


 events@rockwoodsmn.com

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 9100 Quaday Ave NE Otsego, MN 55330

 Meetings & Tours by Appointment Only



ROCKWOODS

Weddings



Room Rentals & Minimums



FOUR SEASONS ROOM



BANQUET HALL

| | | |
|---------------------------------------|---|--|
| Capacity | 20-60 people | 60-330 people |
| Room Fee | \$400 | Sunday - Friday \$1,300 Saturday \$1,700 |
| Minimum (before tax & tip) | Sunday - Thursday \$1,000 Friday - Saturday \$2,500 | Sunday - Friday \$5,000 Saturday: Nov - Apr \$7,000 May - Oct \$10,000 |
| Included Amenities | <p>Set up, most decorating & clean up</p> <p>Planning assistance</p> <p>Custom Room Layout Options</p> <p>Complimentary Décor & Centerpiece Items</p> <p>Custom Linen Colors & Napkin Folds</p> <p>Fireplace</p> <p>Two Walls of Full Windows</p> <p>Free Parking, Overnight Included</p> <p>Walking Distance to the Wyndham Gardens Hotel</p> <p>House Dinner Music</p> <p>Non-Private Outdoor Patio with a Bonfire</p> <p>No Requirements for Security or Insurance</p> | <p>Set up, most decorating, & clean up</p> <p>Planning Assistance</p> <p>Day-of Wedding Coordinator</p> <p>One Private Dressing Room</p> <p>Private Outdoor Patio with a Bonfire</p> <p>Built-in Dance Floor</p> <p>Custom Room Layout Options</p> <p>Custom Linen Colors & Napkin Folds</p> <p>Complimentary Centerpiece Items</p> <p>Unattended Coat Room</p> <p>Microphone & House Dinner Music</p> <p>A Private Lobby & Lounge Area</p> <p>Ceiling & Wall Fabric Draping</p> <p>Customized Event Signage</p> <p>Welcoming Service at the Front Door</p> <p>Free Parking, Overnight Included</p> <p>Next Door to the Wyndham Gardens Hotel</p> <p>No Requirements for Security or Insurance</p> |
| Time Frame | 10am-11pm (10pm on Sundays) | 10am-Midnight (11pm on Sundays) |
| Table Types | All rectangle solid wood tables with linen | 6' round banquet tables with linen that seat 8-12 people per table |
| Bar | Beverages Available Through Cocktail Servers | Built-in Full-Service Bar |

Menu prices do not include tax or the recommended 20% gratuity

Ceremonies at Rockwoods



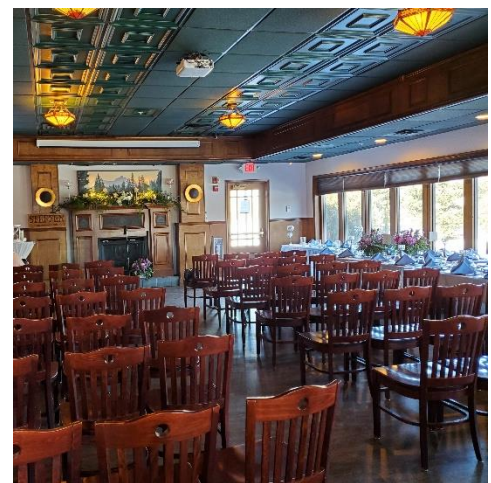
Banquet Hall

| | | | |
|-------------------------------|------------|-------|---|
| Outdoor Courtyard | 300 people | \$800 | Beautiful uncovered outdoor grassy area. Chairs are included, your hired DJ provides sound. |
| Indoor Dinner Tables | 300 people | \$400 | Guests enjoy the ceremony from their dinner tables. The head table is set up after the ceremony is finished |
| Indoor Rows, Full Room | 250 people | \$600 | Chairs are set in rows in the center of the big room with an aisle down the middle. Dinner tables are set at the sides of the room, decorated and visible, ready to transition after. |
| Indoor Rows, Half Room | 220 people | \$600 | Room is divided in half with the wall; ceremony on one side while dinner tables hide on the other. Transition after. |



Four Seasons Room

| | | | |
|-------------------------------|-----------|-------|--|
| Outdoor Courtyard | 60 people | \$500 | Beautiful uncovered outdoor grassy area. Chairs are included, your hired DJ provides sound. |
| Indoor Dinner Tables | 60 people | \$100 | Guests enjoy the ceremony from their dinner tables. The head table is set up after the ceremony is finished |
| Indoor Rows, Full Room | 50 people | \$300 | Chairs are set in rows in the center of the big room with an aisle down the middle. Dinner tables are set at the sides of the room, decorated and visible, ready to transition after the ceremony. |
| Indoor Rows, Half Room | 20 people | \$100 | Ceremony chairs in rows on one side while dinner tables are on the other. |



Officiant – You can bring in an officiant of your choice. We HIGHLY recommend hiring a professional as they will be responsible for facilitating the ceremony and any rehearsals.

Rehearsals – Complimentary to do the day-of the wedding. We cannot guarantee your space will be available the evening prior, due to other events. Your officiant is responsible for coordinating your rehearsal & ceremony, or you can hire a Rockwoods coordinator for your rehearsal for \$200.

Dressing Room

Banquet Hall Weddings with On-Site Ceremonies – Available at 9am

Complimentary Simple, lockable room with tables, chairs, a garbage can, and one large mirror.

Off-Site Ceremony Weddings: You have access to this room one hour before guest arrival to store your items in this space during your reception. If you would like to get ready in this room, it is a \$200 fee to begin at 9am.

Four Season Room Weddings: This room has limited availability and will require an additional rental fee.

Dream Day Dressing Room

Upgrade

\$800

Sofa & Chairs
Accent Tables
Area Rug
Hair Styling Station
Makeup Styling Station
Extra Large Mirror
Wardrobe Rack
Bridal Gown Holder
Steamer



Absolutely no food or beverages can be brought into the dressing room, unless purchased through Rockwoods.

You can order from the 'Breakfast' items below, and the 'Ala Carte/Buffer' items

The restaurant and bar open at 11am on Fridays & Saturdays to walk up and order items!

Breakfast

orders of 30 servings (1/2 orders available)

Eggs, Potatoes, Meats

- Cheddar Egg Bake \$125
- Scrambled Eggs \$90
- Scrambled Eggs with Cheese \$100
- American Fries \$90
- Hash Brown Casserole \$120
- Potatoes O'Brien \$90
- RW Smash Browns \$80
- Country Sliced Rope Sausage \$120
- Breakfast Sausage Patties \$120
- Breakfast Sausage Links \$120
- 6oz Striploin Steaks \$600
- Sausage Links \$110
- House-Smoked Bacon \$120
- Ham \$110

Continental Sides

- Danishes \$80
- Assorted Donuts \$90
- Coffee Cake \$75
- Everything Bagels, Cream Cheese, Toaster \$80
- Croissants with Butter \$125
- Sliced Bread & Toaster \$50
- Cinnamon Rolls \$75
- Cut Fruit & Berries \$125
- Caramel Rolls \$85
- French Toast \$90
- Muffin Variety \$80
- Yogurt, Granola, & Berries \$100

Plated Dinner

Priced per entrée. 2 options per event. Add a 3rd option for a \$4 surcharge per guest (total guests)

Collect RSVPs in advance, colored meal cards are required (we can supply for \$0.50 per guest)

Dietary restrictions (vegetarian, dairy allergy, etc) receive a separate meal, not counted as one of the two options.

Entrées

| | | |
|----------------|-----------------------------------|--|
| Chicken | Herb Grilled Chicken \$25 | Olive oil & herb marinated; chicken demi-glace |
| | Chicken Kiev \$24 | Stuffed with garlic parsley butter, breaded & baked crisp |
| | Chicken Marsala \$25 | Wild mushroom marsala sauce |
| | Chicken Saltimbocca \$25 | Breast wrapped in prosciutto, fresh mozzarella, sage cream sauce |
| Turkey | Cajun Smoked Turkey \$23 | Cajun smoked sliced turkey breast, turkey gravy |
| | Roasted Turkey Breast \$23 | Herb roasted, side of cranberries & turkey gravy |
| Pork | Apple Pork Chop \$25 | Pan seared, apple & brandy cream |
| | Stuffed Pork Chop \$30 | Chipotle cornbread stuffing & apple chutney |
| | Porchetta Roast \$23 | Roasted pork loin wrapped in pork belly, fennel cream |
| Beef | Pot Roast \$27 | 8oz, beef demi-glace |
| | Bacon Chopped Steak \$25 | 8oz ground chuck & brisket, wrapped in smoked bacon, bordelaise |
| | Delmonico Steak \$31 | 8oz, beef demi-glace |
| | Ribeye \$47 | 16oz, beef demi-glace |
| | New York Strip \$47 | 12oz, beef demi-glace |
| | Filet Mignon \$34 | 6oz, beef demi-glace |
| Fish & Seafood | Smoked Brisket \$25 | 8oz, white oak smoked, bourbon bacon BBQ on the side |
| | Walleye Almandine \$29 | Cracker crusted pan-fried cold-water fillet, toasted almonds, tartar sauce |
| | Crab Stuffed Walleye \$35 | Walleye fillet, crab stuffing, beurre blanc |
| | Crab Stuffed Shrimp \$32 | 3 jumbo prawns, crab stuffing, lemon cream sauce |
| | Grilled Salmon \$29 | Norwegian salmon, basil pesto |
| Vegetarian | BBQ Glazed Salmon \$29 | 6oz cedar plank roasted, Bourbon Bacon BBQ |
| | Stuffed Peppers \$23 | Ancient grain & wild rice, marinara |
| | Sweet Pea Ravioli \$21 | Dill butter sauce |
| | Pasta Primavera \$21 | Marinara, seasonal vegetables |

Embellishments

- **Caramelized Onions** \$2.75
- **Sautéed Mushrooms** \$3
- **Bordelaise** \$4
- **Horseradish Cream** \$3
- **Bleu Cheese Crust** \$3

Starch Sides (choose 1)

- **Mashed Potatoes**
- **Au Gratin Potatoes**
- **Rosemary Roasted Red Potatoes**
- **Ancient Grain Pilaf**

Vegetable Sides (choose 1)

- **Green Bean Almandine**
- **Green Beans & Carrots**
- **Broccoli, Peppers, Onions**
- **Brussel Sprouts & Bacon** \$1
- **Asparagus** \$2
- **Green Top Carrots** \$2

Bread Service

- **Diamond City Sliced French Baguette** (complimentary- served family style on tables with butter)

Salad Service

- **House Garden** \$6 mixed greens, tomato, cucumber, bell pepper, onion, croutons, roasted garlic vinaigrette
- **Spinach Strawberry** \$10 baby spinach, strawberries, bleu cheese, toasted almonds, red onion, raspberry vinaigrette
- **Citrus Salad** \$10 baby Romaine, Mandarin oranges, red onion, candied almonds, citrus vinaigrette

Children's Meals (Age 2-10)

Choose 1 meal for all kids at the event. Turn in number of kids meals with final food order. Add a cup of fruit \$3

- **Chicken Strips & Fries** \$10
- **Mini Corn Dogs & Fries** \$10
- **Cheeseburger & Fries** \$10
- **Mac & Cheese** \$10
- **Grilled Chicken Strips & Veggies** \$10

Ala Carte / Custom Buffets

orders of 30 servings (½ orders available)

Snacks

- Chex Mix \$60
- Gardetto's Snack Mix \$60
- Kettle Chips & Onion Dip \$70
- Chicago Popcorn \$60
- Pretzels \$60
- Puppy Chow \$60
- Tortilla Chips & Salsa \$70
- Buttered Popcorn \$60
- Mixed Nuts \$100
- Trail Mix \$90

Cold Bites

Served on platters, but for Butler Passed, add \$10 per order

- Antipasto Skewers \$80 artichoke, prosciutto, mozzarella, tomato, olive
- Bruschetta \$70 baguette, tomato, basil, mozzarella, balsamic
- Caprese Skewers \$70 tomato, mozzarella, basil, balsamic, olive oil
- Shrimp Cocktail \$150
- Smoked Deviled Eggs \$60
- Vegetables & Ranch Shooters \$80
- Fruit Skewers \$80
- Smoked Salmon Crostini \$90 smoked salmon, lemon cream cheese, pickled onion, fresh dill
- Spinach Artichoke Crostini \$60
- Prosciutto Crostini \$100 sliced baguette, fig jam, shaved prosciutto, crumbled goat cheese
- Chimichurri Beef Crostini \$90 baguette slices, tri tip beef, Chimichurri sauce
- Prosciutto Wrapped Asparagus \$90

Warm Bites

Served in warmers buffet style, but for Butler Passed, add \$10 per order

- Pork Carnitas Empanadas \$90 pork shoulder, chicharrons, chimichurri, bacon, jalapeno, Monterey Jack
- Crab Rangoon \$150 crab meat, cream cheese, Asian flavors, wonton skin
- Mini Beef Wellington \$170 beef tenderloin, mushroom duxelles, pastry crust
- BBQ Meatballs \$65
- Wild Rice Meatballs & Lingonberry Jam \$75
- Sausage Stuffed Mushroom Caps \$75
- Beef Tips & Gorgonzola Cheese Sauce \$135
- Chicken Wings & Ranch (Bone-in or Boneless) \$90
 - Choose Teriyaki, Sweet Chili, Bourbon Bacon BBQ, Cajun Dry Rub, Nashville Hot, Buffalo
- Chicken Tenders \$90 choice of 1 sauce on the side
- Teriyaki Chicken Skewers \$80
- Chicken Pot Stickers \$65
- Egg Rolls- Pork or Vegetarian \$80
- Mini Loaded Potato Skins \$65
- Fried Pickle Spears & Ranch \$45
- Mini BBQ Quesadillas \$75 Choose pork, chicken, or brisket
- Mozzarella Sticks & Marinara \$70
- Jalapeno Bacon Wrapped Shrimp & Jalapeno Jam \$170
- Bacon Wrapped Scallops \$135
- Lobster Arancini \$100 deep fried bites of lobster, sherry cream reduction, basil
- Crab Cakes & Tartar Sauce \$150
- Walleye Strips & Tartar Sauce \$100
- Calamari Strips & Tartar Sauce \$100

Ala Carte / Custom Buffets

orders of 30 servings (½ orders available)

Display Platters

- **Cheese & Crackers** \$120
- **Cheese, Meats, & Crackers** \$120
- **Cheese, Crackers, Fruit, & Fruit Dip** \$120
- **Fruit & Berries** \$120
- **Vegetables & Ranch** \$100
- **Charcuterie Board** \$150
- **Smoked Salmon & Crackers** \$125 with tomato caper relish
- **Baked Brie, Warm Jam, Baguette Slices** \$75
- **Seafood Tower** \$Market, below are estimates
 - Level 1 \$750 – assortment of shrimp, clams, oysters, mussels, smoked salmon, ceviche
 - Level 2 \$1000 level 1 plus ahi tuna, octopus, calamari
 - Level 3 \$1650 levels 1 & 2 plus crab legs & claws, lobster, caviar



Cold Sides & Salads

- **Garden Salad** \$100 mixed greens, vegetables, croutons, choice of dressing
- **Spinach Salad** \$100 strawberries, red onions, almonds, poppy seed dressing
- **Italian Pasta Salad** \$90 pasta, Italian dressing, pepperoni, salami, mozzarella, peppers
- **Potato Salad** \$80 celery, relish, pickles, mustard dressing
- **Coleslaw** \$75

Bread

- **Diamond City Sliced French Baguette & Butter** \$40
- **Garlic Bread** \$40

Pizza, Nachos, & Dips

- **18" Stone Fired Pizza** \$23 Does not serve 30. Half orders not available. Includes 1 topping. \$3 per added topping
- **Nachos: Tortilla Chips, Cheese Sauce, Sour Cream, Jalapenos, Lettuce, Salsa** \$120
 - Add Pulled Chicken, Seasoned Ground Beef, or Pork \$30
- **Chilled Smoked Salmon Dip & Crostini** \$120 pickled onion, fresh dill
- **Chilled Hummus Dip & Pita** \$90
- **Warm Spinach Artichoke Dip & Crostini** \$75
- **Warm Jalapeno Popper Dip & Crostini** \$100
- **Warm Crab Dip & Pita** \$150



Sliders (assembled)

- **Cold Ham & Cheese Sliders** \$100
- **Cold Turkey & Cheese Sliders** \$100
- **Warm Hamburger or Cheeseburger Sliders** \$120
- **Warm Pulled Beef, Pork, or Chicken Sliders** \$120 with coleslaw
- **Warm Walleye Sliders** \$175 with tartar sauce & cheese

Entrée Sandwiches (build your own)

- **Smoked Pulled Pork Sandwiches** \$375 with pub buns, Bourbon Bacon BBQ, & coleslaw on the side
- **Smoked Pulled Chicken Sandwiches** \$350 with pub buns, Bourbon Bacon BBQ, & coleslaw on the side
- **Smoked Turkey Sandwiches** \$375 with pub buns, Bourbon Bacon BBQ, & coleslaw on the side
- **Smoked Brisket Sandwiches** \$500 with pub buns, Bourbon Bacon BBQ, & coleslaw on the side
- **Grilled Chicken Sandwiches** \$425 with pub buns, lettuce, tomato, onion, pickles, condiments
- **Burgers** \$400 with Pub Buns, lettuce, tomato, onion, pickles, condiments
 - Add cheese \$50
 - Add thick cut smoked bacon \$85

Ala Carte / Custom Buffets

orders of 30 servings (1/2 orders available)

Entrée Meats

- **Smoked Sliced Beef Brisket & BBQ** \$550
- **Smoked Pulled Pork & BBQ** \$440
- **Smoked Bone-in Chicken & BBQ** \$385
- **Smoked Pulled Chicken & BBQ** \$440
- **Smoked Turkey & BBQ** \$415
- **Roasted Turkey & Gravy** \$375
- **Herb Grilled Chicken Breasts** \$415 chicken demi-glace
- **Chicken Marsala** \$440
- **Beef Striploin** \$715
- **Beef Pot Roast** \$715
- **Pork Loin Chop** \$635 apple brandy sauce
- **Grilled Salmon** \$635 basil pesto
- **Walleye Almandine** \$660

Meat Embellishments

- **Lobster & Hollandaise** \$165 on top
- **Hollandaise** \$85 on the side
- **Sauteed Mushrooms** \$85 on top
- **Sauteed Onions** \$55 on top
- **Bleu Cheese Crust** \$85 on top
- **Horseradish Cream** \$85 on the side
- **Crab Oscar** \$275 on top



Entrée Pastas

- **Pasta Alfredo** \$415
- **Chicken Alfredo** \$495
- **Chicken Carbonara** \$550 chicken alfredo with bacon
- **Spaghetti** \$385
- **Spaghetti & Meatballs** \$440
- **Lasagna with Meat** \$385
- **Cheese Tortellini with Peas & Prosciutto** \$440 in alfredo
- **Sweet Pea Ravioli** \$440 choice of alfredo or marinara

Hot Sides

- **Au Gratin Potatoes** \$165
- **Mashed Potatoes** \$100
 - Beef Demi-Glace \$65
 - Chicken Demi-Glace \$55
- **Rosemary Roasted Red Potatoes** \$77
- **Ancient Grain Pilaf** \$100
- **Mac & Cheese** \$100
- **Smokehouse Baked Beans** \$85
- **Brussel Sprouts & Bacon** \$90
- **Broccoli, Peppers & Onions** \$80
- **Asparagus** \$140
- **Green Top Carrots** \$110
- **Green Beans & Carrots** \$80
- **Green Bean Almandine** \$80



Dessert

Handheld Dessert Platters

30 servings (½ orders available)

- **Brownies** \$95
- **Chocolate Truffles** \$75
- **Assorted Cookies** \$60
- **Assorted Dessert Bars** \$95
- **Chocolate Dipped Cream Puffs** \$90
- **Chocolate Dipped Strawberries** \$100
- **Mini Assorted Cheesecakes** \$90
- **Shooters**
 - **Chocolate Lovers** \$120
 - **Lemon Trifle** \$100
 - **Berries & Custard** \$120



- **Salted Caramel** \$120
- **Strawberry Shortcake** \$100
- **Key Lime Pie** \$120
- **Oreo Cookie Mouse** \$10

Whole Pies & Cakes

Served on a dessert buffet table. Add \$2 per person to have slices plated and served. (slice counts are estimates & may vary)

- **Warm Bread Pudding** \$125 32 slices
- **Carrot Cake** \$90 16 slices
- **Tiramisu** \$90 15 slices
- **Pumpkin Pie** \$30 12 slices
- **Chocolate Lovers Cake** \$120 14 slices
- **Lemon Cream Cake** \$90 12 slices
- **Southern Pecan Pie** \$40 12 slices
- **New York Cheesecake** \$90 12 slices
- **Salted Caramel Cheesecake** \$90 14 slices
- **Caramel Apple Pie** \$30 12 slices
- **Blueberry Pie** \$35 12 slices
- **French Silk Pie** \$50 12 slices
- **Cherry Pie** \$30 12 slices
- **Key Lime Pie** \$90 12 slices

Buttercream Cakes

We partner with Buttercream Cakes out of St Paul & Minnetonka. Includes a private tasting at their beautiful showroom! You will work with them to determine delivery or pick up options, design, flavors & more. Visit www.buttercream.info/schedule-at-tasting-appt/ to schedule your tasting. We will add their pricing to your invoice at Rockwoods ***You must agree to serve ONLY Buttercream desserts at your event, no exceptions.**

- **Display Cake** \$4.50 per serving (does not include delivery or other rentals)
- **Filled Sheet Cake** \$3.50 per serving (does not include delivery or other rentals)

Bringing in a Dessert

Must be from a licensed facility

All Fees include: a table, linen, serving platters, risers for display, napkins, clean up, and storage of the items in our cooler before & after the event.

- \$1.50/person fee for bringing cupcakes, doughnuts, cookies, or other handheld dessert (no plates/forks)
- \$2.50/person fee for bringing cake or dessert that we will cut & plate for guests to pick up
- \$3.50/person fee for bringing cake or dessert that we will cut, plate, & serve to each guest

Favors

Non-edible favors are free to bring in! We will place at each place setting or on a table. Edible favors (like bags of mints, or pieces of candy) will have a \$0.50 per person fee added as the wrappers create additional cleaning services.

Candy Table

\$200 includes set up, table, linen, vases and jars for display, scoops/tongs, & clean up. You provide the candy (must arrive in unopened packages), and you provide a baggie or cup for your guests to fill up. All items must be pre-approved or they will not be set out for guests. No snacks, like nuts or popcorn, are allowed – those items are on our menu.

Beverages

Your guests can always purchase beverages that you are not paying for

Self-Serve Beverage Stations

- **Hot Coffee** \$50 per 1.5 gallon dispenser, regular or decaf with sweetener & half & half
- **Infused Water** \$50 per 2 gallon batch. choose citrus blend, lemon, cucumber, or strawberry
- **Homemade Lemonade** \$12 per liter | \$30 per gallon
- **Homemade Sweet Tea** \$12 per liter | \$30 per gallon
- **Juice** \$15 per liter orange, apple, or cranberry
- **Canned Soda** \$2.00 per can. Only charged for opened cans (Coke, Diet Coke, Mountain Dew, Sprite)
- **1% Milk** \$12 per liter
- **Punch** \$12 per liter or \$25 per gallon- sparkling orange cherry

Hosted Tabs, Drink Tickets, & More

Unlimited Soda \$250 (or \$2 per estimated guest)

"Hosting" means that you are paying. You can limit a tab by who is allowed to order on it, how much you want to spend, when it is available, what they are allowed to order, and even use drink tickets to determine how many per person are allowed.

- Example1: \$1500 max, \$8 and under beverages only, no shots, no beer because kegs are ordered
- Example2: No \$ limit, only non-alcohol beverages
- Example3: \$500 max, only bottled beer & only Alias wine by the glass
- Example4: No \$ limit but only 2 drink tickets per person, \$8 and under beverages only, no shots

Wine & Champagne by the Bottle

Full room pour with pre-set glasses add \$1 guest

Reds

Klinker Brick Brickmason Blend \$42
Anko Malbec \$38
Cannonball Cabernet \$34
Alias Pinot Noir \$26
Alias Cabernet \$26
Josh Cellars Cabernet \$38
Alias Merlot \$26
Klinker Brick Old Vine Zinfandel \$46
Double Canyon Cabernet \$46
Chateau Barreyre "Nicolas" Bordeaux \$50
Sexual Chocolate Blend \$54

Whites

Scarpetta Pinot Grigio \$38
Bartenura Moscato \$42
Alias Chardonnay \$26
Josh Cellars Chardonnay \$38
Aviary Chardonnay \$46
Ravenna Riesling \$38
Klinker Brick Bricks & Roses Dry Rosé \$42
Broken Dreams Chardonnay \$42

Bubbles

Wycliff Brut \$24
Wycliff Brut Rosé \$24
Astoria Sparkling Moscato \$36
Belstar Prosecco \$34

Non-Alcohol

Sparkling Juice \$18

House Wine by the Case: \$300 (12 bottles or about 48 glasses) Cabernet, Pinot Noir, Merlot, Chardonnay, Sauvignon Blanc, Moscato

Kegs - Banquet Hall Bar Only

Custom Order Kegs -We can order in almost any beer. Prices will vary.

Reserve kegs available if currently on tap in our restaurant at the time of your event.

16 gallons or about 120 pints (between \$3.17 to \$5 per pint) Examples:

Michelob Golden Light \$380
Miller Lite \$380
Coors Light \$380
Blue Moon Wheat Ale \$420

Deschutes Fresh Squeezed \$600
Deschutes Obsidian Stout \$500
Lupulin Fashion Mullet \$600
Summit EPA \$570

Warpigs Foggy Geezer IPA \$600
Sierra Nevada Hazy Little Thing \$600
Castle Danger Cream Ale \$550
Loon Juice Honeycrisp Cider \$500

Decor & Extras

Linens

- **Table Linen** only White, Ivory, or Black available
- **Linen Napkins** – custom folds available



Slideshows

- **Four Seasons Room** - 8' wide Drop-Down Screen & Projector \$100
- **Banquet Hall** - 12' wide Drop-Down Screen & Projector \$100
- **Banquet Hall** - 82" Flat Screen TV in the lobby \$50

Staging

- **4'x4' section** \$45 16" tall with 1 stair step

Lighting

- **Banquet Hall Ceiling Draping Lights** \$50
- **Banquet Hall Wall of Lights** \$200
- **Custom Color Up Lights** \$19 each, or 8 for \$140
- **Light a Single Table** \$25 each

Chair Covers

- **Chair Cover** \$3 (White or Ivory)
- **Tied Satin Chair Sash** \$2 available in 39 colors



Centerpieces & Decor

You will receive 1 cylinder vase, your choice of beads, one floating candle, an accent napkin of your color choice, and a mirror tile or metallic charger plate complimentary for your tables IF you want to use them! Here are rental fees for extras:

- **Satin Table Runner** \$2.00 (6" wide, 39 color options)
- **Cylinder Vase** with Beads & Floating Candle \$4
- **Plate Charger** Metallic Gold or Silver Plastic 13" \$1.50
- **Votive Candle** in Glass Holder \$.50
- **3" Floating Candle** \$2
- **Wood Round** \$3
- **Mirror Cake Stand** \$10
- **Rhinestone Card Box** \$10
- **Wooden Chest Card Box** \$10



Decorating – Let us do the work for you!

Between Tuesday & Thursday the week of your wedding, you will book a "Drop-Off" Appointment. You will bring in all décor and items you are supplying and explain how you would like us to set them up for you. You must pick these items up by the following Tuesday at the latest.

Wedding Q & A

What is the "Room Fee"?

It reserves the space & pays for the included amenities. Non-taxable. Not included in calculating the recommended gratuity. Does not count towards the minimum.

What is the "Minimum"?

The dollar amount you are required to spend before tax and gratuity. The room fee does not count towards the minimum. Food, beverages, & rentals are included. 3rd Party Items like Midwest Sound, Dream Day, or Buttercream do not count towards the minimum. Any amount not met will be added to the final bill.

Can I bring in my own food?

No. All food & beverages must be supplied by Rockwoods. Exceptions to desserts do apply, see catering menu for fees.

Can we taste the food before we book or before our wedding day?

Woods & Prairie Room weddings will be gifted 2 free tickets to our group tasting and wedding expo we host in March each year. You could instead set up a private tasting with an event coordinator. A private tasting is not complimentary, & costs will include: the price of the meals that are ordered, as well as a \$50 fee. These costs are due at the time of the tasting (you will get a tab at the ends, like a restaurant visit). Another option is to visit our restaurant where we have the same chefs and get an idea of similar items or just see how awesome anything we make tastes!

Can we bring home our leftovers?

In alignment with state health codes, food and beverages prepared by Rockwoods Banquet Center not consumed becomes the property of Rockwoods. Health Department regulations prohibit us from allowing guests to take home extra food without a signed waiver.

What are the tax rates?

7.375% on food, non-alcohol beverages, & rentals. 9.875% on alcohol.

What about tip?

A recommended 20% gratuity will be added to your event estimates to help in your budgeting. You have control over the tip amount. 100% of the gratuity is paid to our employees through a tip pool that covers everyone that helped in planning in the office, setting up the space, serving, and cleaning up. If you wish to change the amount of gratuity that shows on your final bill, please let an event coordinator know prior to your event date, or the event supervisor know the date of the event before you pay the final bill..

When do I pay?

- The room fee is due within one week of reserving your date.
- A deposit equaling half of your food/beverage minimum is due 1 month prior
- The current balance is due 10 days prior to your event, the same day that your final food counts are due
- Any incidentals/bar tabs are due at the conclusion of your wedding night with a card you must have on file

How do I pay?

We will send you a link via email to make payments right online! Or, you can mail a check or make an appointment to drop off payments in person with check, cash, or credit card. If you are making any payments with Debit Card, please notify your bank in advance.

When is the final guest count due?

10 days prior to your wedding. You may not, for any reason, decrease the meal counts or any part of your food or beverage order after this date. Additional guests that arrive may be subject to a wait time for their meal while it is prepared & will not be guaranteed the exact same meal.

Can we bring our own decorations?

Yes. You may drop them off prior to the event, & we will set them up for you. Nothing is allowed that would damage the facility or be too difficult to clean up (no loose glitter or confetti!) Candle flames must be surrounded by a container for fire code. Please speak to a coordinator for any special or large items that you may need to take care of yourselves.

Can I bring in my own DJ or band?

Yes, from any vendor of your choosing, at your own expense and arrangement. However, we highly recommend that you use one of our preferred vendors.

Am I liable for guests that consume alcohol?

Paying for alcohol does not put you in a place of legal liability. That liability falls on our liquor license. However, as the host, you are accountable for the behavior of your guests. You must help our staff enforce responsible drinking behavior. NO outside alcohol is allowed on premises. NO underage drinking is permitted. ALL guests will need to show legal identification. Anyone showing signs of intoxication will not be served. We reserve the right to "cut off" alcohol service, ask individuals to leave, close the bar, or end the event. Should there be a violation of this alcohol clause; a \$500 fee will be added to your final bill.

What if I need to cancel?

- After room fee is paid – loss of room fee
- Within 9 months of date – loss of room fee & 25% of minimum due
- Within 6 months of wedding date – loss of room fee & 50% of minimum due plus a 20% service charge
- Within 3 months of event date – loss of room fee & 75% of minimum due plus a 20% service charge
- Within 1 month of event date – loss of room fee & 100% of minimum due plus a 20% service charge
- Within 10 days of the event date – 100% of event order due plus a 20% service charge

Menu & menu prices are subject to change.