



*Superica*<sup>®</sup>

TERESA BROWN — EVENT MANAGER

TBROWN@ROCKETFARMRESTAURANTS.COM

TEL. 404.805.1031

# SEMI PRIVATE EVENTS

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RESTAURANT WILL BE OPEN TO THE PUBLIC

*22 guests for a seated event*



Our Semi Private Dining Area is available for seated parties up to 22 guests. Located in an alcove near the entryway for Superica, this tucked off area includes comfortable banquette seating and is surrounded by glass windows looking out onto the street. A food and beverage minimum does apply.

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

[EVENTSSPRAVALON@ROCKETFARMRESTAURANTS.COM](mailto:EVENTSSPRAVALON@ROCKETFARMRESTAURANTS.COM)

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# PATIO

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RESTAURANT WILL BE OPEN TO THE PUBLIC

*40 guests for a seated event*



Our semi-private covered patio is available with a preset menu for seated parties up to 40 guests. Located just off the main dining room, the seating area is open to the restaurant allowing for separation while being a part of Superica's energetic ambiance. Other restaurant guests may be seated at any open tables on the patio. A food and beverage minimum does apply.

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

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# PATIO

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RESTAURANT WILL BE OPEN TO THE PUBLIC

*60 guests for a cocktail style event*



The patio space can be reserved in its entirety to accommodate a cocktail style event for up to 60 guests. Situated just off the dining room, this covered outdoor area creates a comfortable event space. A food and beverage minimum does apply.

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

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# RESTAURANT BUY-OUT

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EVENT AREA WILL BE CLOSED TO THE PUBLIC

*100 guests 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, and patio area. We can offer a seated lunch or dinner event for up to 100 guests maximum. We offer passed or stationed hors d'oeuvres selections, for a cocktail style event, for 175 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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# RESTAURANT BUY-OUT

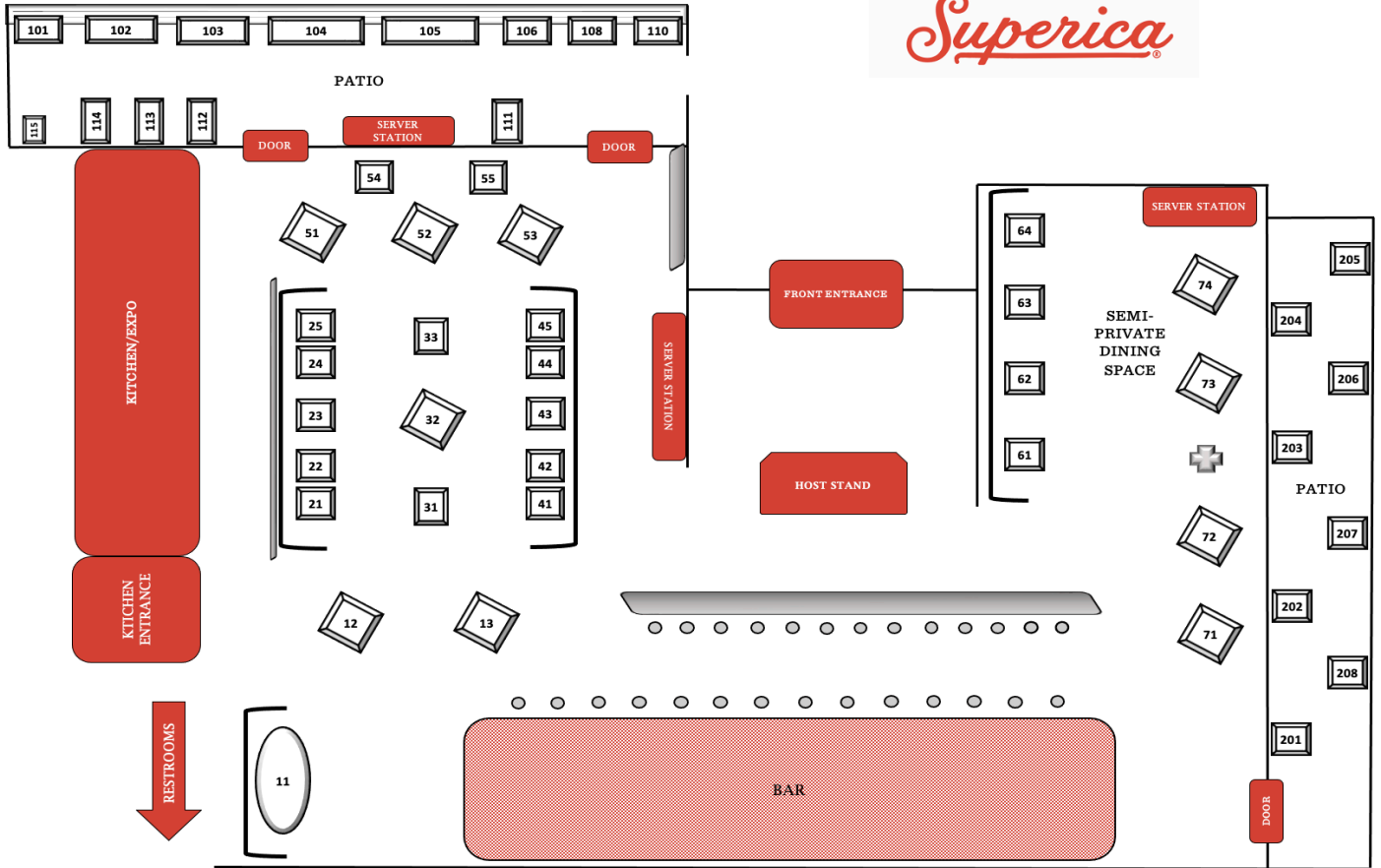
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# FLOOR PLAN

*Superica*



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# FREQUENTLY ASKED QUESTIONS

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## *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 cancellation policy?*

We have a 7 day cancellation 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 cancellation 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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