



Rusty Rail Brewing Company Wedding Packet

Making Your Dream Wedding Come True



RUSTYRAILBREWING.COM/WEDDING

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The Rusty Rail Brewing Company is the perfect venue for any wedding reception. Our restored, rustic setting offers you a unique atmosphere that you cannot find anywhere else. From original wood floors and exposed brick, to 15-foot ceilings and hand-painted murals, you and your guests will fall in love with our beautiful facility.

Our team of professional event planners will help you create the reception of your dreams, in your style and your budget. From intimate to upscale, each of our wedding packages includes these premium features:

Rusty Rail Brewing Company professional event planner

White or ivory chair covers

White or ivory linen service and napkins

Chef-inspired cuisine

Private suites for the wedding party

Restroom baskets with complimentary toiletry items

Complimentary dinner at the Rusty Rail Brewing Company for the couple's first wedding anniversary

Our team is ready to help you plan a day that is unique and memorable. Whatever your needs, we can help fulfill them. Thank you for considering Rusty Rail Brewing Company for your special day!

Roxanne Kopelcheck, Event Director

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Wedding Packages

Romance Package

Cash bar

Nonalcoholic beverage service

60-minute cocktail hour to include:

Choice of 2 stationary hors d'oeuvres

Served dinner to include:

Choice of 1 served salad

Choice of 1 entrée

Choice of 2 sides

Elegance Package

House Tier open bar (4-hour time limit)

One bartender per 75 guests

Rusty Rail draft beer (one 1/2 keg)

House wine (red, white and blush)

Nonalcoholic beverage service

60-minute cocktail hour to include:

Choice of 2 stationary hors d'oeuvres

Choice of 3 passed hors d'oeuvres

Served dinner to include:

Choice of 1 served salad

Choice of 2 served entrées

Choice of 2 sides

Forever Package

Tier 1 open bar (4-hour time limit)

One bartender per 75 guests

Rusty Rail draft beer (two 1/2 kegs)

House wine (red, white and blush)

Champagne toast, one per guest

Nonalcoholic beverage service

60-minute cocktail hour to include:

Choice of 2 stationary hors d'oeuvres

Choice of 4 passed hors d'oeuvres

Served dinner to include:

Choice of 1 served hors d'oeuvre

Choice of 1 served salad

Choice of 2 served entrées, including upgrades

Choice of 2 sides

Plated wedding cake service

A private menu tasting for up to 6 guests prior to the event

Additional kegs of beer may be added to any package for an additional cost.

Plated wedding cake service may be added to any package for an additional cost.

We will happily accommodate any guests with special dietary restrictions at no additional cost. Please consult your event planner.



Spirits, Wine & Beer

Spirits

House Spirits

Whiskey/Bourbon - Seagram's 7, Evan Williams

Scotch - Clan Macgregor

Gin - Gordon's

Vodka - Pinnacle

Rum - Cruzan Aged White, Cruzan #9 Spiced

Tequila - Margaritaville Silver

Liquors - Peach Schnapps, Amaretto, Vermouth (dry and sweet)

Triple Sec

Tier 1

Whiskey/Bourbon - Jim Beam, Seagram's VO

Scotch - Cutty Shark

Gin - Seagram's Dry

Vodka - Smirnoff

Rum - Bacardi, Captain Morgan's Spiced

Tequila - Sauza Gold

Liquors - Peach Schnapps, Amaretto, Vermouth (dry and sweet)

Tier 2

Whiskey/Bourbon - Jack Daniel's, Jameson

Scotch - Johnnie Walker Red

Gin - Bombay

Vodka - Absolut

Rum - Captain Morgan Private, Appleton Estate V/X

Tequila - Jose Cuervo

Liquors - Peach Schnapps, Disaronno, Kahlua, Vermouth (dry and sweet)

Draft Beer & Pardee Wine Selection

Rusty Rail draft beer selections will vary based upon the season and availability.

White - Jacob's Creek Chardonnay, Cavit Pinot Grigio, Cavit Moscato

Red - Jacob's Creek Cabernet Sauvignon

Blush - Shade Mountain Autumn Harvest

Champagne Toast

A champagne toast may be added to the Romance and Elegance packages for an additional cost. Your choice of dry or sweet champagne.

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Beverage Selections

Coffee

Regular

Decaf

Iced Tea

Unsweetened

Soda

Coke

Diet Coke

Sprite

Ginger ale

Juice

Cranberry



Stationary Hors D'oeuvres

Seasonal Fruit Display

Honey or raspberry yogurt sauce

Crudit  Platter

Carrots, cucumbers, broccoli, celery, black olives, mushrooms, grape tomatoes

Blue cheese and ranch dip

Charcuterie Platter

Assortment of meats and cheeses

Soft Mini Pretzels

Warm, baked fresh daily

Ale cheese dip

Smoked Gouda and Pimento Dip

Crostini chips and crackers

Cheese Board

Dijon mustard dip

House-baked breads

Charred Asparagus

Boursin, prosciutto, sage

Grilled bread

Brisket Sliders

House-cured, horseradish

Greens

Pork Barbecue Sliders

Hickory-smoked

Spicy slaw

Hummus Platter

Lime, cilantro and Cajun blue cheese

House-baked crostini

Carrots, cucumbers, celery, grape tomatoes, green peppers, red peppers

Swiss Potato Pancakes

Vanilla bourbon apples

Sour cream

Passed Hors D'oeuvres

Mini Eggrolls

Philly cheesesteak

Marinara or spicy aioli dipping sauce

Caprese Skewers

Organic tomato, basil, mozzarella and balsamic drizzle

Crab Phyllo Bites

Spicy aioli

Crispy Stuffed Meatballs

Prosciutto, sage, provolone

Grilled Chilled Shrimp Skewers

Tropical fruit salsa

Endives Cup

Filled with couscous and seasonal flavorings

Brie

Caramel rum raisin topping with pecans

Baked Brie

Wrapped in phyllo dough

Mini Meatballs

Marinara, sweet & sour, or Swedish

Blini with Shrimp and Roasted Corn

Old bay aioli

Flat Iron Steak Skewers

Cherry tomatoes, pearl onions, balsamic glaze

Sweet Potato Pancake

Roasted garlic, goat cheese spread

Petite Crab Cakes

Pan-seared, saffron oil

Bruschetta (choice of one)

Dried tomato, fresh mozzarella, basil

Additional choices:

Peach chutney, brie

Blueberry preserves, feta

Red Pepper Jelly Crostini Bites

Pepper jelly, brie, crostini





Served Hors D'oeuvres

Crab Cakes

Spicy aiolo, infused oil

Baby greens

Grilled Prawns

Cilantro-lime hop glaze

Red lentils

Sourdough Bruschetta

Sun-dried tomatoes, basil, fresh mozzarella, balsamic

Lobster Mac & Cheese

Three-cheese alfredo, herbed panko crust

Ale-infused Cheddar Bisque

Garlic pretzel croutons, asiago au gratin

Heirloom Tomatoes & Baby Mozzarella

Aged balsamic, basil oil

Crostini

Herb-roasted Corn & Chicken Chowder

Double-smoked bacon, red potatoes, sour cream

Served appetizers are only available as part of the Forever Package.

Salads

Simple Green Salad

Baby greens, grape tomatoes, cucumbers, red onions, croutons

Classic Caesar

Garlic croutons, shaved parmesan, Caesar dressing

Baby Spinach

Red onions, smoked bacon, hard-boiled eggs, croutons

Seasonal Salad +2

Simple green salad with seasonal fruit, red-wine vinaigrette

Salads can be dressed with: Ranch, Red-wine Vinaigrette or Italian

Entrées

Pancetta Chicken

Pancetta spinach topping
Red-eye gravy

Chicken Marsala

Mushrooms, onions, Marsala wine

Sliced, Herb-rubbed Pork Loin

Hand-carved, chasseur sauce

PA Pot Roast

Sliced sirloin
Root vegetables
Pan gravy

Smoked Brisket

Hickory house-cured, espresso-infused demi, cipolini onions

Barbecue Chicken

Sweet barbecue sauce

Herb-baked Penne

Tomato alfredo, three cheeses

All chicken is served boneless.



Entrée Upgrades

Marine Lobster Mac and Cheese

Three-cheese alfredo, crumb topping

European Stuffed Chicken

Stilton, apples

Sage gravy

Herb-grilled Salmon

Mango salsa, lemon beurre blanc

Sirloin of Beef

Wild mushroom ragout

Jumbo Lump Crab Cakes

Pan-seared

Center Cut Sirloin

Pepper-crusted, wild mushroom ragout, cooked medium rare

Filet Mignon

Caramelized Vidalia onions, blue cheese, bourbon demi, cooked medium

Crab-stuffed Filet of Flounder

Tarragon lemon butter



Seasonal Vegetables

Herb butter

Grilled Zucchini

Blistered grape tomatoes, fresh basil

Steamed Green Beans and

Roasted Red Peppers

Toasted almonds

Roasted Red Potatoes

Rosemary, garlic

Red Skinned Mashed Potatoes

Sea salt, cracked pepper

Maple Bourbon Glazed

Carrots

Fresh parsley, chopped pecans

Mac and Cheese

Three-cheese alfredo

Rice Pilaf

Seasonal flavors



Additional Wedding Options

Additional stationary and passed hors d'oeuvres, a la carte nonalcoholic beverages, and spirits, wine and beer options may be added to any package for an added cost.

We are very flexible and can work with you to create a reception that is customized to you.

Talk with your event planner to discuss additional options and pricing.



Menu Tasting Options

Four Person Menu Tasting

Choice of 3 hors d'oeuvres

Choice of 1 served salad

Choice of 2 entrées

Choice of 2 sides

Six Person Menu Tasting

Choice of 4 hors d'oeuvres

Choice of 2 served salads

Choice of 2 entrées

Choice of 2 sides

Tastings are accompanied with wine and beer samples.



Deposits, Contracts & Payment

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 a DJ require rental of the entire Pardee Room.

Final event menu and services must be selected at least 30 days prior to the event.

Upon completion of the menu, a nonrefundable 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 and added to the final bill by Rusty Rail Brewing Company staff.

Final payment is required the day of the event and will include a 20% service charge and 6% state 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 the final invoice.

Tax-exempt organizations must provide a Tax Exemption Certificate 30 days in advance in order to properly calculate billing.

The Rusty Rail reserves the right to alter pricing at any time due to market conditions.



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 the event will be charged for the full estimated bill. All cancellations must be submitted in writing to the Rusty Rail event manager.

Rescheduling 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.

Event Policies

Decorations & Floral Arrangements

Decorating time is available the day before the wedding if the room is available. There is a 3-hour time limit for decorating.

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, stolen decorations or wedding time, e.g. gifts, cards, wedding decorations.

Rooms are available for rehearsal from 4-6 p.m. the day before the wedding.

Alcohol Service

Rusty Rail Brewing Company is fully licensed by the Pennsylvania Liquor Control Board (PLCB) and therefore must abide by all state liquor laws.

No outside alcohol is permitted to be brought on premise.

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 discretion, Rusty Rail Brewing Company reserves the right to suspend alcohol service in its entirety.

THE RUSTY RAIL RESERVES THE RIGHT TO ALTER PRICING AT ANY TIME DUE TO MARKET CONDITIONS.

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Entertainment

All entertainment - DJs, 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.

All entertainment must be part of the event contract and conform to all agreed timelines.

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.





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