



4271 Southside Drive • Acworth, GA 30101 • (470) 891-5969 • [thecowanmill.com](http://thecowanmill.com)



# THE COWAN HISTORIC MILL

## THE COWAN STORY

The Cowan Historic Mill is Acworth's oldest commercial building. It was built by resident, John Cowan, in the late 1870's after John's infamous trek to Montana where he and the "Four Georgians" struck gold! After his lucky find, John returned to Acworth to build the "Old Mill", as it was. The three-story mill originally produced very high quality flour called "Lynette Flour" and through the generations produced flour, textiles, and tapestries. The mill ceased operations when it mysteriously burned in 1992. The building stood vacant in Acworth until 2007 when local business owners came together to restore the historical building. The space then ran as a restaurant until 2019, when the Marcy family took over and did further restoration work to remodel, add on, and reclaim the building turning it into one of Atlanta's finest event venues! The Cowan Historic Mill is a magnificent and unique elegant industrial space for hosting weddings, birthday and anniversary parties, and many other life celebrations.

## THE MARCY FAMILY

The Cowan Historic Mill was founded in 2019 by its local owners and operators, the Marcy family. Owners Kevin and Gina Marcy reside in Acworth and own another small business in town. Both businesses focus on servicing the needs of the community. General Manager, Amanda Marcy, and her husband, Wade Marcy, live locally with their 2 children, Mason and Charlotte. Amanda has been active in the wedding industry for almost 10 years since her graduation for KSU in 2013. She has managed 3 other venues which gives her great insight into maintaining and operating this gorgeous first-class facility. Office Manager, Fabiola Marcy, and her husband, Reed Marcy, also live in the Acworth area with their 2 children, Jaxon and Marina.





# TWO OPTIONS TO CREATE YOUR EVENT



## All-Inclusive “Cowan Experience” Package

Our ultimate **All-Inclusive “Cowan Experience” Package** combines the beautiful Cowan facility with Atlanta’s best vendors to give our clients a stress-free planning process. This package includes everything from the facility rental, furnishings, set-up, and day of management to delicious food, flexible bar options, custom cake and dessert options, planning assistance, and gorgeous floral décor. Our curated package includes professional vendors with nearly 30 years of experience to make your day a relaxed, elegant, and personalized experience you and your guests will remember for a lifetime. Just add your favorite band or DJ and a photographer to complete your vendor team!



## A La Carte Package

For couples who prefer the option to create their own experience, our **A La Carte Package** is a great option. This package includes the facility rental, furnishings, and set-up for your ceremony and reception. Clients have the flexibility to choose vendors from our preferred list or bring their own licensed and insured team to create the perfect day. All clients are required to use the Cowan beverage service and select from our preferred caterers list. A “day of coordinator is also required. You may bring your own or add on one of our experienced planners to ensure your day runs smoothly.





# ALL-INCLUSIVE “COWAN EXPERIENCE” PACKAGE

**\$255 per person** (Min 100)

## FACILITY RENTAL

- Full set up & break down
- Use of the Magnolia Suite & Georgian Lounge during set up hours
- 1 hour rehearsal
- Custom floor plan
- Built-in custom bar
- 200 black Chiavari
- Two story covered patio with multi-level fireplace
- Table for guest seating (60in round and 8ft)
- Hi-top tables
- Large catering kitchen
- Convenient parking for guests
- Access to Cowan Golf Cart
- Your choice of Arbor rental

## 10 HOUR TIME BLOCK

- 4 hour set up, 5 hour event time, 1 hour clean up

## BAR PACKAGE

- Beer & Wine
- Liquor
- Upgrades available for cocktail package or A La Carte options

## STAFF

- 1 on-site Venue Manager
- 1 Catering Chef
- 4 Catering Staff Members
- 2 Bar Staff Members
- 1 Security Officer

## COORDINATOR

- 1 Initial Planning Meeting upon booking
- Planning Timeline
- Day of Timeline
- 1 Food Tasting Appointment
- 1 Final Site Walk Appointment at Venue
- Day of Event Direction
- Vendor referrals
- Custom Floorplan

## FLORAL & DECOR

- 1 Design overview meeting upon event booking
- Development of design style, theme, colorplan
- Sourcing of all decor elements and supplies
- Basic rental or disposable containers for floral items
- 1 final design meeting
- Table #s, Mirror bases as needed and basic candles
- 1-larger pillar candle or up to 5 small tumbler candles/tables
- Installation and tear down of décor included in your package (Extra items and labor for specialty installs quoted upon request)
- Generous floral allowance
- Discount on specialty linens and rental items from Kristina Eaton Signature Weddings

## FOOD SERVICES

- Custom menu created by our In-House Chef
- Full Dinner Service Including:
  - Choice of two Appetizers
  - Fresh Salad
  - Choice of Two Entrees
  - Choice of Two side dishes
- Private tasting
- China, flatware, & glassware
- Table linens

## CAKE

- Classic beauty and simple elegance - Smooth sides, simple textures, dainty scrollwork, satin ribbons, monogram
- All flavor and filling choices available
- Buttercream or cream cheese icing

\*all items have upgrades available!





# ALL-INCLUSIVE “COWAN EXPERIENCE” PACKAGE

## Hand Selected Premium Vendors

### KRISTINA EATON SIGNATURE WEDDINGS

Kristina Eaton is an award-winning planner and event stylist with over 30 years of experience in all areas of the event industry. Her weddings have been regularly featured in wedding publications as well as many national bridal blogs. Kristina has received awards for Best Modern Style Planner and Best Luxury Planner from Modern Luxury Weddings group as well as numerous other nominations. Kristina Eaton Signature Weddings is a boutique style event planning and styling company, focusing on personalized service and attention to detail. Kristina has worked closely with The Cowan Historic Mill to create intimate and personalized designs for our clients. From vintage, to traditional, to contemporary, to unique, Kristina believes that each event should reflect the personality and style of each couple and works to create a memorable experience for their family and friends. Her expertise allows each couple to relax and enjoy the months leading up to their event as well as the Big Day!



### SAM & ROSCO'S CATERING

Sam and Rosco's restaurant and catering company is a family-owned business that has been creating delicious memories for clients since 1997. Co-owner and Head Chef, Rosco Sayyer, works closely with each couple to create delicious menus for their wedding. Chef Sayyer's extensive love of travel and styles of cuisine gives couples a huge variety of food styles and service options. Sam and Rosco's approaches each event by listening to the client's vision, tastes, strategic needs and budget. They provide customized recommendations for each client. A private tasting with the Chef allows each couple to provide feedback and adjust their menu to their personal preferences. From heavy hors d'oeuvres to buffets, Sam and Rosco's will work with you to accommodate your guests needs and provide gracious service for your event!



### CAKE HOUSE ON MAIN

In the 28 years that local cake artist, Sara Hardy Williams, has been baking her delicious wedding cakes, she has had the pleasure of participating in various national Wedding Cake competitions and shows across the country. She has also won numerous awards for her creations. Each item that is baked is customized specifically for each Cowan couple. Sara will provide a private tasting of the many flavors of cake and fillings. Once you have selected your flavor combinations, Sara then discusses your vision and sketches your design, to make your style a reality. In addition to amazing wedding cakes, Sara is a master baker of all things sweet. From homemade cookies, to French macaroons, to decadent chocolate desserts and fresh baked pies, Sara will create a gorgeous and delicious display to tempt your guests.





# THE COWAN A LA CARTE PACKAGE

**\$4,500 Saturday | \$3,500 Friday/Sunday | \$200 Weekday Per Hour**

## NINE HOUR TIME BLOCK

- Three hour setup
- Five hour event time
- One hour clean up

## THE CEREMONY

- Setup & breakdown of ceremony space
- Multiple options for ceremony location
- Use of Magnolia Suite & Georgian Lounge
- One hour rehearsal

## THE RECEPTION

- Set up & break down of reception space
- 200 black Chiavari with soft cushion seating
- Access to all table inventory - 8ft, 6ft, 60in rounds, hi-tops
- Custom floor plan
- Built-in custom bar
- Two story covered patio
- Multi-level fireplace
- Cocktail hour with bar
- Convenient parking for guests
- Event manager on-site
- Cowan Golf Cart ride

## ADDITIONAL SERVICES

- Professional coordinator required - optional in-house **\$900**
- Security guard - **\$200** (Required)
- Bar service (required through The Cowan)
- Cowan specific Coordination from Kristina Eaton Ltd - **\$1,900**
  - Includes 1 pre-planning meeting upon booking, 2 months out services, Timeline, Rehearsal, Day-of Services

## BAR SERVICE

If you choose an all-inclusive package, bar service will already be included in the experience. The tier you choose will determine the alcohol options you have. If you decide on A La Carte package, the pricing for alcohol is below:

## COWAN BAR STAFF REQUIRED

**\$150/each** (2 minimum)

## BEER AND WINE

### Tier 1 - Silver: **\$20/person**

Choose 3 beers and 3 wines

- Domestic beer
- House wines

### Tier 2 - Gold: **\$25/person**

Choose 4 beers and 4 wines

- Domestic and craft options
- Premium wine options

## LIQUOR

(Beer & wine required to upgrade to liquor)

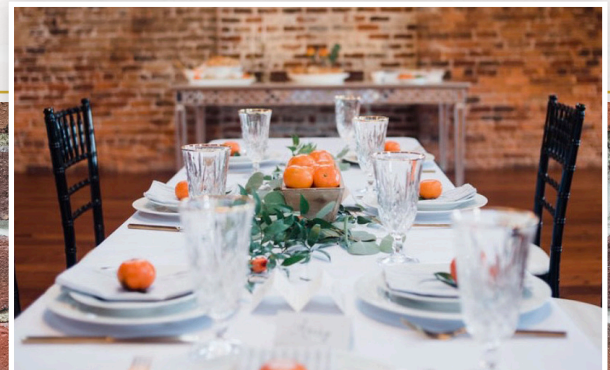
### Tier 1 - Ruby: **\$10/person**

- Premium well options

### Tier 2 - Sapphire: **\$15/person**

- Full premium brand options

**\$5/person** add on for Signature Cocktails





# PREFERRED VENDORS

## Catering - Large Events (Best for Weddings)

### ADRIANE'S DELECTABLES

Adriane - Owner  
404-966-3609  
adrianelarson@aol.com  
AdrianesDelectables.com

### BOLD CATERING & DESIGN

Kelley Bowden  
678-302-3213  
kbowden@bold-events.com  
Bold-Events.com

### CHEF CARY'S CUISINE

Colin - Director of Sales  
770-429-0060  
sales\_chefcaryscuisine@mindspring.com  
ChefCarysCuisine.com

### DOGWOOD CATERING

Deborah - Sales Manager  
deb.dogwoodcatering@gmail.com  
DogwoodCatering.net

### FOX BROS BBQ

Mark - Event Account Executive  
404-915-1299  
mark@foxbrosbbq.com  
FoxBrosBBQ.com

### SAM & ROSCO'S

Rosco - Owner  
770-639-0184  
rsayyar@yahoo.com  
SamAndRoscosRestaurant.com

### TALK OF THE TOWN

Sales Manager  
770-594-1567  
info@tottatl.com

## Catering - Small Events (Local Restaurants - Great for Rehearsal Dinners)

### MAIN STREET EVENTS BY 1885 GRILL

Mike Schroeder  
770-833-1614  
1885grillacworth@gmail.com

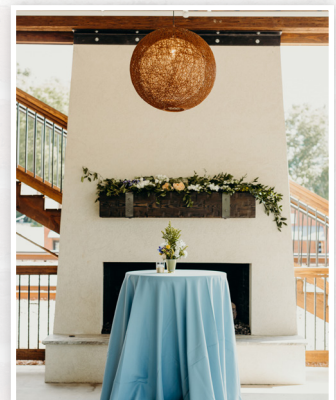
### HENRY'S LOUISIANA GRILL

Michelle Ettl - Catering Manager  
770-966-0339  
michelle@chefhenrys.com  
ChefHenrys.com

### RED TOP BREWHOUSE

Kaelie Birkett - Event Manager  
kaelie@redtopbrewhouse.com  
RedTopBrewHouse.com

MUST CHOOSE FROM THIS CATERING LIST  
No outside catering allowed





# PREFERRED VENDORS

## Floral

### KRISTINA EATON SIGNATURE WEDDINGS

Kristina Eaton - Owner  
770-529-0024  
keaton@somethingtulle.com  
KristinaEaton.com

### LUXE + BLOOM

Chelsea Brittle - Owner  
770-298-2723  
chelsea@luxehandbloomatl.com

### NATALIE DURHAM EVENTS

Natalie Durham - Owner  
770-842-9200  
nataliedurhamevents@gmail.com  
NatalieDurhamEvents.com

## Cake

### CAKE HOUSE ON MAIN

Sara - Owner  
678-504-7574  
sarahardwilliams1972@gmail.com  
CakeHouseOnMain.com

## Specialty

### BEAN IN THE BOROUGH Coffee Cart & Specialty Items

Diana - Owner  
info@beanintheborough.com

### POP BAR ALPHARETTA

Charel Palmer - Owner  
678-783-9688  
alpharetta@pop-bar.com  
Pop-Bar.com

## Post-Wedding Services

### THRIVENT FINANCIAL

Wade R. Marcy  
404-200-6464  
wade.marcy@thrivent.com  
connect.thrivent.com/wade-marcy

## DJ

### DJ DRE 1800

Dre - Owner  
404-259-3284  
djdre1800@me.com  
DJdre1800.com

### ONE NIGHT ENTERTAINMENT

Chris Ware  
404-539-6600  
chris@onenightatl.com  
onenightatl.com

### MIX PRO EVENTS

Fred Tian  
706-340-4613  
mixproatl@gmail.com  
mixproatl.com

## Band

### ATLANTA WEDDING BAND

Casey Crogan - Booking Manager  
770-643-7841  
cocrogan@gmail.com  
AtlantaWeddingBand.com

### VELVET CITY SOUND

Nick Bryant  
770-927-5066  
velvetcitysound@gmail.com  
velvetcitysound.com

## Spa

### PEARL'S SPA

Susan McElvy  
770-966-9099  
info@pearlsspa.org  
PearlsSpa.org

## Hospitality

### AIR BNB

Located in Downtown Acworth  
Kaye Rachelson  
404-277-0803

### EMBASSY SUITES BY HILTON

Robyn Folster - Sales Manager  
770-659-6106  
robyn.folster@hilton.com  
EmbassySuites.com

## Bridal Hair & Makeup

### VIGILANTE COSMETICS, LLC

info@vigantiecosmetic.com  
404-402-0486 x 1  
VigilanteCosmetics.com

## Charcuterie Board & Grazing Tables

### PICNIC MARKET AND MERCANTILE

Danielle Buttram  
picnic4823@yahoo.com

### NAGEL'S BAGELS

Kelly Nagel  
470-529-3991  
kelly@nagelunlimited.com



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