



# 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

**Candace Roberson – 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 24 guests.

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

For our outdoor patio, we can accommodate up to 74 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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## Cocktail Hour Menu – \$45 per person

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For **APPETIZER**, host selects **FOUR** items for guests to choose from.

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

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### *Upon Arrival*

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**MARINATED OLIVES & FETA**

**FRESH FRUIT**

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### *Appetizers*

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

**CHICKEN TACOS** Pimento Polenta, Chipotle Lime Créma, Red Pepper, Radish, Cilantro

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

**IRON SKILLET CORNBREAD** Housemade Jelly, Whipped Butter

**HUMMUS** Za'atar Spiced Chickpeas, Chermoula, Spring Radish, Pita

**SHRIMP SAMBAL** Scallion, Cucumber

**DEVEILED EGGS** House Smoked Salmon, Roasted Jalapeño Cream, Pickled Onion, Capers, Dill

**CARAMELIZED BRUSSELS SPROUTS & CAULIFLOWER** Thai Herb Vinaigrette, Red Onion

**GRILLED ASPARAGUS** Lemon Vinaigrette, Grana Padano

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### *Supplements*

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**CHOCOLATE CHIP COOKIES** • \$24/dozen

**CHARCUTERIE & CHEESE** • \$12/pp

**OYSTERS** with Cocktail Sauce & Mignonette • \$7/pp



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*Dinner Menu #1 – \$65 per person*

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*First Course*

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**SOUP OF THE DAY**

Chef's Selection

**BABY FARMS LETTUCES**

Gorgonzola, Apples, Spiced Walnuts, White Balsamic

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*Second Course*

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**CHICKEN SCHNITZEL**

Miso Mustard, Oven Dried Tomato, Arugula, Grana Padano

**PAN ROASTED BLUE COD**

Caramelized Brussels Sprouts & Cauliflower, Thai Herb Vinaigrette, Red Onion

**KOREAN BRAISED SHORT RIB**

Mashed Potatoes, Soy Braised Greens, Sesame Cilantro Gremolata

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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 - \$75 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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**SOUP OF THE DAY** Chef's Selection

**BABY FARMS LETTUCES** Gorgonzola, Apples, Spiced Walnuts, White Balsamic

**BUTTER LETTUCE SALAD** Jalapeño Buttermilk Dressing, Local Radish, Chives, Grana Padano

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### *Second Course*

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**SMOKED MOZZARELLA TORTELLONI** San Marzano Tomato Sauce, Grana Padano, Basil Pesto

**CHICKEN SCHNITZEL** Miso Mustard, Oven Dried Tomato, Arugula, Grana Padano

**PAN SEARED BAY OF FUNDY SALMON** Garlic Mashed Potatoes, Melted Leeks, Truffle Vinaigrette

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

**7 OZ. CENTER CUT FILET MIGNON** 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 TORTE** Cookie Crust, Chocolate Ganache, Whipped Cream

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



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## Dinner Menu #3 – \$90 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** Housemade Jelly, Whipped Butter  
**DEVILED EGGS** House Smoked Salmon, Roasted Jalapeño Cream, Pickled Onion, Capers, Dill  
**PIMENTO CHEESE CROSTINI** Benton's Country Ham, Apple, Arugula

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### *Second Course*

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**SOUP OF THE DAY** Chef's Selection  
**BABY FARMS LETTUCES** Gorgonzola, Apples, Spiced Walnuts, White Balsamic  
**BUTTER LETTUCE SALAD** Jalapeño Buttermilk Dressing, Local Radish, Chives, Grana Padano

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### *Third Course*

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**SMOKED MOZZARELLA TORTELLONI** San Marzano Tomato Sauce, Grana Padano, Basil Pesto  
**CHICKEN SCHNITZEL** Miso Mustard, Oven Dried Tomato, Arugula, Grana Padano  
**PAN SEARED BAY OF FUNDY SALMON** Garlic Mashed Potatoes, Melted Leeks, Truffle Vinaigrette  
**PAN ROASTED BLUE COD** Caramelized Brussels Sprouts & Cauliflower, Thai Herb Vinaigrette, Red Onion  
**7 OZ. CENTER CUT FILET MIGNON** 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 TORTE** Cookie Crust, Chocolate Ganache, Whipped Cream

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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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**IRON SKILLET CORNBREAD** Housemade Jelly, Whipped Butter • \$3/pp

**WHITE GRIT CORN FRITTERS** Jalapeño Pepper Jelly, Thomasville Tomme • \$4/pp

**HUMMUS** Za'atar Spiced Chickpeas, Chermoula, Spring Radish, Pita • \$4/pp

**PIMENTO CHEESE CROSTINI** Benton's Country Ham, Apple, Arugula • \$4/pp

**SMOKED CHICKEN TACOS** Pimento Polenta, Chipotle Lime Crema, Red Pepper, Radish, Cilantro • \$4/pp

**SHRIMP SAMBAL** Scallion, Cucumber • \$5/pp

**MARINATED OLIVES & FETA** \$3/pp

**DEVILED EGGS** House Smoked Salmon, Roasted Jalapeño Cream, Pickled Onion, Capers, Dill • \$4/pp

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### *Shareable Sides for the Table*

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**GRILLED ASPARAGUS** Lemon Vinaigrette, Grana Padano • \$5/pp

**GARLIC MASHED POTATOES** \$4/pp

**CARAMELIZED BRUSSELS SPROUTS & CAULIFLOWER** Thai Herb Vinaigrette, Red Onion • \$5/pp

**PARMESAN GARLIC FRIES** \$4/pp

**PIMENTO CHEESE POLENTA** \$5/pp



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*Lunch Menu #1 – \$40 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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**SOUP OF THE DAY**

Chef's Selection

**BABY FARMS LETTUCES**

Gorgonzola, Apples, Spiced Walnuts, White Balsamic

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*Entrée*

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**LOCAL TOMATO B.L.T.**

Applewood Smoked Bacon, Nine Grain Bread, Roasted Garlic Aioli

**CRISPY FISH TACOS**

Creole Remoulade, Pico de Gallo, Slaw, Coriander

**HEYWOODS SMOKED TURKEY & BACON SANDWICH**

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

**CHICKEN SALAD SANDWICH**

Nine Grain Bread or Lettuce Wrap, Lemon, Basil

**MERCHANT BURGER**

Vermont White Cheddar, Caramelized Onions, Oven Dried Tomato, Merc Sauce

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



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## Lunch Menu #2 - \$45 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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#### SOUP OF THE DAY

Chef's Selection

#### BABY FARMS LETTUCES

Gorgonzola, Apples, Spiced Walnuts, White Balsamic

#### BUTTER LETTUCE SALAD

Jalapeño Buttermilk Dressing, Local Radish, Chives, Grana Padano

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### *Entrée*

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#### SMOKED MOZZARELLA TORTELLONI

San Marzano Tomato Sauce, Grana Padano, Basil Pesto

#### CHICKEN SCHNITZEL

Miso Mustard, Oven Dried Tomato, Arugula, Grana Padano

#### PAN ROASTED BLUE COD

Caramelized Brussels Sprouts & Cauliflower, Thai Herb Vinaigrette, Red Onion

#### HERB GRILLED SHRIMP SALAD

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

#### STEAK FRITES

Chimichurri Rojo, Parmesan Garlic Fries *(+\$5 Supplement)*

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



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## Lunch Menu #3 - \$55 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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#### **SOUP OF THE DAY** Chef's Selection

**BABY FARMS LETTUCES** Gorgonzola, Apples, Spiced Walnuts, White Balsamic

**BUTTER LETTUCE SALAD** Jalapeño Buttermilk Dressing, Local Radish, Chives, Grana Padano

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### *Entrée*

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**SMOKED MOZZARELLA TORTELLONI** San Marzano Tomato Sauce, Grana Padano, Basil Pesto

**CHICKEN SCHNITZEL** Miso Mustard, Oven Dried Tomato, Arugula, Grana Padano

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

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

**STEAK FRITES** Chimichurri Rojo, 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 TORTE** Cookie Crust, Chocolate Ganache, Whipped Cream

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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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**IRON SKILLET CORNBREAD** Housemade Jelly, Whipped Butter • \$3/pp

**WHITE GRIT CORN FRITTERS** Jalapeño Pepper Jelly, Thomasville Tomme • \$4/pp

**HUMMUS** Za'atar Spiced Chickpeas, Chermoula, Spring Radish, Pita • \$4/pp

**PIMENTO CHEESE CROSTINI** Benton's Country Ham, Apple, Arugula • \$4/pp

**SHRIMP SAMBAL** Scallion, Cucumber • \$5/pp

**MARINATED OLIVES & FETA** \$3/pp

**DEVEILED EGGS** House Smoked Salmon, Roasted Jalapeño Cream, Pickled Onion, Capers, Dill • \$4/pp

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### Shareable Sides for the Table

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**GRILLED ASPARAGUS** Lemon Vinaigrette, Grana Padano • \$5/pp

**CARAMELIZED BRUSSELS SPROUTS & CAULIFLOWER** Thai Herb Vinaigrette, Red Onion • \$5/pp

**PARMESAN GARLIC FRIES** • \$4/pp

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### Choice of Dessert

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Host selects **TWO** items for guests to choose from for \$13 per person.

**TRES LECHES** Chantilly Cream, Fresh Berries

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

**CHOCOLATE PEANUT BUTTER TORTE** Cookie Crust, Chocolate Ganache, Whipped Cream



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## Brunch Menu #1 – \$39 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, Apple, Arugula

#### **IRON SKILLET CORNBREAD**

Housemade Jelly, Whipped Butter

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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 BENEDICT**

Everything Bagel, Jalapeño Cream Cheese, Arugula Salad, Red Onion, Crispy Capers, Yuzu Hollandaise

#### **CHICKEN SCHNITZEL**

Miso Mustard, Oven Dried Tomato, Arugula, Grana Padano

#### **MERCHANT BURGER**

Caramelized Onions, White Cheddar, Merc Sauce, Oven Dried Tomato

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





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## Brunch Menu #2 - \$45 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, Apples, Spiced Walnuts, White Balsamic

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

**PIMENTO CHEESE CROSTINI** Benton's Country Ham, Apple, 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

#### SMOKED SALMON BENEDICT

Everything Bagel, Jalapeño Cream Cheese, Arugula Salad, Red Onion, Crispy Capers, Yuzu Hollandaise

#### PAN ROASTED BLUE COD

Caramelized Brussels Sprouts & Cauliflower, Thai Herb Vinaigrette, Red Onion

#### MARYLAND LUMP CRAB EGGS BENEDICT

Canadian Bacon, Poached Eggs, Mustard Hollandaise, English Muffin, Chives

#### CHICKEN SCHNITZEL

Miso Mustard, Oven Dried Tomato, Arugula, Grana Padano

#### MERCHANT BURGER

Caramelized Onions, White Cheddar, Merc Sauce, Oven Dried Tomato

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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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**IRON SKILLET CORNBREAD** Housemade Jelly, Whipped Butter • \$3/pp

**WHITE GRIT CORN FRITTERS** Jalapeño Pepper Jelly, Thomasville Tomme • \$4/pp

**HUMMUS** Za'atar Spiced Chickpeas, Chermoula, Spring Radish, Pita • \$4/pp

**PIMENTO CHEESE CROSTINI** Benton's Country Ham, Apple, Arugula • \$4/pp

**DEVILED EGGS** House Smoked Salmon, Roasted Jalapeño Cream, Pickled Onion, Capers, Dill • \$4/pp

**MARINATED OLIVES & FETA** \$3/pp

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### *Shareable Sides for the Table*

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**GRILLED ASPARAGUS** Lemon Vinaigrette, Grana Padano • \$5/pp

**CARAMELIZED BRUSSELS SPROUTS & CAULIFLOWER** Thai Herb Vinaigrette, Red Onion • \$5/pp

**PARMESAN GARLIC FRIES** • \$4/pp

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### *Choice of Dessert*

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*Host selects **TWO** items for guests to choose from for \$13 per person.*

**TRES LECHES** Chantilly Cream, Fresh Berries

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

**CHOCOLATE PEANUT BUTTER TORTE** Cookie Crust, Chocolate Ganache, Whipped Cream

