



865.343.6000 // 227 West Depot Avenue // Knoxville, TN 37917



Special Event Rates

Sunday - Friday	\$4,600
Saturday	\$5,850

If additional days are needed for set-up or break-down (tent installation, draping etc), those dates must be booked in advance. Reduced rates apply.

Holiday rates apply.

INCLUDED IN RENTAL

- 5 hours of event time (*arrival as early as 8AM, with cleanup completed by midnight*)
- 50 - 60" Round Tables
- 15 - 8' Rectangular Tables
- 15 - 30" Cocktail Tables
- A-Frame Chalkboard Sign
- 100' of Rope & 10 Iron Stanchions
- 450 Wooden Chairs
- Furnished Bridal & Groom Suites
- Setup & Breakdown of Venue Tables & Chairs

BAR & CATERING SERVICES

The Mill & Mine provides full-service bar and catering facilities with professional staff and an extensive selection of wine, liquor, beer and non-alcoholic beverages. Rates attached.

CAPACITIES (approximate)

- Seated Dinner - 450
- Seated Dinner with Dance Floor - 350
- Cocktail Reception - 600
- Theatre Style - 500
- Ceremony and Reception - 275



Venue Add Ons

Bistro Lights (Rows or Canopy) - \$300

Twinkle Light Wall - \$100

White Divider Draping - \$300

White Ceiling Draping - \$700

Gold Metal Circle Arbor - \$100

Gold Chargers - \$1 Each (275 Available)

Outdoor Furniture - \$100 Per Set (4 Sets Available)

Picnic Tables & Benches - \$75 Per Set (8 Sets Available)

LeeHaw Selfie Station - \$400

70" Flat Screen TV - \$400 Each (2 Available)

Additional Event Hours - \$250

Additional charges apply for audio/visual needs.

Rate sheet provided upon request.



Catering Packages

CORE

One Passed or
Stationary
Hors D'oeuvres
-or-
Choice of Salad

One Choice of
Bread

One Main Dish

Two Side Items

Water, Sweet &
Unsweet Tea

\$27 per person

PREMIERE

Two Passed or
Stationary
Hors D'oeuvres

One Choice of
Salad

One Choice of
Bread

One Main Dish

Two Side Items

Water, Sweet &
Unsweet Tea

\$37 per person

GRAND

Three Passed or
Stationary
Hors D'oeuvres

One Choice of
Salad

One Choice of
Bread

Two Main Dishes

Three Side Items

Water, Sweet &
Unsweet Tea

\$57 per person

A 20% service & labor charge + 9.25% sales tax will be added to your package total.
This charge includes all service and kitchen staff needed for your event.
Although we do not automatically charge gratuity on catering, it is always appreciated.

You may add white porcelain plates, stainless steel silverware
and all-purpose glassware for an additional 15% equipment fee.

Table linens and linen napkins are not included in the venue rental or equipment fees.

Food & beverage pricing is subject to change.

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Catering Menu

HORS D'OEUVRES

- House-Made Crab Rangoons
- Mini Crab Cakes
 - Topped with Green Chili Crema or Citrus Aioli
- Fried Green Tomato Fritters
 - Topped with Green Chili Crema or Citrus Aioli
- Deviled Eggs with Chow Chow
- Skewers:
 - Caprese (Tomato & Mozzarella)
 - Sweet & Spicy Meatballs
- Crostinis:
 - Shaved Beef & Tomato Jam
 - Smoked Salmon, Dill Creme Fraiche, Pickled Onions
- Cheese & Charcuterie Display + \$4 per guest

BREAD & BUTTER

- Yeast Rolls
- Cornbread
- Garlic Cheese Bread

SALADS

- Garden Salad: Mixed Greens, Tomatoes, Cucumbers
 - Dressings: Ranch, Balsamic Vinaigrette, Lemon Poppyseed, Honey Mustard
- Mexican Wedge: Iceberg, Tomatoes, Red Onions, Bacon Crumbles, Cotija, Everything Spice & Avocado Dressing
- Classic Caesar
- Caprese



Catering Menu Continued

MAINS

- Grilled Chicken
 - Breast, Thighs or Combination
- Buttermilk Fried Chicken
 - Bone-In, Boneless or Combination
- Roasted Pork Loin
- Roast Beef Tenderloin + \$8 per guest
 - Carving 'Station' Attendant Fee + \$150

SIDES

- Mac & Cheese
 - Choice of White or Yellow Sauce
- Creamed Brussel Sprouts
- Roasted Veggies
- Haricots Verts with Herb Butter
- Grilled Zucchini with Miso Mayo & Cotija Cheese
- Roasted Fingerling Potatoes
- Smashed Potatoes
- Collard Greens
- Rice Pilaf
- Orzo & Quinoa Greek Salad

SAUCES + \$2 per guest

- Demi-Glace
- Creamy Horseradish
- Boursin Cream & Herb
- Cranberry & Apple Chutney

+ Bacon Bits to any side for \$2 per guest



A La Carte Pricing

ALL PRICED PER GUEST

- Add'l Hors D'oeuvres | \$5
- Add'l Salad Option | \$5
- Add'l Bread Option | \$2
- Add'l Main Option | \$10
- Add'l Side Item | \$5
- Coffee Service | \$5
- Lemonade & Cucumber Water | \$2

CAKE SERVICE

- \$75.00 Service Fee
 - Add Disposable Cake Plates & Disposable Forks for .50 per guest
 - Add Porcelain Cake Plates & Stainless Steel Forks for \$1.00 per guest

*Looking for additional menu options?
We're happy to create a custom menu for you - just ask!*

Service Style Options

Buffet : This service style is relaxed - guests are free to serve themselves as they wish. A single versus double-sided buffet setup will be recommended based upon guest count.

Family-Style : Meals are meant to be shared! Each table is served bowls & platters of individual menu items to be shared by guests at the table. This service style is both relaxed and efficient. May not be suitable for all menus or events with 300+ guests.

Plated : The most traditional approach, plated meals are an efficient way to serve your guests in a more formal fashion. This service style will require planning around dietary needs, as well as additional service fees for extra staff.



Bar & Beverage Pricing

You may choose to offer a hosted bar, a cash bar or a hybrid of the two.
We'll find the best fit for your budget and your event!

BARTENDER PRICING:

Hosted Bar - Included in per drink pricing

Hybrid Bar - \$20 per hour, per bartender

Cash Bar - \$35 per hour, per bartender

A 10% gratuity will be automatically added to all bar invoices.

Per drink pricing includes ice, acrylic cups, mixers and bar supplies including our mobile bars and stainless steel rolling bins for cold items.

A glassware rental upgrade is available upon request. We can provide the following glassware in-house for \$0.75 per glass + sales tax. Final pricing to be determined by guest count and total glassware needs.

All Purpose Goblet (13oz) | Wine Glass (11oz)
Old Fashioned/Rocks (9oz) | Hi-Ball/Collins (11oz)
Champagne Flute (6oz) | Champagne/Cocktail Coupe (5.5oz)

PER DRINK BAR PRICING

Total bill is based on a per drink basis and settled after the event. You may choose to offer house products, premium products or a combination of the two.

BEVERAGE	HOSTED BAR PRICING	HYBRID/ CASH BAR PRICING
House Liquor	\$6.00	\$7.00
Premium Liquor	\$8.00	\$9.00-\$10.00
House Wine	\$6.00	\$7.00
Premium Wine	\$8.00	\$9.00-\$10.00
Domestic Beer	\$3.00	\$4.00
Import / Specialty Beer	\$4.00	\$5.00



Bar Menu

Products subject to change - final menu confirmed one month out from event.

HOUSE LIQUOR

Svedka
Jack Daniels
Four Roses Bourbon
Post Modern Spirits Giniferous Gin
El Jimador Tequila
Bacardi Superior
Sailor Jerry

PREMIUM LIQUOR

Titos Vodka
Woodford Reserve Bourbon
Hendricks Gin
Patron Silver Tequila

HOUSE WINE - Choose up to 4 varietals

Coastal Vineyard Selections:
Pinot Grigio
Chardonnay
Pinot Noir
Cabernet
Relax Riesling
Sparkling Champagne/Prosecco
Sparkling Rose

PREMIUM WINE - Choose up to 4 varietals

Scarpetta Pinot Grigio
Bogle Chardonnay
Urban Riesling
Coppola Cabernet
Underwood Pinot Noir
Underwood Rose
La Marca Prosecco
La Marca Sparkling Rose

DOMESTIC BEER - Choose up to 3

Michelob Ultra
Miller Lite
Yuengling

IMPORT & SPECIALTY BEER - Choose up to 3

Ranch Water Seltzer
Blue Moon
Sweetwater 420 Extra Pale Ale
Sierra Nevada Hazy Little Thing IPA

INCLUDED IN HOUSE AND PREMIUM FULL BARS:

Mixers: Soda water, Tonic Water, Orange Juice, Pineapple Juice, Cranberry, Coke, Diet Coke, Sprite, Ginger Ale
Garnishes: Limes & Lemons

Additional mixers or ingredients required for specialty cocktails not included in standard mixers may incur additional costs.

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