

PRIVATE DINING MENUS

2023 Spring
and Summer



RAILS
STEAKHOUSE

Rails Steakhouse is located in Morris County
in the heart of Montville Township and
ranks among the tops Steakhouses in New Jersey.

Rails is known for USDA Prime and CAB corn-fed beef
dry-aged 28 days on premise in our dry aging room.

RESERVE A ROOM, RESERVE A FLOOR
RESERVE THE ENTIRE RESTAURANT



Pat Leone, Director of Private Dining
privatedining@railssteakhouse.com

Rails Steakhouse
10 Whitehall Road Towaco, NJ 07082

973.487.6633 cell / text 973.335.0006 restaurant

THE LIBRARY 44 guests for a seated meal, 50 cocktail party

Natural light and open space during the day. Walls of candle-lit stacked stone, cozy tables, leather chairs and, of course, a book-lined wall help to create the warm, authentic ambiance in the Library. Floor-to-ceiling windows on one side of the room offer a picturesque view of downtown Towaco and Waughaw Mountain.



MAIN DINING ROOM 90 guests for a seated meal, 125 cocktail party

The Main Dining Room features Rails signature walls of gorgeous stacked stone, high, wood-beamed ceilings, beautiful lighting and expansive windows with wonderful views in all directions. You and your guests and colleagues will love the large, comfortable, Hollywood-style leather booths and the front row views into our impressive Cooking and Display Kitchen.



MOSAIC ROOM 50 guests for a seated meal, 55 cocktail party

The Mosaic Room is an exquisite, more intimate private dining option named for its arrestingly beautiful floor, which is a handcrafted mosaic of cross-sections from trees and branches felled during superstorm Sandy. This unique room features high-beamed ceilings, glass floor panels and floor-to-ceiling windows overlooking downtown Towaco and Waughaw Mountain.



VISTA TERRACE 40 guests for a seated meal, 55 cocktail party

With overhead heaters extending outdoor dining, host a dinner on our beautiful Vista Terrace. Your family, friends, and colleagues will love this spacious, covered outdoor area on Rails top level, complete with its own bar and fireplace. The Vista Terrace overlooks the Towaco train station and is perfect for cocktail parties and smaller intimate seated functions.



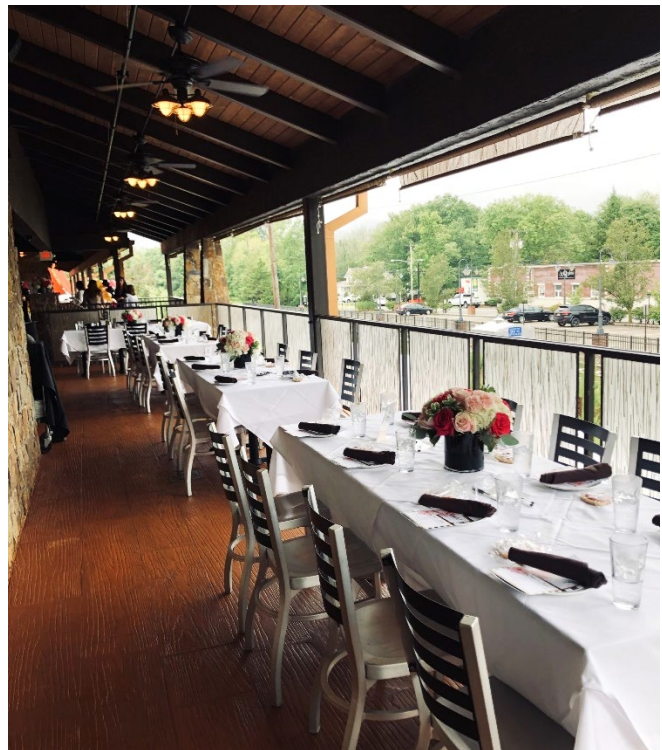
RAFTERS LOUNGE 70 guests for a seated meal, 125 cocktail party (200 Rafters & Vista Terrace)

Rafters Lounge is a spacious area with an open floor plan on Rails upper level. It is perfect for larger and more casual events and parties. Your guests will be captivated by the beautiful two-story fireplace, the skylights and striking woodwork of the high ceiling and the unique catwalks which mirror the railroad tracks outside as they connect the lounge to other parts of the restaurant.



TRACKSIDE TERRACE 70 guests for a seated meal, 100 cocktail party

With overhead heaters and a fireplace extending outdoor dining, Trackside Terrace is the perfect outdoor setting for a larger seated dinner party or a fun cocktail party. The terrace overlooks the cozy downtown of Towaco and the train station.



WINE CAVE 40 guests for a seated meal, 55 cocktail party

Warm and inviting, the setting in Rails Wine Cave is rustic and casually elegant. The underground Wine Cave is where your party will experience unique wine and spirits while savoring Chef inspired small plates and dinners. Features include an intimate lounge, private bar, and custom pendant lamps and candles complementing the scene with a warm amber glow throughout.



SPEAKEASY thirty3 80 for a cocktail party

Reminiscent of a cozy Prohibition Era speakeasy, Thirty3 is the place to be if you are looking for a unique dinner experience. Soak in the authentic atmosphere as mixologists make hand-crafted cocktails using the highest quality ingredients, hand-squeezed juices, and fresh herbs. Secretly located underneath Rails Steakhouse in Towaco, NJ (where the Feds would never think to look!), Thirty3 welcomes you to come and explore its hidden passageways.





*Wine Spectator
Award of
Excellence
2016 - 2022*



*NJ Monthly
Great Steaks of NJ
2022*



*Tripadvisor
Traveler's Choice
2018 - 2021*



*Open Table
Diners Choice
2016 - 2021*



*Best Steakhouse
in New Jersey
2019*



*Tripadvisor
Certificate of
Excellence
2018*



*Meetings & Events
Best Restaurant with
Private Dining Space
2017 - 2018*



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MINGLE & SIT-DOWN BRUNCH

\$ 7 4 per person including the brunch below



RAILS SWEET or SAVORY WAFFLES served as an additional appetizer with the meal below
*Bananas Foster, Nutella, Candied Pecans, Whipped Cream -or-
Berkshire Bacon, Fried Chicken Fingers with Sriracha Honey*

~ Passed Hors d'oeuvres passed for 30 minutes

MARYLAND STYLE MINI CRABCAKES *Remoulade*

KOBE BEEF SLIDERS *Caramelized Onions, Fontina Cheese, Truffle Aioli*

CHICKEN EMPANADAS *Pico de Gallo*

TEMPURA ASPARAGUS *Spicy Mayo*

SIT DOWN BRUNCH

\$ 4 9 per person

Appetizers served family style

BREAKFAST HASH

Short Ribs, Diced Potato, Onion, Bell Pepper, Mushroom, Sunny Side Egg

CARAMELIZED ONION & APPLE FLATBREAD

Creme Fraiche

DOUBLE CUT PEPPER & MAPLE GLAZED BERKSHIRE BACON

Salad MELON & PISTACHIO SALAD

Mizuna, Melon, Cucumber, Prosciutto Crumbs, Cracked Pistachio, Shaved Manchego, Sherry Vinaigrette

Entrée your guests will select one of the following the day of your event

SPRING VEGETABLE & FONTINA FRITTATA

Asparagus, Peppers, Spinach, Mushrooms, Leeks and Fontina Cheese

RICOTTA STUFFED ALMOND CROISSANT FRENCH TOAST

Mixed Berry Compote

10 OZ. FLAT IRON STEAK + \$5 when entree is ordered

Roasted Garlic Mashed Potatoes, Roasted Gold Bar Squash with Garlic Herbs & Parmesan, Bordelaise

MARYLAND STYLE CRAB CAKE SANDWICH

Butter Lettuce, Tomato, Red Onion, Jalapeno, Cilantro Aioli, Old Bay Fries

Dessert please select one of the dessert options, includes hot coffee or tea

RAILS SIGNATURE BUTTER CAKE

Blueberry Sauce, Toasted Almonds, Whipped Mascarpone

FLOURLESS CHOCOLATE CAKE

Cherry-Orange Compote, Caramelized White Chocolate Chantilly, Caramel Tuile Cookie

FRESH SLICED FRUIT, MELON & BERRIES *Mint Syrup*

MINGLE & BUFFET BRUNCH

\$ 69 per person including the buffet below

~ *Passed Hors d'oeuvres* passed for 30 minutes

MARYLAND STYLE MINI CRABCAKES *Remoulade*

KOBE BEEF SLIDERS *Caramelized Onions, Fontina Cheese, Truffle Aioli*

CHICKEN EMPANADAS *Pico de Gallo*

TEMPURA ASPARAGUS *Spicy Mayo*

BUFFET BRUNCH

\$ 56 per person

WESTERN SCRAMBLE

Cheddar Cheese, Pepper, Onions, Sausage

OVERNIGHT PAN FRENCH TOAST

Butterscotch Caramel Sauce

PESTO PENNE, SHRIMP, PANCHETTA

Red Pepper, Mushrooms, Tomato

SHORT RIB MAC-N-CHEESE

Caramelized Onion

BEET & GOAT CHEESE SALAD

Baby Arugula, Endive, Golden Beets, Strawberries, Candied Pecans, Balsamic-Honey Vinaigrette, Shaved Midnight Moon Aged Goat Cheese

ORGANIC CHICKEN FRANCISE

White Wine, Lemon Caper Sauce

APPLEWOOD SMOKED BACON

HOMESTYLE POTATOES

Yukon Gold Potatoes, Sea Salt, Fresh Herbs



OMELETTES YOUR WAY Egg Station for 1 hour

Mixed Bell Peppers

Wild Mushrooms

Vidalia Onions

Heirloom Tomatoes

Baby Spinach

Counrty Ham

Applewood Smoked Bacon

Fennel Sausage

Cheddar Cheese

Dessert please select one of the dessert options, includes hot coffee or tea

RAILS SIGNATURE BUTTER CAKE

Blueberry Sauce, Toasted Almonds, Whipped Mascarpone

FLOURLESS CHOCOLATE CAKE

Cherry-Orange Compote, Caramelized White Chocolate Chantilly, Caramel Tuile Cookie

FRESH SLICED FRUIT, MELON & BERRIES PLATTER *Mint Syrup*

Please note: Priced based on a maximum of 2 hours. Buffets require a minimum of 36 adult guests. Brunch not available after 1:00

MINGLE & LUNCH ONE

Served for 30 minutes prior to lunch service

\$69 per person including lunch below

~ *Passed Hors d'oeuvres* passed for 30 minutes

MARYLAND STYLE MINI CRABCAKES *Remoulade*

KOBE BEEF SLIDERS *Caramelized Onions, Fontina Cheese, Truffle Aioli*

CHICKEN EMPANADAS *Pico de Gallo*

TEMPURA ASPARAGUS *Spicy Mayo*

FIVE CHEESE MAC DADDY served as an additional appetizer with the meal below

Sautéed Forest Mushroom, Grilled Onions, Braised Short Rib

LUNCHEON MENU ONE

\$49 per person

Appetizers served family style

MARGARITA FLATBREAD

San Marzano Tomatoes, Basil, Parmesan

POTATOES & SAUSAGE

Warm Yukon Gold Potatoes, Red Onion, Sweet Italian Sausage, Sherry Vinaigrette

Salad BEET & GOAT CHEESE SALAD

Baby Arugula, Endive, Golden Beets, Strawberries, Candied Pecans, Balsamic-Honey Vinaigrette, Shaved Midnight Moon Aged Goat Cheese

Entrée Entrees to be offered to your guests the day of your event

10 oz. FLAT IRON STEAK + \$5 when entree is ordered

Roasted Garlic Mashed Potatoes, Roasted Gold Bar Squash with Garlic Herbs & Parmesan, Bordelaise

RAILS BURGER

Cheddar Cheese, Lettuce, Tomato, Onion and Onion Rings

LANCASTER CHICKEN BREAST UNDER A BRICK

Braised Artichokes, Fingerling Potatoes, Garlic Thyme Jus

ORGANIC SCOTTISH SALMON

Israeli Cous Cous, Honey-Cumin Baby Carrots, Tobiko Yogurt Sauce

Dessert please select one option, includes hot coffee and tea

RAILS SIGNATURE BUTTER CAKE

Blueberry Sauce, Toasted Almonds, Whipped Mascarpone

FLOURLESS CHOCOLATE CAKE

Cherry-Orange Compote, Caramelized White Chocolate Chantilly, Caramel Tuile Cookie

Please note: Lunch service not available after 1:00

MINGLE & LUNCH TWO

Served for 30 minutes prior to lunch service

\$ 7 9 per person including lunch below



~ Passed Hors d'oeuvres passed for 30 minutes

MARYLAND STYLE MINI CRABCAKES *Remoulade*

KOBE BEEF SLIDERS *Caramelized Onions, Fontina Cheese, Truffle Aioli*

CHICKEN EMPANADAS *Pico de Gallo*

ASPARAGUS TEMPURA *Spicy Mayo*

FIVE CHEESE MAC DADDY served as an additional appetizer with the meal below

Sautéed Forest Mushroom, Grilled Onions, Braised Short Ribs

LUNCHEON MENU TWO

\$ 5 9 per person

Appetizers served family style

MARGARITA FLATBREAD

San Marzano Tomatoes, Basil, Parmesan

LEMON RISOTTO

Asparagus, Spring Baby Peas

POTATOES & SAUSAGE

Warm Yukon Gold Potatoes, Red Onion, Sweet Italian Sausage, Sherry Vinaigrette

Salad BEET & GOAT CHEESE SALAD

Baby Arugula, Endive, Golden Beets, Strawberries, Candied Pecans, Balsamic-Honey Vinaigrette, Shaved Midnight Moon Aged Goat Cheese

Entrée Entrees to be offered to your guests the day of your event

8 oz. FILET MIGNON + \$10 when entree is ordered

Roasted Garlic Mashed Potatoes, Roasted Gold Bar Squash with Garlic Herbs & Parmesan, Bordelaise

TWIN MARYLAND-STYLE CRAB CAKES

Mango Slaw, Cilantro Aioli, Old Bay Fries

RAILS BURGER

Cheddar Cheese, Lettuce, Tomato, Onion and Onion Rings

LANCASTER CHICKEN BREAST UNDER A BRICK

Braised Artichokes, Fingerling Potatoes, Garlic Thyme Jus

ORGANIC SCOTTISH SALMON

Israeli Cous Cous, Honey-Cumin Baby Carrots, Tobiko Yogurt Sauce

Dessert please select one option, includes hot coffee and tea

RAILS SIGNATURE BUTTER CAKE

Blueberry Sauce, Toasted Almonds, Whipped Mascarpone

FLOURLESS CHOCOLATE CAKE

Cherry-Orange Compote, Caramelized White Chocolate Chantilly, Caramel Tuile Cookie

Please note: Lunch service not available after 1:00

MINGLE & DINNER

Served for 30 minutes prior to dinner service

\$ 1 2 9 per person including the dinner below

~ *Passed Hors d'oeuvres*

COCONUT SHRIMP *Orange Chili Sauce*

MAINE LOBSTER CROQUETTES *Roasted Garlic Aioli*

PAN SEARED LAMB LOLLIPOPS *Rosemary, Dijon*

SEARED SEA SCALLOPS *Smoked Bacon, Maple Glaze*

KOBE BEEF SLIDERS *Fontina Cheese, Truffle Aioli.*

~ *Rustic Antipasti Board* and the *Grilled Vegetable Board* from the Cocktail Party section is included.

DINNER MENU ONE

\$ 8 9 per person

Appetizer served family style

POINT JUDITH CALAMARI FRITTI *Zucchini, Calabrian Chili Aioli*

BURRATA *Peach & Pine Nut Compote, Shaved Fennel & Baby Arugula, Truffle Honey, Focaccia*

POTATOES & SAUSAGE *Warm Yukon Gold Potatoes, Red Onion, Sweet Italian Sausage, Sherry Vinaigrette*

Salad please pre-select one

THE WEDGE *Iceberg, Bacon, Tomatoes, Pickled Red Onions, Crumbled Bleu*

CAESAR SALAD *Baby Gem, Parmesan Crouton Crumble, White Anchovy*

Entrée your guests will select one of the following the day of your event

20 oz. 28 DAY DRY AGED BONE-IN NY STRIP STEAK

8 oz. FILET MIGNON

BRAISED SHORT RIBS OF BEEF *Creamy Parmesan Risotto Cake, Onion Marmalade, Cabernet Demi*

LANCASTER CHICKEN BREAST UNDER A BRICK *Smashed Fingerling Potatoes, Charred Broccolini, Pan Jus*

ORGANIC SCOTTISH SALMON *Cauliflower Cous Cous, Honey-Cumin Baby Carrots, Tobiko Yogurt Sauce*

Sides served family style

Creamed Spinach

Mashed Potatoes

Dessert please select one option

SIGNATURE BUTTER CAKE *Blueberry Sauce, Toasted Almonds, Whipped Mascarpone*

NY STYLE CHEESECAKE *Berry Compote, Whipped Cream*

FLOURLESS CHOCOLATE CAKE

Cherry-Orange Compote, Caramelized White Chocolate Chantilly, Caramel Tuile Cookie

MINGLE & DINNER

Served for 30 minutes prior to dinner service

\$ 1 3 9 per person including the dinner below

~ *Passed Hors d'oeuvres*

COCONUT SHRIMP *Orange Chili Sauce*

PAN SEARED LAMB LOLLIPOPS *Rosemary, Dijon*

KOBE BEEF SLIDERS *Fontina Cheese, Truffle Aioli.*

MAINE LOBSTER CROQUETTES *Roasted Garlic Aioli*

SEARED SEA SCALLOPS *Smoked Bacon, Maple Glaze*

~ *Rustic Antipasti Board and the Grilled Vegetable Board from the Cocktail Party section is included.*

RAILS DINNER MENU TWO

\$ 9 9 per person

Appetizer served family style

POINT JUDITH CALAMARI FRITTI *Zucchini, Calabrian Chili Aioli Mayonnaise*

NUESKE'S APPLEWOOD SMOKED BACON *Peanut Butter & Jalapeno Jelly*

TUNA TARTARE *Hand cut Ahi, Avocado Mousse, Ponzu, Wonton*

Salad please pre-select one

THE WEDGE *Iceberg, Bacon, Tomatoes, Pickled Red Onions, Crumbled Bleu Cheese*

CAESAR SALAD *Baby Gem, Parmesan Crouton Crumble, White Anchovy*

Entrée your guests will select one of the following the day of your event

16 oz. 28 DAY DRY AGED PRIME NY STRIP STEAK

20 oz. 28 DAY DRY AGED COWBOY RIBEYE STEAK

12 oz. FILET MIGNON

LANCASTER CHICKEN BREAST UNDER A BRICK *Smashed Fingerling Potatoes, Charred Broccolini, Pan Jus*

ORGANIC SCOTTISH SALMON *Cauliflower Cous Cous, Honey-Cumin Baby Carrots, Tobiko Yogurt Sauce*

Sides served family style

Creamed Spinach

Forest Mushrooms, Shallots and Thyme

Mashed Potatoes

Cold Water Lobster Mac-n-Cheese + \$21

Dessert please pre-select one to be offered to your guests the day of your event.

RAILS SIGNATURE BUTTER CAKE *Blueberry Sauce, Toasted Almonds, Whipped Mascarpone*

NY STYLE CHEESECAKE *Berry Compote, Whipped Cream*

FLOURLESS CHOCOLATE CAKE

Cherry-Orange Compote, Caramelized White Chocolate Chantilly, Caramel Tuile Cookie

MINGLE & DINNER

Served for 30 minutes prior to dinner service

\$179 per person including the dinner below

~ *Passed Hors d'oeuvres*

COCONUT SHRIMP *Orange Chili Sauce*

MAINE LOBSTER CROQUETTES *Roasted Garlic Aioli*

PAN SEARED LAMB LOLLIPOPS *Rosemary, Dijon*

SEARED SEA SCALLOPS *Smoked Bacon, Maple Glaze*

KOBE BEEF SLIDERS *Fontina Cheese, Truffle Aioli.*

~ *Rustic Antipasti Board and the Grilled Vegetable Board from the Cocktail Party section is included.*

RAILS DINNER MENU THREE

\$139 per person

Appetizer these appetizers are included and served family style

BURRATA *Peach & Pine Nut Compote, Shaved Fennel & Baby Arugula, Truffle Honey, Focaccia*

TUNA TARTARE *Hand cut Ahi, Avocado Mousse, Ponzu, Wonton*

ROCK SHRIMP RISOTTO *English Peas, Meyer Lemon Confit, Parmesan Cheese*

Salad please pre-select one

THE WEDGE *Iceberg, Bacon, Tomatoes, Pickled Red Onions, Crumbled Bleu*

CAESAR SALAD *Baby Gem, Parmesan Crouton Crumble, White Anchovy*

Entrée your guests will select one of the following the day of your event.

20 oz. 28 DAY DRY AGED COWBOY STEAK & (2) JUMBO TEMPURA SHRIMP

14 oz. BONE-IN FILET MIGNON & MARYLAND STYLE CRAB CAKE

CHILEAN SEA BASS *Maitake, Asparagus, Shiso, Soy-Brown Butter Emulsion*

LANCASTER CHICKEN BREAST UNDER A BRICK

Olive Oil Smashed Fingerling Potatoes, Charred Broccolini, Pan Jus

Sides served family style

Creamed Spinach

Mushrooms, Shallots and Thyme

Mashed Potatoes

Maine Lobster Mac-n-Cheese + \$18

Dessert please pre-select two to be offered to your guests the day of your event

RAILS SIGNATURE BUTTER CAKE *Blueberry Sauce, Toasted Almonds, Whipped Mascarpone*

NY STYLE CHEESECAKE *Berry Compote, Whipped Cream*

FLOURLESS CHOCOLATE CAKE

Cherry-Orange Compote, Caramelized White Chocolate Chantilly, Caramel Tuile Cookie

COCKTAIL PARTY

\$141 per person including the dinner below

STATIONARY DISPLAYS

RUSTIC ANTIPASTI BOARD

Selections of Prosciutto, Imported Salami, Mortadella, Manchego, Fontina, Parmigiano, Gruyere, Dried Figs and Seasonal Berries

Sliced Mozzarella, Tomatoes, Olive Oil, Sea Salt, Cracked Pepper

JUMBO POACHED SHRIMP PLATTER

2 pcs. per person
Cocktail Sauce, Lemon Wedges

GRILLED VEGETABLE BOARD

Charred Asparagus, Red Pepper, Sweet Onion, Eggplant, Balsamic Glaze, and Marinated Olives

CARVING STATION

Select one to be carved for 1 hour

28 DAY DRY AGED PRIME NY STRIP

-or-

WHOLE ROASTED TENDERLOIN of BEEF

*Served with Sautéed Onions and Mushrooms
& Short Rib Mac-n-Cheese*

PASSED APPETIZERS

Passed for 45 minutes

KOBE BEEF SLIDERS *Fontina, Truffle Aioli*

PAN SEARED LAMB LOLLIPOPS *Rosemary, Dijon*

MAINE LOBSTER CROQUETTES *Roasted Garlic Aioli*

SEARED SEA SCALLOPS *Smoked Bacon, Maple Glaze*

VEGETABLE SPRING ROLLS *Orange Chili Sauce*



SERVING DISHES

Served for up to 2 hours

PENNE with GULF SHRIMP & SPRING GREENS

Spinach, Kalamata Olives, Garlic, Basil, Crushed San Marzano Tomatoes, Parmesan

HUNTER STYLE CHICKEN

Italian Fennel Sausage, Celery, Onion, Red Pepper, Mushrooms, Tomatoes, Capers, Garlic, Fresh Herbs

ORGANIC SCOTTISH SALMON

Fire Roasted Corn and Tomato Salsa, Habanero Lime Cream Sauce

BEET & GOAT CHEESE SALAD

Baby Arugula, Endive, Golden Beets, Strawberries, Candied Pecans, Balsamic-Honey Vinaigrette, Shaved Midnight Moon Aged Goat Cheese



RAILS DESSERTS

From cookies and cupcakes to cakes and parfaits, our pastry Chef offers a wide variety of home-made desserts that will have your guests wanting more!



BROWNIES

\$39 per dozen, 2"x2"

3 dozen minimum per flavor

Salted Caramel Mocha
Chocolate Peanut Butter
Caramel Rocky Road
Chocolate Marshmallow
Chocolate Guinness Stout



CUP CAKES

\$35 per dozen

Carrot Cake
Chocolate Cake
Butter Cake

RAILS SIGNATURE NAKED CAKE



A classic rustic cake lightly frosted & garnished with fresh herbs or flowers - provided by the party host.

\$6.00 per serving

CHOCOLATE CHIP COOKIES & MILK

\$36 per dozen

Served with Chocolate Milk and Whole Milk



WINE & SPIRITS

A. CONSUMPTION BAR

You'll settle the bill at the end of your event that covers all alcohol consumed based on a per drink basis.

B. LIMITED CONSUMPTION BAR

Limiting the drink options offered to your guests. Select a package from below either beer & wine, standard, premium or super - you'll settle the bill at the end of your event that covers all alcohol consumed within the package based on a per drink basis.

BEER & WINE up to \$16 per drink

Imported and Domestic Beers, House Reds, House Whites

STANDARD, up to \$16 per drink

Titos Vodka

House Reds

Beefeater Gin

House Whites

Johnny Walker Black Scotch

Red and White Sangria

Don Julio Tequila

La Marca Prosecco

10 Cane Rum

Imported and Domestic Beers

PREMIUM, up to \$18 per drink

Kettle One Vodka

Rails Specialty Cocktails

Bombay Sapphire Gin

House Reds & Whites

Macallan 12 yr. Scotch

Red and White Sangria

Casamigos Tequila

La Marca Prosecco

Papa Pilar Rum

Imported and Domestic Beers

SUPER, up to \$22 per drink

Grey Goose Vodka

Rails Specialty Cocktails

Hendricks Gin

House Reds & Whites

Oban 14 yr. Scotch

Red and White Sangria

Clase Azul Plata Tequila

Moet & Chandon Champagne

Papa Pilar Rum

Imported and Domestic Beers

ADD A SIGNATURE COCKTAIL

With clever names and seasonal flavors, a Signature Cocktail can be added to any bar and might just be the personal touch your looking for.

Rails does not serve shots. We reserve the right to limit the consumption of alcohol to anyone who we feel is intoxicated or underage. All private parties will incur a \$125 Bartender fee per 50 guests and will be applied to the host's bill.

FREQUENTLY ASKED QUESTIONS

MAKING A PRIVATE RESERVATION

All reservations are first come, first served with a signed agreement and a deposit.

Rails does not charge a room rental fee to reserve a room. However, we will inform you of the minimum food and beverage spending prior to 20% service charge, bartender fee, and 6.625% sales tax.

FOOD & BEVERAGE PRICING

Current prices are indicated on the enclosed menus. All menu prices are subject to change until the banquet event order has been signed and returned.

Food prices are per guest, should a child order an adult meal, they are charged the same as an adult. Toddlers five and under are offered selections from the kids' menu.

Bar prices are per drink on consumption. A \$125 bartender fee per bartender will be applied to all events serving beverages from the bar or specialty mocktails.

We offer a full bar and an expanded wine list. No outside beverage may be brought into the restaurant to be served at an event.

ROOM ASSIGNMENTS

Rooms are reserved according to the number of people anticipated at the time of booking. Rails reserves the right to change rooms to a more suitable size with notification if attendance decreases or increases.

MENU SELECTIONS

Due to our dry aging schedule, menus must be finalized and signed (4 weeks) prior to the event date.

All events that are booked less than four weeks before the event date will require menu selections and set-up arrangements at the time of booking.

GUEST COUNTS

The final guest count is due (5) days prior to the event date and constitutes the guarantee attendance.

If less than the guarantee number of guests attend the function, the original guarantee number will be assessed.

If no guarantee is given, the initial expected number of people will be considered your guarantee.

AV EQUIPMENT

Event guests are permitted to use our LCD monitors to show a presentation. It is the responsibility of the guest to provide their own laptop, HDMI cable and extension cords.

We strongly recommend that you test your equipment for functionality 5 days prior to the start of your event.

DECORATIONS

Rails Steakhouse wants to make every event here a special experience. Therefore, every effort will be made to allow you to prepare and install decorations reflecting your creative requirements.

Balloons - a portion of your deposit will be held aside should you plan on decorating with balloons and/or balloon arches. They must be completely removed from the premises within 30 minutes of the conclusion of your event.

They are not to be 'popped' on the property or released into the air. Leaving balloons behind will forfeit \$250 of your deposit.

Tape & Staples - Only Command Strips are allowed on our walls and windows; gaffers tape on the floor.

Staples and other penetrating items, glue, duct tape (or any tape that leaves a residue) is not permitted for use.

Glitter, Sparklers & Open Candles - are not permitted.

ACCESSIBILITY & PARKING

The restaurant is wheelchair accessible with an elevator connecting all floors.

Valet parking is complementary and is available Thursday through Saturday after 5:00, and on Sunday beginning at 2:00. Valet attendants can be available for a morning or afternoon event at an additional charge per attendant.

There is parking in either train station parking lots adjacent to the restaurant after 5:00 pm, or on the street in front of the restaurant on Whitehall Road.

PAYMENT

Payment of the entire check is due upon completion of your event with cash or credit card.

