



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.



CONTACT

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

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) - \$75 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

UPON ARRIVAL

Marcona Spiced Almonds • Marinated Olives

TAPAS

Deviled Eggs

Country Ham, 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

Housemade Meatballs

San Marzano Tomato Sauce,
Whipped Ricotta, Herb Gremolata

Lamb Empanadas

Almond Romesco, Golden Raisins

RACIONES

Grilled Hanger Steak

Chimichurri Rojo, Garlic Whipped Potatoes

Seared Scallops & Shrimp

Crispy Brussels Sprouts & Bacon,
Almond Romesco

Grilled Chicken Piccata

Italian Noodles, Lemon Caper Butter, Parsley

Stem Burger Sliders

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

Ricotta Gnocchi

San Marzano Tomato Sauce, Parmesan, Basil

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) - \$45 per person

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

Please email your menu selections to EVENTS@EATATSEED.COM

UPON ARRIVAL

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

TAPAS

Deviled Eggs

Country Ham, 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

•

Housemade Meatballs

San Marzano Tomato Sauce, Whipped Ricotta, Herb Gremolata

•

Lamb Empanadas

Almond Romesco, Golden Raisins

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.

