THE
RUN OF THE MILL
BREWPUB

Holiday Hosting Guide

Because you deserve to have as much fun as your guests.



WARM HOLIDAY GREETINGS

from all of us at The Run of the Mill.

We're here to help you host a stress-free holiday gathering, filled with great food, good drinks and even better company.

We've created this printable guide to help you plan an outstanding gathering for your family and friends. It's a small token of gratitude from our family to yours as we wish you many happy memories this holiday season.

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A Warm Welcome Starts at the Door.

A little preparation goes a long way. Create an inviting entryway so your guests can settle in, feel at home and head straight to the good times.



COATS

Clear a rack, hooks or a bench so guests can easily hang their coats and scarves.

SHOES & BAGS

Set out a basket, tray or open space **to keep** shoes and bags tidy **and out of the way.**

WELCOME DRINK

Offer a simple seasonal drink as guests arrive — warm cider, spiced tea or a favorite brew.

POINT THE WAY

A small sign or a friendly nudge helps guests find the gathering space with ease.

ENTRYWAY CHECKLIST

A few simple steps for a smooth arrival.

- [ ] Clear a coat-drop area (hooks, rack or a few open hangers).
- [ ] Make room for shoes and bags (basket, tray or a spot by the door).
- [ ] Set out a simple welcome drink (warm cider, spiced tea or your house favorite).
- [ ] Add a small sign or note directing guests to the gathering space.
- [ ] Keep a light on and the path clear.

Click here to *listen to the ROTM*
Holiday Playlist
ON SPOTIFY

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Set the Table with Warm Industrial Accents & Winter Greenery

Bring the warmth of the season to your table with natural textures, soft candlelight and simple, foraged greenery. It's rustic, relaxed and perfect for gathering.



THE LITTLE DETAILS

Roll cloth napkins in natural twine with fresh rosemary.



BARE WOOD
Skip the table cloth. A wooden table surface sets a warm tone. Use burlap as a runner to emphasize the rustic vibe.

CENTREPIECE
Low and foraged with cedar, pine, eucalyptus, pinecones, cinnamon sticks and clementines.

CANDLES & LIGHTS
Brass candleholders, ivory tapers and warm micro fairy lights create a cozy glow.

BUD VASES
Amber bottles with spruce and winter berries add simple, seasonal charm.

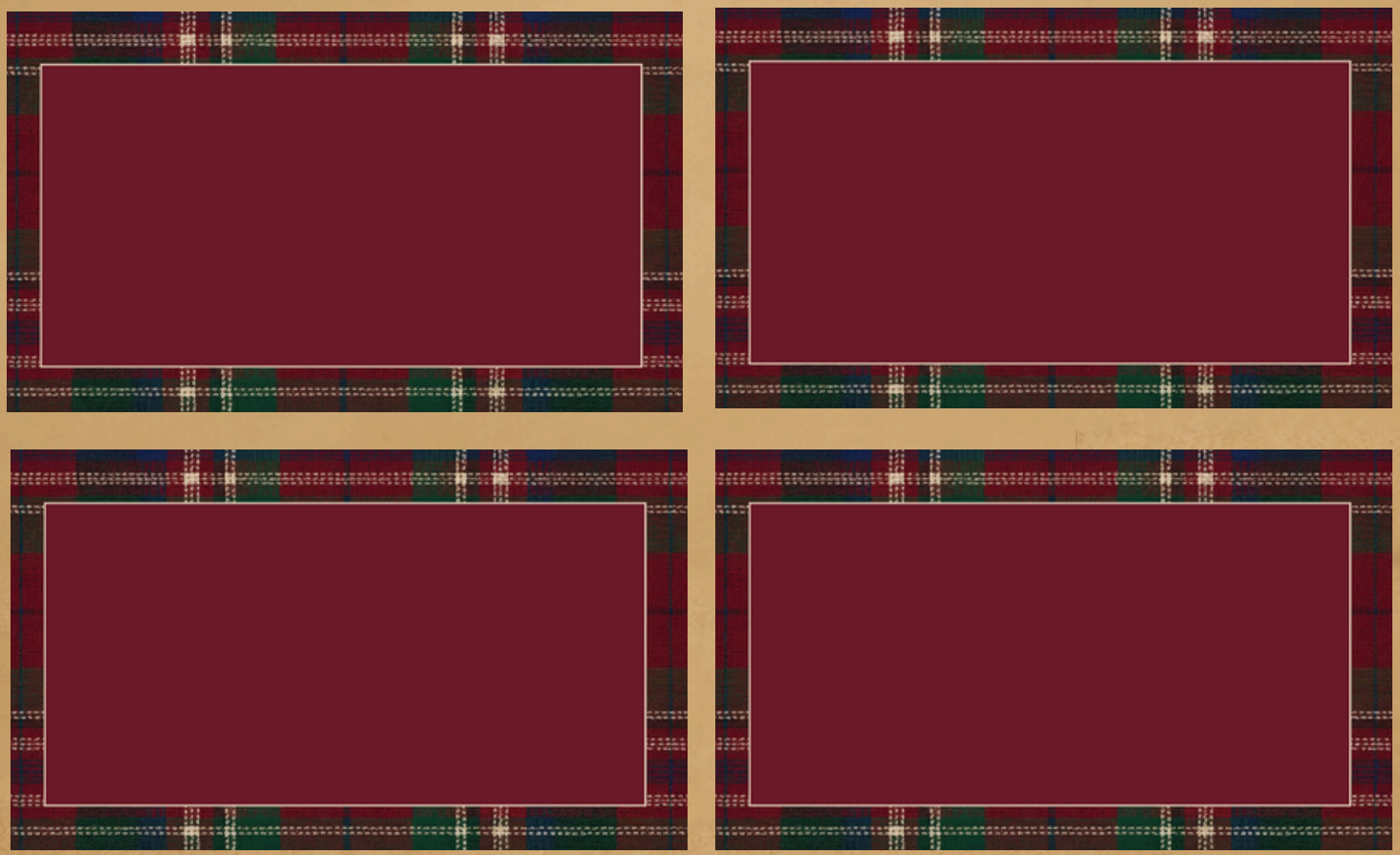
Menu Cards

Use these cards to label each dish. Just print the cards, write the name of the dish & allergen notes, and display on the table.



Place Cards

Use a gold or silver metallic marker to write your guests' names & tuck each card under a glass at every place setting.



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Stocking The Holiday Bar

Variety is the spice of the season.

When building your drink station, aim for a lineup that carries guests from appetizers through toasts.

INSPIRED INFUSIONS

Water never has to be boring again

Citrus & Pine: Blood orange wheels, fresh rosemary sprigs, & floating whole cranberries

Orchard Spice: Crisp apple slices paired with fresh thyme & a cinnamon stick

Bright & Festive: Lemon wheels, pomegranate seeds, and fresh mint

On Tap at Home

Cover both ends of the malt spectrum with winter stouts, toasty brown ales, a crisp classic lager, and a refreshing hard cider.

The Wine Rack

Keep it classic with a bright, citrus-forward Sauvignon Blanc to cut through rich dishes, paired with a bold, velvety red like Cabernet Sauvignon.

Festive Spirits

Balance your beer and wine with a communal batch punch or a build-your-own holiday cocktail station. We've included a couple recipes on the following pages for you to try!

Hydration Station

Balance out rich brews and cocktails with an elevated self-serve water carafe. Keep tap or sparkling water refreshingly festive by dropping in seasonal fruits and herbs.

Refreshment Math

A 3-HOUR PARTY REFERENCE GUIDE

GUESTS	TOTAL SERVINGS	PUNCH	BEER / CIDER (4-PACKS)	WINE (BOTTLES)
6 – 8	24 – 32	1 batch	2 – 3	2 – 3
10 – 12	40 – 48	2 batches	3 – 4	4 – 5
16 – 20	64 – 80	3 batches	5 – 6	6 – 8

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Fireside Orchard Punch

Yields 8-10 servings

Ingredients



- 1 bottle (750 ml) spiced apple cider
- 2 cups cranberry juice
- 1 cup orange juice
- 1/2 cup maple syrup
- 1 ½ cups bourbon
- 1 orange, thinly sliced
- 1 apple, thinly sliced
- 1 cup fresh cranberries
- Cinnamon sticks, for garnish
- 25 oz Ginger Beer

Preparation

1. In a large punch bowl, combine the spiced apple cider, cranberry juice, orange juice, maple syrup, and bourbon.
2. Add the orange slices, apple slices, and fresh cranberries. Stir gently to combine.
3. Chill until ready to serve.
4. When serving, top with ginger beer.
5. Garnish with cinnamon sticks and serve over ice.

Optional

Instead of adding the bourbon, make the punch without any alcohol. Set the bottle of bourbon next to the punch bowl with a jigger so guests may spike their own cups to taste.

Add a Festive Bundt-Pan Ice Ring

In the bottom of a Bundt pan, layer orange slices, cranberries, apple slices, rosemary sprigs, and cinnamon sticks. Fill the pan two-thirds with water, cranberry juice, or apple cider and freeze.

To remove the ice ring from the pan, dip the bottom of the pan in a sink filled with hot water for about 20 seconds. Flip the pan onto a cutting board and tap gently until the ice ring slides out.

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Cranberry Rum Smash



Ingredients

- 2 oz dark or spiced rum
- 1 oz cranberry juice
- 1/2 oz fresh lemon juice
- 1/2 oz simple syrup
- 4–6 fresh cranberries
- 2–3 fresh mint leaves
- Ice
- Orange peel or rosemary sprig (for garnish)

Preparation

1. In a cocktail shaker, muddle the fresh cranberries and mint leaves.
2. Add rum, cranberry juice, lemon juice and simple syrup.
3. Fill the shaker with ice and shake well until chilled.
4. Strain into a rocks glass filled with fresh ice.
5. Garnish with an orange peel or rosemary sprig.

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Zero-Proof Libation
Winterberry Sparkler



Ingredients

- 1/2 cup fresh cranberries
- 1/2 oz fresh lemon juice
- 1/2 oz honey syrup
- 1/2 cup sparkling water
- 2–3 fresh mint leaves
- Orange peel or rosemary sprig
- Ice

Preparation

1. In a cocktail shaker, muddle the cranberries with the mint leaves.
2. Add lemon juice and honey syrup, then fill the shaker with ice.
3. Shake well until chilled, then strain into a tall glass over fresh ice.
4. Top with sparkling water and stir gently to keep it fizzy.
5. Garnish with an orange peel or rosemary sprig.

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Plan Your Feast

Let us do the heavy lifting!

Why spend hours slaving away in the kitchen when we're happy to do it for you?

Browse our platters to-go menu on the following pages. From gluten free items to succulent seafood to hearty wraps, we've got you covered. Oh, and don't forget dessert!

Order directly online via Square.
Select your exact pickup date and time window using the drop-down selector at checkout.

Click here to order online
via Square

Thank you for welcoming The Run of the Mill into your celebrations. Our kitchen handles the prep work so that you can make the memories.

PRE-ORDER REQUIRED:
All catering platters require a minimum 1-week advance notice.



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Curated Platters To-Go

Handcrafted by The Run of the Mill. Plated by you.

Small platters feed ~12 guests | Large platters feed ~25 guests.

Grazing & Shareable Platters

Mediterranean Sampler — $55 / $95
hummus, olive tapenade, marinated artichokes, feta, grilled pita, veggies

Cheese & Crackers — $50 / $90
artisanal cheeses, fresh fruit, gourmet crackers

Chilled Shrimp Cocktail — $80 / $150
peeled shrimp, zesty cocktail sauce, lemon wedges

Smoked Salmon Board — $80 / $150
flaked smoked salmon, red onion, capers, egg, lemon-dill cream, crostini

Garden Crudité — $45 / $80
crisp veggies with house ranch

Chips & Dip Trio — $40 / $70
tortilla chips, salsa, black bean dip, warm spinach artichoke dip

Classic Bruschetta — $50 / $85
crostini, fresh basil, vine tomato, fresh mozzarella, balsamic reduction

Warm & Chilled Bites

Bacon-Wrapped Sea Scallops — $135 / $250
applewood bacon, maple-Dijon dip

Pub Wings or Crispy Tenders — $60 / $110
choice of 2 signature sauces

Tenderloin Crostini — $70 / $130
chilled sliced steak, horseradish aioli, arugula

Caprese Skewers — $45 / $85
mozzarella pearls, grape tomatoes, basil, balsamic reduction

Herb Stuffed Mushrooms — $60 / $105
savory herb stuffing

Chicken Satay Skewers — $60 / $100
grilled skewers, savory peanut sauce

Fruit & Nut Skewers — $45 / $85
seasonal fruit kabobs, honey yogurt dip, seasoned nuts



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Catering Menu

Handhelds, Salads & Sweets

SLIDERS & HANDHELDS

Mini Maine Lobster Rolls — $200 / $350
chilled lobster, lemon-dill aioli, split-top rolls

Mini Crab Salad Rolls — $150 / $275
chilled crab salad, lemon-dill aioli

Pan-Seared Crab Cake Sliders — $85 / $160
mini crab cakes, microgreens, remoulade

Classic Finger Sandwiches — $65 / $125
tuna, chicken, ham, or egg salad

Gourmet Gathering Wraps — $105 / $195
Choice of: Mediterranean Veggie, Ham & Swiss, Prime Rib & Cheddar, Roast Turkey & Smoked Gouda, The Mill Italian, or Caprese

FRESH SALADS & GREENS

Greek Salad	$100 / $190
Classic Caesar	$95 / $180
The Mill House Salad	$95 / $180
Mediterranean Orzo Salad	$60 / $130
Garden Pasta Salad	$60 / $130

SWEET TREATS

Cookie Platter	$45 / $85
Assorted Confections	$60 / $110
Premium Dessert Platter	$70 / $125



small platters feed ~12 guests, large platters feed ~25 guests

The Countdown to Party Time

HOSTING TIMELINE

48 Hours Out:

Finalize guest count, set table and candles, clean and clear entryway, prepare menu and place cards

Morning Of:

Pick up your Run of the Mill catering platters; chill beers and wine cue the Spotify playlist.

1 Hour Out:

Light candles, mix fizzy ingredients into punch, set up infused water station, set out platters.

Make Tomorrow Easier.

A few simple steps tonight mean a smoother tomorrow.



Good food brings people together — and a little prep tonight gives you a brighter tomorrow.

Label and Store
Let leftovers cool, then portion into airtight containers. Label with the dish name and date so everyone knows what's what.

Share the Goodness
Set aside a few clean containers for guests to take home leftovers. It's a warm way to extend the gathering a little longer.

Gather in One Place
At the end of the night, collect all used dishes, glasses and serving pieces in the kitchen (or one central spot) to make cleanup quicker and easier.

Plan a Simple Reset
In the morning, start with a quick plan: load the dishwasher, put leftovers away, wipe down key surfaces, and take out the trash. A little progress goes a long way.

Before Bed

- [ ] Store and label leftovers
- [ ] Set out containers for guests
- [ ] Gather all dishes in one place
- [ ] Take out the trash

The Run of the Mill Public House & Brewery | Saco, Maine

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From Our Home to Yours

Here's to Warm Gatherings & Full Glasses.



We hope that your holiday gatherings are filled with family, friends, and love. Thank you for a wonderful 2026. We've enjoyed all the laughs shared with you over pints of beer and good food. Let's raise a glass to many more great times together in 2027.

May your glass never be empty,
and your heart always full.

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