

FORK LIFT

EVENT VENUE | COLLABORATIVE WORKSPACE

FORKLIFT is a flexible, culinary-oriented event venue and collaborative workspace in the heart of Leesburg, Virginia — just 45 minutes from our nation's capital. FORKLIFT can transform to fit your event needs, offering more than 3,600 square feet of space, an open floor plan, and 18-foot ceilings to accentuate the size of the area. It is perfect for custom lighting and decor to make your gathering unique.



AN INTRODUCTION TO FORKLIFT EVENTS



This modern, industrial space is a blank canvas and can be tailored to suit any event. The open space is suitable for groups up to 125 guests at standing capacity, 75 guests for a seated dinner, and 100 guests in theater seating. We can also customize the space to fit smaller groups as well.

Designed with events in mind, FORKLIFT offers essential features for a successful gathering:

- Delicious, in-house full catering services
- Dimmable overhead lights
- Bose sound system with microphone and music
- Accessible power distributed throughout the space
- Demonstration Kitchen with a water source and plenty of power
- Accessible and convenient parking

FORKLIFT is the perfect setting for social or corporate events, staffed by enthusiastic, knowledgeable, and experienced hospitality professionals. Consider FORKLIFT for intimate wedding ceremonies and receptions, rehearsal dinners, Bar and Bat Mitzvahs, corporate events, auctions and fundraisers, team-building activities, and holiday parties. We'll help you create something truly special and memorable, no matter the size or scale.

Sincerely,

RICH ROSENDALE CMC



SUNDAY-THURSDAY

Room Rental: \$1000

Food & Beverage Minimum: \$4000

FRIDAY & SATURDAY

Room Rentals: \$1500

Food & Beverage Minimum: \$5000

THE SPACE

FORKLIFT is ideal for hosting fundraisers, receptions, intimate dinners, cooking classes, and team-building events.

Chef Rosendale and his team are highly trained and experienced in engaging culinary presentations. Your guests will leave having enjoyed a great meal – and an experience they will remember.

The origins of FORKLIFT was born when a warehouse suite became available that was in close proximity to the Rosendale Culinary Lab, a state-of-the-art culinary center. Many of the innovative culinary choices offered at FORKLIFT were first created in the culinary lab.

Food and beverage minimums do not include 23% service and administrative fee, room rental, and taxes.



FORKLIFT is the perfect venue for a mid-sized gathering of 75-100 people. It can also be partitioned to create a more intimate space for events as small as 12 guests.





THE CUISINE

Certified Master Chef Rich Rosendale draws inspiration from his world travels. He is considered one of the world's most accomplished chefs, having competed in the Bocuse d'Or and international Culinary Olympics. His experience is reflected in the quality and creativity of the food you will experience at a FORKLIFT event. Every preparation is thoughtful, inspired, and delicious.

- Vegan and gluten-friendly options are available.
- Choose from vegetarian, seafood, and meat hors d'oeuvres.
- Options for light reception displays include charcuterie selections and more.
- Interactive dinner stations include stations for brisket carving, crab cakes, ceviche, and Korean BBQ. Taco and pasta bars are also options.
- For entrees, choose from a wide variety of plated dinners, or buffets in traditional or southern-style.
- Choose from a variety of desserts or our unique ice cream sandwich station

MENU DESIGN

FORKLIFT offers you a choice of plated three- or four-course dinners for \$95 per guest, buffets at \$110 and \$150 per guest, or stations for more social experience. We will work closely with you to create just the right menu for your occasion.

WELCOME RECEPTION

At FORKLIFT we offer cocktail and canapés receptions. It's a great way to start your evening. Our service periods are for 30 minutes at \$15 per person.

EXAMPLES OF CANAPÉS:

Cheddar Biscuit & Parmesan Fondue

Tuna Poke Tostada, Wakame Seaweed Salad

Savory Peppercorn Macaron, Cured ham, Caviar

Skewered Coconut Shrimp, Sweet Pineapple Ketchup

WINE MENU OPTIONS

We suggest that you select one red, one white, and one sparkling wine to offer guests, in addition to our full bar menu of house cocktails, beer, and non-alcoholic drinks. All beverage charges are based on the number of bottles opened.

(availability prices subject to change)

CONSUMPTION BAR MENU

All beverage charges are based on the number of bottles opened.



ADDITIONAL AMENITIES

TAKE HOME FAVORS

We offer take-home favors starting at \$8 per person. This is a perfect way to finish your evening by sending your guest home with one of our unique culinary creations. Choose from our house-made Pig Cave Mustard, Rich's Backyard spices, chocolate bars, cookies, our all-natural Brisket Tallow Soap, and other creative options.

CHEF APPEARANCE & DEMONSTRATION

If desired, Chef Rich Rosendale will visit with your guests, share stories of his amazing culinary history, and explain the food and preparations of the evening. Please inquire about fees and availability.



THE EXPERIENCE



AMBIANCE

FORKLIFT provides music through our in-house sound system. We can deliver a variety of music consistent with the FORKLIFT experience or customized to fit your event's theme.

AUDIOVISUAL EQUIPMENT

FORKLIFT offers the ability to provide a range of AV services, including sound systems, projectors, DJ equipment, and custom packages for the precise setup you need. In addition, we can provide the reassurance of technical level support to help make your event successful.

LOCATION

FORKLIFT is located in Leesburg, Virginia, 45 minutes from Washington, D.C., and just 15 minutes from Washington Dulles International Airport.

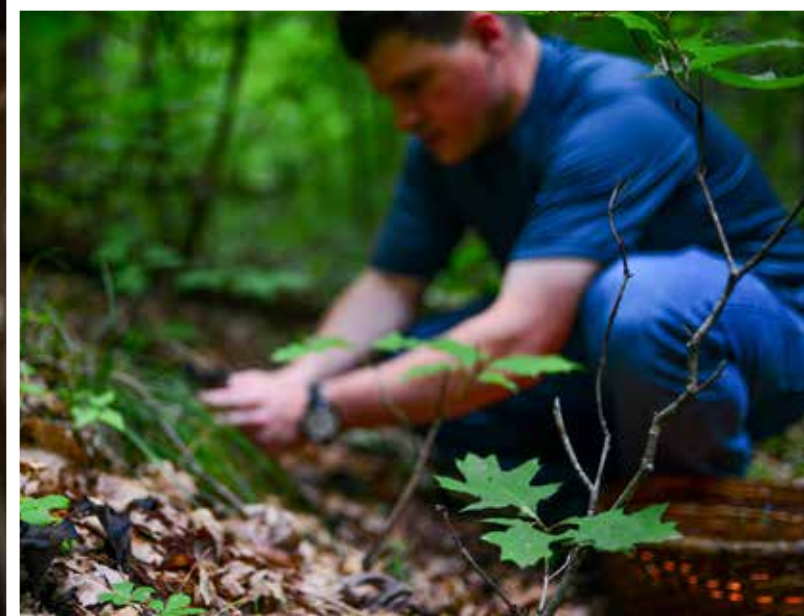
Our address is 75 Lawson Rd SE Unit 109, Leesburg, VA 20175

We are located in the Leesburg Business Park a short distance at the intersection of the Leesburg Bypass (Route 15) and Leesburg Pike (Route 7). This high-visibility location offers easy access to Route 7, ensuring that transportation will be a breeze for your guest.

PARKING

FORKLIFT offers on-site parking, allowing easy arrival and departure for your guests.





MEET CHEF RICH ROSENDALE

Rich Rosendale, one of 67 Certified Master Chefs, is Chief Creative Officer of Rosendale Collective. He is based in the RC Culinary Lab, a state-of-the-art kitchen, innovation center, and central hub for handling the locally sourced ingredients used in his specialty catering.

Rich gained invaluable experience early in his career, as a chef at the Greenbrier and the Ritz Carlton. He has trained with Michelin star-rated chefs including Thomas Keller and Daniel Boulud. In addition to cooking, Rich loves entrepreneurship. Clients around the world have turned to Rosendale Collective for consulting, culinary training, and product development.

A culinary influencer, Rich is also often approached for positions as a brand ambassador or advisory board member.

BOOK AN EVENT TODAY!

If you are interested in booking an event at FORKLIFT, please contact us at forklift@rosendalecollective.com to speak with a representative.

We look forward to hearing from you.

FORKLIFT