

Thank you for your interest in Rusted Route Farms as a possible venue for your upcoming wedding! We strive to create a stress-free environment where you and your families can enjoy celebrating this special day.

Rusted Route Farms is surrounded by all the natural beauty that Southeast Missouri has to offer. The photographic possibilities are endless with the lush grounds, creeks, ponds and beautifully renovated Farmhouse and Log Cabin. We have several options to fit any budget and offer payment plans to help insure you have the wedding day you have always dreamed of having!

Our venue is vastly different from any other venue in the area because we offer an all-inclusive experience, complete with an on-site Venue Coordinator to handle all issues regarding the venue, your rehearsal dinner, wedding day and reception. No other venue can offer the amount of time we will take to make sure your wedding day is as perfect as possible.

If you have any questions regarding any of our offerings, or if you would like to schedule a personal tour, please contact me.

Sincerely,

Venue Coordinator

314.724.4058

jen@rustedroutefarms.com

Tennifer Steinberg



Peak Season Venue Rental

venue + farmhouse + bridal ready room

Between the walls of our vintage barn, 3800 square feet lends its hand to dancing, dreaming, twirling and memory making. Crystal chandeliers light the way to add just enough glam to the rough, natural walls and landscape of our spacious barn. Lose yourself here on the most important day of your life!

- Tables and chairs for up to 300 guests, full length white table clothes for all tables. Minimum 100 guests.
- 3 large oak wedding party tables and large rustic wood farm tables to use for your head table
- Cloth napkins, china, flatware and glassware for up to 300 guests, 3 vintage carts for gift table and cake table.
- Access to our venue coordinator for your special event
- 110-year-old remodeled Farmhouse included, with 3,000 square feet of timeless beauty! This home is yours for the night for your bridal party, family, mother/father of the bride to stay comfortably and enjoy the evening. Sleeps 8 and checkin is at 3pm.
- Luxury bridal suite to share with your bridesmaids day of your special event while you get ready.
- Set up and clean up
- Up to 5 hour venue rental. Extended hours available.

Pricing Structure

Fridays: \$3800 | Saturdays: \$4800 | Sundays: \$3100



Off-Peak Season Venue Rental

venue + farmhouse + bridal ready room

Between the walls of our vintage barn, 3800 square feet lends its hand to dancing, dreaming, twirling and memory making. Crystal chandeliers light the way to add just enough glam to the rough, natural walls and landscape of our spacious barn. Lose yourself here on the most important day of your life!

- Tables and chairs for up to 300 guests, full length white table clothes for all tables. Minimum 100 guests.
- 3 large oak wedding party tables and large rustic wood farm tables to use for your head table
- Cloth napkins, china, flatware and glassware for up to 300 guests, 3 vintage carts for gift table and cake table.
- Access to our venue coordinator for your special event
- 110-year-old remodeled Farmhouse included, with 3,000 square feet of timeless beauty! This home is yours for the night for your bridal party, family, mother/father of the bride to stay comfortably and enjoy the evening. Sleeps 8 and checkin is at 3pm.
- Luxury bridal suite to share with your bridesmaids day of your special event while you get ready.
- Set up and clean up
- Up to 5 hour venue rental. Extended hours available.

Pricing Structure

Fridays: \$2800 | Saturdays: \$3800 | Sundays: \$2100



Additional Offerings

- Ceremony \$1200: Includes a 90 minute ceremony with chair setup and 2 hour rehearsal.
- **Cabin Rental \$500:** A beautiful historic 2000 sq. foot log cabin that can be used as the groom's quarters where the groomsmen can relax, watch ball games, and prepare to look their best in comfort or family and friends can stay! Features a full kitchen with full refrigerator, three full baths and one powder room.
- **Honeymoon Suite \$350:** Stay in our private Honeymoon Suite built just for the bride and groom, includes a bottle of champagne and a small breakfast the next morning.
- **Rehearsal Dinner:** Talk to our Venue Coordinator about booking your rehearsal dinner at the farm and discuss pricing.



Elopement & Vow Renewal Packages

All packages are Monday-Thursday only. Provided: white chair set-up and breakdown for the ceremony, an officiant, and private access to the Artisan grounds and bridal suite. Guest counts do not include the Celebrants.

	Intimate Elopement	Extended Elopement	Vow Renewal
1 Hour Rental	X		
3 Hour Rental		X	X
Maximum Guest Count	10	20	40
Cash Bar Available	X	X	X
Full Table Set-Up		2	4
Sweetheart Table		X	X
Bridal Bouquet & Boutonniere		X	
Champagne Toast for Wedding Party		X	
Light Food & Non-Alcoholic Drinks		X	
Plated Dinner & Non-Alcoholic Drinks			X
Package Price	\$549	\$1,649	\$2,749

Fri-Sun elopements and vow renewals are full price with a minimum guest count of 100.

A LA CARTE:

Add 10 additional guests to the Extended Elopement for \$199.

Add 10 additional guests to the Vow renewal for \$299.

6" Cake - Feeds 10 (choice of white, chocolate or lemon) - \$49

Bridal Bouquet and Matching Boutonniere (seasonal arrangement, you select color) - \$179

Champagne Toast (per bottle - \$39

Photographer (3 hour) - \$549 - 300+ fully images available for download and 8x8 album.

Photographer (1 hour) - \$329 - 100+ fully images available for download and 8x8 album.

Table set-up includes white linen tablecloths and napkins, china, flatware and glassware.

[&]quot;Light Food" includes two (2) appetizers of choice. Salmon sliders are \$1 per person up-charge.

[&]quot;Plated Dinner" includes one (1) entree, two (2) sides, house salad, and bread.



Special Event Pricing PHOTO SESSIONS:

- Boudoir or Newborn sessions (inside farmhouse or outside) \$50/hr
- Family or Senior sessions (outside only) \$50/hr

FARMHOUSE EVENT RENTAL:

- Baby or Bridal Showers, Special events, etc.
- 4 hour rentals, access early to decorate based on availability
- Food and drink packages available
- Available to book up to 3-6 months in advance
- Sunday-Thursday \$200 | Friday-Saturday \$300

MARKET HOUSE RENTAL:

- Showers, Grad Parties, Birthday Parties, Special Events, etc.
- 4 hour rentals, access early to decorate based on availability
- Food and drink packages available
- Available to book up to 3-6 months in advance based on availability
- Sunday-Thursday \$350 | Friday-Saturday \$450

BARN RENTAL (NON-PROFITS):

- Private Parties, Proms, Fundraising Events, Community Events
- 5 hour rental, access early to decorate based on availability
- Food and drink packages available
- Available to book up to 6 months in advance based on availability
- Sunday-Saturday \$1500



Catering Menu Options

APERITIF'S

Includes selection of any of our aperitifs:

1 aperitif \$5/guest | 2 aperitif \$7/guest | 3 aperitif \$9/guest Charcuterie Board per Table is \$59/table

ENTREE SELECTIONS

Southern Dinner \$20/Guest

Chicken Pasta Con Broccoli and choice of house or Caesar salad and artisan bread

Farmstead Dinner \$24/Guest

Choice of 1 Entrée with 2 sides, house salad and artisan bread

Country Dinner \$26/Guest

A traditional country dinner with Fried Chicken & Kettle Beef served with mashed potatoes, green beans, house salad and artisan bread

On The Pond Dinner \$28/Guest

Choice of 2 Entrées served with 2 sides, any choice of salad and artisan bread

The Rusted Dinner \$35/Guest

Choice of 3 Entrées served with 2 sides, any choice of salad and artisan bread

Multiple aperitifs, entrée and dessert selections are calculated at 70% of Guest Count.

CUSTOMIZED DESSERT BAR

Choose from signature mini Baetje Farms cheese infused cheesecakes, stuffed cupcakes, hand crafted tarts, whipped mousse cups, cake pops and more!

Choose 2 items \$6/guest | Choose 4 items \$8/guest | Choose 6 items \$10/guest

Baetje Farm Cheesecake Selections: Cranberry Orange, Plain, Chocolate Raspberry, Bavarian Lemon **Crème Stuffed Cupcake Flavors:** Oreo, Red Velvet, Peanut Butter Cup, Vanilla, Chocolate, Black Forest. Please inquire for more flavors and customizing your own dessert bar!



Catering Menu Options

APERITIF'S

Twice Baked Potato Skins

potato boat filled with a mashed potato/sour cream filling topped with cheddar cheese, applewood smoked bacon and chives

Fried Green Tomatoes

served with a sauce

Toasted Ravioli & Meat Sauce Wild Mushroom & Cheese Stuffed Ravioli Fried Chicken Sliders

fried chicken breast with a sweet & spicy glaze and served on a mini biscuit

Dry-Rubbed Smoked Chicken Wings

dry-rubbed with our special seasoning served with Bloomsdale basil blue cheese dressing

Smoked Pig Shots

sausage rings topped with a spicy cream cheese mixture wrapped in bacon

Charcuterie Plate

variety of Baetje Farms cheese served with fruits, spreads, nuts, variety of cured meats, gourmet crackers and artisan bread

SALADS

Classic House Salad

heirloom tomatoes, cucumbers, cheddar cheese, croutons on a bed of mixed greens with choice of two dressings

Port Wine Cheese & Spinach Salad

spinach mix, pears, red onions, house made sweet and spicy pecans, tossed in house made port wine cheese dressing made with Baetje Farms cheese

Classic Caesar

chopped romaine lettuce, our famous Amoureux cheese, house croutons and tossed in a Caesar dressing

SIDES

Country Style Green Beans | Garlic Roasted Mashed Potatoes with Gravy | Macaroni & Cheese
Au Gratin Potato | Steamed Broccoli | Balsamic Glazed Asparagus
Carrots (Brown Butter Honey Glazed or Garlic Parmesan)
Corn (Fire roasted corn, honey cream style corn with goat cheese, or plain)



Catering Menu Options

ENTREES

Chicken and Dumplings

Tender dumplings are made from scratch and simmered in a delicious chicken

Kettle Beef

Savory juicy rendition of a pot roast, served in au jus

Pulled Pork

Smoked with House Rub and served with BBQ sauce

Smoked Pork Loin

with a onion garlic jam glaze

Fried or Smoked Chicken Quarters

smoked to perfection

Broiled Tilapia

with a lemon cream sauce

Chicken Marsala

grilled chicken breast topped with a marsala wine reduction with mushroom and green olives

Rusted Chicken

Beer braised chicken breast using Charleville beer

CARVING STATION ENTREE

Roast Beef Smoked Brisket Flats Prime Rib

BREAD & BUTTER

Dinner Rolls | Biscuits with Honey Butter | Biscuit Muffins



Lunch Menu Options

LUNCH FOR 20-25 GUESTS

Sandwich Tray Options:

- Mini Slider Trays with a choice of ham and cheddar, turkey and swiss, chicken salad. \$80 (40 sandwiches)
- Italian pinwheels with genoa salami, pepperoni, provel, lettuce with a cream cheese pepper spread. \$90 (40 pinwheels)
- Turkey pinwheels with oven roasted turkey breast, roasted red peppers, swiss cheese, lettuce and a basil pesto spread. \$90 (40 pinwheels)
- BLT wraps with bacon, lettuce, shredded cheddar, tomatoes, and ranch dressing \$80 (40 wraps)

Fruit Tray with Fruit Dip: \$75

Veggie Tray with Ranch Dip: \$65

Add House-made Chips to Any Sandwich Tray: \$30

Add House or Caesar Salad to Any Sandwich Tray: \$50

LUNCH FOR 10 GUESTS

Sandwich Tray Options:

- Mini Slider Trays with a choice of ham and cheddar, turkey and swiss, chicken salad. \$45 (20 sandwiches)
- Italian pinwheels with genoa salami, pepperoni, provel, lettuce with a cream cheese pepper spread. \$50 (20 pinwheels)
- Turkey pinwheels with oven roasted turkey breast, roasted red peppers, swiss cheese, lettuce and a basil pesto spread. \$50 (20 pinwheels)
- BLT wraps with bacon, lettuce, shredded cheddar, tomatoes, and ranch dressing \$45 (20 wraps)

Fruit Tray with Fruit Dip: \$40

Veggie Tray with Ranch Dip: \$35

Add House-made Chips to Any Sandwich Tray: \$30

Add House or Caesar Salad to Any Sandwich Tray: \$25



Bar & Beverage Packages

When it comes to the bar package for your event, we offer several options to fit your needs. Host bar, cash bar, combination, fixed costs or per person, we can accommodate them all! Want a signature drink, Champagne toast or prefer only craft beer? Not a problem.

Choice of Alcohol	Tier 1	Tier 2	Tier 3	Tier 4	Tier 5
Domestic Bottled Beer	X	X	X	X	X
Basic Tier Liquor	X		X	X	X
Wine		Pick 2	Pick 2	Pick 4	Pick 4
Mid Tier Liquor				X	X
Premium/Craft Beer					X
Premium Tier Liquor					X
3 Hour Price/Guest	\$14	\$15	\$16	\$18	\$20
4 Hour Price/Guest	\$17	\$18	\$19	\$21	\$23
5 Hour Price/Guest	\$19	\$20	\$21	\$23	\$25

Soda, tea and coffee is free for all guest with tier selection. Without tier selection cost is \$3.50/guest. Open cash bar is available before or after your tiered package or you are welcome to have full cash bar only with no bar package selection.

Sales Tax & 20% Service Fee Not Included.

Beer, Liquor & Wine Selections – See Separate List



Beer, Liquor & Wine Lists

BASIC TIER

Barton Vodka
Pioneer Rum
Pioneer Gin
Clan McGregor Scotch
Kentucky Tavern Bourbon
Montezuma Tequila
Amaretto
Peachtree
Blue Curacao
Triple Sec

MID-TIER

Jameson
Jim Beam
Jack Daniels
American Honey
Malibu
Captain Morgan
Seagram's 7
Seagram's VO
Bacardi
Absolute Vodka
Jose Cuervo
Southern Comfort
Beefeater

PREMIUM TIER

Maker's Mark Crown Royal Crown Apple Elijah Craig The Knot Chivas Regal Buffalo Trace Grey Goose Tito's Vodka Patron Tanqueray Glenfiddich Macallan

INCLUDED WINES

Champagne | Dry Chardonel | Moscato | Lakota Red | Norton

BOTTLED OR CANNED BEER

Bud Light | Miller Lite | Busch Light | Michelob Ultra | Coors Light | Stag

INCLUDED MIXERS

Tonic | Cranberry Juice | Pineapple Juice | Orange Juice | Lime Juice | Grenadine | Sweet 'n Sour Bitters | Bloody Mary Mix | Alert Energy Drink



Frequently Asked Questions

What is required to reserve a date?

The full rental fee is due at booking, to secure your date. All payments are non-refundable.

When are the additional payments due?

50% of your food & beverage balance is due three months prior to your event. The remaining balance and final head count are due two weeks prior to your event.

How long is my rental?

Ceremony and reception rental time is 6.5 hours total. Reception only rental is 5 hours. Extended hours available.

Is there a food beverage, or guest count minimum? Yes, there is a minimum guest count of 100 people.

What is the role of the in-house venue coordinator?

The in-house venue coordinator will conduct your tour, host your tasting, respond to email inquiries, and collect payments. The coordinator will meet with you (in person or over the phone) to go over event details 3 months and 2 weeks prior to your event. Any additional meetings are available upon request.

What about rehearsals?

You will have up to 2-hours to rehearse your ceremony. For Saturday weddings, this is typically conducted on Thursday. For Friday weddings, this is typically conducted on Wednesday. Please coordinate rehearsal time with the in-house coordinator.

How many cars does the parking lot accommodate?

The gravel parking lot will accommodate approximately 165 cars. We are not responsible for any damage.

What time will I have access to the venue to decorate?

This time will vary depending on other booked events. Please schedule a time with the venue coordinator.

Do you provide an arbor? If so, what are the dimensions?

Yes, we do! However, you are also welcome to bring your own arbor.

We are using a rental company. Can they drop items off or pick them up outside of the rental period?

This may be an option, and will have to be worked out with the in-house venue coordinator in advance.

Are any decorations prohibited?

Glitter, confetti, and fireworks are not permitted. Candles must be contained or have a wide base. We also ask that if you choose to hang decorations, you use alternative hanging options that will not damage the walls.

Can I bring in outside food or alcohol?

Rusted Route will provide all the food and beverages for your wedding, with the exception of desserts. No outside food or beverage is permitted.

What is your capacity?

Rusted Route can host up to 300 guests inside and 350 guests using the inside and outside space.

What size are your tables, and how many guests do they hold?

The tables are 60-inch rounds and hold 8 guests each.

Can we leave decorations and other items at your facility to pick up the next day?

Pick-up must be completed by 10am the next morning.

Are there any hotels close to Rusted Route?

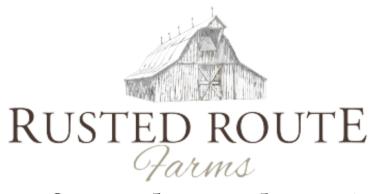
Rusted Route offers onsite lodging sleeping a total of 16 guests. Additional lodging is approximately 5 minutes. Contact our coordinator for block-rates and on-site lodging options.

Are there any additional charges to my rental?

We have several additional features you may choose to add to your rental for an additional cost. Please reach out to our venue coordinator for further information.

Do you allow dogs onsite?

We are dog friendly. However, animals other than service animals, are NOT allowed inside Rusted Route. Dogs must also remain on a leash at all times.



Preferred Vendor List

BRIDAL SHOP

Magnolias Bridal Boutique magnoliasbride.com 573.803.0811

The Andrew Jackson theandrewjackson.net 573.837.1811

BAKERY

Cakes Reanimated cakesreanimated.com 573.837.7605

Fancy That Cake fancythatcake.com 573.200.6428

Gordonville Bakes 'n Cakes Facebook.com/angiesbakesncakes 573.979.0461

РНОТОВООТН

SEMO Magic Mirror Semomagicmirror.com 573.450.0788

Take Two Photo Booth taketwophotobooth.com 573.450.1272

SEMO Selfie and Sound semoselfie.com 573.776.8921

RENTALS & LINENS

Sara's Table Linens facebook.com/sarastablelinens 573.517.1406

Country Event Rentals countryeventrentals.com 217.502.9775

Rental Land facebook.com/rentallandspecialevents 573.332.7186

Wedding Rental Solutions facebook.com/Wedding-Rental-Solutions-272273412921992 573.204.0639

FLORIST

Magnolia Market magnoliamarketcape.com 573.332.8158

D Duncan Floristry and Boutique dduncanfloral.com 573.887.3171

BlueBird Flower Fields facebook.com/bluebirdflowerfields 573.883.0754

Valeria's Decorating & Designs facebook.com/Valerias-Decorating-and-Designs-108517588154229 573.275.7214

Billy Jo Sadler 573.318.9144



Preferred Vendor List, cont.

DJ SERVICES

Masters Entertainment 913.575.2298

Big Schott Entertainment 573.388.6700

Abell DJ abelldjcompany.com 314.226.2666

SEMO Selfie and Sound semoselfie.com 573.776.8921

PHOTOGRAPHER & VIDEOGRAPHER

Josh Carbaugh 573.579.2202

Crockette's Images crockettes-images.com 573.233.6030

Photography by Logan Hill facebook.com/photographybyloganhill

KayleeMariah Photography facebook.com/k.mariahphotography 573.944.2062

TRANSPORTATION

Seven Limo Service Facebook.com/sevenspartybus 573.576.0210

Ste. Genevieve Trolley stegentrolleyllc.com 573-535-1911

OFFICIANT

Joe Letner 573.999.5717

Chas Watkins 573.318.4797

Brianna Keene 573.987.4877

Heather Elliot 573.987.7656

Cole Windler 573.587.9202

HAIR & MAKEUP

Ashley Boren Makeup & Hair ashleyborenmakeupandhair.com

Emily Miller Makeup & Hair emily-miller.com 314.780.8247

Danielle Blessing-Bridal Hair Artist danielleblessingbridalhairartist.com 573.587.3110

Makeup by Jordan makeupbyjordanschott.weebly.com 573.318.6012

WEDDING DECORATOR

Simply Amazing Weddings 573.768.690 facebook.com/groups/2092307694 56669