

E st.



1914

EMPIRE MILLS
Weddings

P A C K A G E S

WWW.EMPIREMILLSGA.COM

★ EMPIRE MILLS ★

WELCOME TO EMPIRE MILLS

a place to celebrate...

Empire Mills is a state of mind as much as it is a loved destination for weddings, celebrations, & gatherings.

We have crafted our signature wedding packages to artfully combine the venue's amenities with exquisite catering services. Our aim is to offer you a wedding planning experience that is truly exceptional.

The Starlight Package is best suited for 100-175 guests & features our signature dinner buffet menu.

The Grande Tour Package is best suited for 150-250 guests & features our signature strolling dinner stations.

Both packages are \$125 per person.

Our venue fee for 2024 is \$3,000.

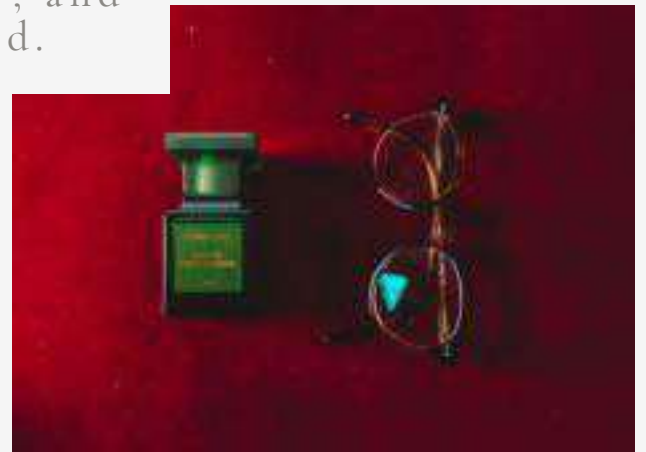
This fee is waived January-March, July, and August.

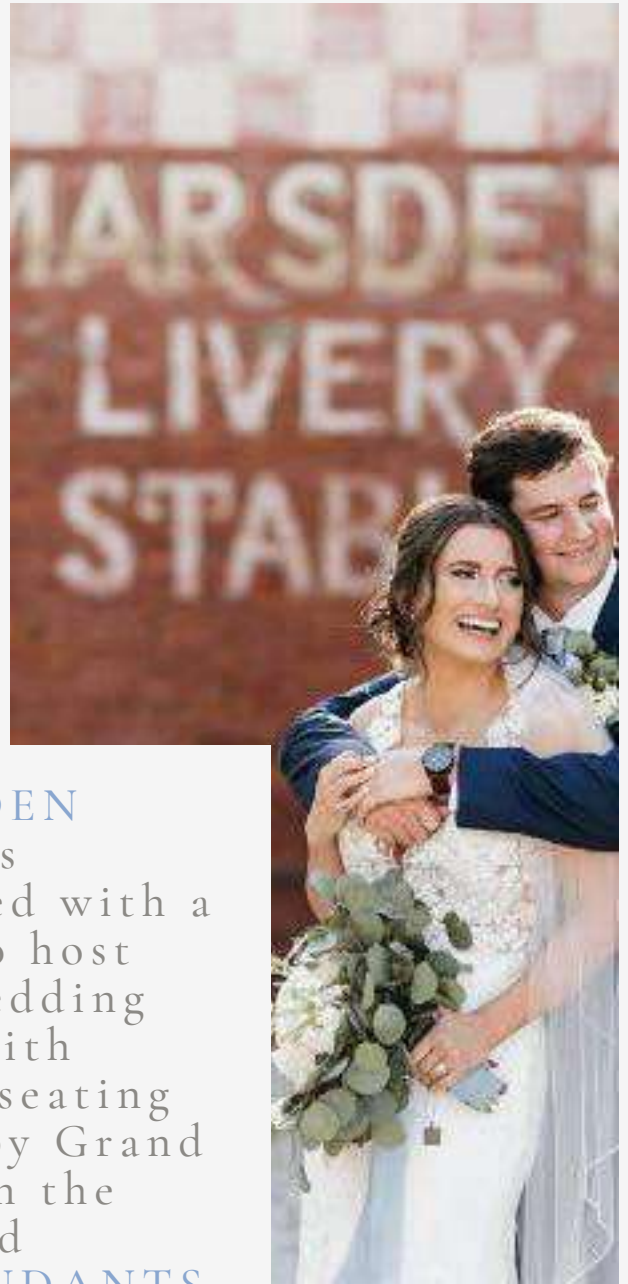
INCLUDED IN THE VENUE

- 14 hour use of entire property
- 1 hour rehearsal
- Air conditioned & heated spaces
- Strung exterior bistro lights
- Furnished courtyards
- Baby Grand piano
- 2 custom bars
- 2 King Farm Tables
- Guest tables
- White folding ceremony chairs
- Vineyard crossback reception chairs
- Cornhole boards
- Antique Syrup Kettle Firepits
- On-site facility manager
- Setup & breakdown
- Private parking lot



THE SILVER STAR SUITE features vanity mirrors and natural lighting and serves alongside THE SWITCHYARD as our "getting ready" spaces on property for you and your wedding party. Other features include a coffee and tea bar, private dressing space, flatscreen cable TV, and dartboard.





MARSDEN HALL is outfitted with a stage to host your wedding party with lounge seating & a Baby Grand piano in the attached ATTENDANTS LOUNGE.





Indulge in the enchanting ambiance of **THE GRANDE HALL** for your wedding reception. Featuring custom chandeliers to frame your first dance, this exquisite space is sure to leave you and your guests in awe. Delight in the Juliette Balcony for your bouquet toss and let the celebrations spill out onto the **PASTURE SIDE COURTYARD**.



STARLIGHT MENU

Crafted for 100-175 guests | \$125 per guest

*gluten free

PASSED BITES

{select 3}

Mini Tacos

smoked pork BBQ | poke tuna

Bacon Wrapped Jalapenos*

Nashville Hot Chicken Pops

dill pickle

Asian Glazed Cocktail Meatballs

toasted sesame seeds | scallions

Fried Goat Cheese

honey | pistachios

Pimento Cheese Bruschetta

Polynesian Pork Belly*

pineapple

Fig-Walnut Bruschetta

goat cheese

Fried Arancini

smoked tomato aioli

Mac-N-Cheese Bites

buffalo crème

Salmon Croquettes

comeback sauce

Smoked Salmon

*Potato Chip Bite**

when invited to dine...

FAMILY STYLE SALAD

{select 1}

Indie's Tuscan*

local greens | spiced pecans

feta cheese | seasonal fruit

lemon herb vinaigrette

or

Classic Caesar

shaved parmesan | croutons

house Caesar

or

EM's Garden*

local greens | garden veggies

house vinaigrette | ranch



DINNER BUFFET

{carved beef tenderloin and the choice of one chicken entrée}

CARVED BEEF *
TENDERLOIN +
horseradish crème

PECAN
CRUSTED
bourbon mustard

or

SOUTHERN
FRIED
roasted jalapeño gravy

or

TUSCAN GRILLED*
white wine | artichokes
lemon | feta

SIDES

{select 4}

Cheddar-Chipotle Baked Mashed Potatoes*

Potato & Leek Gratin*

Goat Cheese & Chive Whipped Potatoes*

Roasted Fingerlings | *shallots, fresh herbs**

Bacon Baked Green Beans*

Haricot Vert Beans | *shallot butter**

Grilled & Roasted Garden Vegetables*

Fried Creamed Corn | *bacon, peppers, cream**

Bourbon-Glazed Sweet Potatoes

Cooper Sharp Creamy Macaroni & Cheese

THIRD ENTREE

LUMP CRAB CAKE

caper beurre blanc

\$10pp

GRILLED VERLASSO
SALMON*

compound herb butter

\$6pp

MARKET FISH*

chef's seasonal preparation

MP



★ EMPIRE MILLS ★



GRANDE TOUR MENU

Crafted for 150-250 guests | \$125 per guest

*gluten free

PASSED BITES

{select 3}

Mini Tacos

smoked pork BBQ | poke tuna

Bacon Wrapped Jalapenos*

Nashville Hot Chicken Pops

dill pickle

Asian Glazed Cocktail Meatballs

toasted sesame seeds | scallions

Fried Goat Cheese

honey | pistachios

Pimento Cheese Bruschetta

Polynesian Pork Belly*

pineapple

Fig-Walnut Bruschetta

goat cheese

Fried Arancini

smoked tomato aioli

Mac-N-Cheese Bites

buffalo crème

Salmon Croquettes

comeback sauce

Smoked Salmon

Potato Chip Bite*

STATIONS

select 3 strolling stations for your wedding reception

CARVING STATION {select 1}

Rosemary & Pepper Beef Tenderloin* | *horseradish creme*

Grilled Pork Tenderloin* | *grainy mustard creme*

Smoked Brisket* | *horseradish creme or HJC BBQ sauces*

Sides {select 2}

cheddar chipotle baked mashed potatoes* | potato-leek gratin*

macaroni & cheese | roasted fingerlings*

bourbon glazed sweet potatoes | squash casserole

grilled & roasted vegetables* | bacon baked green beans*

haricot verte with shallot butter* | heirloom tomatoes*

roasted brussels sprouts*



ALFRESCO SKEWERS {select 4}

Pecan Chicken | *3 pepper peach sauce*

Satay Beef | *peanut dipping sauce*

Bacon Wrapped Quail* | *grainy mustard creme*

Caribbean Pork* | *tropical fruit salsa*

Balsamic Glazed Chicken* | *lemon-garlic aioli*

Brussels & Bacon* | *maple syrup glaze*

Caprese* | *honey balsamic reduction (v)*

Seasonal Fruits & Berries* (v)

Indie's Tuscan Salad* (v) OR Mediterranean Orzo Pasta Salad (v)

GRANDE TOUR MENU

*gluten free

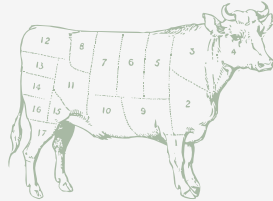
SLIDERS & SALAD

SLIDERS

Hamburgers | *pimento cheese & pickle OR ketchup, mustard, & pickle*

Smoked Pork | *BBQ sauce & scallion slaw*

Fried Chicken | *honey mustard & pickle OR buffalo & blue cheese*



SALADS

Indie's Tuscan*

local greens, spiced pecans, feta cheese, seasonal fruit, lemon herb vinaigrette

OR

EM Garden Salad*

local greens, garden veggies, house vinaigrette OR ranch

SHRIMP & GRITS

shrimp sautéed in andouille sausage gravy over stoneground cheese grits house hot sauces

STREET TACOS {select 2}

Served with soft warm tortillas, fresh cilantro & lime wedges

Barbacoa Brisket | smoked cheddar queso & charred serrano slaw*

Chicken Tinga | pickled red onion, cabbage & chipotle lime crema*

Carnitas | pickled red onion*

Baja Grilled Fish | mango red cabbage slaw*

ITALIAN PASTA BAR

Signature house made sauces served with Gemelli pasta

Sauces {select 3}

parmesan alfredo

house marinara

bolognese

pesto alfredo

primavera veggie

spicy sausage & peppers



EMPIRE MILLS SIGNATURE ADDITIONS

FOR THE COCKTAIL HOUR

*gluten free

SIGNATURE BITES

items priced individually

Southern Spring Roll
pulled pork, collards, BBQ
sauce

Crispy Duck Spring Roll
hoisin

Crab Cakes
remoulade

Shrimp Cocktail*
cocktail sauce & lemon wedges

BBQ Shrimp & Grits*
collards

Lollipop Lamb Chop*
chimichurri aioli

CHARCUTERIE BOARD*

\$8 pp

Spotted trotter meats | cheeses
pickled garden vegetables

OYSTER SERVICE

RAW \$12 pp

house cocktail sauce | garden mignonette
butter toasted saltines

ROCKEFELLER

creamy spinach | smoked bacon



SPIRITS



FULL BAR

\$5 pp

glassware | mixers | garnishes
Host provides spirits

SIGNATURE DRINKS

\$2.50 pp

select from our list of
seasonal craft cocktails

SWEETS & COFFEE

items priced individually

Southern Stacked Mason Jars {select 3}

strawberry shortcake | banana pudding | chocolate mousse dream | chocolate peanut butter pie
key lime | creme brulee GF | bread pudding with whiskey sauce | cheesecake

Homemade Pralines*

pecan pralines made in authentic copper pots right in front of your guests!

Southern Fried Hand Pies

glazed & filled with seasonal fruit - peach | apple | blueberry | strawberry-rhubarb

Beignets

powdered sugar

Coffee

regular & decaf coffee to enjoy with dessert



LATE NIGHT SNACK

\$5 pp

"Later Tater"*
pulled pork or brisket
crispy fried tater tots | queso
ketchup | jalapenos

Scattered, Smothered, & Covered*
crispy hashbrowns | diced onions
melted cheese | ketchup | hot sauce

Smash Burgers &
Shoestring Fries
ketchup | mustard | pickles
american cheese

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SIGNATURE CRAFT COCKTAILS



SPRING & SUMMER

HIGH HARVEST

vodka spritz | seasonal garden garnish

SOMETHING BLUE

vodka | Curaçao blue | lemonade
butterfly pea tea

THE CONDUCTOR

aviator gin | red wine | orange juice
pineapple juice | simple syrup

THE MILL MARGARITA

tequila | combier | fresh squeezed lime juice
agave syrup

MADISON MULE

vodka | ginger beer
fresh squeezed lime juice

THE FARMETTE

vodka spritz | pickled veggies

FALL & WINTER



FIG BOURBON FIZZ

bourbon | fig jam | ginger beer
fresh squeezed lemon juice

TRACK SIDE CIDER

bourbon | apple cider
cinnamon stick | star anise

MARCELLO WHO?

gin | Cointreau | pomegranate juice
rosemary simple syrup

STAR OF THE LINE

bourbon or rye whiskey | Angostura
bitters

STARRY NIGHT

prosecco | Crème de Cassis
blackberry garnish







★ EMPIRE MILLS ★

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