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1914

EMPIRE MILLS
Weddings

WWW.EMPIREMILLSGA.COM

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 features our signature dinner buffet.

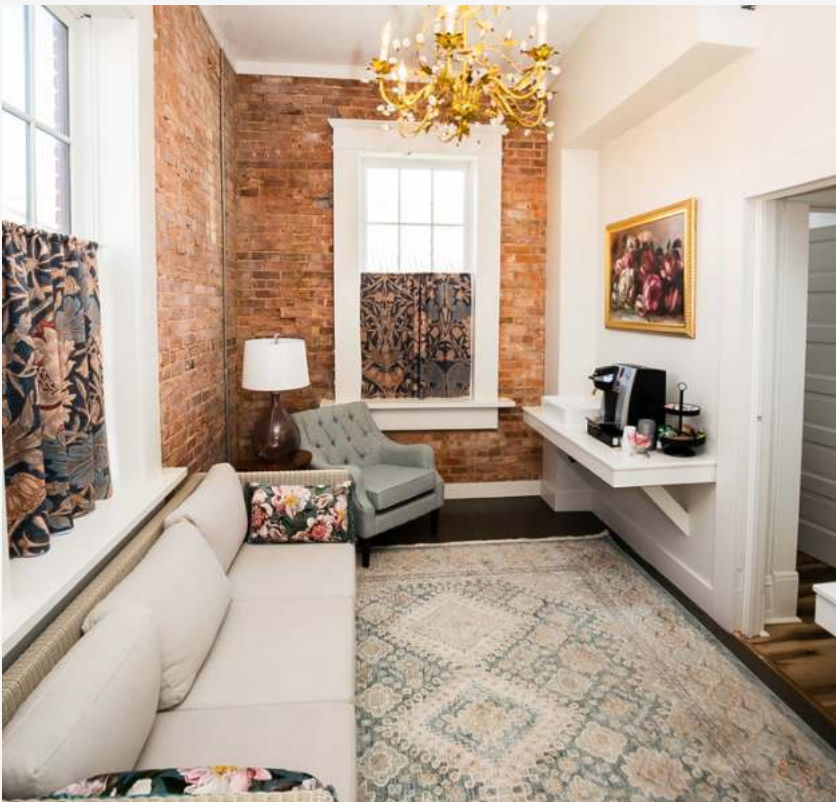
The Grande Tour Package features our signature strolling dinner stations.

Both packages are \$150 per person and suitable for gatherings of 100-225.

The package price does not include our venue rental cost, which is detailed on the final page of this packet.

INCLUDED IN THE VENUE

- 14 hour use of entire property
- 1 hour rehearsal
- Beer & wine bar setup
- 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



STARLIGHT MENU

\$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

Andouille Pigs in a Blanket

creole mustard

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

\$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

Andouille Pigs in a Blanket

creole mustard

Smoked Salmon

Potato Chip Bite*

DINNER 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

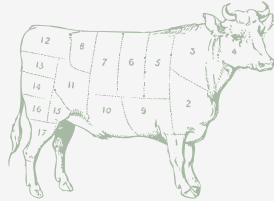
SLIDERS & SALAD

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 ★

est. 1914 | restored 2014

1290 Pennington Road
Madison, GA 30650
706.342.2837
hello@empiremillsga.com
empiremillsga.com

2024 VENUE RENTAL COST

JANUARY <i>fully booked</i>	FEBRUARY <i>fully booked</i>	MARCH \$2,000
APRIL \$3,000	MAY \$4,000	JUNE \$4,000
JULY \$2,000	AUGUST \$2,000	SEPTEMBER \$5,000
OCTOBER \$6,000	NOVEMBER \$4,500	DECEMBER \$6,000

VENUE RENTAL AVAILABLE FOR SATURDAYS ONLY