



Thank you for your interest in hosting your next event at Stem Wine Bar!



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

Stem can accommodate up to 40 seated or up to 60 cocktail party guests in a restaurant buyout scenario. We also have the ability to host private wine tastings for up to 12 guests at our back tables.



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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

Three Stars - Jenny Turknett, Atlanta Journal Constitution 2014  
Three Stars - Christiane Lauterbach, Knife & Fork 2014  
19 Hottest Wine Bars Across the Country - Eater National 2014  
Top 10 Wine Bars in the US - Gayot 2014  
Best Wine Bar - Jezebel 2014  
Best Bartender (Chris McNeill) - Jezebel 2014





## ALL THE EXTRAS

### *Bands, DJs and Outside Music*

We do not permit bands or DJs unless you have chosen to buyout the restaurant. Arrangements for either the band or DJ will need to be handled by you. We do not play music brought in by guests unless we are closed to the public at the time of the party.

### *Cakes*

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.

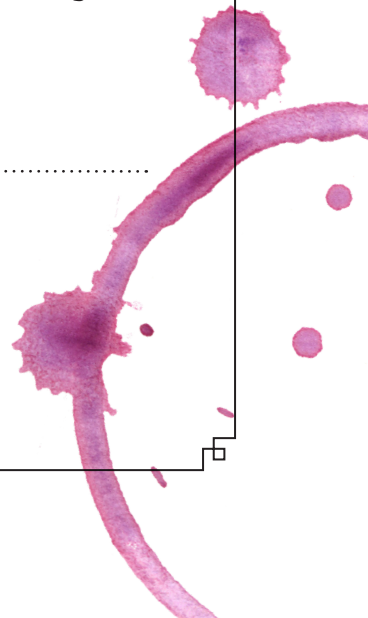
### *Flowers and Other Décor*

Flowers are welcome; make sure to coordinate set-up times with our Event Coordinator 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.

Nothing can be attached to a painted wall.

### *Valet Parking*

Valet parking is not available, however there is plenty of parking available in our lot.



## Menu #1 (Dinner) - \$70 per person

For **TAPAS**, host selects **THREE** items to be served family style.  
For **RACIONES**, host selects **THREE** items to be served banquet style.  
Please email your menu selections to [EVENTS@EATATSEED.COM](mailto:EVENTS@EATATSEED.COM)

### UPON ARRIVAL

*Marcona Spiced Almonds • Marinated Olives*

### TAPAS

#### *Deviled Eggs*

Patrick's Prosciutto, Truffle Oil

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#### *Baked Goat Cheese Crostini*

Medjool Dates, Bacon, Pistachio,  
Balsamico, Baguette

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#### *Chorizo Stuffed Dates*

Smoked Tomato Sauce, Ciabatta, Nueske's

• • •

#### *Crispy Artichokes*

Caper Lemon Aioli, Parsley

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#### *Croqueta de Jamón*

Serrano Ham, Béchamel, Smoked Tomato Aioli

### RACIONES

#### *Chimichurri Hanger Steak*

Garlic Whipped Potatoes

#### *Seared Scallops Over Brussels Salad*

Warm Bacon Vinaigrette, Apple,  
Pine Nuts, Parmesan

#### *Shrimp & Chorizo Paella*

Chorizo, Shrimp, Sofrito,  
Egg Yolk, Saffron Basmati

#### *Smoked Chicken Bravas & Crispy Potatoes*

Tomato, Red Pepper  
Niçoise Olive, Garbanzo, Parsley

#### *Stem Sliders with House Chips*

Red Wine Braised Short Rib,  
Pork Belly, Comte, Tomato Onion Jam

#### *Shrimp Scampi & Saffron Polenta*

Garlic, White Wine, Parsley

### MENU ADD-ONS

**Chef's Choice Meat & Cheese Board:** \$39 • **Shrimp Sambal:** \$40 per pound

**Oysters with Cocktail Sauce & Mignonette:** MKT per dozen

**White Corn Grit Fritters with Jalapeno Pepper Jelly:** \$36 per dozen

**Pimento Cheese & Benton's Ham Crostinis:** \$32 per dozen

**Churros with Warm Chocolate Sauce:** \$24 per dozen

**Chocolate Chip Cookies:** \$24 per dozen



## Menu #2 (Cocktail Hour) - \$40 per person

For **TAPAS**, host selects **FOUR** items to be served family style.

Please email your menu selections to [EVENTS@EATATSEED.COM](mailto:EVENTS@EATATSEED.COM)

### UPON ARRIVAL

*Marcona Spiced Almonds • Marinated Olives • Chef's Choice Meat & Cheese Boards*

### TAPAS

#### *Deviled Eggs*

Patrick's Prosciutto, Truffle Oil

• • •

#### *Baked Goat Cheese Crostini*

Medjool Dates, Bacon, Pistachio, Balsamico, Baguette

• • •

#### *Chorizo Stuffed Dates*

Smoked Tomato Sauce, Ciabatta, Nueske's

• • •

#### *Crispy Artichokes*

Caper Lemon Aioli, Parsley

• • •

#### *Croqueta de Jamón*

Serrano Ham, Béchamel, Smoked Tomato Aioli

### MENU ADD-ONS

**Shrimp Sambal:** \$40 per pound

**Oysters with Cocktail Sauce & Mignonette:** MKT per dozen

**White Corn Grit Fritters with Jalapeno Pepper Jelly:** \$36 per dozen

**Pimento Cheese & Benton's Ham Crostinis:** \$32 per dozen

**Churros with Warm Chocolate Sauce:** \$24 per dozen

**Chocolate Chip Cookies:** \$24 per dozen



Private Wine Tasting - \$65 per person



*Available on Friday & Saturday • For 4 to 12 Guests*

Our culinary team will prepare six small bites to pair perfectly with Advanced Sommelier Brian Teague's wine selections. The food will be presented in three courses, accompanied by two half glasses of wine and an explanation behind each pairing. The tasting menu will be designed by our Sommelier and Chef, however allergies and preferences can be accommodated with prior notice.

