



# MIXX ATLANTA EVENTS



# MIXX EVENT PRICING LIST



Standard Offering: For standard rates and packages, request must be made at least 30 days prior to planned event date. (For days/times not listed, please go to [www.mixxatlanta.com](http://www.mixxatlanta.com) and fill out **“Special Request” Form**. We will respond within 72 hours. Note that request must be made at least 60 days prior to your planned event date.)

## SPACE RENTAL

### 1. Dance Floor Lounge – Noon to 7pm

- M-F \$400
- Sa – [www.mixxatlanta.com](http://www.mixxatlanta.com)

### 2. Patio Lounge – Noon to 10pm

- M-F \$200
- Sa – [www.mixxatlanta.com](http://www.mixxatlanta.com)

### 3. Dance Floor + Patio Lounge – Noon to 7pm

- M-F \$500
- Sa – [www.mixxatlanta.com](http://www.mixxatlanta.com)

### 4. Buy Out of Mixx – Any 8 hours (exact times to be determined)

- F, Sa – [www.mixxatlanta.com](http://www.mixxatlanta.com)
- Contact Mixx for more information at [www.mixxatlanta.com](http://www.mixxatlanta.com).

*\*Note above pricing is based on rental 4 hour time (except Buyout which is 8 hours). Add \$125/hr for each additional hour. Above pricing includes one Mixx Event Coordinator. Bartenders or Servers will be included in Beverage Package or Food Package as needed. Staffing will be at the rate of \$100/person for 8 hours, minimum of 6 people.*

### AV Amenities: \$200

- **“Patio”** LCD Projector | screen and table | microphone (cordless) | One high speed Internet connection | extension cord for laptop
- **“Dance Floor Lounge”** LCD Projector | large screen | podium with microphone (cord and cordless) | hi-speed Internet | extension cord for laptop

Note: Includes one high speed Internet connection and extension cord for laptop

### Other

- Event Photography \$125/hour
- DJ \$75/hr
- DVJ \$75/hr
- Piano player \$75/hr
- Drag Performer \$120/hr
- Comedian \$120/hr
- Male Dancer \$200/hr



# MIXX EVENT PRICING LIST



**Food Packages: (Add 18% gratuity to total and sales tax. Cost will be on a per person basis).**

**Choose from:**



- Appetizers Only: Served anytime between noon to 6pm.
- Buffet style: Served anytime between noon to 6pm.
- Cookout Style: Served anytime between noon to 6pm.
- Gourmet Box Lunches: Served anytime between noon to 3pm.
- Continental Breakfast: Served anytime between 7am until noon.

**Beverage Packages:**

**(Price includes one bartender up to 25 people. Add 1 bartender @ \$100 for each additional 25 people)**



**Well Host Bar:** (Add 18% gratuity to total)

- First hour \$20/person
- Each additional hour \$15/person

**Premium Host Bar:** (Add 18% gratuity to total)

- First hour \$30/person
- Each additional hour \$25/person

**Cash Bar: \$400 guarantee minimum for up to 25 people. Add \$200 guarantee for each increment of 10 people. Must be paid upfront (by cash or credit card). If cash sales exceeds “down payment”, the entire amount will be refunded, If not the difference between “down payment” and actual sales will be refunded.**



- Cash Bar: Guaranteed by credit card or cash.
- Guaranteed amount = \$400 (minimum) + \$200 for each additional 10 people.

\$400	Up to 25 people
\$600	From 26 to 35 people
\$800	From 36 to 45 people
\$1000	From 46 to 55 people
\$1200	From 56 to 65 people
\$1400	From 66 to 75 people



# MIXX BREAKFAST MENU



## **Bagel Platter**



Fresh bagels halved and served with shaved red onion, sliced tomatoes, cucumbers and capers, with your choice of two spreads:

plain cream cheese, bacon-scallion cream cheese, honey-walnut cream cheese, veggie cream cheese

\$1.85 per person

## **House-Baked Muffins & Scones, Full Size**



Bran muffins and brown sugar millet muffins, and scones of the day; served with foil wrapped butter and jam packets

\$2.50 per person

## **Breakfast Biscuit Platter**



Little house-made cream biscuits split and filled with your choice of:  
(one choice on a small platter; two choices on a large platter)

smoked ham and cheddar cheese  
turkey sausage patties and cheddar  
bacon, lettuce, tomato and mayo

\$3.50 per person

## **Yogurt & Fresh Berries Bowl**



Heaps of fresh berries arranged atop a bowl of non-fat vanilla yogurt

\$3.00 per person



# MIXX APPETIZER MENU



## LITTLE SANDWICHES

### **Baby BLT Biscuit Platter**



Little house-made cream biscuits split and filled with bacon, plum tomato slice, lettuce and mayonnaise  
\$3.00 per person

### **Finger Biscuit Platter**



Little house-made cream biscuits split and filled with your choice of: (one choice on a small platter; two choices on a large platter)

- smoked ham with Jarlsberg cheese and honey Dijon mustard
- turkey breast with smoked gouda and red pepper aioli
- chicken salad with apples and walnuts
- egg salad with red bell pepper

\$3.00 per person

### **Tea Sandwich Platter**



Made on triangles of crustless sourdough bread with your choice of: (one choice on a small platter; two choices on a large platter)

- chicken salad with walnuts and apples
- cucumber with herbed cream cheese and watercress
- egg salad with sweet red pepper and fresh dill
- pimento cheese with dill pickle

\$2.50 per person

### **Meatloaf Sandwiches**



Mixx own meatloaf on Bread Garden dinner rolls with horseradish aioli, ketchup and lettuce  
\$3.50 per person

### **Aram Sandwich Platter**



One-inch thick pinwheels made of flour tortilla rolled with herbed cream cheese, tomatoes, lettuce and marinated red onions with your choice of: (two choices on a small; three choices on a large; four choices on an x-large)

- roasted turkey
- roasted top round of beef
- smoked ham
- pesto chicken with sweet red peppers

\$2.50 per person



# MIXX APPETIZER MENU



## DIP & SCOOP

### **Chips-n-Dips**



Fresh made corn tortilla chips with two accompaniments: salsa fresca and guacamole  
\$2.50 per person

### **Fresh Pimento Cheese Dip**



Fresh made pimento cheese. Served with fried corn tortilla chips.  
\$2.50 per person

### **Fresh Spinach & Feta Dip**



Sliced sourdough baguette, carrot and celery sticks, red bell pepper and olives for garnish; the dip is presented in a hollowed loaf of sourdough bread  
\$2.50 per person

### **Genuine Onion Dip**



Caramelized onions pump up the flavor of this classic, made with sour cream and mayonnaise; served with a vegetable crudette  
\$2.50 per person

### **House-made Hummus Platter**



With a selection of fresh vegetables and garnished with olives and pepperoncini; served with pita wedges  
one size: \$75 ~200 pieces



# MIXX APPETIZER MENU



## FINGER FOODS

### All Around Cheese Platter

French brie, pepper jack, smoked gouda, goat, huntsman, Jarlsberg, gorgonzola, cheddar and jack cheese; served with crackers and crostini  
For 12 people \$61 ~75 pieces  
For 24 people: \$95 ~125 pieces

### Fancy Cheese & Fruit Platter

Brie, gorgonzola, smoked gouda, huntsman and cambozola cheeses, with snipped grapes, apples, pears and berries; served with crackers and crostini  
For 12 people: \$61 ~100 pieces  
For 24 people: \$95 ~200 pieces

### Winefest Platter

An arrangement of sliced pears and apples, gorgonzola, triple crème brie and huntsman cheese, with snipped grape clusters, roasted sweet and salty pecans, dried apricots and cherries; served with crackers and crostini  
one size: \$125 ~125 pieces

### Deluxe Vegetable Antipasto

A colorful array of fresh, grilled, roasted and marinated vegetables arranged around bulbs of roasted garlic, a cake of herbed goat cheese and a decorative bell pepper filled with garlic aioli; served with crostini  
one size: \$105 ~90 pieces

### Genoa Salami Platter

With shaved asiago cheese, assorted Greek olives, marinated artichokes and fresh mozzarella; served with sliced baguette  
one size: \$105 ~200 pieces

### Deviled Eggs

For 12 people: \$46 30 halves  
For 24 people \$72 60 halves

### Cocktail Shrimp

Perfectly cooked, tails left on for your fingers, with your choice of one dipping sauce: traditional cocktail sauce, remoulade, or cilantro-jalapeno pesto  
For 12 people: \$71 30 shrimp  
For 24 people: \$110 60 shrimp

### Buttermilk Fried Chicken Strips

Served with your choice of one dip: ranch or honey-mustard  
For 12 people: \$62 50 pieces  
For 24 people: \$96 100 pieces

### Satays: Chicken -or- Flank Steak

Strips of marinated meat threaded on bamboo skewers and with your choice of one dip: spicy peanut or cilantro-jalapeno  
For 12 people: \$65 40 satays  
For 24 people: \$100 80 satays

### Duo Satay Platter: Chicken & Flank Steak

With two dips: spicy peanut and cilantro-jalapeno  
For 12 people: \$70 40 satays  
For 24 people: \$110 80 satays



# MIXX APPETIZER MENU



## SWEETS

### Assorted Cookie Platter (may require more notice)



A selection which may include: chocolate chip, oatmeal raisin, Russian tea cake, ginger, peanut butter dipped in bittersweet chocolate, mini biscotti, raspberry almond thumbprint, chocolate mint, amaretti

For 12 people: \$40 36 pieces

For 24 people: \$70 72 pieces

### Assorted Dessert Bar Platter



A selection of bite-size squares in frilled paper cups, which may include: triple chocolate chip, raspberry crumble, walnut cheesecake, lemon, pecan, black and white brownie, bittersweet toffee almond

For 12 people: \$40 36 pieces

For 24 people: \$70 72 pieces

### Assorted Cookies & Dessert Bars Platter



For 12 people: \$40 36 pieces

For 24 people: \$70 72 pieces

### Brownie Platter



A selection which may include: triple chocolate brownie, black and white brownie, peanut butter brownie, mint fudge brownie, caramel turtle brownie

For 12 people: \$45 36 pieces

For 24 people: \$80 72 pieces



# MIXX BOX LUNCH MENU



Minimum order of four per type.  
Each box lunch comes with a small coleslaw, condiment packets, cookie, plus a fork, napkin and peppermint.

## MEAT SANDWICHES

- #1 Grilled Chicken Breast and Pepper Jack with tomato, lettuce and cilantro-jalapeno pesto aioli on Wheat Bread
- #2 Smoked Ham and Swiss with tomato, lettuce, mustard and mayo on Wheat Bread
- #3 Classic Tuna Salad with lettuce on Wheat Bread
- #4 Old Fashioned Chicken Salad with apples, walnuts and lettuce on Wheat Bread
- #5 Grilled Flank Steak and Gorgonzola with mixed greens, caramelized onions and roasted garlic aioli on a baguette
- #6 Genoa Salami and Havarti with mayo, Dijon mustard, tomato, shredded lettuce and pepperoncini on a baguette
- #7 Roasted Turkey Breast and Swiss with avocado, lettuce and basil aioli on Wheat Bread
- #8 Roast Beef and Lemon Basil Mayonnaise on a baguette

## Canned Beverages

Canned Sodas, Juices & Bottled Water – choose one per person  
\$12.00 per person, minimum 12 people (includes beverage)

## HOMESTYLE SANDWICH FIXINGS

Served with a selection of breads and rolls, sliced cheddar and jack cheese, plus lettuce, sliced tomatoes, bread and butter pickles, red onions, Dijon mustard, mayonnaise and a selection from the following:

- roasted turkey breast
- roasted top round of beef
- sliced chicken breast
- smoked ham
- genoa salami

\$7.25 per person minimum order for 12



# MIXX COOKOUT MENU



## Pick your meat

- Jumbo Hot Smoked Sausage
- Grilled Chicken Breast
- North Carolina Style Pulled Pork
- American Cheeseburgers
- Three Bone Apple Cider Marinated Rack of Ribs
- Boneless Chicken Breasts
- Hot Dogs

## Premium Meat Substitution

Juicy New York Strip Steaks (add \$5.50 pps; menu substitute)

## Pick Your Sides

- Fresh Fruit Salad (vegan)  
The freshest seasonal fruit cut into bite-size pieces
- Asian Vegetable & Noodle Salad (vegan)  
Asian noodles with sugar snap peas, cabbage, mushrooms and toasted sesame seeds in a garlic, ginger, sesame and rice vinegar dressing
- Thai Noodle Salad (vegan)  
Capellini with carrots, red bell peppers, cucumber and cilantro, in a spicy peanut dressing
- Club Med Salad  
Penne pasta with parsley walnut pesto, Kalamata olives, sun-dried tomatoes and feta cheese
- Crunchy Cole Slaw  
Shredded red and green cabbage with carrots and green onion, tossed in a light mustard-mayo dressing
- Classic Potato Salad  
Yukon gold potatoes with green onions, sweet pickles and celery in a tangy mayo-buttermilk dressing

Garden Tortellini & Fresh Mozzarella Salad  
Cheese tortellini with sweet cherry tomatoes, corn, fresh basil, bacon and chunks of fresh mozzarella, dressed with fresh basil vinaigrette

Chopped Caesar Salad  
Hearts of romaine, parmesan cheese, Kalamata olives and croutons with house-made Caesar dressing

Simple Salad (vegan)  
Mixed organic field greens with carrot, cherry tomatoes, cucumber and red onion with garlic vinaigrette

Chinese Chicken Salad  
With grilled chicken breast, napa cabbage, bean sprouts, romaine lettuce, sugar snap peas, carrots, oranges, almonds and crispy won ton strips; comes with citrus, sesame and hoisin dressing

## Pick Your Dessert

- Assorted Cookie Platter  
A selection which may include: chocolate chip, oatmeal raisin, Russian tea cake, ginger, peanut butter dipped in bittersweet chocolate, mini biscotti, raspberry almond thumbprint, chocolate mint, amaretti
- Assorted Dessert Bar Platter  
A selection of bite-size squares in frilled paper cups, which may include: triple chocolate chip, raspberry crumble, walnut cheesecake, lemon, pecan, black and white brownie, bittersweet toffee almond
- Assorted Cookies & Dessert Bars Platter
- Brownie Platter  
A selection which may include: triple chocolate brownie, black and white brownie, peanut butter brownie, mint fudge brownie, caramel turtle brownie

17.95 per person (minimum 12 person) Includes Two Meat Selections, Three Sides, One Dessert, Condiment Bar (Ketchup, Mustard, BBQ Sauce, Mayo, Sandwich Rolls and/or Dinner Rolls; Lettuce, Tomato, & Onions (for sandwiches) and Beverage Selection. Additional menu items can be added for \$3.25 pps (Hot Dogs add \$1.75 pps). Additional sides can be added for \$2.00 pps.



# MIXX BUFFET MENU



## COLD BUFFET ITEMS

### Fresh Fruit Salad (vegan)

The freshest seasonal fruit cut into bite-size pieces  
\$3.00 per person

### Asian Vegetable & Noodle Salad (vegan)

Asian noodles with sugar snap peas, cabbage, mushrooms and toasted sesame seeds in a garlic, ginger, sesame and rice vinegar dressing  
\$3.50 per person

### Thai Noodle Salad (vegan)

Capellini with carrots, red bell peppers, cucumber and cilantro, in a spicy peanut dressing  
\$3.00 per person

### Club Med Salad

Penne pasta with parsley walnut pesto, Kalamata olives, sun-dried tomatoes and feta cheese  
\$3.00 per person

### Crunchy Cole Slaw

Shredded red and green cabbage with carrots and green onion, tossed in a light wholegrain mustard-mayo dressing  
\$2.50 per person

### Chinese Chicken Salad

With grilled chicken breast, napa cabbage, bean sprouts, romaine, sugar snap peas, carrots, oranges, almonds and crispy won ton strips; comes with citrus, sesame and hoisin dressing  
\$3.50 per person

### Classic Potato Salad

Yukon gold potatoes with green onions, sweet pickles and celery in a tangy mayo-buttermilk dressing  
\$2.50 per person

### Chopped Caesar Salad

Hearts of romaine, parmesan cheese, Kalamata olives and croutons with house-made Caesar dressing  
\$2.50 per person

### Garden Tortellini & Fresh Mozzarella Salad

Cheese tortellini with sweet cherry tomatoes, corn, fresh basil, bacon and chunks of fresh mozzarella, dressed with fresh basil vinaigrette  
\$3.00 per person

### Simple Salad (vegan)

Mixed organic field greens with carrot, cherry tomatoes, cucumber and red onion with garlic vinaigrette  
\$2.50 per person

### Mediterranean Salad

salad greens tossed with bell peppers, cucumbers, sun-dried tomatoes, red onion, kalamata olives and feta cheese with white wine and feta vinaigrette  
\$4.00 per person

### Italian Panzanella Salad (vegan)

grilled ciabatta bread mixed with garden fresh grape tomatoes, diced yellow peppers, cucumber slices, shaved red onion, and fresh basil tossed in a balsamic vinaigrette  
\$4.50 per person



# MIXX BUFFET MENU



## HOT BUFFET ITEMS

### Classic Cheese Lasagna

Layers of Ricotta Cheese, Marinara Sauce, Bechamel Sauce and Noodles. Topped with Shredded Mozzarella Cheese  
\$5.00 per person

### Meatloaf

Ground Angus Chuck, seasoned to perfection and topped with a spicy tomato sauce  
\$5.00 per person

### Sweet Tea Marinated Pork Loin

Pork Tenderloin marinated in a sweet tea and mint brine, then slow roasted until a juicy medium temperature.  
\$7.00 per person

### Lemon Chicken

Boneless chicken breasts lightly seasoned and baked in a zesty lemon sauce  
\$6.00 per person

### Bourbon Glazed Baked Ham

Spiral Sliced Baked Ham topped with a tangy bourbon and molasses glaze  
\$7.00 per person

### Filet of Beef

Lightly seasoned and cooked to a medium doneness  
\$8.00 per person

### Macaroni & Cheese

Traditional baked macaroni with a 4 cheese cream sauce  
\$3.00 per person

### Roasted Garlic Mashed Potatoes

\$3.00 per person

### Roasted Green Beans with Shallots and Hazelnuts

\$3.00 per person

### Corn Casserole

Sweet and Creamed corns, crumbled corn muffins and shredded cheddar cheese  
\$3.50 per person



## WELL HOST BAR



### Liquor

- Bourbon
- Rum
- Scotch
- Tequila
- Triple Sec
- Well Vodka plus all Smirnoff flavors
- Whiskey

### Beer

- Bud
- Bud Lite
- Bud Lite Lime
- Miller Lite
- Yuengling
- Ultra
- Rolling Rock
- O'Doul's
- Coors Lite
- MGD 64

### Wines

- Pinot Noir
- Cabernet
- Chardonnay
- Merlot
- Pinot Grigio
- White Zinfandel

### Mixers

- Cordials
- Coke
- Diet Coke
- Ginger Ale
- Sprite
- Cranberry
- Pineapple
- Iced tea
- Lemonade
- Bottled water
- O.J.
- Sour Mix
- Tonic
- Club Soda
- Grapefruit Juice
- Bloody Mary Mix made in house



## PREMIUM HOST BAR



### Liquor

- Brandy (Hennessy VS)
- Cognac (Courvoisier VS)
- Gin (Beefeaters, Bombay Sapphire, Hendricks, Tanqueray)
- Rum (Bacardi, Bacardi Cherry, 151, Limon, O, Captain Morgan, Malibu)
- Scotch (Dewars, Glenlivet, JW Black, JW Red, MacCallan 12)
- Tequila (Milagro, Milagro Silver, Patron Silver, JC Gold, Patron)
- Vodka (Absolut – many flavors, Belvedere, Firefly, Grey Goose & Grey Goose Orange, Ketel One & Ketel One Citron, Skyy, Smirnoff – many flavors)
- Whiskey (Canadian Club, Southern Comfort, Crown Royal, Jack Daniels & JD Honey, Jameson, Jim Beam, Makers Mark, Seagrams 7, Wild Turkey)

### Beer

- Domestic (many diffe kinds)
- Imports
- Corona
- Heineken
- Guinness
- Amstel Lite
- Blue Moon
- Smirnoff Ice
- Strong Bow
- 420
- Negra Modelo
- Newcastle
- Stella
- Red Bridge (Gluten Free)

### Wines

- Cabernet
- Chardonnay
- Merlot

### Energy Drinks

- Red Bull
- Red Bull – sugar free
- Whynatte

### Mixers

- Cordials
- Cordials
- Coke
- Diet Coke
- Ginger Ale
- Sprite
- Cranberry
- Pineapple
- Iced tea
- Lemonade
- Bottled water (Saratoga Plain and Sparkling)
- Grapefruit
- O.J.
- Tonic
- Club Soda

**Note: Any Premium Liquor can be added upon request ([www.mixxatlanta.com](http://www.mixxatlanta.com))**