

HOST YOUR 2017

*Private
Party*
AT
RUSTIC ROOTS

ENJOY A WORRY-FREE EVENING WHILE WE DELIGHT YOU AND YOUR GUESTS WITH DELICIOUS HORS D'OEUVRES & BEVERAGES, OR AN EXTRAVAGANT SEASONAL FEAST IN OUR COMFORTABLE PRIVATE DINING ROOM. OUR CUSTOMIZABLE PACKAGES CAN BE TAILORED TO FIT YOUR TASTES & BUDGET.

PACKAGE ONE

Libations & Bites

15-30 GUESTS, STARTING AT \$30 PER PERSON

- 1 PASSED SPECIALTY BEVERAGE UPON ARRIVAL
- 1 SPECIALTY DISPLAY CHOICE
- CHOICE OF 3 PASSED HORS D'OEUVRES
- CASH BAR WITH LOCAL BEERS, WINE & ELIXIRS
- PRIVATE EXPERIENCE FOR 3 HOURS

PACKAGE TWO

Simply Seasonal Sitdown

12-24 GUESTS, STARTING AT \$40 PER PERSON

- 3 PLATED COURSES, GUEST CHOICE
- AMUSE BOUCHE
- CHOICE OF FIRST COURSE
- POPOVER SERVICE
- CHOICE OF MAIN COURSE
- CHOICE OF DESSERT
- PRIVATE EXPERIENCE FOR 4 HOURS

PACKAGE THREE

Family Style Feast

12-24 GUESTS, STARTING AT \$40 PER PERSON

- 3 COURSES FAMILY-STYLE, DETERMINED PRIOR
- AMUSE BOUCHE
- COMPOSED SALAD
- POPOVER SERVICE
- 2 ENTREES & 2 SEASONAL SIDE DISHES
- INDIVIDUAL DESSERT
- PRIVATE EXPERIENCE FOR 4 HOURS

PACKAGE FOUR

Top Notch Tasting

8-24 GUESTS, STARTING AT \$75 PER PERSON

- 9 PLATED COURSES, DETERMINED PRIOR
- AMUSE BOUCHE
- SEASONAL COLD APPETIZER
- SEASONAL HOT APPETIZER
- LOCAL FISH & ACCOMPANIMENTS
- LOCAL BEEF & ACCOMPANIMENTS
- POPOVER SERVICE
- LOCAL CHEESE COURSE
- DESSERT COURSE
- PETITFOURS
- PRIVATE EXPERIENCE FOR 5 HOURS

Customize YOUR Experience

YOU KNOW WHAT YOUR GUESTS LOVE!
HERE ARE SOME OPTIONS TO MAKE YOUR
SPECIAL EVENING EVEN MORE

unforgettable.

Passed Libations

STARTING AT \$6 PER PERSON
(PACKAGE ONE INCLUDES ONE SELECTION)

SEASONAL GINGER FIZZ (N/A OPTION)
SPARKLING WINE & ELDERBERRY COCKTAIL (+2)
WARM MULLED CIDER (N/A OR SPIKED OPTION, FALL & WINTER ONLY)
HOT COCOA (N/A OR SPIKED OPTION, FALL & WINTER ONLY)
SPICED MULLED WINE (FALL & WINTER ONLY)
CUSTOM COCKTAIL & MOCKTAIL OPTIONS AVAILABLE

Open Bar

CONTACT US TO DISCUSS
OPTIONS AND PRICING

LOCAL DRAFT SELECTION
2 LOCAL BOTTLED BEERS
2 WHITE & 2 RED WINES BY THE GLASS
2 SPECIALTY LIBATION CHOICES

Displays

STARTING AT \$5 PER PERSON
(PACKAGE ONE INCLUDES ONE SELECTION)

SEASONAL VEGETABLE OR FRUIT CRUDITE WITH DIP V, GF
TAPAS: COUNTRY OLIVES, MARINATED MUSHROOMS, ARTICHOKE V, GF
RUSTIC SNACKS: HOUSE CHIPS, POPCORN & SALTED NUTS V, GF
CHEESE BOARD WITH TRADITIONAL GARNISHES (+2)
BUTCHER'S BLOCK OF HOUSE MADE CHARCUTERIES (+3)
MINI DESSERT TAPAS: COOKIES, CREME BRULEE, CHOCOLATE MOUSSE V

Hors d'oeuvres

STARTING AT \$2.50 PER PERSON
PKG1 INCLUDES 3 SELECTIONS

SEASONAL SOUP SHOOTER V/GF
MUSHROOM & KALE BRUSCHETTA V
BELGIAN ENDIVE WITH BEETS, WALNUTS & CHEVRE V, GF
LOX & GOAT CHEESE NAPOLEONS GF
QUINOA TABBOULEH IN CUCUMBER CUPS V, GF
SMOKED CHICKEN TOMATO & OLIVE BROCHETTES GF
COUNTRY TERRINE CROSTINI, TRADITIONAL CONDIMENT (+1)
MINI CROQUE MONSEIURS WITH APPLE & BECHAMEL (+1)
CONFIT CHICKEN ON BAGUETTE WITH SEASONAL GARNISH (+1)
PASTRAMI ON RYE WITH OUR OWN PICKLES & MUSTARD (+2)
SMOKED DUCK CROSTINI WITH GORGONZOLA & PECAN (+2)
SLICED FLANK STEAK WITH HORSE RADISH & WATERCRESS (+2)
SCALLOP OR SHRIMP CEVICHE GF (+3)
SHRIMP COCKTAIL MARTINI GF (+3)
RACK OF LAMB LOLLIPOPS GF (+3)

Ambiance & Decorations

WE WELCOME YOU TO DECORATE TO YOUR SPIRIT'S
DELIGHT! WE CAN ALSO SUPPLY THE TUNES OR PLAY
YOUR FAVORITE MIX. NEED HELP? JUST ASK!

FOOD AND BEVERAGE OFFERINGS SUBJECT TO CHANGE. PRICING ABOVE IS VALID TOWARD IN-HOUSE EVENTS ONLY. WE REQUIRE A MINIMUM GUARANTEED EXPENDITURE ON FOOD & BEVERAGE FOR ALL EVENTS WHICH IS BASED ON THE DAY OF THE EVENT. AN ADDITIONAL ROOM FEE MAY APPLY TO ALL PARTIES BOOKED ON-PREMISE. FINAL GUEST COUNT WILL BE REQUIRED 1 WEEK PRIOR. 30% DEPOSIT WILL BE REQUIRED 2 WEEKS PRIOR TO YOUR EVENT. A 20% GRATUITY WILL BE ADDED TO THE FOOD AND BEVERAGE TOTAL. ALL PRICES SUBJECT TO 9% TAX ON FOOD AND BEVERAGE AND 10% ON ALCOHOL.



let's start planning early...

CALL TO BOOK YOUR PARTY TODAY!

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