

The
OPTIMIST

ANGELA CLOVER – EVENT MANAGER

ANGELA@ROCKETFARMRESTAURANTS.COM

TEL. 678. 536. 6506

OYSTER BAR PRIVATE DINING ROOM

RESTAURANT WILL BE OPEN
TO THE PUBLIC

18 guests for a seated event

Our Oyster Bar Private Dining Room can be reserved for up to 18 guests, seated at two parallel tables. The space has beautiful natural light and coastal décor. The room has floor-to-ceiling curtains that can be left open or shut, depending on your privacy needs. This area is for a seated event only. Hors d'oeuvres may be ordered and will be served on trays and set on the table for seated guests.

25 guests for a cocktail style event

Our Oyster Bar Private Dining Room can be reserved for up to 25 guests for a cocktail/reception style event. The room has floor-to-ceiling curtains that can be left open. Hors d'oeuvres may be ordered and will be served on the end of the Oyster Bar. *Monday through Thursday.*



FOR PRICING AND MORE INFORMATION, PLEASE INQUIRE:

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SEMI-PRIVATE DINING SPACE

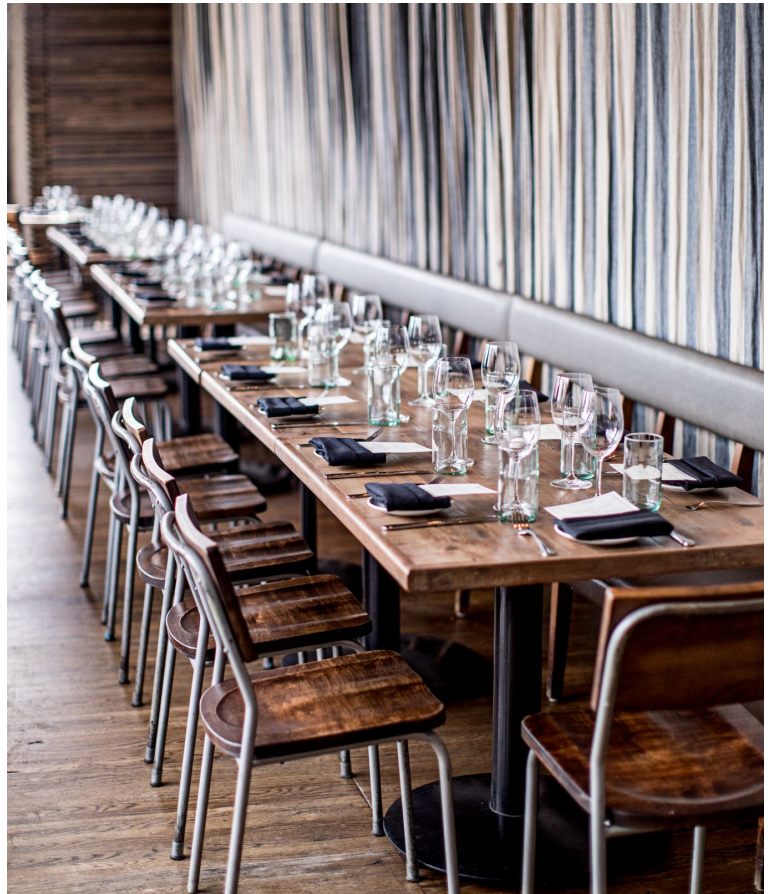


THE OPTIMIST WILL BE OPEN
TO THE PUBLIC

19-30 guests for a seated event

Our semi-private space can be reserved for up to 30 guests, seated along the banquet. This area is for a seated event only. This space is considered semi-private as other restaurant guests may be seated at any open tables. *Monday through Thursday.*

Our Chef offers vegetarian and vegan options available for all events, upon request. If there are any dietary restrictions among the group, please be sure to make the Event Manager aware.



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The **OPTIMIST**

PRIVATE DINING ROOM



THE OPTIMIST WILL BE OPEN TO THE PUBLIC

19-30 guests for a seated event



If you prefer a more private setting, we can accommodate up to 30 guests in our dining room, and this section of the restaurant can be reserved in its entirety. The curtains will be closed on either side to allow for privacy. A maximum 1-hour cocktail period may be hosted in the space, prior to a seated dinner. A food and beverage minimum does apply.

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The **OPTIMIST**

FULL RESTAURANT BUY-OUT

THE OPTIMIST WILL BE CLOSED TO THE PUBLIC

150 guests for a seated event

Up to 250 guests for buffet or reception



If you wish to host a private event, The Optimist can be closed to the public.

A buy out would include the entire Dining Room, Oyster Bar, Patio and Putting Green. We can provide service ranging from hors d'oeuvres stationed and/or passed, including a Raw Bar display in the Oyster Bar to a seated lunch or dinner for up to 150 guests and buffet or reception style for up to 250 guests. For buy-out events, a food and beverage minimum does apply and is based on the day and time of the week.

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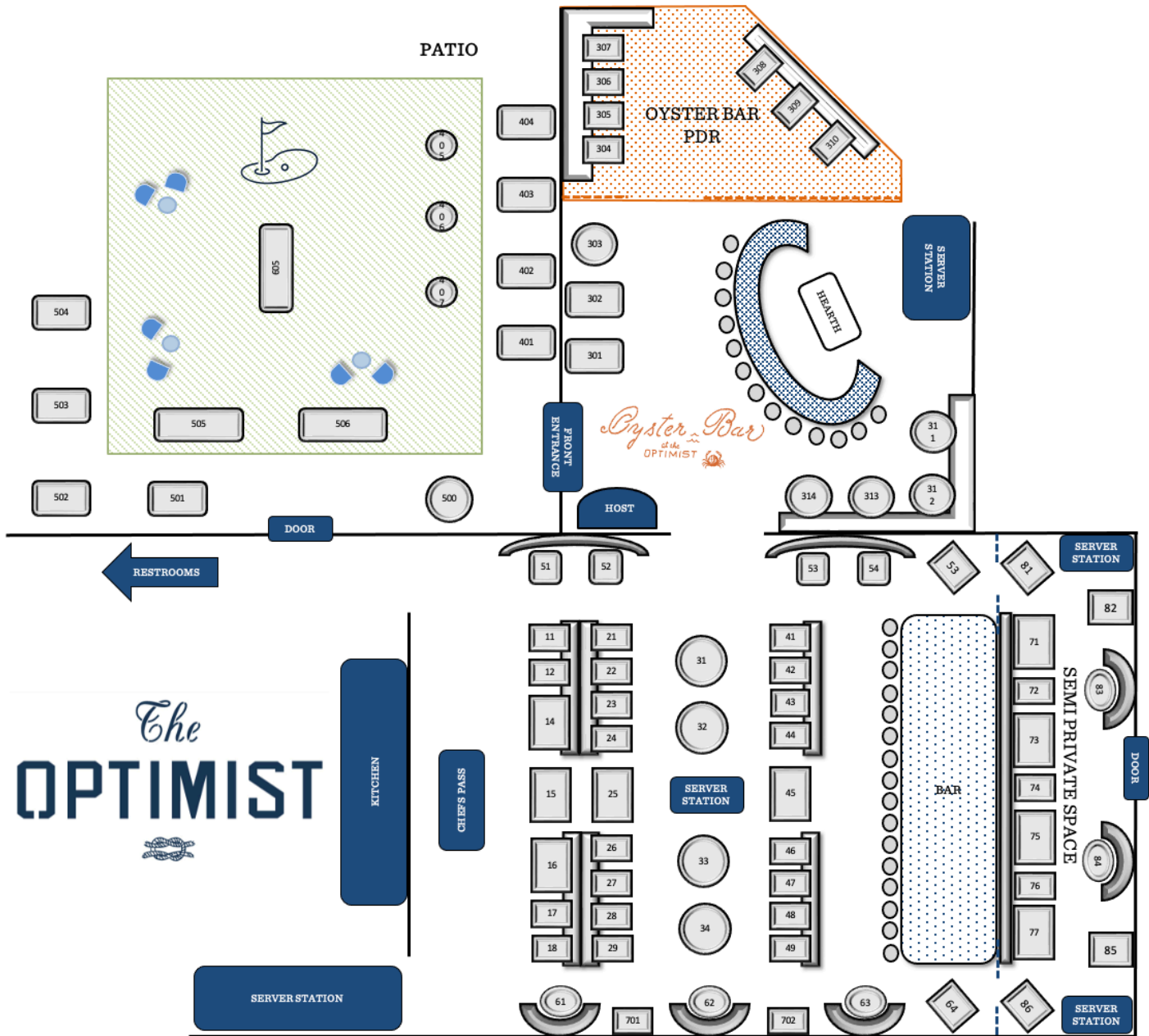
The **OPTIMIST**

FULL RESTAURANT BUY-OUT



The **OPTIMIST**

FLOOR PLAN



The OPTIMIST

FREQUENTLY ASKED QUESTIONS



Do you require 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 cancelled within 7 days, of your event date, is subject to a non-refundable deposit. Full restaurant buyouts are subject to a 30 day cancellation policy.

Do you allow for décor?

You are welcome to bring décor or floral arrangements as long as it is not intrusive to service. We ask that you do not bring anything that must be hung on walls or windows as well as no glitter or confetti.

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

The **OPTIMIST**