

 Tours & meetings by appointment  
with Megan or Alyna to fit your schedule

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# ROCKWOODS

## Weddings



# Overall Pricing

Pay the room fee when booking (no tax, no gratuity)

Spend your minimum on the items you choose (food, alcohol, and additional rental items)



## THE FOUR SEASONS ROOM

20-60 guests

### Room Fee

\$500

### Minimum

(Food, Alcohol, & Additional Rental Items)

Sunday - Thursday \$1,000 or Friday - Saturday \$2,500

### Timeframe

Choose your guest-arrival time— We do the decorating!  
Party until 11pm – We do the cleanup!

### Included Amenities

- Fireplace in the room
- Wedding planning services
- Drop off days before, pick up days after
- Set-up & decorating (even items you provide)
- Clean-up
- Patio with a bonfire
- Dance area
- Custom room mapping
- Custom linen colors & napkin folds
- Complimentary centerpieces
- Background music
- Custom event signs
- Free parking (including overnight)
- Next door to the Wyndham Gardens Hotel

(Bold Items are the differences  
between the two spaces)

## THE EVENT CENTER

60-330 guests

### Room Fee

\$1700

### Minimum

(Food, Alcohol, & Additional Rental Items)

Sunday - Friday \$5,000 or Saturday \$8,000

### Timeframe

Choose your guest-arrival time— We do the decorating!  
Party until Midnight – We do the cleanup!

### Included Amenities

- Day-of wedding coordinator
- One private dressing room
- Lobby and lounge area
- Welcoming service, holding doors for guests upon arrival
- Coat room
- Microphone
- Wedding planning services
- Drop off days before, pick up days after
- Set-up & decorating (even items you provide)
- Clean-up
- Private Patio with a bonfire
- Dance floor
- Custom room mapping
- Custom linen colors & napkin folds
- Complimentary centerpieces
- Background music
- Custom event signs
- Free parking (including overnight)
- Next door to the Wyndham Gardens Hotel

# Q & A

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

### What is the “Room Fee”?

It covers the included amenities. Non-taxable. Not included in 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 on food, beverages, & rentals. The alcohol you pay for your guests counts, but guest's own purchases at the event do not. 3rd Party Items (Midwest Sound DJ & Dream Day Dressing Room Upgrade) do not count towards the minimum.

### What are the tax rates?

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

### Is there a service charge?

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 (typically 16 employees work each wedding).

### When do I pay?

1. At Booking - The room fee is due within 1 week of reserving your date.
2. 1 Month Prior - A deposit equaling 50% of your minimum is due
3. Week of Wedding - The current balance is due at your drop-off appointment.
4. Night of Wedding - Any incidentals/bar tabs are due with a card you'll have on file.

### How do I pay?

- A. Online Payment Link via Email
- B. Check/Cash/Card in Person – by appointment please!

### Can I bring my own food or another caterer?

No. All food & beverages must be supplied by Rockwoods. Exceptions to desserts apply, see the dessert part of the menu.

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

- A. You will receive 2 free tickets to our tasting event we host annually in March.
- B. A Private tasting is \$50, plus the cost of food ordered, tax & tip.
- C. Visit our restaurant: We have the same great chefs with some similar items or just see how awesome anything they make tastes!

### Can we bring home leftovers?

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.

### When is the final guest count due?

10 days prior. Counts can go UP after this within a reasonable time to order more supplies, but counts cannot go down for any reason.

### Can we bring our own decorations?

Yes! You drop them off the week of the wedding, & 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 ARE allowed but must be surrounded by glass 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, in the Full Event Center you are welcome to bring in any vendor of your choosing! For the 4 Seasons Room, please inquire.

### Am I liable for guests who consume alcohol?

Paying for alcohol does not put you in a place of 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, 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 the room fee is paid – loss of room fee
- Within 9 months of the event date – loss of room fee & 25% of minimum due
- Within 6 months of the event date – loss of room fee & 50% of minimum due plus a 20% service charge
- Within 3 months of the event date – loss of room fee & 75% of minimum due plus a 20% service charge
- Within 1 month of the event date – loss of room fee & 100% of minimum due plus a 20% service charge
- Within 10 days of the event date – 100% of the event order due plus a 20% service charge

# Plated Dinner Options

## CHOOSE TWO ENTRÉE OPTIONS

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) \$27

### 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

### 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) \$27

### 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) \$55

### 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) \$45

### 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) \$42

### Apple Pork Chop

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

### Walleye Almandine

A cracker-crusted pan-fried cold-water fillet topped with toasted almonds served with tartar sauce and a lemon wedge \$30

### Crab Stuffed Walleye

A walleye fillet wrapped around crab stuffing and topped with beurre blanc \$37

### Crab Stuffed Shrimp

Three jumbo prawns with crab stuffing and lemon cream sauce \$35

### Grilled Salmon

Norwegian salmon grilled and topped with basil pesto (gf, df) \$31

### Pasta Primavera

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

## 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

Broccolini +\$2

Brussel Sprouts & Bacon +\$1

Asparagus +\$5

Green Top Carrots +\$5

## ADD SALAD SERVICE

Choose 1 of the following, \$7 per person

### Citrus Salad

Baby romaine, mandarin oranges, red onion, candied almonds, citrus vinaigrette

### Spinach Strawberry Salad

Baby spinach, strawberries, bleu cheese, toasted almonds, red onion, poppyseed vinaigrette

## CHILDREN'S MEALS

Choose 1, \$12 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

# Appetizers or Late-Night Snacks!

Per order of 30 servings (1/2 orders available). For butler passed add \$10 per order

## SNACKS/COLD BITES

Gardetto's Snack Mix \$60  
 Kettle Chips & Onion Dip \$70  
     Chicago Popcorn \$60  
     Pretzels \$60  
 Tortilla Chips & Salsa \$70  
     Buttered Popcorn \$60  
     Mixed Nuts \$100  
 Antipasto Skewers \$100  
     Bruschetta \$80  
 Caprese Skewers \$70  
     Shrimp Cocktail \$150  
 Vegetables & Ranch Shooters \$80  
     Fruit Skewers \$80  
 Smoked Salmon Crostini \$90  
 Beef Carpaccio Crostini \$175  
     Prosciutto Crostini \$100  
 Prosciutto Wrapped Asparagus \$110

## DISPLAY PLATTERS

Cheese & Crackers \$120  
 Cheese, Meats, & Crackers \$120  
     Fruit & Berries \$150  
     Fruit & Dip \$125  
     Vegetables & Ranch \$100  
     Charcuterie Board \$150  
 Smoked Salmon & Crackers \$125  
 Baked Brie/Warm Jam/Baguette \$90

## PIZZA & NACHOS

18" Stone Fired Pizza \$24  
 Nacho Bar \$150  
 Add Seasoned Beef \$50

## DIPS

Chilled Smoked Salmon Dip/Crostini \$120  
 Chilled Spinach Artichoke Dip/Crostini \$100  
 Warm Jalapeno Popper Dip/Crostini \$100  
 Warm Crab Dip/Pita \$150  
 Warm Buffalo Chicken Dip/Chips \$100

## WARM BITES

Beef Empanadas \$90  
 BBQ Meatballs \$85  
 Wild Rice Meatballs/Lingonberry Jam \$95  
 Sausage Stuffed Mushroom Caps \$90  
 Beef Tips & Gorgonzola Sauce \$150  
 Chicken Wings (Boneless or Bone-In) \$90  
     Chicken Tenders \$90  
 Teriyaki Chicken Skewers \$90  
     Chicken Pot Stickers \$65  
     Vegetarian Egg Rolls \$80  
 Mini BBQ Chicken Quesadillas \$75  
 Jalapeno Bacon Wrapped Shrimp \$170  
     Bacon Wrapped Scallops \$200  
     Crab Cakes & Tartar Sauce \$150  
     Walleye Strips & Tartar Sauce \$100  
     Calamari Strips & Tartar Sauce \$100  
     Cocktail Weenies \$65  
     Duck Bacon Wontons \$100

# Desserts

## ROCKWOODS HANDHELD DESSERT PLATTERS

Per Order of 30 servings (1/2 orders available)

Fresh Baked Brownies \$95  
     Chocolate Truffles \$75  
 Fresh Baked Assorted Cookies \$60  
     Assorted Dessert Bars \$95

Chocolate Dipped Strawberries \$100  
     Mini Assorted Cheesecakes \$90  
     Salted Caramel Shooters \$120

Strawberry Shortcake Shooters \$100  
 Oreo Cookie Mouse Shooters \$100  
 Chocolate Lovers Shooters \$120  
 Lemon Trifle Shooters \$100

## ROCKWOODS PLATED DESSERTS

Priced per guest & on a self-serve dessert table. Add \$2 per person to have slices plated and served to each guest.

**Chocolate Lovers Cake**  
 \$10

**New York Cheesecake**  
 \$10

**Warm Bread Pudding**  
 \$12

**Brown Butter Peach Cobbler**  
 \$9

Add a topping for \$1  
 (Chocolate/Strawberry/Caramel)

## BUTTERCREAM CAKE PARTNERSHIP (St Paul or Minnetonka)

Inquire about Display Cake, Filled Sheet Cake, & Cupcake Pricing

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

Visit [www.buttercream.info/schedule-at-tasting-appt/](http://www.buttercream.info/schedule-at-tasting-appt/) to book. We add their pricing to your Rockwoods invoice.

\* Bringing in a Dessert Fee Waived for Buttercream Purchases\*

## BRINGING IN A DESSERT

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.

### Favors

edible favors with wrappers  
 to be cleaned up  
 \$0.50/guest

### Handhelds

cupcakes, doughnuts,  
 cookies, no plates/forks  
 \$1/guest

### Cake Cutting

we will cut & plate for  
 guests to pick up  
 \$2/guest

### Cake Cutting & Serving

we will cut, plate, & serve  
 to each guest  
 \$3/guest

# Beverages

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

## SELF-SERVE BEVERAGES

Hot Coffee \$50 per 1.5 gallons Infused Water \$50 per 2 gallons

Homemade Lemonade \$30 per gallon Homemade Peach Sweet Tea \$30 per gallon  
Orange Cherry Punch \$25 per gallon

## 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, no beer because kegs are ordered

## BULK BAR ITEMS

Unlimited Fountain Soda \$1.25 per guest

Keg of Light Beer - Mich Light, Miller Lite, Coors Light \$380 (just \$3.16 per pint!)

Other Keg Options - We can source just about anything! \$420-600

House Wine Case - Cabernet, Pinot Noir, Merlot, Chardonnay, Sauv. Blanc, Moscato \$300 (just \$6.25 per glass)  
Josh Cellars Wine Case - Cabernet or Chardonnay \$450

## CHAMPAGNE TOASTS

Pouring for the head table is complimentary with product purchase!

Add a full room pour service for \$1/person plus product

Wycliff Brut \$24/bottle

Gemma Di Luna (Sparkling Moscato) \$38/bottle

# Other Rentals

## COMPLIMENTARY LINENS!

Table Linens: White, Ivory, or Black available

Napkin Options: Custom Folds Available



## LIGHTING

Banquet Hall Ceiling Draping & Custom Lights \$200

Banquet Hall Wall of Lights \$200

Custom Color Up Lights \$19 each, or 8 for \$140

Light a Single Table \$25

## DÉCOR PIECES

Satin Table Runner \$2.00 (6" wide, 39 color options)

Cylinder Vase with Beads & Floating Candle \$3

Plate Charger Metallic Gold or Silver Plastic 13" \$1.50

Votive Candle in Glass Holder \$.50

3" Floating Candle \$2

Wood Round \$3

Black Acrylic Card Box \$10

Wood Style Card Box \$10

## SLIDESHows

Four Seasons Room - 8' wide Screen & Projector

Banquet Hall - 12' wide Screen & Projector

Banquet Hall - 82" Flat Screen TV in the lobby

## STAGING

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

## CHAIR COVERS

Chair Cover \$3 - White

Tied Satin Chair Sash \$2 – Variety of Colors Available

# Ceremonies

**The ceremony fee DOES apply towards your minimum!**



## EVENT CENTER

<b>Outdoors:</b> grassy courtyard with white chairs	300 guest max	\$800
<b>Indoors A:</b> guests are seated at the dinner tables; the head table is added after the ceremony	300 guest max	\$400
<b>Indoors B:</b> chairs in rows, tables visible on sides of the room then move after the ceremony	250 guest max	\$600
<b>Indoors C:</b> chairs in rows, tables hidden behind the wall until after the ceremony	220 guest max	\$600



## FOUR SEASONS ROOM

<b>Outdoors:</b> grassy courtyard with white chairs	60 guest max	\$500
<b>Indoors A:</b> guests are seated at the dinner tables; the head table is added after the ceremony	60 guest max	\$100
<b>Indoors B:</b> chairs in rows, tables pushed to the sides of the room then move after the ceremony	50 guest max	\$300



## OFFICIANT

You bring in an officiant of your choosing. We have recommendations with contact information!

## REHEARSALS

We cannot guarantee your space will be available the evening prior, due to other events. Your officiant is responsible for coordinating your rehearsal and ceremony, or you can hire a Rockwoods coordinator to run your rehearsal for \$200.

\*Free Deluxe Room Fee for Rehearsal Dinners held at Rockwoods, Inquire about availability\*

# Dressing Room

Complimentary lockable room for all Event Center Weddings!

*Not available for Four Seasons Room Weddings*



## CEREMONY AT ROCKWOODS:

You have access to this room as early as 9:00am. Additional earlier hours can be purchased for \$75 each.

## CEREMONY NOT AT ROCKWOODS:

You have access to this room one hour before your guests' arrival to store your items in this space during your reception.

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

See our regular events menu for all the pre-order options. The restaurant opens at 11am to walk up and order items.

## Dream Day Dressing Room

### Optional Upgrade

\$800

*Multiple furniture styles/colors to choose from! Third-party rental does not count toward your minimum.*

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

