



private events

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welcome!



north end kitchen & bar is a chic dining destination located in the heart of historic downtown roswell on canton street.

our team is looking forward to working with you to make your event come to life!

www.northendkitchen.com
1170 canton street
roswell, ga 30075



private dining & event spaces

the dining room

seats up to 50



the lounge

seats up to 24



room minimums



all private dining events require a food and beverage minimum to be met. this minimum will be established based on the day, time and date of your event. room rental fees may apply. all food and beverage minimums **exclude** tax and gratuity.

lounge

sunday-tuesday

\$750

wednesday-thursday

\$1000

friday-saturday

\$1500

buy out

\$2000 facility fee

sunday-tuesday

\$4000

wednesday-thursday

\$5000

friday-saturday

\$7000

lunch dining

\$250 facility fee

sunday-tuesday

\$750

wednesday-thursday

\$1000

friday-saturday

\$1500

plated menus



The DINNER MENU

ENTREES

•Choose 1•

HONEY PANKO SALMON parmesan and lemon risotto, braised baby spinach, cherry tomatoes, charred lemon and herb vinaigrette

BONE-IN PORKCHOP boursin mashed potatoes, crispy brussels sprouts, roasted apple, dried berry and chipotle bbq sauce

NORTH END BISTRO CHICKEN panko crusted chicken breast, boursin mashed potatoes, bistro salad, charred lemon and herb vinaigrette

VEGGIE TRE broccolini, silver dollar mushrooms, fried brussels, soy caramel, baby arugula, togarashi

plated menus at north end are completely customizable.

course your own hand selected menu with appetizer, entree and dessert options to ensure that your guests have the selections to please everyone at a price that fits your budget.



appetizers

passed
priced per piece

bruschetta bites \$2.5

tomato, basil, cucumber,
balsamic glaze, crostini

truffle deviled eggs \$3.5

onions, celery, grain mustard,
chive, truffle oil

ahi tuna crisps \$4

seared sesame crusted tuna, ginger
glaze, wasabi mayo, wonton chip

pimento cheese bites \$3

house made pimento cheese,
candied bacon, pepper jelly, crostini

hummus pita chips \$3

seasonal hummus, feta cheese,
EVOO, toasted pita

displays
serves ~15ppl

hummus crudités \$50

seasonal hummus, crudités,
toasted pita

smoked trout dip \$70

fresh apples, bacon, grain mustard,
dukes mayo, trout skin, crostini

fresh fruit tray \$40

assorted seasonal fruit, assorted nuts

charcuterie board \$90

assorted meats and cheeses, seasonal
jam, b+b pickles, crackers





brunch & lunch buffet options

**traditional
breakfast** \$15pp

scrambled eggs
bacon & sausage
biscuits
griddled potatoes
cheddar grits

**premium
breakfast** \$21pp

***includes everything on the
traditional breakfast plus:
cinnamon rolls
french toast
fresh fruit display



**lunch
sides** \$5ea

boursin mashed potatoes
house made kettle chips
roasted red potatoes
garlic broccolini
north end salad
seasonal veggie medley

**lunch
mains**

turkey spinach wrap \$10
short rib french dip \$13
c.a.b. sliders (2) \$10
north end club \$10
rosemary grilled chicken \$13
pan seared salmon \$15



dinner buffet options



vegetables \$5ea

garlic broccolini
seasonal vegetable medley
north end salad
pesto carrots

mains

honey panko salmon \$15
shrimp and grits \$20
bistro fried chicken \$13
rosemary roasted chicken \$13

starches \$5ea

boursin mashed potatoes
roasted red potatoes
sweet potato hash
saffron rice

beef tenderloin (carved) \$18
pork loin (carved) \$13
chorizo meatloaf \$14

bar package options

cash bar

paid by the guest, rather than the host. all drinks are rung up per item consumption and are paid for on individual tabs. gratuity would be added to each check.

consumption bar

paid by the host. drinks are rung up per item consumption and paid for by the host once the previously-discussed limit is met. *once price cap is reached, transition to cash bar.

host bar

paid by the host. drinks are rung up per package price and are included in the final food & beverage cost in the client's beo. see next page for offerings.

hosted bar selections

priced per person
per hour

standard \$9/hr

beer

creature comforts tropicalia ipa
gate city copperhead amber ale
micelob ultra lite lager
scofflaw basement ipa
stella artois belgian pilsner
variant brewing rotating tap

wine

josh cellars cabernet
noah river pinot noir
william hill chardonnay
la crema pinot gris

deluxe \$13/hr

***includes beer list from
standard package

wine

juggernaut cabernet
j. vineyards pinot noir
cambria chardonnay
maso canali pinot gris

liquor

new amsterdam vodka
new amsterdam gin
evan williams bourbon
cruzan rum
lunazul tequila

premium \$15/hr

***includes beer list from
standard package

wine

daou cabernet
benton lane pinot noir
raeburn chardonnay
santa margherita pinot gris

liquor

ketel one vodka
beefeater gin
maker's mark bourbon
bacardi rum
herradura tequila

bottomless mimosas \$7/hour
bottomless mimosas and bloody's \$11/hour





general info & policies

attendance

guaranteed confirmation of attendance is **required no less than 7 days before the event**. once given, this guarantee number cannot be reduced. if this guarantee is not received, the original and/or largest estimated number will be used. total charges are based on the guaranteed number.

deposit & payment

north end kitchen & bar does, at times require a facility fee. all private dining events require the client(s) to meet a "food and beverage minimum" that is based on the day and date of the event. all food and beverage minimums exclude tax and gratuity.

north end kitchen & bar does not accept or request any deposit to reserve the event space. in order to reserve a specific date the client(s) will provide credit or debit card information to secure this hold. the card on file will not be charged until the day of the event.

service charge & sales tax

all food, beverage and service charges are subject to georgia state tax (7.75%). in addition, a 22% gratuity will be added to food and beverage purchases. one bill will be presented to the host, or to their designee, and must be paid in full at the conclusion of the event.

food & beverage

all food and beverage shall be supplied and prepared by north end kitchen & bar as contracted. due to health department regulations, no client nor his/her guests may bring or remove food or beverage from the event without prior written approval by north end's management. management should be made aware of any guests with food allergies prior to the event.

decorations & use of premise

glitter, confetti, rice, flower petals, bubbles, confetti balloons, etc. are prohibited. hanging signs, banners, etc. on the walls is prohibited. all candles must be enclosed. balloons must be removed immediately after the conclusion of the event. failure to comply with these terms will result in an additional \$150 cleaning fee charged to the card on file.



get in touch

so, you're ready to talk details and start the process of booking your event? here are some next steps!

- consider possible dates and times of your event
- determine the amount of guests you're inviting
- settle on a budget you're comfortable with
- contact info@northendkitchen.com
- reserve your date and start planning!

info@northendkitchen.com
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770.992.8866

