



# 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:*

- 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
- Best OTP Restaurant – Creative Loafing, 2016

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### *Contact:*

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678-214-6888

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.

### *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 CROSTINIS**

Benton's Country Ham | Apples | Arugula

**WHITE CORN GRIT FRITTERS**

Jalapeño Jelly | Thomasville Tomme

**ROASTED BUTTERNUT SQUASH SOUP**

Toasted Pumpkin Seeds | Maple Cream

**LOCAL FARM GREENS SALAD**

North Georgia Apples | Gorgonzola | Spiced Pecans | White Balsamic Vinaigrette

*Entrée*

**PAN ROASTED BLUE COD**

Roasted Cauliflower | Caramelized Brussels Sprouts | Thai Herb Vinaigrette

**CHICKEN SCHNITZEL**

Miso Mustard | Arugula | Tomato | Parmesan

**HANGER STEAK FRITES**

Herb Onion Caramel | Parmesan Garlic Fries

*Dessert*

**CHOCOLATE PEANUT BUTTER PARFAIT**

Banana Ice Cream | Peanut Brittle

**LEMON MASCARPONE CHEESECAKE**

Blueberry Compote | Chantilly Cream

**TRES LECHES CAKE**

Sweet Cream | Fresh Berries

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

**\$39.95 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 CROSTINIS**

Benton's Country Ham | Apples | Arugula

**WHITE CORN GRIT FRITTERS**

Jalapeño Jelly | Thomasville Tomme

**ROASTED BUTTERNUT SQUASH SOUP**

Toasted Pumpkin Seeds | Maple Cream

**LOCAL FARM GREENS SALAD**

North Georgia Apples | Gorgonzola | Spiced Pecans | 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**

Blueberry Compote | Chantilly 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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*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 CROSTINIS**

Benton's Country Ham | Apples | Arugula

**WHITE CORN GRIT FRITTERS**

Jalapeño Jelly | Thomasville Tomme

**ROASTED BUTTERNUT SQUASH SOUP**

Toasted Pumpkin Seeds | Maple Cream

**BUTTER LETTUCE SALAD**

Jalapeño Buttermilk Vinaigrette | Radishes | Parmesan

**LOCAL FARM LETTUCES**

North Georgia Apples | Gorgonzola | Spiced Pecans | 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 ROASTED BLUE COD**

Cauliflower | Caramelized Brussels | Thai Herb Vinaigrette

**BAY OF FUNDY SALMON**

Potato Puree | Melted Leeks | Truffle Vinaigrette

**CHICKEN SCHNITZEL**

Miso Mustard | Arugula | Tomato | Parmesan

**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*

CAMELIZED 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

Blueberry Compote | Chantilly Cream

TRES LECHE CAKE

Sweet Cream | Fresh Berries

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

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\$54.95 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 CROSTINIS**

Benton's Country Ham | Apples | Arugula

**WHITE CORN GRIT FRITTERS**

Jalapeño Jelly | Thomasville Tomme

**ROASTED BUTTERNUT SQUASH SOUP**

Toasted Pumpkin Seeds | Maple Cream

**BUTTER LETTUCE SALAD**

Jalapeño Buttermilk Vinaigrette | Radishes | Parmesan

**LOCAL FARM LETTUCES**

North Georgia Apples | Gorgonzola | Spiced Pecans | 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 ROASTED BLUE COD**

Cauliflower | Caramelized Brussels | Thai Herb Vinaigrette

**BAY OF FUNDY SALMON**

Potato Purée | Melted Leeks | Truffle Vinaigrette

**CHICKEN SCHNITZEL**

Miso Mustard | Arugula | Tomato | Parmesan

**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**

Blueberry Compote | Chantilly 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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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.*

*Appetizer*

**PIMENTO CROSTINIS**

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

**LOCAL FARM GREENS SALAD**

North Georgia Apples | Gorgonzola | Spiced Pecans | 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

**PAN ROASTED BLUE COD**

Caramelized Brussels Sprouts & Cauliflower | Thai Herb Vinaigrette

**SMOKED SALMON & POTATO PANCAKES**

Poached Eggs | Dill Crème Fraiche | Asparagus & Hollandaise

**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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**\$29.95 PLUS TAX AND GRATUITY**

