



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



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

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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.

We offer two prix fixe lunch menus, one prix fixe brunch menu and two prix fixe dinner menus for events, and we can mix and match items from all three to create the perfect balance you may be looking for. **We recommend this prix fixe menus for any group 15 or above.** 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.



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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

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### *Contact:*

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**For More Info:** [www.eatatseed.com](http://www.eatatseed.com) **For Stem Wine Bar:** [www.stemwinebar.com](http://www.stemwinebar.com)



### *Pricing and Exclusive Use:*

Seed Kitchen & Bar does not charge a fee to reserve space. The only cost to you is the food and drink you choose to provide for your guests, plus tax and gratuity.

The two exceptions are for those parties interested in having the use of the full venue and for those who wish to come in at a time when we are normally closed.

Once you have decided on a date, we will ask for either a deposit of \$200 or a credit card number to confirm and hold that date. Once the details of your menu have been worked out, we will ask for 25% payment of your total bill. The deposit amount will be applied to your total bill, and the balance will be due the day of your event.

### *All the Extras:*

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#### **BANDS AND DJ'S:**

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

#### **OUTSIDE MUSIC:**

We do not play music brought in by guests unless we are closed to the public at the time of the party.

#### **CAKES, FLOWERS, AND 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 \$25 will be applied if not ordering from our dessert menu.

Flowers are welcome; make sure to 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.

#### **VALET PARKING:**

Not available, we have plenty of parking available in our lot.

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*Lunch Menu #1*

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ITEMS SUBJECT TO SEASONALITY

*For the First Course, host selects two items for guest to choose from.  
For the Second Course, host selects three items for guest to choose from.  
For the desserts, host selects two items for guest to choose from.*

*Appetizer*

**PIMENTO CHEESE CROSTINI**

Benton's Country Ham | Apples | Arugula

**WHITE CORN GRIT FRITTERS**

Jalapeño Jelly | Thomasville Tomme

**GULF SHRIMP SAMBAL**

Scallion | Cucumber

**ROASTED BUTTERNUT SQUASH SOUP**

Toasted Pumpkin Seeds | Maple Cream | Pumpkin Seed Oil

**FARM GREENS SALAD**

Apples | Gorgonzola | Spiced Walnuts | White Balsamic Vinaigrette

*Entrée*

**PAN SEARED BLUE COD**

Roasted Cauliflower | Caramelized Brussels Sprouts | Thai Herb Vinaigrette

**CHICKEN SCHNITZEL**

Miso Mustard | Arugula | Tomato | Parmesan & Lemon

**HANGER STEAK FRITES**

Herb Onion Caramel | Parmesan Garlic Fries

*Dessert*

**CHOCOLATE PEANUT BUTTER PARFAIT**

Banana Ice Cream | Peanut Brittle

**LEMON MASCARPONE CHEESECAKE**

Blueberries | Whipped Cream

**TRES LECHES CAKE**

Sweet Cream | Fresh Berries

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

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**\$34.95 PLUS TAX AND GRATUITY**



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*Lunch Menu #2*

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ITEMS SUBJECT TO SEASONALITY

*For the First Course, host selects two items for guest to choose from.  
For the Second Course, host selects three items for guest to choose from.  
For the desserts, host selects two items for guest to choose from.*

*Appetizer*

**PIMENTO CHEESE CROSTINI**

Benton's Country Ham | Apples | Arugula

**WHITE CORN GRIT FRITTERS**

Jalapeño Jelly | Thomasville Tomme

**ROASTED BUTTERNUT SQUASH SOUP**

Toasted Pumpkin Seeds | Maple Cream | Pumpkin Seed Oil

**FARM GREENS SALAD**

Apples | Gorgonzola | Spiced Walnuts | White Balsamic Vinaigrette

*Entrée*

**SPICY ASIAN FISH SANDWICH**

Ginger Onion Marmalade | Boston Blue Cod | Sriracha | Cilantro & Dill

**KEY LIME GRILLED CHICKEN CHOPPED SALAD**

Feta & Olives | Romaine | Tomato | Red Onion | Garbanzo Beans | Herb Vinaigrette

**MERCHANT BURGER**

White Cheddar | Caramelized Onions | Merc Sauce

*Dessert*

**CHOCOLATE PEANUT BUTTER PARFAIT**

Banana Ice Cream | Peanut Brittle

**LEMON MASCARPONE CHEESECAKE**

Blueberries | Whipped Cream

**TRES LECHE CAKE**

Sweet Cream | Fresh Berries

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

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**\$29.95 PLUS TAX AND GRATUITY**



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*Dinner Menu #1*

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ITEMS SUBJECT TO SEASONALITY

*For the First Course, host selects two items for guest to choose from.  
For the Second Course, host selects three items for guest to choose from.  
For the sides, host selects two items for guest to choose from. They will be served family style.  
For the desserts, host selects two items for guest to choose from.*

***Appetizer***

**PIMENTO CHEESE CROSTINI**

Benton's Country Ham | Apples | Arugula

**WHITE CORN GRIT FRITTERS**

Jalapeño Jelly | Thomasville Tomme

**GULF SHRIMP SAMBAL**

Scallion | Cucumber

**ROASTED BUTTERNUT SQUASH SOUP**

Toasted Pumpkin Seeds | Maple Cream | Pumpkin Seed Oil

**DEVILED EGGS**

House Smoked Salmon | Pickled Red Onion | Capers | Jalapeño Cream

**FARM GREENS SALAD**

Apples | Gorgonzola | Spiced Walnuts | White Balsamic Vinaigrette

***Entrée***

**VEGETABLES OF THE SEASON**

Chef's selection of local and regional vegetables

**SWEET POTATO RAVIOLI**

Mushrooms | Sage Brown Butter | Pumpkin Seeds | Grana Padano

**PAN SEARED BLUE COD**

Cauliflower | Caramelized Brussels | Thai Herb Vinaigrette

**BAY OF FUNDY SALMON**

Georgia Field Pea & Tasso Ham Succotash | Mushroom Confit | Roasted Lemon Vinaigrette

**CHICKEN SCHNITZEL**

Miso Mustard | Arugula | Tomato | Parmesan & Lemon

**HANGER STEAK FRITES**

Herb Onion Caramel | Parmesan Garlic Fries

**7 OZ CENTER CUT BEEF TENDERLOIN FILET**

Red Wine Jus | Choose One Side (\$10.00 Supplement)



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*Dinner Menu #1 (cont.)*

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ITEMS SUBJECT TO SEASONALITY

*For the First Course, host selects two items for guest to choose from.*

*For the Second Course, host selects three items for guest to choose from.*

*For the sides, host selects two items for guest to choose from. They will be served family style.*

*For the desserts, host selects two items for guest to choose from.*

*Sides*

CARMELIZED BRUSSELS SPROUTS & CAULIFLOWER

BRAISED LOCAL GREENS, SOY, CHILE

GRILLED ASPARAGUS, ROASTED LEMON VINAIGRETTE, PARMESAN

PIMENTO CHEESE POLENTA

FRENCH FRIES

*Desserts*

CHOCOLATE PEANUT BUTTER PARFAIT

Banana Ice Cream | Peanut Brittle

LEMON MASCARPONE CHEESECAKE

Blueberries | Whipped Cream

TRES LECHES CAKE

Sweet Cream | Fresh Berries

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

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\$49.95 PLUS TAX AND GRATUITY



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*Dinner Menu #2*

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ITEMS SUBJECT TO SEASONALITY

*For the First Course, host selects two items for guest to choose from.  
For the Second Course, host selects three items for guest to choose from.  
For the desserts, host selects two items for guest to choose from.*

*Appetizer*

**PIMENTO CHEESE CROSTINI**

Benton's Country Ham | Apples | Arugula

**WHITE CORN GRIT FRITTERS**

Jalapeño Jelly | Thomasville Tomme

**GULF SHRIMP SAMBAL**

Scallion | Cucumber

**ROASTED BUTTERNUT SQUASH SOUP**

Toasted Pumpkin Seeds | Maple Cream | Pumpkin Seed Oil

**DEVILED EGGS**

House Smoked Salmon | Pickled Red Onion | Capers | Jalapeño Cream

**FARM GREENS SALAD**

Apples | Gorgonzola | Spiced Walnuts | White Balsamic Vinaigrette

*Second Course*

**VEGETABLES OF THE SEASON**

Chef's selection of local and regional vegetables

**SWEET POTATO RAVIOLI**

Mushrooms | Sage Brown Butter | Pumpkin Seeds | Grana Padano

**PAN SEARED BLUE COD**

Cauliflower | Caramelized Brussels | Thai Herb Vinaigrette

**BAY OF FUNDY SALMON**

Georgia Field Pea & Tasso Ham Succotash | Mushroom Confit | Roasted Lemon Vinaigrette

**ASHLAND FARMS CHICKEN SCHNITZEL**

Miso Mustard | Arugula | Tomato | Parmesan & Lemon

**HANGER STEAK FRITES**

Herb Onion Caramel | Parmesan Garlic Fries





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*Dinner Menu #2 (cont.)*

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ITEMS SUBJECT TO SEASONALITY

*For the First Course, host selects two items for guest to choose from.  
For the Second Course, host selects three items for guest to choose from.  
For the desserts, host selects two items for guest to choose from.*

*Desserts*

**CHOCOLATE PEANUT BUTTER PARFAIT**  
Banana Ice Cream | Peanut Brittle

**LEMON MASCARPONE CHEESECAKE**  
Blueberries | Whipped Cream

**TRES LECHEs CAKE**  
Sweet Cream | Fresh Berries

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

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**\$44.95 PLUS TAX AND GRATUITY**



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*Brunch Menu #1*

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ITEMS SUBJECT TO SEASONALITY

*For the First Course, host selects two items for guest to choose from.  
For the Second Course, host selects three items for guest to choose from.  
For the desserts, host selects two items for guest to choose from.*

*Appetizer*

**PIMENTO CHEESE CROSTINI**

Benton's Country Ham | Apples | Arugula

**WHITE CORN GRIT FRITTERS**

Jalapeño Jelly | Thomasville Tomme

**DEVILED EGGS**

Short Smoked Salmon | Crispy Capers | Roasted Jalapeño Cream

**ROASTED BUTTERNUT SQUASH SOUP**

Toasted Pumpkin Seeds | Maple Cream | Pumpkin Seed Oil

**FARM GREENS SALAD**

Apples | Gorgonzola | Spiced Walnuts | White Balsamic Vinaigrette

*Entrée*

**FARMER'S BREAKFAST**

Scrambled Farm Eggs | Bacon | Breakfast Potatoes | Toast

**STRAWBERRY MASCARPONE FRENCH TOAST**

Bacon | Vermont Maple Syrup | Powdered Sugar

**CHICKEN SCHNITZEL**

Miso Mustard | Arugula | Tomato | Parmesan & Lemon

**PAN SEARED BLUE COD**

Caramelized Brussels Sprouts & Cauliflower | Thai Herb Vinaigrette

**SMOKED SALMON & POTATO PANCAKES**

Poached Eggs | Dill Crème Fraiche | Asparagus & Hollandaise

**HOUSE SMOKED BRISKET HASH**

Poached Eggs | Yukon Gold Potatoes  
Whole Grain Mustard Hollandaise

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

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**\$24.95 PLUS TAX AND GRATUITY**

