



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.



Contact

For Booking: events@eatatseed.com • 678-214-6888

For More Information: eatatseed.com • stemwinebar.com

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.

Cocktail Hour Menu – \$45 per person

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

PLEASE EMAIL YOUR MENU SELECTIONS TO EVENTS@EATATSEED.COM

Upon Arrival

MARINATED OLIVES & FETA

FRESH FRUIT

Appetizers

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

Supplements

CHOCOLATE CHIP COOKIES • \$24/dozen

CHARCUTERIE & CHEESE • \$12/pp

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



Dinner Menu #1 – \$65 per person

PLEASE EMAIL YOUR MENU SELECTIONS TO EVENTS@EATATSEED.COM

First Course

BUTTERNUT SQUASH SOUP

Maple Cream, Pumpkin Seed Oil, Toasted Pumpkin Seeds

BABY FARMS LETTUCES

Gorgonzola, Apples, Spiced Walnuts, White Balsamic

Second Course

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

Dessert Course

TRES LECHES

Chantilly Cream, Fresh Berries

LEMON MASCARPONE CHEESECAKE

Blueberry Compote, Whipped Cream

Coffee, Iced Tea & Coca-Cola Beverages Included



Dinner Menu #2 - \$75 per person

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

BUTTERNUT SQUASH SOUP Maple Cream, Pumpkin Seed Oil, Toasted Pumpkin Seeds

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

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

Second Course

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

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)*

Dessert Course

TRES LECHES Chantilly Cream, Fresh Berries

LEMON MASCARPONE CHEESECAKE Blueberry Compote, Whipped Cream

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

Coffee, Iced Tea & Coca-Cola Beverages Included



Dinner Menu #3 – \$90 per person

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

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

Second Course

BUTTERNUT SQUASH SOUP Maple Cream, Pumpkin Seed Oil, Toasted Pumpkin Seeds
BABY FARMS LETTUCES Gorgonzola, Apples, Spiced Walnuts, White Balsamic
BUTTER LETTUCE SALAD Jalapeño Buttermilk Dressing, Local Radish, Chives, Grana Padano

Third Course

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

Dessert Course

TRES LECHES Chantilly Cream, Fresh Berries
LEMON MASCARPONE CHEESECAKE Blueberry Compote, Whipped Cream
CHOCOLATE PEANUT BUTTER TORTE Cookie Crust, Chocolate Ganache, Whipped Cream

Coffee, Iced Tea & Coca-Cola Beverages Included



Dinner Enhancements

Add to Any Prix Fixe Dinner Menu • All Items Served Family Style
PLEASE EMAIL YOUR MENU SELECTIONS TO EVENTS@EATATSEED.COM

Appetizers

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

Shareable Sides for the Table

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



Lunch Menu #1 – \$40 per person

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

BUTTERNUT SQUASH SOUP

Maple Cream, Pumpkin Seed Oil, Toasted Pumpkin Seeds

BABY FARMS LETTUCES

Gorgonzola, Apples, Spiced Walnuts, White Balsamic

Entrée

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



Lunch Menu #2 - \$45 per person

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

BUTTERNUT SQUASH SOUP

Maple Cream, Pumpkin Seed Oil, Toasted Pumpkin Seeds

BABY FARMS LETTUCES

Gorgonzola, Apples, Spiced Walnuts, White Balsamic

BUTTER LETTUCE SALAD

Jalapeño Buttermilk Dressing, Local Radish, Chives, Grana Padano

Entrée

SWEET POTATO RAVIOLI

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

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)*

Coffee, Iced Tea & Coca-Cola Beverages Included



Lunch Menu #3 - \$55 per person

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

BUTTERNUT SQUASH SOUP Maple Cream, Pumpkin Seed Oil, Toasted Pumpkin Seeds

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

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

Entrée

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

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)*

Dessert

TRES LECHES Chantilly Cream, Fresh Berries

LEMON MASCARPONE CHEESECAKE Blueberry Compote, Whipped Cream

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

Coffee, Iced Tea & Coca-Cola Beverages Included



Lunch Enhancements

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

PLEASE EMAIL YOUR MENU SELECTIONS TO EVENTS@EATATSEED.COM

Appetizers

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

Shareable Sides for the Table

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

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

PARMESAN GARLIC FRIES • \$4/pp

Choice of Dessert

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



Brunch Menu #1 – \$39 per person

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

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

Entrée

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

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



Brunch Menu #2 - \$45 per person

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

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

Entrée

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

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



Brunch Enhancements

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

PLEASE EMAIL YOUR MENU SELECTIONS TO EVENTS@EATATSEED.COM

Appetizers

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

Shareable Sides for the Table

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

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

PARMESAN GARLIC FRIES • \$4/pp

Choice of Dessert

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

