



**Making
memories
for over
30 years**





ABOUT US

Since 1991, Metrotainment Cafes & Hudson Grille have provided creative food and beverage, outstanding value, unparalleled service, memorable events and parties. Hudson Grille is an excellent choice for any gathering. Our locations feature large, warm and high-energy spaces that are perfect for cocktail parties, business lunches, receptions, rehearsal dinners, and other celebrations.

PARTIES AT OUR PLACE

MINIMUMS - Food and beverage minimums may apply to all parties. Minimums do not include tax, gratuity and/or any additional services provided. Gratuities are calculated based on the food and beverage minimum.

SERVICE CHARGES/TAXES A 20% gratuity and local tax are added to all food and beverage prices

WE BRING THE PARTY TO YOU!

We offer both drop off and full service catering.

SERVICE CHARGE/TAXES - A 10% catering fee is added to all catering packages.

DELIVERY - Minimum order of \$250 required for delivery. A suggested gratuity may be added for staff making delivery.

FULL SERVICE CATERING - A 20% gratuity and/or an hourly labor charge will be added to food and beverage total.

DROP CATERING - Serving plates, silverware and napkins are included. Additional products may be added for additional cost.



SLIDERS

ORDERS OF 20 & 40

ANGUS BEEF – 74.95/ 139.95

ANGUS BEEF WITH CHEESE – 84.95/ 149.95

BBQ CHICKEN – 59.95/ 119.95

BBQ PORK – 59.95/ 119.95

BUFFALO CHICKEN – 59.95/ 119.95

JERK SALMON SLIDERS – 79.95/ 159.95



AWARD WINNING WINGS

BONELESS -TRADITIONAL BONE-IN - CAULIFLOWER

50 PIECE \$59.95

100 PIECE \$119.95

500 PIECE \$599.95

CHOICE OF RANCH OR BLEU CHEESE

CHOICE OF UP TO 2 SAUCES

MILD – MEDIUM – HOT – BLEU CHEESE

BUFFALO BUTTER – JERK – LEMON YAKI

HONEY HOT – HONEY TERIYAKI – LEMON PEPPER

MAKER'S MARK BBQ – NASHVILLE HOT – SUGAR DADDY

HOT LEMON PEPPER – SRIRACHA BOURBON – SWEET & SPICY

APRICOT HABANERO – PINEAPPLE CHIPOTLE

HOT HONEY RANCH – SCORPION STINGER





TACOS

ORDERS OF 10 & 20

VEGAN GRINGO – 59.95 | 119.95

DE POLLO FRITO – 49.95 | 99.95

CRISPY FISH – 59.95 | 119.95

CHICKEN BLT – 49.95 | 99.95

HAWAIIAN BBQ PORK – 49.95 | 99.95

ASADA STEAK – 59.95 | 119.95

DIPS

DESIGNED TO SERVE 20;
SERVED WITH TORTILLA CHIPS

SALSA – 39.95

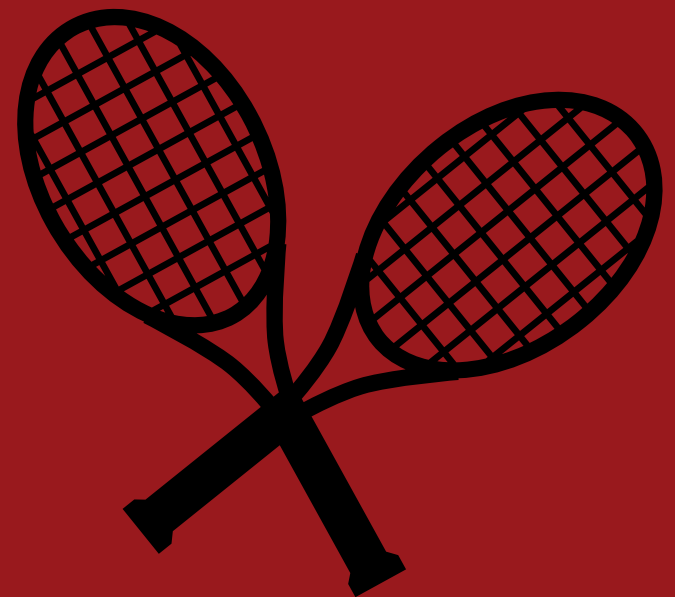
QUESO – 85.95

GUACAMOLE – 85.95

SPINACH DIP – 95.95

DIP COMBO – 85.95 (QUESO, SALSA & GUACAMOLE)

LOADED QUESO – 129.95 (GRILLED CHICKEN, STEAK & PICO)



LIGHTER FARE

DESIGNED FOR 20 GUESTS

ROASTED RED PEPPER

HUMMUS 59.95

FRUIT & CHEESE 59.95

HOUSE SALAD 29.95

CAESAR SALAD 29.95

GREEK CHICKEN BOWL 129.95

FIESTA BOWL 129.95

TERIYAKI CHICKEN BOWL 129.95

HAWAIIAN CHICKEN BOWL 129.95

GOLDEN GRAIN BOWL 129.95

EARTH ROOT BOWL 129.95



SIDELINERS

DESIGNED FOR 20 GUESTS 29.95

MAC & CHEESE

GARLIC SPINACH

JAMBALAYA RICE

SMASHED POTATOES

COLLARD GREENS

FRESH FRUIT

CHEDDAR GRITS

BROCCOLI

ROOT VEGETABLES



ALL TIME FAVS

DESIGNED FOR 20 GUESTS

PRETZEL BITES 55.95

MEGA MOZZARELLA WEDGES 119.95

BUFFALO CHICKEN EMPANADAS
119.95

CHICKEN TENDERS 119.95

SHRIMP & GRITS 169.95

MAKER'S MARK BBQ RIBS 199.95

PIGS IN A BLANKET 109.95



BUILD YOUR OWN BURGER BAR

\$17 PER PERSON

20 guest minimum

SELECTION OF ANGUS PATTIES &
GRILLED CHICKEN BREASTS
CHEDDAR, AMERICAN & SWISS
CHEESE

LETTUCE, TOMATO, RED ONION,
DILL PICKLE

CARAMELIZED ONIONS, BACON,
SAUTEED MUSHROOMS, AVOCADO
BBQ MAYO, CHILI, GHOST CHILI
MAYO, BACON MUSTARD JAM
CHOICE OF MAC & CHEESE,
POTATO CHIPS OR POTATO SALAD



TACO/NACHO BAR

STARTS AT \$16 PER PERSON
MINIMUM 20 GUESTS

SELECT TWO TACO STYLES
GROUND BEEF, GRILLED CHICKEN,
BBQ PORK,
BBQ CHICKEN, STEAK (ADD \$2),
CRISPY FISH
INCLUDES: LETTUCE,
MIXED CHEESES, PICO,
BLACK BEANS, SOUR CREAM



MAC & CHEESE BAR

\$16 PER PERSON
20 guest minimum

CREAMY CHEDDAR MAC & CHEESE
CHILI, PULLED CHICKEN & PORK
CRISPY ONIONS, TOMATOS,
JALAPENOS, SOUR CREAM,



HALF TIME BUFFET

Starters (Choose 2)

PRETZEL BITES

horseradish mustard, queso

CHIPS & DIPS

house made salsa and queso dips
with crispy tortilla chips

ROASTED RED PEPPER HUMMUS

feta, celery, carrots, kalamata olives, pita

\$18 per Guest
20 Guest Minimum



Add a 2nd
Experience
\$5 per guest

Experiences (Choose 1)

THE MAC

MAC & CHEESE BAR

Choose 1

Pulled Chicken,
Pulled Pork or
Chili

TOPPINGS

crispy onions
green onions
sour cream
bacon
tomatoes
jalapenos
jack & cheddar

GRAND SLAM

SLIDER BAR

Choose 1

Angus Beef,
Pulled Chicken or
Pulled Pork

TOPPINGS

sauteed onions
pickles
shredded lettuce
tomatoes
jack & cheddar
slaw

TOUCHDOWN

TACO/ NACHO BAR

Choose 1

Marinated Chicken,
Ground Beef or
Pulled Pork

TOPPINGS

pico
mixed peppers
sour cream
shredded lettuce
jalapenos
black beans
jack & cheddar

GAME DAY BUFFET

Starters (Choose 2)

PRETZEL BITES

horseradish mustard, queso

CHIPS & DIPS

house made salsa and queso dips
with crispy tortilla chips

ROASTED RED PEPPER HUMMUS

feta, celery, carrots, kalamata olives, pita

Mains (Choose 3)

SLIDERS

Angus Beef or BBQ Chicken



CHOICE OF TACO

(Choose 1)

Chicken BLT, De Pollo Fritto,
Gringo Beef or Gringo Vegan

HUDSON WINGS

(CHOOSE 2 FLAVORS)

mild • medium • hot • bourbon
bbq • lemon-aki • sweet & spicy •
jerk • lemon pepper



CHICKEN TENDERS

\$29 per Guest

20 Guest Minimum

Includes Ice Tea & Soft Drinks



BUILD YOUR BOWL PACKAGE

\$15 per person

PICK YOUR PROTEIN (1)

ROASTED VEGETABLES

GRILLED CHICKEN

CRISPY FRIED CHICKEN

ADOBA CHICKEN

GRILLED SALMON (ADD \$5)

GRILLED STEAK (ADD \$5)

PICK YOUR 2 SAUCES

CHIPOTLE VINAIGRETTE

TERIYAKI

PINEAPPLE CHIPOTLE

SWEET SRIRACHA HABANERO

MAPLE BALSAMIC VINAIGRETTE

HOT HONEY RANCH

HONEY HOT



PICK YOUR BASE (1)

JASMINE RICE

COCONUT RICE

JASMINE RICE & BLACK

BEANS

ARUGULA

MIXED GREENS

ADD UP TO 6 TOPPINGS

CORN SALSA CARMELIZED ONIONS

AVOCADO SWEET PEPPERS BROCCOLI

GRILLED PINEAPPLE

MANGO SALSA PICKLED RED ONION

SWEET POTATO MEDLEY WALNUTS

BOURBON APPLES CUCUMBERS

SHREDDED CARROTS

CUCUMBER-TOMATO-OLIVE SALAD

STARTING LINE UP

\$26 per Guest

20 Guest Minimum

Includes Ice Tea & Soft Drinks

Choose a Salad

Caesar

romaine, parmesan,
croutons

House

house lettuce mix, cucumbers,
tomato, mixed cheese
balsamic

Select 2 PROTEINS

GRILLED HERB BUTTER CHICKEN

CAJUN-SPINACH CHICKEN
BREAST

GRILLED SALMON

JERK SPICED SALMON

BLACKENED SHRIMP

TEQUILA-LIME MARINATED
SIRLOIN

PICK THREE SIDES

MAC & CHEESE CUCUMBER SALAD BROCCOLI
GARLIC SPINACH COLLARD GREENS MASHED POTATOES
ROASTED ROOT VEGETABLE MEDLEY FRESH FRUIT
COCA-COLA BAKED BEANS CORN ON THE COBB
POTATO SALAD

INCLUDES CHOICE OF DINNER ROLLS OR CORNBREAD



HOME RUN BUFFET



\$30 per Guest

20 Guest Minimum

Includes Ice Tea & Soft Drinks

Choose a Salad

Caesar

romaine, parmesan,
croutons

House

house lettuce mix, cucumbers,
tomato, mixed cheese
balsamic

Add a Starter

For \$3 per guest

ROASTED RED PEPPER HUMMUS

feta, celery, carrots,
kalamata olives, pita

CHIPS & DIPS

house made salsa and queso
dips with crispy tortilla chips



Select 3 Main Entree's

STIR FRY (V)

peppers, onions, rice
teriyaki - chicken on side

Lemon Greek Chicken

marinated chicken, tomato spinach
fondue, feta, grilled lemon over rice

Cajun Shrimp Pasta

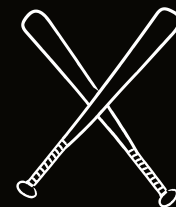
blackened shrimp, cajun cream sauce,
broccoli, tomato, parmesan cheese

Luau Sirloin

teriyaki glaze, mango salsa
over rice & broccoli

Chicken Jambalaya

spicy new orleans slow-cooked rice,
cajun andouille sausage, siracha aioli



HALL OF FAME BUFFET

Salads (Choose 1)

HOUSE

tomato, radish, jack & cheddar
cheeses, cucumber, balsamic
vinaigrette

CAESAR

crisp romaine, shaved parmesan,
house made croutons

MANGO & AVOCADO

mixed greens, fresh mango &
avocado, bell peppers, wontons,
mango-vinaigrette

Small Plates (Choose 2)

ROASTED RED PEPPER HUMMUS

feta, celery, carrots, kalamata olives, crispy
chickpeas, pita

PEACH BRUSCHETTA

grilled peaches, fresh mozzarella, basil,
balsamic reduction

PRETZEL BITES

horseradish mustard, queso

CHIPS & DIPS

salsa, queso, crispy tortilla chips

Main Attractions (Choose 3)

APRICOT SALMON

apricot habanero, salmon, garlic spinach,
jambalaya rice

GRILLED HERB CHICKEN

herb roasted butter, smashed, broccoli

SHRIMP & GRITS

sauteed shrimp, andouille sausage, corn,
peppers cheddar grits,
cajun cream sauce

LUAU SIRLOIN

angus beef, Hawaiian marinade,
teriyaki glaze,
mango salsa, rice, broccoli

BONELESS PORK LION

grilled peaches, balsamic, smashed potatoes

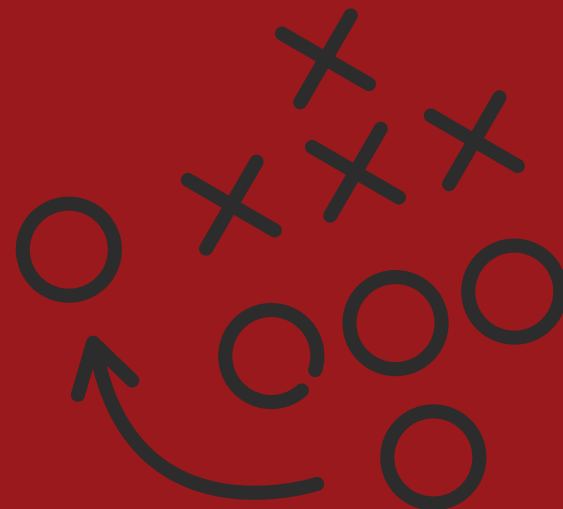
CHICKEN & WAFFLES

crispy hand breaded chicken, sweet waffles,
syrup, grilled oranges

\$35 per guest

20 guest minimum

Includes Iced Tea & Soft Drinks



ENHANCEMENTS

Available to add to buffet service
50 Guest Minimum

Experiences

Pizza

\$6 per guest

Cheese
Pepperoni
Veggie

Chinese Take Out

\$12 per guest

take out boxes, chopsticks

Mains

Sesame Chicken
Pepper Steak
Garlic Shrimp

Sides

Lo Mein Noodles
Fried Rice
Spring Rolls

Popcorn Bar

\$8 per guest

Fresh Popped
Assorted flavors & toppings

Action Stations

Require a \$100
attendant fee

Pasta

\$10 per guest

rigatoni & fettucine
(choose 2 sauces)

Cajun cream, pomodoro, alfredo, basil parmesan

Grilled Cheese

\$10 per guest

(choose 2 set ups)

Traditional

cheddar, american

Harvest

green apples, bleu cheese

The Mac

jack & cheddar,
mac & cheese

Hot Honey Peach

grilled peaches, hot honey
white cheddar cheese

Carving Station

MKT PRICE

Rosemary Tukey
Prime Rib

PRETZEL BITES

QUESO/ HORSERADISH MUSTARD

JALAPENO CHEESE BALLS

THAI CHILI SAUCE

BUFFALO EMPANADAS

RANCH CREME

HONEY GARLIC SHRIMP SKEWERS

MINI CRAB CAKES

SPICY MAYO

BEEF TENDERLOINS SMALL PLATES

SLICED TENDERLOIN OVER MASH
WITH ASPARAGUS AND DEMI GLAZE

SHRIMP & GRITS SPOON BITES

ANDOILLE SAUSAGE,
CAJUN CREAM SAUCE,
PEPPERS, CORN

CHICKEN & WAFFLES SKEWERS

BOURBON MAPLE GLAZE

SOUTHERN MEATBALLS

SWEET AND SPICY BEEF MEATBALLS

SPINACH DIP

W/ TOASTED PITA POINTS

Hors D'oeuvres

HOT HORS D'OEUVRES

Prices start at \$4 per guest

Includes 2 pieces per person

50 guests minimum per item



PIGS IN A BLANKET

SRIRACHA KETCHUP, HORSERADISH MUSTARD

CHICKEN SATAY

MARINATED CHICKEN SKEWER

LUAU KABOBS

STEAK OR CHICKEN

ONIONS, PEPPERS, PINEAPPLES, TERIYAKI

MINI CHEDDAR MAC & CHEESE CUP

W/ PULLED BBQ PORK OR CHICKEN

VEGETABLE SPRING ROLLS

THAI CHILI SAUCE

SLIDERS

BEEF, BBQ PORK, OR BBQ CHICKEN

CHILI CUP

ON TORTILLA CHIP W/ CHEESE

BACON WRAPPED JALAPENO

CREAM CHEESE

HOT HONEY BITES

PRETZEL BREADING, CHEDDAR

RUEBEN PINWHEELS

1000 ISLAND

CHICKEN KABOB

MARINATED CHICKEN, PINEAPPLE, GREEN
PEPPER ON BAMBOO SKEWER

Sweet

Hors D'oeuvres

COLD HORS D'OEUVRES

Prices start at \$4 per guest

Includes 2 pieces per person

50 guests minimum per item

CAESAR SALAD CUPS
ROMAINE, PARMESAN

PASTA SALAD CUPS

POTATO SALAD

HUMMUS CUPS
PITA, CELERY, CARROTS, FETA

CHARCUTERIE SKEWERS & CUPS
SLICED DELI MEATS & CHEESES

TOMATO & BASIL BRUSCHETTA
MARINATED WITH OLIVE OIL AND LIGHT GARLIC

BLUEBERRY & BLEU
CANIDED WALNUTS

CHICKEN SALAD MINI SANDWICHES

CARIBBEAN SHRIMP COCKTAIL
THAI CHILI COCKTAIL SAUCE

SHRIMP TACOS
CORN TORTILLA, SLAW

CEVICHE
PASSION FRUIT, SHRIMP, TOMATO,
CILATRO

ROASTED PEACH BRUSCHETTA

FRESH FRUIT CUPS

BRIE & RASPBERRY PHYLLO

PEACH COBBLER

BANANA PUDDING
VANILLA WAFER

OREO CHEESECAKE CUPS

KEY LIME PIE SHOOTERS

CHOCOLATE-DIPPED STRAWBERRIES

**DECONSTRUCTED CHOCOLATE MOUSSE
CAKE**

YOGURT WITH GRANOLA AND FRUIT

STRAWBERRY CHEESECAKE

MANGO MOUSEE



THE SWEET SPOT

Dessert Buffets



Dessert Shots

Red Velvet,
Key Lime Pie,
Chocolate Chip Cookie,
Mississippi Mudd,
Strawberry Shortcake
\$8 per guest

Assorted Petite Four

Mini Confection Cakes
\$6 per guest



Dessert Bars

Assorted lemon, reaspberry,
chocolate coconut, cheesecake
\$6 per guest



Smore's Board

Graham crackers, Marshmallows,
Assorted Chocolates
\$109



Brownie Trays

Chocolate Fudge
\$28, \$42, \$76

A La Carte

Action Stations

Require a \$100
attendant fee

Cookie Sandwich Bar

fresh cookies, vanilla ice cream
sprinkles, chocolate chips
crushed peanuts, crushed oreos
\$6 per guest

Churro Bar

melted chocolates, sprinkles
cinnamon churros, whip cream
\$5 per guest

Sundae Bar

chocolate & vanilla ice cream,
sprinkles, gummy bears, whip
cream, chocolate chips,
chocolate & caramel syrup
\$6 per guest

Chocolate Fondue

Chocolate, banannas
stawberries, pretzel sticks
\$10 per guest



Cookie Trays

Chocolate Chip
\$28, \$42, \$76

Dessert Charcuterie

berries, sweet cheese,
nuts, honey, jams
\$149





WITH
HUDSON
YOU
ALWAYS
GET
MORE



GROUP ORDERING

Have a big crowd to feed? Our group ordering option is the perfect solution. With specific dietary restrictions and personal preferences, group ordering covers all bases! Connect with one of our party specialist for a home run with your crowd!

PLACING A GROUP ORDER

MINIMUM ORDER:

10 Guest

SCHEDULE YOUR ORDER:

Reach out to an event manager and they will set up your order and provide our most recent menu for you to share.

PLACING YOUR ORDER:

Send over an excel sheet with your selections and guest names.

DIETARY RESTRICTIONS: REQUESTS

Note any special requests, allergies or dietary restrictions

ESTIMATE

You will receive an estimate for review and approval.

PAYMENT

You will receive an invoice, payment required prior to delivery.

SERVICE CHARGES/TAXES

A 10% delivery and packaging fee and local tax are added to all food and beverage prices. You have the option to provide a gratuity to your driver





BOXED LUNCHES

TAKE-OUT ONLY
TWO HOUR NOTICE PREFERRED



LEMON GREEK CHICKEN* | 18.95 entrée, caesar salad, soft drink

CHICKEN STIR-FRY* | 18.95 entrée, caesar salad, soft drink

SHRIMP & GRITS* | 20.95 entrée, caesar salad, soft drink

LUAU SIRLOIN* | 23.95 entrée, caesar salad, soft drink

WING SNACK PACK* | 17.95 six wings, cup of chili, soft drink

BURGER SNACK PACK* | 16.95 four hudson sliders, cup of chili, soft drink

COBB SALAD* | 17.95 salad, cup of chili, soft drink

BOURBON APPLE & GOAT CHEESE SALAD | 17.95 salad, cup of chili, soft drink

Breakfast Platters

MAINS

Scrambled Eggs 49.95

with Cheese 55.95

Hudson Scramble 59.95

peppers, onions, spinach,
tomato white cheddar,

French Toast 59.95

stawberries, blueberries
syrup

Pancakes 59.95

blueberries, bananas
syrup

Waffles 59.95

blueberries, bananas
syrup

Shrimp & Grits 199.95

cheddar grits, andoullie, peppers, corn,
tomatoes, cajun cream

Chicken & Waffles 169.95

nashville hot, syrup

Biscuits & Gravy 69.95

white sausage gravy



BAKED

49.95

Danishes

cheese, fruit filled

Bagels

cream cheese

Muffins

blueberry, banana

Breads

cranberry, banana, lemon

SIDES

29.95

Brunch Potatoes

Bacon (add \$10)

Fruit

Pork Sausage (add \$10)

Beyond Sausage (add \$10)



Big League

\$24.95 per person

Mains (choice of three)

Shrimp and Grits
French Toast
Chicken and Waffles
Hudson Scramble
Biscuits & Sausage Gravy

Sides (choice of two)

Bacon | Sausage | Brunch
Potatoes | Fruits | Beyond
Sausage

BUILD A BRUNCH



Coaches Continental

\$12.95 per person

(minimum 12 guests)

- Bagels with cream cheese -
- Danishes & Muffins -
- Fresh Cut Fruit & Berries -



Triple Play

\$15.95 per person
Mains

- French Toast -
- Hudson Scramble
- Biscuits & Sausage Gravy -

Sides

Bacon | Brunch Potatoes



BAR SERVICE

We have a lot of options when it comes to bar service.

Open Bar

- Host may designate price cap* -
- Host charged based on consumption -

Drink Tickets

- We provide the tickets -
- Host selects number of tickets provided -
- Host may designate price cap* -

Charge is based on consumption by the number of tickets redeemed.

Signature Drink

Work with our mixologists to create a signature cocktail for your event!

We take great pride in responsible alcohol service. Our team may discontinue alcohol service to any guest at our discretion at any time.

Cash Bar

- Individual guests are responsible for alcohol service -
- Cash and Credit Cards accepted -
- Bar spend applies to food and beverage minimum -

Bar Packages

- Wine & Beer -

\$20 per person for 2 hours
\$28 per person for 3 hours

- Premium Bar -

\$22 per person for 2 hours
\$30 per person for 3 hours
wine, beer & well drinks

- Super Premium Bar -

\$25 per person for 2 hours
\$35 per person for 3 hours

wine, beer and call brands
- Tito's, Jack & Bacardi -

- Ultra-Premium Bar -

\$30 per person for 2 hours
\$40 per person for 3 hours

wine, beer & super premium call brands
- Patron, Grey Goose & Basil Hayden

Locations



We're here to deliver the best party in Atlanta! Our facilities are capable of handling large parties into the hundreds. You want a private dining room? Done. You want a patio? Done. How about an outdoor bar? We've got it. Need a big screen TV and audio/video equipment? No problem. We consistently host some of Atlanta's best parties, including birthdays, holiday parties, corporate meetings and events, alumni groups, bar and bat mitzvahs, graduations and more.



Downtown

120 Marietta Street
Atlanta, GA 30303
404-221-0102



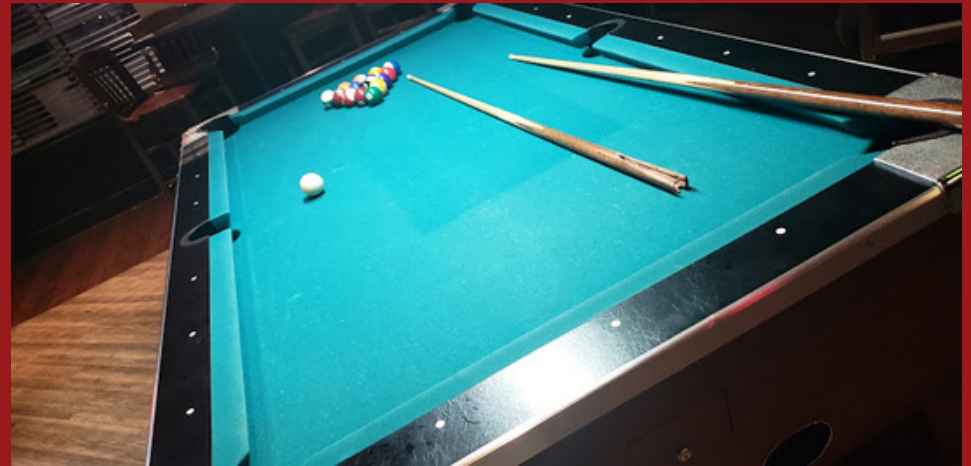
Our most intimate Hudson Grille is walking distance from hotels, Centennial Park, Mercedes-Benz Stadium, State Farm Arena and Georgia World Congress Center. The restaurant can handle seated parties up to 120 (160 cocktail) and the covered year round patio can accommodate 100 seated guests (150 cocktail).



Kennesaw

2500 Cobb Place Lane
Kennesaw, GA 30144
770-429-2500

Kennesaw features several party rooms with HDTV's and projectors, large bar with 50 draft beers, pool tables, shuffleboard, video games, plenty of parking, and private dining from 12 to 150 guests!



*Let's
Celebrate*

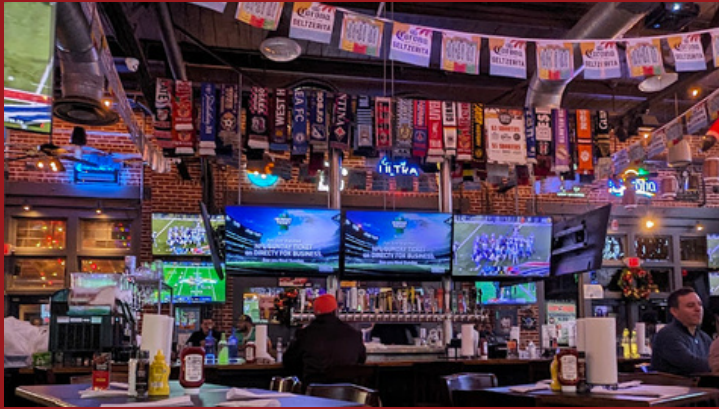


Little Five Points

351 Moreland Ave.

Atlanta, GA 30307

404-233-0313



This stunning Hudson Grille, with multiple event spaces for groups of 10 to 1000. Industrial meets Garden, two beautiful patios with unique feels, one western with various cactai and



foilage with an artistic fountain, one with a French southern fountain from New Orleans, iron worked fencing surrounding the bricked area.

Coming soon; The Sky Box boasts views of the Atlanta skyline while providing an exclusive venue for large scale events with private entry.



Midtown

942 Peachtree St.
Atlanta, GA 30309
404-892-0892



Located in the heart of Midtown, blocks away from Georgia Tech campus! This location features an upper and lower level (each with their own massive bar), an large patio running alongside Peachtree St. and private dining for groups of any size. We can handle groups up to 500 people!



Our largest location yet, this location features several private party rooms equipped HDTV's and projectors, as well as their own private bars. A first for Hudson Grille, this location features game rooms complete with billiards, darts, shuffleboard, video games and more! From intimate parties to huge blowouts, we are your Sandy Springs party headquarters. We can handle groups up to 800 people!

Sandy Springs

6317 Roswell Road,
Sandy Springs, GA 30328
404-554-8282



Tucker

2075 Northlake Pkwy,
Tucker, GA 30084
678-395-7342



Tucker features several party options, with semi-private dining rooms, a gaming area, and patio. Tucker can handle groups of 30 in the bar area, 25 in the back dining room, 50 in the main dining room and 75 on the patio –or rent the whole place out with 180 of your closest friends.

BEST PARTIES, PERIOD!

