



Rustic + Elegance = Love

Venue Fee

Pardee Room 4500.00

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 4500.00

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 & Great Room combined 4850.00



*Prices subject to change.

Cost does not include Service Charge and Sales Tax.

Inclusive Items in Venue Fee

- ◆ One Hour Ceremony
- ◆ Five Hour Wedding Reception
- ◆ Table Settings: china, flatware, and glassware
 - ◆ White or Ivory Crinkled Tablecloths
 - ◆ 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 morning of preparations such as a dressing & makeup
 - ◆ Nonalcoholic beverage
iced tea | coffee | soda | 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
- ◆ Wedding Planner to assist with all details
 - ◆ Cocktail Hour to include:
Two Appetizers (*includes upgrades*)
 - ◆ 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
iced tea | coffee | soda | lemonade
 - ◆ Champagne Toast
 - ◆ Dessert Plate Service
 - ◆ Tasting for 2 guests

** No substitutions in bar/menu selections

**Entrée Upgrade selections available at additional cost



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Elegance Package

Package 80.00 per guest

- ◆ Five Hour Wedding Reception
 - ◆ Wedding Planner to assist with all details
 - ◆ Cocktail Hour to include:
Five Appetizers (*includes upgrades*)
 - ◆ Served dinner to include:
One Served Salad
Three Entrees (Choice of 2 Proteins, 1 Vegetarian Option)
- 1 selection per guest
Two Side Dishes
 - ◆ Open Bar
One 1/2 keg Rusty Rail Beer | House Wine | House Liquor
 - ◆ Nonalcoholic beverage
iced tea | coffee | soda | lemonade
 - ◆ Champagne Toast
 - ◆ Dessert Plate Service
 - ◆ Tasting for 2 guests
 - ◆ Diamond Suite 50% off , evening of Wedding
- ** No substitutions in bar/menu selections**
- **Entrée Upgrade selections available at additional cost**



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Forever Package

Package 118.00 per guest

- ◆ Five Hour Wedding Reception
- ◆ Wedding Planner to assist with all details
 - ◆ Cocktail Hour to include:
Six Appetizers (*includes upgrades*)
 - ◆ Served dinner to include:
One Served Salad
Three Entrees (Choice of 2 Proteins, 1 Vegetarian Option *-includes upgrades*)
- 1 selection per guest
Two Side Dishes
 - ◆ Open Bar
Two 1/2 keg Rusty Rail Beer | House Wine | Tier 1 Liquor
 - ◆ Nonalcoholic beverage
iced tea | coffee | soda | lemonade
 - ◆ Champagne Toast
 - ◆ Dessert Plate Service
- ◆ Private menu tasting for 6 guests, prior to the event
 - ◆ Diamond Suite no cost, evening of Wedding



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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.

**Buffet option is only available for guest count of 130 or less

*Upgrade options are available for an additional cost

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



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Family Style Selections

Traveler's Buffet 32

1 Appetizer

1 Salad

1 Entrée

2 Sides

Boxcar Buffet 42

1 Appetizer

1 Salad

2 Entrées

2 Sides

Family style is served on large platters at each table.

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otherwise specified



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Served Dinner Selections

Traveler's Selection 37

1 Appetizer

1 Salad

1 Entrée

2 Sides

Boxcar Selection 47

1 Appetizer

1 Salad

2 Entrées

2 Sides

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Additional Meal Selections

Children's Meals 15

Meal includes the following and 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

Meal includes the following:

- ◆ Salad
- ◆ 1 Entrée
- ◆ 2 Sides



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Special Promotions

January Weddings

- ◆ Book your wedding in January and receive:
 - ◆ 15% off the Venue Fee
 - ◆ Colored table toppers.

February, March & November Weddings

- ◆ Book your wedding one of these months and receive:
 - ◆ 10% off the Venue Fee
 - ◆ 6 guest private tasting.



Discounts can not be combined.

Rusty Rail Suites

Welcome and thank you for choosing to stay at the Rusty Rail Suites, 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 near the living room allows you to gather for a drink, 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 Bed

- ◆ \$295.00 per night
- ◆ Occupancy 2 guests

Suites with Double Queen Beds

- ◆ \$350.00 per night
- ◆ Occupancy 4 guests

Diamond Suite

Suite with King Bed

- ◆ \$495.00
- ◆ Occupancy 2 guests

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



Wedding Guests receive 20% off your Suite rate before taxes

Prices subject to change.

Suite does not include 5% Occupancy and 6% Sales Tax

Stationary Cocktail Appetizers

Large Plated Station

◆ Fruit Display | 5

Seasonal varieties of fruit with a raspberry yogurt dipping sauce

◆ Crudité Platter | 4

Assortment of crispy veggies served with ranch & bleu cheese dipping sauce

◆ Charcuterie & Cheese Board | 8 ◆◆

Assorted cured meats, Assorted cheese, imported olives, & shaved parmesan; served with Dijon mustard & crisp bread

◆ Artisan Cheese Board | 7 ◆◆

Variety of cheese served with sourdough herb crostini, crackers & Dijon mustard . Served with marinated olives

◆ Trio Display | 9 ◆◆

Fruit / Crudité / Cheese combination on one display with appropriate garnishes

Cold Station

◆ Soft Mini Pretzels | 3

Served with cheddar ale dipping sauce

◆ Classic Hummus Plate | 5

Classic hummus & crisp veggies; served with toasted pita & crostini

◆ Build your own Bruschetta | 5

Marinated tomatoes, fresh mozzarella seasoned with olive oil & herbs. Served with crostini

◆ Tuscan Antipasta | 6

Shaved Italian meats, cheese & assorted marinated vegetables; served with XVOO & crostini

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

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Stationary Cocktail Appetizers (cont.)

Hot Station

- ◆ Nacho bar | 5
seasoned white cheese queso salsa, olives, jalapenos, cheese, sour cream, chips (V)
- ◆ Mashed potato bar | 5
smashed red skins, sour cream, bacon, green onions, cheddar, steamed broccoli (V / GF)
- ◆ Mini Meatballs | 6
Served with a choice of marinara sauce or sweet & sour sauce
- ◆ Mini Pork BBQ Sliders | 5
Pork BBQ served with sweet cole slaw in mini slider bud topped with a pickle

Dips

- ◆ Buffalo Chicken | 6
spicy pulled chicken, cheddar and mozzarella cheese, celery, seasoned tortilla chips
- ◆ Spinach & Artichoke | 5
creamy alfredo, mozzarella, roasted garlic, baby spinach, marinated artichokes, crostini (v)
- ◆ Spicy Chicken Enchilada dip | 6
tender roast chicken, refried beans, sharp cheddar, guacamole, tortillas
- ◆ Maryland Crab dip | 7 ◆◆
blue crab, old bay alfredo, cream cheese, dry crostini chips

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Butlered Cocktail Appetizers

◆ Cheese Steak Spring Rolls | 5

Crisp wonton filled with beef rib eye & cheese, caramelized onions; served with a sweet tomato sauce. Cut in half

◆ Caprese Skewers | 4

Basil marinated fresh mozzarella, heirloom tomato drizzled in aged balsamic

◆ Crispy Meatballs | 4

Panko breaded meatballs covered in shaved parmesan, served with a tomato sauce

◆ Red Pepper Jelly Crostini | 4

Grilled sourdough crostini topped with imported brie, Red pepper jelly & micro greens

◆ Bacon Wrapped Scallops | 9◆◆

Scallops wrapped in Chipotle bacon, topped with honey mustard & garnished

◆ Avocado Toast | 4

Avocado topped with pico tomatoes and baby cilantro

◆ Chipotle Bacon Dippers | 4

Local thick bacon seasoned with brown sugar and served with sweet honey mustard dipping sauce (gf)

◆ Thai Pot Stickers | 4

Sesame chicken & lemon grass dumplings, soy orange ginger reduction

◆ Tropical Shrimp Shooter | 8◆◆

Shrimp served in a shooter glass with mango salsa

◆ Crab Phyllo Bites 7◆◆

Crab meat served in a phyllo cup topped with spicy aioli

◆ Herb Chicken and Apple Phyllo Bites 5

Chicken served in phyllo cups topped with vanilla apples

◆ (v) Vegan Spring Rolls | 4

Sesame Asian veggies, chick peas, sesame soy sauce, cilantro

◆ Prosciutto & Brie Skewers | 4

Shaved imported dry ham drizzled with roasted fig balsamic reduction & topped with micro basil



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Menu Selections

Served Appetizers & Soup

- ◆ **Puree of Tomato**
Slow roasted sweet tomatoes, basil, cream, grilled cheese croutons (V)
- ◆ **Brew Pub Ale Cheddar**
Blend of 4 cheese, blue collar blonde, crisp potato skins, pretzel croutons
- ◆ **Shrimp “Martini” (market price)**
Vodka spiked grilled shrimp, rustic cocktail sauce, charred lemon, micro greens
- ◆ **Mini Beef Wellington**
(market price)
Seared tenderloin, wild mushrooms, flakey pastry, merlot reduction
- ◆ **New England Cod Cake**
Cold water filet, pan seared, old bay aioli, crisp vinegar chips

Salads

- ◆ **Simple Green Salad**
Organic greens served with cucumber, marinated tomatoes, shaved carrots and crostini
- ◆ **Classic Caesar**
Baby romaine, garlic Dijon dressing, shaved parmesan, & pepper croutons
- ◆ **Baby Spinach & Bacon**
Tender spinach, deviled egg, red onion, bacon, crostini
- ◆ **Season Salad | +2**
Organic greens, cucumbers, tomatoes, seasonal fruit & crostini

Dressings

- ◆ **Ranch**
- ◆ **Red Wine Vinaigrette**



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Menu Selections

Entrees

- ◆ **Rusty Rail Chicken**
Pinot Noir
Pan seared boneless breast, reduced herbed red wine mushroom demi
- ◆ **Lemon Chicken Picatta**
Sautéed breast, charred lemon Chablis veloute, dried capers
- ◆ **Southern BBQ Chicken**
Bone-in chicken breast, smoked and seared to perfection. Smothered with a sweet BBQ glaze.
- ◆ **PA Pot Roast**
Slow braised tender beef round, root vegetable & herb pan sauce
- ◆ **Tenderloin of Pork**
Bacon wrapped & hard seared, vanilla bean apple jam, Dijon infused gravy
- ◆ **Boston Baked Cod**
Chablis & lemon butter, topped with herb panko crust
- ◆ **Grilled Vegetables**
grilled seasonal veggies, mashed red skins, aged balsamic drizzle (V / GF)

- ◆ **Herbed Baked Pasta**
sweet basil tomato alfredo, 4 cheeses, shaved asiago, grilled garlic bread (V)
- ◆ **Thai Stir-Fry**
Thai stir-fry vegetables served over rice (V)

Upgrade Selections

- ◆ **Center Cut Sirloin | +5 ◆◆**
Pan seared center cut, crispy shallots, rosemary red wine demi glace
- ◆ **Filet Mignon | +10 ◆◆**
Char grilled angus filet, tarragon butter & espresso spiked reduction
- ◆ **Grilled Salmon Filet | +4 ◆◆**
Herb rubbed, sweet mango salsa, tarragon beurre blanc
- ◆ **Lobster Mac & Cheese | +8 ◆◆**
Served with a three cheese alfredo sauce, topped with crumbs

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Menu Selections

Sides

- ◆ **Red skin Mashed Potatoes**
sea salt & cracked black pepper (V/GF)
- ◆ **Herb Roasted Potatoes**
Crispy baked, olive oil, fresh rosemary (V/GF)
- ◆ **Classic Rice Pilaf**
accented with saffron, white wine (V/GF)
- ◆ **Rusty Rail Mac & Cheese**
Macaroni noodles, three cheese topped with panko crust

- ◆ **Maple Bourbon Carrots**
Served with candied pecans & parsley (V/GF)
- ◆ **Seasoned Herb Green Beans**
Garnished blistered cherry tomatoes & toasted almond (V/GF)
- ◆ **Roasted Brussel Sprouts**
Drizzled with sea salt, cracked pepper, olive oil & balsamic (V/GF)
- ◆ **Grilled Summer Vegetables**
zucchini, yellow squash, tomatoes, basil oil drizzle (V/GF)

Combination of different vegetables available upon request.



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Beverage Selections

Hydration Station

Coffee
Regular | Decaf

Iced Tea
Unsweetened

Water
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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Beer Selection

Rusty Rail Brewing Craft Beer

- ◆ Blue Collar Blonde Ale
 - ◆ Rail Spike IPA
 - ◆ Wolf King Warrior Imperial Stout
 - ◆ Wanderlust Witbier
- **Seasonal & Specialty selection will vary

Purchasing Options

Half Keg

- ◆ \$400.00 - all selections unless otherwise specified
- ◆ \$500.00 - Wolf King Warrior Imperial Stout

Sixtels

- ◆ \$180.00- all selections unless otherwise specified
- ◆ \$250.00 - Wolf King Warrior

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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Liquor Selection

House Liquor

- ◆ Whiskey : Seagram's VO
- ◆ Bourbon : Jim Beam
- ◆ Scotch : Cutty Sark
- ◆ 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 or Tito's
- ◆ Rum : Captain Morgan Private, Appleton Estate, Malibu Rum
- ◆ Tequila : Jose Cuervo

All bars include the following mixers and garnishes: dry vermouth, sweet vermouth, triple sec, 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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Wine Selection

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 and 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%).**



Policies

GUEST COUNT GUARANTEE:

- ◆ 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. For food safety purposes, wedding cakes must be provided by a fully licensed and insured bakery.



Policies

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.**
- ◆ Rehearsal may be in a different space other than the Great Room
- ◆ No hanging of décor, lights, etc. from ceiling, or walls.
- ◆ Décor can be hung from columns with zip ties or clamps only.



Policies

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.

