



Wedding Venue Packet
Memories to Last a Lifetime

Venue Fee

Pardee & Great Room combined 8500.00

Pardee Room 8200.00

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 120 guests.

Great Room 8200.00

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 275 guests.



*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, 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 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
 - ◆ 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:
 - ◆ Choice of Stationed Appetizer
Four 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/ 4 hours / Bar closes for Dinner Service
 - ◆ Open Bar/ 1 hour Cocktail/ 3 hours reception
- ◆ 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



***We ask that all wedding guests stay seated in order for the Rusty Rail Staff to serve dinner.**

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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:
 - ◆ Choice of Stationed Appetizer
 - ◆ 5 Appetizers (*includes upgrade 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 / Bar closes for Dinner Service
- 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

*** We ask that all wedding guests stay seating in order for the Rusty Rail Staff to serve dinner.**



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Served Dinner Selections

Traveler's Selection 42

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

Boxcar Selection 52

- 1 Appetizer
- 1 Served Appetizer
- 1 Salad
- 2 Entrée Choices (1 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

February, March & November Weddings

- ◆ Book your wedding one of these months and receive:
 - ◆ 10% off the Venue Fee



Discounts can not be combined.

Stationary Cocktail Appetizers

Large Plated Station & Cold Station

- ◆ **Anti-Pasta Display | +6**
Assorted sliced Italian meats and cheeses with marinated vegetables, crackers, grilled breads and dips
- ◆ **Crudit  Platter | 5**
Assorted cut veggies with ranch, honey mustard or hummus
- ◆ **Domestic Fruit and Cheese | 5**
An assortment of cubed fruit and cheese, with honey mustard, raspberry fruit dip and assorted crackers
- ◆ **Trio Display | +9**
Fruit/ Crudit / Cheese combination on one display with appropriate garnishes.
- ◆ **Mediterranean Station | 5**
Grilled pita, pita chips, parmesan crostini, veggies, roasted garlic hummus, olive tapenade, baba ghanoush, and marinated feta.
- ◆ **Imported Cheese & Seasonal Fruit | +7**
An assortment of sliced fruit and imported cheese with crackers, grilled breads, honey mustard and raspberry fruit dip
- ◆ **Charcuterie Board | +8**
An assortment of meats & cheese including our very own beer cheese made from our Fog Monster Beer

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 | +6

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

◆ Mashed Potato

Bar | 5

Red Skinned Mashed and or Sweet Potato Mashed

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

◆ Buffalo Chicken Dip | +6

Spicy pulled chicken, cheddar and mozzarella cheese, seasoned tortilla chips

◆ Pretzel Dippers | 4

House made pretzel bites with your choice of 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/

◆ Spinach Dip | 5

Creamy alfredo, mozzarella, roasted garlic, baby spinach & crostini (v)

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Butlered Cocktail Appetizers

- ◆ Mini Cheesesteak Spring Rolls | 5
- ◆ Bacon Wrapped Water Chestnuts | +6
- ◆ Bacon Wrapped Scallops | +9
- ◆ Chicken & Apple Sausage En Croute | 5
- ◆ Mini Reubens | 5
- ◆ Crispy Meatballs with Marinara | 4
- ◆ Mini Chicken & Waffles | 5
- ◆ Chipotle Bacon Bites | 4
- ◆ Fried Ravioli | 4
- ◆ Thai Pot Stickers | 4
- ◆ Petite Crab Cakes with Remoulade | +8
- ◆ Seared Tuna on a Wonton Crisp | +6
- ◆ Crab & Phyllo Cups | +6
- ◆ Coconut Shrimp with Pineapple Basil Relish | +7

Vegetarian Appetizers

- ◆ Anti-Pasta Skewer | 4
- ◆ Brie & Pepper Jelly Crostini | 4
- ◆ Vegetarian Spring Rolls | 4
- ◆ Cucumber & Tomato Canapes | 4
- ◆ Spanakopita | 5
- ◆ Asparagus & Brie Puffs | 5
- ◆ Bruschetta | 4
- ◆ Caprese Skewers | 4

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Menu Selections

Salads

◆ House Salad | 6

Spring Greens & Arugula tossed with vinaigrette dressing topped with mandarin oranges, roasted tomatoes & candied pecans, drizzled with balsamic glaze

◆ Italian | +2

Mixed greens, roasted tomatoes, olives, marinated mozzarella, and roasted artichokes with red wine vinaigrette and a red wine reduction

◆ Garden Salad | +2

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

◆ Fruit and Nut | +2

Mixed greens, cinnamon apples, cranberries, cheddar, red onion, candied pecans, and goat cheese with a raspberry walnut vinaigrette.

◆ Classic Caesar | +2

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

◆ Greek | +2

Mixed greens, cucumbers, red onions, olives, and feta with red wine vinaigrette.

◆ Seasonal Salad | +2

Spring Greens , cucumbers, tomatoes, and seasonal fruit.

DRESSINGS

Ranch & Red Wine Vinaigrette

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Menu Selections

Entrees

◆ **Chicken Florentine**

Seared chicken breast, topped with spinach and cream cheese sauce.

◆ **Chicken Parmesan**

Breaded chicken topped with marinara, parmesan and provolone

◆ **Lemon Chicken Piccata**

Sauteed Chicken breast, charred lemon Chablis velouté and dried capers.

◆ **Chicken Saltimbocca**

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

◆ **Braised Beef**

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

◆ **Smothered Pork Chops**

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

◆ **Herb Crusted Pork Medallions**

Seasoned and grilled pork tenderloin medallions served with red wine onions Jus

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Menu Selection

Vegetarian

- ◆ Zucchini & Asparagus Roulade |

Grilled Zucchini stuffed with asparagus, roasted tomatoes, ricotta cheese & mozzarella

- ◆ Ratatouille With Grilled Portabella Mushrooms |

Zucchini, squash, eggplant, onions, I tomatoes sauce served with grilled portabella steak.

Beef Upgrade Selections

- ◆ Grilled Oak Barrel Sirloin | +5

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

- ◆ Filet Mignon | +10

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

Seafood Upgrade Selections

- ◆ Crab Stuffed Flounder | +7

Our signature crab cake mix encased in a delicate flounder in a lemon, White wine, and butter sauce

- ◆ Grilled Jerk Salmon | +5

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

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Menu Selections

Sides

- ◆ Maple Bourbon Carrots
Served with candied pecans & parsley
(V/GF)
- ◆ Garlic Seasoned Green Beans
Sautéed Green Beans minced Garlic
(V/GF)
- ◆ Roasted Seasonal Vegetable Medley
Varies by season (V/GF)
- ◆ Red Skinned Mashed Potatoes
Sea salt & cracked black pepper
(V/GF)
- ◆ Rice Pilaf
Seasoned with wine and vegetable stock (V/GF)
- ◆ Herb Roasted Potatoes
Yukon golds, crispy baked, olive oil, fresh rosemary.
- ◆ Rusty Rail Mac & Cheese
Macaroni Noodles, three cheese topped with panko crust



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Menu Selections

Appetizer Action Station

◆ Mac and Cheese
Bar | 5

Toppings: Bacon, Broccoli, Green Onion, Brussels, Salsa, Caramelized Onions, Cheese Blend, Buffalo Chicken, Grilled Chicken, Cheesesteak Meat +\$2, Old Bay Shrimp +\$3, Lump Crab +\$5

◆ Slider Station | 5

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

◆ Pasta Station | 5

(Plus additional chefs fee of \$100

Sauteed to order)

Pasta: Penne, Bowties, Cavatappi

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

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



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Beverage Selections

Hydration Station

Coffee

Rusty Rail Ride the Rail Blend

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

- ◆ \$500.00 - 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 Champagne 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:
\$160.00 per night
- ◆ Friday & Saturday: \$250.00 per night
- ◆ Occupancy 2 guests

Suites with Double Queen Beds

- ◆ Sunday Through Thursday:
\$160.00 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
- ◆ No Discount Sunday through Thursday



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.
- ◆ **Upon completion of the menu 2 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 2 weeks prior to 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 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 FOOD PRICING AT ANY TIME DUE TO MARKET CONDITIONS.**



Policies

GUEST COUNT GUARANTEE:

- ◆ A final guest count 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:

- ◆ 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.

BAR POLICY

- ◆ 21 years or older to consume alcohol , **WE CHECK ID!**
- ◆ All bars will close while the Rusty Rail Staff serves dinner.
- ◆ Bar will reopen once the last person is served at dinner.



Policies

DECORATIONS, FLORAL ARRANGEMENTS & REHEARSAL:

- ◆ Rusty Rail Staff will provide all set up and take down of décor, with the exception of an outside vendor.
- ◆ Rusty Rail is a full service wedding venue complete with a wedding planner.
- ◆ **NO OUTSIDE WEDDING PLANNERS PERMITTED.**
- ◆ 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, clamps and magnets 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.

