



ROCKWOODS

Event Room Rentals & Catering

Room Fees within 1 week of booking.

Catering Orders are due 7+ days in advance of the event.

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

Weddings - See separate wedding information rockwoodsmn.com/weddings

Student Awards Banquets - see an event planner for separate guidelines & meal options.

Funerals/Celebrations of Life - we are here for you during this difficult time to remove the burden of planning.

We offer ½ off deluxe room fees & flexible minimums to help you honor your loved one.

Room Rentals

Rental Times: choose 9am-4pm OR 5pm-10pm (Monday min of 100ppl as we are normally closed)

Set up is allowed 1 hour prior to guest arrival time (not before 9am unless purchasing extra hours)

Wrap up is allowed 30 min after event end time (not after 10:30pm unless purchasing extra hours)

➤ **Boardroom**

Capacity: 24max seated or 30max open house (3-4 tables or 1 large table)

Room Fee: Basic \$25 or Deluxe \$100 | **Plus Food & Beverage Minimum:** \$300

➤ **Four Seasons Room**

Capacity: 60max seated rectangles, 80max open house (30max u-shape, 40max classroom)

Room Fee: Basic \$50 or Deluxe \$150 | **Plus Food & Beverage Minimum:** \$400, but \$2000 for Fri or Sat evening

➤ **½ Banquet Hall** (Choose Woods Room or Prairie Room)

Capacity: 160max seated rounds, 200max open house (50max u-shape, 60max classroom style)

Room Fee: Basic \$100 or Deluxe \$250 | **Plus Food & Beverage Minimum:** \$500 (not available Fri/Sat)

➤ **Full Banquet Hall** (Woods & Prairie Rooms combined + private lobby & outdoor patio)

Capacity: 330max seated rounds, 450max open house (150max half-seated rounds, 80 classroom)

Room Fee: Basic \$300 or Deluxe \$600

Plus Food & Beverage Minimum: \$2000 Sun-Thu, Friday \$3000, Saturdays are Seasonal as follows:

Saturdays: Nov-Apr \$4000, May-Jul \$6000, Aug-Oct \$8000

Basic Room Fee Description: Rockwoods' choice of set up to best suit your event needs. No complimentary decor or centerpieces. You can specify U-shape, open house, classroom, etc, but does not include custom table mapping.

Deluxe Room Fee Description: At least 3 weeks prior to the event date, you will custom choose the room layout specifically with custom table mapping by an event planner. You will have your choice of table linens and linen napkin colors. Full place settings will be set up for buffet or plated meals. Complimentary centerpieces of your choosing from our inventory, including candlelight. Full technology package available for your particular chosen event space. See below for specific inclusions.

Room Add Ons *with asterisk are already included with deluxe room fee. All items subject to availability.

- *Custom Music through your own device - Free (not available in boardroom)
- *Wireless microphone \$50
- *Projector, screen, laptop, cords, & technology assistance \$100
- *Linen, Extra Linen, Custom Colored Linen \$1 per table linen, \$.50 per napkin
- *Centerpieces \$3+ (lots of options, see an event planner for more information)
- *Custom Table Layout Mapping with pdf provided for approval and changes \$50
- *84" Lobby TV in the large banquet hall \$50
- Extra Rental Hours \$75 per hour (not before 6am and not past midnight)
- Staging 16" tall - \$40 per 4'x4' section, 1 stair included, skirting included
- Lapel Microphone \$100 (1 available - sound quality is subpar on this type of device)
- Easel \$5 (5 available)
- Flip Chart with markers \$5 (2 available)
- Dry Erase Board with markers \$10 (1 available)
- Wall draping with lights \$200 (in banquet hall only)
- Ceiling Draping Lights \$50 (in banquet hall only)
- Uplighting \$20 per light
- Private Fire Pit Service on Patio (Banquet Hall Only) \$100

Catering

➤ *If you don't see something you were hoping for on the menu, we can provide it!*

Groups of 20 people or less may order from the restaurant menu during the event and do not need pre-ordered meals with the exception of Friday or Saturday between 5:30-7:30pm. We can also make custom limited menus.

Breakfast Ala Carte

30 servings (½ orders available)

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| ○ American Fries \$70 | ○ Hash Brown Casserole \$100 |
| ○ Assorted Granola Bars \$35 | ○ Jalapeno Cheddar Sausage \$120 |
| ○ Assorted Pastries \$65 | ○ Muffin Variety \$80 |
| ○ Bagels, Cream Cheese, Toaster \$60 | ○ Petite Tender Steak \$450 |
| ○ Caramel Rolls \$60 | ○ Pork Loin \$150 |
| ○ Cheddar Egg Bake \$100 | ○ Potatoes O'Brien \$70 |
| ○ Cinnamon Rolls \$60 | ○ Rosemary Roasted Red Potatoes \$80 |
| ○ Country Rope Sausage \$100 | ○ Smoked Chicken \$180 |
| ○ Country Sausage Patties \$90 | ○ Sausage Links \$90 |
| ○ Crispy Bacon \$90 | ○ Scrambled Eggs \$75 |
| ○ Croissants with Butter \$60 | ○ Scrambled Eggs with Cheese \$95 |
| ○ Cut Fruit & Berries \$120 | ○ Thick Cut House=Smoked Bacon \$105 |
| ○ French Toast \$90 | ○ Yogurt, Granola, & Berries \$80 |
| ○ 12" Breakfast Pizza \$13 (does not serve 30, half orders not available) | |
| ○ 18" Breakfast Pizza \$23 (does not serve 30, half orders not available) | |

Breakfast – Plated

All guests will receive the same meal. Guests with allergies or dietary restrictions receive a custom meal

- **Plated Classic Breakfast** \$14 Cheddar egg bake, roasted potatoes, crisp bacon, toast
- **Plated Steak & Eggs Breakfast** \$19 6oz top sirloin, cheddar egg bake, roasted potatoes, crisp bacon, toast

Breakfast – Buffet

25 serving minimum. Choose one buffet per event. Guests with allergies or dietary restrictions receive a custom meal

- **Continental Breakfast Buffet** \$12 Cut fruit & berries, assorted pastries, fruit juices
- **Classic Breakfast Buffet** \$16 Toast, 1 Egg Dish, 1 Potato Dish, & 1 Side Item. Egg Options: scrambled eggs, eggs benedict, or cheddar egg bake. Potato Options: roasted potatoes, creamy hash browns, or potatoes O'Brien. Side Options: bacon, sausage. Add more items for \$1 each per person.
 - **Make it Brunch** add per person: \$5 for pork or chicken, \$9 for steak or salmon
 - **Add a Fresh Waffle Station** \$4 per person (minimum of 30 people) fresh made belgium waffles with butter & maple Syrup by a staff member inside your event room
 - **Add a Custom Omelet Station** \$6 per person (minimum of 30 people) Full cooking set up station and cook. Includes eggs & assorted chef's choice omelet ingredients
 - **Add a Ham Carving Station** \$8 per person (minimum of 30 people)
 - **Add a Prime Rib Carving Station** \$Market Price Serves 10-20 portions per order (approx. \$400 each)

Snacks

30 servings (½ orders available)

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| ○ Chex Mix \$40 | ○ Kettle Corn \$60 |
| ○ Chicago Popcorn \$60 | ○ Pretzels \$40 |
| ○ Gardetto's Snack Mix \$40 | ○ Puppy Chow \$40 |
| ○ Kettle Chips & Onion Dip (GS) \$60 | ○ Tortilla Chips & Salsa (GS) \$60 |

Appetizers/Ala Carte - Served Cold

*30 servings each (½ orders available, except on those marked with an *)*

- **Antipasto Skewers (GS)** \$75 30 skewers
- **Bruschetta** \$60 30 pieces
- **Caprese Skewers (GS)** \$60 30 skewers
- **Cheese & Crackers** \$90 1 large tray of assorted cheeses plus 1 basket crackers Add Deli Meats \$30
- **Fruit & Berries (GS)** \$120 1 large tray of seasonal cut fruit & berries
- **Garden Salad Bowl** \$90 Mixed greens, chopped vegetables, croutons, choice of dressing
- **Italian Pasta Salad** \$80 Cavatappi pasta, Italian dressing, pepperoni, salami, mozzarella, peppers
- **Potato Salad (GS)** \$75 celery, relish, pickles, mustard dressing
- **Premium Cheese & Fruit Display** \$120 1 large tray
- **Premium Seafood Tower** \$Market Price (Approximately \$250-350)
- **Premium Vegetable & Crudites Display (GS)** \$90 with ranch & smoky chipotle
- **Shrimp Cocktail (GS)** \$110 30-45 jumbo shrimp (by weight) with cocktail sauce
- **Sliders** \$90 30 sliders, choose ham & cheese, turkey & cheese, or BLT
- **Smoked Deviled Eggs (GS)** \$60 45 pieces
- **Smoked Salmon Side*** \$80 full fillet with tomato caper relish (GF) & crackers
- **Spinach Salad (GS)** \$90 Strawberries, red onions, almonds, poppy seed dressing
- **Vegetables & Ranch (GS)** \$80

Appetizers/Ala Carte - Served Hot

30 servings each (½ orders available, except on those marked with an *)

- **12" Stone Fired Pizza*** \$13 does not serve 30. Includes 1 topping, \$2 per added topping
- **18" Stone Fired Pizza*** \$23 does not serve 30. Includes 1 topping, \$3 per added topping
- **Bacon Wrapped Cheesy Jalapenos (GS)** \$90 30 pieces
- **Bacon Wrapped Fingerling Potatoes (GS)** \$80 30 pieces
- **Bacon Wrapped Scallops (GS)** \$120 30 scallops
- **Bacon Wrapped Water Chestnuts (GS)** \$75 30 pieces
- **Baked Brie*** \$70 with fig jam & warm baguette slices
- **BBQ Meatballs** \$65 75-80 meatballs, 1.5oz each
- **Beef Tips (GS)** \$90 40-45 pieces with sautéed peppers, onions, & gorgonzola cheese sauce
- **Chicken Pot Stickers** \$65 30 pot stickers
- **Chicken Tenders** \$90 30 tenders with choice of 2 sauces on the side
- **Chicken Wings** \$80 40-45 pieces (teriyaki, sweet chili, bourbon bacon BBQ, Korean BBQ, Cajun dry rub, Nashville hot, buffalo, Jamaican jerk, or ghost pepper)
- **Chimichurri Beef Crostini** \$90 30 baguette slices, tri tip beef, Chimichurri sauce
- **Crab Cakes** \$105 30 cakes with tartar sauce
- **Crab Stuffed Mushroom Caps** \$120 30-45 caps depending on size
- **Egg Rolls - Pork or Vegetarian** \$80 60 pieces with sweet & sour sauce
- **Fingerling Loaded Potato Skins** \$65 Mini loaded potato skins 30 pieces
- **Fried Pickle Spears** \$45 30-40 pieces with ranch dip
- **Jalapeno Artichoke Dip** \$60 with warm baguette
- **Mini BBQ Quesadillas** \$75 30 pieces. Choose pork, chicken, or brisket
- **Mozzarella Sticks** \$70 30-40 pieces with marinara sauce
- **Nacho Bar (GS)** \$120 tortilla chips, cheese sauce, sour cream, jalapenos, lettuce, salsa. Add Seasoned Beef \$30
- **Prosciutto Wrapped Asparagus (GS)** \$70 60 pieces
- **Sausage Mushroom Caps** \$75 30-45 caps depending on size
- **Sliders** \$90 30 sliders- hamburger, cheeseburger, pulled pork, pulled beef, or pulled chicken
- **Teriyaki Chicken Skewers (GS)** \$80 30 skewers
- **Walleye Cakes** \$90 30 cakes with tartar sauce
- **Walleye Strips** \$90 30-40 pieces with tartar sauce
- **Wild Rice Meatballs** \$75 home-style with lingonberry sauce 75-80 meatballs, 1.5oz each

Lunch – Plated

Available 11am-2pm only. 2 options per event. Collect RSVPs in advance. Guests with allergies or dietary restrictions receive a custom meal.

- **BBQ Ribs** \$19 Half rack with baked beans & potato salad
- **Pot Roast** \$21 with mashed potatoes, gravy, & chef's vegetables
- **Hamburger** \$14 with lettuce, tomato, & onion, chips & a pickle. Add cheese for \$1
- **Walleye Sandwich** \$20 Lightly breaded pan fried filet, rice pilaf, & chef's vegetables
- **Grilled Chicken** \$16 Grilled breast with chicken demi-glace, wild rice pilaf, & chef's vegetables
- **Chicken Cobb Salad** \$14 Lettuce, tomato, bacon, chicken, hard boiled egg, avocado, green onion, dressing choice
- **Caesar Salad** \$12 Romaine lettuce, classic Caesar dressing, rosemary focaccia croutons, parmesan. Add: chicken \$5, salmon \$9, shrimp \$9, steak \$9
- **Basic Sandwich** \$10 Full Basic Sandwich, Chips, Pickle, Cookie – Choose options with an event planner
- **Premium Sandwich** \$14 Full Premium Sandwich, Chips, Pickle, Cookie – Choose options with an event planner
- **All dinner options are also available at lunch**



Lunch – Buffet

Available 11am-2pm only. Minimum 25 servings.

- **Salad & Deli Buffet** \$14 Mixed greens, croutons, shredded cheese, bacon crumbles, 3 dressing choices. Assorted breads & buns, deli meats, sliced cheeses, lettuce, tomato, onion, & condiments. Add soup for \$3 per person
- **All dinner options are also available at lunch**

Dinner – Buffet

Minimum 25 servings. All guests have the same buffet. Buffets include 1 main entree, 1 side, and bread. Guests with allergies or dietary restrictions receive a custom meal

Choose 1 Main Entree:

Add Main Entrée Items for \$3 each per person. Higher priced choice is the base price. 1 bread per buffet.

- **Spare Ribs** \$23 with house-made BBQ sauces and bread & butter
- **Beef Brisket** \$23 with house-made BBQ sauces and bread & butter
- **BBQ Smoked Chicken** \$21 (bone-in) with house-made BBQ sauces and bread & butter
- **Smoked Turkey** \$21 with bread & butter
- **Texas Hot Links** \$23 with bread & butter
- **Beef Striploin with Lobster Hollandaise** \$45 with bread & butter
- **Herb Grilled Chicken Breasts** \$26 with bread & butter
- **Chicken Marsala** \$26 with marsala mushroom sauce and bread & butter
- **Top Sirloin Steak** \$29 with bread & butter
- **Basil Pesto Grilled Salmon** \$27 with bread & butter
- **Apple Brandy Pork Tenderloin** \$26 with bread & butter
- **Pot Roast** \$26 with bread & butter
- **Walleye Almandine** \$27 with bread & butter
- **Pulled Pork Sandwiches** \$23 with Pub Buns, Coleslaw, & House made BBQ sauces
- **Hamburgers** \$15 lettuce, tomato, onion, pickles, condiments. Add cheese \$1, Add thick cut smoked bacon \$2
- **Grilled Chicken Breast Sandwiches** \$15 lettuce, tomato, onion, pickles, condiments.
- **Turkey Burgers** \$15 lettuce, tomato, onion, pickles, condiments.
- **Bratwursts** \$15 with buns & condiments
- **Chicken Alfredo Pasta** \$19 with garlic bread
- **Pasta Alfredo (no meat)** \$17 with garlic bread
- **Spaghetti & Meatballs** \$19 with garlic bread
- **Chicken Carbonara** \$19 with garlic bread
- **Lasagna** \$19 with garlic bread
- **Bourbon Street Pasta** \$19 with garlic bread
- **Cheese Tortellini with Peas & Prosciutto** \$19 with garlic bread

Choose 1 Side: *Add additional sides for \$2 each per person*

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|----------------------------------|--|
| ○ mac & cheese | ○ garden salad, 3 dressings -add \$3 per |
| ○ smokehouse baked beans | ○ Pasta Salad |
| ○ coleslaw | ○ au gratin potatoes |
| ○ green beans & carrots | ○ rosemary roasted red potatoes |
| ○ garlic mashed potatoes | ○ wild rice pilaf |
| ○ kettle chip | ○ Brussel sprouts & bacon |
| ○ sasparagus -add \$2 per person | ○ broccoli with peppers & onions |

Choose 1 Bread: *Add additional bread for \$1 each per person*

- | | |
|---|----------------|
| ○ Sliced French Baguette with Salted Butter | ○ Garlic bread |
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Dinner – Plated

2 options per event. Collect RSVPS in advance. Colored cards needed to show servers which meal each guest has. Guests with allergies or dietary restrictions receive a custom meal, not counted as one of the two options.

Add a third meal option for a \$2 surcharge per guest (total guests).

Add a first course house salad served to each guest for \$6 per person

All options include 1 side of your choice in advance, chef's choice vegetables, bread & butter

- o garlic mashed potatoes
- o au gratin potatoes
- o rosemary roasted red potatoes
- o wild rice pilaf

Plated Dinner Options

- o **Smoked Brisket** \$22 eight ounces, white oak smoked, chimichurri sauce (GS)
- o **Pot Roast** \$23 six ounces, beef gravy (GS)
- o **Petite Tender Steak** \$24 eight ounces, beef demi-glace (GS)
- o **Delmonico Steak** \$26 eight ounces, beef demi-glace (GS)
- o **Ribeye** \$35 fourteen ounces, beef demi-glace (GS)
- o **Filet Mignon** \$32 six ounce filet, beef demi-glace (GS)
- o **Herb Grilled Chicken** \$24 olive oil & herb marinated grilled breast, chicken demi-glace (GS)
- o **Chicken Marsala** \$24 chicken breast, wild mushroom marsala sauce
- o **Chicken Champagne** \$24 chicken breast, creamy champagne sauce (GS)
- o **Honey Lemon Chicken** \$24 chicken breast, lemon beurré blanc (GS)
- o **Chicken Saltimbocca** \$24
- o **Turkey Breast** \$23 Turkey breast cutlet, cranberry chutney, garlic mashed potatoes (GS)
- o **Apple Pork Tenderloin** \$25 pan seared, honey crisp apple & brandy cream (GS)
- o **Pork Chops** \$25 center cut, marinated & cherry wood smoked, bourbon bacon BBQ
- o **Walleye Almondine** \$29 cracker crusted pan fried cold water walleye, toasted almonds
- o **Cedar Plank Salmon** \$29 Norwegian salmon roasted on a cedar plank, basil pesto (GS)
- o (Upgrade any chicken breast to an airline chicken breast for \$3 per plate)

Kids

Buffets – \$10 each to go through the buffet you already have set up for the rest of the guests, no matter the price

Plated – Choose 1 meal for all kids at the event. Turn in number of kids meals with final food order.

- o **Chicken Strips & Fries** \$10
- o **Mini Corn Dogs & Fries** \$10
- o **Cheeseburger & Fries** \$10
- o **Cheese Pizza** \$10
- o **Mac & Cheese** \$10

Add a cup of fruit or apple sauce \$3



Desserts - Small

30 pieces (½ orders available). Served on trays for the room, not to each person

- **Brownies** \$50
- **Chocolate Truffles** \$60
- **Assorted Cookies** \$50
- **Assorted Dessert Bars** \$50
- **Macaroon Tower** \$110
- **Assorted Petite Fours** \$70
- **Chocolate Dipped Cream Puffs** \$75
- **Chocolate Long Stem Strawberries** \$100
- **Mini Assorted Cheesecakes** \$70
- **Dessert Shooters - Chocolate Lovers** \$90
- **Dessert Shooters - Lemon Trifle** \$90
- **Dessert Shooters - Berries & Custard** \$90
- **Dessert Shooters - Panna Cotta** \$90
- **Dessert Shooters - Salted Caramel** \$90
- **Dessert Shooters - Strawberry Shortcake** \$90

Desserts - Large

Individually Plated Pieces. Choose only 1 option for all guests if you want it served to them, or they will pick up from a table of an assortment of your choice pre-ordered.

- **Carrot Cake** \$7
- **Tiramisu** \$7
- **Pumpkin Pie** \$7
- **Chocolate Lovers Cake** \$7
- **Lemon Raspberry Cake** \$7
- **Southern Pecan Pie** \$6
- **New York Cheesecake** \$7
- **Salted Caramel Cheesecake** \$7
- **Caramel Apple Pie** \$6
- **Blueberry Pie** \$6
- **Strawberry Rhubarb Pie** \$6
- **Raspberry Pie** \$6
- **French Silk Pie** \$7
- **Cherry Pie** \$6

Custom Cakes

We partner with Buttercream Cakes! 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 bill 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)
- **Delivery** \$90 or you can pick up from their location.

Bringing in a Dessert Must be from a licensed facility

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

You get to take your leftovers with you.

- **\$1/person** fee for bringing cupcakes, doughnuts, cookies, or other handheld dessert
- **\$2/person** fee for bringing cake or dessert that we will cut & plate for guests to pick up
- **\$3/person** fee for bringing cake or dessert that we will cut, plate, & serve to each guest

EVENT GUIDELINES

The Room Fee is a separate fee and is NOT a deposit towards the balance of the event.

The Food and Beverage Minimum is a dollar amount you are required to reach in spending for your event on food and beverages only. Alcohol beverages do count towards the minimum. You must meet this minimum BEFORE tax or gratuity; tax and gratuity are additional. Rentals costs and fees do not count towards the minimum. The room fee does not count towards the minimum.

Final Guest Count & Food Order: If you will be hosting pre-ordered food or beverages, your final order is due at least 7 days prior to the event date. KEEP IN MIND, WE DO NOT ACCEPT ORDERS ON SATURDAYS OR SUNDAYS, so you need to submit the previous Friday by 4pm. Your final food and beverage order cannot decrease after due date. If actual event attendance falls below the guaranteed food order, the host will still be charged the original final food order amount. 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 original estimated attendance number will be used as your final order.

Final Payment: 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. Payment options are check, cash, or credit card. Check or Cash are preferred. Personal checks are accepted for contracted events such as this. No Coupons can be used for payment. Corporate events may opt to be billed for the invoice amount after the event with approval from an event coordinator. Rockwoods holiday gift card sale is NOT valid for event payments.

Sales Tax Menu prices do not include tax. We are in Wright County, Minnesota. Food and non-alcohol beverage prices are subject to a 7.375% Minnesota state tax. Alcohol beverage prices are subject to a 9.875% Minnesota state tax.

Gratuity Menu prices and minimums do not include gratuity. The recommended gratuity for your event is 20% and will be displayed on your event orders to help you with budgeting and calculating. You are responsible for determining the final tip amount for the servers that work your event. Final tip amount must be determined by the event host by the conclusion of the event, even if there will be billing.

Food and Beverage Regulations Rockwoods must provide and prepare all food and beverages with the exception of a dessert provided by a licensed bakery. In alignment with state health codes, food and beverages prepared by Rockwoods Banquet Center not consumed becomes the property of Rockwoods and may not be removed from the premises. Health Department regulations and insurance standards prohibit us from allowing guests to take home extra food. Menu prices are subject to change.

Cancellation Policy If cancellation becomes necessary on behalf of the event host after the signed contract and room fee are submitted, this will result in your loss of the room fee. Room fees are non-refundable. To prevent anticipated loss of sales, if cancellation become necessary closer to the date of the event, the following will be owed: Within 2 weeks of event date, loss of room fee and 50% of minimum due plus a 20% service charge. Within 7 days of the event date, 100% of minimum due OR full amount of current event order, whichever is greater plus a 20% service charge.

Alcohol Rockwoods wants your party to be a success and we will do our best to make it so. As the host, you are accountable for the behavior of your guests. Please help our staff enforce responsible drinking behavior. MINNESOTA STATE LAW REQUIRES ALL GUESTS TO PROVIDE IDENTIFICATION. No minors can purchase, obtain from others, possess or consume alcohol at this licensed event. *Minnesota Statute: 340A.502 SALES TO OBVIOUSLY INTOXICATED PERSONS. No person may sell, give, furnish, or in any way procure for another alcoholic beverages for the use of an obviously intoxicated person. History: 1985 c 305 art 7s2; 1987 c 152 art 1 s 1.* No liquor will knowingly be sold to or consumed on Rockwoods premises by any persons who, in the opinion of the staff, is or appears to be intoxicated. In an effort to control alcohol consumption, the staff may proceed as follows when a problem is developing; ask for cooperation from others in the party, cease serving a particular individual or group, ask problem individuals to leave, halt the party, call the police. Any member or guest who is, or appears to be, intoxicated while at Rockwoods may be requested to surrender his or her car keys to Rockwoods personnel or a sober friend. Such individual shall then be driven home by someone else or be transported home in a cab at his or her expense.

Children All children must have adult supervision at all times and shoes must be worn at all times for those of walking age. This is for the protection of the children & other guests. Please change diapers in the bathroom where changing



tables are provided for the health and safety of your guests.

Music & Entertainment It is important for your Entertainment to contact Rockwoods Banquet Center regarding set up times, location of equipment, power needs, etc. Rockwoods reserves the right to control the volume of your entertainment. We retain the right to shut off any music if our guidelines are not followed.

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 reserved the right to contact local law enforcement during the event if the event staff feels it is necessary.

Liability Rockwoods is not responsible for equipment, materials, gifts, etc. that are brought onto the property. The client assumes responsibility for any damage to the function rooms committed by the client or any guest or agent of the client. Rockwoods is not responsible for the theft or damage of any vehicle. Rockwoods shall not be liable for non-performance of the contract if said non-performance is 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.