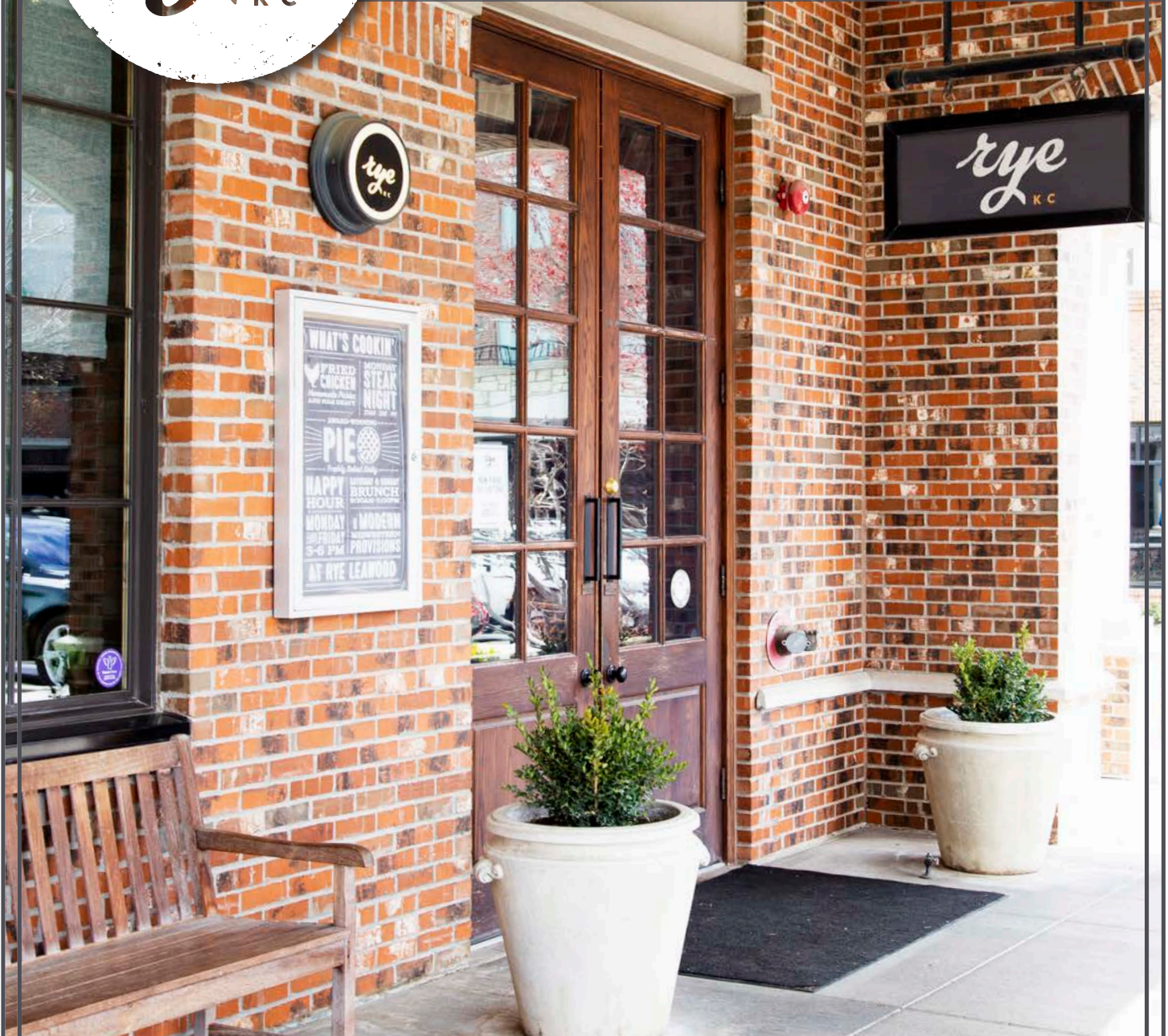




®

# RYE MISSION FARMS

10551 MISSION ROAD, LEAWOOD, KS 66206



WHAT'S COOKIN'  
 FRIED CHICKEN  
 BROWNING STEAK NIGHT  
 PIE  
 HAPPY HOUR  
 MONDAY 5-6 PM  
 MODERN BRUNCH  
 PROVISIONS  
 AT RYE LEAWOOD



## PRIVATE DINING & CATERING

EVENTS@RYEKC.COM • 913-642-5800



# ABOUT RYE

Husband-and-wife team Colby & Megan Garrelts have proudly built the Rye restaurant brand to express their love of Kansas City & the Midwest and by extension, the bountiful culinary region they call home. Rye's menu of chef-inspired comfort food reflects the couple's most cherished experiences in the kitchen & around the table. Diners are invited to pull up a chair for a spread showcasing our famous fried chicken served with homemade pickles & ham gravy, a reserve aged steak program with family-style sides including pan-roasted brussels sprouts, & glazed heirloom carrots, succulent Koji aged pork chops, shrimp & grits, and delicious pies available by the slice and whole to-go. Rye is open for lunch & dinner daily, with brunch on the weekend. The restaurants also offer a full craft bar, outdoor & private dining spaces, as well as a variety of cooking classes & special events. Rye Leawood has one large private dining space that can be broken up into two smaller rooms, the Sunflower Room & the Farmhouse Room.



# SUNFLOWER ROOM

- SEATED CAPACITY UP TO 26 PEOPLE •
- INCLUDES AN IN-ROOM BAR •



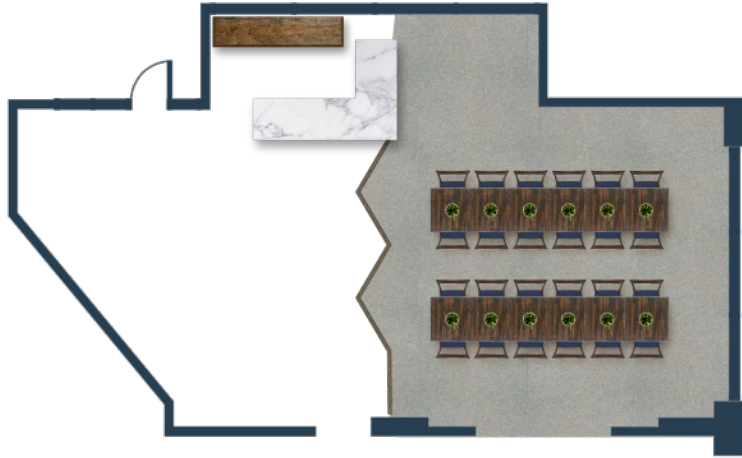
**MONDAY-FRIDAY LUNCH**  
(11:00AM - 3:00PM)

**SATURDAY & SUNDAY BRUNCH**  
(9:30AM - 3:00PM)

**MONDAY-SUNDAY DINNER**  
(5PM - CLOSE)



# FARMHOUSE ROOM



- SEATED CAPACITY UP TO 45 PEOPLE •
- OVERLOOKS THE PATIO •



**MONDAY-FRIDAY LUNCH**  
(11:00AM - 3:00PM)

**SATURDAY & SUNDAY BRUNCH**  
(9:30AM - 3:00PM)

**MONDAY-SUNDAY DINNER**  
(5PM - CLOSE)



# COMBINED ROOMS

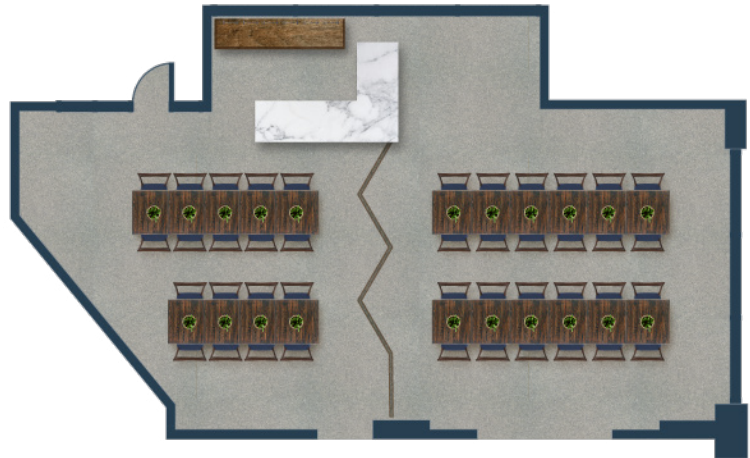
- SEATED CAPACITY UP TO 80 PEOPLE •
- AMENITIES OF BOTH ROOMS •



MONDAY-FRIDAY LUNCH  
(11:00AM - 3:00PM)

SATURDAY & SUNDAY BRUNCH  
(9:30AM - 3:00PM)

MONDAY-SUNDAY DINNER  
(5PM - CLOSE)







# LEAWOOD BAR OPTIONS

For events with liquor offerings to guests, all alcoholic beverages are charged by consumption. While the restaurant does not have specific bar packages with set per-person pricing available for events, we do offer the following options to help guide you with your decision. When choosing to offer pre-selected beverage options our event planner will provide you with the most current beer, wine, and cocktail lists to make selections.

## #1

### OPEN BAR, NO RESTRICTIONS

Guests may order any beverage from the beer, wine & cocktail lists.

## #4

### BEER & WINE ONLY

Guests may order beer & wine by-the-glass from the beverage menus and/or pre-selected wine by-the-bottle the host has chosen from our list.

## #2

### LIMITED BAR

Guests may order beer, 6 oz. glasses of wine, Rye Original Cocktails, and well mixed drinks & cocktails.

## #5

### CASH BAR

Guests may order beverages on their own tabs. All beverages provided by the host will be included options only.

## #3

### PRE-SELECTED BAR

Guests may order beer, wine & cocktails from pre-selected items the host has chosen from our lists. Recommended pre-selected items to include, but not limited to: (1) Sparkling/Champagne, (1) White Wine, (2) Red Wines, (3) Beer, and (1-3) Rye Original Cocktails.

## #6

### BRUNCH BAR UPGRADES

Ask us about Champagne & Mimosa Bar, Bloody Mary Bar, or Fresh Squeezed Juice Bar

*Please note all beverage options are subject to availability & seasonality and pricing may change at any time. Bar options are also subject to relevant service fees & taxes.*





# LEAWOOD APPETIZER OPTIONS

## APPETIZERS

### GARDEN VEGETABLES

with Buttermilk Herb Dip

### WHIPPED GOAT CHEESE

Honey, Herbs, Grilled Rustic Bread

### DEVILED FREE-RANGE EGGS

with Fresh Horseradish

### ARANCINI

with House-Made Sauce

### SHRIMP COCKTAIL

House-Made Cocktail Sauce, Lemon Wedges

### SEASONAL CROSTINI

Ask the Event Manager for Current Selection

### PIMENTO CHEESE DIP

with Crostini

### SMOKED SALMON DIP

with Crostini

### RYE MEAT & CHEESE BOARD

Assorted House Made & Cured Meats, Selection of Cheeses, Caramelized Onions, Whole Grain Mustard, Dill Pickles, Crostini +\$5 per person

### BBQ MEATBALLS

Smoked Pork & Beef, House BBQ Glaze

### BLUE CRAB HUSH PUPPIES

with Spicy Aioli

### HOT CHICKEN WINGS

with Blue Cheese Dressing

### PULLED PORK SLIDERS

Coleslaw & Rye BBQ Sauce +\$5 per person

## APPETIZERS

To Accompany Any Meal Option

2 choices \$20 · 3 choices \$25

## HORS D'OEUVRES

Designed for Parties Without a Seated Dinner

4 choices \$40 · 5 choices \$48

## CUSTOM PASSED APPETIZERS

Available by Request for an Additional Fee

Desserts are Available By-The-Dozen

for Parties with Hors D'oeuvres



PRICES SUBJECT TO CHANGE.  
PRICES DO NOT INCLUDE RELEVANT  
SERVICE CHARGES & TAXES.





# LEAWOOD PLATED LUNCH OPTIONS

We offer plated lunch menus with two- or three-course options to create the perfect meal for your event. Our Event Manager will work with you to complete your event by adding an appetizer option, bar option, and/or a specialty dessert. For groups of 45+, guests are required to select their entrées in advance.

## SALAD *Please select one*

### RYE HOUSE SALAD

Garden Greens, Goat Cheese, Croutons, Radish, Shallot, Fennel, Sherry Vinaigrette

### WEDGE SALAD

Iceberg, Maytag Blue Cheese, Hard Boiled Egg, Tomato, Bacon, Buttermilk Dressing

### CAESAR SALAD

Romaine, Parmesan, Anchovy Dressing, Croutons

## RYE LUNCH

2-COURSE \$50 · 3-COURSE \$60

### ENTREE *Please select three*

#### ROASTED POTATO GNOCCHI

Seasonal Vegetable, Garlic Cream

#### PAN ROASTED SALMON

Wild Rice, Fennel, Carrot, Celery, Lemon Dressing

#### SHRIMP & GRITS

Pulled Pork, Anson Mills Corn Grits, Aged Cheddar

#### SMOKED PULLED PORK SANDWICH

BBQ Sauce, Coleslaw, Fries, Pickles

#### FRIED CHICKEN

Sour Cream Mashed Potatoes, Ham Gravy

#### HANGER STEAK

Sour Cream Mashed Potatoes, Seasonal Vegetable

## DESSERT

SELECT ONE PIE FLAVOR BY THE SLICE

### RYE PIE FAVORITES:

Banana Cream, Lemon Meringue

### SEASONAL OPTIONS:

Ask Event Manager for Current Flavors

PRICES SUBJECT TO CHANGE. PRICES DO NOT INCLUDE RELEVANT SERVICE CHARGES & TAXES.





# LEAWOOD PLATED DINNER OPTIONS

We offer two levels of plated dinner menus to create the perfect meal for your event. Our Event Manager will work with you to complete your event by adding an appetizer option, bar option, and/or a specialty dessert.

For groups of 45+, guests are required to select their entrées in advance.

## SALAD *Please select one*

### RYE HOUSE SALAD

Garden Greens, Goat Cheese, Croutons, Radish, Shallot, Fennel, Sherry Vinaigrette

### WEDGE SALAD

Iceberg, Maytag Blue Cheese, Hard Boiled Egg, Tomato, Bacon, Buttermilk Dressing

### CAESAR SALAD

Romaine, Parmesan, Anchovy Dressing, Croutons

## TIER #1

3-COURSE DINNER · SELECT THREE · \$90

### ENTREE

#### ROASTED POTATO GNOCCHI

Seasonal Vegetable, Garlic Cream

#### PAN ROASTED SALMON

Wild Rice, Fennel, Carrot, Celery, Lemon Dressing

#### SHRIMP & GRITS

Pulled Pork, Anson Mills Corn Grits, Aged Cheddar

#### FRIED CHICKEN

Sour Cream Mashed Potatoes, Gravy

#### BEEF TENDERLOIN

Sour Cream Mashed Potatoes, Seasonal Vegetable

## TIER #2

3-COURSE DINNER · SELECT THREE · \$120

### ENTREE

#### SEASONAL FISH

Seasonal Accompaniments

#### FRIED CHICKEN

Sour Cream Mashed Potatoes, Gravy

#### BONE-IN DUROC PORK CHOP

Sour Cream Mashed Potatoes, Seasonal Vegetable

#### 14 OZ. RIBEYE STEAK

Sour Cream Mashed Potatoes, Seasonal Vegetable

#### 14 OZ. KC STRIP STEAK

Sour Cream Mashed Potatoes, Seasonal Vegetable

## DESSERT *Select one pie flavor by the slice*

### RYE FAVORITES BY THE SLICE:

Banana Cream, Lemon Meringue

### SEASONAL OPTIONS BY THE SLICE:

Ask Event Manager for Current Flavors

PRICES SUBJECT TO CHANGE. PRICES DO NOT INCLUDE RELEVANT SERVICE CHARGES & TAXES.

· BREAD & BUTTER INCLUDED ON ALL DINNER PACKAGES ·





# LEAWOOD FAMILY STYLE

2-COURSE LUNCH \$48 : 3-COURSE LUNCH \$60 : 3-COURSE DINNER \$80

## SALAD

Please select one

### RYE HOUSE SALAD

Garden Greens, Goat Cheese, Croutons, Radish, Shallot, Fennel, Sherry Vinaigrette

### WEDGE SALAD

Iceberg, Maytag Blue Cheese, Hard Boiled Egg, Tomato, Crispy Bacon, Buttermilk Dressing

### CAESAR SALAD

Romaine, Parmesan, Anchovy Dressing, Croutons

## DESSERT

Please select one

### FRUIT COBBLER

### PIE BARS

### COOKIES

### BITTERSWEET CHOCOLATE

### BROWNIES

PRICES SUBJECT TO CHANGE.  
PRICES DO NOT INCLUDE RELEVANT  
SERVICE CHARGES & TAXES.

BREAD & BUTTER INCLUDED ON  
ALL DINNER PACKAGES.

## ENTRÉE

Please select two entrees & two sides to share

### PAN ROASTED SALMON

Served Over Wild Rice

### SHRIMP & GRITS

Pulled Pork, Anson Mills Corn Grits, Aged Cheddar

### FRIED CHICKEN

House-Made Pickles & Ham Gravy

### BBQ SAMPLER PLATTER

Chef's Selections, House BBQ Sauce

### HANGER STEAK

Veal Jus & Chimichurri

## SIDES

### SEASONAL VEGETABLE

### WILD RICE

### ANSON MILLS GRITS

### SOUR CREAM MASHED POTATOES

### MAC & CHEESE

## UPGRADES

ROASTED BEEF TENDERLOIN +\$35pp

ROASTED PRIME RIB with Au Jus +\$35pp

BRINED PORK LOIN +\$20pp

CHOICE OF TWO SAUCES:

Béarnaise, Horseradish, Chimichurri, BBQ





# LEAWOOD BUFFET OPTIONS

LUNCH BUFFET \$60 : DINNER BUFFET \$75

SELECT UP TO 3 FROM SALADS & SIDES, 2 FROM ENTREES & 2 FROM DESSERTS  
A BREAD & BUTTER INCLUDED ON ALL DINNER PACKAGES ·

## ENTRÉES

### ROASTED POTATO GNOCCHI

Garlic Cream, Seasonal Vegetables

### PAN ROASTED SALMON

Served Over Wild Rice

### SHRIMP & GRITS

Pulled Pork, Aged Cheddar, Scallions

### FRIED CHICKEN

House-Made Pickles & Ham Gravy

### PULLED PORK & HOUSE-MADE PARKER ROLLS

House BBQ Sauce

### HANGER STEAK

Veal Jus & Chimichurri

## SALADS & SIDES

### RYE HOUSE SALAD

### CAESAR SALAD

### SEASONAL VEGETABLE

### WILD RICE

### ANSON MILLS GRITS

### SOUR CREAM MASHED POTATOES

### MAC & CHEESE

## CARVING STATION

ROASTED BEEF TENDERLOIN +\$35pp

ROASTED PRIME RIB +\$35pp

BRINED PORK LOIN +\$20pp

### CHOICE OF TWO SAUCES:

Béarnaise, Horseradish, Chimichurri, BBQ

## DESSERTS

PIE BARS

COOKIES

BITTERSWEET CHOCOLATE

BROWNIES

PRICES SUBJECT TO CHANGE. PRICES DO NOT INCLUDE RELEVANT SERVICE CHARGES & TAXES.



# LEAWOOD BRUNCH BUFFET

DAILY FROM 9:30AM-3:00PM · \$55

## CLASSIC SIDES

*Please select two*

**HOUSE SALAD**

**BREAKFAST POTATOES**

**BACON**

**BREAKFAST SAUSAGE**

## ADDITIONS

**FRESH FRUIT**

+\$4/person

**WHIPPED GOAT CHEESE**

+\$7/person

**SCONES**

+\$66/dozen

**PIE BARS**

+\$130/2 dozen

**CINNAMON ROLLS**

+\$96/dozen

## ENTRÉES

*Please select two*

**SEASONAL BAKED VEGETABLE FRITTATA**

Fresh Eggs, Seasonal Vegetables, Aged Cheddar

**PAN-ROASTED SALMON**

Wild Rice, Fennel, Carrot, Celery, Lemon Dressing

**BISCUITS & GRAVY WITH CRISPY CHICKEN**

House Made Biscuits, Sausage Gravy, Crispy Chicken Tenders

**FRENCH TOAST**

Maple Syrup

## BRUNCH BAR UPGRADES

*Ask us about*

**CHAMPAGNE & MIMOSA BAR**

**BLOODY MARY BAR**

**FRESH SQUEEZED JUICE BAR**

PRICES SUBJECT TO CHANGE. PRICES DO NOT INCLUDE RELEVANT SERVICE CHARGES & TAXES.





# RYE DESSERTS

## DESSERTS

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<b>INDIVIDUAL WHOLE PIES</b> Lemon Meringue, Banana Cream, Seasonal ( <i>priced per pie</i> ) .....	\$38.50
<b>SEASONAL PIE BARS</b> ( <i>minimum order 2 dozen · by the 2 dozen</i> ) .....	\$130.00
<b>HAND PIES</b> ( <i>by the dozen</i> ) .....	\$84.00
<b>CUPCAKES</b> ( <i>by the dozen</i> ).....	\$48.00
<b>BITTERSWEET CHOCOLATE BROWNIES</b> ( <i>by the dozen</i> ).....	\$38.00
<b>COOKIES</b> Chocolate Chip, Oatmeal ( <i>by the dozen</i> ) .....	\$38.00
<b>CINNAMON ROLLS</b> ( <i>by the half dozen/by the dozen</i> ).....	\$48.00/\$96.00
<b>SCONES</b> Blueberry, Vanilla, Chocolate Chip ( <i>by the dozen</i> ).....	\$66.00
<b>MINI BANANA BREAD LOAVES</b> ( <i>by the dozen</i> ) .....	\$96.00

## SPECIALTY WHOLE CAKES

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*Pricing subject to change and does not include applicable taxes. All items subject to availability.*

**CAKE SIZE** 5 inch mini-cake (\$26) · 6 inch round- serves 6-8 (\$35) · 8 inch round - serves 10-14 (\$53)  
10 inch round - serves 15-24 (\$65 · 12 inch round - serves 25-39 (\$82) · Half Sheet - serves 40-50 (\$106)

**CAKE FLAVOR** Vanilla · Almond · Lemon · Carrot · Pumpkin · Red Velvet · Chocolate Devil's Food  
Confetti (Vanilla Cake with Sprinkles) · Marble (Chocolate & Vanilla)

**CAKE FILLINGS** Vanilla Buttercream · Peanut Buttercream · Chocolate Buttercream · Cream Cheese Icing  
Lemon Cream · Raspberry Jam · Strawberry Jam · Chocolate Mousse · German Chocolate (Coconut & Pecan)

**CAKE ICINGS** Vanilla Buttercream · Chocolate Buttercream · Cream Cheese Icing · Rainbow Sprinkle Covered  
Toasted Meringue (if choosing this, note there cannot be an inscription) · Ganache Pour (\$17 upcharge)

**CAKE INSCRIPTION** Color or Chocolate

**PRICES SUBJECT TO CHANGE. PRICES DO NOT INCLUDE RELEVANT SERVICE CHARGES & TAXES.**



# LEAWOOD CUSTOMIZATIONS

## ROOM SET-UP

The typical room set-up is long community tables. Our event team is happy to discuss alternative options, depending on the space you selected and your guest count. Rye provides complimentary tan place mats, blue gingham napkins, and table top candles. We are happy to help you customize your event with a variety of options, including fresh baked goods & retail items. While some of our customizations are listed below, we're happy to accommodate additional options.

## TECH GEAR

<b>FARMHOUSE ROOM</b> .....	\$125.00
<i>HDMI Port, Dual TV Screens, Wifi, Built-In Speakers. Guest is responsible for bringing any necessary adapters for laptop use with an HDMI cord. We do not allow use of outside A/V due to space layout.</i>	
<b>SUNFLOWER ROOM</b> .....	\$125.00
<i>HDMI Port, Wall Screen, Wifi, Built-In Speakers. Guest is responsible for bringing any necessary adapters for laptop use with an HDMI cord. We do not allow use of outside A/V due to space layout.</i>	
<b>FULL ROOM TECH</b> .....	Quoted
<b>LAPEL MICROPHONE</b> .....	\$105.00
<b>WHITE BOARD WITH EASEL</b> .....	\$45.00
<b>EASEL</b> .....	\$15.00

## TABLE DECOR

<b>PLACE CARDS</b> .....	\$2/person
<i>Required for groups of 45+</i>	
<b>TABLE NUMBERS</b> .....	\$5/table
<b>CLIP NAMETAGS</b> .....	\$7/person
<b>CUSTOM LINENS &amp; FLOWERS</b> .....	Quoted

## RYE GIFT-GIVING IDEAS

*Celebratory & Corporate Gift Giving Ideas for Your Event Guests & Clients*



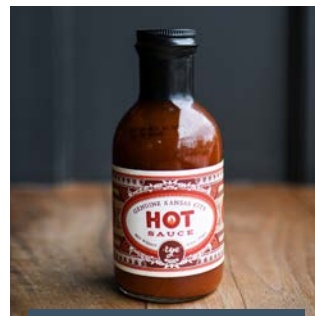
**RYE BBQ SAUCE \$7.50**



**MADE IN AMERICA  
SIGNED COOKBOOK \$21.99**



**RYE SAUCE DUO  
GIFT BOX \$16.50**



**RYE HOT SAUCE \$9.00**

**PRICES SUBJECT TO CHANGE. PRICES DO NOT INCLUDE RELEVANT SERVICE CHARGES & TAXES.**





# LEAWOOD PRIVATE DINING POLICIES

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## • MINIMUMS & ROOM CAPACITY •

We do not have a room fee, but we do require an event minimum. All items purchased will count toward your minimum, excluding tax & service fees. Minimums are subject to seasonal increase. If the minimum spend is not met, the difference will be applied as a room charge unless other arrangements have been agreed upon prior to the event. Please contact our event team regarding pricing for an entire restaurant buy-out or patio options. The capacities are the absolute maximum number of guests you can comfortably fit in the space. However, depending on room set up requests the number may be different.

## • FINAL GUEST COUNT •

The final guest count is due 3 business days (72 hours) prior to the event. After this time the guaranteed number of guests cannot be decreased, but may be increased by 3-5% or a "set" count if Rye can accommodate. If the actual guest count is higher than the guaranteed number, the client will be charged for the number of guests in attendance. If the actual guest count falls below the guaranteed number, the client will be charged for the amount for the guaranteed guest count. If a guaranteed number of guests is not provided by the contract due date, the estimated number of guests will be used as the guarantee. As a courtesy, the Event Manager will email the host a final guest count reminder for confirmation. The host may respond via email or phone call to confirm the final count.

## • MENUS & DIETARY RESTRICTIONS •

All parties are required to use one of our pre-selected menus. Children 10 & under are welcome to order off a limited children's menu.

We are happy to customize your menu to suit dietary restrictions or other menu needs, given that we know them in advance.

Parties of 45+ are required to pre-select entrées (and place cards), due up to (1) week prior to the event.

## • BEVERAGES •

Coffee, hot tea, iced tea, & soda are included in the price of the customized menus. All non-included beverages will be charged per drink, based on consumption. We are happy to ensure compliance with your budget through a variety of hosted, limited, or cash bar options, including customized tastings, demonstrations, or any other experiences to make your event special. If the Client selects a specialty spirit or beer for their guests that the restaurant does not generally carry in inventory, then the Client will be responsible for purchasing all the specialty item(s) brought in for their event. All bar tabs are subject to the standard 23% gratuity & local taxes.

## • OUTSIDE FOOD & DRINK POLICY •

As a full service restaurant, we strive to provide everything your guests might need.

Therefore, all outside food & beverages are prohibited. If a guest requires a special dietary menu outside our capabilities, special accommodations may be made in advance and must be approved by the event manager.

## • CANCELLATION FEES •

Once an event contract is signed with receipt of deposit the cancellation policy will take effect.

Please refer to contract for specific dates & amounts due, should an event need to be canceled.

## • SERVICE CHARGE & TAXES •

All events are subject to a 23% service charge and all applicable taxes.

Groups requesting tax exemption must submit a copy of their tax exemption letter in advance.

## • CONTRACT, DEPOSIT & FINAL PAYMENT •

All events require a deposit of at least 25% of the estimated total amount due at the time of contract approval.

The contract will not be considered secure until a signature is on file and the deposit is made.

The deposit is non-refundable for reasons other than Force Majeure and will be applied to the event charges on the final bill.

Payment will be due in full on one check at the end of the event. We do not offer separate checks for group events.

## • PARKING •

Leawood offers complimentary parking lots surrounding the building.



# RYE EVENTS FAQ

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## WHAT IS THE EVENT MINIMUM?

The event minimum is the required spend amount for use of the space without incurring additional charges. Any item you purchase will go towards the minimum, but tax & gratuity are excluded. The minimum is determined by day of the week, time of the year, and space requested to accommodate your group size.

## DOES RYE CHARGE A ROOM FEE?

If the event minimum is not met, the difference will be applied as a room charge unless other arrangements have been agreed upon prior to the event.

## WHAT OTHER CHARGES WILL BE EXPECTED?

Outside of food and beverage charges, you will see a 23% gratuity and local taxes on your final bill. If there are any additional services or products selected for your event, they will appear on the final bill.

## WHAT HAPPENS IF I NEED TO CANCEL MY EVENT?

Your contract terms & conditions will state 3 date ranges in which cancellation fees will incur. Any applicable charges will be applied to the card on file if your event is cancelled. In some cases, with significant notice, we are able to reschedule your event to a later date. If this is possible, the deposit, menu & contract will be adjusted to reflect the new date. If this is not possible, we will apply any applicable charges to the card on file as cancellation fees.

## WHAT MENUS ARE AVAILABLE FOR PRIVATE DINING EVENTS? WHEN DO I NEED TO DECIDE ON THE MENU?

The host will select from the private dining menus provided in the information packet. Our private dining menus are based on our regular dining room menu to provide you a wide variety of options. Your Event Manager will work with you to create the perfect menu for your event. We do need to know your final menu selections at least 3 weeks prior to your event date.

## THE MENUS STATE 'SELECTION OF SEASONAL PIE' FOR DESSERT, HOW DO I KNOW WHAT THOSE ARE?

Our pastry team offers seasonal menus to provide the best quality products. The pie flavors rotate seasonally, as well. Your Event Manager will guide you through dessert options for your menu.

## WHY IS MY FINAL BILL DIFFERENT THAN THE ESTIMATED COST ON MY SIGNED CONTRACT?

The final bill will include all charges for alcohol consumption, any additional changes made by the client, & all applicable sales tax and service fees.



# RYE EVENTS FAQ

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## **CAN GUESTS PAY FOR THEIR OWN MEALS & BEVERAGES?**

One form of payment is required for the final charges of the event, with exception of the “Cash Bar” option. Please speak with your event manager about approval if you require separate checks for expense purposes.

## **HOW EARLY CAN I ARRIVE?**

The host and/or on-site event contact may arrive 30 minutes prior to the event start time. Any event guests who arrive early will be shown to the bar until event start time.

## **WHY DO I NEED TO PLACE A DEPOSIT? WILL THE DEPOSIT BE REFUNDED?**

A deposit is required to secure the space and remove it from the available dates on our events calendar. Your event deposit will be applied to the final bill as payment. Deposits are only refunded if the event is canceled within the parameters of the signed contract.

## **WHEN IS MY FINAL GUEST COUNT DUE?**

The final guest count is due to your Rye Event Manager three days prior to your event date. If you are unable to provide us with a final guest count, we will work off the estimated guest count provided at the time of your proposal. As a courtesy, the Event Manager will email the host a final guest count reminder for confirmation. The host may respond via email or phone call to confirm the final count.

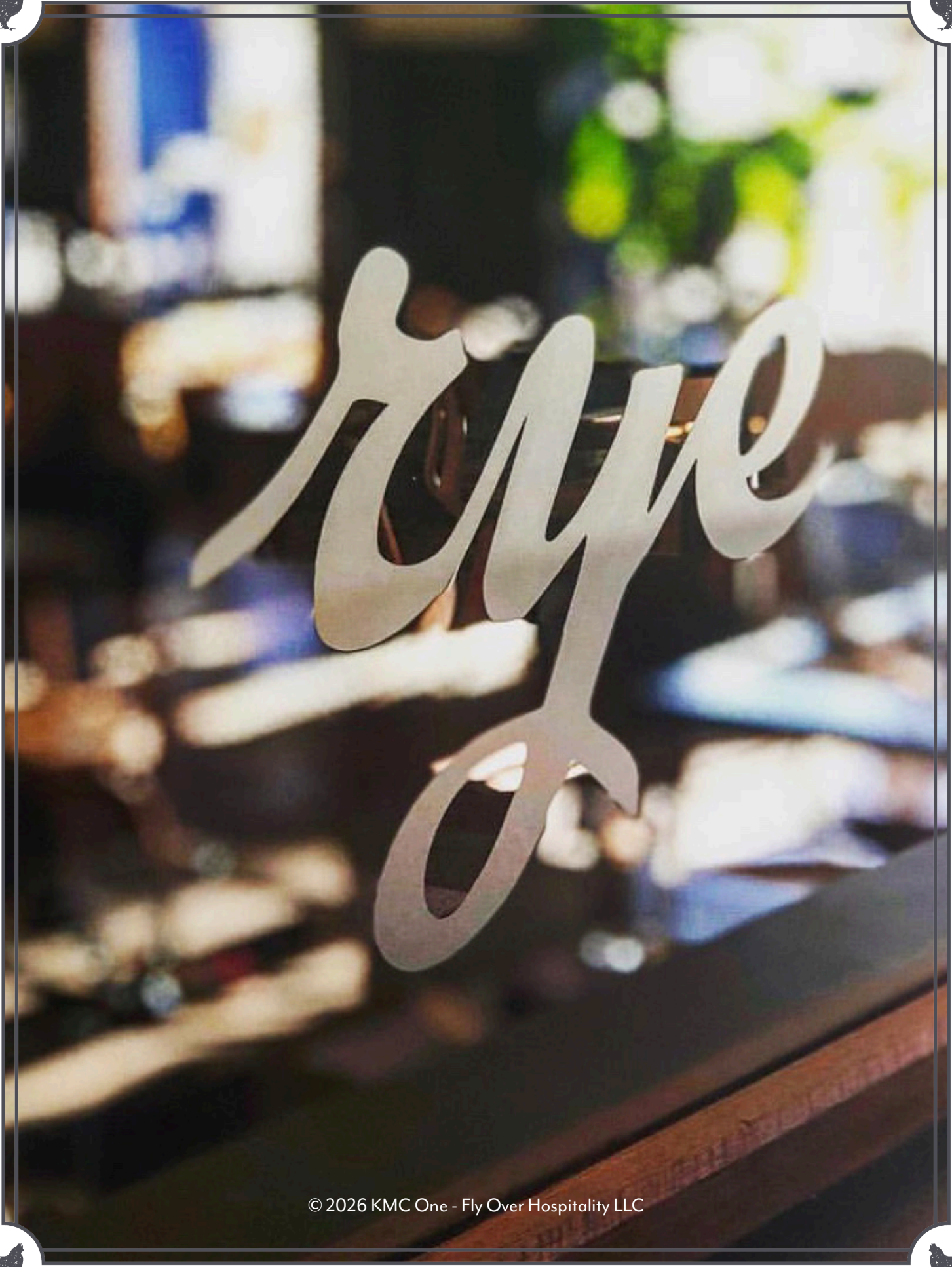
## **WHAT HAPPENS IF MORE GUESTS ATTEND THAN WHAT IS GUARANTEED?**

If your guest count is higher than the final number given, we will do our best to accommodate the additional guests. A party size may be increased by 3-5% or a “set” count if Rye can accommodate, with both space & menu selections. Please refer to our private dining policies on your contract for our restrictions for an increase in guests.

## **CAN WE DECORATE?**

You are welcome to bring in your own decorations to make the space match your celebration. Centerpieces, candles, table runners or linens, customized cocktail napkins, or balloon towers are great ways to customize the space. Scented candles are prohibited. We do not allow anything that will stick around after your event. Decoration items, include but are not limited to; confetti, stones, loose balloons or glitter. Adhesives of any sort cannot be used on any surface of the private dining spaces. Please see contract for full details and clean up fees.

**CONTACT YOUR EVENT MANAGER WITH ANY ADDITIONAL QUESTIONS • [EVENTS@RYEKC.COM](mailto:EVENTS@RYEKC.COM)**



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