



 events@rockwoodsmn.com

 763-441-6375

 9100 Quaday Ave NE
Otsego, MN 55330



ROCKWOODS
Catering

Off-Site Menu

Pick Up, Delivery, or Full Service



Pick Up or Delivery

Pick-Up	You pick up the from Rockwoods in Otsego	No fee or minimum	
Delivery	Rockwoods team members will bring the food to you (within 15 miles, add \$3 per mile over 15mi)	\$25 fee	\$150 minimum
Delivery with Set Up	We bring the food to you & set up your food for self-service (Up to 30 min of set up, within 15 miles, add \$3 per mile over 15mi)	\$75 fee	\$400 minimum

Add-Ons

Serving Tongs or Spoons included on request

Disposable food warmers \$15 each

Heavy duty disposable plates & plastic flatware rolled in paper napkins \$3 per person

Full-Service Catering

- Delivery
- Set up, service & clearing plates for up to 3 hours
- Plates, napkins, flatware
- Food warmers for buffet
- Serving tongs/spoons for buffet
- Buffet tables & linens on request
- Add-ons of tables, chairs centerpieces available

with Disposables	\$8/person	\$1000 minimum food order
with Compostables	\$12/person	\$1000 minimum food order
with Ceramic Plates, Metal Silverware, Stainless Warmers	\$20/person	\$4000 minimum food order

Bar Service

Catering Add-On	In addition to full-service food catering	\$50/bartender/hour	\$500 minimum
Standalone	Without full-service food catering	\$150/bartender/hour	\$1000 minimum

Add-Ons

Disposable drinkware \$3/person

Compostable drinkware \$5/person

Glassware rental \$6/person

Deposits & Final Payment

Pick Up or Delivery: orders over \$500 will require a 50% of the order total deposit due 10 days before your event. Final Balance is due at or before pick up or delivery.

Full-Service Catering: 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. Orders over \$2000 will require a 50% of the order total deposit due 10 days before your event. Final Payment is due by the conclusion of your event. Net 30 billing is available for approved corporate accounts when requested in advance.

Breakfast

30 servings each (½ orders available)

Orders before 9am require a minimum order of \$300 and earliest time is 7:00am.

We can also arrange for pick up the night prior with heating instructions for your own home or business.

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

Boxed Sandwich Meals

Minimum order of 20 meals, maximum order of 500.

Deli Sandwich Box \$16

Full Ham or Turkey Deli Sandwich with cheese, lettuce, tomato, onion
Chips, Pickle, & Cookie

Boxed Entrees

Maximum of 30 meals per order. Maximum of 3 meal choices between all guests
(allergies & special diets will be handled individually and accommodated)

Example: You have lunch for 30 employees, you must gather their meal selections in advance & only give them 3 options to choose from. Meal Choices must be turned in 72 hours in advance of the meal.

- Large Caesar Salad with Chicken \$23 house-made Caesar dressing & croutons
- BBQ Chicken Cobb Salad \$17 smoked chicken, house-smoked bacon, romaine lettuce, hardboiled egg, cheddar, avocado, black bean corn salsa, corn nuts, chipotle ranch
- Birria Pork Burrito Bowl \$21 southwest rice, salsa, avocado, black bean corn salsa, jalapeño crema, crispy jalapeños
- Spareribs Meal \$17 four bones with steak house potato salad and jalapeño apple coleslaw
- Smokehouse Brisket Mac N Cheese \$22 jumbo elbow macaroni, three-cheese sauce, toasted breadcrumbs
- Jambalaya Bucatini \$23 bucatini pasta, chicken, andouille sausage, jumbo shrimp, bell peppers, onions, celery, tomato, Creole tomato sauce, green onion
- Jalapeno Cheddar Hot Link \$13 with steak house potato salad and jalapeño apple coleslaw

Buffet

30 servings each (½ orders available)

Sandwiches (large entrée size - buildable)

- **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** \$350 with pub buns, Bourbon Bacon BBQ, & coleslaw on the side
- **Smoked Brisket Sandwiches** \$450 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

Meats

- **BBQ Meatballs** \$65
- **Chicken Wings & Ranch (Bone-in or Boneless)** \$90 Teriyaki, Sweet Chili, Bourbon Bacon BBQ, Cajun Dry Rub, Nashville Hot, Buffalo, Ghost Pepper
- **Chicken Tenders** \$90 choice of 1 sauce on the side
- **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 Chops** \$635 apple brandy sauce
- **Grilled Salmon** \$635 basil pesto
- **Walleye Almandine** \$660

Meat Embellishments

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



Potatoes, Vegetables & Other Sides

- **Au Gratin Potatoes** \$165
- **Mashed Potatoes** \$100
 - Add Beef Demi-Glace \$65
 - Add 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



Buffet

orders of 30 servings (½ orders available)

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

Pizza & Nachos

- **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

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

Chef Designed Platters

- **Charcuterie Board** \$150
- **Fruit & Berries** \$120
- **Vegetables & Ranch** \$100
- **Baked Brie, Warm Jam, Baguette Slices** \$75
- **Cheese & Crackers** \$120
- **Cheese, Meats, & Crackers** \$120
- **Cheese, Crackers, Fruit, & Fruit Dip** \$120
- **Smoked Salmon & Crackers** \$125 with tomato caper relish
- **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



Buffet

30 servings each (½ orders available)

Snacks

- **Chex Mix** \$60
- **Gardetto's Snack Mix** \$60
- **Kettle Chips & Onion Dip** \$70
- **Puppy Chow** \$60
- **Tortilla Chips & Salsa** \$70
- **Buttered Popcorn** \$60

Cold Bites

- **Shrimp Cocktail** \$150
- **Fruit Skewers** \$80
- **Smoked Deviled Eggs** \$60
- **Bruschetta** \$70 baguette, tomato, basil, mozzarella, balsamic glaze
- **Prosciutto Wrapped Asparagus** \$90
- **Caprese Skewers** \$70 tomato, mozzarella, basil, balsamic, olive oil

Warm Bites

- **Mozzarella Sticks & Marinara** \$70
- **Wild Rice Meatballs & Lingonberry Jam** \$75
- **Beef Tips & Gorgonzola Cheese Sauce** \$135
- **Teriyaki Chicken Skewers** \$80
- **Chicken Pot Stickers** \$65
- **Egg Rolls- Pork or Vegetarian** \$80
- **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
- **Sausage Stuffed Mushroom Caps** \$75
- **Mini Loaded Potato Skins** \$65
- **Jalapeno Bacon Wrapped Shrimp & Jalapeno Jam** \$170
- **Bacon Wrapped Scallops** \$135
- **Crab Cakes & Tartar Sauce** \$150
- **Walleye Strips & Tartar Sauce** \$100
- **Calamari Strips & Tartar Sauce** \$100

Dips

- **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

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

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

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 Sapphire \$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 Clicout \$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

Items do not count towards minimums.

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

Megan

Event Coordinator

Katie

General Manager