



*Superica*®

AMANDA TRAMONTANA – EVENT MANAGER

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

TEL 470.606.0319

# THE STAGE

RESTAURANT WILL BE OPEN TO THE PUBLIC

*24 guests for a seated event*



Our semi-private stage is available for seated parties up to 24 guests. Located on the raised stage overlooking the main dining room, this seating area is open to the restaurant, allowing for separation while being a part of Superica's energetic ambiance. We consider this space semi private as other restaurant guests may be seated at any open tables around the stage area. 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.

FOR PRICING AND MORE INFORMATION, PLEASE INQUIRE:

TEL. 470.606.0319

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

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## PATIO

RESTAURANT WILL BE OPEN TO THE PUBLIC

*30 guests for a cocktail style event*



Tucked just off the main dining area, our covered patio offers a semi-private setting ideal for cocktail-style events of up to 30 guests. This inviting space with lush surrounding greenery creates a relaxed, welcoming atmosphere.

The layout encourages mingling and conversation, making it perfect for casual receptions, social gatherings, or happy hour-style celebrations. Guests will enjoy full bar access and the option of passed hors d'oeuvres. A food and beverage minimum does apply.

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# RESTAURANT BUY-OUT

EVENT AREA WILL BE CLOSED TO THE PUBLIC

*150 guests for a seated event*

*200 for a cocktail reception*



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 150 guests maximum. We offer passed or stationed hors d'oeuvres selections, for a cocktail style event, for 200 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.

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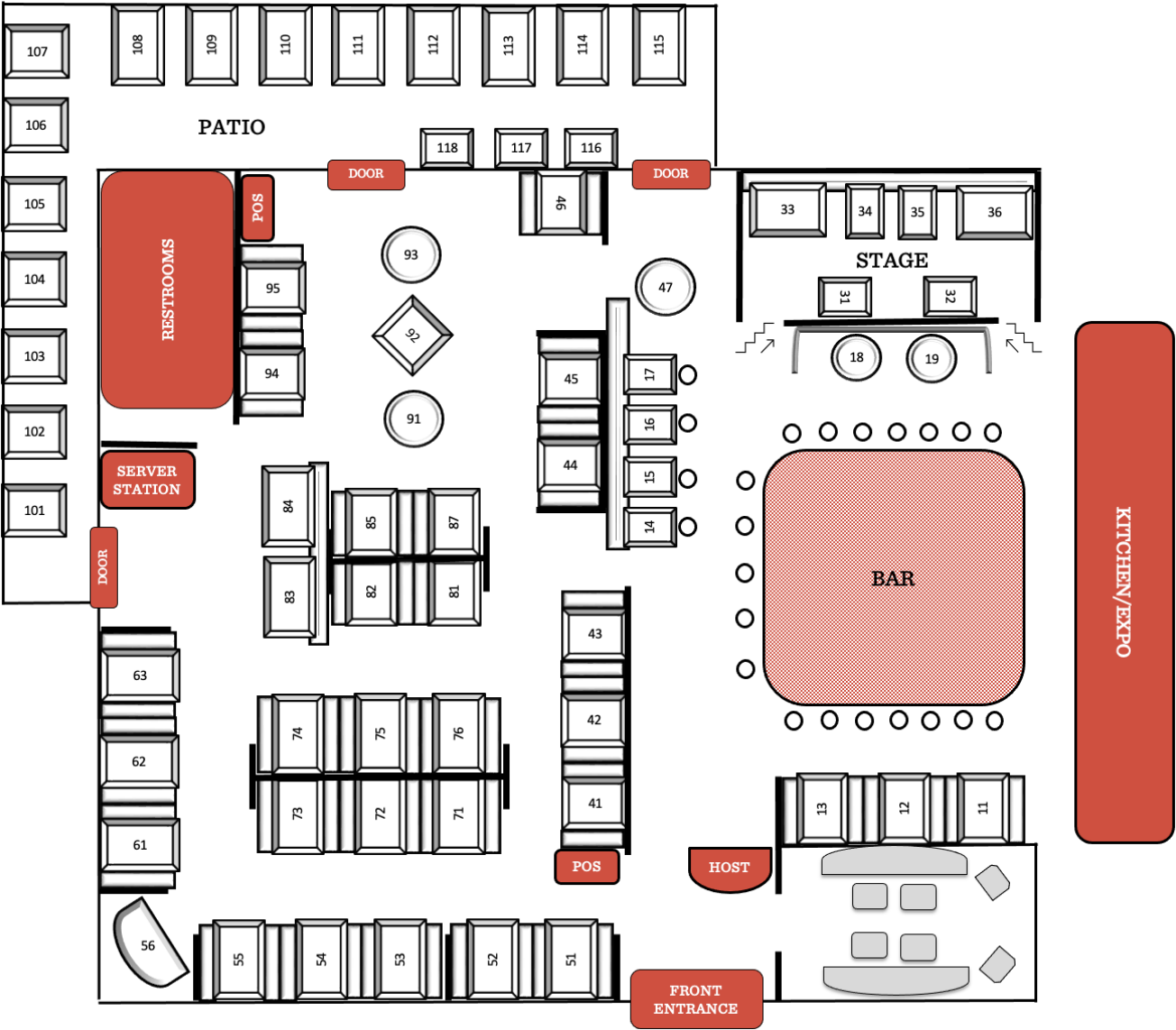


# RESTAURANT BUY-OUT



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# FLOOR PLAN



*SupERICA*



# 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**

*Superica*<sup>®</sup>