

PRIVATE DINING

Rails is the perfect venue for your Private Event





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
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Rails Steakhouse
10 Whitehall Road Towaco, NJ 07082

973.487.6633 cell / text 973.335.0006 restaurant



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MINGLE & SIT-DOWN BRUNCH

\$ 7 4 per person including the brunch below

30 minutes to mingle while guests arrive. It's time to meet and greet, have a drink and start conversations before sitting down to eat. It's relaxed and social without the pressure of sitting right away.

- Passed Hors d'oeuvres for 30 minutes

WAGYU BEEF SLIDERS Caramelized Onions, Fontina Cheese, Truffle Aioli

BUTTERNUT SQUASH & FONTINA ARANCINI Honey Lemon Drizzle

COCONUT GULF SHRIMP Sweet Thai Chili Sauce

WARM APPLE & PEAR MINI PASTRY

SIT DOWN BRUNCH

\$ 5 6 per person

Includes coffee, hot tea, iced tea, lemonade and soda

Appetizers shared at the table

RAILS WAFFLE PLATTER

Sliced Bananas & Strawberries, Nutella, Candied Pecans, Maple Syrup, Whipped Cream

CARAMELIZED ONION & APPLE FLATBREAD

Creme Fraiche

DOUBLE CUT PEPPER & MAPLE GLAZED BERKSHIRE BACON

Salad ARUGULA & PEAR SALAD

Baby Arugula, Endive, Bartlett Pears Candied Pecans,

Balsamic Honey Sherry Vinaigrette, Shaved Midnight Aged Goat Cheese

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

SPINACH & FONTINA QUICHE Served with Grilled Asparagus

RICOTTA STUFFED ALMOND CROISSANT FRENCH TOAST

Mixed Berry Compote

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

Roasted Garlic Mashed Potatoes, 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 dessert to be served to all guests

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

\$ 77 per person including the buffet below

- Passed Hors d'oeuvres for 30 minutes

WAGYU BEEF SLIDERS Caramelized Onions, Fontina Cheese, Truffle Aioli

BUTTERNUT SQUASH & FONTINA ARANCINI Honey Lemon Drizzle

COCONUT GULF SHRIMP Sweet Thai Chili Sauce

WARM APPLE & PEAR MINI PASTRY

BUFFET BRUNCH

\$ 59 er person

Includes coffee, hot tea, iced tea, lemonade and soda

WESTERN SCRAMBLE

Cheddar Cheese, Pepper, Onions, Sausage

OVERNIGHT PAN FRENCH TOAST

Butterscotch Caramel Sauce

APPLEWOOD SMOKED BACON

HOMESTYLE POTATOES

Yukon Gold Potatoes, Sea Salt, Fresh Herbs

FRESH SLICED FRUIT, MELON & BERRIES

Mint Syrup

CHEF'S OMELETTE STATION

ARUGULA & PEAR SALAD

Baby Arugula, Endive, Bartlett Pears, Candied Pecans, Balsamic-Honey Vinaigrette, Shaved Midnight Moon Aged Goat Cheese

ORGANIC CHICKEN FRANCESE

Artichokes, Capers, White Wine & Lemon Butter Sauce

TRUFFLED CHICKEN PENNE

Wild Mushrooms, Zucchini, Parmesan Truffle Cream

SHORT RIB MAC-N-CHEESE

Caramelized Onion



MINGLE & LUNCH ONE

\$77 per person including lunch below

30 minutes to mingle while guests arrive. It's time to meet and greet, have a drink and start conversations before sitting down to eat. It's relaxed and social without the pressure of sitting right away.

- Passed Hors d'oeuvres for 30 minutes

WAGYU BEEF SLIDERS Caramelized Onions, Fontina Cheese, Truffle Aioli

BUTTERNUT SQUASH & FONTINA ARANCINI Honey Lemon Drizzle

COCONUT GULF SHRIMP Sweet Thai Chili Sauce

CHICKEN EMPANADAS Pico de Gallo

LUNCHEON MENU ONE

\$59 per person

Includes coffee, hot tea, iced tea, lemonade and soda

Appetizers served family style

BURRATA

Apple-Fennel Puree, Chestnut-Arugula Pesto, Chestnut Crumbs, Focaccia

POTATOES & SAUSAGE

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

ARUGULA & PEAR SALAD

Baby Arugula, Endive, Bartlett Pears Candied Pecans, Balsamic Honey Sherry Vinaigrette, Shaved Midnight Aged Goat Cheese

Entrée Your guests will select their entree the day of the event

FILET MIGNON SANDWICH

Sliced Filet Mignon, Toasted Baguette, Mushrooms, Onions, Bordelaise and Truffle Fries

WAGYU BEEF BURGER

American Wagyu Beef, Cheddar Cheese, Lettuce, Tomato, Onion and Onion Rings

LANCASTER CHICKEN BREAST

Za'atar marinade, Israeli Cous Cous with Almonds & Raisins, Yogurt Sauce

ORGANIC SCOTTISH SALMON

Artichoke Orzo, Smoked Baby Tomato Vinaigrette

Dessert please select one dessert to be served

RAILS SIGNATURE BUTTER CAKE

Blueberry Sauce, Toasted Almonds, Whipped Mascarpone

FLOURLESS CHOCOLATE CAKE

Cherry-Orange Compote, Caramelized White Chocolate Chantilly

MINGLE & LUNCH TWO

\$ 8 2 per person, includes the lunch menu below

Served for 30 minutes prior to lunch service

- Passed Hors d'oeuvres for 30 minutes

WAGYU BEEF SLIDERS Caramelized Onions, Fontina Cheese, Truffle Aioli

BUTTERNUT SQUASH & FONTINA ARANCINI Honey Lemon Drizzle

COCONUT GULF SHRIMP Sweet Thai Chili Sauce

CHICKEN EMPANADAS Pico de Gallo

LUNCHEON MENU TWO

\$ 6 4 per person

Includes coffee, hot tea, iced tea, lemonade and soda

Appetizers sshared at the table

FIG & BLEU FLATBREAD

Figs, Gorgonzola, Caramelized Onions, Arugula, Balsamic Reduction

FIVE CHEESE MAC DADDY

Sautéed Mushrooms, Onions, Braised Short Rib

DOUBLE CUT PEPPER & MAPLE GLAZED BERKSHIRE BACON

Salad please pre-select one to be served to all guests

- BABY KALE SALAD

Gorgonzola, Roasted Butternut Squash, Cranberry-Pumpkin Seed Granola, Sliced Apples, Champagne Vinaigrette

- CAESAR SALAD Baby Gem, Parmesan Crouton Crumble

Entrée Your guests will select their entree the day of the event

8 oz. FILET MIGNON + \$12 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, Red Onion and Handmade Onion Rings

LANCASTER CHICKEN BREAST

Za'atar marinade, Israeli Cous Cous with Almonds & Raisins, Yogurt Sauce

ORGANIC SCOTTISH SALMON

Artichoke Orzo, Smoked Baby Tomato Vinaigrette

Dessert please select one dessert to be served

RAILS SIGNATURE BUTTER CAKE

Blueberry Sauce, Toasted Almonds, Whipped Mascarpone

FLOURLESS CHOCOLATE CAKE

Cherry-Orange Compote, Caramelized White Chocolate Chantilly



MINGLE & DINNER

Served for 45 minutes prior to dinner service

\$ 1 2 9 per person including the dinner menu below

~ Passed Hors d'oeuvres

PAN SEARED LAMB LOLLIPOPS Rosemary, Dijon

WAGYU BEEF SLIDERS Fontina, Truffle Aioli

GULF SHRIMP TEMPURA Japanese Mayo

WILD MUSHROOM CROSTINI with GOAT CHEESE

BUTTERNUT SQUASH & FONTINA ARANCINI

RUSTIC ANTIPASTI BOARD

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

GRILLED VEGETABLE BOARD

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

DINNER MENU ONE

\$ 8 9 per person

Appetizer shared at the tables

POINT JUDITH CALAMARI FRITTI Zucchini, Calabrian Chili Aioli

BURRATA Apple-Fennel Puree, Chestnut-Arugula Pesto, Chestnut Crumbs, House made Focaccia

POTATOES & SAUSAGE Warm YukonGold Potatoes, Red Onion, Sweet Italian Sausage, Sherry Vinaigrette

Salad please pre-select one to be served to all guests

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

CAESAR SALAD Baby Gem, Parmesan Crouton Crumble

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 Mushroom Bread Pudding, Onion Marmalade, Cabernet Demi

LANCASTER CHICKEN BREAST Za'atar marinade, Israeli Cous Cous with Almonds & Raisins, Yogurt Sauce

ORGANIC SCOTTISH SALMON Artichoke Orzo, SmokedBaby Tomato Vinaigrette

Sides shared at the table

Sautéed Spinach

Mashed Potatoes

Dessert please pre-select one to be served to all guests

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

MINGLE & DINNER

Served for 45 minutes prior to dinner service

\$ 1 3 9 per person including the dinner menu below

~ Passed Hors d'oeuvres

PAN SEARED LAMB LOLLIPOPS Rosemary, Dijon

WAGYU BEEF SLIDERS Fontina, Truffle Aioli

GULF SHRIMP TEMPURA Japanese Mayo

WILD MUSHROOM CROSTINI with GOAT CHEESE

BUTTERNUT SQUASH & FONTINA ARANCINI

RUSTIC ANTIPASTI BOARD

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

GRILLED VEGETABLE BOARD

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

RAILS DINNER MENU TWO

\$ 9 9 per person

Appetizer shared at the table

POINT JUDITH CALAMARI FRITTI Zucchini, Calabrian Chili Aioli

BURRATA Apple-Fennel Puree, Chestnut-Arugula Pesto, Chestnut Crumbs, House made Focaccia

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

Salad please pre-select one to be served to all guests

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

Cheese CAESAR SALAD Baby Gem, Parmesan Crouton Crumble

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 Za'atar marinade, Israeli Cous Cous with Almonds & Raisins, Yogurt Sauce

ORGANIC SCOTTISH SALMON Artichoke Orzo, Smoked Baby Tomato Vinaigrette

Sides shared at the table

Grilled Asparagus, Shaved Grana Padano

Forest Mushrooms, Shallots and Thyme

Mashed Potatoes

Lobster Mac-n-Cheese + \$27 per order

Dessert please pre-select one to be served to all guests

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

MINGLE & DINNER

Served for 30 minutes prior to dinner service

\$ 179 per person including the dinner menu below

~ Passed Hors d'oeuvres

PAN SEARED LAMB LOLLIPOPS *Rosemary, Dijon*

WAGYU BEEF SLIDERS *Fontina, Truffle Aioli*

GULF SHRIMP TEMPURA *Japanese Mayo*

WILD MUSHROOM CROSTINI with GOAT CHEESE

BUTTERNUT SQUASH & FONTINA ARANCINI

RUSTIC ANTIPASTI BOARD

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

GRILLED VEGETABLE BOARD

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

RAILS DINNER MENU THREE

\$ 139 per person

Appetizer shared at the table

DOUBLE CUT PEPPER & MAPLE GLAZED BERKSHIRE BACON

MAINE LOBSTER CROQUETTES Roasted Garlic Aioli

PORCINI STUFFED GNOCCHI Pork Belly, Delicata Squash, Brown Butter Cream Sauce, Sage Oil

Salad please pre-select one

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

Bleu CAESAR SALAD Baby Gem, Parmesan Crouton Crumble

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

20 oz. 28 DAY DRY AGED COWBOY STEAK & CRABCAKE STUFFED SHRIMP

14 oz. BONE-IN FILET MIGNON OSCAR STYLE

CHILEAN SEA BASS Bok Choy, Shitake, Lemongrass Broth

LANCASTER CHICKEN BREAST Z'atar marinade, Israeli Cous Cous with Almonds & Raisins, Yogurt Sauce

Sides shared at the table

Grilled Asparagus, Shaved Grana Padano, Black Truffle Sea Salt

Roasted Brussels Sprouts, Speck, Apricot Compote

Mushrooms, Shallots and Thyme

Lobster Mac-n-Cheese + \$27 per order

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

\$ 1 4 6 per person

STATIONARY DISPLAYS

RUSTIC ANTIPASTI BOARD

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

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

JUMBO POACHED GULF SHRIMP and OYSTERS

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
Parker House Rolls



PASSED APPETIZERS

Passed for 45 minutes

WAGYU BEEF SLIDERS *Fontina, Truffle Aioli*

PAN SEARED LAMB LOLLIPOPS *Rosemary, Dijon*

MAINE LOBSTER CROQUETTES *Roasted Garlic Aioli*

SEARED SEA SCALLOPS *Smoked Bacon, Maple Glaze*

MUSHROOM CROSTINI with HERBED GOAT CHEESE

SERVING DISHES

Served for up to 2 hours

TRUFFLED CHICKEN GEMELLI

Wild Mushrooms, Zucchini, Parmesan Truffle Cream

HUNTER STYLE CHICKEN

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

SHORT RIB MAC-N-CHEESE

Caramelized Onions & Wild Mushrooms

ORGANIC SCOTTISH SALMON

Fire Roasted Corn and Tomato Salsa,
Habanero Lime Cream Sauce

- or -

CHILEAN SEA BASS + \$ 20 per person

Bok Choy, Shitake, Lemongrass Broth

HARVEST SALAD

Baby Kale, Gorgonzola Cheese Crumbles, Roasted
Butternut Squash, Cranberry-Pumpkin Seed
Granola, Sliced Apples, Blood Orange Vinaigrette

PASSED MINI DESSERTS + \$ 10 per person

Chef's choice of assorted mini desserts

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

\$36 per dozen

Carrot
Lemon
Chocolate
Vanilla



CHOCOLATE CHIP COOKIES & MILK SHOOTERS

\$36 per dozen

Served with Chocolate Milk and Whole Milk

RUSTIC SEMI NAKED CAKE



A classic rustic cake with no or lightly frosted & decorated with fresh flowers and a topper - provided by the party host.

\$6 per serving

BESPOKE TABLESCAPE CAKE



On trend for 2025 is Pastry Chef Lyndsey's ten layer statement cake decorated with fresh flowers provided by the party host.

\$8.00 per serving

WINE & SPIRITS

A. CONSUMPTION BAR

The full assortment of liquor, wine and sprits on our bar are offered.

Each drink ordered is entered into a running tab that will be added to your final event bill.

B. LIMITED CONSUMPTION BAR

A limited selection based individual drink cost.

Each drink ordered is entered into a running tab that will be added to your final event bill.

Select a package from below:

BEER & WINE *no more than \$16 per drink*

Imported and Domestic Beers, House Reds, House Whites, *Prosecco*, *Soft Drinks*, *Specialty Coffees*

STANDARD, *no more than \$16 per drink* -----

<i>Titos Vodka</i>	<i>Elijah Craig Bourbon</i>	<i>Red and White Sangria</i>
<i>Tanqueray Gin</i>	<i>Don Julio Silver Tequila</i>	<i>LaMarca Prosecco</i>
<i>Johnny Walker Black Scotch</i>	<i>Captain Morgan Rum</i>	<i>Imported and Domestic Beers</i>
	<i>House Reds & Whites</i>	<i>Soft Drinks, Specialty Coffees</i>

PREMIUM, *no more than \$18 per drink* -----

<i>Kettle One Vodka Bombay</i>	<i>Whistle Pig Rye</i>	<i>House Reds, Whites, Prosecco</i>
<i>Sapphire Gin</i>	<i>Casamigos Tequila</i>	<i>Red and White Sangria</i>
<i>Macallan 12 yr. Scotch</i>	<i>Papa Pilar Rum</i>	<i>Imported and Domestic Beers</i>
	<i>Rails Specialty Cocktails</i>	<i>Soft Drinks, Specialty Coffees</i>

SUPER, *no more than \$22 per drink* -----

<i>Grey Goose Vodka</i>	<i>Bookers Bourbon</i>	<i>House Reds & Whites, Prosecco</i>
<i>Hendricks Gin</i>	<i>Clase Azul Plata Tequila</i>	<i>Red and White Sangria</i>
<i>Oban 14 yr. Scotch</i>	<i>Papa Pilar Rum</i>	<i>Moet & Chandon Champagne</i>
	<i>Rails Specialty Cocktails</i>	<i>Imported and Domestic Beers</i>
		<i>Soft Drinks, Specialty Coffees</i>



SIGNATURE COCKTAILS

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. Select from our cocktail list.

MOCKTAILS

A full selection of non-alcoholic 'mocktails' mixed by your bartender that changes seasonally.

BRUNCH COCKTAILS \$10 per drink

Red & White Sangria, Mimosa, Bellini & Bloody Mary

Absolutely NO shots & double pours during private events.

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)

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.



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.

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 (6 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.

Please inform us of any dietary requirements you or your guests may have so we can ensure everyone enjoys the meal.

GUEST COUNTS

The final guest count is due (10) 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. Please do not stand on our chairs, a step stool will be provided when asked.

* 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.

* Confetti, Glitter, Sparklers - 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, checks are not accepted.