Potato	
Fried Plantains	
Choose one veggie:	
Steamed Cabbage	
Market Vegetables	
Choose one beverage:	
Fruit Punch / Sorrel / Ginger Beer	
Rum Punch / Margarita	

Kingston	
Per Head cost of Rental + F&B	US\$115
RHUM LOFT RENTAL (Seated):	
Half Loft	30-60 persons
Full Loft	61+ per
FOOD & BEVERAGE	
Choose two starters:	
Caesar Salad	
Mixed Green Salad	
Chicken Soup	
Corn Soup	
Choose two PREMIUM mains:	
Creole Snapper Filet	
Negril's Oxtail	
Curry Goat	
Shrimp w/ Creole Sauce	
Oxtail Pasta	
Prime Ribeye	
Choose two STANDARD mains:	
Shrimp N' Grits	
Jerk Salmon Filet	
Jerk Chicken	
Curry Chicken	
Brown Stew Chicken	
Calabash Stew	
Choose two sides:	
White Rice	
Rice & Peas	
Mac and Cheese	
Whipped Sweet Potato	
Fried Plantains	
Choose one veggie:	
Steamed Cabbage	
Market Vegetables	
Choose one beverage:	
Fruit Punch / Sorrel / Ginger Beer	
Rum Punch / Margarita / Pina Colada	

Negril	
Per Head cost of Rental + F&B	US\$140
RHUM LOFT RENTAL (Seated):	
Half Loft	30-60 persons
Full Loft	61+ persons
FOOD & BEVERAGE	
Choose two starters:	
Tropical Fruit Salad	
Caesar Salad	
Mixed Green Salad	
Chicken Soup	
Corn Soup	
Choose four PREMIUM mains:	
Creole Snapper Filet	
Negril's Oxtail	
Curry Goat	
Shrimp w/ Creole Sauce	
Oxtail Pasta	
Prime Ribeye	
Choose three sides:	
White Rice	
Rice & Peas	
Mac and Cheese	
Whipped Sweet Potato	
Fried Plantains	
Choose one veggie:	
Steamed Cabbage	
Market Vegetables	
Choose one beverage:	
Fruit Punch / Sorrel / Ginger Beer	
Rum Punch / Margarita / Pina Colada / Tropical Mimosa / Frozen Rum Punch	

Note: Food and beverage Add-Ons are available.

Note: Food and beverage Add-Ons can only be selected with an all-inclusive rental package.

All Events are subject to applicable Taxes and a 20% Service Charge 50% payment is due upon agreement to secure desired date Balance due 1 week prior to event date. Fees are non-refundable.

[CLICK HERE TO BOOK NOW](#)



NEGRIL

RHUM LOFT

ATLANTA



Food & Beverage Add Ons

**PASSED HORS D'OEUVRES: @ \$49
Person (2 Hour Limit)**

Select 4 menu options from the list below:

POULTRY

- Coconut Crusted Chicken Tenders
- Spicy Turkey Meatballs
- Jerk Chicken Wings

SEAFOOD

- Jerk Shrimp
- Shrimp N' Grits Spoons
- Ackee and Saltfish Springrolls
- Codfish Fritters

VEGETARIAN

- Collard Green Spring Rolls
- Grilled Vegetable Kebob
- Fresh Fruit Skewers

MEATS

- Spicy Meatballs
- Festival w/ Shredded Oxtail
- Jerk Steak Skewers
- Jamaican Beef Patties



APPETIZER BUFFET | BY THE DOZEN

Codfish Fritters	\$35 Per Dozen
Jerk Wings	\$40 Per Dozen
Jerk Shrimp	\$38 Per Dozen
Collard Green Spring Rolls	\$25 Per Dozen
Beef Patties	\$28 Per Dozen
Ackee & Saltfish Spring Rolls	\$45 Per Dozen



COGNAC



NEGRIL
RHUM LOFT
ATLANTA

Beverage Options

Alcoholic Bar Options

Option 1: Premium Open Bar (Top Shelf)

\$120 per person for a 3 hr event

Option 2: Standard Open Bar (House Liquor)

\$60 per person for a 3 hr event

**Option 3: Premium Drink Tickets @ \$18 each
(Minimum Purchase of 50)**

For Well Drinks, Beers and Wine

**Option 4: Standard Drink Tickets
(Minimum Purchase of 50)**

1. @ \$9 each for Beers
2. @ \$12 each for Wines

**Option 5: Premium Non-Alcoholic Tickets @ \$8 each
(Minimum Purchase of 50)**

For Sorrel, Ginger Beer, Fruit Punch and Sweet Tea.

Option 6: Cash Bar

Applicable liquor taxes will be added to the sales tax.

[CLICK HERE TO BOOK NOW](#)

Event Options

Round out your event with these options, available upon request:

Entertainment Options

- Option 1:** House DJ Starting at \$125 per hour
- Option 2:** Live Music or Band - Starting at \$1300/3 hours
- Option 3:** Piped in music streamed through our house sounds system included
- Option 4:** Provide your own entertainment plug and play your own source of audio/video into our house entertainment system. Full rental required.

Negril ATL Audio Platform



Behringer X32 Digital Mixer

- 32 XLR Inputs
- 16 XLR Outputs
- 6 1/4 inch TRS Balanced Inputs
- 6 1/4 inch TRS Balanced Outputs
- AES/EBU Output

In house Speakers

2x Wall Mounted QSC KW153 1000W 15 inch
3-way Powered Speaker
1x QSC KW181 1000W Powered 18 inch Subwoofer
4x Ceiling Mounted Bose Audio

Rigging Fee (non-refundable)

\$300 Reconfiguration of base room layout

FAQs

- **Decorations**

- Decorations are accepted ONLY if you have rented out a private space.
- Glitter and confetti are never allowed.
- Décor that needs to be affixed to the walls or furniture is not allowed.
- Décor for non-private parties is not allowed, however, you are welcome to bring balloons and table decorations.

- **Refund Policy**

- All confirmed events are non-refundable, & non-transferable once payment has been received.
- Limited changes can be made up to 2 weeks prior to your event.
- Final guest count is due 4 before the event.

- **Site Visit**

- Email us at events@negrilatl.com. call us at 404 464 7159 or schedule online www.negrilatl.com/events

- **Full Restaurant Rental**

- For inquiries about full restaurant rentals, please email us at events@negrilatl.com

- **Paid Parking Options**

Negril ATL does not own or are affiliated with parking facilities in the area.

- Eagle Parking - 44 North Avenue (Lot next Door)
- Inter Park - 521 Peachtree Street, Atlanta GA

BOOK NOW



Negril ATL is an ADA Compliant Facility

THIS CERTIFIES THAT

Negril Restaurant ATL LLC



* Nationally certified by the: **GEORGIA MINORITY SUPPLIER DEVELOPMENT COUNCIL**

*NAICS Code(s): 722511; 722320; 722310; 722330; 624210

* Description of their product/services as defined by the North American Industry Classification System (NAICS)

02/03/2023

Issued Date

AT246728

Certificate Number

02/28/2024

Expiration Date


**Ying McGuire
NMSDC CEO and President**


Stacey Key, President and CEO

By using your password (NMSDC issued only), authorized users may log into NMSDC Central to view the entire profile: <http://nmsdc.org>

Certify, Develop, Connect, Advocate.

* MBEs certified by an Affiliate of the National Minority Supplier Development Council, Inc.®



HAPPY CLIENTS



COGNAC



NEGRIL 

www.negrilatl.com/events