



Rusty Rail Celebrations Menu

Featuring Events, Weddings & Catering

Rusty Rail Brewing Company

5 North 8th Street, Suite #1
Mifflinburg, PA 17844
570-765-9776

Breakfast and Brunch

Selections may be served, buffet style or platters to go.

Lox and Bagels \$55

Smoked, sliced Norwegian salmon, dill mascarpone, capers, sliced onion, roasted tomato and sliced cucumbers served with everything bagels. (13)

Bagels and Cream Cheese \$38

Assorted bagels (13) accompanied with two (2) of our house blended cream cheeses.
Choose from: Plain, Onion and Dill, Cinnamon and Sugar, Honey, Mixed Berry, and Smoked Salmon +\$3

Traditional Fruit Tray \$48

(Serves 10-20)

Cubed pineapple, cantaloupe, honeydew, and watermelon, garnished with grapes and strawberries served with vanilla yogurt dip.

Deluxe Fruit Platter \$75

(Serves 25-30)

Sliced pineapple, cantaloupe, honeydew, strawberries, black berries, blueberries, grapes, kiwi, and raspberries served with raspberry fruit dip.

Assorted Breakfast Wraps \$85

(Choose 2 or 3) (Serves 20)

Western, Sausage, Egg and Cheese, Veggie (zucchini, onions, roasted tomato, mushrooms, spinach), Pulled Pork, Egg, Potato and Cheddar, Fiesta with Bacon, Veggie and Egg Whites+\$3

Assorted Breakfast Pastries \$72

(Serves 20-25)

Danish, Mini Muffins, Sticky Rolls and Croissants served with butter.

Build Your Own Hot Breakfast Buffet

Hot Breakfast Items Served Buffet Style

Scrambled Eggs \$3

House Hashbrowns \$4

House-made Sausage Patties \$4

Thick Cut Chipotle Bacon \$4

Home Fries \$3

Sausage Gravy \$5

House French Toast \$7

Fresh Baked Cheddar Herb Biscuits \$4

Super Stickies \$8

Breakfast Buffet Stations

Chef worked stations to add to any buffet or gathering.

Omelet Station \$9

Made to order Omelets with fillings to include:

Ham, onion, peppers, sausage, mushrooms, spinach, tomatoes, cheddar cheese, broccoli, and bacon.

Oatmeal Bar \$5

Creamy oatmeal with a variety of accompaniments:

Brown sugar, cinnamon, candied pecans, bananas, berries, maple syrup, peanut butter, and roasted apples.

Fresh Fruit Display \$7

Slices pineapple, cantaloupe, honeydew, strawberries, blueberries, blackberries, and grapes accompanied by vanilla fruit dip or raspberry fruit dip.

Belgian Waffle Station \$8

Hot Belgian waffles served alongside whip cream, syrup, and butter. Please select one addition (**enhancement**) bourbon peaches, lemon blueberry compote, strawberries and syrup, fresh berries, Oreos fluff.

Lunch

Lunch items served buffet style or to-go platters.

Pitas \$75

(36 pieces)

Pita sandwiches cut into triangles choose two or three:

Turkey, Pepper Jack, and Bacon with Tomatoes rap

Harvest Chicken Salad with Spring Mix

Ham and Swiss with Dijon Mustard

Italian Meat Combo with Lettuce, Roasted Tomato and Provolone

Balsamic Roasted Veggie

Croissants \$75

(24 pieces)

Served on buttery, flakey pastries choose two or three:

Curry Chicken Salad with Spring Mix

Tuna Salad with Spring Mix

Egg Salad

Ham and Pimento Spread with Spring Mix

Pinwheels \$70

(36 pieces)

On appropriate flavored flour tortilla, choose two or three:

Turkey Caesar with Romaine

Roast Beef with Arugula

Turkey Caprese with Spring Mix

Italian with Arugula

Ham, Swiss and Dijon with Spring Mix

Wraps \$90

(10 whole wraps, serves 10-20)

Served cold on appropriate tortillas, choose three:

Harvest Chicken Salad

Chicken Bacon Ranch

Turkey Cranbrie

Italian Meat and Cheese

Roast Beef Smoke House

Buffalo Chicken

Curry Chicken Salad

Turkey/ Ham Club

Balsamic roasted Veggies and Quinoa with Spinach

Small Bites

Finger Sandwiches \$55

(24 pieces)

Choose two or three:

Classic Cucumber on White

Egg Salad on Croissant

Ham, Swiss, Apricot, Arugula on Wheat

Roast Beef, Cheddar, Onion on Rye

Open-faced Smoke Salmon, Dill Cream Cheese, and Caper on Pumpernickel

Turkey, Pesto, Roasted Tomato on White

Cajun Shrimp Salad on Croissant

Pimento Cheese on Rye

Salami and Capicola with Olive Tapenade

Prime Rib and Boursin with Arugula on Crostini

Mediterranean with Hummus on Garlic Bread

Salads

Available, plated, buffet style or in to-go bowls, serves 10-12.

Greek \$45

Mixed Greens, cucumbers, red onions, olives, feta with red wine vinaigrette.

Fruit and Nut \$50

Mixed Greens, cinnamon apples, cranberries, cheddar, red onion, candied pecans, goat cheese in a raspberry walnut vinaigrette.

Italian \$65

Mixed greens, roasted tomato, olives, marinated mozzarella, and roasted artichokes with red wine vinaigrette and balsamic reduction.

House \$40

Mixed Greens, tomatoes, red onion, carrots, cucumbers, and croutons with your choice of dressing.

Classic Caesar \$50

Chopped romaine lettuce, creamy parmesan, garlic, and egg yolk emulsion, with croutons and shaved parmesan.

Salad Stations

Salad Bar +\$7 per person

Mixed green and chopped romaine, with assorted meats, veggies, cheeses fruit and nuts.

Choice of three dressings:

Ranch, Blue Cheese, Caesar, Seasonal Vinaigrette, Raspberry Vinaigrette, Red wine Vinaigrette, Balsamic Vinaigrette

Cocktail Appetizers

Passed

Cucumber and Tomato Canape \$4

Vegetarian Spring Rolls \$4

Brie and Pepper Jelly Crostini \$4

Bruschetta \$4

Caprese Skewers \$4

Anti-Pasta Skewer \$5

Spanakopita \$5

Asparagus and Brie Puffs \$5

Mini Cheesesteak Spring Rolls \$5

Seared Tuna on a Wonton Crisp \$6

Crab and Phyllo Cups \$6

Cocktail Shrimp with Classic Sauce \$6*

Cocktail Shrimp with Mango Salsa \$7*

Coconut Shrimp with Pineapple Basil Relish \$7*

Petite Crab Cakes with Remoulade \$8

Petite Crab Cakes with Remoulade \$8*

Bacon Wrapped Scallops \$9*

Enhancement options are available for an elevated price, Enhancements are specified with an asterisk * next to items unless otherwise specified.

Cold Stationed Appetizers:

Enhancement options are available for an elevated price, Enhancements are specified with an asterisk * next to items unless otherwise specified.

Crudité \$5

Assorted cut veggies with ranch and hummus.

Domestic Fruit and Cheese \$5

An assortment of cubed fruit and cheese, with honey mustard, raspberry fruit dip and assorted crackers.

Mediterranean Station \$5

Grilled pita, pita chips, parmesan crostini, veggies. Please choose one of the following spreads: roasted garlic hummus, olive tapenade, baba ghanoush, and marinated feta.

Meat and Cheese \$6

Assorted Country Store Bologna and assorted smoked and traditional cheeses.

***Anti-Pasta Display \$9**

Assorted sliced Italian meats and cheese with marinated vegetables, crackers, grilled breads, and dips.

***Imported Fruit and Cheese \$9**

An assortment of sliced fruit and imported cheese with crackers, grilled breads, honey mustard and raspberry fruit dip

***Trio Station \$12**

An assortment of fruits, cheese, and crudité with appropriate dipping sauces

***Charcuterie Display \$10**

An assortment of cured and smoked meats, gourmet cheeses, dried fruits, nuts, crackers, mustards, and spreads.

Hot Stationed Appetizers

Mini Pretzel Dippers \$4

4 Nuggets Per Serving

House made pretzel bites, with your choice of three sweet or savory dips.
Savory: Beer Cheese, Honey Mustard, Ale Mustard, Creamy Basil Pesto, Queso
Sweet: Cinnamon Cream Cheese, Pumpkin Pie, Salted Caramel, PB Fudge

Crispy Meatballs \$4

Served with your choice of sauce: House Marinara, Sweet & Sour, or Swedish

Buffalo Chicken Dip \$6

Spinach & Artichoke Dip \$5

Fried Ravioli \$4

Mini Chicken & Waffles \$5

Thai Pot Stickers \$4

Action Station Enhancements

Enhancement options are available for an elevated price, Enhancements are specified with an asterisk * next to items unless otherwise specified.

***Mashed Potato Bar \$6**

Red Skinned Mashed and or Sweet Potato Mashed

Toppings: Brown Sugar, Mini Marshmallows, Candied Pecans, Honey Butter, Cinnamon Butter

***Mac and Cheese Bar \$7**

Toppings: Bacon, Broccoli, Green Onion, Brussels, Salsa, Caramelized Onions, Cheese Blend, Buffalo Chicken, (Grilled Chicken+\$2, Cheesesteak Meat+\$2 Old Bay Shrimp +\$3, Lump Crab+ Market Price)

***Pasta Station \$8**

(Plus, Chef's fee of \$100)

Sautéed to order.

Pasta: Penne, Bowties, Cavatappi

Sauces: Marinara, Vodka Blush, Alfredo, Pesto, Olive Oil and Garlic

Toppings: Ground Italian Sausage, Meatballs (Grilled Chicken+3, Shrimp +\$4)

***Slider Station \$7**

Your choice of burger, breaded chicken, grilled chicken, pulled pork, meatball, or veggie burgers with appropriate toppings & sauces

***Nacho Bar \$7**

Tortilla chips, seasoned ground beef, shredded chicken, chunky salsa, black bean & corn salsa, shredded cheese, guacamole, charro beans, queso, pickled jalapenos, & shredded lettuce

Carving Stations

Pricing based on the number of attendants, plus Chef's fee of \$125.

Smoked Pork Tenderloin \$5

Sauces: Cranberry Apple Chutney, Wolf King BBQ, Rosemary Mustard Sauce

Smoked Turkey \$6

Sauces: Herb Gravy, Cranberries Aioli, Sherry Gravy

Prime Rib \$10

Horseradish Cream, Bearnaise, Au Jus

Tenderloin of Beef \$12

Horseradish Cream, Bearnaise, Au Jus, Demi-Glace

Entrees

Plated or Served Buffet Style

Lemon Chicken Piccata \$24

Sauteed chicken breast, charred lemon Chablis velouté and dried capers

Chicken Florentine \$24

Spinach and cream cheese mixture layered on top of a chicken breast, cooked to perfection.

Chicken Parmesan \$24

Breaded chicken topped with marinara, parmesan and provolone.

Smothered Pork Chops \$24

Grilled bone-in pork chops topped with Ale onions, bacon,
Wolf King BBQ sauce and cheddar cheese

Braised Beef \$26

Braised in red wine and pan veggies and rosemary. Served with a red wine demi-glace.

Vegetarian

Zucchini & Asparagus Roulade \$20

Grilled zucchini stuffed with asparagus, roasted tomatoes, ricotta cheese & mozzarella.

Ratatouille with Grilled Portabella Mushrooms \$20 Vegan

Zucchini, Squash, eggplant, onions, in a tomato sauce served with grilled portabella steak.

Pasta Primavera \$24

Pasta tossed with seasonal vegetables and classic pesto sauce.

Caprese Blush Pasta \$24

Pasta tossed in a tomato alfredo, with garlic roasted tomato, fresh mozzarella, & basil chiffonade.

Beef Enhancements

***Grilled Oak Barrel Sirloin \$29**

A grilled, marinated sirloin steak bursting with flavor, served medium.

***Filet Mignon \$37**

A grilled 6oz steak, topped with Blue Collar Blonde compound butter & balsamic reduction.

Chicken Enhancements

***Chicken Marsala \$26**

Wild seared chicken breast, with a mushroom & marsala wine cream sauce.

***Chicken Saltimbocca \$27**

Seared chicken breast, pocketed and stuffed with prosciutto and provolone cheese finished with sage & caper cream sauce.

Seafood Enhancements

***Crab Stuffed Flounder \$32**

Our signature crab cake mixes encased in delicate flounder with a lemon, white wine & butter sauce.

***Grilled Jerk Salmon \$31**

Seasoned with jerk seasoning, char grilled & topped with pineapple mango salsa.

Enhancement options are available for an elevated price, Enhancements are specified with an asterisk * next to items unless otherwise specified.

Sides

Garlic Parmesan Green Beans \$5

Roasted Seasonal Vegetable Medley \$5

Maple Bourbon Glazed Carrots \$6
Served with Candied Pecans

Red Skinned Mashed Potatoes \$5

Rice Pilaf \$5
Seasoned with wine and vegetable stock

Rusty Rail Mac and Cheese \$5

Herb Roasted Potatoes \$5

Desserts

Parfaits \$9

Triple Chocolate Parfait

Black cocoa chocolate cake, dark chocolate mousse, luminous white chocolate ganache and whipped cream

Choco-Razz Parfait

Black cocoa chocolate cake, Chambord mousse, raspberry coulis, chocolate ganache. Topped with fresh raspberries.

Cheesecake \$10

Berry or Caramel topping

RR Peanut Butter Pie \$10

Chocolate Layered Cake \$10

Homestyle Brownies \$4

Chocolate Frosted

Gluten Free Chocolate Lava Cake \$8

Assorted Mini's \$65

(24 pieces each)

Mini Cannoli

Brownie Bites

Lemon Raspberry Tarts

Mini Fruit Tarts +\$3 per person

Cream Puffs+\$2 per person

Chocolate Covered Strawberries +\$2 per person

Mini Peanut Butter Pie

Mini Mousse Cups

Chocolate Éclair +\$2 per person

Stations

(Priced per person by Chef's selection)

Assorted Pastry Station

Miniature and full-sized dessert display

Room Rental Fee

Pardee Room or Great Room
Sunday thru Thursday - \$220 per hour
Friday and Saturday - \$300 per hour
Game Room- \$350 per hour

For parties over 100 guests, venue fee will be adjusted accordingly.

Off-Site Catering

For orders \$101-\$300 = \$20 delivery fee
For orders \$301 and up = \$50 delivery fee

Delivery up to 20 miles.

We do not provide set up, food service or tear down.
Instructions will be provided with food for proper temperature storage.

Wedding Venue



Memories to Last a Lifetime!

Venu Fee

Pardee & Great Room Combined \$8,500.00

Pardee Room \$8,200.00

The Rusty Rail Brewing Company is unlike any other venue in our area, we have the event space to fill your needs. We have taken great pride in restoring our circa 1911 building. With its 15-foot ceilings, large windows, original wood floors, exposed brick and one hundred-year-old wooden beams, not only does it retain historical soul, but it also offers rustic elegance and striking architectural design throughout. The Pardee Room features several unique, hand painted murals from the surrounding community and can accommodate up to 120 guests.

Great Room \$8,200.00

This elegant space brings a softer side to the Rusty Rail Brewing Company. With the exposed brick painted a historical neutral color and large mirrors replacing the south side windows. The focal piece of this room is the one-of-a-kind, hand crafted stain glass window, making this the perfect location for a large wedding reception or ceremony. The ceremony would take place in the Great Room and then during cocktail hour in the Pardee Room; the space would be flipped for the reception. The space can accommodate up to 250 guests.

Inclusive Items in Venue Fee

- One Hour Ceremony
- Five Hour Wedding Reception
- Table Setting: China, Flatware, & Glassware
 - White or Ivory Crinkled Tablecloths
 - Black Fabric Napkins
 - Gold, Rose Gold, or Silver Chargers
- Wedding Planner to assist with all details
 - Use of Private Lounge for guests
- Use of Wedding Suite and Wedding Party Suite on the 2nd floor
- Use of Suite #7 from the morning of preparations such as dressing & makeup
 - Campagne Toast
 - Iced Tea/ Coffee/ Soda/ Lemonade
 - Bartenders Included
 - Restroom refresh baskets
 - Use of Rusty Rail Décor
- Rusty Rail will set up and take down décor
 - Use of Events Bars
- Diamond Suite- Day of and evening of Wedding

Romance Package

Package \$60.00 per guest

- Five Hour Wedding Reception
- Wedding Planner to assist with all details.
- Cocktail Hour to Include:
 - Two Appetizers- Butlered or Stationed (hot or cold)
 - Action Stations **NOT** included.
- Served Dinner to include:
 - One Served Salad
 - Three Entrees (choice of 2 proteins, 1 vegetarian option)
 - 1 selection per guest
 - Two Side Dishes
- Cash Bar
- Nonalcoholic Beverage Station
 - Iced Tea/ Coffee/ Soda/ Lemonade
- Champagne Toast
- Dessert Plate Service

****Entrée upgrade selections are available at additional cost****

Elegance Package

Package \$84.00 per guest

- Five Hour Wedding Reception
- Wedding Planner to assist with all details
- Cocktail Hour to include:
 - 1 Stationed Appetizer
 - Four Appetizers- 1 Display, 2 Passed
 - Action Stations **NOT** included
- Served Dinner to include:
 - 1 selection per guest
 - One Served Salad
 - Three Entrees (Choice of 2 proteins, 1 Vegetarian Option)
 - Two Side Dishes
- Open Bar/ 4 Hours/ Bar closes for Dinner Service
- Open Bar/ 1 Hour Cocktail/ 3 Hours Reception
- One ½ Keg of Rusty Rail Beer/ House Wine/ House Liquor
- Nonalcoholic Beverage Station
 - Iced Tea/ Coffee/ Soda/ Lemonade
- Champagne Toast
- Dessert Plate Service
- ****Upgrade Bar Teir available for an additional cost****

- **Entrée upgrade selections are available for an additional cost****

Forever Package

Package \$122.00 per guest

- Five Hour Wedding Reception
- Wedding Planner to assist with all details
- Cocktail Hour to include:
 - 1 Stationed
 - Four Appetizers (1 Display, 4 Passed)
 - Includes 2 Enhancements
- Served Dinner to include:
 - One Served Salad
 - Three Entrees (Choice of 2 proteins, 1 Vegetarian Option- Includes enhancements)
 - 1 Selection per guest
 - Two Side Dishes
- Open Bar/ 4 Hours/ Bar closes during Dinner Service
- Open Bar/ 1 Hour Cocktail/ 3 Hour Reception
- One ½ Keg of Rusty Rail Beer/ House Wine/ Teir 1 Liquor
- Nonalcoholic Beverage Station
 - Iced Tea/ Coffee/ Soda/ Lemonade
- Champagne Toast
- Dessert Plate Service

Additional Meal Selections

Children's Meals \$15.00

Meal includes the following & will be served during salads:

- Chicken Tenders
- French Fries
- Applesauce

Children 2 years of age – 10 years of age

Children 1 year of age and under no charge (no meal provided)

Vendor's Meals \$35.00

Meal includes the following:

- Salad
- 1 Entrée
- 2 Sides

Beverage Selection

Hydration Station:

- Rusty Rail Ride the Blend Coffee
 - Regular & Decaf
- Iced Tea
- Unsweet Iced Tea
- Water
- Lemonade

Additional Options:

- Juice
- Cranberry
- Soda- Pepsi, Diet Pepsi, Sprite, Ginger Ale

**** The above beverage selections are available at no additional charge****

Beer Selection

Rusty Rail Brewing Craft Beer:

- **Seasonal & Specialty selection will vary.

Purchasing Options:

Half Keg

- \$500.00 – all selections unless otherwise specified

Sixtels:

- \$180.00 – all selections unless otherwise specified

A La Carte Pricing:

- \$6.00 per Rusty Rail 12 Ounce Draft

Bar selections can be customized to fit the need of each event. All drink packages will be discussed with the Rusty Rail Events Department in advance. Bars included in the packages include a four-hour limit. Bars will be closed during dinner service so our Rusty Rail Event staff can serve dinner. Rusty Rail Events space serves drafts in a 12 oz. glass.

Liquor Selection

House Liquor:

- Whiskey: Seagram's 7
- Bourbon: Jim Beam
- Gin: Seagram's Dry
- Vodka: Smirnoff
- Rum: Bacardi, Captain Morgan Spiced, Malibu Rum
- Tequila: Margaritaville

Tier 1 Liquor:

- Whiskey: Jameson
- Bourbon: Jack Daniel's
- Scotch: Johnnie Walker Red
- Gin: Bombay Sapphire
- Vodka: Tito's
- Rum: Captain Morgan Private, Bacardi, Malibu
- Tequila: Jose Cuervo

A La Carte Pricing:

- \$7.00 per House Liquor Mixed Drink

A La Carte Pricing:

- \$9.00 per Tier 1 Liquor Mixed Drink

All bars include the following mixers & garnishes:

- Lime Juice, Orange Juice, Pineapple Juice, Cranberry Juice, Grenadine, Tonic Water, Club Soda, Cherries, Lemon Wedges, Lime Wedges, & Orange Slices.

Liquor brands, mixers, and garnishes are subject to change without notice.

- Liquor options outside of packages are priced accordingly.
- Tier 1- Addition \$5.00 per guest

Wine Selection

House Wine:

White-

- Jacobs Creek- Chardonnay
- Cavit- Pinot Grigio
- Cavit- Moscato

Red-

- Jacobs Creek- Cabernet Sauvignon

Blush-

- Shade Mountain- Autumn Harvest Blush

Champagne:

A champagne toast is included in all packages & can be added to all other selections.

- Spumante
- Brut
- Nonalcoholic Option

A La Carte Pricing:

- \$7.00 per glass
- \$30.00 Wine by the Bottle

A La Carte Pricing:

- \$2.00 per champagne toast
- \$7.00 per glass
- \$30.00 Champagne by the Bottle

Deposits & Payments

- A nonrefundable room fee is required to guarantee your reservation. If a room payment is not made within 7 days of the original booking, the space will be released for use by other parties.
- Dancing, bands, or DJ are stationed in the back half of the Pardee or Great Room only.
- The final count for food & guest count is due 3 weeks prior to the wedding date.
- Final payment is due the day of the wedding, checks must be approved prior.
- Any food or service additions made on the day of the event will be calculated & must be paid in full on the day of the function.
- Accepted methods of payment include all major credit cards, cash, business checks, & personal checks upon arrival
- **SERVICE FEE IS INCLUDED (WEDDING PLANNER NOT INCLUDED IN SERVICE FEE)**
- **THE RUSTY RAIL RESERVES THE RIGHT TO ALTER FOOD PRICING AT ANY TIME DUE TO MARKET CONDITIONS.**

Policies

Guest Count Guarantee:

- A final guest count is required 3 weeks prior to the event. Final counts are not subject to a reduction.
- Guest counts may increase with proper notification & approval of Rusty Rail management. You will be charged for the given count or actual number attending, whichever is greater.

Cancellation Policy:

- Venue Fee is non-refundable.
- All cancelations must be submitted in writing to the Rusty Rail Events Manager.
- Rescheduling of an event is at the discretion of the Rusty Rail Brewing Company Management & based on availability.

Food Regulations:

- Due to the possibility of temperature abuse in transporting food, which may result in unsafe food. We do NOT allow leftover food or beverages to be taken off the premises. All-in-house prepared food & beverage leftovers remain the property of Rusty Rail Brewing Company

Event Policies

Guest Count Guarantee:

- A final guest count for billing purposes is required three weeks prior to the event. Final counts are not subject to a reduction.
- Guest counts may increase with proper notification and approval of Rusty Rail Management. You will be charged from the given count or actual number attending, whichever is greater

Cancellation Policy:

- Re-scheduling of an event is at the discretion of the Rusty Rail Brewing Company Management and based on availability.

Alcohol Service:

- Rusty Rail Brewing Company is fully licensed by the Pennsylvania Liquor Control Board (PLCB) and therefore must abide by all PA State Liquor Laws.
- **NO outside alcohol is permitted to be brought on premises.**
- Apart from our outdoor beer garden & patio no alcohol may be consumed outside of the building.
- **NO alcohol may be consumed or served by anyone under 21 years of age.**
- Proper ID must be provided upon request of Rusty Rail Brewing Company Staff
- Rusty Rail Brewing Company reserves the right to deny or suspend alcohol service, at its discretion, to any individual guest.
- At its discretion, Rusty Rail Brewing Company reserves the right to suspend alcohol service in its entirety.

Event Policies

Food Regulations:

- Due to the possibility of temperature abuse in transporting food, which may result in unsafe food, we do not allow leftover food or beverage to be taken off the premises. All-in-house prepared food and beverage leftovers remain the property of Rusty Rail Brewing Company.
- No outside food or beverage, with the exception of wedding cakes, cookie tables and small guest favors, will be permitted in the facility without the written consent of the Rusty Rail Brewing Company management. Rusty Rail Brewing Company reserves the right to charge a service fee for such items. For food safety purposes, wedding cakes must be provided by a fully licensed and insured bakery.

Decorations & Floral Arrangements:

- All decorations are the responsibility of the guest(s)
- All decorations must be approved by Rusty Rail Brewing Company Management prior to the event.
- No staples, tacks, tape, confetti, water beads or glitter may be used to decorate.
- Rusty Rail Brewing Company is not responsible for lost, damaged, or stolen decorations, or personal items.
- No hanging of décor, lights, etc. from ceiling, walls, pillars, or beams.

Entertainment:

- All entertainment- DJ's, bands, etc.- are the responsibility of the guest. Rusty Rail will not provide sound equipment for entertainment.
- All entertainment must be approved by the Rusty Rail Brewing Company Management prior to the event.
- Entertainment sound level is at the discretion of the Rusty Rail Brewing Company Management.
- Rusty Rail Brewing Company is **NOT** responsible for serving food to entertainment staff unless included in the final guest count.