



OPEN ROAD

DISTILLING CO.

EVENT CATALOG

1871 Fountain Drive Suite 100
Reston VA 20190

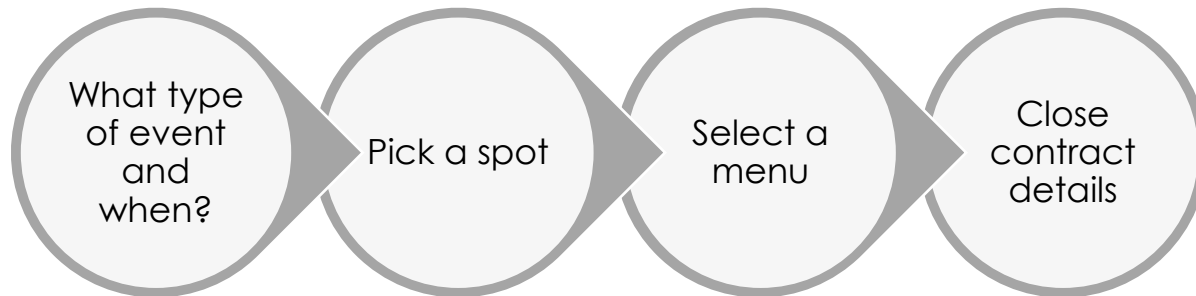
703-481-2070

Why Open Road Distilling Co.?

We understand that trusting a restaurant when you're planning a large event can be a leap of faith. Our goal is to exceed all expectations by making it easy to plan and execute. We are new to the Reston neighborhood and our restaurant offers a wonderful guest experience. We look forward to hosting your next party and making sure you and your guests come away smiling and eager to return!

Simple Booking

Your time is valuable, so we've gone to great lengths to take the guesswork out of booking your next event. Our goal is to streamline the process in to four simple and upfront steps. Once you're booked we're ready to go!



The Location

Open Road Distilling Co. is conveniently located in the Reston Town Center at the corner of Fountain and Freedom Drive. We have several parking options from street parking to parking garages both above the restaurant and another garage just across the street.

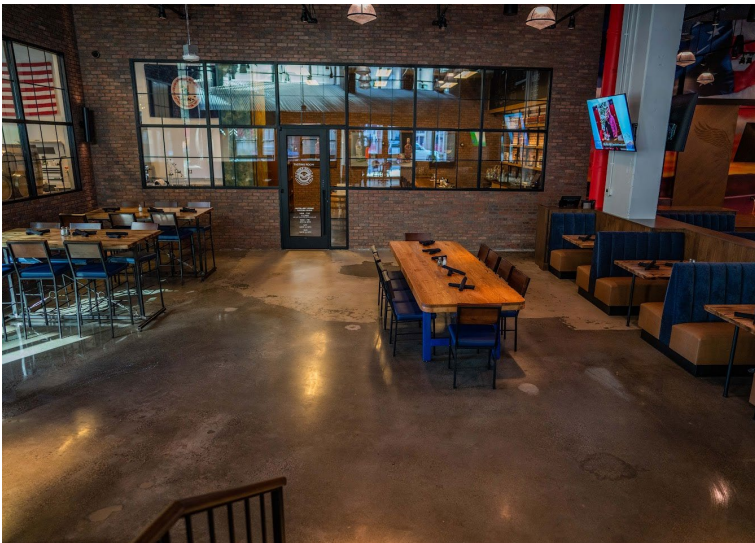


The “Porch”

- The “porch” is a cozy indoor space separate from the main dining room and slightly elevated so the stage is still visible. It’s semi-private.
- There is standing room for up to 45 guests or a space for a seated event for up to 25 guests
- The Porch can also be combined with Main Dining (next slide) for much larger events.
- Pick the space that works best for your function:
 - **Porch buyout**
 - \$1000 Sunday, Monday, Tuesday
 - \$1200 Wednesday or Thursday
 - \$1500 Friday or Saturday



Main Dining



Off of our main dining room is a dining area, right in front of the Distillery, that has several large family style tables that can accommodate up to 60 guests for a cocktail reception style event or 36 for a seated dinner.

- This space can also be combined with the Porch (previous slide) for much larger events.
- Pick the space that works best for your function:

- **Main Dining Area Buyout**

- \$1200 Sunday, Monday, Tuesday
- \$1500 Wednesday or Thursday
- \$1800 Friday or Saturday

Rickhouse – Fully Private



The **Rickhouse** is a fully private space with 4 large family style high top tables. It can comfortably accommodate 25-30 standing or 24 seated. It's equipped with TVs, a dartboard and the ability to close the doors for meetings or speeches.

Rickhouse Buyout

- \$1000 All Week



The Food & Beverage

- At its heart, Open Road Distilling Co. is American institution. Our menu is indicative of our commitment to the classics as well as new fare that speaks to our locations specific flavors and desires.
- We offer a large party menu that feeds four to five guests per platter. We offer the best and easiest options to eat with a beer or cocktail in your hand; wings, nachos, etc. Also available are a variety of draft & bottled beer, as well as hand made cocktails to choose from and pre-select for your party to keep the good times rolling from the moment you walk in the door.
- Every dish, every cocktail and every guest that comes to Open Road distilling Co. deserve nothing but the best in quality and we are always focused on delivering that experience to our guests.



Step 1

What type of party and when? (Date/Time)

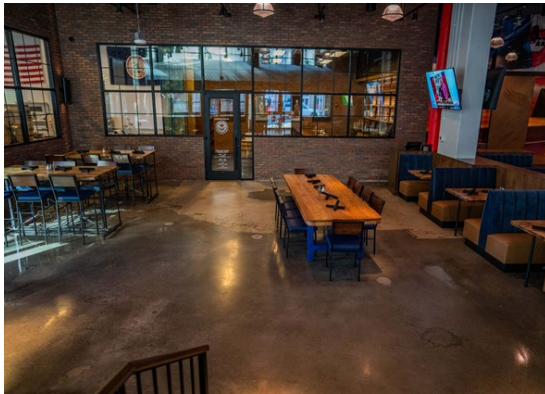
- Standing cocktail or happy hour event
- Seated luncheon
- Seated dinner



Step 2



A



B

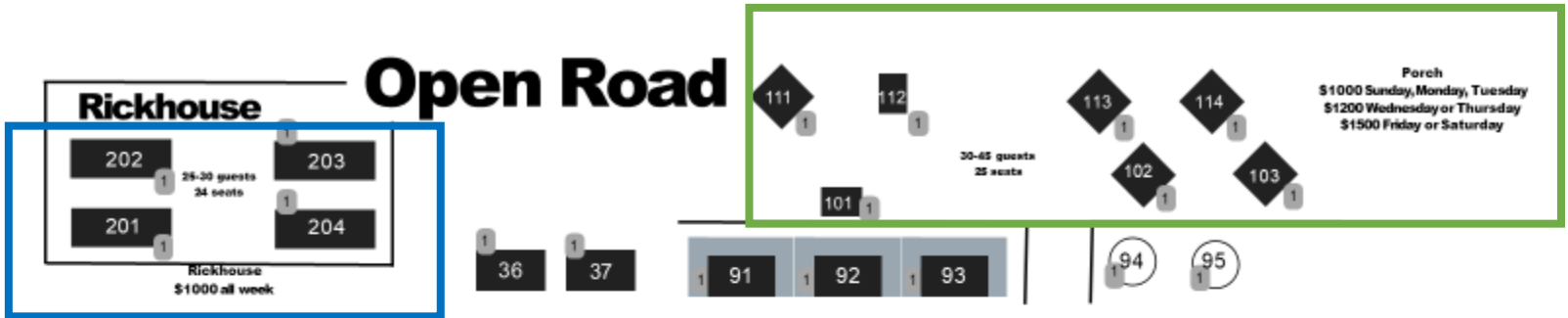


C

Pick a spot based on party type and size

- A. The Porch
- B. Main Dining
- C. The Rickhouse
- D. Or combined Porch & Main Dining

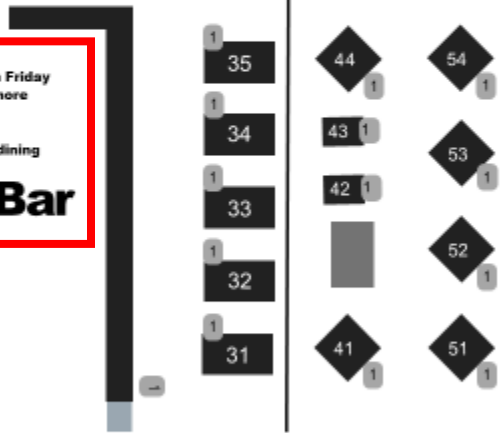
Refer to our pricing guide



currently offering lunch spaces Monday through Friday without a minimum unless it's 30 guests or more

no events at bar
ability to add a satellite bar on porch or main dining

Bar



Stage

minimums are subject to change based on date/time/holidays/sporting events, etc.



Distillery Tasting Room

combination of porch/main dining
\$2000 Sunday, Monday, Tuesday
\$2500 Wednesday, Thursday
\$2200 to \$7000 depending on timing on Friday, Saturday

Step 3

Pre-select Menu based on budget and preference

- Pre-set lunch or dinner menus
- Pre-set platters
- Pre-Selected beverages
- Special Requests

Step 4

Close Contract Details

- A. Lots of areas to add here, should we put a picture of the floor plan instead?

FAQ's

What is the next step?

Visit our events page at <https://event.openroadgrill.com/> and click on "Inquire Now" under our Open Road Reston location. Fill in your event details and we will get back to you to help you plan your event!

What is your Large Party "Minimum Spend" Policy?

Given the fluid nature of the restaurant business we try to keep accurate and flexible minimums. Our minimums will reflect anticipated business on the day or night of your event and the space that you are choosing to utilize. Therefore, if you're looking for main dining area on a Saturday during peak hours your minimum would be high. On the other hand if your party is able to book off peak hours or dates we can be flexible with our minimum spend requirements. We always try our best to work with each and every guest and party that walks in the door. We will work to find a solution to any budget and any timeslot we have available to guarantee the best experiences for all. The agreement contains a credit card authorization form to hold the space, but no charges will be made upfront unless a deposit is required.

Do you have "room fees?"

We do not usually have any room fees, rather we have a minimum spend policy. With this arrangement you're only paying for items you receive with the exclusion of gift cards, taxes and the suggested 20% gratuity. The only time a room fee would be applied is in the event your party fell short of the minimum spend and chose not to order anything more.

Do you offer gluten free (or other allergen) options on your set menus?

Open Road does not offer a gluten sensitive menu at this time. We understand that sensitivity to gluten can vary and feel it's important to note Open Road is not a gluten free environment. Please let us know any dietary restrictions prior to menu selection and we will do our best to accommodate.

Do you offer Open Bar packages?

We do not structure open bars in an all you can drink format (Per person/hour), rather we charge based on consumption and will give alerts to the host upon request if they are nearing their budget.

FAQ's

Do you have audio and video capabilities on the patio?

Unfortunately, we do not have audio or video capabilities in our spaces at the moment.

Can we decorate the space?

Depending on the nature of the event guests often inquire about decorations. We are open to outside decorations, within reason, and just ask that it not interfere with other guests that may be dining in our establishment. We typically try to avoid flashing lights, noise makers, confetti/glitter or massive balloon arrangements. Please do not hesitate to ask though we will always try to make it work!

Does the minimum spend include tax and gratuity?

All quoted minimums do NOT include tax and gratuity. Suggested gratuity is 20% and tax is 6%.

Can we bring our own cake/desserts?

Of course you can! We are more than happy to store it in our fridge while you dine and cut it for you once it's ready. The cake fee is \$25.

FAQ's

Do you accommodate Tax Exemptions?

Yes, we can absolutely accommodate your tax exemption! As long as you provide your valid tax exemption form/card, you will not be charged tax.

What if my party size changes before the event?

A guaranteed guest count is due by noon two business days prior to the event date. If the guaranteed guest count is not met, the party will still be charged the minimum spend based on the space and contact details. Please communicate with the point of contact at Open Road if things change.

What if my party wants to stay after its allotted time slot?

We are more than happy to try our best to accommodate your group in the restaurant, but we cannot guarantee the same space for your group beyond the event's time slot. The space is subject to the needs of the restaurant after this time.

Can I have my guests open individual tabs for my event?

We are able to accept four different forms of payment for your group. Beyond that, it would be very difficult for our team to keep track of separate checks. We do make exceptions to this based on size of event and the complexity of the food/beverage order.