EVENT STYLES AT Mill Fond

As guests arrive, welcome drinks & cold appetizers are available. There is no physical bar in the event space - we recommend pre-selecting a signature cocktail or wine to display. Otherwise, drink orders are taken and delivered by your service staff throughout the event.

SEATED

Guests are seated at tables and served family-style appetizers, an individual salad and an individual entree by our staff.

- Guests are seated and entree orders are taken table-side.
- Salads are served and enjoyed.
- Entrees are served and enjoyed.
- Dessert & coffee service if you are providing an occasion cake.
- Farewells, event conclusion & clean up.

BUFFET

Guests seat themselves and visit the buffet station at their own pace.

- Hot food buffet opens 30-45 minutes into your event. Food is available for 90 minutes.
- After 90 minutes, the buffet food is removed. If you provide dessert, we serve it to the buffet station at this time.
- Farewells, event conclusion & clean up.

RECEPTION

A more casual mix-and-mingle setup with passed hors d'oeuvres & stations, a mix of high tops, and limited seating.

- Passed bites begin circulating
 3 minutes into your event.
- Hot food buffet opens 45 minutes into your event. Food is available for 90 minutes.
- After 90 minutes, the buffet food is removed. If you provide dessert, we serve it to the buffet station at this time.
- Farewells, event conclusion & clean up.