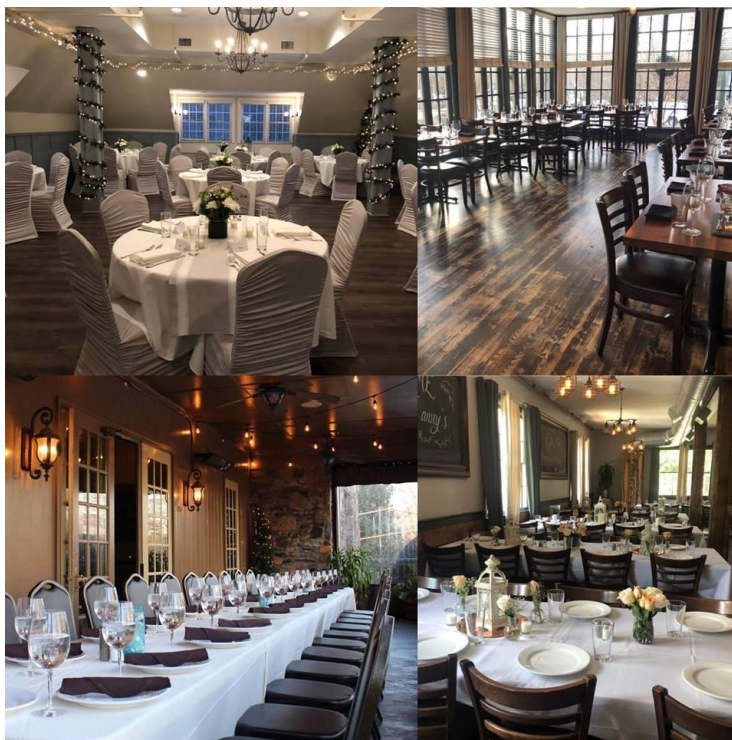




## Private Events

Thank you for considering The Mill Kitchen & Bar to host your special event. Our restaurant carries quintessential southern charm throughout all its private event rooms. Vintage charm meets gourmet farm to fork fare and culinary inspired cocktails to create the perfect backdrop for wedding ceremonies, receptions, rehearsal dinners, milestone birthdays, corporate events, showers and luncheons. Our in-house professionals will customize each event from the menu to the design to create a flawless experience for every guest. Our event manager will be happy to arrange a guided tour of The Mill Kitchen & Bar and answer any questions you might have.

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Chloe Davey – Events Director – 678-207-8162  
TheMillKitchenAndBar.Com

# The Mill Kitchen & Bar Special Event Rooms

## The Porch (10-30 Guests)

Located on the Eastern Side of the restaurant, the Porch is a private event space with the perfect setting for any social celebration. The space is temperature controlled with heaters and fans but does have some seasonality restrictions. The room has a very natural outdoor feel with plants and stones. The Park room has a beautiful view of the Historic Roswell Square.

**Lunch Mon-Sun (\$75 Room Fee, and \$500 Minimum) / Dinner Sun-Thurs (\$100 Room Fee, and \$500 Minimum. Sat-Sun \$1000 Minimum \$100 Room Fee)**

## The Back Bar (20-40 Guests)

From cocktails to heavy appetizers, our beautiful granite topped bar will be the perfect spot for your next social gathering. To back bar is portion of our main bar.

**(\$75 Reservation Fee, and \$750 Minimum)**

## Barrington Room (20-50 Guests)

One of the most familiar spaces at The Mill Kitchen & Bar is The Barrington Room a 1,200 sq. ft. private dining space. It offers a great atmosphere with the floor to ceiling windows, beautiful stonework, and stunning wood tables. It brings modern and southern charm together to make a perfect combination. Fitting up to 50 people, this private space will be great for plated/buffet dinners, or mingling cocktail events.

**Lunch Mon-Sat (\$100.00 Room Fee and \$1,250.00 Minimum) Sunday Brunch (\$100 Room Fee and \$2000 Minimum) / Dinner (\$200.00 Room Fee and \$2,500.00 Minimum)**

## The Loft (20-60 Guests)

Located on the second floor of our building, the loft is completely private from the whole restaurant. At 2,100 Sq ft. The Loft has an intimate setting wonderful for hosting Rehearsal Dinners or Engagement parties. Recent upgrades have made this space the number one event room at our location.

**Lunch - \$100.00 Room Fee and \$750.00 Minimum. Dinner Sat-Sun \$200.00 Room Fee and \$1,500.00 Minimum. Monday-Thursday - \$200 Room Fee and \$1250 Minimum**

## The Bulloch Room (40-90 Guests Plated) (Up to 125 Mingling)

At 2,300 sq. ft. The Bulloch room is the largest of our event spaces and easily transforms into the perfect place for larger rehearsal dinners, and gatherings. The room is full of rustic and industrial details to make it easy to transform your event into a relaxed atmosphere that everyone enjoys. This room is designed spacious enough for you have live entertainment or dancing space.

**Lunch (\$250.00 Room Fee, and \$2000 Minimum)**

**Sunday Brunch \$250 Room Fee \$4000 Minimum/**

**Dinner Sunday-Thursday (\$400.00 Room Fee, and \$5,000 Minimum)**

**Friday-Saturday (\$400 Room Fee and \$7,000 Minimum)**

# General Details

In order to secure the date of your event, a deposit of **\$200.00** 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 you will be charged the minimum that is set for your selected room.

## Sales Minimums

The Porch – Food & Beverage – **Morning/Lunch \$500 and Evening \$500 (M-T) \$1000 (Fri-Sat)**

The Back Bar – Food & Beverage – **Morning/Lunch \$500 and Evening \$750**

The Loft – Food & Beverage – **Morning/Lunch \$750 and Evening \$1500 (Fri- Sat) \$1250 (M-T)**

Barrington Room – Food & Beverage – **Morning/Lunch \$1,250 Brunch - \$2000 and Evening \$2,500\***

The Bulloch Room - Food & Beverage- **Morning/Lunch \$2000 Brunch \$4000 and Evening \$7000 (Fri – sat) \$5000 (M-T)**

\*Minimums do not include 7.75% 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. Staff will be available to assist two hours before the event.

**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, during your event this parking lot will be shared with the guests dining in the restaurant. If your event has 40 guests or more, a valet cost of **\$175** will be added to your parties' total. This does not include tip for valet staff. This is to guarantee that your guests will have available parking in the valet lot.

## Guarantee

A final guaranteed number of guests will be required 10 days prior to your event. If this is not possible, the highest 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 10 days prior to the event. In the event that guest count is not received the food choices will be selected for you.

## Payment

State and local taxes (7.75%) on Food, Wine and Beer, (10.75%) 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 12 People (2PP)

2019 Private Event Packet

**Gourmet Dips \$36****(One Flavor)**

Caramelized Onion Dip, Spinach & Artichoke or Black Bean Dip  
Served With House Made Pita Chips and a Crudité Vegetable Medley

**Soup Shooters \$45****(One Flavor)**

Tomato Basil Soup with Grilled Cheese Bite, Lobster Bisque or Butternut Squash Soup Shooters

**Sliders \$60****(Min 1Dz Per Flavor)**

Nashville Hot Chicken, House Braised Short Ribs, Mill Burger Sliders, Smoked Salmon and Cucumber Sliders or Chicken Salad Sliders

**Pimento Cheese Fritters \$42**

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

**Grilled Vegetable Platter \$36**

Chefs Daily Selection of farm fresh Vegetables, drizzled with a Pesto and Balsamic Glaze

**The Mill Meatballs \$42**

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

**Deviled Eggs \$36**

Traditional House Made Deviled Eggs – Bacon & Chives

**Lobster Toast \$56**

Butter Poached Lobster Salad served with Avocado on Toast Points

**Mini Crab Cakes \$56**

Jumbo Lump Blue Crab Meat served with a Cilantro & Jalapeno Aioli

**Crostini \$56****(One Flavor)**

Smoked Salmon Served with a Dill Cream Cheese, Shaved Red Onion and Boiled Egg, Topped with Capers on Toast Points

Or Ham Rilette with Whole Grain Mustard and Pickled Cipollini's

**Bruschetta Selection \$42****(One Flavor)**

Tomato Bruschetta, Strawberry Goat Cheese Bruschetta, Mushroom or Onion Bruschetta served on Toast Points

**Tart Bites \$42****(One Flavor)**

Pear & Brie, Bacon & Blue, or Andouille and Smoked Gouda Filo Cup Bites

**Shrimp Cocktail \$56**

Georgia Coastal Shrimp served with house made Cocktail Sauce

**Stuffed Baby Vegetables \$48**

Crab and Parmesan Stuffed Baby Vegetables

**Meat & Cheese Platter****\$8 Per Person**

Seasonal Selection of Meats & Cheeses paired with Cornichons

**Bacon Wrapped Scallops \$60**

Balsamic Drizzle

**Country Fried Pork Bites \$42**

Mustard Vinaigrette

**Devils on a Horseback \$42**

Blue Cheese Stuffed Dates, Wrapped in Smoked Bacon

**Chicken & Waffle Skewers \$48**

Fried Chicken Served on a Buttermilk Waffle with Maple Drizzle

**Crab Hushpuppies \$48**

With Ancho Chili Corn Sauce

**Grilled Prosciutto Wrapped Asparagus****- \$42**

Drizzled with Aged Balsamic

**Cheesecake Topping Bar****\$8PP**

New York Style Cheesecake with a Variety of Toppings served Candy Bar Style

**Dessert Bites \$MKT PRICE**

Cheesecake Bites, Mousse Cups, Cookies & Brownies, Tartlets

**The Mill House Salad Bar****\$3PP**

Mixed Greens, Cucumbers, Cheddar Cheese, Tomatoes, Red Onions, Ranch, Balsamic, Croutons

# Plated Dinner Options

**Pre-Selected Menu – Three Course Meal \$42**

## Salad, Entrée, & Dessert Salad Selection

Choose One

Or

Choose 2 for an additional \$3

### **Mixed Green**

Local Field Greens, Tomatoes, Cucumbers, White Cheddar  
Choice of House Made Balsamic Vinaigrette

Or

### **Southern Caesar**

Romaine, Shredded Parmesan Cheese, Croutons  
House Made Caesar Dressing

Or

### **Wedge**

Bibb Lettuce, Tobacco Onions, Bacon, Tomatoes  
House Made Blue Cheese Dressing

## Tier 1 Entrée Selection

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

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

### **Shrimp and Grits**

GA Coastal Shrimp, Heywood Provisions Andouille  
Sausage and Tasso Ham, Vidalia Onions, Tim and  
Alice's Red Mule Three Cheese 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

### **Trout**

Mama's Own Green Bean Casserole, Tobacco  
Onions

### **Pan Seared Salmon**

Jasmine Rice, Garlic Sautéed Green Beans, Ginger  
Soy Vinaigrette

### **Braised Short Ribs**

Certified Prime Boneless Braised Short Ribs, Tim and  
Alice's Red Mule Three Cheese Grits, and Bacon  
Braised Brussels

### **Chicken Caprese**

Tomato, Basil & Mozzarella Stuffed Chicken Breast  
with Roasted Potatoes and Garlic Sautéed Spinach

## Tier 2 Entrée Selection

## Pre- Selected Menu – Three Course Meal \$48

\*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

Corn and Crab Risotto  
Old Bay Vinaigrette

### Pan Seared Tuna

Forbidden Black Rice  
Vietnamese Slaw

### Bone In Pork Chop

Bone In Pork Chop served with Mac n Cheese,  
Bacon Braised Brussels and topped with Chipotle  
Maple BBQ

### Smoked Duck

Sweet Potato Puree and Bacon Braised Seasonal  
Greens

### New York Strip

Served Medium Rare, with Whipped Mashed  
Potatoes, Garlic Green Beans, Demi Glaze

### Scallops

Lobster & Asparagus Risotto, Bacon Marmalade,  
Chipotle Corn Puree

### Airline Chicken Breast

Stuffed with Spinach & Goat Cheese, Served with  
Whipped Mashed Potatoes, Bacon Brussels Sprouts,  
and Pickled Chicken Jus

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## House Made Desserts

Choose One; Additional Options \$5 per Person

Blueberry Cheesecake  
Carrot Cake  
Key Lime Pie  
Banana Pudding  
Chocolate City Cake  
Strawberry Shortcake  
Pecan Pie  
Flourless Chocolate Torte

## Tier 3 Entrée Selection

**Pre- Selected Menu – Three Course Meal \$56**

\*Starches and Vegetables can be interchanged within their Tier

*\*Entrees can be selected from both tiers for the tier 3 pricing*

**Choice of Soup (Tomato Basil, Butternut Squash or Lobster Bisque) or Salad**

**Entrée**

**Dessert**

**Filet Mignon**

8oz Certified Angus Beef Filet Mignon, Whipped Mashed Potatoes, Garlic Green Beans, Demi Glaze

**Prime Rib**

Roasted Potatoes, Horseradish Cream, Au Jus

**Pork Porterhouse**

Roasted Potatoes, Bacon Marmalade, Blue Cheese Crumbles, Tobacco Onions

**Seabass Oscar**

Black Rice, Crab Meat, Asparagus, Hollandaise

**Ribeye**

Whipped Mashed Potatoes, Garlic Green Beans, Demi Glaze

**Tier 4 Entrée Selection**

**Pre- Selected Menu – Three Course Meal \$68**

\*Starches and Vegetables can be interchanged within their Tier

*\*Entrees can be selected from both tiers for the tier 3 pricing*

**Choice of Soup (Tomato Basil, Butternut Squash or Lobster Bisque)**

**Salad**

**Entrée**

**Dessert**

**16Oz Bone In Filet**

Roasted Potatoes, Bacon Marmalade, Blue Cheese Crumbles, Tobacco Onions

**Lobster Tails**

Twice Baked Potatoes, Coleslaw, Garlic Butter and Comeback sauce

**Venison**

Sweet Potato Puree, Brussels Sprouts, Root Beer Reduction

**Delmonico Ribeye**

Mashed Potatoes, Roasted Garlic Green Beans, Red Wine Demi

**Surf n Turf**

Lobster Mac & Cheese, Bacon Braised Brussels, Fried Lobster Tail

**House Made Desserts**

Choose One; Additional Options \$5 per Person

Blueberry Cheesecake

Carrot Cake

Key Lime Pie

Banana Pudding

Chocolate City Cake

Strawberry Shortcake

Pecan Pie

Flourless Chocolate Torte

**Optional Tier Add Ons**



Upgrade to Lobster Mac & Cheese \$4PP

Add Lobster Tail - \$19PP

Bread Rolls \$0.50PP

Soup Course - \$5PP

Cheesecake Bar - \$8PP

Dessert Bar - \$8PP

Add Crabcake \$15PP

Bottled Water - \$2PP

Sparkling Water - \$3PP

# Dinner Buffet Options

**Includes Salad Bar, Entrée, Starch, Vegetable and Dessert \$45 Per Person.**

20 Person Minimum, plus tax (7.75%) and gratuity (20%) will be added to all Selections.

## Mixed Greens

Local Field Greens, Tomatoes, Cucumbers, and White Cheddar Cheese, Onions  
Choice of House Made Ranch Dressing or Balsamic Vinaigrette

Or

## Southern Caesar

Romaine, Shredded Parmesan Cheese, Croutons  
House Made Caesar Dressing

## Entrée Option: Choose Two

Additional Options; \$8 per Person

Fried Chicken

Short Ribs

Shrimp & Grits

Pork Tenderloin

Pan Seared Salmon

Smoked Pork Shoulder

Roasted Trout

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

Mac n Cheese, Mashed Potatoes, Roasted Herb Potatoes, Rice Pilaf,  
Three Cheese Grits, Loaded Mash Potatoes, Potatoes Au Gratin

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

Roasted Brussel Sprouts, Sautéed Green Beans, Honey Glazed Heirloom Carrots, Sautéed  
Zucchini & Squash, Roasted Corn, Grilled Asparagus (Seasonal), Seasonal Succotash, Squash  
Casserole, Vegetable Stirfry

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

Banana Pudding, Flourless Chocolate Torte, Carrot Cake, Blueberry Cheesecake, Brownies,  
Apple Cobbler

# Brunch Buffet Options

**Protein Choice, Starch Option, and Add-On's;**

**\$24.00 Per Person**

## **Eggs**

Scrambled  
With Cheese + \$0.50 (PP)

## **Large Plate**

Chicken & Waffles  
Short Rib Benedict

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

Apple Wood Smoked Bacon  
Local Smoked Sausage Links  
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 Three Cheese Grits

## **Included**

Mixed Green Salad  
Home Made Biscuits w/ Jam and Butter (1 Per Person)  
Seasonal Fruit Tray

## **Add-On's Per Person:**

### **In Addition to the \$18 per Person**

French Toast \$3.00  
Buttermilk Waffles \$3.00  
Mixed Greens Salad \$3.00  
Shrimp Cocktail \$5.00

## Alcoholic Drinks

**Alcoholic Drinks are not served on Sundays until 11:00AM**

**Mimosas** \$8 per Mimosa; Bottomless Available \$17/per person  
**Bloody Mary's** \$3 added to the price of selected vodka

# Bar Information

Choose One, plus tax (7.75%) 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** Cash Bar; (Cash/Card)

## **Salmon Creek Vineyard Wine:**

Red: Cabernet Sauvignon, Pinot Noir,

White: Chardonnay, Pinot Grigio

**\$7.00 Per Glass**

## **Upgrade Package A**

Story Point Cabernet

Votre Sante Pinot Noir

Concannon Chardonnay

Cielo Pinot Grigio

**\$9.00 Per Glass**

## **Upgrade Package B**

Treana Cabernet

Elouan Pinot Noir

Wente Morning Fog Chardonnay

Van Duzer Pinot Grigio

**\$11.00 Per Glass**

**Beer:**

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

**House Liquor:** Wheatley Vodka, Pinnacle Gin, El Charro Tequila, Calypso Rum,  
and Four Roses Bourbon  
\$7.00

**Call Brand:** Tito's Vodka, Tanqueray Gin, Captain Morgan Rum, Tres Agaves  
Silver Tequila, and 1792 Whiskey  
\$8.00

**Premium Brand:** Grey Goose Vodka, Bombay Sapphire Gin, Bayou Rum,  
Patron Silver Tequila, and Makers Mark Whiskey  
\$9.00

Specialty Cocktails Available Upon  
Request

# Lunch Packages

Day Time Only

20 Person Minimum plus tax (7.75%) 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, Onions, and White Cheddar Cheese  
Choice of House Made Ranch Dressing or Balsamic Vinaigrette

Or

#### Southern Caesar

Romaine, Shredded Parmesan Cheese, Croutons  
House Made Caesar Dressing

### Entrée Options:

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

Fried Chicken

Roasted Trout

Pork Tenderloin

Shrimp & Grits

Braised Boneless Short Rib

Pan Seared Salmon

### Starch Options:

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

Southern Mac N Cheese, Mashed Potatoes, Roasted Herb Potatoes, House Cut Fries, Sweet  
Potato Fries, Three Cheese Grits, Potatoes Au Gratin, Rice Pilaf

### Vegetable Options:

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

Roasted Brussels Sprouts, Sautéed Green Beans, Honey Glazed Heirloom Carrots, Grilled  
Sautéed Zucchini & Seasonal Squash, Squash Casserole, Stir Fry Vegetables

### Dessert Options:

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

Banana Pudding, Flourless Chocolate Torte,  
Carrot Cake, Seasonal Cheesecake, Apple Cobbler, Chocolate City Cake.

# 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 with Slider Buns –

Local Grilled Chicken Breast Meat, Dried Cherries, Celery, Roasted Pecans, Bibb lettuce

### Veggie Delight

Grilled Mushrooms, Fresh Arugula, Garlic Aioli, Tomato, Goat Cheese, Avocado

### Cucumber Tea Sandwiches

Local Cucumbers, Chive Cream Cheese, and served on Local Sourdough

### Pulled Pork Sliders

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

### Mill Burger Sliders

Certified Angus Beef Patty, Piment Cheese, and House Made Pickle, Bacon Marmalade served on local slider bun

### Club Sandwiches

Ham, Turkey, Bacon, Cheddar, Tomato, Sourdough Bread

## Mixed Greens Salad

Local Field Greens, Tomatoes, Cucumbers, Onions, and White Cheddar  
Choice of House Made Ranch Dressing or Balsamic Vinaigrette

## Side Options

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

**Southern Macaroni Pasta, Potato Salad, Fruit Tray, House Made Chips, Crudit  Platter, Vegetable Stir Fry**

## 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  
Chocolate Mousse

# Linens & Decorations

## Color Choices

***Linen:***

White or Black

***Napkins:***

White, Black

\*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  
Wood Cores