

PRIVATE DINING

Rails is the perfect venue for your next event





RAFTERS LOUNGE

Rails Steakhouse is located in Morris County
in the heart of Montville Township and
ranks among the top 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
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973.487.6633 cell / text 973.335.0006 restaurant



MOSAIC ROOM

MENUS

SIT DOWN BRUNCH

BUFFET BRUNCH

LUNCH

DINNER

TWO-HOUR MINGLE

RAILS SIGNATURE COCKTAIL PARTY

DESSERT

WINE & SPIRITS

FREQUENTLY ASKED QUESTIONS

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STEAKHOUSE VIRTUAL TOUR >

Best with GOOGLE Chrome



ROOM PHOTOS >

Double tap any photo to see each room.



EVENT VIDEO >

Reckitt Holiday Cocktail Party



EVENT VIDEO >

Toyota Corporate Cocktail Party in the Rafter's Lounge



MINGLE & SIT- DOWN BRUNCH

\$82 per person including the menu below

30 minutes to mingle while guests arrive. It's time to meet and greet, have a drink and start conversations before sitting 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

DELICATA SQUASH & FONTINA ARANCINI Honey Lemon Drizzle

COCONUT GULF SHRIMP Sweet Thai Chili Sauce

WARM APPLE & PEAR MINI PASTRY

SIT- DOWN BRUNCH

\$68 per person

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

Appetizers for sharing 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

HARVEST SALAD

Baby Kale, Candied Pecans, Roasted Delicata Squash, Apples, Gorgonzola, Pickled Pomegranate Seeds, Apple Cider-Honey Vinaigrette

Entrée choices

SPINACH & FONTINA QUICHE Served with Grilled Asparagus

RICOTTA STUFFED ALMOND CROISSANT FRENCH TOAST

Mixed Berry Compote

10 OZ. FLAT IRON STEAK

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

Fresh Berry Sauce, Toasted Almonds, Whipped Mascarpone

WARM APPLE CIDER DONUT BREAD PUDDING

Apple Cider Donuts, Brioche Bread, Spiced Apple Cider Custard, Caramel Sauce, Whipped Cream

FRESH SLICED FRUIT, MELON & BERRIES PLATTERS

Mint Syrup

MINGLE & BRUNCH BUFFET

\$82 per person including the menu below

- Passed Hors d'oeuvres for 30 minutes

WAGYU BEEF SLIDERS Caramelized Onions, Fontina Cheese, Truffle Aioli

DELICATA SQUASH & FONTINA ARANCINI Honey Lemon Drizzle

COCONUT GULF SHRIMP Sweet Thai Chili Sauce

WARM APPLE & PEAR MINI PASTRY

BUFFET BRUNCH

\$68 per person

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

COUNTRY-STYLE SCRAMBLED EGGS

Cheddar Red Bell Pepper, Onions,

Yukon Gold Potatoes, Italian Fennel 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

CHEFS WAFFLE or OMELETTE STATION

CHICKEN MARSALA

Wild Mushrooms, Marsala, Sherry, Basil Pesto

WARM MEDITERRANEAN PASTA

Artichoke Hearts, Sun Dried Tomatoes, Kalamata Olives, Capers, Arugula, Scallion, Parsley, Parmesan, Basil Pesto

SHORT RIB MAC-N-CHEESE

Caramelized Onion

BEET & GOAT CHEESE SALAD

Candied Hazelnuts, Pears, Midnight Moon Aged Goat Cheese, Serrano-Cherry Vinaigrette

RAILS SIMPLE SALAD

Mixed Greens, Carrot & Fennel Ribbons, Baby Tomatoes, Champagne Vinaigrette



MINGLE & LUNCH ONE

\$79 per person including the menu below

30 minutes to mingle while guests arrive. It's time to meet and greet, have a drink and start conversations before sitting 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

DELICATA SQUASH & FONTINA ARANCINI Honey Lemon Drizzle

COCONUT GULF SHRIMP Sweet Thai Chili Sauce

WARM APPLE & PEAR MINI PASTRY

LUNCHEON MENU ONE

\$69 per person

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

Appetizers for sharing at the table

BURRATA

Charred Tomato Relish, Kalamata Olive Crumbs, Basil Oil, Lollo Rosso, House Made Focaccia

POTATOES & SAUSAGE

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

BEET & GOAT CHEESE SALAD

Baby Arugula, Endive, Golden Beets, Pears, Candied Hazelnuts, Midnight Moon Aged Goat Cheese, Serrano-Cherry Vinaigrette

Entrée choices

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

Sweet Potato Hash, Green Beans, Hot Honey Drizzle, Chicken Jus

ORGANIC SCOTTISH SALMON

Beluga Lentils, Nueske Bacon, Swiss Chard, Red Wine Sauce

Dessert, please select one dessert to be served to all guests

RAILS SIGNATURE BUTTER CAKE

Fresh Berry Sauce, Toasted Almonds, Whipped Mascarpone

WARM APPLE CIDER DONUT BREAD PUDDING

Apple Cider Donuts, Brioche Bread, Spiced Apple Cider Custard, Caramel Sauce, Whipped Cream

MINGLE & LUNCH TWO

\$89 per person including the menu below

- Passed Hors d'oeuvres for 30 minutes

WAGYU BEEF SLIDERS Caramelized Onions, Fontina Cheese, Truffle Aioli

DELICATA SQUASH & FONTINA ARANCINI Honey Lemon Drizzle

COCONUT GULF SHRIMP Sweet Thai Chili Sauce

CHICKEN EMPANADAS Pico de Gallo

LUNCHEON MENU TWO

\$78 per person

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

Appetizers for sharing at the table

MELANZANE FLATBREAD

Fried Eggplant, San Marzano Tomatoes, Stracciatella, Basil Pesto

DOUBLE CUT PEPPER & MAPLE GLAZED BERKSHIRE BACON

FIVE CHEESE MAC-DADDY

Sautéed Mushrooms, Onions, Braised Short Rib

Salad please select one to be served to all guests

BEET & GOAT CHEESE

Baby Arugula, Endive, Golden Beets, Bartlett Pears, Candied Pecans, Balsamic-Honey Sherry Vinaigrette

HARVEST

Baby Kale, Candied Pecans, Delicata Squash, Apples, Gorgonzola, Pickled Pomegranate Seeds,
Apple Cider-Honey Vinaigrette

Entrée choices

10 oz FLAT IRON STEAK or optional 8 oz. FILET MIGNON + \$12 when the filet mignon 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

WAGYU BEEF BURGER

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

LANCASTER CHICKEN BREAST

Sweet Potato Hash, Green Beans, Hot Honey Drizzle, Chicken Jus

ORGANIC SCOTTISH SALMON

Beluga Lentils, Nueske Bacon, Swiss Chard, Red Wine Sauce

Dessert, please select one dessert to be served to all guests

PECAN PRALINE CHEESECAKE

Classic Cheesecake Filling, Graham Cracker Crust, Pecan Praline Topping, Maple Whipped Cream

WARM APPLE CIDER DONUT BREAD PUDDING

Apple Cider Donuts, Brioche Bread, Spiced Apple Cider Custard, Caramel Sauce, Whipped Cream



MINGLE & DINNER

\$129 per person including the dinner menu below

- Passed Hors d'oeuvres for 30 minutes

PAN SEARED LAMB LOLLIPOPS Rosemary, Dijon

WAGYU BEEF SLIDERS Fontina, Truffle Aioli

LOBSTER FRITTER

Maine Lobster, Corn, Zucchini, Peppers, Lemon Aioli

SAUSAGE STUFFED MUSHROOMS

Cremini, Sweet Italian Sausage, Fontina, Fresh Herbs

DELICATA SQUASH & FONTINA ARANCINI

RUSTIC ANTIPASTI BOARD

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

GRILLED VEGETABLE BOARD

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

DINNER MENU ONE

\$95 per person

Appetizers for sharing at the table

POINT JUDITH CALAMARI FRITTI Zucchini, Calabrian Chili Aioli

BURRATA Charred Tomato Relish, Kalamata Olives Crumbs, Basil Oil, Lollo Rosso, House Made Focaccia

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

Salad please select one to be served to all guests

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

HARVEST

Baby Kale, Candied Pecans, Delicata Squash, Apples, Gorgonzola, Pickled Pomegranate Seeds, Apple Cider-Honey Vinaigrette

SIMPLE Mixed Greens, Carrot & Fennel Ribbons, Baby Tomatoes, Champagne Vinaigrette

Entrée choices

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

8 oz. FILET MIGNON

BRAISED SHORT RIBS OF BEEF Parmesan Risotto Cake, Onion Marmalade, Red Wine Sauce

LANCASTER CHICKEN BREAST Sweet Potato Hash, Green Beans, Hot Honey Drizzle, Chicken Jus

PORCINI RISOTTO Porcini Mushrooms, Parmesan, Sage Oil

Sides shared at the table

Sautéed Spinach

Mashed Potatoes

Dessert, please select one dessert to be served to all guests

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

WARM APPLE CIDER DONUT BREAD PUDDING

Apple Cider Donuts, Brioche Bread, Spiced Apple Cider Custard, Caramel Sauce, Whipped Cream

PECAN PRALINE CHEESECAKE

Classic Cheesecake Filling, Graham Cracker Crust, Pecan Praline Topping, Maple Whipped Cream

MINGLE & DINNER

- Passed Hors d'oeuvres for 30 minutes

\$149 per person including the dinner menu below

PAN SEARED LAMB LOLLIPOPS Rosemary, Dijon
WAGYU BEEF SLIDERS Fontina, Truffle Aioli
LOBSTER FRITTER
Maine Lobster, Corn, Zucchini, Peppers, Lemon Aioli
SAUSAGE STUFFED MUSHROOMS
Cremini, Sweet Italian Sausage, Fontina, Fresh Herbs
DELICATA 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 TWO

\$119 per person

Appetizers for sharing at the table

POINT JUDITH CALAMARI FRITTI Zucchini, Calabrian Chili Aioli
BURRATA Charred Tomato Relish, Kalamata Olives Crumbs, Basil Oil, Lollo Rosso, House Made Focaccia
TUNA TARTARE Hand cut Ahi, Avocado Mousse, Ponzu, Wonton

Salad please select one to be served to all guests

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

HARVEST

Baby Kale, Candied Pecans, Delicata Squash, Apples, Gorgonzola, Pickled Pomegranate Seeds,
Apple Cider-Honey Vinaigrette

SIMPLE Mixed Greens, Carrot & Fennel Ribbons, Baby Tomatoes, Champagne Vinaigrette

Entrée choices

16 oz. 28 DAY DRY AGED NY STRIP STEAK

20 oz. 28 DAY DRY AGED COWBOY RIBEYE STEAK

12 oz. FILET MIGNON

LANCASTER CHICKEN BREAST Sweet Potato Hash, Green Beans, Hot Honey Drizzle, Chicken Jus

ORGANIC SCOTTISH SALMON Beluga Lentils, Nueske Bacon, Swiss Chard, Red Wine Sauce

Optional Steak add on: Two Crab Cake Stuffed Gulf Shrimp 20
Crab Cake Stuffed Maine Lobster Tail 42
Maine Lobster Tail 26

Sides shared at the table

Grilled Asparagus, Shaved Grana Padano Forest Mushrooms, Shallots and Thyme
Mashed Potatoes Smoke Gouda & Bacon Mac-n-Cheese

Dessert, please select one dessert to be served to all guests

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

WARM APPLE CIDER DONUT BREAD PUDDING

Apple Cider Donuts, Brioche Bread, Spiced Apple Cider Custard, Caramel Sauce, Whipped Cream

PECAN PRALINE CHEESECAKE

Classic Cheesecake Filling, Graham Cracker Crust, Pecan Praline Topping, Maple Whipped Cream

MINGLE & DINNER

- Passed Hors d'oeuvres for 30 minutes

PAN SEARED LAMB LOLLIPOPS Rosemary, Dijon

WAGYU BEEF SLIDERS Fontina, Truffle Aioli

LOBSTER FRITTER

Maine Lobster, Corn, Zucchini, Peppers, Lemon Aioli

SAUSAGE STUFFED MUSHROOMS

Cremini, Sweet Italian Sausage, Fontina, Fresh Herbs

SONOMA MISSION FIGS

Gorgonzola, Arugula, Balsamic Glaze

\$179 per person including the dinner menu below

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 THREE

\$139 per person

Appetizers for sharing at the table

BURRATA Charred Tomato Relish, Kalamata Olives Crumbs, Basil Oil, Lollo Rosso, House Made Focaccia

DOUBLE CUT PEPPER & MAPLE GLAZED BERKSHIRE BACON

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

Salad please select one to be served to all guests

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

HARVEST

Baby Kale, Candied Pecans, Delicata Squash, Apples, Gorgonzola, Pickled Pomegranate Seeds, Apple Cider-Honey Vinaigrette

SIMPLE Mixed Greens, Carrot & Fennel Ribbons, Baby Tomatoes, Champagne Vinaigrette

Entrée choices

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

12 oz. BONE-IN FILET MIGNON OSCAR STYLE Crab, Asparagus, Bearnaise Sauce

BRAISED SHORT RIBS OF BEEF Parmesan Risotto Cake, Onion Marmalade, Red Wine Sauce

CHILEAN SEA BASS Lemongrass-Coconut Cream, Melted Leeks, Spicy Peanuts, Thai Basil Oil

LANCASTER CHICKEN BREAST Sweet Potato Hash, Green Beans, Hot Honey Drizzle, Chicken Jus

Sides shared at the table

Roasted Brussels Sprouts, Honey-Gochujang Sweet Chili Sauce, Roasted Pork Belly

Grilled Asparagus, Shaved Grana Padano Forest Mushrooms, Shallots and Thyme

Mashed Potatoes

Dessert, please select one dessert to be served to all guests

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

WARM APPLE CIDER DONUT BREAD PUDDING

Apple Cider Donuts, Brioche Bread, Spiced Apple Cider Custard, Caramel Sauce, Whipped Cream

PECAN PRALINE CHEESECAKE

Classic Cheesecake Filling, Graham Cracker Crust, Pecan Praline Topping, Maple Whipped Cream



THE 2-HOUR MINGLE

\$118 per person

The 2-hour Mingle — the perfect blend of energy and ease, ideal for connecting with a small group of friends, colleagues, or family over drinks, appetizers, and conversation.

DISPLAY APPETIZERS upon arrival

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

BURRATA

Charred Tomato Relish, Kalamata Olive Crumbs, Basil Oil, Lollo Rosso, House Made Focaccia

JUMBO POACHED GULF SHRIMP

Cocktail Sauce, Lemon Wedges

ASSORTED FLATBREADS

Select two

FUNGHI

Shiitake, Oyster, Caramelized Onions, Fontina, Goat Cheese

MELANZANE

Fried Eggplant, San Marzano Tomatoes, Stracciatella, Basil Pesto

MARGHERITA

San Marzano Tomatoes, Fresh Mozzarella, Garden Basil

PROSCIUTTO

Prosciutto de Parma, Mozzarella, Baby Arugula, Balsamic Glaze

PASSED APPETIZERS

Passed for 30 minutes

WAGYU BEEF SLIDERS Fontina, Truffle Aioli

COCONUT SHRIMP Thai Chili Sauce

SAUSAGE STUFFED MUSHROOMS

Cremini, Sweet Italian Sausage, Fontina, Fresh Herbs

WILD MUSHROOM & LEEK CROQUETTES

Roasted Garlic Aioli

CRAB CAKE BLT SLIDERS Remoulade

CARVING STATION

Select one to be carved for 1 hour

CERTIFIED ANGUS BEEF NY STRIP

-or-

WHOLE ROASTED TENDERLOIN of BEEF

Served with

HORSERADISH CREAM & BORDELAISE SAUCE

SAUTÉED ONIONS AND MUSHROOMS

PARKER HOUSE ROLLS

SMOKED GOUDA & BACON MAC-N-CHEESE

ROASTED YUKON GOLD POTATOES Fresh herbs

HARVEST SALAD

Baby Kale, Candied Pecans, Delicata Squash, Apples, Gorgonzola, Pickled Pomegranate Seeds, Apple Cider-Honey Vinaigrette

LIITLE GEM CAESAR SALAD

Parmesan Crouton Crumble, Applewood Bacon, Cracked Pepper

DESSERT

Chef's selection of house made mini pastries

RAILS SIGNATURE COCKTAIL PARTY

\$149 per person

We love a cocktail party for its lively mix of conversation, music, and style — a perfect blend of elegance and ease. Its where great drinks meet great company, and every moment feels effortlessly social.

DISPLAY APPETIZERS upon arrival

JUMBO POACHED GULF SHRIMP

Cocktail Sauce, Lemon Wedges

RUSTIC ANTIPASTI BOARD

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

HEIRLOOM TOMATO CAPRESE

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

GRILLED VEGETABLE BOARD

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

CARVING STATION

Select one

28 DAY DRY AGED PRIME NY STRIP

-or-

WHOLE ROASTED TENDERLOIN of BEEF

Served with

HORSERADISH CREAM & BORDELAISE SAUCE

SAUTÉED ONIONS AND MUSHROOMS

YUKON GOLD POTATOES FRESH HERBS

SAUTÉED GARLIC GREEN BEANS

PARKER HOUSE ROLLS

ADD A STATION

CUBANO

Traditional Cubanos pressed to order
+ 15 per person

DESSERT

Chef's selection of house made mini pastries

- or -

Assorted Cookies
+ 12 per person

PASSED APPETIZERS

Passed for 45 minutes

PAN SEARED LAMB LOLLIPOPS Rosemary, Dijon

WAGYU BEEF SLIDERS Fontina, Truffle Aioli

LOBSTER FRITTER

Maine Lobster, Corn, Zucchini, Peppers, Lemon Aioli

SAUSAGE STUFFED MUSHROOMS

Cremeni, Sweet Italian Sausage, Fontina, Fresh Herbs

BRASED BEEF SHORT RIB SLIDERS

Onion Marmalade, Bordelaise Sauce

SERVING DISHES

Served for up to 2 hours

ROASTED BUTTERNUT SQUASH RAVIOLI

Basil Pesto, Toasted Pine Nuts

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

Beluga Lentils, Nueske Bacon, Swiss Chard, Red Wine Sauce

- or -

CHILEAN SEA BASS + 20 per person

Lemongrass-Coconut Cream, Melted Leeks, Spicy Peanuts, Thai Basil Oil

HARVEST SALAD

Baby Kale, Candied Pecans, Delicata Squash, Apples, Gorgonzola, Pickled Pomegranate Seeds, Apple Cider-Honey Vinaigrette

LITTLE GEM CAESAR SALAD

Parmesan Crouton Crumble, Applewood Bacon, Cracked Pepper

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 or COMPLETELY NAKED CAKE

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

\$6.00 per serving



TABLESCAPE CAKE

On trend for 2026 is Pastry Chef Lyndsey's ten-layer statement cake decorated with fresh flowers -provided by the party host.

\$10.00 per serving

WINE & SPIRITS

A. FULL CONSUMPTION BAR

The full assortment of liquor, wine and spirits 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 of drinks based on brand and individual drink cost.

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

BEER & WINE includes all beer, and wines by the glass capped at \$16

STANDARD includes all drinks capped at \$16

Titos Vodka
Tanqueray Gin
Johnny Walker Black Scotch

Elijah Craig Bourbon
Don Julio Silver Tequila Captain
Morgan Rum
House Reds & Whites

Red and White Sangria
LaMarca Prosecco
Imported and Domestic Beers Soft
Drinks & Specialty Coffees

PREMIUM includes all drinks capped at \$18

Kettle One Vodka
Bombay Sapphire Gin
Macallan 12 yr. Scotch

Whistle Pig Rye
Casamigos Tequila
Papa Pilar Rum
Rails Specialty Cocktails

House Reds & White Wines, La Marca Prosecco
Red and White Sangria
Imported and Domestic Beers
Soft Drinks & Specialty Coffees

SUPER includes all drinks capped at \$22

Grey Goose Vodka
Hendricks Gin
Oban 14 yr. Scotch

Bookers Bourbon
Clase Azul Plata Tequila
Papa Pilar Rum
Rails Specialty Cocktails

House Reds & White Wines
Red and White Sangria
LaMarca Prosecco
Imported and Domestic Beers
Soft Drinks & Specialty Coffees

SIGNATURE COCKTAILS

With clever names and seasonal flavors, a Signature Cocktail can be added to any bar and might just be the personal touch you're looking for. Select from our seasonal cocktail list.

LUNCH & BRUNCH SPECIALTY COCKTAILS \$13 per drink

PASSIONFRUIT MOJITO

Muddled Mint & Lime, Passionfruit Puree, Bacardi Rum

ESPRESSO MARTINI

Absolut Vanilla, Kahlua, Espresso

ITALIAN MARGARITA

Unazul Tequila, Amaretto, Lime Juice, Orange Juice

CHOCOLATE MARTINI

Absolut Vanilla Vodka, crème de Cacao, Mozart Liqueur, Cream

APEROL SPRITZ

Aperol, Champagne, Club Soda

LEMON DROP

Absolut Vodka, Triple Sec, Lemon Juice

CORSET

Absolut Vanilla Vodka, Passionfruit Puree, Lime Juice

HOLIDAY MIMOSA

Titos Vodka, Cranberry, Prosecco, Lime Juice, Rosemary

MOCKTAILS

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

Standard single pours are served for all private events. Shots and double pours are not available



FREQUENTLY ASKED QUESTIONS

MAKING A PRIVATE RESERVATION

Reservations are tentative until a deposit is paid, and the agreement is signed and returned.

Rails Steakhouse reserves the right to cancel any tentative reservation before completing this process.

MINIMUM SPEND

We are pleased to offer our private dining spaces with no room rental fee. Instead, each space has a food and beverage minimum, which simply means that your group's selections (such as cocktails, wine, entrees etc.) must total at least that minimum amount.

As long as your food and beverage total meets the minimum, there is no additional charge for the room. Should the total fall short, the difference is applied to meet the minimum.

This allows the room to be reserved exclusively for your group while providing complete flexibility in menu choices.

FOOD & BEVERAGE PRICING

Current prices are indicated on the enclosed menus.

Food prices are per guest, should a child order an adult meal, they are charged the same as an adult. Toddlers 8 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 or wine may be brought into the restaurant to be served at an event.

MENU SELECTION

Due to our dry aging schedule, menus must be finalized and signed (8 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 or preferences you or your guests may have so we can ensure everyone enjoys their meal.

GUEST GUARANTEE

A final guest count is due ten (10) days before the event. This number will serve as your guaranteed attendance and will be used for planning and billing.

If fewer guests attend, the guaranteed number will still apply. If a final count is not provided, the originally estimated guest count will be used. The final bill will reflect either the guaranteed number or the actual attendance - whichever is higher.

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 / Balloon arches: It is the hosts responsibility to remove them within 30 minutes after the event concludes. Balloons cannot be left in the room, popped or released into the air. Failure to remove them will result in a \$250 deduction from your deposit.

Table decor: Glitter, confetti, sparklers, and open flame candles are prohibited.

Wall decor: Only Command Strips may be used on our walls.

Sparklers: Sparklers are not permitted inside the building or on the premises

Ladders may be used for decorating; however, you may not stand on tables or chairs.

Vendors: should supply their tables and equipment; hand carts or wagons are recommended for transport. Electrical outlets are available; vendors must provide UL-listed extension cords and power strips.

PAYMENT

Payment of the entire check is due upon completion of your event with cash or credit card, checks are not accepted. A 3% convenience fee is applied to all non-cash payments.

ACCESSIBILITY

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

