



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.

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.



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

Contact:

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For More Info: www.eatatseed.com **For Stem Wine Bar:** 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:

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.

Lunch Menu #1

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

\$34.95 PLUS TAX AND GRATUITY



Lunch Menu #2

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

\$29.95 PLUS TAX AND GRATUITY



Dinner Menu #1

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)



Dinner Menu #1 (cont.)

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

\$49.95 PLUS TAX AND GRATUITY



Dinner Menu #2

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



Dinner Menu #2 (cont.)

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

\$44.95 PLUS TAX AND GRATUITY



Brunch Menu #1

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

\$24.95 PLUS TAX AND GRATUITY

