



# THANK YOU FOR YOUR INTEREST IN HOSTING YOUR NEXT EVENT AT SEED KITCHEN & BAR



*We have the space, the food, and the atmosphere  
to make your event one to remember.*

We have a whole host of dining options from dining room, semi private dining, fully private dining, covered outdoor patio, and entire restaurant buyout.

We can accommodate parties in size from 15 to 100 guests or more.



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## Contact

**Bill Horner – Event Coordinator:** [events@eatatseed.com](mailto:events@eatatseed.com) • 678-214-6888

**For More Information:** [eatatseed.com](http://eatatseed.com) • [stemwinebar.com](http://stemwinebar.com)

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## Awards

Top 25 Small Business of the Year – Cobb Chamber 2017

Best OTP Restaurant – Creative Loafing 2016

Best OTP Brunch – Atlanta Magazine 2015

Best Overall Restaurant Marietta / Kennesaw – Open Table 2012, 2013, 2014, 2015

Most Booked Restaurant Marietta / Kennesaw – Open Table 2012, 2013, 2014, 2015, 2016

Best Service Marietta / Kennesaw – Open Table 2012, 2013, 2014, 2015, 2016

Best Food Marietta / Kennesaw – Open Table 2012, 2013, 2014, 2015

Best New Restaurant – Atlanta Magazine 2012

Top 100 Restaurants – Jezebel Magazine 2012, 2013

Top 50 Restaurants – Atlanta Journal Constitution 2013

Three Stars – John Kessler, Atlanta Journal Constitution 2012

Best Taste – The Taste of Atlanta 2012

Best Bartender – Chris McNeill, Jezebel 2014

Best of the Best Award – International Interior Design Association 2013

50 Best Restaurants – Atlanta Magazine, 2013, 2014, 2015, 2016, 2017



## *Capacity Limits & Prix Fixe Requirements*

### **EVENTS WITH 15 OR MORE GUESTS WILL REQUIRE A PRIX FIXE MENU**

Enclosed in this guide, you will find several prix fixe menu options to create the perfect event for your next brunch, lunch or dinner gathering. These menus are designed to cater to a wide variety of tastes and are built for speedy execution, which will ensure your party goes smoothly, without long waits for food and drinks.

### **CAPACITY LIMITS**

For our private dining room, we can accommodate up to 25 guests.

For our main dining room, we can accommodate up to 40 guests.

For our outdoor patio, we can accommodate up to 35 guests.

For events with larger guest counts than those listed, we require a full restaurant buyout.

### **PATIO RESERVATIONS**

If you would like to rent the patio space for an event, we can accommodate weather permitted. If you have a reservation for the patio, we cannot hold a table inside for you at the same time. For 25 guests or more, we do require a buyout of the patio. The minimum food and beverage cost is calculated by the number of guests and the prix fixe menu price. There is no fee to rent the patio as long as the minimum is covered.

### **OTHER POLICIES**

Final menu selections are required 10 days prior to the event.

Final guaranteed number of guests is required 3 business days prior to the event.

Final bill is calculated based on final guaranteed number of guests or actual number of guests, whichever is greater. 50% deposit due upon booking for parties of 15 or more.



## *Pricing and Exclusive Use*

Some of our party spaces require a food and beverage minimum.  
All menus are subject to tax and a 22% service charge.

### *All the Extras*

#### **BANDS, DJ'S AND OUTSIDE MUSIC**

We do not permit bands, DJ's, or music brought in by guests unless you have chosen to buyout the restaurant. Arrangements for either band or DJ will need to be handled by you.

#### **A/V EQUIPMENT**

Available for a fee upon request.

#### **LINEN**

Tablecloths available for an additional fee.

#### **CAKES, FLOWERS & OTHER DECORATIONS**

We will provide plates, napkins and forks for cakes and in many cases can help you to cut and serve the cake to your guests. A cake cutting fee of \$2 per person will be applied if not ordering from our dessert menu.

Flowers are welcome; please coordinate set-up times with our Service Manager when booking your event.

We do ask that no confetti, glitter, or feathers be brought in due to the difficulty in cleaning up these items and damage they can do to our wood tables.



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*Dinner Menu #1 – \$54.95 per person*

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PLEASE EMAIL YOUR MENU SELECTIONS TO [EVENTS@EATATSEED.COM](mailto:EVENTS@EATATSEED.COM)

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*First Course*

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**BABY FARMS LETTUCES**

Gorgonzola, North Georgia Apples, Spiced Walnuts

**BUTTERNUT SQUASH SOUP**

Maple Crema, Pepitas

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*Second Course*

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**CHICKEN SCHNITZEL**

Miso Mustard, Oven Dried Tomato, Arugula, Parmesan

**PAN ROASTED BLUE COD**

Caramelized Brussels Sprouts & Cauliflower, Thai Herb Vinaigrette

**HANGER STEAK FRITES**

Herb Onion Caramel, Parmesan Garlic Fries

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*Dessert Course*

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**TRES LECHES**

Chantilly Cream, Fresh Berries

**LEMON MASCARPONE CHEESECAKE**

Blueberry Compote, Whipped Cream

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*Coffee, Iced Tea & Coca-Cola Beverages Included*



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*Dinner Menu #2 - \$64.95 per person*

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For **FIRST COURSE**, host selects **TWO** items for guests to choose from.  
For **SECOND COURSE**, host selects **THREE** items for guests to choose from.  
For **DESSERT COURSE**, host selects **TWO** items for guests to choose from.

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*First Course*

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**BABY FARMS LETTUCES** Gorgonzola, North Georgia Apples, Spiced Walnuts  
**BUTTER LETTUCE SALAD** Jalapeño Buttermilk Dressing, Local Radish, Chives, Parmesan  
**BUTTERNUT SQUASH SOUP** Maple Crema, Pepitas

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*Second Course*

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**SWEET POTATO RAVIOLI** Pepitas, Mushrooms, Soy Brown Butter, Grana Padano, Sage  
**CHICKEN SCHNITZEL** Miso Mustard, Oven Dried Tomato, Arugula, Parmesan  
**BAY OF FUNDY SALMON** Roasted Garlic Mashed Potatoes, Melted Leeks, Truffle Vinaigrette  
**PAN ROASTED BLUE COD** Caramelized Brussels Sprouts & Cauliflower, Thai Herb Vinaigrette  
**7 OZ. CENTER CUT FILET MIGNON** Roasted Garlic Mashed Potatoes, Red Wine Jus *(+\$5 Supplement)*

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*Dessert Course*

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**TRES LECHES** Chantilly Cream, Fresh Berries  
**LEMON MASCARPONE CHEESECAKE** Blueberry Compote, Whipped Cream  
**CHOCOLATE PEANUT BUTTER PARFAIT** Roasted Banana Ice Cream, Peanut Brittle

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*Coffee, Iced Tea & Coca-Cola Beverages Included*



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## Dinner Menu #3 - \$74.95 per person

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For **FIRST COURSE**, host selects **THREE** items served family style.  
For **SECOND COURSE**, host selects **TWO** items for guests to choose from.  
For **THIRD COURSE**, host selects **THREE** items for guests to choose from.  
For **DESSERT COURSE**, host selects **TWO** items for guests to choose from.

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### *First Course*

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**WHITE CORN GRIT FRITTERS** Jalapeño Pepper Jelly, Thomasville Tomme  
**IRON SKILLET CORNBREAD** Whipped Butter, House Jam  
**DEVILED EGGS** Short Smoked Salmon, Roasted Jalapeño Cream, Pickled Onion, Capers  
**PIMENTO CHEESE CROSTINI** Benton's Country Ham, Apples, Arugula

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### *Second Course*

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**BABY FARMS LETTUCES** Gorgonzola, North Georgia Apples, Spiced Walnuts  
**BUTTER LETTUCE SALAD** Jalapeño Buttermilk Dressing, Local Radish, Chives, Parmesan  
**BUTTERNUT SQUASH SOUP** Maple Crema, Pepitas

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### *Third Course*

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**SWEET POTATO RAVIOLI** Pepitas, Mushrooms, Soy Brown Butter, Grana Padano, Sage  
**CHICKEN SCHNITZEL** Miso Mustard, Oven Dried Tomato, Arugula, Parmesan  
**BAY OF FUNDY SALMON** Roasted Garlic Mashed Potatoes, Melted Leeks, Truffle Vinaigrette  
**PAN ROASTED BLUE COD** Caramelized Brussels Sprouts & Cauliflower, Thai Herb Vinaigrette  
**7 OZ. CENTER CUT FILET MIGNON** Roasted Garlic Mashed Potatoes, Red Wine Jus

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### *Dessert Course*

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**TRES LECHES** Chantilly Cream, Fresh Berries  
**LEMON MASCARPONE CHEESECAKE** Blueberry Compote, Whipped Cream  
**CHOCOLATE PEANUT BUTTER PARFAIT** Roasted Banana Ice Cream, Peanut Brittle

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*Coffee, Iced Tea & Coca-Cola Beverages Included*



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## Dinner Enhancements

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*Add to Any Prix Fixe Dinner Menu • All Items Served Family Style*

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### *Appetizers*

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**SKILLET CORNBREAD** \$2/pp

**WHITE GRIT CORN FRITTERS** Jalapeño Pepper Jelly, Thomasville Tomme • \$3/pp

**HUMMUS** Za'atar Spiced Chickpeas, Chermoula, Spring Radish, Pita • \$3/pp

**PIMENTO CHEESE CROSTINI** Benton's Country Ham, Apples, Arugula • \$3/pp

**SMOKED CHICKEN TACOS** Pimento Polenta, Chipotle Lime Crema, Red Pepper, Radish, Cilantro • \$3/pp

**SHRIMP SAMBAL** Scallion, Cucumber • \$4/pp

**MARINATED OLIVES & FETA** \$2/pp

**DEVILED EGGS** Smoked Salmon, Jalapeño Cream, Pickled Onion, Capers, Dill • \$3/pp

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### *Shareable Sides for the Table*

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**GRILLED ASPARAGUS** Roasted Lemon, Parmesan • \$4/pp

**ROASTED GARLIC MASHED POTATOES** \$3/pp

**CARAMELIZED BRUSSELS SPROUTS & CAULIFLOWER** Thai Vinaigrette, Herbs • \$4/pp

**PARMESAN GARLIC FRIES** \$3/pp

**ELLIJAY MUSHROOM RISOTTO** \$4/pp





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*Brunch Menu #1 - \$34.95 per person*

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For **APPETIZER**, host selects **TWO** items for guests to choose from (served family style).

For **ENTRÉE**, host selects **THREE** items for guests to choose from.

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*Appetizer*

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**WHITE CORN GRIT FRITTERS**

Jalapeño Pepper Jelly, Thomasville Tomme

**PIMENTO CHEESE CROSTINI**

Benton's Country Ham, Apples, Arugula

**IRON SKILLET CORNBREAD**

Whipped Butter, House Jam

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*Entrée*

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**FARMER'S BREAKFAST**

Scrambled Farm Eggs, Bacon, Breakfast Potatoes, Biscuit

**STRAWBERRY MASCARPONE FRENCH TOAST**

Brioche, Warm Maple Syrup, Bacon

**SMOKED SALMON & POTATO PANCAKES**

Poached Eggs, Dill Crème Fraîche, Asparagus, Hollandaise

**CHICKEN SCHNITZEL**

Miso Mustard, Oven Dried Tomato, Arugula, Parmesan

**MERCHANT BURGER**

Caramelized Onions, White Cheddar, Merc Sauce, Tomato, Fries

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*Orange Juice, Coffee, Iced Tea & Coca-Cola Beverages Included*



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*Brunch Menu #2 – \$39.95 per person*

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For *APPETIZER*, host selects *THREE* items for guests to choose from (served family style).

For *ENTRÉE*, host selects *THREE* items for guests to choose from.

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*Appetizer*

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**WHITE CORN GRIT FRITTERS** Jalapeño Pepper Jelly, Thomasville Tomme

**BABY FARMS LETTUCES** Gorgonzola, North Georgia Apples, Spiced Walnuts

**DEVILED EGGS** House Smoked Salmon, Jalapeño Cream, Pickled Onion, Capers

**PIMENTO CHEESE CROSTINI** Benton's Country Ham, Apples, Arugula

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*Entrée*

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**FARMER'S BREAKFAST**

Scrambled Farm Eggs, Bacon, Breakfast Potatoes, Biscuit

**STRAWBERRY MASCARPONE FRENCH TOAST**

Brioche, Warm Maple Syrup, Bacon

**BRISKET HASH**

Roasted Yukon Gold Potatoes, Scallions, Tomatoes, Mustard Hollandaise, Poached Egg

**SMOKED SALMON & POTATO PANCAKES**

Poached Eggs, Dill Crème Fraîche, Asparagus, Hollandaise

**PAN ROASTED BLUE COD**

Caramelized Brussels Sprouts & Cauliflower, Thai Herb Vinaigrette

**JUMBO LUMP CRAB BENEDICT**

Canadian Bacon, Poached Eggs, Hollandaise, English Muffin

**CHICKEN SCHNITZEL**

Miso Mustard, Oven Dried Tomato, Arugula, Parmesan

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*Orange Juice, Coffee, Iced Tea & Coca-Cola Beverages Included*



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## Brunch Enhancements

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*Add to Any Prix Fixe Brunch Menu • All Items Served Family Style*

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### *Appetizers*

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**SKILLET CORNBREAD** \$2/pp

**WHITE GRIT CORN FRITTERS** Jalapeño Pepper Jelly, Thomasville Tomme • \$3/pp

**HUMMUS** Za'atar Spiced Chickpeas, Chermoula, Spring Radish, Pita • \$3/pp

**PIMENTO CHEESE CROSTINI** Benton's Country Ham, Apples, Arugula • \$3/pp

**DEVILED EGGS** Smoked Salmon, Jalapeño Cream, Pickled Onion, Capers, Dill • \$3/pp

**MARINATED OLIVES & FETA** \$2/pp

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### *Shareable Sides for the Table*

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**GRILLED ASPARAGUS** Roasted Lemon, Parmesan • \$4/pp

**CARAMELIZED BRUSSELS SPROUTS & CAULIFLOWER** Thai Vinaigrette, Herbs • \$4/pp

**PARMESAN GARLIC FRIES** \$3/pp

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### *Choice of Dessert*

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*Host selects **TWO** items for guests to choose from for \$10/pp.*

**TRES LECHES** Chantilly Cream, Fresh Berries

**LEMON MASCARPONE CHEESECAKE** Blueberry Compote, Whipped Cream

**CHOCOLATE PEANUT BUTTER PARFAIT** Roasted Banana Ice Cream, Peanut Brittle



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*Lunch Menu #1 – \$34.95 per person*

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For **SOUP & SALAD**, host selects **ONE** item for guests to choose from.

For **ENTRÉE**, host selects **THREE** items for guests to choose from.

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*Soup & Salad*

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**BABY FARMS LETTUCES**

Gorgonzola, North Georgia Apples, Spiced Walnuts

**BUTTERNUT SQUASH SOUP**

Maple Crema, Pepitas

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*Entrée*

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**HEIRLOOM TOMATO B.L.T.**

Applewood Smoked Bacon, Nine Grain Bread, Roasted Garlic Aioli

**SPICY ASIAN FISH SANDWICH**

Ginger Onion Marmalade, Sriracha Aioli, Dill, House Cut Fries

**SMOKED TURKEY & BACON SANDWICH**

Avocado, Ciabatta, Cheddar, Butter Lettuce, Tomato, Buttermilk Dressing

**KEY LIME GRILLED CHICKEN SALAD**

Feta, Olives, Tomato, Red Onion, Garbanzo, Chopped Romaine, Piquillo Peppers

**MERCHANT BURGER**

Vermont White Cheddar, Caramelized Onions, Tomato, Merc Sauce, House Cut Fries

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*Coffee, Iced Tea & Coca-Cola Beverages Included*



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*Lunch Menu #2 - \$39.95 per person*

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For *SOUP & SALAD*, host selects *TWO* items for guests to choose from.

For *ENTRÉE*, host selects *THREE* items for guests to choose from.

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*Soup & Salad*

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**BABY FARMS LETTUCES**

Gorgonzola, North Georgia Apples, Spiced Walnuts

**BUTTER LETTUCE SALAD**

Jalapeño Buttermilk Dressing, Local Radish, Chives, Parmesan

**BUTTERNUT SQUASH SOUP**

Maple Crema, Pepitas

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*Entrée*

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**SWEET POTATO RAVIOLI**

Pepitas, Mushrooms, Soy Brown Butter, Grana Padano, Sage

**CHICKEN SCHNITZEL**

Miso Mustard, Oven Dried Tomato, Arugula, Parmesan

**PAN ROASTED BLUE COD**

Caramelized Brussels Sprouts & Cauliflower, Thai Herb Vinaigrette

**HERB GRILLED SHRIMP SALAD**

Cranberries, Bacon, Pine Nuts, Grana Padano, Frisée & Baby Kale, Balsamico

**HANGER STEAK FRITES**

Herb Onion Caramel, Parmesan Garlic Fries *(+\$5 Supplement)*

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*Coffee, Iced Tea & Coca-Cola Beverages Included*



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## Lunch Menu #3 - \$49.95 per person

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For **SOUP & SALAD**, host selects **TWO** items for guests to choose from.

For **ENTRÉE**, host selects **THREE** items for guests to choose from.

For **DESSERT**, host selects **THREE** items for guests to choose from.

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### *Soup & Salad*

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**BABY FARMS LETTUCES** Gorgonzola, North Georgia Apples, Spiced Walnuts

**BUTTER LETTUCE SALAD** Jalapeño Buttermilk Dressing, Local Radish, Chives, Parmesan

**BUTTERNUT SQUASH SOUP** Maple Crema, Pepitas

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### *Entrée*

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**SWEET POTATO RAVIOLI** Pepitas, Mushrooms, Soy Brown Butter, Grana Padano, Sage

**CHICKEN SCHNITZEL** Miso Mustard, Oven Dried Tomato, Arugula, Parmesan

**PAN ROASTED BLUE COD** Caramelized Brussels Sprouts & Cauliflower, Thai Herb Vinaigrette

**HERB GRILLED SHRIMP SALAD** Cranberries, Bacon, Pine Nuts, Grana Padano, Frisée & Baby Kale, Balsamico

**HANGER STEAK FRITES** Herb Onion Caramel, Parmesan Garlic Fries *(+\$5 Supplement)*

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### *Dessert*

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**TRES LECHES** Chantilly Cream, Fresh Berries

**LEMON MASCARPONE CHEESECAKE** Blueberry Compote, Whipped Cream

**CHOCOLATE PEANUT BUTTER PARFAIT** Roasted Banana Ice Cream, Peanut Brittle

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*Coffee, Iced Tea & Coca-Cola Beverages Included*





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## Lunch Enhancements

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*Add to Any Prix Fixe Lunch Menu • All Items Served Family Style*

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### Appetizers

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**SKILLET CORNBREAD** \$2/pp

**WHITE GRIT CORN FRITTERS** Jalapeño Pepper Jelly, Thomasville Tomme • \$3/pp

**HUMMUS** Za'atar Spiced Chickpeas, Chermoula, Spring Radish, Pita • \$3/pp

**PIMENTO CHEESE CROSTINI** Benton's Country Ham, Apples, Arugula • \$3/pp

**SHRIMP SAMBAL** Scallion, Cucumber • \$4/pp

**MARINATED OLIVES & FETA** \$2/pp

**DEVILED EGGS** Smoked Salmon, Jalapeño Cream, Pickled Onion, Capers, Dill • \$3/pp

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### Shareable Sides for the Table

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**GRILLED ASPARAGUS** Roasted Lemon, Parmesan • \$4/pp

**CARAMELIZED BRUSSELS SPROUTS & CAULIFLOWER** Thai Vinaigrette, Herbs • \$4/pp

**PARMESAN GARLIC FRIES** \$3/pp

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### Choice of Dessert

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Host selects **TWO** items for guests to choose from for \$10 per person.

**TRES LECHES** Chantilly Cream, Fresh Berries

**LEMON MASCARPONE CHEESECAKE** Blueberry Compote, Whipped Cream

**CHOCOLATE PEANUT BUTTER PARFAIT** Roasted Banana Ice Cream, Peanut Brittle

