



Private Events

Any Event, Any Occasion... Rehearsal Dinners, Bridesmaid Luncheons, Baby Showers, Business Meetings, Corporate Events and Social Celebrations. The Mill Kitchen & Bar has 5 separate event spaces to meet your special event needs. Enjoy working with our dedicated events team who will ensure that your social occasion runs flawlessly. Celebrating your special event with The Mill Kitchen & Bar will take the hassle out of planning, leaving you free to enjoy the day without a worry.



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PRIVATE & SEMI-PRIVATE SPACES

<u>ROOM</u>	<u>TYPE</u>	<u>CAPACITY</u>
THE LOFT	PRIVATE	60 GUESTS
PARK ROOM	SEMI-PRIVATE	30 GUESTS
BARRINGTON	PRIVATE	50 GUESTS
BAR	SEMI-PRIVATE	35 GUESTS
MAIN DINING ROOM	PRIVATE	65-100 GUESTS



The Mill Kitchen & Bar Special Event Rooms

The Park Room (30 Guests)

Located on the Eastern Side of the restaurant, the Park room is the perfect setting for any social celebration. The Park Room is our smaller outdoor patio which is temperature controlled with heaters and fans. The room has a very natural(outdoor) feel with plants and stones, and has a beautiful view of the Historic Roswell Square.

Lunch (\$75 Room Fee, and \$500 Minimum) / Dinner (\$100, and \$750 Minimum)

The Bar (35 Guests)

From cocktails to heavy appetizers, our beautiful granite topped bar will be the perfect spot for your next social gathering. The Bar opens out to our 2,000 square foot patio and is perfect for mingling with friends or an intimate cocktail hour.

(\$150 Reservation Fee, and \$1500 Minimum)

Barrington Room (50 Guests)

Another renovated space at The Mill will be a familiar one as well. The Mill's current Dining Room will now be turned into a private event space. The Barrington Room at 1,200 sq. ft. will offer a great atmosphere with the floor to ceiling windows. Fitting up to 45 people, this space will be great for plated/buffet dinners, or mingling cocktail events.

Lunch (\$100.00 Room Fee and \$750.00 Minimum) / Dinner (\$200.00 Room Fee and \$2,500.00 Minimum)

*Pricing is subjected to change

The Loft (60 Guests)

Located on the second floor of our building, this room is completely private from the whole restaurant and is 2,100 Sq ft. The Loft has an intimate setting wonderful for hosting Rehearsal Dinner. The Loft follows the feel of the rustic décor downstairs, with wood paneling lighting and wooden details.

Lunch (\$100.00 Room Fee and \$750.00 Minimum) / Dinner (\$200.00 Room Fee and \$1,500.00 Minimum)

Main Dining Room (65-100 Guests)

With being one of The Mills newest rooms, the Main Dining Room is 2,300 sq. ft. and will turn into the perfect place for larger private events. The Main Dining Room is located on the North side of the restaurant. It will have a rustic and industrial feel to it with solid dark stained tables and lighter stained floors. This room is located close to our main bar with easy access to the restrooms. The capacity in this room is 65-100 guests and will accommodate plated or buffet style options.

Lunch (\$250.00 Room Fee, and \$1500.00 Minimum) / Dinner (\$400.00 Room Fee, and \$8,000 Minimum)

*Pricing is subjected to change

General Details

In order to secure the date of your event, a deposit of \$250.00 will be required for all morning and lunch events, and a \$500 deposit for evening events. All deposits are **non-refundable**. In addition, if a cancellation occurs within 30 days of your event an additional fee of 50% of your quoted event amount will also be charged.

Sales Minimums

Park Room – Food & Beverage – **Morning/Lunch \$500 and Evening \$750***

The Bar – Food & Beverage – **Morning/Lunch \$250 and Evening \$1500***

The Loft – Food & Beverage – **Morning/Lunch \$750 and Evening \$1500***

Barrington Room – Food & Beverage – **Morning/Lunch \$750 and Evening \$2500***

The Main Dining Room- Food & Beverage- **Morning/Lunch \$1500 and Evening \$8000***

*Minimums do not include 7% Tax on Food, Wine and Beer, 10% on all Spirits, 20% Gratuity, and Room Fees. Failure to meet the guaranteed minimums will result in an additional fee amounting in the difference and charged to the credit card provided for the initial deposit.

Private Event Durations

When booking an event with us a 4 hour window will be given for your event, and when requested may be given an additional 2 hours prior, to set up or decorate. Any additional time after the event will incur a fee of \$100 per hour.

Parking & Valet

The Mill Kitchen and Bar's parking lot can fit up to fifty cars however, and during your event this parking lot will be shared with the guests dining in the restaurant. If your event has more than 40 guests and you would like to guarantee parking, valet can be provided at an additional charge of **\$165.00**.

Guarantee

A final guaranteed number of guests will be required 14 days prior to your event. If this is not possible, the guest count on the signed contract will be used as the guaranteed amount.

Food Option Guarantee

For all plated events, guest's entrée selection must be completed no later than 14 days prior to the event. In the event that guest count is not received, an additional 20% percent fee will be added to the entrée section of the signed quoted amount.

Payment

All events are billed as one check only. State and local taxes (7%) on Food, Wine and Beer, (10%) on all spirits, and a (20%) gratuity are applied to all charges incurred during the event. Rental items are subject to tax. Final payment is due at the conclusion of the event. We accept most major credit cards. We do not accept checks unless prior approval is given from the Event Coordinator.

Appetizers

Hor d'oeuvres Priced Per Dozen

Hummus \$24

Red Pea and Tahini Hummus with Sun Dried Tomato Tapenade, Toasted Pita Bread and Veggies

Deviled Eggs \$24

House Made Deviled Eggs served with Candied Bacon, Mustard Seed Caviar, Paprika, and Chives

Mini Crab Cakes \$48

Jumbo Lump Blue Crab Meat served with Cilantro-Jalapeno Aioli

Pimento Cheese Fritters \$36

Our Signature Homemade Pimento Cheese Fried to Perfection served with The Mill's Comeback Sauce

Pulled Pork Sliders \$36

Slow Braised Pork, Shredded and Tossed in The Mill's Signature BBQ Sauce, Coleslaw

The Mill Meatballs \$36

Traditional Beef Meatballs served with the Mill's Signature House Made BBQ Sauce

Cucumber Sandwiches \$24

Served with a Dill Cream Cheese

Crudit  Platter \$24

Seasonal Raw Vegetable Platter with House Made Ranch Dipping Sauce

Seasonal Bruschetta \$24

Strawberry or Seasonal Peach Bruschetta served with Toast Points

Chicken Salad Sliders \$36

House-Made Chicken Salad with Celery, Dried Cherries, and Pecans served with Bibb Lettuce and a sliced Red Tomato

Chicken Sliders \$36

Local Grilled or Fried Chicken Breast served with White Cheddar and Choice of Sauce (Ranch, BBQ, or Honey Mustard)

Bistro Filet & Bleu \$60

Grilled Bistro Filet, Drizzle of Bleu Cheese Dressing and a Drizzle of Balsamic Reduction

Smoked Salmon Crostini \$36

Served with a Dill Cream Cheese Spread on Toast Points

Fried Calamari \$48

Hand Breaded In-House served with Pickled Peppers and Jalapeno-Cilantro Aioli

Shrimp/Chicken Kabobs \$48

Georgia Coastal Shrimp and Local Chicken Breast Grilled

Cheeseburger Slider \$36

Certified Angus Beef, Cheddar Cheese, and House Pickles

Veggie Sliders \$36

Grilled Bell Peppers, Arugula, House Made Ranch, and Crumbled Goat Cheese

Charcuterie Board \$48

Heywood Provision's Prosciutto Capicola, Salami, and Pepperoni. Locally Sourced Bleu Cheese, Goat Cheese, and Brie, In House Pickled Vegetables, Seasonal Preserves and Toast Points

Plated Dinner Options

Pre-Selected Menu – Three Course Meal \$35-50
Salad, Entrée, & Dessert

Salad Selection

Choose One

Mixed Green

Local Field Greens, Tomatoes, Cucumbers, Onions, Shredded Gruyere and Brioche Croutons
Choice of House Made Ranch or Balsamic Vinaigrette

Southern Caesar

Swiss Chard, Shredded Parmesan Cheese, Brioche Croutons
House Made Caesar Dressing

Tier 1 Entrée Selection

Choose Two **\$35** or Choose Three **\$40**

**Starches and Vegetables can be interchanged within their Tier*

**Entrees can be selected from both tiers for the tier 2 pricing*

Roasted Chicken Breast

Herb Roasted Chicken Breast, Herbed Mashed Potatoes, and Sautéed Green Beans

Shrimp and Grits

GA Coastal Shrimp, Heywood Provisions Andouille Sausage and Tasso Ham, Vidalia Onions, Tim and Alice's Red Mule Gouda Grits and a Low Country Sauce

Fried Chicken

Local Mar-Jac Farms Fried Chicken Breasts, Yukon Gold Mashed Potatoes, Grilled Asparagus, Topped with Black Pepper Gravy

Braised Short Ribs

Certified Prime Boneless Braised Short Ribs, Tim and Alice's "Red Mule" Gouda Grits, and Bacon Braised Local Collard Greens

Bistro Filet

6-8oz Bistro Filet Prepared Medium and Sliced for Presentation, Herb Mashed Potatoes, Grilled Asparagus, and Topped with House Steak Sauce

Pan Seared Seasonal Salmon

Wild Caught Salmon with Citrus Glaze, Jasmine Rice, and Grilled Local Asparagus

Seafood Tagliatelle

GA Coastal Shrimp, Blue Crab, Cold Water Lobster, House Tagliatelle, White Wine, Shallots, Garlic, Fresno Chili, Lobster Infused Tomato Sauce

BBQ Pulled Pork

House Braised Pork, Shredded, Served With the Mill's Famous House Made BBQ Sauce

The Mill Meatloaf

Certified Angus Beef and Wild Mushroom Meatloaf, Herb Mashed Potatoes, Honey Glazed Carrots, and Topped with a House Brown Gravy

Tier 2 Entrée Selection

Choose Two **\$45** or Choose Three **\$50**

*Starches and Vegetables can be interchanged within their Tier

**Entrees can be selected from both tiers for the tier 2 pricing*

Maryland Style Crab Cakes

Tri-Colored Fingerling Potatoes, Roasted Corn Salad, Heywood Provision's Andouille Sausage, Charred Onion Aioli, Topped with Crab Boil Emulsion

Catch of the Day - (Changes Seasonally)

Pan Seared Red Snapper, Cajun Dirty Rice, Sautéed Zucchini, and topped with a Crawfish Cream Sauce

Cornish Game Hen

Roasted Cornish Game Hen, Whipped Sweet Potatoes, and Sautéed Green Beans topped with Chipotle Maple Glaze

Sliced BBQ Pork Loin

BBQ Pork Loin served with Whipped Sweet Potatoes, Slow Cooked Collard Greens and topped with Chipotle Maple Glaze

Herb Roasted Airline Chicken Breast

Roasted Airline Chicken Breast over Yukon Gold Mashed Potatoes, Haritco vert, and a Chicken Jus

NY Strip

Grilled NY Strip presented Medium served with Herb Mashed Potatoes, Sautéed Green Beans and topped with a Red Wine Demi Glaze

Filet Mignon

Grilled Filet Mignon presented Medium served with Herb Mashed Potatoes, Sautéed Green Beans and topped with a Red Wine Demi Glaze

Shrimp Scampi

GA Coastal Shrimp, Garlic, Shallot, Red Chili Flake, Lemon Juice, Butter, White Wine, Tagliatelle

House Made Desserts

Choose One; Additional Options \$5 per Person

Flourless Chocolate Torte

Bread Pudding

Banana Pudding

Mississippi Mud Pie (Coffee Infused)

Carrot Cake

Seasonal Cheesecake

Seasonal Cobbler

Dinner Buffet Options

Includes Salad Bar, Entrée, Starch, Vegetable and Dessert \$36 Per Person.
20 Person Minimum, plus tax (7%) and gratuity (20%) will be added to all Selections.
*All Buffets are for 50 guests or under

Salad Bar

Mixed Greens

Local Field Greens, Tomatoes, Cucumbers, Brioche Croutons, and Gruyere Cheese
Choice of House Made Ranch Dressing or Balsamic Vinaigrette

Entrée Option: Choose Two

Additional Options; \$8 per Person

Roasted Boneless Chicken
BBQ Boneless Chicken
Braised Boneless Short Rib

Seasonal Salmon
Bistro Filet
Shrimp Scampi

BBQ Pulled Pork
BBQ Pork Loin
Shrimp & Grits

Starch Options: Choose One; Additional Options Will Increase the Price by \$5

Southern Mac N Cheese, Herbed Mashed Potatoes, Roasted Herb Potatoes, Loaded Mashed Potatoes, Mushroom Risotto, Jasmine Rice, Cajun Dirty Rice, Whipped/Roasted Sweet Potato, Gouda Grits

Vegetable Options: Choose One; Additional Options Will Increase the Price by \$5

Roasted Brussel Sprouts, Garlic Sautéed Green Beans, Honey Glazed Heirloom Carrots, Grilled Local Asparagus, Sautéed Zucchini, Sautéed Seasonal Squash, Slow Cooked Collard Greens
Green Bean Casserole

Dessert Options: Choose One; Additional Options Will Increase the Price by \$5

Banana Pudding, Mississippi Mud Pie, Flourless Chocolate Torte, Bread Pudding, Carrot Cake, Seasonal Cheesecake, Seasonal Cobbler

Bring Your Own Outside Dessert/Cake Cutting Fee is \$2.00 per Person

Brunch Buffet Options

Includes Egg Style, Protein Choice, Starch Option, and Add-On's; \$18.00 Per Person

Eggs:

Scrambled
With Cheese + \$.50

Protein; Choose One; Additional Options Will Increase the Price by \$4

Apple Wood Smoked Bacon
Local Smoked Sausage Links
Heywood Provision's Country Ham

Starch; Choose One; Additional Options Will Increase the Price by \$4

Breakfast Potatoes with Roasted Onions and Bell Peppers
Tim and Alice's "Red Mule" Gouda Grits

Included:

Home Made Biscuits w/ Jam and Butter

Seasonal Fruit Tray

Add-On's Per Person:

In Addition to the \$18 per Person

French Toast with Powdered Sugar \$3.00
Buttermilk Waffles \$3.00
Georgia Eggs Benedict \$5.00
Mixed Greens Salad \$3.00

Alcoholic Drinks

Alcoholic Drinks are not served on Sundays until 12:30PM

Mimosas \$7 per Mimosa

Bloody Mary's \$3 added to the price of selected vodka

Bar Information

Choose One, plus tax (7%) for beer and wine, (10%) for sprits, and (20%) gratuity will be added to all packages

Choose One of these Options:

#1 Consumption; Cost Based on Beverages Consumed

#2 Limited Consumption, Limit set for a Specific Dollar Amount

#3 Drink Tickets; Selected Number of Tickets Per Guest. Final Amount is based on Tickets Used.

#4 Open Bar; Per Person; Per Hour

Bottle Beer & House Wine: 1 Hour - \$20 per person, 2 Hour - \$28, 3 Hour - \$32
House Spirits, Bottle Beer, & House Wine: 1 Hour - \$25, 2 Hour - \$33, 3 Hour - \$39
Call Brand, Bottle Beer, House Wine: 1 Hour - \$28, 2 Hour - \$36, 3 Hour - \$42
Premium Brand, Bottle Beer, House Wine: 1 Hour - \$32, 2 Hour - \$40, 3 Hour - \$46

#5 Cash Bar; (Cash/Card)

Wine: Red: Cabernet Sauvignon, Pinot Noir, Merlot
White: Chardonnay, Sauvignon Blanc, Pinot Grigio
(Choose Four) \$6.00 Per Glass

Beer: Budweiser, Bud Lt, Coors Lt, Miller Lt, Michelob Ultra, Corona, Corona Lt., Yuengling, Blue Moon, Sweetwater 420
(Choose Four) \$5.00 Per Beer

The Mill will provide personalized beer or wine selection for a pre-paid case/bottle charge.

House Liquor: Pinnacle Vodka, Pinnacle Gin, Calypso Rum, El Capitan Tequila, and Four Roses Bourbon
\$5.00

Call Brand: Ketel One Vodka, Tanqueray Gin, Bacardi Silver Rum, Tres Agaves Silver Tequila, and Maker's Whiskey
\$7.00

Premium Brand: Grey Goose Vodka, Nolet's Gin, Bayou Rum, Patron Silver Tequila, and Crown Royal Whiskey
\$9.00

Lunch Packages

Day Time Only

20 Person Minimum plus tax (7%) and gratuity (20%) will be added

Lunch Buffet Options

\$25 per Person

Salad, Entrée, Starch, Vegetable and Dessert

Salad

Mixed Greens

Local Mixed Greens, Tomatoes, Cucumbers, Brioche Croutons, and Gruyere Cheese
Choice of House Made Ranch Dressing or Balsamic Vinaigrette

Entrée Options:

Choose One; Additional Options Will Increase the Price by \$5

Roasted Boneless Chicken
BBQ Boneless Chicken
Balsamic Glaze Chicken

Pan Seared Salmon
Chicken Teriyaki Stir Fry
BBQ Pulled Pork

Stuffed Pork Loin
Shrimp & Grits
Braised Boneless Short Rib

Starch Options:

Choose One; Additional Options Will Increase the Price by \$5

Southern Mac N Cheese, Herbed Mashed Potatoes, Roasted Herb Potatoes, Loaded Mashed Potatoes, Mushroom Risotto, Jasmine Rice, Cajun Rice (Assorted Bell Peppers, and Onion), Whipped/Roasted Sweet Potato, Gouda Grits

Vegetable Options:

Choose One; Additional Options Will Increase the Price by \$5

Roasted Brussels Sprouts, Garlic Sautéed Green Beans, Honey Glazed Heirloom Carrots, Grilled Local Asparagus, Sautéed Zucchini & Seasonal Squash, and Slow Cooked Collard Greens, Green Bean Casserole

Dessert Options:

Choose One; Additional Options Will Increase the Price by \$5

Banana Pudding, Mississippi Mud Pie (Coffee Infused), Flourless Chocolate Torte, Bread Pudding, Carrot Cake, Seasonal Cheesecake, Seasonal Cobbler

Outside Dessert/Cake Cutting Fee is \$2.00 per Person

Sandwich Buffet

\$25 per Person

Sandwich, Salad, Side, and Dessert

Sandwich Options

Choose 3: Additional Options Will Increase the Price by \$5

Pimento Cheese BLT - House Made Pimento Cheese, Applewood Bacon, Fresh Bibb Lettuce, and Local Sliced Tomato on toasted Sourdough

Chicken Salad Sandwich - Local Grilled Chicken Breast Meat, Dried Cherries, Celery, Roasted Pecans, Bibb Lettuce and Sliced Tomatoes served on a Local Croissant

Veggie Sliders - Grilled Roasted Bell Pepper, Fresh Arugula, Goat Cheese Crumbles, House Made Ranch, and served on Local Sunflower Multigrain Bread

Cucumber Tea Sandwiches - Local Cucumbers, Chive Cream Cheese, and served on Local Sourdough

The Mill Club - Country Ham, Roasted Turkey, White Cheddar Cheese, Applewood Bacon, Bibb Lettuce, Sliced Tomato, and Avocado Aioli, served on Local Sourdough

Southern Reuben - Local Pastrami, and Corned Beef, House Made Coleslaw, Swiss Cheese and House Reuben Sauce served on Marble Rye

Pulled Pork Sliders - House Braised and Shredded Pork, BBQ Sauce, Coleslaw and house pickles served on a local slider bun

Cheese Burger Sliders - Certified Angus Beef Patty, Cheddar Cheese, and House Made Pickle served on local slider bun

Mixed Greens Salad

Local Field Greens, Tomatoes, Cucumbers, Brioche Croutons, and Gruyere Cheese
Choice of House Made Ranch Dressing or Balsamic Vinaigrette

Side Options

Choose 2: Additional Options Will Increase the Price by \$2

Pasta Salad - Penne Pasta, Goat Cheese, Olives, Cucumbers, Peppers, Italian Vinaigrette

Potato Salad - Red Potatoes, Hard Boiled Eggs, Onions, Celery, Mayonnaise

Fruit Tray - Seasonal Selection

Dessert Options

Choose One: Additional Options Will Increase the Price by \$2

Fresh Baked Cookies - Chocolate Chip or Oatmeal Raisin

Fresh Baked Brownies

Banana Pudding - Cookie Topping

Seasonal Cobbler

Linens & Decorations

Color Choices

Linen:

Ivory, Brown, White

Napkins:

Ivory, Brown, White

*If you prefer a different color or size, we will be happy to rent linens for your event for an additional charge



Decorations

Prices Vary; Ask Event Coordinator for Details

Burlap Runners
Mason Jars
Lanterns
Fresh Cut Flowers
Twine Wrapped Wine Bottles
Wood Cores

Buyout Package

The Mill Kitchen and Bar does offer a buyout of its full service restaurant any day of the week. Please speak with your event coordinator for more details. Prices are listed below.

All Prices Do Not Include Tax or Gratuity (22%)

Monday: Minimum \$3,000 for Night, \$5,000 for All Day

Tuesday – Thursday: Minimum \$7,500 for Night, \$10,000 for All Day

Friday & Saturday: Minimum \$18,000 for Night, \$22,000 for All Day

Sunday: Minimum \$8,000 for Night, \$12,000 for All Day