

# ⇒ST = CECILIA

AMANDA TRAMONTANA — EVENT MANAGER

ATRAMONTANA@ROCKETFARMRESTAURANTS.COM TEL. 470. 606. 0319

### PRIVATE DINING

#### RESTAURANT WILL BE OPEN TO THE PUBLIC

40 guests for a seated event 60 guests for a cocktail-style event



Perched above the main dining room, the Balcony Dining Room offers a warm and elegant setting for both seated dinners and cocktail-style receptions. This semi-private space accommodates up to 40 guests for a seated meal or up to 60 for a cocktail style event, and provides a unique vantage point that captures the energy of the restaurant while remaining comfortably removed from it. Enclosed on three sides, the space also features a full-length curtain that can be drawn across the fourth open wall, creating a more intimate and secluded atmosphere.

Flooded with natural light by day and a soft glow by night, the room features a private bar, flat-screen TV, and dedicated sound system—perfect for both ambiance and entertainment.

A food and beverage minimum applies.



## PRIVATE DINING











FOR PRICING AND MORE INFORMATION, PLEASE INQUIRE:

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## EAST WING

### RESTAURANT WILL BE OPEN TO THE PUBLIC

72 guests for a seated event



With seating for up to 72 guests the East Wing offers a refined setting for larger dining experiences. This area is a partial buyout of the downstairs main dining room, offering your group a sense of privacy while still feeling connected to the restaurant's lively atmosphere. The space captures St. Cecilia's elegant style with warm wood finishes and ambient lighting. While restaurant service will continue in the surrounding areas, your guests will enjoy a distinctly separate and elevated experience.

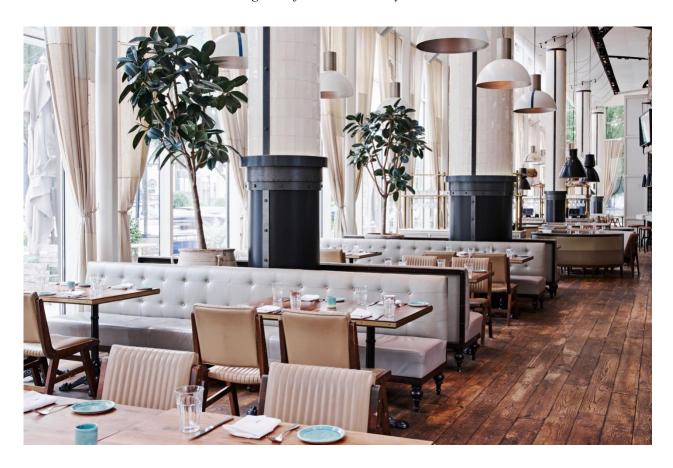
A food and beverage minimum applies

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

## RESTAURANT BUY-OUT

#### RESTAURANT WILL BE CLOSED TO THE PUBLIC

160 guests for a seated event 250 guests for a cocktail-style event



For a truly exclusive experience, St. Cecilia is available for full buyouts, offering private access to the entire restaurant — including the main dining room, bar, balcony, and surrounding event spaces.

We can accommodate up to 160 guests for a seated lunch or dinner, or host a cocktailstyle reception for up to 250 guests with passed or stationed hors d'oeuvres and
customized beverage service. The restaurant's open, airy design paired with warm
hospitality creates a stunning backdrop for events of all kinds.

Food and beverage minimums apply and vary based on the day and time of the event

Our Chef offers vegetarian and vegan options upon request. If there are any dietary restrictions among the group, please be sure to make the Event Manager aware.

## RESTAURANT BUY-OUT







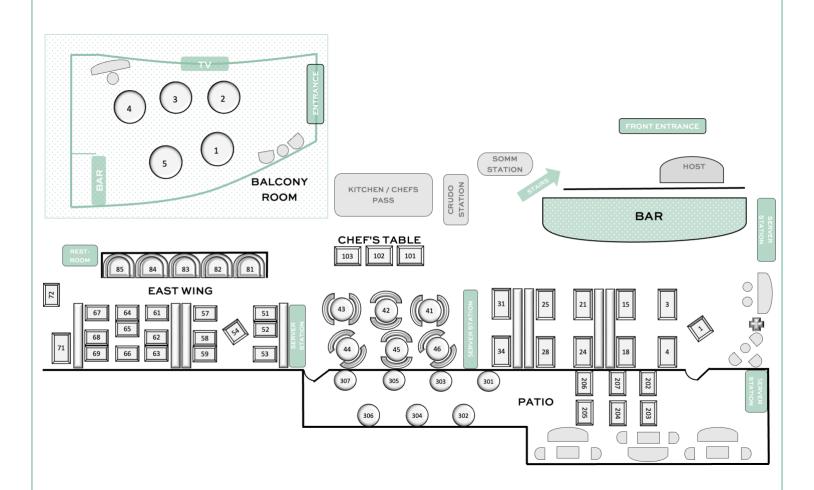




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# FLOOR PLAN



### 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**