



Indoor Wedding Venue
Memories to Last a Lifetime

Venue Fee

Pardee Room 6500.00

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 6500.00

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. A ceremony would take place in the Great Room and then during cocktails and appetizers in the Pardee Room; the space would be flipped for the reception. The space can accommodate up to 300 guests.

Pardee & Great Room combined 6800.00



*Prices subject to change.
Cost does not include 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 dressing & makeup
 - ◆ Champagne Toast
 - ◆ Iced Tea | Coffee | Soda | Lemonade
 - ◆ Bartenders Included
 - ◆ Restroom Refresh Baskets
 - ◆ Use of Rusty Rail Decor
 - ◆ Rusty Rail will set up and take down décor as necessary
 - ◆ Use of Event 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 (*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

**Entrée Upgrade selections available at additional cost



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Elegance Package

Package 84.00 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

** Upgrade Bar Tier available for an additional cost

**Entrée Upgrade selections available at additional cost



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Forever Package

Package 122.00 per guest

- ◆ Five Hour Wedding Reception
- ◆ Wedding Planner to assist with all details
 - ◆ Cocktail Hour to include:
Six Appetizers (*includes upgrades and served appetizers*)
 - ◆ 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 kegs Rusty Rail Beer | House Wine | Tier 1 Liquor
 - ◆ Nonalcoholic beverage
iced tea | coffee | soda | lemonade
 - ◆ Champagne Toast
 - ◆ Dessert Plate Service
- ◆ Brunch for couple on Sunday in Brew Pub



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Served Dinner Selections

Traveler's Selection 39

- 1 Appetizer
- 1 Salad
- 1 Entrée Choice (per guest)
- 2 Sides

Boxcar Selection 49

- 1 Appetizer
- 1 Served Appetizer
- 1 Salad
- 1 Entrée Choice (per guest)
- 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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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
 - ◆ Colored table toppers



Discounts can not be combined.

Stationary Cocktail Appetizers

Large Plated Station & Cold 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

- ◆ Soft Mini Pretzels | 4

Served with cheddar ale dipping sauce

- ◆ Classic Hummus Plate | 5

Classic hummus & crisp veggies; served with toasted pita & 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 bun topped with a pickle and garnish

Dips

- ◆ Buffalo Chicken | 6
Spicy pulled chicken, cheddar and mozzarella cheese, celery, seasoned tortilla chips
- ◆ Spinach | 5
Creamy alfredo, mozzarella, roasted garlic, baby spinach and crostini (v)
- ◆ Maryland Crab | Market Price
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 marinara sauce and/or spicy aioli. 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 marinara sauce

◆ Red Pepper Jelly Crostini | 4

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 roasted tomatoes and greens

◆ Chicken & Waffles | 5

Mini waffles topped with popcorn chicken, smothered in maple syrup with garnish

◆ 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

◆ Crab Phyllo Bites | 7◆◆

Crab meat served in a phyllo cup topped with spicy aioli

◆ Herb Chicken & Apple Puff Pastry | 5

Chicken served on a puff pastry topped with bourbon apples

◆ Vegan Spring Rolls | 4

Sesame Asian veggies, chic peas, sesame soy sauce & cilantro (V)

◆ Cucumber & Cream Cheese Bites | 4◆◆

Phyllo cups stuffed with cream cheese mixture topped with cucumber and garnished with dill

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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

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Salads

- ◆ House Salad
Arugula tossed with vinaigrette dressing topped with mandarin oranges, roasted tomatoes and candied pecans. Drizzled with balsamic glaze
- ◆ Simple Green Salad | +2 ◆◆
Organic greens served with cucumber, marinated tomatoes, shaved carrots
- ◆ Classic Caesar | +2 ◆◆
Baby romaine, garlic dijon dressing, shaved parmesan, & croutons
- ◆ Baby Spinach & Bacon | +2 ◆◆
Tender spinach, deviled egg, red onion, bacon, & crostini
- ◆ Seasonal Salad | +2 ◆◆
Organic greens, cucumbers, tomatoes, seasonal fruit &

Dressings

- ◆ Ranch
- ◆ Red Wine Vinaigrette

Menu Selections

Entrees

- ◆ **Chicken Florentine**
Seared chicken breast, topped with spinach & cheese sauce
- ◆ **Lemon Chicken Picatta**
Sautéed breast, charred lemon chablis veloute, dried capers
- ◆ **Southern BBQ Chicken**
Airline chicken breast, smoked, seared and smothered with a sweet BBQ glaze.
- ◆ **Braised Beef**
Slow braised tender beef round & herb pan sauce
- ◆ **Pork Loin**
Hand seared, served with vanilla bean apple jam and dijon infused gravy
- ◆ **Grilled Vegetables**
Grilled seasonal veggies, classic rice pilaf and aged balsamic drizzle (V / GF)
- ◆ **Herbed Baked Pasta**
Sweet basil tomato alfredo, 4 cheeses, shaved asiago, grilled garlic bread (V)

Upgrade Selections

- ◆ **Filet Mignon | +10 ◆◆**
Char grilled angus filet, tarragon butter & espresso spiked reduction on side. Cooked medium
- ◆ **Grilled Salmon Filet | +4 ◆◆**
Herb rubbed, sweet mango salsa, tarragon beurre blanc

Upgrade options are available for an additional cost

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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)
- ◆ **Rusty Rail Mac & Cheese**
Macaroni noodles, three cheese topped with panko crust
- ◆ **Rice Pilaf**
Seasoned with herbs (V/GF)
- ◆ **Maple Bourbon Carrots**
Served with candied pecans & parsley (V/GF)

- ◆ **Seasoned Herb Green Beans**
Garnished with blistered cherry tomatoes (V/GF)
 - ◆ **Grilled Summer Vegetables**
Zucchini, yellow squash, tomatoes, basil oil drizzle (V/GF)
 - ◆ **Seasoned Vegetables**
Varies by season (V/GF)
- Combination of different vegetables available upon request.



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Beverage Selections

Hydration Station

Coffee
Regular | Decaf
Iced Tea
Unsweetened Tea
Water
Lemonade

Additional Options

Juice
Cranberry
Soda
Cola | Diet Cola
Lemon Lime | Ginger Ale

The above beverage selections are available at no additional charge.



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Beer Selection

Rusty Rail Brewing Craft Beer

**Seasonal & Specialty selection
will vary

Purchasing Options

Half Keg

- ◆ \$400.00 - all selections unless
otherwise specified

Sixtels

- ◆ \$180.00- all selections unless
otherwise specified

A La Carte Pricing

- ◆ \$5.00 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 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 7
- ◆ Bourbon : Jim Beam
- ◆ Scotch : Cutty Sark
- ◆ Gin : Seagram's Dry
- ◆ Vodka : Smirnoff
- ◆ Rum : Bacardi, Captain Morgan's Spiced, Malibu Rum
- ◆ Tequila : Margaritaville

Tier 1 Liquor

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

A La Carte Pricing

- ◆ \$6.00 per House Liquor Mixed Drink

A La Carte Pricing

- ◆ \$7.00 per Tier 1 Liquor Mixed Drink

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.

- ◆ 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 Wine by the Bottle



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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 spacious 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.

Luxury Suites

Suites with King Bed

- ◆ Sunday Through Thursday:
\$150.00 per night
- ◆ Friday & Saturday: \$225.00 per night
- ◆ Occupancy 2 guests

Suites with Double Queen Beds

- ◆ Sunday Through Thursday:
\$150.00 per night
- ◆ Friday & Saturday: \$275.00
- ◆ Occupancy 4 guests

Diamond Suite

- ◆ King Bed
- ◆ Occupancy 2 guests
- ◆ Includes a Fireplace, Jacuzzi bathtub & Many Extras
- ◆ Included in Venue Fee



Wedding Guests receive 20% off your Suite rate before taxes
Prices subject to change.

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

Deposits and Payments

- ◆ A non-refundable room fee is required in order 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 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 3 months prior to the event, a food payment is required. This payment will be 20% of the total estimated bill.**
- ◆ Final count for food & bar guest count is due 3 weeks prior to wedding date
- ◆ Final payment is required 2 weeks before day of the event and will include 20% service charge and 6% PA sales tax.
- ◆ Any food or service additions made on the day of the event will be calculated & must be paid in full day of function.
- ◆ 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%). MARKET CONDITINS WOULD INCLUDE: FILGET MIGNON, CENTER CUT SIRLOIN. GRILLED SALOMN FILET, & LOBSTER MAC & CHEESE**



Policies

GUEST COUNT GUARANTEE:

- ◆ A final guest count is required 21 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:

- ◆ Venue fee is non-refundable.
- ◆ 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 other than the Rusty Rail decor 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.
- ◆ No hanging of décor, lights, etc. from ceiling, or walls.
- ◆ Décor can be hung from columns with zip ties or clamps only.
- ◆ NO TAPER CANDLES, NO COLUMN OR PILLAR CANDLES, NO VOTIVE CANDLES OF ANY SIZE.
- ◆ ONLY CANDLES ALLOWED ARE FLOATING CANDLES AND TEA LIGHTS (CANDLES IN SMALL METAL CUPS).
- ◆ 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



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.
- ◆ 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.

