



TERESA BROWN - EVENT MANAGER

TBROWN@ROCKETFARMRESTAURANTS.COM TEL. 404.805.1031

## SEMI-PRIVATE EVENTS

### RESTAURANT WILL BE OPEN TO THE PUBLIC

20 guests for a seated event



A section of the main dining room can be reserved with a preset menu for up to 20 guests for a daytime lunch, brunch, or dinner event. This area is centrally located within our tastefully appointed dining room, allowing for group seating while being a part of Superica's energetic ambiance. Surrounding tables may be seated with other restaurant guests.

We apologize for any inconvenience, but AV equipment, live music, and presentations are not allowed during restaurant hours.

FOR PRICING AND MORE INFORMATION, PLEASE INQUIRE:

TEL. 404. 805. 1031

EVENTSCARY@ROCKETFARMRESTAURANTS.COM



## SEMI-PRIVATE EVENTS

# RESTAURANT WILL BE OPEN TO THE PUBLIC 40 guests for a seated event



Open seating on the Dance Hall can be reserved with a preset menu for up to 25 guests for a daytime lunch or dinner event. This enclosed space is located in the front section of the restaurant. We consider this space semi private as surrounding tables may be seated with other restaurant guests.

If you prefer a more private setting, this section of the restaurant can be reserved in its entirety. An exclusive booking of the Dance Hall allows for both seated or cocktail events for up to 40 guests with passed or stationed hors d'oeuvres. A food and beverage minimum does apply.



## RESTAURANT BUY-OUT

EVENT AREA WILL BE CLOSED TO THE PUBLIC

120 quests for a seated event



If you wish to host a private event, Superica can be closed to the public. A buyout of the restaurants will include: entire dining room, bar, dance hall, and patio area. We can offer a seated lunch or dinner event for up to 120 guests maximum. We offer passed or stationed hors d'oeuvres selections, for a cocktail style event, for 150 guests. For buy-out events, 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 available for all events, 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. 404. 805. 1031

EVENTSCARY@ROCKETFARMRESTAURANTS.COM



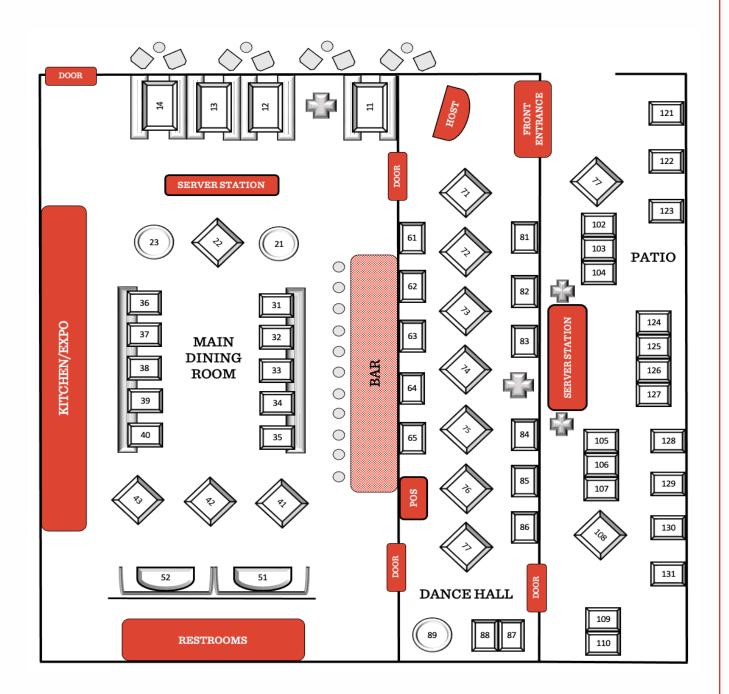
## RESTAURANT BUY-OUT







FLOOR PLAN





## 

## FREQUENTLY ASKED QUESTIONS



### Do you require 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 cancelled within 7 days, of your event date, is subject to a non-refundable deposit. Full restaurant buyouts are subject to a 30 day cancelation policy.

## Do you allow for décor?

You are welcome to bring décor or floral arrangements as long as it is not intrusive to service. We ask that you do not bring anything that must be hung on walls or windows as well as no glitter or confetti.

### 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

