



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

buy out

lunch dining

sunday-tuesday

\$750

\$2000 facility fee

sunday-tuesday

\$4000

\$250 facility fee

sunday-tuesday

\$750

wednesday-thursday

\$1000

wednesday-thursday

\$5000

wednesday-thursday

\$1000

friday-saturday

\$1500

friday-saturday

\$8000

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

gouda fritters \$2.5

panko fried, whipped goat cheese,
pepper jelly, micro greens

smoked salmon chip \$3

house cut chip, smoked salmon, cream
cheese, apple chive puree, herbs

smash burger sliders \$4

blended C.A.B. beef, american
cheese, carnalized onions, garlic
herb mayo, brioche bun

ahi tuna crisps \$3.5

fried wonton, blackened seared ahi
tuna, wasabi aioli, cilantro

short rib crostini \$2.5

braised C.A.B. short rib, grilled crostini,
swiss cheese, horseradish aioli

fried green tomatoes \$1.75

panko crusted, flash fried,
pepper jelly, micro greens





appetizers

displays

serves -15ppl

spinach artichoke dip \$60

roasted red peppers, toasted crostini

smoked salmon dip \$70

house smoked salmon, cream cheese,
apple chive puree, hand cut chips

fresh fruit tray \$50

cantaloupe, honeydew, berries,
pineapple, honey yogurt dip

veggie crudité \$60

carrots, cucumber, celery, radish, cherry
tomatoes, green goddess dip

charcuterie board \$100

assorted meats and cheeses, pepper jelly,
grain mustard, dried fruits, grapes, toasted
crostini, crackers and grilled focaccia

fried wings \$100

•buffalo • bbq • lemon pepper
bleu cheese and ranch dressings

caprese skewers \$65

boccaccini cheese, grape tomatoes, basil,
basil pesto, balsamic glaze





brunch and lunch buffet

**traditional
breakfast** **\$20pp**

scrambled eggs
bacon & sausage
biscuits & gravy
griddled potatoes
cheddar grits

**lunch
mains**

turkey spinach wrap \$11
short rib french dip \$14
c.a.b. sliders (2) \$11
north end club \$11
lemon grilled chicken \$14
miso salmon \$16
pulled pork bbq sliders (2) \$11

**premium
breakfast** **\$27pp**

***includes everything on the
traditional breakfast plus:
assorted pastries
french toast
fresh fruit display

**lunch
sides** **\$6ea**

boursin mashed potatoes
house made kettle chips
roasted red potatoes
french green beans
north end salad
seasonal veggie medley



dinner buffet

veggies \$6ea

garlic green beans
seasonal vegetable medley
north end salad
roasted broccoli
baby carrots

starches \$6ea

boursin mashed potatoes
roasted red potatoes
sweet potato hash
sweet potato hash
baked mac n' cheese
basmati rice

mains

grilled salmon \$16
miso glaze

grilled chicken \$14
lemon beurre blanc

roasted pork loin \$14
citrus honey glaze

grilled bistro filet \$18
bordelaise sauce

bistro fried chicken \$14
panko crusted

farfalle pasta \$13
tomato basil cream sauce, parmesan

seafood paella \$28

saffron rice, mussels, shrimp, calamari, andouille sausage, peas, red peppers, cilantro

bar package

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

standard \$9/hr

beer

creature comforts tropicalia ipa
gate city fast fjord ipa
michelob ultra lite lager
scofflaw basement ipa
stella artois belgian pilsner
variant brewing rotating tap

wine

josh cellars cabernet
boen pinot noir
william hill chardonnay
la crema pinot gris

**Priced per person per hour

deluxe \$13/hr

beer

includes beer list from
standard package

wine

juggernaut cabernet
j. vineyards pinot noir
mer soleil chardonnay
maso canali pinot gris

liquor

tito's vodka
tanqueray gin
jack daniel's bourbon
bacardi rum
corazon tequila

premium \$15/hr

beer

includes beer list from
standard package

wine

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

liquor

ketel one vodka
hendricks gin
maker's mark bourbon
bacardi rum
don fulano 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

www.northendkitchen.com

770.992.8866