



STEPHANIE DAVIS - EVENT MANAGER

SDAVIS@ROCKETFARMRESTAURANTS.COM TEL. 470.990.1100

SEMI-PRIVATE EVENTS

NO. 246 WILL BE OPEN TO THE PUBLIC

Main Dining Room

24 guests for a seated event only

Our semi-private space in the main dining room can be reserved with a preset menu for parties up to 24 guests. This area accommodates guests with banquette lined walls, reclaimed wood floors, and a beautiful Belgian bluestone Chef Pass by the open kitchen. Other restaurant guests may be seated at any open tables.



Black Sheep Table

12 guests for a seated event only

Crafted from the building's original wood by Chef Drew Belline and his father, the Black Sheep Table provides a unique approach to dining in a traditional Italian family-style experience. Tucked into a cozy corner near the bar as a place for family and friends to convene. If there are any dietary restrictions, please be sure to make the Event Manager aware. The Black Sheep table requires a minimum of 6 guests.



FOR PRICING AND MORE INFORMATION, PLEASE INQUIRE:

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PATIO EVENTS

NO. 246 WILL BE OPEN TO THE PUBLIC

Semi-Private Seated Dinner

20 guests for a seated event

Our semi-private outdoor upper patio space can be reserved with a preset menu for parties up to 20 guests. With a covered patio built around the natural trees, the 246 patio is a hidden gem in Decatur. Other restaurant guests may be seated at any open tables.

Space is rain or shine.



Cocktail Reception

30 guests for a cocktail event

Our patio can be reserved for a private cocktail reception for up to 30 guests, with preselected stationed hors d' oeuvres and beverages charged based on consumption.

Space is rain or shine.



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RESTAURANT BUY-OUT

No. 246 WILL BE CLOSED TO THE PUBLIC 100 guests for a private, seated event



If you wish to host a private event, No. 246 can be closed to the public. A buy-out would include the entire dining room, bar, and upper patio area. We can provide a seated lunch or dinner for up to 100 guests. We can offer passed or stationed hors d'oeuvres selections for a cocktail-style event, for up to 150 guests. For buy-out events, there is a food and beverage minimum required based on the day and time of the week. Please discuss details with the Event Manager. Custom menu options are available. 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



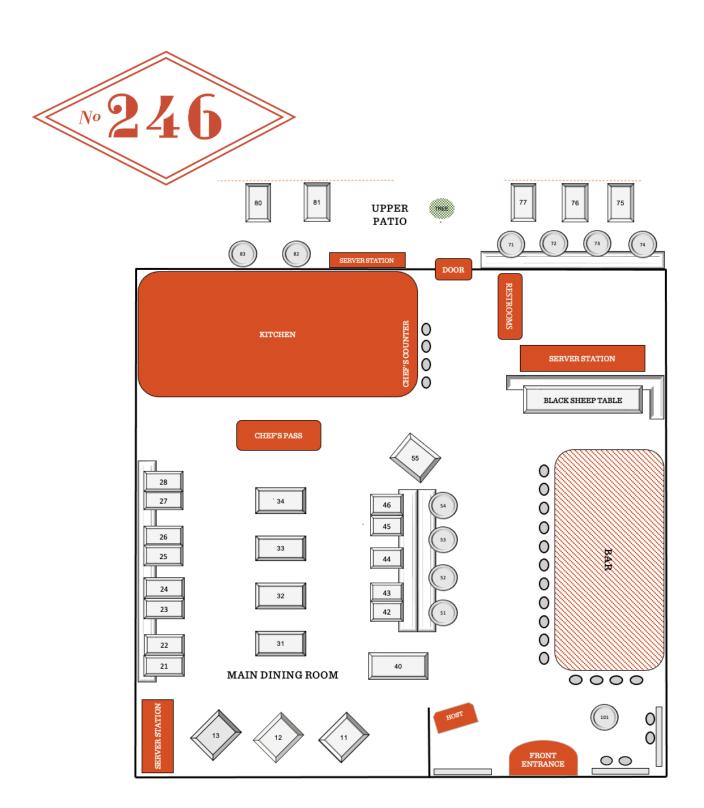








FLOOR PLAN



FREQUENTLY ASKED QUESTIONS



Do you require a 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 canceled within 7 days of your event date is subject to a non-refundable deposit. Full restaurant buy-outs are subject to a 30-day cancelation policy.

Can I bring my own décor?

You are welcome to bring décor or floral arrangements if it is not intrusive to service. We ask that you do not bring anything that must be hung on walls or windows. No glitter or confetti, please.

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

No 246