



Rustic + Elegance = Love



Venue Fees

Pardee Room 3850.00

The Rusty Rail Brewing Company is unlike any other venue in our area, we have the event spaces 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, it also offers a 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 150 guests.

Great Room 3850.00

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 space can accommodate up to 340 guests.

Pardee and Great Room combined 4350.00



*Prices subject to change. Venue fee does not include sales tax, alcohol, or food cost.



Inclusive items in Venue Fee

- ◆ One Hour Ceremony
- ◆ Five Hour Wedding Reception
- ◆ Table Settings: White or Ivory tablecloths, 72" round tables (seating 6 - 8 guests, additional options available) china, flatware, and glassware
 - ◆ White, Ivory, & Colored Fabric Napkins
 - ◆ 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 2nd floor
 - ◆ Use of Suite #7 for Bride & Bridesmaids as a dressing / makeup suite
 - ◆ Nonalcoholic beverage
iced tea | coffee | soda | pink lemonade
 - ◆ Bartenders Included
 - ◆ Restroom Refresh Baskets
 - ◆ Assist in setting - up and take down
- ◆ Use of sound system for background music and microphone
 - ◆ Use of Event Bars





Romance Package

Package 56.00 per guest

- ◆ Five Hour Wedding Reception
- ◆ Table Settings: White or Ivory Linens, 72" round tables (seating 6 - 8 guests, additional options available) china, flatware, and glassware
- ◆ Wedding Planner to assist with all details
 - ◆ Cocktail Hour to include:
Two Appetizers
 - ◆ Served dinner to include:
One Served Salad | Two Entrees (one choice per guest) |
Two Side Dishes
 - ◆ Cash Bar
 - ◆ Nonalcoholic beverage
iced tea | coffee | soda | pink lemonade
 - ◆ Champagne Toast
 - ◆ Dessert Plate Service



*Prices subject to change. Package cost does not include Service Charge and Sales Tax



Elegance Package

Package 80.00 per guest

- ◆ Five Hour Wedding Reception
- ◆ Table Settings: White or Ivory Linens, 72" round tables (seating 6 - 8 guests, additional options available) china, flatware, and glassware
- ◆ Wedding Planner to assist with all details
 - ◆ Cocktail Hour to include:
Five Appetizers
 - ◆ Served dinner to include:
One Served Salad | Two Entrees (one choice per guest) |
Two Side Dishes
 - ◆ Open Bar
One 1/2 keg Rusty Rail Beer | House Wine | House Liquor
 - ◆ Nonalcoholic beverage
iced tea | coffee | soda | pink lemonade
 - ◆ Champagne Toast
 - ◆ Dessert Plate Service



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Forever Package

Package 118.00 per guest

- ◆ Five Hour Wedding Reception
- ◆ Table Settings: White or Ivory Linens, 72" round tables (seating 6 - 8 guests, additional options available) china, flatware, and stemware
 - ◆ Wedding Planner to assist with all details
 - ◆ Cocktail Hour to include:
Six Appetizers
 - ◆ Served dinner to include:
One Served Appetizer | One Served Salad | Two Entrees (one choice per guest; upgrades included) | Two Side Dishes
 - ◆ Open Bar
Two 1/2 keg Rusty Rail Beer | House Wine | Tier 1 Liquor
 - ◆ Nonalcoholic beverage
iced tea | coffee | soda | pink lemonade
 - ◆ Champagne Toast
 - ◆ Dessert Plate Service
- ◆ Private menu tasting for 6 guests, prior to the event



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Buffet Selections

Traveler's Buffet 30

1 Appetizer

1 Salad

1 Entrée

2 Side

Boxcar Buffet 38

1 Appetizer

1 Salad

2 Entrées

2 Sides

Custom buffets are available at additional cost

**There is a \$500.00 Set-up and take-down fee associated with all Buffet Packages.

*Upgrade options are available for an additional cost

Upgrades are specified with a (♦♦) next to items unless otherwise specified



*Prices subject to change. Package cost does not include Service Charge and Sales Tax



Family Style Selections

Traveler's Selection 32

1 Appetizer

1 Salad

1 Entrée

2 Side

Boxcar Selection 42

1 Appetizer

1 Salad

2 Entrées

2 Sides

Family style is served on large platters at each table.

*Upgrade options are available for an additional cost

Upgrades are specified with a (♦♦) next to items unless otherwise specified



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Served Dinner Selections

Three Courses 37

1 Appetizer

1 Salad

1 Entrée

2 Side

Four Courses 47

1 Appetizer

1 Served Appetizers

1 Salad

2 Entrées

2 Sides

*Upgrade options are available for an additional cost.

Upgrades are specified with a (♦♦) next to the items unless otherwise specified



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Special Promotions

January Weddings

- ◆ Book your wedding in January and receive 15% off the venue and colored table toppers.

February, March & November Weddings

- ◆ Book your wedding one of these months and receive 10% off the venue fee and a 6 guest private tasting.

Sunday Weddings

- ◆ Book your Special Day on a Sunday date and receive 5% off the venue fee and a private tasting for the couple.

**Discounts can not be combined.





Rusty Rail Suites

Welcome and thank you for choosing to stay at the Rusty Rail Suite, located in Mifflinburg, PA, the heart of central Pennsylvania. We want your stay with us to be both enjoyable and comfortable.

We are pleased to offer premier overnight lodging for our guests. Our Luxury Suites feature a beautiful living area with a gorgeous view of the outside. A large island located in the kitchen allows you to gather for a drink, eat a meal or do a little work. The large bathrooms have walk-in showers with organically made toiletries and plush towels. Televisions are located in both the living and bedroom areas and FREE Wi-fi is available.

Suite Rates

Luxury Suites

Suites with King beds - \$295.00

- Occupancy 2

Suites with Double Queen beds - \$350.00

- Occupancy 4

Diamond Suite

Suite with King bed - \$495.00

- Occupancy 2

The Diamond Suite has many extra's including a fireplace and a jacuzzi bathtub.

Block 7 suites and receive 20% off your Suite rate before taxes

*Prices subject to change. Suite Cost does not include 3% Occupancy and 6% Sales Tax



Stationary Cocktail Appetizers

Large Plated Station

- ◆ Seasonal Fruit Display 5
Served with your choice of raspberry or honey yogurt dipping sauce
- ◆ Crudit  Platter 4
Served with ranch and bleu cheese dipping sauce
- ◆ Charcuterie Platter 5
Served with crackers and dijon mustard dipping sauce
- ◆ Cheese Board 7◆◆
Served with Dijon mustard dipping sauce

Hot Station

- ◆ Nacho Bar 4
Build your own Nacho Bar. Queso dip and an assortment of toppings.
- ◆ Mini Meatballs 6◆◆
Served with a choice of marinara sauce or sweet & sour sauce
- ◆ Mashed Potato Bar 5
Served with an assortment of toppings.
- ◆ Mini Pork BBQ Sliders 5
Served topped with a BBQ sauce

Cold Station

- ◆ Soft Mini Pretzels 3
Served with cheddar ale dipping sauce
- ◆ Hummus Platter 5
Choice of Vegetable, Roasted Red Pepper or Classic hummus. Served with crispy veggies and house baked crostini
- ◆ Bruschetta 5
Build your own. Served with fresh tomatoes, fresh mozzarella, basil and house baked crostini.
- ◆ Antipasta 6◆◆
Assorted Italian marinated vegetables, meats and cheese's. Served with crackers.

All meal packages include a choice of the following selections according to package details. Additional selections can be added to any package for additional cost.

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Butlered Cocktail Appetizers

Butlered

◆ Mini Cheese Steak Spring Rolls 5

Served with the choice of marinara dipping sauce or spicy aioli dipping sauce

◆ Caprese Skewers 4

Tomatoes, basil and mozzarella served on a skewer drizzled with balsamic

◆ Crab Phyllo Bites 7◆◆

Crab meat served in a phyllo cup topped with spicy aioli

◆ Crispy Stuffed Meatballs 4

Cheese filled meatballs; rolled in panko served with a marinara dipping sauce

◆ Tropical Jerk Chilled Shrimp 8◆◆

Chilled shrimp served on a skewer marinade with a tropical jerk seasoning

◆ Bacon Wrapped Scallops 9◆◆

Fresh scallops hand wrapped in bacon

◆ Chicken Skewers 4

Boneless chicken marinated, cut and served on a skewer with tomatoes drizzled with a balsamic glaze

◆ Flat Iron Steak Skewers 4

Marinated steak served on a skewer with tomatoes and drizzled with a balsamic glaze

◆ Brisket Bites 6◆◆

House cured, served in a phyllo cup with horseradish

◆ Red Pepper Jelly Crostini Bites 4

Pepper jelly and brie topped on a house made crostini

◆ Crimini Stuffed Mushrooms 4

Mushroom stuffed with three cheese alfredo topped with crumbs

◆ Candied Bacon Dippers 5

Caramelized brown sugar coated bacon

◆ Sesame Stuffed Chicken Phyllo Bites 5

Boneless chicken served in phyllo cups topped with sesame seeds

◆ Chicago Pizza Bites 4

Topped with marinara sauce and cheese

◆ Cucumber Crostini 4

Crostini bites topped with seasoned cream cheese and cucumbers.



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Meal Selections

Served Appetizers

Included in Forever Package. Options can be added to all meal packages for additional charge per guest.

- ◆ Crab Cakes
- ◆ Grilled Prawns
- ◆ Three Cheese Mac & Cheese

House Salads

- ◆ Simple Green

Served with baby greens, grape tomatoes, cucumbers, red onions and croutons.

- ◆ Classic Caesar

Served with shaved parmesan, garlic croutons and Caesar dressing.

Specialty Salads

- ◆ Baby Spinach

Served with red onions, smoked bacon, hard boiled eggs and croutons.

- ◆ Seasonal Salad +2

Served with baby greens, grape tomatoes, cucumber, red onions, croutons, and seasonal fruit

Dressing Selections

- ◆ Ranch
- ◆ Red Wine Vinaigrette
- ◆ White Balsamic Vinaigrette

All meal packages include a choice of the following selects according to package details. Additional selections can be added to any package for an additional cost.

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Meal Selections

Entrée Selections

Chicken Selections

- ◆ Rusty Rail Chicken a la Pinot Noir

Boneless chicken breast covered in Pinot Noir wine sauce topped with mushrooms

- ◆ Tequila Lime Chicken

Grilled boneless chicken topped with a tequila lime glaze

- ◆ Sweet Southern Bar-b-que Chicken

Bone-in chicken breast, smoked and seared to perfection. Smothered with a sweet bar-b-que glaze

- ◆ Bar-b-que Chicken

Boneless chicken breast smothered in a choice of sweet, spicy, or buffalo bar-b-que sauce

- ◆ Lemon Chicken Piccata

Boneless chicken browned and topped with butter, lemon juice, capers and white wine

**Special dietary restrictions are available upon request. Additional selections can be added to any package per additional cost. Upgrades are located on the following page

Beef & Pork Selections

- ◆ Sliced Herb Rubbed Pork Loin

Hand carved pork loin glazed in a chasseur sauce

- ◆ PA Pot Roast

Sliced sirloin served with root vegetables and a pan gravy

- ◆ Smoked Brisket

Hickory house cured brisket, smothered in an espresso infused demi topped with Cipollini onions

Vegetarian Entrees

- ◆ Herb Baked Penne

Tomato alfredo sauce with three cheese topping

- ◆ Grilled Vegetables

Mixture of vegetables drizzled with oil and grilled to perfection

- ◆ Three Cheese or Vegetable Lasagna

Choice of either Cheese or Vegetable Lasagna. Available only for buffet meal selection

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Meal Selections

Upgrades

- ◆ Marine Lobster Mac & Cheese +8

Served with a three cheese alfredo sauce, topped with crumbs

- ◆ Herb Grilled Salmon +4

Served with a mango salsa and glazed with a lemon beurre blanc

- ◆ Center Cut Sirloin +5

A pepper crusted sirloin topped with a beer stout demi and crispy onions.
Cooked medium

- ◆ Filet Mignon +10

Served with caramelized Vidalia onions, topped with a buttered garlic and bourbon demi. Cooked medium

- ◆ Crab Stuffed Filet of Flounder +5

Topped with lemon butter



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Meal Selections

Side Selections

- ◆ Grilled Zucchini

Fresh green & yellow zucchini grilled to perfection; topped with blistered grape tomatoes and fresh basil

- ◆ Steamed Green Beans

Fresh green beans topped with toasted almonds. Garnished with blistered grape tomatoes

- ◆ Roasted Red Potatoes

Small roasted potatoes seasoned with garlic and topped with Rosemary

- ◆ Red Skinned Mashed Potatoes

Hand smashed red skinned potatoes seasoned with sea salt and cracked pepper

- ◆ Maple Bourbon Glazed Carrots

Sliced fresh carrots cooked in sweet bourbon glaze topped with fresh parsley and chopped pecans

- ◆ Mac & Cheese

Served with homemade three cheese alfredo sauce topped with crumbs

- ◆ Rice Pilaf

Choice of lemon or vegetable, garnished with parsley and cilantro

All meal packages include a choice of the following selections according to package details. Additional selections can be added to any package per additional cost. Upgrades are located on following page

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Beverage Selections

Hydration Station

- ◆ Coffee

Regular and Decaf

- ◆ Iced Tea

Unsweetened

- ◆ Water

- ◆ Pink Lemonade

Additional Options

- ◆ Juice

Cranberry

- ◆ Soda

Pepsi, Diet Pepsi, Sierra Mist, & Ginger Ale

The above beverage selections are
available at no additional charge.



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Bar Selections

Rusty Rail Brewing Company Craft Beer

- ◆ Blue Collar Blonde Ale
- ◆ Trail's End Pale Ale
- ◆ Rail Spike IPA
- ◆ Wolf King Warrior Imperial Stout
- ◆ Wanderlust Witbier
- ◆ Seasonal & Specialty Selections will vary

Purchasing Options

Half Keg

- ◆ 400 - all selections unless otherwise specified
- ◆ 500 - Wolf King Warrior Imperial Stout

Sixtels

- ◆ 250 - all selections unless otherwise specified
- ◆ 300 - Wolf King Warrior Imperial Stout

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



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Bar Selections

House Liquor

- ◆ Whiskey : Seagram's VO
- ◆ Bourbon : Jim Beam
- ◆ Scotch : Cutty Shark
- ◆ Gin : Seagram's Dry
- ◆ Vodka : Smirnoff
- ◆ Rum : Bacardi, Captain Morgan's Spiced, Malibu Rum
- ◆ Tequila : Sauza Gold

Tier 1 Liquor

- ◆ Whiskey : Jameson, Jack Daniel's
- ◆ Bourbon : Maker's Mark
- ◆ Scotch : Johnnie Walker Red
- ◆ Gin : Bombay
- ◆ Vodka : Absolut
- ◆ Rum : Captain Morgan Private, Appleton Estate, Malibu Rum
- ◆ Tequila : Jose Cuervo

All bars include the following mixers and garnishes: dry vermouth, sweet vermouth, triplesec, peach schnapps, amaretto, sour mix, lime juice, orange juice, pineapple juice, cranberry juice, grenadine, tonic, club soda, olives, cherries, lemon wedges, lime wedges, and orange wedges.

Liquors brands, mixer, and garnishes are subject to change without notice.

Liquor options outside of packages are priced accordingly.

Tier 1 - Additional 5 per guest



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Bar Selections

House Wine

White

- ◆ Jacob's Creek - Chardonnay
- ◆ Cavit - Pinot Grigio
- ◆ Cavit - Moscato

Red

- ◆ Jacob's Creek - Cabernet Sauvignon

Blush

- ◆ Shade Mountain - Autumn Harvest
Blush

Champagne

A champagne toast is included in all packages and can be added to all other selections. If adding a toast the cost is \$2.00 per toast.

- ◆ Spumante
- ◆ Brut
- ◆ Nonalcoholic option



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Deposits & Payments

- ◆ A non-refundable room fee is required in order to guarantee your reservation. If a room deposit 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 back half of Pardee Room or Great Room only.
- ◆ Final event menu & services must be selected at least 90 days prior to the function.
- ◆ **Upon completion of the menu, a non-refundable food deposit is required. This deposit will be 20% of the total estimated bill.**
- ◆ Any food or service additions made on the day of the event will be calculated & added to the final bill by Rusty Rail Brewing Company staff.
- ◆ Final payment is required the day of the event with credit card and will include 20% service charge and 6% PA sales tax.
- ◆ Final payment with a personal check, payment is due 7 days prior to event and will include 20% service charge and 6% PA sales tax
- ◆ Accepted methods of payment include all major credit cards, cash, business checks and personal checks upon approval.
- ◆ **Credit card payments will be charged a 3% service fee which will be included in final invoice.**
- ◆ **THE RUSTY RAIL RESERVES THE RIGHT TO ALTER PRICING AT ANY TIME DUE TO MARKET CONDITIONS (2% - 5%).**





GUEST COUNT GUARANTEE:

- ◆ An initial guest count is required with your final menu selection. A final guest count for billing purposes is required 14 days 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 for the given count or actual number attending, whichever is greater.

CANCELLATION POLICY:

- ◆ Cancellations within 30 days of event will be charged for the full estimated bill, all cancellations must be submitted in writing to the Rusty Rail Event Manager.
- ◆ Re-scheduling of an event is at the discretion of Rusty Rail Brewing Company management and 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 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 & REHEARSAL:

- ◆ Decorating time is available day before wedding if venue is available, 1 hour allotted time for decorating prior to rehearsal. Rusty Rail Staff will assist in decorating and complete decorating if more time is needed.
- ◆ All decorations are the responsibility of the guest.
- ◆ 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 wedding items (ie. Gifts, cards, and wedding décor)
- ◆ Rooms are available for rehearsal. Rehearsal times must be scheduled prior to Wedding. **No alcohol is permitted in Great Room during rehearsal time.**
- ◆ No hanging of décor, lights, etc. from ceiling, or walls.
- ◆ Décor can be hung from columns with zip ties only.

ENTERTAINMENT:

- ◆ All entertainment - DJ's, bands, etc. - are the responsibility of the guest. The Rusty Rail will not provide sound equipment for entertainment.
- ◆ All entertainment must be approved by Rusty Rail management prior to the event.
- ◆ All entertainment must be fully insured. Rusty Rail Brewing Company will not be held responsible for any damages or injuries caused by contract entertainment.
- ◆ Entertainment sound level is at the discretion of Rusty Rail Brewing Company management.
- ◆ Rusty Rail Brewing Company is not responsible for serving food to entertainment staff unless included in the final contract guest count.





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**
- ◆ With the exception of our outdoor beer garden and patio no alcohol may be consumed outside of the building.
- ◆ No alcohol may be served to or consumed by anyone under 21 years of age.
- ◆ Proper ID must be provided upon request of Rusty Rail Brewing Company staff.
- ◆ All alcohol must be served by an employee of Rusty Rail Brewing Company.
- ◆ Rusty Rail Brewing Company reserves the right to deny or suspend alcohol service, at its discretion to any individual guest.
- ◆ At its discretions, Rusty Rail Brewing Company reserves the right to suspend alcohol service in its entirety.

