

R U S T Y R A I L
C E L E B R A T I O N S
M E N U



FEATURING EVENTS, WEDDINGS, CATERING & MORE

RUSTY RAIL BREWING COMPANY
5 NORTH 8TH STREET, SUITE #1
MIFFLINBURG, PA 17844
570-765-9776
OR
570-217-6101

BREAKFAST AND BRUNCH

SELECTIONS MAY BE SERVED,
BUFFET STYLE OR PLATTERS TO GO.

Menu

LOX AND BAGELS \$ 5 5

*Smoked, sliced Norwegian salmon, dill mascarpone,
capers, sliced onion, roasted tomato and
sliced cucumbers served on everything bagels. (13)*

BAGELS AND CREAM CHEESE \$ 3 8

*Assorted bagels (13) accompanied with two (2) of our
house blended cream cheeses.*

*Choose from: Plain, Onion and Dill, Cinnamon and
Sugar, Honey, Mixed Berry, and Smoked Salmon +\$3*

TRADITIONAL FRUIT TRAY \$ 4 8

(Serves 10-20)

*Cubed pineapple, cantaloupe, and honeydew garnished
with grapes and strawberries served with vanilla yogurt
dip.*

DELUXE FRUIT PLATTER \$ 7 5

(Serves 25-30)

*Sliced pineapple, cantaloupe, honeydew, strawberries, black berries,
blueberries, grapes, kiwi, and raspberries served with raspberry fruit
dip.*

ASSORTED BREAKFAST WRAPS \$ 8 5

(Choose 2 or 3) (Serves 20)

*Western Sausage Egg and Cheese, Veggie (zucchini, onions, roasted
tomato, mushrooms, spinach) Egg, Potato and Cheddar, Fiesta with
Bacon, Veggie and Egg Whites+\$3*

ASSORTED BREAKFAST PASTRIES \$ 7 2

(Serves 20-25)

Danish, Mini Muffins, Sticky Rolls and Croissants served with butter.

BUILD YOUR OWN HOT
BREAKFAST BUFFET
HOT BREAKFAST ITEMS SERVED BUFFET STYLE

Menu

SCRAMBLED EGGS \$ 3

HOUSE HASHBROWNS \$ 4

HOUSE-MADE SAUSAGE PATTIES \$ 4

THICKCUT CHIPOLTE BACON \$ 4

HOME FRIES \$ 3

SAUSAGE GRAVY \$ 5

HOUSE FRENCH TOAST \$ 7

FRESH BAKED CHEDDAR HERB BISCUITS \$ 4

SUPER STICKIES \$ 8

BREAKFAST BUFFET STATIONS

CHEF WORKED STATIONS TO ADD TO ANY BUFFET OR GATHERING

Menu

OMELET STATION \$9

MADE TO ORDER OMELETS WITH FILINGS TO INCLUDE:
HAM, ONIONS, PEPPERS, SAUSAGE, MUSHROOMS,
SPINACH, TOMATOES, CHEDDAR CHEESE, BROCCOLI, &
BACON

OATMEAL BAR \$5

CREAMY OATMEAL WITH A VARIETY OF ACCOMPANIMENTS:
BROWN SUGAR, CINNAMON, CANDIED PECANS, BANANAS, BERRIES,
MAPLE SYRUP, PEANUT BUTTER, & ROASTED APPLES

FRESH FRUIT DISPLAY \$7

SLICES OF PINEAPPLE, CANTALOUPE, HONEYDEW, STRAWBERRIES,
BLUEBERRIES, BLACKBERRIES, & GRAPES ACCOMPANIED BY VANILLA
FRUIT DIP OR RASPBERRY FRUIT DIP

BELGIAN WAFFLE STATION \$8

HOT BELGIAN WAFFLES SERVED ALONGSIDE WHIPCREAM,
SYRUP, & BUTTER. PLEASE SELECT ONE ADDITIONAL
(ENHANCEMENT): BOURBON PEACHES, LEMON BLUEBERRY
COMPOTE, STRAWBERRIES & SYRUP, FRESH BERRIES, & OERO
FLUFF

LUNCH

LUNCH ITEMS SERVED BUFFET STYLE OR TO-GO PLATTERS

Menu

PITAS \$75

(36 PIECES)

PITA SANDWICHES CUT INTO TRIANGLES CHOOSE TWO OR THREE:

TURKEY, PEPPERJACK, & BACON WITH TOMATOS

HARVEST CHICKEN SALAD WITH SPRING MIX

HAM & SWISS WITH DJON MUSTARD

ITALIAN MEAT COMBO WITH LETTUCE, ROATED TOMATOE & PROVOLONE

BALSAMIC ROASTED VEGGIE

CROISSANTS \$75

(24 PIECES)

SERVED ON BUTTERY, FLAKEY PASTRIES, CHOOSE TWO OR THREE:

CURRY CHICKEN SALAD WITH SPRING MIX

TUNA SALAD WITH SPRING MIX

EGG SALAD WITH SPRING MIX

HAM & PIMENTO SPREAD WITH SPRING MIX

PINWHEELS \$70

(36 PIECES)

ON APPROPRIATE FLAVOURED FLOUR TORTILLA, CHOOSE TWO OR THREE:

TURKEY CEASAR WITH ROMAINE

ROAST BEEF WITH ARUGULA

TURKEY CAPRESE WITH SPRING MIX

ITALIAN WITH ARUGULA

HAM, SWISS, & DJON WITH SPRING MIX

WRAPS \$90

(10 WHOLE WRAPS, SERVES 10-20)

SERVED COLD ON APPROPRIATE TORILLAS, CHOOSE THREE:

HARVEST CHICKEN SALAD

CHICKEN BACON RANCH

TURKEY CRANBRIE

ITALIAN MEAT & CHEESE

ROAST BEEF SMOKE HOUSE

BUFFALO CHICKEN

CURRY CHICKEN SALAD

TURKEY/HAM CLUB

BALSAMIC ROATED VEGGIES & QUINOA WITH SPINACH

FINGER SANDWICHES \$ 5 5

(2 4 P I E C E S)

C H O O S E T W O O R T H R E E :

CLASSIC CUCUMBER ON WHITE
EGG SALAD ON CROISSANT
HAM, SWISS, APRICOT, ARUGULA ON WHEAT
ROAST BEEF, CHEDDAR & ONION ON RYE
OPEN-FACED SMOKED SALMON, DILLCREAM CHEESE, &
CAPER ON PUMPERNICKEL
TURKEY, PESTO, & ROASTED TOMATOE ON WHITE
CAJUN SHRIMP SALAD ON CROISSANT
PIMENTO CHEESE ON RYE
SALAMI & CAPICOLA WITH OLIVE TAPENDADE
PRIME RIB & BOURSIN WITH ARUGULA ON CROSTINI
MEDITERRANEAN WITH HUMMUS ON GARLIC BREAD

S A L A D S

AVAILABLE, PLATED, BUFFET STYLE OR IN TO-GO BOWLS

Menu

G R E E K \$ 4

MIXED GREENS, CUCUMBERS, RED ONIONS, OLIVES,
FETA, WITH RED WINE VINAIGRETTE

F R U I T & N U T & 5

MIXED GREENS, CINNAMON APPLES, CRANBERRIES,
CHEDDAR, RED ONION, CANDIED PECANS, GOAT CHEESE
IN A RASPBERRY WALNUT VINAIGRETTE

I T A L I A N \$ 6

MIXED GREENS, ROASTED TOMATO, OLIVES, MARINATED
MOZZARELLA & ROASTED ARTICHOKE WITH RED WINE
VINAIGRETTE & BALSAMIC REDUCTION

H O U S E \$ 3

MIXED GREENS, TOMATOES, RED ONION, CARROTS,
CUCUMBERS, & CROUTONS WITH YOUR CHOICE OF
DRESSING

C L A S S I C C A E S A R \$ 5

CHOPPED ROMAINE LETTUCE, CREAMY
PARMESAN, GARLIC, & EGG YOLK EMULSION
WITH CROUTONS & SHAVED PARMESAN

SALAD STATIONS

SALAD BAR +\$7 PER PERSON

MIXED GREEN & CHOPPED ROMAINE LETTUCE WITH ASSORTED MEATS,
VEGGIES, CHEESES, FRUITS & NUTS

CHOICE OF THREE DRESSINGS:

RANCH, BLUE CHEESE, CAESAR, SEASONAL VINAIGRETTE, RASPBERRY
VINAIGRETTE, RED WINE VINAIGRETTE, BALSAMIC VINAIGRETTE

COCKTAIL APPETIZERS

ENHANCEMENT OPTIONS ARE AVAILABLE FOR AN ELEVATED PRICE,
ENHANCEMENTS ARE SPECIFIED WITH AN ASTERISK * NEXT TO ITEMS UNLESS
OTHER WISE SPECIFIED

Menu

PASSED

CUCUMBER & TOMATO CANAPE \$4

VEGETARIAN SPRING ROLLS \$4

BRIE & PEPPER JELLY CROSTINI \$4

BRUSCHETTA \$4

CAPRESE SKEWERS \$4

ANTI-PASTA SKEWERS \$5

SPANAKOPITA \$5

ASPARAGUS & BRIE PUFFS \$5

MINI CHEESESTEAK SPRING ROLLS \$5

SEARED TUNA ON A WONTON CRISP \$6

CRAB & PHYLLO CUPS \$6

* COCKTAIL SHRIMP WITH CLASSIC SAUCE \$6

* COCKTAIL SHRIMP WITH MANGO SALSA \$7

* COCONUT SHRIMP WITH PINEAPPLE BASIL RELISH \$7

* PETITE CRAB CAKES WITH REMOULADE \$8

* BACON WRAPPED SCALLOPS \$9

COLD STATIONED APPETIZERS:

ENHANCEMENT OPTIONS ARE AVAILABLE FOR AN ELEVATED PRICE,
ENHANCEMENTS ARE SPECIFIED WITH AN ASTERISK * NEXT TO ITEMS UNLESS
OTHER WISE SPECIFIED

Menu

CRUDITE \$5

ASSORTED CUT VEGGIES WITH RANCH & HUMMUS

DOMESTIC FRUIT & CHEESE \$5

ASSORTMENT OF CUBED FRUIT & CHEESE, WITH HONEY MUSTARD,
RASPBERRY FRUIT DIP & ASSORTED CRACKERS

MEDITERRANEAN STATION \$5

GRILLED PITA, PARMESAN CROSTINI, & VEGGIES.
PLEASE CHOOSE ONE OF THE FOLLOWING SPREADS:
ROASTED GARLIC HUMMUS, OLIVE TAPENADE, BABA
GHANOUSH, & MARINATED FETA

MEAT & CHEESE \$6

ASSORTED COUNTRY STORE BOLOGNA & ASSORTED
SMOKED & TRADITIONAL CHEESES

* ANTI-PASTA DISPLAY \$9

ASSORTED SLICED ITALIAN MEATS & CHEESE WITH
MARINATED VEGGIES, CRACKERS, GRILLED BREADS &
DIPS

* IMPORTED FRUIT & CHEESE \$9

ASSORTMENT OF SLICED FRUIT & IMPORTED CHEESE WITH CRACKERS,
GRILLED BREADS, HONEY MUSTARD & RASPBERRY FRUIT DIP

* TRIO STATION \$12

ASSORTMENT OF FRUITS, CHEESE, & CRUDITE WITH APPROPRIATE DIPPING
SAUCES

* CHARCUTERIE DISPLAY \$10

ASSORTMENT OF CURED AND SMOKED MEATS, GOURMET CHEESES, DRIED FRUITS,
NUTS, CRACKERS, MUSTARDS AND SPREADS.

HOT STATIONED APPETIZERS

ENHANCEMENT OPTIONS ARE AVAILABLE FOR AN ELEVATED PRICE,
ENHANCEMENTS ARE SPECIFIED WITH AN ASTERISK * NEXT TO ITEMS UNLESS
OTHER WISE SPECIFIED

Menu

MINI PRETZEL DIPPERS \$ 4

4 NUGGETS PER SERVING

HOUSE MADE PRETZEL BITES, WITH YOUR CHOICE OF
THREE SWEET OR SVAORY DIPS:
SAVORY: BEER CHEESE, HONEY MUSTARD, ALE MUSTARD,
CREAMY BASIL PESTO, QUESO
SWEET: CHINNAMON CREAM CHEESE, PUMPKIN PIE,
SALTED CARAMEL, PB FUDGE

CRISPY MEATBALLS \$ 4

SERVED WITH YOUR CHOICE OF SAUCE:
HOUSE MARINARA, SWEET & SOUR, SWEDISH

BUFFALO CHICKEN DIP \$ 6

SPINACH & ARTICHOKE DIP \$ 5

FRIED RAVIOLI \$ 4

MINI CHICKEN & WAFFLES \$ 5

THAI POT STICKERS \$ 4

ACTION STATION ENHANCEMENTS

ENHANCEMENT OPTIONS ARE AVAILABLE FOR AN ELEVATED PRICE,
ENHANCEMENTS ARE SPECIFIED WITH AN ASTERISK* NEXT TO ITEMS UNLESS
OTHERWISE SPECIFIED

Menu

* MASHED POTATO BAR \$6

RED SKINNED MASHED OR SWEET POTATO MASHED
SWEET TOPPINGS: BROWN SUGAR, MINI MARSHMALLOWS, CANDIED PECANS, HONEY
BUTTER, & CINNAMON BUTTER
SAVORY TOPPINGS: BACON, BROCCOLI, BUTTER, GRAVY

* MAC & CHEESE BAR \$7

THREE CHEESE TOPPED WITH PANKO CRUST
TOPPINGS: BACON, BROCCOLI, GREEN ONION, CHEESE
BLEND, (BUFFALO CHICKEN +2, GRILLED CHICKEN +2,
CHEESESTEAK +2, OLD BAY SHRIMP +3, LUMP CRAB
+MARKET PRICE)

* PASTA STATION \$8

(PLUS CHEF'S FEE OF \$100)

SAUTEED TO ORDER.
PASTA: PENNE, BOWTIES, CAVATAPPI
SAUCES: MARINARA, VODKA BLUSH, ALFREDO, PESTO,
OLIVE OIL & GARLIC
TOPPINGS: GROUND ITALIAN SAUSAGE, MEATBALLS
(GRILLED CHICKEN +\$3, SHRIMP +\$4)

* SLIDER STATION \$7

YOUR CHOICE OF BURGER, BREADED CHICKEN,
GRILLED CHICKEN, PULLED PORK, MEATBALL, OR
VEGGIE BURGER WITH APPROPRIATE TOPPINGS &
SAUCES

* NACHO BAR \$7

TOTILLA CHIPS, SEASONED GROUND BEEF,
SHREDDED CHICKEN, CHUNKY SALSA, BLACK BEAN &
CORN SALSA, SHREDDED CHEESE, GUACAMOLE,
CHARRO BEANS, QUESO, PICKLED JALAPENOS &
SHREDDED LETTUCE

CARVING STATIONS

PRICING BASED ON PER PERSON, PLUS CHEF'S FEE OF \$125

menu



SMOKED PORK TENDERLOIN \$5

SAUCES: CRANBERRY APPLE CHUTNEY
WOLF KING BBQ
ROSEMARY MUSTARD SAUCE

SMOKED TURKEY \$6

SAUCES: HERB GRAVY
CRANBERRY AIOLI
SHERRY GRAVY

PRIME RIB \$10

SAUCES: HORSERADISH CREAM
BEARNAISE
AU JUS

BEEF TENDERLOIN \$12

SAUCES: HORSERADISH CREAM
BEARNAISE
AU JUS
DEMI-GLACE

ENTREES

PLATED OR SERVED BUFFET STYLE

Menu

LEMON CHICKEN PICCATA \$ 2 4

SAUTEED CHICKEN BREAST, CHARRED LEMON CHABLIS
VELOUTE & DRIED CAPERS

CHICKEN FLORENTINE \$ 2 4

SPINACH & CREAM CHEESE MIXTURE LAYERED ON TOP A CHICKEN BREAST. TOPPED WITH
SHREDDED PARMEASAN CHEESE. COOKED TO PERFECTION

CHICKEN PARMESAN \$ 2 4

BREADED CHICKEN TOPPED WITH MARINARA, PARMESAN
& PROVOLONE

SMOTHERED PORK CHOPS \$ 2 4

GRILLED BONE-IN PORK CHOP TOPPED WITH ALE
ONIONS, BACON, WOLF KING BBQ SAUCE & CHEDDAR
CHEESE

BRAISED BEEF \$ 2 6

BRAISED IN RED WINE & PAN VEGGIES WITH ROSEMARY. SERVED WITH A RED WINE
DEMI-GLACE

VEGETARIAN ENTREES

PLATED OR SERVED BUFFET STYLE

menu

ZUCCHINI & ASPARAGUS ROULADE \$ 2 0

GRILLED ZUCCHINI STUFFED WITH ASPARAGUS,
ROASTED TOMATOES, RICOTTA CHEESE & MOZZARELLA

RATATOUILLE WITH GRILLED PORTABELLA MUSHROOMS \$ 2 0

ZUCCHINI, EGGPLANT, ONION, IN A TOMATO SAUCE SERVED WITH GRILLED
PORTABELLA MUSHROOMS

PASTA PRIMAVERA \$ 2 4

PASTA TOSSED WITH SEASONAL VEGGIES & A
CLASSIC PESTO SAUCE

CAPRESE BLUSH PASTA \$ 2 4

PASTA TOSSED IN A TOMATO ALFREDO, WITH
GARLIC ROASTED TOMATO, FRESH MOZZARELLA
& BASIL CHIFFONADE

ENTREE ENHANCEMENTS

PLATED OR SERVED BUFFET STYLE

ENHANCEMENT OPTIONS ARE AVAILABLE FOR AN ELEVATED PRICE,
ENHANCEMENTS ARE SPECIFIED WITH AN ASTERISK* NEXT TO ITEMS UNLESS
OTHERWISE SPECIFIED

Menu

* GRILLED OAK BARREL SIRLOIN \$ 2 9

A GRILLED, MARINATED SIRLOIN STEAK BURSTING WITH FLAVOR, SERVED
MEDIUM

* FILET MIGNON \$ 3 7

A GRILLED 6OZ STEAK, TOPPED WITH BLUE COLLAR
BLONDE COMPOUND BUTTER & BALSAMIC REDUCTION

* CHICKEN MARSALA \$ 2 6

WILD SEARED CHICKEN BREAST, WITH A MUSHROOM &
MARSALA WINE CREAM SAUCE

* CHICKEN SALTIMBOCCA \$ 2 7

SEARED CHICKEN BREAST, POCKETED & STUFFED WITH
PROSCIUTTO & PROVOLONE CHEESE FINISHED WITH A
SAGE & CAPER CREAM SAUCE

* CRAB STUFFED FLOUNDER \$ 3 2

OUR SIGNATURE CRAB CAKE MIX ENCASED IN DELICATE
FLOUNDER WITH A LEMON, WHITE WINE, & BUTTER
SAUCE

* GRILLED JERK SALMON \$ 3 1

SEASONED WITH JERK SEASONING, CHAR GRILLED &
TOPPED WITH OUR HOUSE PINEAPPLE MANGO SALSA

SIDES

PLATED OR SERVED BUFFET STYLE

Menu

GARLIC PARMESAN GREEN BEANS \$ 5

ROASTED SEASONAL VEGETABLE MEDLEY \$ 5

MAPLE BOURBON GLAZED CARROTS \$ 6
SERVED WITH CANDIED PECANS

RED SKINNED MASHED POTATOES \$ 5

RICE PILAF \$ 5
SEASONED WITH WINE & VEGETABLE STOCK

RUSTY RAIL MAC & CHEESE \$ 5

HERB ROASTED POTATOES \$ 5

DESSERTS

PLATED OR SERVED BUFFET STYLE

Menu

PARFAITS \$9

TRIPLE CHOCOLATE

BLACK COCOA CHOCOLATE CAKE, DARK
MOUSSE, LUMINOUS WHITE CHOCOLATE
GNACHE & WHIPPED CREAM

CHOCO-RAZZ

BLACK COCOA CHOCOLATE CAKE,
CHAMBORD MOUSSE, RASPBERRY
COULIS, CHOCOLATE GANACHE.
TOPPED WITH FRESH RASPBERRIES

RUSTY RAIL CHEESECAKE \$10

BERRY OR CARAMEL DRIZZLE

RUSTY RAIL PEANUT BUTTER PIE \$10

RUSTY RAIL CHOCOLATE LAYERED CAKE \$10

HOMESTYLE BROWNIES \$4

CHOCOLATE FROSTED

GLUTEN FREE CHOCOLATE LAVA CAKE \$8

ASSORTED MINI'S \$65

(24 PIECES EACH)

MINI CANNOLI

BROWNIE BITES

LEMON RASPBERRY TARTS

MINI FRUIT TARTS +\$3 PER PERSON

CREAM PUFFS +\$2 PER PERSON

CHOCOLATE COVERED STRAWBERRIES +\$2 PER PERSON

MINI PEANUT BUTTER PIE

MINI MOUSSE CUPS

CHOCOLATE ECLAIR +\$2 PER PERSON



ROOM RENTAL FEE

PARDEE ROOM OR GREAT ROOM
SUNDAY THRU THURSDAY - \$220 PER HOUR
FRIDAY THRU SATURDAY - \$300 PER HOUR
GAME ROOM - \$350 PER HOUR



OFF-SITE CATERING

FOR ORDERS \$101 - \$300 = \$20 DELIVERY FEE
FOR ORDERS \$301 & UP = \$50 DELIVERY FEE

DELIVERY UP TO 20 MILES.

WE DO NOT PROVIDE SET UP, FOOD SERVICE OR TEAR
DOWN.

INSTRUCTIONS WILL BE PROVIDED WITH FOOD FOR
PROPER TEMPERATURE STORAGE

R U S T Y R A I L
W E D D I N G
V E N U E



M E M O R I E S T O L A S T A
L I F E T I M E !

RUSTY RAIL BREWING COMPANY
5 NORTH 8TH STREET, SUITE #1
MIFFLINBURG, PA 17844
570-765-9776

VENUE FEE



PARDEE & GREAT ROOM COMBINED - \$8500

PARDEE ROOM - \$8200

THE RUSTY RAIL BREWING COMPANY IS UNLIKE ANY OTHER VENUE IN OUR AREA, WE HAVE THE EVENT SPACE 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, BUT IT ALSO OFFERS 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

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 CEREMONY WOULD TAKE PLACE IN THE GREAT ROOM AND THEN DURING COCKTAIL HOUR IN THE PARDEE ROOM; THE SPACE WOULD BE FLIPPED FOR THE RECEPTION. THE SPACE CAN ACCOMMODATE UP TO 250 GUESTS.

INCLUSIVE ITEMS IN VENUE FEE



- ONE HOUR CEREMONY
- FIVE HOUR WEDDING RECEPTION
- TABLE SETTING: CHINA, FLATWARE, & GLASSWARE
 - WHITE OR IVORY CRINKLED TABLECLOTHS
 - BLACK FABRIC NAPKINS
 - GOLD, ROSE GOLD, & SILVER CHARGERS
- WEDDING PLANNER TO ASSIST WITH ALL DETAILS
 - USE OF PRIVATE LOUNGE FOR GUESTS
- USE OF WEDDING SUITE & WEDDING PARTY SUITE ON THE 2ND FLOOR
- USE OF SUITE #7 FOR THE MORNING OF PREPERATIONS 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 & TAKE DOWN DECOR
 - USE OF EVENTS BAR
- DIAMOND SUITE - DAY OF & EVENING OF WEDDING

ROMANCE PACKAGE

** ENTREE ENCHANCEMENT SELECTIONS ARE AVAILABLE AT ADDITIONAL COST**

Menu

PACKAGE \$60.00 PER GUEST

- FIVE HOUR WEDDING RECEPTION
- WEDDING COORDINATOR TO ASSIST WITH ALL DETAILS
- COCKTAIL HOUR TO INCLUDE:
TWO APPETIZERS - BUTLERED OR STATIONED (HOT OR COLD)
- ACTION STATIONS NOT INCLUDED
- SERVED DINNER TO INCLUDE:
ONE SERVED SALAD
THREE ENTREES (CHOICE OF 2 PROTEINS, 1 VEGETARIAN OPTION)
- ONE SELECTION PER GUEST
- TWO SIDE DISHES
- CASH BAR
- NON-ALCOHOLIC BEVERAGE STATION TO INCLUDE:
- ICED TEA / COFFEE / SODA / LEMONADE
- CHAMPAGNE TOAST
- DESSERT PLATE SERVICE

ELEGANCE PACKAGE

** ENTREE ENCHANCEMENT SELECTIONS ARE AVAILABLE AT ADDITIONAL COST **
** ENHANCEMENT BAR TIER IS AVAILABLE FOR AN ADDITIONAL COST **

Menu

PACKAGE \$84.00 PER GUEST

- FIVE HOUR WEDDING RECEPTION
- WEDDING COORDINATOR TO ASSIST WITH ALL DETAILS
 - COCKTAIL HOUR TO INCLUDE:
FOUR APPETIZERS - 1 DISPLAY, 1 STATIONED, & 2 PASSED
 - ACTION STATIONS NOT INCLUDED
 - SERVED DINNER TO INCLUDE:
 - ONE SERVED SALAD
 - THREE ENTREES (CHOICE OF 2 PROTEINS, 1 VEGETARIAN OPTION)
 - ONE SELECTION PER GUEST
 - TWO SIDE DISHES
 - OPEN BAR / 4 HOURS / BAR CLOSSES FOR DINNER SERVICE
 - OPEN BAR / 1 HOUR COCKTAIL / THREE HOUR RECEPTION
 - ONE 1/2 KEG OF RUSTY RAIL BEER / HOUSE WINE / HOUSE LIQUOR
 - NON-ALCOHOLIC BEVERAGE STATION TO INCLUDE:
 - ICED TEA / COFFEE / SODA / LEMONADE
 - CHAMPAGNE TOAST
 - DESSERT PLATE SERVICE

FOREVER PACKAGE

Menu

PACKAGE \$122.00 PER GUEST

- FIVE HOUR WEDDING RECEPTION
- WEDDING COORDINATOR TO ASSIST WITH ALL DETAILS
 - COCKTAIL HOUR TO INCLUDE:
 - FIVE APPETIZERS - 1 DISPLAY, 1 STATIONED & 3 PASSED
 - TWO ENHANCEMENTS ARE INCLUDED
 - SERVED DINNER TO INCLUDE:
 - ONE SERVED SALAD
 - THREE ENTREES (CHOICE OF 2 PROTEINS, 1 VEGETARIAN OPTION - ENHANCEMENTS INCLUDED)
 - ONE SELECTION PER GUEST
 - TWO SIDE DISHES
- OPEN BAR / 4 HOURS / BAR CLOSES FOR DINNER SERVICE
- OPEN BAR / 1 HOUR COCKTAIL / THREE HOUR RECEPTION
- ONE KEG OF RUSTY RAIL BEER / HOUSE WINE / TIER ONE LIQUOR
 - NON-ALCOHOLIC BEVERAGE STATION TO INCLUDE:
 - ICED TEA / COFFEE / SODA / LEMONADE
 - CHAMPAGNE TOAST
 - DESSERT PLATE SERVICE

ADDITIONAL MEAL SELECTIONS

menu

CHILDREN'S MEAL - \$15.00

MEAL INCLUDES THE FOLLOWING & WILL BE SERVED DURING SALADS:

CHICKEN TENDERS
FRENCH FIRES
APPLE SAUCE

CHILDREN 2 YEARS OF AGE - 10 YEARS OF AGE

CHILDREN 1 YEAR OF AGE & UNDER - NO CHARGE (NO MEAL PROVIDED)

and

VENDOR MEAL - \$35.00

MEAL INCLUDES THE FOLLOWING:

SALAD
ONE ENTREE
TWO SIDES

BEVERAGE SELECTION

THE BEVERAGE SELECTIONS ARE AVAILABLE AT NO ADDITIONAL CHARGE

menu



HYDRATION STATION



RUSTY RAIL RIDE THE BLEND COFFEE (REGULAR &
DECAF)
UNSWEETEND ICED TEA
WATER
LEMONADE

ADDITIONAL OPTIONS



JUICE
CRANBERRY
SODA- PEPSI, DIET PEPSI, SPRITE, & GINGER ALE

RUSTY RAIL BEER SELECTION

BAR SELECTIONS CAN BE CUSTOMIZED TO FIT THE NEED OF EACH EVENT. ALL DRINK PACKAGES WILL BE DISCUSSED WITH THE RUSTY RAIL EVENTS DEPARTMENT IN ADVANCE. BARS INCLUDED IN THE PACKAGES INCLUDE A FOUR-HOUR LIMIT. BARS WILL BE CLOSED DURING DINNER SERVICE SO OUR RUSTY RAIL EVENT STAFF CAN SERVE DINNER. RUSTY RAIL EVENTS SPACE SERVES DRAFTS IN A 12 OZ. GLASS.

menu

RUSTY RAIL BREWING CRAFT BEER:

**SEASONAL & SPECIALTY SELECTIONS WILL VARY

FOG MONSTER
QUICK BEER LAGER
BLUE COLLAR BLONDE
SINGLE JACK LAGER
ALL GOOD IPA
NICE WEST COAST IPA
FOOL'S GOLD
WOLF KING STOUT

and

PURCHASING OPTIONS

HALF KEG - \$500.00 - ALL SELECTIONS UNLESS OTHERWISE SPECIFIED

SIXTELS - \$180.00 - ALL SELECTIONS UNLESS OTHERWISE SPECIFIED

A LA CARTE PRICING

\$6.00 PER RUSTY RAIL 12 OUNCE DRAFT

RUSTY RAIL LIQUOR SELECTION

ALL BARS INCLUDE: LIME JUICE, ORANGE JUICE, PINEAPPLE JUICE, CRANBERRY JUICE, GRENADINE, TONIC WATER, CLUB SODA, CHEERIES, LEMON WEDGES, LIME WEDGES, & ORANGE SLICES

Menu

HOUSE LIQUOR

WHISKEY: SEAGRAM'S 7
BOURBON: JIM BEAM
GIN: SEAGRAM'S DRY
VODKA: SMIRNOFF
RUM: CAPTAIN MORGAN, MALIBU
TEQUILA: MARGARITAVILLE

TOP TIER LIQUOR

WHISKEY: CROWN ROYAL, JAMESON
BOURBON: JACK DANIELS
SCOTCH: JOHNNIE WALKER RED
GIN: BOMBAY SAPPHIRE
VODKA: TITO'S
RUM: BACARDI SUPERIOR
TEQUILA: JOSE CUERVO

A LA CARTE PRICING

\$8.00 PER HOUSE LIQUOR MIXED DRINK
\$9.00 PER TOP TIER LIQUOR MIXED DRINK

RUSTY RAIL WINE SELECTION

Menu

HOUSE WINE

WHITE -

CHARDONNAY - JACOBS CREEK, CUPCAKE, & YELLOW TAIL

PINOT GRIGIO - CAVIT & YELLOW TAIL

MOSCATO - CAVIT & BAREFOOT

RED -

CABERNET SAUVIGNON - JACOBS CREEK & SHUTTER HOMES

PINK -

BLUSH - AUTUMN HARVEST & ELK COUNTRY

CHAMPAGNE

A CHAMPAGNE TOAST IS INCLUDED IN ALL PACKAGES & CAN BE ADDED TO ALL OTHER SELECTIONS

SPUMANTE

BRUTE

NONALCOHOLIC OPTION

A LA CARTE PRICING

\$7.00 PER GLASS

\$30.00 WINE BY THE BOTTLE

\$2.00 PER CHAMPAGNE TOAST

\$7.00 PER GLASS

\$30.00 CHAMPAGNE BY THE BOTTLE

DEPOSITS & PAYMENTS

Menu



- A NONREFUNDABLE ROOM FEE IS REQUIRED TO GUARANTEE YOUR RESERVATION. IF A ROOM PAYMENT IS NOT MADE WITHIN THE 14 DAYS OF THE ORIGINAL BOOKING, THE SPACE WILL BE RELEASED FOR OTHER PARTIES.
- THE FINAL COUNT FOR FOOD & GUEST COUNT IS DUE 3 WEEKS PRIOR TO THE EVENT OR WEDDING DATE
- FINAL PAYMENT IS DUE THE DAY OF THE EVENT OR WEDDING. CHECK MUST BE APPROVED PRIOR
- ANY FOOD OR SERVICE ADDITIONS MADE ON THE DAY OF THE EVENT OR WEDDING WILL BE CALCULATED & MUST BE PAID IN FULL THE SAME DAY AS THE FUNCTION
- ACCEPTED METHODS OF PAYMENT INCLUDE ALL MAJOR CREDIT CARDS, CASH, BUSINESS CHECKS, & PERSONAL CHECKS UPON ARRIVAL
- SERVICE FEE IS INCLUDED (WEDDING PLANNER NOT INCLUDED IN SERVICE FEE)
- THE RUSTY RAIL RESERVES THE RIGHT TO ALTER FOOD PRICING AT ANY TIME DUE TO MARKET CONDITIONS

POLICIES

Menu

GUEST COUNT GUARANTEE

- A FINAL GUEST COUNT IS REQUIRED 21 DAYS PRIOR TO THE EVENT OR WEDDING. FINAL COUNTS ARE NOT SUBJECT TO A REDUCTUION
- GUEST COUNTS MAY INCREASE WITH PROPER NOTIFICATION & APPROVAL OF THE 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 CANCELATIONS MUST BE SUBMITTED IN WRITING TO THE RUSTY RAIL EVENTS MANAGER (NATALIE SHAMBACH)
- RESCHEDULING OF AN EVENT OR WEDDING IS AT THE DISCRETION OF THE RUSTY RAIL BREWING COMPANY MANAGEMENT & 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 & BEVERAGE LEFTOVERS REMAIN THE PROPERTY OF RUSTY RAIL BREWING COMPANY