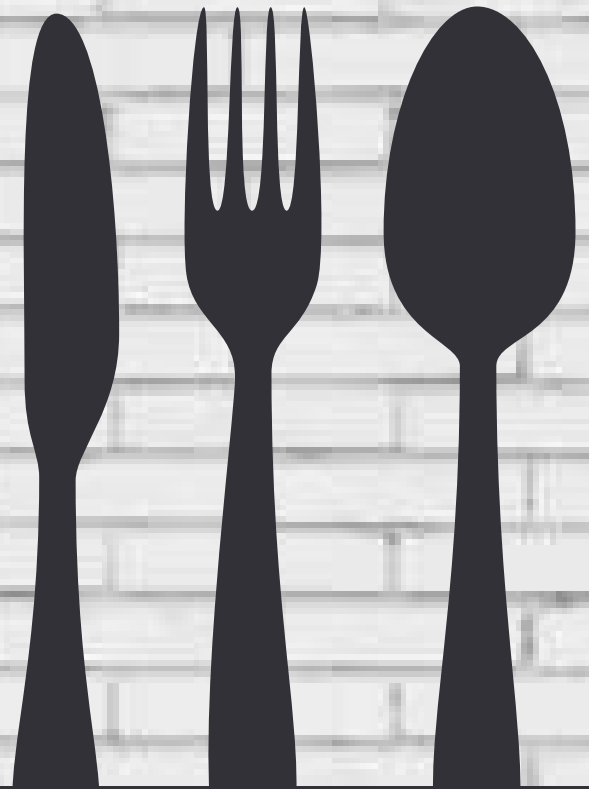


Private Event

Menu, Rates, and Policies

2024



RUSTICA
Eatery & Tavern

<https://dinerustica.com/>

erin@dinerustica.com

218-227-5388

Your Private Event at Rustica

Thank you for your interest in hosting your next event at Rustica! We look forward to impressing your guests with a delicious and unique dining experience in one of our cozy neighborhood spaces.



The Eatery

The perfect space for sit-down dinners: holiday parties, company dinners, rehearsal or wedding dinners and family celebrations

Available Tuesday-Saturday from 5 to 10 PM

Best for 20-40 guests

The Eatery features a rustic ambiance with exposed brick creating a warm, comfortable dining experience. Executive Chef Micah Leitel is dedicated to offering high quality, seasonally focused products and executes the diverse menu based on traditional American fare with European influences.

The Tavern

The perfect place for reception-type events: company happy hours, engagement parties, graduation celebrations and birthday parties

Available Tuesday-Saturday from 5 to 10 PM

Best for 30-45 guests



The Tavern's wood burning pizza oven and copper beer taps spawn a more casual bar atmosphere. The innovative pizza menu is fun and the pizzas are exceptional.

Your Event Pricing

Eatery or Tavern Half-Evening Buyout

Tuesday-Thursday 5-7pm or 8-10 pm
40 guests maximum

\$250 non-refundable rental fee
\$2500 F&B minimum to be met before tax/gratuity

We do not offer a full dinner service for half-evening buyouts due to time restriction. Buffet-style appetizers or pizzas and bar/beverage service only.

We do not offer half-evening buyouts on Fridays & Saturdays

Eatery or Tavern Full-Evening Buyout

Tues-Thurs 5-10 pm

40 guests maximum

\$250 non-refundable
rental fee to book the date

\$3000 F&B minimum to
be met before tax/gratuity

Eatery or Tavern Full-Evening Buyout

Fri-Sat 5-10 pm

40 guests maximum

\$500 non-refundable
rental fee to book the date

\$3500 F&B minimum to be
met before tax/gratuity

20% gratuity and applicable taxes will be added to your final bill

If necessary, a taxable fee will be added to the final bill to meet the contracted F&B minimum

Payments can be made by credit card or business check. We do not accept personal checks for rental fees or as payment the night of the event. In the event of a cancellation, rental fees are not refundable. If rescheduling is needed, your rental fee will be honored for the new date and a new contract will need to be signed in order to move forward.

We do not offer invoicing for private events. All tabs must be settled at the conclusion of the event. We do not allow any form of prepayment for the F&B minimum.

Your Event Menu

A LA CARTE WOODFIRED PIZZAS

Bambino - \$12	Roman - \$16
Margherita - \$14	Potato Head - \$16
Steadfast - \$15	Mediterranean - \$16
Haole - \$16	French Farmer - \$16
Thai Chicken - \$16	Decoy - \$16
BBQ Chicken - \$16	



BUFFET-STYLE HORS D'OEUVRES

Our appetizers are priced per person.

- Meat & Cheese Board (gf/r) - \$8/person
- Buttermilk Fried Chicken - \$8/person
- Shrimp Cocktail (gf) - \$6/person
- Spanish-style Meatballs - \$5/person
- Stuffed Dates (gf)- \$5/person
- Roasted Vegetable Board (gf/r, v)- \$5/person
- Burrata Cheese Plate (gf/r, v) - \$5/person
- Smoked Salmon Dip (gf/r) - \$5/person
- Caprese Skewers (gf,v) - \$4/person

COCKTAIL, WINE AND BAR OFFERINGS

Custom cocktails, mocktail menu, host and/or cash bar, and paired wines available to enhance your event.

gf = gluten friendly, v = vegetarian, gf/r = gluten friendly upon request, v+ = vegan, v+/r = vegan upon request



Your Event Menu, continued

2, 3, or 4 course dinners created from the following options

ENTRÉES

GLAZED SALMON (gf)

rhubarb agrodolce, brown butter quinoa, drop peppers, pear salsa, dill

MARINATED FLANK STEAK (gf)

rustic fritas, cabbage salad, corn salsa, poblano chimichurri, lime

MAPLE-BOURBON PORK LOIN (gf/r)

asiago mashed potatoes, apple-fennel slaw, blackberry demi-glace

OAT-CRUSTED COD (gf/r)

roasted vegetable cavatelli, mussels, shellfish nage, lemon zest, parsley oil

PAN-ROASTED CHICKEN BREAST (gf/r)

asiago mashed potatoes, black garlic gravy, herb salad, parsley oil

PEPPER CRUSTED WALLEYE (gf)

fingerling potatoes, lemon-caper cream, spinach pesto, tomato-basil relish

CABBAGE ROLL (gf/r, v+)

mushroom wild rice, sorrel, lemon zest roasted vegetable cavatelli

SEARED DUCK BREAST (gf)

dirty rice, cabbage salad, corn salsa, blackberry demi-glace

BEEF TENDERLOIN FILET (gf/r)

asiago mashed potatoes, drop peppers, candied bacon relish, black garlic butter, demi-glace

SEAFOOD TAGLIATELLE

blackened shrimp, crab, mussels, house tomato sauce, sorrel, lemon zest, basil, grilled bread

CANELONES DE CARNE

chile-braised beef & goat cheese stuffed pasta with manchego, bechamel, tomato confit, fried capers, herb breadcrumbs, grilled bread

BAKED MAC & CHEESE

cavatappi, smoked gouda, bacon, herb breadcrumbs, grilled bread



SOUP + STARTER SALADS

SOUP DU JOUR

GREEK SALAD (gf, v, v+/r)

KALE CAESAR (gf/r)

PETITE GREENS (gf/r, v, v+/r)

DESSERTS

CHURROS

BLUEBERRY TORTE

MOCHA SEMIFREDDO (gf, v+)

DREAMSICLE CHEESECAKE

Your Event Policies

Your reservation date is not considered secured and we will not begin the planning process until we've physically received the rental fee payment and a signed event contract. Once the rental fee and contract are complete, your F&B minimum rate will be locked in. Your rates will never change once your event is officially booked.

- Rental fees can be paid via credit card or business check. We do not accept personal checks for rental fees or as payment the night of the event. In the event of a cancellation, rental fees are not refundable. If rescheduling is needed, your rental fee will be honored for the new date and a new contract will need to be signed in order to move forward.
- We do not offer invoicing for private events. All tabs must be settled at the conclusion of the event. We do not allow any form of prepayment for the F&B minimum.
- Menus and estimated attendance numbers must be finalized at least 14 days prior to the event. It is important to note, that though we will always do our best to fulfill any and all guest requests, we may not be able to accommodate last minute changes.
- Please notify us of any dietary restrictions (gluten-free, shellfish or other allergies, vegetarian or vegan guests, etc.) at least 30 days prior to the event.
- Desserts may be catered in provided they are from a licensed bakery. Homemade desserts are not allowed. Our Chef will be required to cut large cakes and desserts for guests. Our event cake/dessert cutting fee is \$75.

- Unopened bottles of wine can be brought in for the event by hosts if desired. Our event corking fee is \$15 per bottle. Please notify us if you plan to bring your own wine.

- All other outside alcohol is prohibited including, but not limited to, bottles of liquor of any size, cans or bottles of beer, wine, or other alcoholic beverages. If hosts or guests violate this policy, the event will conclude immediately; the F&B minimum, tax & gratuity will be paid, and all guests will be asked to leave our premises. We have zero tolerance for this policy violation.

- If you have a specific beverage request, please notify us at least 14 days in advance. We are happy to accommodate your beverage requests to the best of our ability.

Pricing will be provided upon request.

Your Event Policies, continued

- We do not provide decorations, including but not limited to flowers, candles, centerpieces, place cards, and tablecloths. Glitter is not allowed. Rustica staff will not facilitate decorating, but hosts are allowed access to dining spaces for decorating at an agreed upon time the day of the event.
- We do not provide any A/V equipment.
- Our standard cloth napkins are black. If you require a different color, please notify us at least 14 days prior to the event. A linen fee will be added to the final bill and will not go toward the F&B minimum. Linen fees are subject to our vendor's current rates.
- If needed, a proposed floor plan will be provided to you. Due to our limited space and furniture, we may not be able to accommodate all floor plan requests.
- Up-to-date Event Banquet Orders (BEO) and current estimated totals will be provided to you throughout the event planning process. These documents do not reflect the actual amount the client may spend and serves as an estimate.

