



Relish is pleased to present **Upstairs at Relish** – a private dining space on the second floor, with elevator access – for all your private dining needs. Complete with its own bar, Upstairs at Relish is a welcoming space for celebrations with family and friends, group events, holiday parties and corporate functions. Relish is conveniently located in the historic district of Roswell, Georgia at the Square – at the intersection of Highway 120 and Mimosa Boulevard.

The space is designed to accommodate your needs in warm surroundings with total privacy and of course, personalized service. Whether you are planning a corporate event, rehearsal dinner, bridal shower/luncheon, baby shower or special celebration with family and friends, Upstairs at Relish is the perfect setting for any private dining occasion.

Relish is pleased to present the culinary creations of Andy Badgett – the owner of The Fickle Pickle and Relish. His menu is a celebration of traditional Southern flavors interpreted with modern sensibilities. Chef Badgett has been adding flavor to the Roswell dining scene for many years – first with critically acclaimed Asher, then with The Fickle Pickle and that tradition continues with his newest creation – Relish.

Andy Badgett and Liz Mercier coordinate all events held Upstairs at Relish. The space comfortably accommodates up to 60 guests for a seated event and 75 guests for a cocktail/reception event. Our private dining area is self-contained with its own bar and kitchen area. Your event will have the undivided attention of our team members and the talented chefs. Please contact Andy or Liz at 770.650.7877 to schedule your event or should you have any questions or require additional information.

The Relish staff is delighted to work with you in creating a signature event that will surpass your expectations and delight your guests. Plan your next private event at Upstairs at Relish – and you can relax and enjoy your event. We invite you to share Southern cuisine and hospitality with your guests at Relish.

Liz Mercier
liz@relishgoodfood.com

590 Mimosa Boulevard
Historic Roswell
770-650-7877
www.relishgoodfood.com

General Guidelines

Guaranteed Number of Guests

Your attendance guarantee must be made 14 days in advance. In the event we do not receive your guaranteed number of guests in advance; the initial number of guests will be considered your guaranteed number of guests. The minimum charge for your event will be determined by this number. To ensure the best experience possible we need the most accurate guest count.

Food and Beverage

Outside food and beverage is not permitted in our dining facility – with the exception of celebration cakes. Beverage billing is based on actual consumption unless a unique product is purchased by Relish for your event. If a unique product is purchased, your billing will include the total cost of the unique product. All guests enjoying alcoholic beverages must be over the age of 21. Proper identification must be presented to consume alcoholic beverages.

Menu Selections

Arrangements for all private dining events must be made with Andy Badgett or Liz Mercier. Menus listed are guidelines and are subject to change due to the availability of product. In order for us to provide you with the best possible experience, all final details must be confirmed 14 days prior to your event. All parties will have a pre-arranged menu to ensure proper execution.

Pricing

Pricing will be finalized on the date the menu is selected. The set menus presented include base pricing per person. All private dining events are subject to an additional 20% service charge. Taxes are not included.

Food and Beverage Requirement for Private Dining Room

Lunch

\$ 400 during the week

\$500 on holidays & weekends

Dinner

\$ 700 during the week

\$ 1,000 holidays & weekends

Relish does not charge a rental fee for the private dining room. Subsequently, there is a minimum food and beverage requirement for use of the private dining room. Those minimums are listed above and do not include the standard 20% service charge or tax.

If your event does not meet the food and beverage minimum, the difference will be billed as a banquet fee for your event. Upon reservation commitment, 50% of the food and beverage requirement will be necessary as a deposit unless your party is booked in December. If your party is booked in December, 100% of the food and beverage requirement will be necessary as your deposit. This deposit will be applied to the final bill on the date of the event. If the reservation is cancelled 30 days prior to the event, the full deposit will be refunded. If cancellation is made less than 30 days prior to the event, the deposit will not be refunded. All payments are required on the date of your event. Relish accepts Visa, MasterCard, American Express, Discover, check and cash.

Decorations

Relish will gladly assist with all decoration of the private dining room. We ask that all of your decorations be confined to your reserved area and that they not be attached to the walls or the furniture provided by Relish. Decorations need to be approved at the time of the final menu selection. Confetti is prohibited.

Parking

Due to the limited availability of parking, we commit to providing 2 parking spaces per every 10 guests. Optional parking may include Bulloch Street, public parking around Roswell Square and Mimosa Boulevard. It is very important each of your guests is aware of these parking arrangements. Respects for these parking arrangements are vital for the overall experience for every guest of Relish.