



# RUSTICO

<b>EVENT SPACE</b>	<b>RUSTICO BALLSTON PRIVATE DINING</b>	<b>EVENT TYPES</b>	<b>SEATED LUNCH, BRUNCH OR DINNER &amp; COCKTAIL PARTIES</b>
<b>CAPACITY</b>	<b>25 PEOPLE SEATED / 40 STANDING</b>	<b>AVAILABILITY</b>	<b>DAILY DINNER, WEEKDAY LUNCH &amp; WEEKEND BRUNCH</b>
<b>PRIVACY</b>	<b>SEMI-PRIVATE DINING SPACE</b>	<b>CUISINE</b>	<b>RUSTIC AMERICAN / WOOD-FIRED OVEN</b>
<b>NOTEWORTHY</b>	<b>FAMILY-STYLE DINING</b>	<b>WEBSITE</b>	<b>WWW.RUSTICORESTAURANT.COM</b>

## RUSTICO BALLSTON PRIVATE EVENTS | FREQUENTLY ASKED QUESTIONS

**Q: What if my group is larger than specified?**

A: We are always happy to consider buyouts of the main dining room and/or bar area for up to 250 guests reception-style, 90 seated. Rates will vary depending on time of year and day of the week. Please inquire about additional options.

**Q: What are the menu options?**

A: Family-style dining, with large plates for the table to share. For cocktail parties, we offer an hors d'oeuvre menu that features many favorites from the Rustico menu plus other seasonal dishes. Event menus are determined one week prior to the event; items and quantities are chosen by the host.

**Q: Can you accommodate allergies and dietary restrictions?**

A: Our Chef is prepared to adjust menu items to accommodate most allergies and diets.

**Q: Do you charge gratuity automatically?**

A: You will have a dedicated service team for the entirety of your event and 10% tax plus 20% gratuity on food and beverage will be automatically added to the final check.

**Q: Can I customize the beverages offered at my party?**

A: Absolutely. We're happy to tailor a special selection of drinks to be featured during your event. We offer more than 200 beers, and a selection of wines by the glass.

**Q: Can I bring in a cake?**

A: We are happy to dress up our own desserts with candles for a celebration (please no homemade items). Our sister business, Buzz Bakery (located next to Rustico Ballston), can also provide custom cakes or cupcakes with free delivery. If you bring a cake from another professional bakery, we charge a \$2 per person plating fee.

**Q: How can I make my event more memorable?**

A: You are welcome to bring simple decorations from balloons to flowers, please just no confetti. We also print menus that you are welcome to customize with a special menu header.

**Q: How far in advance do I need to book my event?**

A: Spaces are booked on a first come, first served basis. The earlier you inquire and are able to begin planning, the better, as demand and availability can fluctuate, especially during the holiday season.

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