

 events@rockwoodsmn.com

 763-441-6375

 9100 Quaday Ave NE
Otsego, MN 55330

 Meetings & Tours by
Appointment Only



ROCKWOODS
Catering

Off-Site Menu

Pick Up, Delivery, or Full Service



Food Catering

Available 10am to 8pm. Not available on Mondays. Menu prices do not include tax or the recommended 20% gratuity

Option	Description		Fee	Minimum
Pick-Up	You pick up the food from Rockwoods. You can add food warmers and other supplies, but none are included.		\$0	\$300
Drop-Off	Our team will bring the food to you within 20 miles. You can add food warmers and other supplies, but none are included.		\$50 fee	\$500
Delivery with Set Up	Our team will bring the food to you and set up your buffet for up to 30 minutes. Does not include buffet table or linen. Does include serving utensils. Must add disposable food warmers or provide your own.		\$100 fee + \$15 per food warmer	\$900
Full-Service Catering	Our team will bring the food to your event, bring & set up buffet tables with linen, & stay to serve for up to 3 hours.	Disposables Plates, napkins, flatware, serving utensils, disposable plastic food warmers, buffet attendants, clearing staff	\$8/person	\$2500
		Compostable Disposables Plates, napkins, flatware, serving utensils, disposable food warmers, buffet attendants, clearing staff	\$12/person	\$2500
		Non-Disposables Ceramic plates, metal silverware, linen napkins, serving utensils, polished stainless steel roll top food warmers, buffet attendants, clearing staff	\$20/person	\$5000

Bar Service

Bar Service Catering Add-On	In addition to full-service food catering	Disposables	\$3/person + \$50/bartender/hour	\$500
		Compostable Disposables	\$5/person + \$50/bartender/hour	\$500
		Glassware	\$6/person + \$50/bartender/hour	\$500
Bar Service Standalone	Without full-service food catering	Disposables	\$3/person + \$150/bartender/hour	\$1000
		Compostable Disposables	\$5/person + \$150/bartender/hour	\$1000
		Glassware	\$6/person + \$150/bartender/hour	\$1000

Booking, Deposits, & Payment

Booking must be done via email with a Rockwoods Event Coordinator at events@rockwoodsmn.com.

Initial Deposit 50% of your minimum will be due within 1 week of booking, and it will act as a deposit towards the balance of your order.

Final Balance is due by pick up, delivery, or conclusion of your event. We will send you a payment link via email after you turn in your final food order. Net 30 billing is available for this final balance for approved corporate accounts when requested.

Beverages

Non-Alcohol Individual

- **Canned Soda** \$2.00 per can. Only charged for opened cans (Coke, Diet Coke, Mountain Dew, Sprite)
- **Bottled Water** \$2.00 per bottle
- **Red Bull** \$5 per can

Add-on to full-service catering only

- **Hot Coffee** \$50 per 1.5 gallon dispenser, regular or decaf with sweetener and half & half
- **Infused Water** \$50 per 2 gallon batch. Choose citrus blend, lemon, cucumber, or strawberry
- **Homemade Lemonade** \$30 per gallon
- **Homemade Sweet Tea** \$30 per gallon
- **Juice** \$15 per liter orange, apple, or cranberry
- **Punch** \$25 per gallon- sparkling orange cherry

Breakfast

orders of 30 servings (½ orders available)

Eggs, Potatoes, Meats

- **Cheddar Egg Bake** \$140
- **Scrambled Eggs** \$100
- **Scrambled Eggs with Cheese** \$110
- **American Fries** \$100
- **Hash Brown Casserole** \$135
- **Potatoes O'Brien** \$100
- **RW Smash Browns** \$90
- **Country Sliced Rope Sausage** \$135
- **Breakfast Sausage Patties** \$135
- **Breakfast Sausage Links** \$135
- **6oz Striploin Steaks** \$660
- **Sausage Links** \$125
- **House-Smoked Bacon** \$135
- **Ham** \$125

Continental Sides

- **Danishes** \$90
- **Assorted Donuts** \$100
- **Coffee Cake** \$85
- **Everything Bagels, Cream Cheese, Toaster** \$90
- **Croissants with Butter** \$140
- **Sliced Bread & Toaster** \$55
- **Cinnamon Rolls** \$85
- **Cut Fruit & Berries** \$140
- **Caramel Rolls** \$95
- **French Toast** \$100
- **Muffin Variety** \$90
- **Yogurt, Granola, & Berries** \$110

Lunch

11am-2pm only. All dinner options also available at lunch

Boxed Lunches

- **Deli Sandwich** \$16 Full Ham or Turkey Deli Sandwich, Chips, Pickle, & Cookie (minimum of 15)

Salad, Deli, & Soup Buffet 30 Servings per Order. Half Orders Available

- **Salad & Deli Buffet** \$530 per 30 people Add soup for \$135 per 30 people

Mixed greens, croutons, shredded cheese, bacon crumbles, 3 dressing choices. Assorted breads & buns, deli meats, sliced cheeses, lettuce, tomato, onion, & condiments.

Ala Carte / Custom Buffets

orders of 30 servings (1/2 orders available)

Snacks

- **Chex Mix** \$65
- **Gardetto's Snack Mix** \$65
- **Kettle Chips & Onion Dip** \$80
- **Chicago Popcorn** \$65
- **Pretzels** \$65
- **Puppy Chow** \$65
- **Tortilla Chips & Salsa** \$75
- **Buttered Popcorn** \$65
- **Mixed Nuts** \$110
- **Trail Mix** \$100

Cold Bites

Served on platters, but for Butler Passed, add \$15 per order

- **Antipasto Skewers** \$90 artichoke, prosciutto, mozzarella, tomato, olive
- **Bruschetta** \$80 baguette, tomato, basil, mozzarella, balsamic
- **Caprese Skewers** \$80 tomato, mozzarella, basil, balsamic, olive oil
- **Shrimp Cocktail** \$165
- **Smoked Deviled Eggs** \$65
- **Vegetables & Ranch Shooters** \$90
- **Fruit Skewers** \$90
- **Smoked Salmon Crostini** \$100 smoked salmon, lemon cream cheese, pickled onion, fresh dill
- **Spinach Artichoke Crostini** \$70
- **Prosciutto Crostini** \$110 sliced baguette, fig jam, shaved prosciutto, crumbled goat cheese
- **Chimichurri Beef Crostini** \$100 baguette slices, tri tip beef, Chimichurri sauce
- **Prosciutto Wrapped Asparagus** \$100

Warm Bites

Served in warmers buffet style, but for Butler Passed, add \$15 per order

- **Pork Carnitas Empanadas** \$100 pork shoulder, chicharrons, chimichurri, bacon, jalapeno, Monterey Jack
- **Crab Rangoon** \$165 crab meat, cream cheese, Asian flavors, wonton skin
- **Mini Beef Wellington** \$185 beef tenderloin, mushroom duxelles, pastry crust
- **BBQ Meatballs** \$75
- **Wild Rice Meatballs & Lingonberry Jam** \$85
- **Sausage Stuffed Mushroom Caps** \$85
- **Beef Tips & Gorgonzola Cheese Sauce** \$150
- **Chicken Wings & Ranch (Bone-in or Boneless)** \$100
 - Choose Teriyaki, Sweet Chili, Bourbon Bacon BBQ, Cajun Dry Rub, Nashville Hot, Buffalo
- **Chicken Tenders** \$100 choice of 1 sauce on the side
- **Teriyaki Chicken Skewers** \$90
- **Chicken Pot Stickers** \$75
- **Egg Rolls- Pork or Vegetarian** \$90
- **Mini Loaded Potato Skins** \$75
- **Fried Pickle Spears & Ranch** \$55
- **Mini BBQ Quesadillas** \$85 Choose pork, chicken, or brisket
- **Mozzarella Sticks & Marinara** \$80
- **Jalapeno Bacon Wrapped Shrimp & Jalapeno Jam** \$190
- **Bacon Wrapped Scallops** \$150
- **Lobster Arancini** \$110 deep fried bites of lobster, sherry cream reduction, basil
- **Crab Cakes & Tartar Sauce** \$165
- **Walleye Strips & Tartar Sauce** \$110
- **Calamari Strips & Tartar Sauce** \$110



Ala Carte / Custom Buffets

orders of 30 servings (½ orders available)

Display Platters

- **Cheese & Crackers** \$135
- **Cheese, Meats, & Crackers** \$135
- **Cheese, Crackers, Fruit, & Fruit Dip** \$135
- **Fruit & Berries** \$135
- **Vegetables & Ranch** \$110
- **Charcuterie Board** \$165
- **Smoked Salmon & Crackers** \$140 with tomato caper relish
- **Baked Brie, Warm Jam, Baguette Slices** \$85
- **Seafood Tower** \$Market, below are estimates
 - Level 1 \$825 – assortment of shrimp, clams, oysters, mussels, smoked salmon, ceviche
 - Level 2 \$1100 level 1 plus ahi tuna, octopus, calamari
 - Level 3 \$1800 levels 1 & 2 plus crab legs & claws, lobster, caviar



Cold Sides & Salads

- **Garden Salad** \$110 mixed greens, vegetables, croutons, choice of dressing
- **Spinach Salad** \$110 strawberries, red onions, almonds, poppy seed dressing
- **Italian Pasta Salad** \$100 pasta, Italian dressing, pepperoni, salami, mozzarella, peppers
- **Potato Salad** \$90 celery, relish, pickles, mustard dressing
- **Coleslaw** \$85

Bread

- **Diamond City Sliced French Baguette & Butter** \$45
- **Garlic Bread** \$45



Pizza, Nachos, & Dips

- **18" Stone Fired Pizza** \$25 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** \$135
 - Add Pulled Chicken, Seasoned Ground Beef, or Pork \$35
- **Warm Spinach Artichoke Dip & Crostini** \$65
- **Warm Smoked Salmon Dip & Crostini** \$135
- **Warm Jalapeno Popper Dip & Crostini** \$110
- **Warm Crab Dip & Pita** \$165
- **Chilled Hummus Dip & Pita** \$100

Entrée Sandwiches (build your own)

- **Smoked Pulled Pork Sandwiches** \$440 with pub buns, Bourbon Bacon BBQ, & coleslaw on the side
- **Smoked Pulled Chicken Sandwiches** \$440 with pub buns, Bourbon Bacon BBQ, & coleslaw on the side
- **Smoked Turkey Sandwiches** \$415 with pub buns, Bourbon Bacon BBQ, & coleslaw on the side
- **Smoked Brisket Sandwiches** \$550 with pub buns, Bourbon Bacon BBQ, & coleslaw on the side
- **Grilled Chicken Sandwiches** \$470 with pub buns, lettuce, tomato, onion, pickles, condiments
- **Burgers** \$440 with Pub Buns, lettuce, tomato, onion, pickles, condiments
 - Add cheese \$50
 - Add thick cut smoked bacon \$85

À la Carte / Custom Buffets

orders of 30 servings (½ 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
- **Sautéed Mushrooms** \$85 on top
- **Sautéed 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



Desserts

Handheld Dessert Platters

30 servings (1/2 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** \$100



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!

Visit www.buttercream.info/schedule-at-tasting-appt/ to schedule your tasting.

You will work with them to determine delivery or pick up options, design, flavors & more.

We will add their pricing to your invoice at Rockwoods

- **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)

***You must agree to serve ONLY Buttercream desserts at your event, no exceptions.**

Bar Service

Hosted Tabs, Drink Tickets, & More

“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, all options you choose hosted
- Example3: \$500 max, only bottled beer & only Alias wine by the glass
- Example4: No \$ limit but only 2 drink tickets per person

Cocktails

Prices listed are per drink poured and include the mixer. Choose up to 8 base varieties.

Mixers include Coke, Diet Coke, Sprite, & Soda. Additional mixers & specialty drinks by request and based on space.

Vodka

Titos \$8
Belvedere \$8.50
Grey Goose \$8.50
Ketel One \$7.50
Little Round Still \$6.50
Stolichnaya \$6.50
Stoli Blu \$6.50
Stoli Citros \$6.50
Stoli Hot \$6.50
Stoli Orange \$6.50
Stoli Raz \$6.50
Stoli Vanil \$6.50

Gin

Beefeater \$6.50
Bombay Saphire \$8
Hendricks \$9
Leopolds \$8
Tanqueray \$6.50
Seersucker \$6.50

Rum

Bacardi \$6.50
Bacardi Limon \$6.50
Captain Morgan \$6.50
Malibu \$6.50
Meyers Dark \$6.50

Whiskey/Bourbon

Backbone Bourbon \$9
Basil Hayden \$14
Buffalo Trace \$8
Bulliet \$7
Bulliet Rye \$7
Crown Royal \$8
Crown Apple \$8
Crown Peach \$8
Crown Vanilla \$8
Dad's Hat Rye \$10
Del Bac Smoked \$12
Fireball \$6.50
High West \$10
Jack Daniels \$6.50
Jameson \$7
Jim Beam \$6.50
Kentucky Owl \$36
Knob Creek \$9
Little Round Still \$6.50
Makers Mark \$7
Pendleton \$7
Rail Whiskey \$5.50
Screwball PB \$7.50
Seagram's 7 \$6.50
Southern Comfort \$6.50
Stellum \$11
Willett \$13
Windsor \$6.50
Woodford Reserve \$11
Blanton's Bourbon \$20

Scotch

Balvenie 12yr \$14
Chivas Regal \$10
Dalmore 12yr \$16
Dalmore 15yr \$30
Dewars \$7
Glenfiddich 12y \$12
Glenlivet 12yr \$11
J & B \$7
Johnnie Walker Black \$12
Johnnie Walker Red \$10
Laphroaig 10yr \$14
Mortlach \$10
Singleton \$10

Tequila

Casamigos Blanco \$12
Casamigos Reposado \$14
Cuervo 1800 \$8
Jose Cuervo \$6.50
Dobel Anejo \$12
Dobel Blanco \$11
Dobel Humito \$11
Dobel Reposado \$12
Don Julio 1942 \$32
Don Julio Blanco \$10
Libelula \$7
Patron Silver \$11

Cordials

Amaretto \$6
Amaretto Di Saronno \$8
Brandy St Louise \$7
Chambord \$8
Cherry McGill \$6.50
Copper & Kings Brandy \$7
Drambuie \$7
E&J Brandy \$6.50
Frangelico \$7
Goldschlager \$7
Grand Marnier \$8
Jagermeister \$6.50
Kahlua \$7
Rumchata \$7
Rumpleminz \$6.50
Sambuca Black \$6.50
Sambuca White \$6.50
Bailey's \$8
Hennessey \$8

Brandy

E&J \$7

Bottles & Cans of Beer, Hard Seltzer, and Hard Cider (Choose up to 6 varieties)

Bud Light \$4.50
Budweiser \$4.50
Coors Banquet \$5
Coors Light \$4.50
Michelob Ultra \$4.50
Michelob Golden Light \$4.50

Miller Lite \$4.50
Busch Light \$4.40
Corona \$6
Corona Light \$6
Grainbelt Premium \$5
Grainbelt Nordeast \$5

Goose Island IPA \$7
Guinness \$7
Kona Big Wave \$7
Stella \$6
Shiner Bock \$6

Angry Orchard Cider \$6
Duluth Cider Gitch \$7
White Claw Raspberry \$6
White Claw Black Cherry \$6
High Noon Peach \$8
High Noon Pineapple \$8

Bar Service

Wine & Champagne by the Bottle or Case

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

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
Taonga Sauvignon Blanc \$38
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
Veuve Clicquot \$76

Non-Alcohol

Sparkling Juice \$18



Kegs

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

Michelob Golden Light \$400
Miller Lite \$400
Coors Light \$400
Blue Moon Wheat Ale \$450

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

Extras & Rentals

Do not count towards minimums.

Food Service Items

- **Disposable Food Warmer** \$15
- **Disposable Plates, Plastic Flatware rolled in Paper Napkins, Tongs, Scoops, or Spoons** \$4 per person



Tables, Chairs, & Tents

Rockwoods has a limited number of tables they can rent out or bring along.

- **4ft Folding Table** \$15 includes a linen
- **6ft Folding Table** \$20 includes a linen
- **8ft Folding Table** \$20 includes a linen

For additional tables for your guests, chairs, and tents, please contact:

GHS Tent Rental at 612-281-4145 or ghstentrental.com

Linens

- **Table Linen** \$5 White, Ivory, or Black available only
- **Linen Napkins** \$2 custom folds available, or also use to accent your centerpieces



Decor

- **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



Catering Policies

By hiring Rockwoods for your catering, you are agreeing to these policies.

Menu & menu prices are subject to change.

Rockwoods will not be responsible for serving, setting up, or providing supplies for any food or beverages not ordered through Rockwoods.

Fees are separate item and charge. They do not count towards the minimum.

The Minimum is a dollar amount you are required to spend before tax and gratuity on food &/or beverages.

Final Food Order: Pre-ordered food amounts must be turned in by the date given to you at booking and listed in your event order. It is the Wednesday the full week prior to your event date. This cannot decrease after due date. If your final food order increases after the due date, we will do our best to accommodate, but there is no guarantee that we will be able to accommodate additions made after the due date with the same exact pre-ordered food. If final food order is not received by the date below, the most recent estimated number will be used as your final order.

Payments: Payment links will be sent through our catering system to pay by credit card online. Cash, check, or card are all accepted. Event Coordinators reserve the right to request additional deposits before your event date depending on the size of your event. Any discrepancy in counts or charges will be resolved by the end of the event, and no later. There is no penalty for pre-payment. No coupons can be used for payment. Corporate events may opt to be billed for the invoice amount after the event with prior approval from an event coordinator. Rockwoods annual holiday gift card sale is NOT valid in conjunction with event payments.

Sales Tax Menu prices do not include tax. We are in Wright County. Sales tax is 7.375%. Alcohol tax is 9.875%.

Gratuity/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, including in the planning office. 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.** You cannot change the tip after the event date has passed as Rockwoods will have already paid the staff on your behalf based on the amount on your event order.

Cancellation Policy If cancellation becomes necessary on behalf of the event host after the room fee is submitted, this will result in your loss of your deposit. To prevent anticipated loss of sales, if cancellation becomes necessary closer to the date of the event, the following will be owed: Within 1 month of event date, loss of deposit and 50% of minimum due plus a 20% service charge. Within 12 days of the event date, loss of deposit and 100% of minimum due OR full amount of current event order, whichever is greater plus a 20% service charge.

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, close the bar, or end the event. Should there be a violation of this alcohol clause; a \$500 fee can be added to your final bill. Laws require Rockwoods to contact local law enforcement and be in communication about any alcohol being served at your event.

Security Rockwoods does not make the host provide/pay for security with the understanding that the host will assist Rockwoods with any needed resolutions. Rockwoods reserves the right to contact local law enforcement during the event if the event staff feels it is necessary.

Liability Rockwoods shall not be liable for non-performance if attributed to trouble, dispute, strike, government (Federal, State or Municipal) or restrictions which upon travel or transportation in the non-availability of food, beverage, or supply, riots, national emergencies, acts of God and other causes whether expressly provided herein or not, which are beyond the reasonable control of Rockwoods preventing or interfering with Rockwoods performance. In such event Rockwoods shall not be liable to the customer for any damage, whether actual or consequential which may result from such non-performance.

Damage & Clean Up The client assumes responsibility for any damage to rented or utilized catering equipment committed by the client or any guest or agent of the client. Rockwoods is not responsible for the clean up of the event space, aside from items used in food and beverage service and our service areas. Rockwoods is not responsible for complete garbage removal unless pre-arranged with event coordinators; fees may apply.

Thank you for choosing
Rockwoods
to cater your event!

We work as a unified team to help you plan
& execute the perfect celebration!

Erika
Event Center Director

Julie
Event Coordinator

Katie
General Manager