



THE CEDAR ROOM

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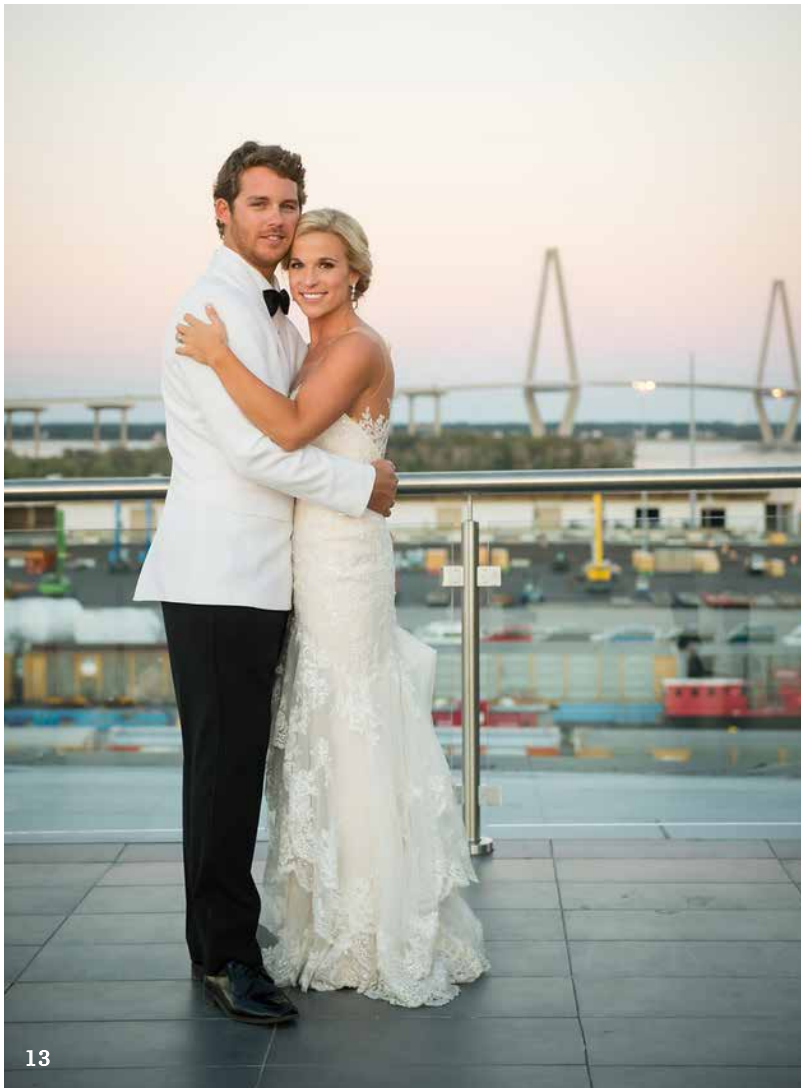
ROOM





As part of The Indigo Road Restaurant Group, The Cedar Room offers an elevated catering menu for reception-style events and seated dinners from exclusive caterer, Mercantile and Mash. Led by executive chef Tim Morton, Mercantile is committed to supporting local, organic and sustainable food vendors that is reflected in their seasonal, high-quality and fresh dishes. Through an array of display options and passed hors d'oeuvres, Mercantile and Mash adds the special touch to your event menu, with an added sweet finish of customized wedding cakes and delectable pastries.





Event planners are essential for creating event design, décor and managing day-of event logistics. Use of a licensed professional event planner is required to ensure proper care and use of The Cedar Room and its Courtyard.

Guests may park in the Cigar Factory lot Monday through Friday after 6 p.m. On-street parking is also available in the surrounding areas.



Room rental fees include use of The Cedar Room and its Courtyard for five hours of event time with six hours pre-event set-up and two hours post-event breakdown. Additional event hours or set-up hours are charged per hour. Rehearsals must be scheduled with the venue manager at least 30 days prior to the event date. The time and duration of the rehearsal will be subject to other events that day.





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thecedarroom.com

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