



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.



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)

Gourmet Dips \$36
(One Flavor)

Caramelized Onion Dip, Spinach & Artichoke or Black Bean Dip
Served With House Made Pita Chips and a Crudit  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

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

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

Add-On's Per Person:

In Addition to the \$24 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

Burlap Runners
Mason Jars
Lanterns
Wood Cores
Chair Covers \$2/Chair

Preferred Vendors



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