



Superica®

STEPHANIE DAVIS – EVENT MANAGER

SDAVIS@ROCKETFARMRESTAURANTS.COM TEL. 470.990.1100

MAIN DINING ROOM

RESTAURANT WILL BE OPEN TO THE PUBLIC

30 guests for a seated event



A section of the Main Dining Room can be reserved with a preset menu for up to 30 guests for a daytime lunch, brunch, or dinner events. This area is centrally located within our tastefully appointed dining room, adorned with playful accents ranging from vintage schoolhouse chairs and painted brick walls. Surrounding tables may be seated with other restaurant guests.

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:

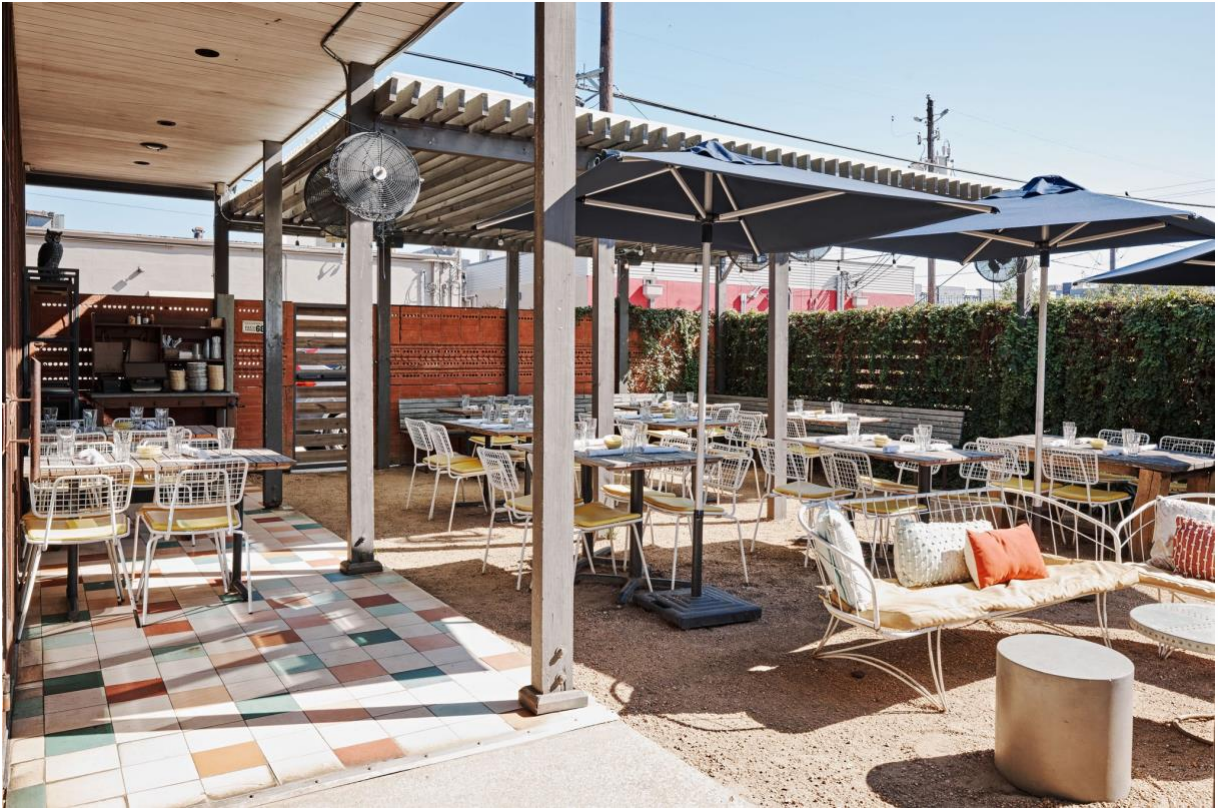
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PATIO

RESTAURANT WILL BE OPEN TO THE PUBLIC

60 guests for a cocktail event



The patio is available with passed hors d'oeuvres and can offer a buffet/food station for up to 60 guests with a food and beverage minimum. Situated just off the dining room, this relaxed outdoor location creates a comfortable cocktail space with picnic tables and a lounge area. Space is rain or shine.

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

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RESTAURANT BUY-OUT

EVENT AREA WILL BE CLOSED TO THE PUBLIC

150 guests for a seated event

250 for a cocktail reception



If you wish to host a private event, Superica Heights can be closed to the public. A buyout of the restaurant will include the entire dining room, bar, and outdoor patio area. We can offer a seated lunch or dinner event for up to 150 guests. We offer passed or stationed hors d'oeuvres selections, for a cocktail style event for 250 guests.

For buy-out events, a food and beverage minimum does apply and is based upon the day and time of the week.

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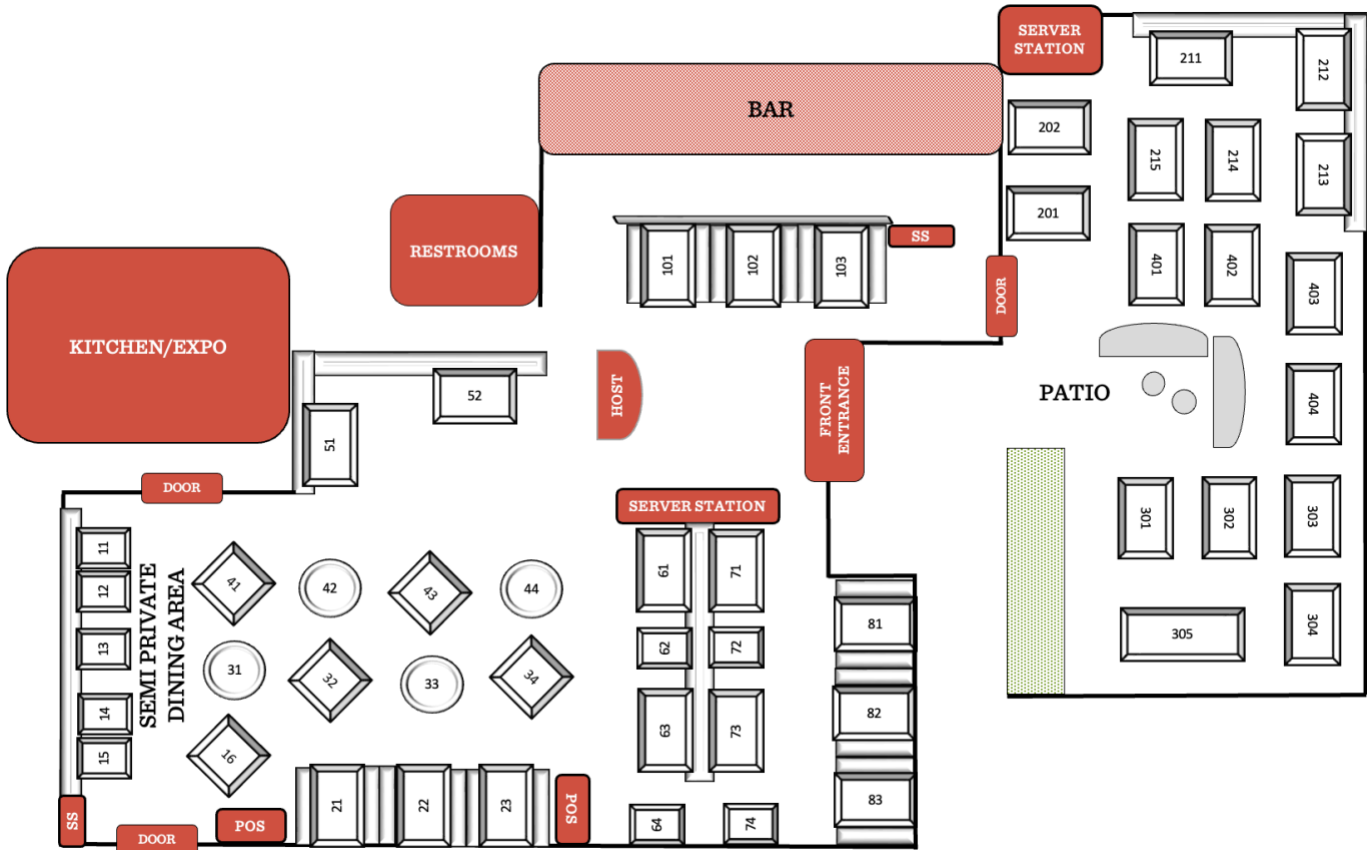
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RESTAURANT BUY-OUT



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FLOOR PLAN



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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

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