



STATE OF GRACE

STEPHANIE DAVIS – EVENT MANAGER

SDAVIS@ROCKETFARMRESTAURANTS.COM

TEL. 470.990.1100

PRIVATE DINING ROOM

EVENT AREA WILL BE CLOSED TO THE PUBLIC

26 guests for a seated event



Our Private Dining Room can be reserved with preset menus for parties up to 26 guests. This room is located on our main dining room floor, with curtains and doors to enclose the space for an intimate setting. A stunning chandelier above the space and an antique mirror, matched with an independent volume control system and available flat screen television, provides an enticingly enjoyable ambiance. A food and beverage minimum does apply.

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OYSTER BAR

EVENT AREA WILL BE CLOSED TO THE PUBLIC

35 guests for a cocktail style event



Cocktail events in the Oyster Bar Room are available with preselected hors d'oeuvres for parties up to 35 guests Monday-Thursday. Situated near the grand marble-top bar, just off the main dining room, this area creates a gorgeous reception space with large windows. A food and beverage minimum does apply.

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.

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RESTAURANT BUY-OUT

RESTAURANT WILL BE CLOSED TO THE PUBLIC

100 guests for a seated event
200 guests for a cocktail-style event

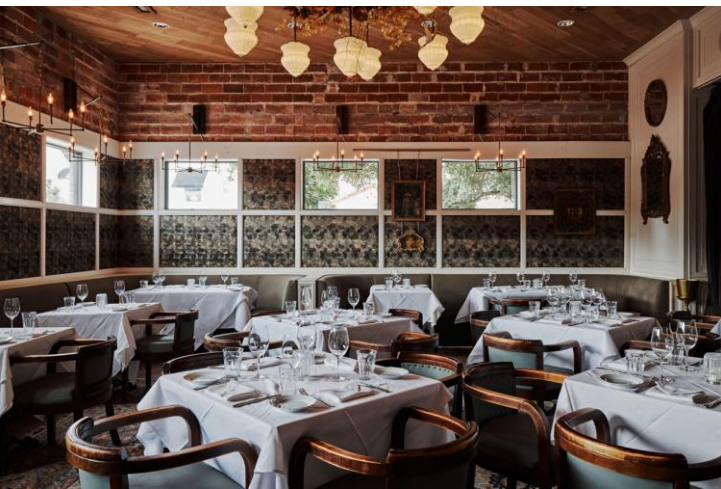
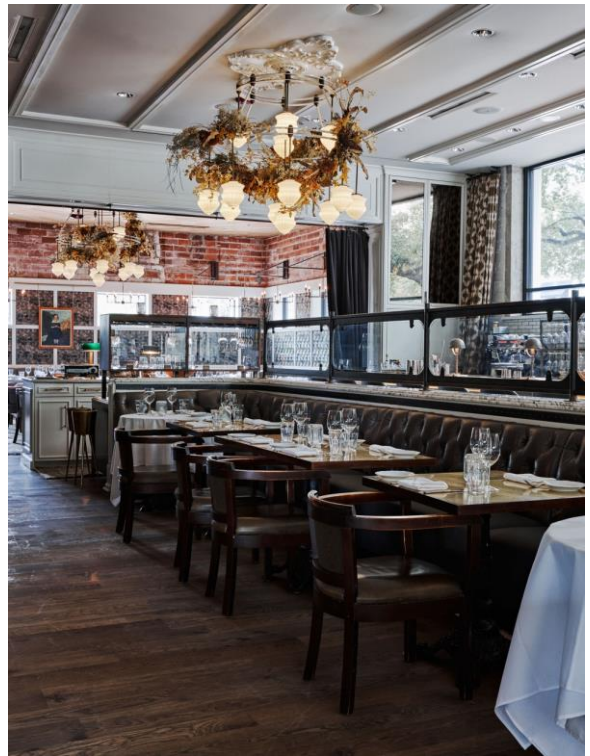


If you wish to host a private event, State of Grace can be closed to the public. A buy out of the restaurant will include: the entire dining room, bar, private dining room, and oyster bar area. We offer services for a cocktail hour with passed or stationed hors d'oeuvres, and a seated lunch, brunch, or dinner, for up to 100 guests or a reception style event for 200 guests. For buyout events, a food and beverage minimum does apply and is based upon the day and time of the week.

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.

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RESTAURANT BUY-OUT

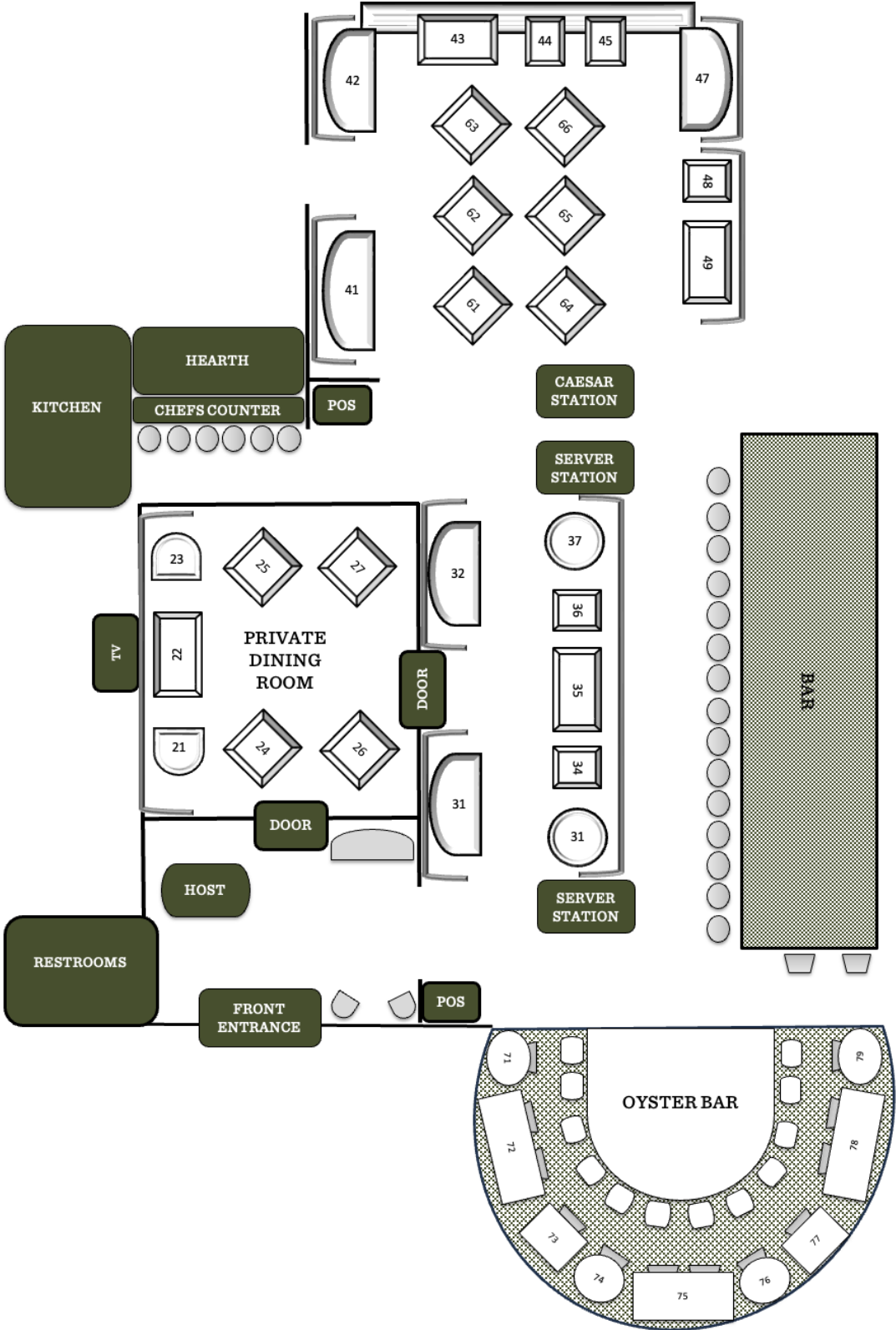


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STATE OF GRACE

FLOOR PLAN



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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 cancellation policy?

We have a 7-day cancellation 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 cancellation 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

STATE OF GRACE