



STEPHANIE DAVIS – EVENT MANAGER

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

TEL. 470.990.1100

# SEMI-PRIVATE EVENTS

NO. 246 WILL BE OPEN TO THE PUBLIC



## Main Dining Room

*24 seats 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 seats for a seated event only*

Crafted from the building's original wood by Chef Drew Belline and his father, the Black Sheep Table offers a snug dining space evoking the warmth of a traditional Italian family-style experience. Tucked into a cozy corner near the bar as a place for family and friends to convene.



## Patio

*32 seats for a seated or cocktail style event*

Our semi-private outdoor patio space can be reserved with a preset menu for parties up to 32 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.



FOR PRICING AND MORE INFORMATION, PLEASE INQUIRE:

TEL. 470. 990. 1100

[EVENTSNO246@ROCKETFARMRESTAURANTS.COM](mailto:EVENTSNO246@ROCKETFARMRESTAURANTS.COM)

No **246**



# RESTAURANT BUY-OUT

No. 246 WILL BE CLOSED TO THE PUBLIC

*98 guests for a seated event*

*150 guests for a cocktail-style reception*



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 98 guests, or up to 110 guests with table and chair rentals. We can offer passed or stationed hors d'oeuvre 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.

FOR PRICING AND MORE INFORMATION, PLEASE INQUIRE:

TEL. 470.990.1100

[EVENTSNO246@ROCKETFARMRESTAURANTS.COM](mailto:EVENTSNO246@ROCKETFARMRESTAURANTS.COM)

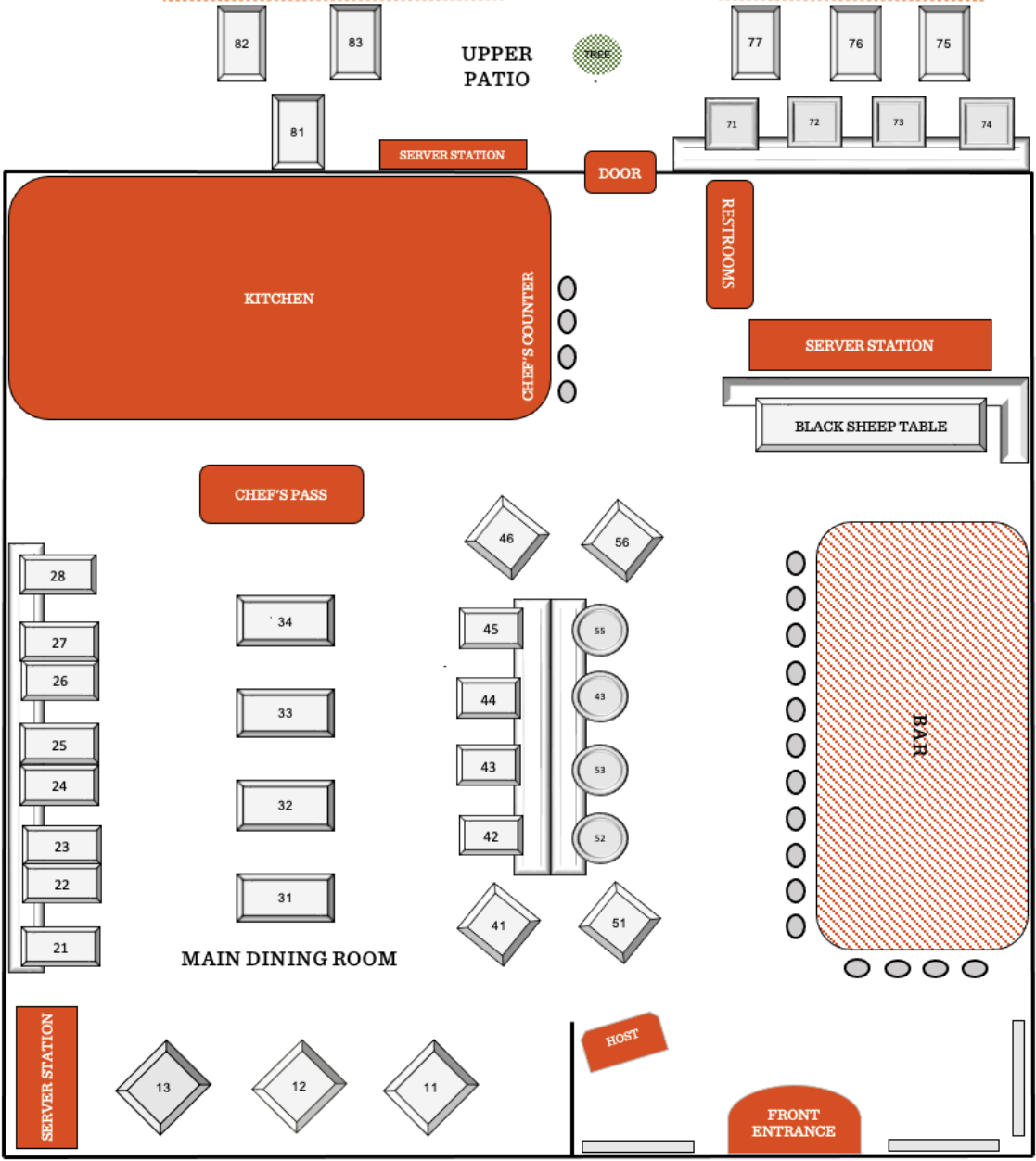
No **246**



# 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**