



AMANDA TRAMONANA — EVENT MANAGER

ATRAMONTANA@ROCKETFARMRESTAURANTS.COM TEL. 470. 606. 0319

SEMI-PRIVATE DINING

BEETLECAT WILL BE OPEN TO THE PUBLIC 24 guests for a seated event



A large party reservation can be made in the Main Dining Room with preset menu for parties up to 24 guests. Seating is arranged along one long row, in direct view of our beautiful oyster bar on the upper level accented with wood deck flooring and large windows. We apologize for any inconvenience, but speakers, live music and presentations are not allowed during restaurant hours.

> Our Chef offers vegetarian and vegan options upon request. If there are any dietary restrictions among the group, please be sure to make the Event Manager aware.

FOR PRICING AND MORE INFORMATION, PLEASE INQUIRE:

TEL. 470. 606. 0319 EVENTS@ROCKETFARMRESTAURANTS.COM

PATIO

EVENT AREAS WILL BE CLOSED TO THE PUBLIC 25-50 guests maximum for cocktail events



UPPER-LEVEL PATIO

A portion of the upstairs patio will be reserved for a cocktail stye event with preselected stationed or passed hors d'oeuvres for up to 25 guests. This covered outdoor area creates a comfortable cocktail space overlooking the shopping area of Inman Park. Space is rain or shine.



THE DEN PATIO

The full downstairs patio is available to be reserved for a cocktail style event for up to 50 guests. Located in the courtyard of Inman Quarter, this covered space has cushioned banquette seating and a lush planter wall as well as a satellite bar. Space is rain or shine.

PARTIAL BUYOUTS

EVENT AREAS WILL BE CLOSED TO THE PUBLIC

75 guests maximum for seated events 100 guests maximum for cocktail events



UPPER-LEVEL DINING ROOM

An upper-level buyout includes the main dining room and patio. For buyout events, we offer passed and stationed hors d'oeuvres, and customizable lunch and dinner menus. A food and beverage minimum does apply and is based upon the day and time of the week.



THE DEN

A Den buyout includes the lower level and Den patio. For buyout events, we offer passed and stationed hors d'oeuvres, and customizable lunch and dinner menus. A food and beverage minimum does apply and is based upon the day and time of the week.

Our Chef offers vegetarian and vegan options upon request.

If there are any dietary restrictions among the group, please be sure to make the Event Manager aware.

PARTIAL BUYOUTS









RESTAURANT BUY-OUT

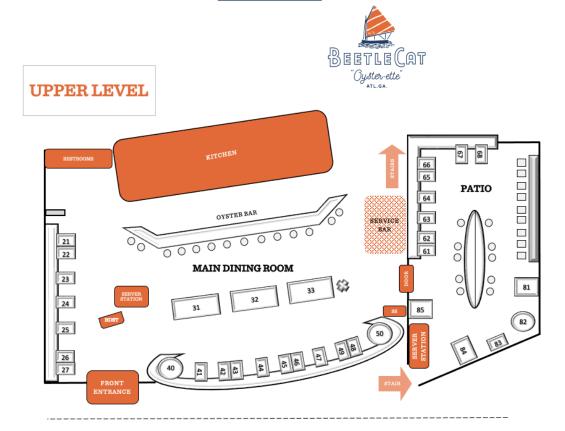
BEETLECAT WILL BE CLOSED TO THE PUBLIC 250 guests maximum for an event



A full buyout includes the main dining room and upper patio, "The Den" and Den patio. For buyout events, we offer passed and stationed hors d'oeuvres, and fully custom lunch and dinner menus. A food and beverage minimum does apply and is based upon the day and time of the week.

Our Chef offers vegetarian and vegan options upon request. If there are any dietary restrictions among the group, please be sure to make the Event Manager aware.

FLOOR PLAN



REAR 102

SERVER STATION

SERVER 102

SERVER STATION

SERVER 102

FREQUENTLY ASKED QUESTIONS



Do you require a deposit?

We do require a deposit to secure the reservation. The deposit is due upon booking and applied to the final bill. The remaining balance is then charged to the credit card on file following your event.

What is your cancelation policy?

We have a 7-day cancelation policy. Any events canceled within 7 days of your event date is subject to a non-refundable deposit. Full restaurant buy-outs are subject to a 30-day cancelation policy.

Can I bring my own décor?

You are welcome to bring décor or floral arrangements if it is not intrusive to service. We ask that you do not bring anything that must be hung on walls or windows. No glitter or confetti, please.

How are beverages handled?

All alcoholic and non-alcoholic beverages are charged based on consumption. Our Event Manager would be happy to discuss preselected beverage options, or you may opt for an open bar!

Can I bring my cake or dessert?

Yes, you are welcome to bring your own cake or dessert at no additional cost. Please make your Event Manager aware so they may assist with storing the dessert prior to your event.

EVENT REQUEST FORM