EVENTS AT THE MILL

Thank you for your interest in hosting your event at **The Run of the Mill**! Please peruse the following information about our events so that we may ensure the best possible experience for you.

Private Event Rooms

Capacity

The maximum capacities for each of our two private dining rooms is 36 people with a minimum requirement of 25 people. Dining options include:

- **Full-service dinner with plated entrees**
- **Buffet-style event**
- **Cocktail reception with stationary appetizers and hors d'oeuvres**

Availability

Our private dining rooms are available on the following days and times. Please note that we are unable to accommodate events from June to August, and during certain blackout/holiday weekends. Availability will be confirmed upon inquiry.

- Sunday to Thursday – available 11:30am – 8pm
- Friday & Saturday – available 11:30am – 6pm

Lounge Events

Perfect for casual events, with ample space and large tables that that provide plenty of seating as well as space for guests to stand and mingle.

Capacity

The maximum capacity for our lounge is 50 people, with a minimum requirement of 30 people. Dining options include:

- **Cocktail reception with stationary appetizers and hors d'oeuvres**

Availability

The lounge is available for afternoon or evening events **Sunday through Thursday** as long as it does not conflict with scheduled entertainment. It is not available on Fridays or Saturdays.

Food & Beverage Minimum, Rental Fee, and Stipulations

A food and beverage minimum will be required in order to book your event. This minimum will be calculated based on the date and size of the event. A quote will be provided at the time of inquiry.

In addition to the food and beverage minimum, **a room rental fee of $250** will be charged for all events. This fee is based on an event lasting 2.5 hours. If the duration of the event extends beyond 2.5 hours, an additional $50 rental fee will be charged per half hour. A deposit is not required to book your event, however, a **cancellation fee of 20% of the quoted food and beverage minimum** will be charged if the client cancels less than 60 days prior to the event. **Any cancellations made with less than 48 hours' notice will be charged the full food and beverage minimum.**

Please note that glitter, confetti, and other items that require extensive cleaning of the space after the event are strictly prohibited. Violation of this policy will result in a $100 cleaning fee.

Payment for all food, beverages, and fees are due upon the conclusion of your event.

Event Menus

The following pages are out current events menus. The Run of the Mill reserves the right to modify these menus, as needed, based on the availability of ingredients. Please let us know if you have any guests with dietary needs at least 1 week prior to your function so that we may prepare appropriately. Also let us know if you have any special requests – we will do our best to accommodate!

Event Booking

Once the details for your event are set, we will forward a contract outlining all the details along with a credit card authorization form. Once we receive the signed contract and credit card authorization form, we will follow-up with a confirmation of your booking.

We love creating memorable events for our guests in our unique, historic, space! Thanks again for choosing to book your event with us. We look forward to hearing from you.

Cheers,

Justin "JC" St. Louis

Events Director

HORS D'OUEVRES & PLATTERS

These starters are a great way to get your event going. We offer a variety of options & can recommend platters & quantities to best suit your needs. Each platter is designed to feed approximately 25 people. ***We recommend 5-7 platters for 25 people. For every 5-additional people, we recommend an additional platter.***

Items must be ordered 1 week in advance | Prices listed per platter | Tax & Gratuity Additional

CHIPS & DIP | Tri-Colored Tortilla Chips with a trio of dips | $70

Salsa | Spicy Black Bean | Spinach Artichoke

CRUDITE | Our Chef's Selection of Fresh Vegetables served with Buttermilk Herb Dipping Sauce | $80

PUB WINGS or TENDERS | Crispy Beer Battered Chicken Wings or Boneless Tenders, served plain or tossed in Buffalo sauce, served with Celery Sticks and your choice of 2 Dipping Sauces | $110 – NOTE: Qty should be 50 per platter

Plain | Buffalo | Garlic Parmesan | BBQ | Sweet & Spicy IPA \ Buttermilk Herb | Bleu Cheese | Honey Mustard

CHICKEN SATAY | Grilled Chicken Skewers drizzled with slightly Spicy Thai Peanut Sauce | $100

BRUSCHETTA | House made Crostini with Basil, Tomato & Fresh Mozzarella | $ 85

MEDITERRANEAN SAMPLER | Hummus & black olive tapenade with artichokes, feta, grilled pita & assorted vegetables $95

CHEESE & CRACKERS | An assortment of cheese with Fresh Fruit & crackers | $90

HERB STUFFED MUSHROOMS | Baked Mushrooms filled with tasty Herb Stuffing | $105

FRUIT & NUTS | Fresh fruit kebobs with a honey yogurt dip & an assortment of seasoned nuts $85

SHRIMP TRIO | Coconut Shrimp with Sweet Chili Lime Dip, Buffalo Shrimp with Bleu Cheese, Chilled Shrimp & Cocktail Sauce | $150 -- as a Trio OR choose just 1

SMOKED SALMON | Smoked Salmon, Diced Red Onion, Capers, Boiled Egg and Lemon Dill Sour Cream with an Assortment of Crackers & House made Crostini | $150

BACON WRAPPED SCALLOPS | Decadent Sea Scallops, wrapped in Applewood Smoked Bacon | $250

FINGER SANDWICHES | Your choice of house made fillings served in Fresh Finger Rolls | $125

tuna salad | chicken salad | ham salad | egg salad

ASSORTED DESSERT PLATTER | Chef's Choice of assorted confections | $110

WRAP PLATTERS

Made on sundried tomato wraps, these platters add the perfect touch to accompany any gathering. $195

Wrap Choices: (one style of wrap per platter) – each platter is 24 half wraps

Mediterranean Veggie: Grilled Veggies, Feta & Hummus
Baked Ham: Caramelized Onion, Swiss & Grain Mustard
Shaved Prime Rib: Arugula, Cheddar & Horseradish Aioli
Roast Turkey: Smoked Gouda & Herbed Mayonnaise
The Mill Italian: Capicola, Salami, Provolone, Pickle, Tomato, Olives & Onion
Caprese: Pesto Mayonnaise, Fresh Mozzarella, Tomato and Basil

SALADS & SOUPS

HOUSE SALAD | Mesclun greens with Mushrooms, Tomatoes, Cucumbers & House made croutons with your choice of 2 dressings on the side | Serves 25, served family style $180

Bleu Cheese, Balsamic Dijon Vinaigrette, Asian Vinaigrette, Parmesan Peppercorn, Buttermilk Herb

CAESAR SALAD | Traditional Caesar- The Classic, fit for an Emperor | Serves 25, served family style $180

BEER CHEESE SOUP or CHOWDER | Serves 25, $185

BEVERAGES

UNLIMITED FOUNTAIN DRINKS | Our selection includes Pepsi, Diet Pepsi, Sierra Mist & Ginger Ale | $65

COFFEE & TEA STATION | Hot drinks including both regular & decaf coffees, as well as a variety of hot teas | $65

BUFFET MENU - $65 per person

BREAD & BUTTER STATION

SALADS & SOUPS (choose 2)

- Clam Chowder
- Caesar Salad
- Greek Salad
- Beer Cheese Soup
- House Salad (with Ranch & Bals Dijon)
- Pasta Salad
- Potato Salad

ENTREES / PROTEINS (choose 2 – each served with chef's choice sauce)

- Salmon (chef's choice sauce)
- Pot Roast & Gravy
- Lasagna
- Chicken Breast (chef's choice sauce)
- Shepherd's Pie
- Pasta Primavera

SIDES (choose 3)

- Mashed Potatoes & Gravy
- Butternut Squash
- Broccoli
- Carrots
- Roasted Fingerling Potatoes
- Green Beans
- Brussels Sprouts

DESSERT PLATTER – Chef's choice of assorted confections

BEVERAGES

UNLIMITED FOUNTAIN DRINKS | Our selection includes Pepsi, Diet Pepsi, Sierra Mist & Ginger Ale | Additional $65

COFFEE & TEA STATION | Hot drinks including both regular & decaf coffees, as well as a variety of hot teas | Additional $65

CONTINENTAL BREAKFAST MEETING MENU - $20 per person

Perfect for those morning business meetings. Our continental breakfast is designed to serve a minimum of 10 people. If you have fewer guests, please contact us for additional options.

Each package includes:

BAGELS, TOAST, & ACCOUTREMENTS

FRUIT SALAD

HAM & CHEESE CROISSANTS

YOGURT & GRANOLA

VARIETY OF DANISHES

COFFEE STATION

JUICE STATION

TO-GO BOXES (for guests who need to "meet and run" back to the office!)

Add a SMOKED SALMON PLATTER for an additional $150 (serves 20-25) | Smoked Salmon, Diced Red Onion, Capers, Boiled Egg and Lemon Dill Sour Cream with an Assortment of Crackers & House made Crostini

Plated Luncheon Menu

Includes a complimentary fountain drink for each guest

First Course

(choice of)

- Clam Chowder
- Caesar Salad
- Beer Cheese Soup
- House Salad w/ Ranch or Bals Dijon

Second Course

(choice of)

Grilled Salmon Focaccia – Grilled medium w/marinated portabella mushrooms, tomatoes, and mesclun greens stacked on top of grilled focaccia bread and served open faced with a lemon dill aioli, served with your choice of hand-cut French fries or our veg of the day

The Mill Wrap – Tender pieces of chicken, bacon, sauteed red onion, melted Swiss cheese & greens with a Dijonaise sauce, in a sun-dried tomato wrap, served with your choice of hand-cut French fries or our veg of the day

The Fishwich – Fried haddock w/cheddar cheese on a Kaiser roll with a side of homemade tartar sauce, served with your choice of hand-cut French fries or our veg of the day

Saco Island Reuben – Home-cooked corned beef on marble rye with Swiss cheese, sauerkraut & thousand island dressing, served with your choice of hand-cut French fries or our veg of the day

Blackened Bleu Chicken Wrap – Diced Cajun-spiced chicken breast, bleu cheese crumbles, tomatoes, greens & bleu cheese dressing wrapped in a sun-dried tomato tortilla, served with your choice of hand-cut French fries or our veg of the day

Vegetarian Special of the Day – Created daily by our chef

Third Course

Assorted confections, served family-style

$37.50 per person

Plated Dinner Menu

Includes a complimentary fountain drink for each guest

First Course

(choice of)

- Clam Chowder
- Caesar Salad
- Beer Cheese Soup
- House Salad w/ Ranch or Bals Dijon

Second Course

(choice of)

Mac & Beer Cheese – Cavatappi with a Bug Lager triple cheese sauce, a crunchy pretzel and cracker topping & parmesan wheel

Shepherd's Pie – Choice ground beef, savory herbs, mushrooms, onions & veggies covered in our garlic smashed Maine potatoes with a side of bread

Drunken Pot Roast – Slow roasted in our own brew, served with our own garlic smashed potatoes, veggies, and gravy

Chicken Alfredo – Grilled chicken breast served over linguine with our homemade alfredo sauce, served with a side of bread

Fish & Chips – Golden fried haddock served with hand-cut fries, cole slaw, lemon, and a side of our homemade tartar sauce

Vegetarian Special of the Day – Created daily by our chef

Third Course

Assorted confections, served family-style

$45 per person