

Tours & meetings by appointment with Megan or Alyna  
events@rockwoodsmn.com  
763-441-6375  
9100 Quaday Ave NE Otsego, MN 55330  
www.rockwoodsMN.com



ROCKWOODS  
*Events*



# Booking Information

## 1. Choose a date, time frame, room, & rental option

### Time Frame Options: 10am - 4pm OR 5pm - 10pm

- ✓ Your own setup is allowed only 1 hour before your set guest arrival time
- ✓ Full Day Rentals: need to fulfill the minimum of both time frames but pay one room fee.
- ✓ Extra Rental Hour \$75 (between 6am-9am) \$250 (10pm-midnight) \*Ask about each room's availability\*

### Rental Options: Basic OR Deluxe

- ✓ Basic: Just a basic room with tables and chairs to suit your food & beverage order. Rockwoods' choice of setup, no table mapping, no free centerpieces, and no technology.
- ✓ Deluxe Rental Option: All technology included, custom table mapping, complimentary centerpieces, your choice of table linen color and linen napkin color. Full place settings for buffet or plated meals.

## 2. Contact Megan & Alyna to confirm availability & receive the booking link.

## 3. Pay the room fee within 1 week of booking (no tax/gratuity)

## 4. Spend your minimum ordering your choice of items (tax/gratuity not included)

# Room Option Pricing

CHOOSE A ROOM	Boardroom	Four Seasons	Half Event Center	Full Event Center
CHOOSE A RENTAL	Basic \$25 or Deluxe \$100	Basic \$50 or Deluxe \$150	Basic \$150 or Deluxe \$300	Basic \$300 or Deluxe \$600
MINIMUM	\$300 Any Daytime \$300 Sun-Thu Eve \$500 Fri or Sat Eve <i>Not available Mondays</i>	\$500 Any Daytime \$500 Sun-Thu Eve \$2000 Fri or Sat Eve <i>Not available Mondays</i>	\$600 Any Daytime \$600 Sun-Thu Eve \$3000 Fri or Sat Eve <i>Not available Mondays</i>	\$3000 Any Daytime \$3000 Sun-Thu Eve \$4000 Fri Eve \$6000 Sat Eve Nov-Aug \$8000 Sat Eve Sep/Oct
CAPACITIES	24 seated dinner 30 open-house	60 seated dinner 80 open-house 40 classroom 30 u-shape	140 seated dinner 200 open-house 50 u-shape 60 classroom	330 seated dinner 450 open-house 150 half-seated rounds 400 seminar rows
TECH AVAILABLE	80" Presentation TV Screen	Built-in Projector & Screen Custom Music	Built-in Projector & Screen Custom Music 1 Wireless Microphone	Built-in Projector & Screen Custom Music 2 Wireless Microphones 84" Lobby TV
BAR SERVICE	Beverages are available through cocktail servers only	Beverages are available through cocktail servers only	A private bar for 50+ guests, otherwise beverages will be through cocktail servers	A private, full-service bar for over 50 guests

# Breakfast or Brunch

## PLATED

*Minimum order may apply. All guests will receive the same meal except those with dietary restrictions.*

### Plated Classic Breakfast

choose an egg, choose a potato,  
choose bacon, sausage, or ham \$17

### Plated Steak & Eggs Breakfast

6oz steak, choose an egg,  
choose a potato \$28

## BUFFET

*orders of 30 servings (½ orders available)*

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  
Cut Fruit & Berries \$125  
Yogurt, Granola, & Berries \$100

Danishes \$80  
Assorted Donuts \$90  
Coffee Cake \$75  
Muffin Variety \$80  
Everything Bagels, Cream Cheese, Toaster \$80  
Sliced Bread & Toaster \$50  
Cinnamon Rolls \$75  
Caramel Rolls \$85

Croissants with Butter \$125  
French Toast \$90  
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

## CHEF STATIONS

*add a \$50/hour chef fee*

Prime Rib Carving \$Market (10-20 portions/order, appr. \$500)  
Ham Carving \$175 (30 portions/order)

# Lunch

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

## PLATED

*2 options per event. Collect RSVPs in advance. Minimum order may apply.*

### Hamburger

with lettuce, tomato, onion, chips, & a pickle \$16  
Add cheese for \$1

### Deli Sandwich

Full ham or turkey deli sandwich, chips, pickle,  
& Cookie \$13

### Grilled Chicken Sandwich

with bun, lettuce, tomato, onion, chips, & a pickle \$18

### Walleye Sandwich

Lightly breaded pan-fried filet with chips, & a pickle \$25

### Caesar Salad

Romaine lettuce, classic Caesar dressing, rosemary focaccia croutons, parmesan \$15  
Add: chicken \$4, salmon \$12, shrimp \$12, steak \$12

## BUFFET

### Salad & Deli Buffet with Soup Option

Mixed greens, croutons, shredded cheese, bacon crumbles, 3 dressing choices.  
Assorted breads & buns, deli meats, sliced cheeses, lettuce, tomato, onion, & condiments.  
\$480 per 30 people (half Orders Available) Add soup for \$120 per 30 people

# Plated Dinner

## CHOOSE UP TO TWO ENTREES

Each entrée includes Diamond City bread and butter, your choice of starch, and your choice of vegetable.

Collect RSVPs in advance, colored meal cards are required (we can make them for you for \$0.50 per guest)  
*All dietary-restricted guests (vegetarian, dairy allergy, etc) receive a custom meal, so do not include that in your 2 options.*

### Herb Grilled Chicken

Olive oil & herb marinated chicken breast with chicken demi-glace (gf, df) \$25

### Chicken Kiev \*

Chicken breast stuffed with garlic parsley butter then breaded and baked crisp \$24

### Chicken Marsala

Grilled chicken breast with wild mushroom marsala sauce \$25

### Chicken Saltimbocca \*

Chicken breast wrapped in prosciutto, with fresh mozzarella and sage cream sauce (gf) \$25

### Cajun Smoked Turkey

Cajun smoked sliced turkey breast with turkey gravy (gf) \$23

### Roasted Turkey Breast\*

Herb-roasted slices of tender turkey with turkey gravy & a side of cranberries (gf) \$23

### Pasta Primavera

Pasta and roasted vegetables tossed in marinara (df, available gf) \$21

### Pot Roast \*

Red wine braised with beef demi-glace, pairs best with mashed potatoes (gf) \$29

### Smoked Brisket \*

8oz of white oak smoked brisket, served with bourbon bacon BBQ sauce on the side (gf) \$26

### Manhattan Steak

A 6oz Manhattan cut of steak, each prepared to the same temp of your choice, and topped with beef demi-glace (gf) \$29

### Ribeye Steak

A 16oz ribeye cut of steak, each prepared to the same temp of your choice, and topped with beef demi-glace (gf) \$49

### New York Strip Steak

A 12oz New York cut of steak, each prepared to the same temp of your choice, and topped with beef demi-glace (gf) \$42

### Filet Mignon Steak

A 6oz filet cut of steak, each prepared to the same temp of your choice, and topped with beef demi-glace (gf) \$39

### Apple Pork Chop

Pan-seared chop with apple & brandy cream sauce (gf) \$25

### Stuffed Pork Chop

With chipotle cornbread stuffing & apple chutney \$30

### Walleye Almandine

A cracker-crust pan-fried cold-water fillet topped with toasted almonds served with tartar sauce and a lemon wedge \$29

### Crab Stuffed Walleye

A walleye fillet wrapped around crab stuffing and topped with beurre blanc \$35

### Crab Stuffed Shrimp

Three jumbo prawns with crab stuffing and lemon cream sauce \$32

### Grilled Salmon

Norwegian salmon grilled and topped with basil pesto (gf, df) \$29

\* [Guest Favorites!](#)

## STARCH SIDE OPTIONS

(choose 1 per entrée)

Mashed Potatoes  
 Au Gratin Potatoes  
 Rosemary Roasted Red Potatoes  
 Wild Rice Pilaf

## VEGETABLE SIDE OPTIONS

(choose 1 per entrée)

Green Bean Almandine  
 Green Beans & Carrots  
 Broccoli, Peppers, Onions  
 Brussel Sprouts & Bacon add \$1  
 Asparagus add \$5  
 Green Top Carrots add \$5

## ADD A SALAD SERVICE

### House Garden Salad

Mixed greens, tomato, cucumber, bell pepper, onion, croutons, roasted garlic vinaigrette \$6

### Spinach Strawberry Salad

Baby spinach, strawberries, bleu cheese, toasted almonds, red onion, raspberry vinaigrette \$10

### Citrus Salad

Baby romaine, mandarin oranges, red onion, candied almonds, citrus vinaigrette \$10

## CHILDREN'S MEALS

Choose 1, \$10 each meal, add a cup of fruit while adults enjoy salads for \$3

Chicken Strips & Fries

Mini Corn Dogs & Fries

Cheeseburger & Fries

Mac & Cheese

Grilled Chicken Strips & Veggies

# Buffet Dinner

Build your buffet by ordering individual items in quantities of 30 servings (½ orders available)

## BREAD

- Sliced French Baguette/Butter \$40
- Garlic Bread \$40

## COLD SIDES & SALADS

- Garden Salad \$100
- Spinach & Strawberry Salad \$100
- Italian Pasta Salad \$90
- Potato Salad \$80
- Coleslaw \$75

## HOT SIDES

- Au Gratin Potatoes \$165
- Mashed Potatoes \$115
- Beef Demi-Glace \$75
- Chicken Demi-Glace \$75
- Rosemary Roasted Red Potatoes \$85
- Wild Rice Pilaf \$120
- Smokehouse Baked Beans \$90
- Brussel Sprouts & Bacon \$100
- Broccoli, Peppers & Onions \$90
- Asparagus \$150
- Green Top Carrots \$120
- Green Beans & Carrots \$90
- Green Bean Almandine \$90

## PASTAS

- Pasta Alfredo \$415
- Chicken Alfredo \$495
- Chicken Carbonara \$550
- Macaroni & Cheese \$225
- Spaghetti \$385
- Spaghetti & Meatballs \$440
- Lasagna with Meat \$385
- Cheese Tortellini, Peas, & Prosciutto, in Alfredo \$440

## SMOKED SANDWICHES

- with pub buns, Bourbon Bacon BBQ, & coleslaw on the side*
- Pulled Pork \$375
- Smoked Pulled Chicken \$350
- Smoked Turkey \$350
- Smoked Brisket \$450

## TACOS

- with hard or soft taco shells, lettuce, sour cream, shredded cheese, salsa*
- Shredded Chicken \$150
- Ground Beef \$150
- Pulled Pork \$150

## MEATS

- Roasted Turkey & Gravy \$375
- Herb-grilled chicken \$415
- Chicken Marsala \$440
- Beef Striploin \$730
- Beef Pot Roast \$730
- Sliced Smoked Beef Brisket \$550
- Apple Brandy Pork Loin Chop \$635
- Grilled Salmon with Basil Pesto \$660
- Walleye Almandine \$660
- Chicken Tenders \$90

## BURGERS

- with pub buns, lettuce, tomato, onion, pickles, condiments*
- Grilled Chicken Breasts \$425
- Hamburger Patties \$400
- Melty Cheeseburger Patties \$450
- Add cheese on the side \$50
- Add smoked bacon on the side \$85

## PIZZAS

- 18" Stone Fired Pizza \$23
- (not 30 serv.) choose cheese, pepperoni, or sausage. Add \$3 per additional topping*

# Small Bites

Per order of 30 servings (½ orders available). For butler passed add \$10 per order

## 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

- Antipasto Skewers \$80
- Bruschetta \$70
- Caprese Skewers \$70
- Shrimp Cocktail \$150
- Smoked Deviled Eggs \$60
- Vegetables & Ranch Shooters \$80
- Fruit Skewers \$80
- Smoked Salmon Crostini \$90
- Spinach Crostini \$60
- Prosciutto Crostini \$100
- Prosciutto Wrapped Asparagus \$110

## COLD 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
- Baked Brie/Warm Jam/Baguette \$75
- Seafood Tower \$Market Price

## SLIDERS

- Cold Ham & Cheese Sliders \$100
- Cold Turkey & Cheese Sliders \$100
- Warm Hamburger or Cheeseburger Sliders \$120
- Warm Pulled Beef, Pork, or Chicken Sliders \$120
- Warm Walleye Sliders \$175

## DIPS

- Chilled Smoked Salmon Dip/Crostini \$120
- Chilled Hummus Dip/Pita \$90
- Warm Spinach Artichoke Dip/Crostini \$75
- Warm Jalapeno Popper Dip/Crostini \$100
- Warm Crab Dip/Pita \$150

## WARM BITES

- Beef Carnitas Empanadas \$90
- Mini Beef Wellington \$170
- BBQ Meatballs \$65
- Wild Rice Meatballs/Lingonberry Jam \$75
- Sausage Stuffed Mushroom Caps \$75
- Beef Tips & Gorgonzola Sauce \$135
- Chicken Wings & Ranch \$90
- Chicken Tenders \$90
- 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
- Dill Pickle Cheese Curds \$70
- Jalapeno Bacon Wrapped Shrimp \$170
- Bacon Wrapped Scallops \$135
- Crab Cakes & Tartar Sauce \$150
- Walleye Strips & Tartar Sauce \$100
- Calamari Strips & Tartar Sauce \$100 Warm

## NACHOS

- Chips, Sour Cream, Lettuce, Salsa \$120
- Add Seasoned Beef \$30

# Desserts

## ROCKWOODS HANDHELD DESSERT PLATTERS

Per order of 30 servings (½ orders available)

Fresh Baked Brownies \$95	Chocolate Dipped Strawberries \$100	Strawberry Shortcake Shooters \$100
Chocolate Truffles \$75	Mini Assorted Cheesecakes \$90	Key Lime Pie Shooters \$120
Fresh Baked Assorted Cookies \$60	Berries & Custard Shooters \$120	Oreo Cookie Mouse Shooters \$100
Assorted Dessert Bars \$95	Salted Caramel Shooters \$120	Chocolate Lovers Shooters \$120
Chocolate Dipped Cream Puffs \$90		Lemon Trifle Shooters \$100

## ROCKWOODS WHOLE PIES & CAKES

On a self-serve dessert table. Add \$2 per person to have slices plated and served.

<b>Chocolate Lovers Cake</b> 14 slices \$120	<b>New York Cheesecake</b> 12 slices \$120 (1 topping per pie: strawberry sauce, chocolate, caramel)	<b>RW Warm Bread Pudding</b> 32 slices \$125
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## BUTTERCREAM CAKES PARTNERSHIP (St Paul or Minnetonka)

Display Cake \$4.50 per serving Filled Sheet Cake \$3.50 per serving

You will work with them to design your cake and determine delivery or pick-up options.

Visit [www.buttercream.info/schedule-at-tasting-appet/](http://www.buttercream.info/schedule-at-tasting-appet/) to book. We add their pricing to your Rockwoods invoice, but third-party purchases do not count toward your minimum. Their policy is ONLY Buttercream desserts at your event.

## YOU BRING IN A DESSERT BY A LICENSED BAKER OR GROCER

Must be from a licensed facility. Clean-up, supplies, and labor involved require a site fee.  
dessert table, linens, platters, decorative displays, napkins, clean up, & storage included.

<b>Handhelds</b> Cupcakes, doughnuts, cookies, etc. without plates or forks \$1/guest	<b>Cake Supplies</b> with plates, forks, cutting utensils \$2/guest	<b>Cake Cut &amp; Served</b> We will cut, plate, and serve to each of your guests \$3/guest
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# Beverages

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

## SELF-SERVE BEVERAGES

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

## BAR SERVICE

You are not required to pay for any alcohol for your guests. The full bar will be available for them to buy drinks. If you want to host alcohol, *our best overall bar recommendation* is to set up a hosted tab with a total dollar amount limit. We will create custom menus based on a price limit per drink you set. Then guests can order, beer, wine, and mixed drinks with complete flexibility within your budget. Example: \$1500 max, \$8 & under beverages only, no shots

## BULK BAR ITEMS

<b>Unlimited Fountain Soda</b> \$1.25 per guest (total count)
<b>House Wine Case</b> - Cabernet, Pinot Noir, Merlot, Chardonnay, Sauv. Blanc, Moscato \$300 (just \$6.25 per glass)
<b>Josh Cellars Wine Case</b> - Cabernet or Chardonnay \$450
<b>Keg of Light Beer</b> - Mich Light, Miller Lite, Coors Light \$380 (just \$3.16 per pint!) (only available in event center)
<b>Other Keg Options</b> - We can source just about anything! \$420-600 (only available in event center)

# Rentals

Rentals DO count towards your minimum

## FIRE PIT

Private Fire Pit Service on Patio (Event Center Only) \$100

## STAGING

4'x4' section \$45 per, 16" tall with 1 stair step

## EASELS & CHARTING

Easel \$5 (5 available)

Flip Chart with markers \$15 (2 available)

Dry Erase Board with markers \$15 (1 available)

## DELUXE COMPLIMENTARY LINENS

Table Linen: White, Ivory, or Black available

Linen Napkins: custom folds available



## DELUXE COMPLIMENTARY CENTERPIECES

Accent Napkin

Mirror Tile, Silver Plate, or Gold Plate

Cylinder Vase with Choice of Beads & Candle



## 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

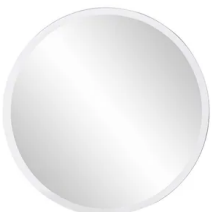
3" Floating Candle \$2

Wood Round \$3

Mirror Cake Stand \$10

Black Acrylic Card Box \$10

Wood Style Card Box \$10



## LIGHTING

Banquet Hall Ceiling Draping & Lights \$200

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

# Policies

**Menu & menu prices are subject to change based on supply cost variations over time.**

## Room Fee

Does not count towards the minimum. It covers the included amenities. Non-taxable. Not included in the recommended gratuity.

## Minimum

The dollar amount you are required to spend before tax and gratuity on food, beverages, & rentals. The amount not reached by the conclusion of the event will be added to the event total as a separate line item. 3rd Party Items do not count towards the minimum.

## Cancellation Policy

- After the room fee is paid, it is non-refundable.
- Within 3 months of the event date – loss of room fee & 50% of minimum due plus a 20% service charge
- Within 1 month of the event date – loss of room fee & 75% of minimum due plus a 20% service charge
- Within 10 days of the event date – 100% of the minimum plus a 20% service charge

## Final Food Order Due

A coordinator will give you the exact date on your event order, between 5-10 days, depending on the day of the week of your event. Counts can go UP until the day prior, but counts cannot go down for any reason. If actual event attendance falls below the food order, the host will still be charged the original final food order amount. If your final counts are not turned in by the due date on your event order, we reserve the right to cancel your event, and cancellation policy fees will apply as listed in the cancellation policy.

## Food/Beverages Cannot Be Brought In

All food & beverages must be supplied by Rockwoods. Exceptions to select desserts apply.

## Leftover Food

Most items can be taken home with a signed waiver, except pre-ordered plated meals not consumed CANNOT be taken home or have leftovers boxed up due to MN Health Department regulations.

## Food Tasting Options

- A. A private tasting is \$50, plus the cost of food ordered & tip. Tue, Wed, or Thur only, scheduled in advance.
- B. Visit our restaurant: We have the same great chefs with some similar items that we can recommend, or just see how awesome anything they make tastes!

## Music & Entertainment

Your entertainment needs to contact Rockwoods regarding set-up times, location of equipment, power needs, etc. Rockwoods reserves the right to control the volume and to shut off any music if our guidelines are not followed.

## Children

All children must always have adult supervision and shoes must always be worn for those of walking age. Please change diapers in the bathroom where changing tables are provided for the health and safety of your guests.

## 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.

## Tax

7.375% on food, non-alcoholic beverages & rentals. 9.875% on alcohol. Menu prices do not include tax.

## Gratuity

A recommended 20% gratuity will be added to your event estimates to help in your budgeting. 100% of the gratuity is paid to our employees through an employee-run tip share that covers everyone who helped in coordinating, setting up the space, serving, and cleaning up based on the number of hours they worked (there are multiple staff working behind the scenes on every event you will not see). You cannot change the tip after the event date has passed, only before

## Payments Due

1. At Booking - The room fee is due within 1 week of reserving your date.
2. At Conclusion of Event – The final balance is due before you leave. Billing is available for corporate accounts on request. Any discrepancy in counts or charges will be resolved by the end of the event, and no later.

## Payment Methods

- A. Online Payment Link via Email Check/Cash/Card
- B. In Person – by appointment please if not during event!
- C. No coupons or gift cards can be used for payment

## Bringing In Décor

No loose glitter or confetti! ONLY blue painter's tape is allowed for hanging items (No 3M hooks, no blue putty). Candle flames ARE allowed but must be surrounded by glass for fire code. Please speak to a coordinator for any special items to be sure it's allowed.

## Alcohol Policy

Paying for alcohol does NOT put you in a place of liability. That liability falls on our liquor license. No alcohol is to be brought in and 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 policy, a \$500 fee will be added to your final bill.**

## Damage or Excessive Clean-Up:

The client assumes responsibility for any damage to the function rooms committed by the client or any guest or agent of the client. **There will be an automatic clean-up fee of \$100 added to the final bill or invoiced after the event for any glitter, confetti, or mini items that need to be cleaned up by Rockwoods. There will be an automatic \$200 added to the final bill or invoice after the event for any bodily fluids (i.e., vomit) that need to be cleaned up by Rockwoods.**

## Liability

Rockwoods is not responsible for equipment, materials, gifts, etc. that are brought onto the property. Rockwoods is not responsible for the theft or damage of any vehicle. Rockwoods shall not be liable for non-performance if attributed to trouble, dispute, strike, government (Federal, State or Municipal) or restrictions 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. In such event, Rockwoods shall not be liable to the customer for any damage.