



# ROCKWOODS FOUR SEASONS ROOM

FOR 20-60 GUESTS SEATED, OR UP TO 80 OPEN HOUSE

*(Updated January 2019)*



[EVENTS@ROCKWOODSMN.COM](mailto:EVENTS@ROCKWOODSMN.COM)

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# PRICING

20-60 guests seated for dinner

Up to 80 guests for an open house

*Having other tables in the room (gift table, cake table, etc.) will affect full seating capacity!*

Event Day & Time	Room Fee	Food & Beverage Minimum
Monday-Saturday 8a-4p	\$100	\$600
Monday-Thursday 5p-10p	\$100	\$400
Friday-Saturday 5p-11p	\$100	\$900
Sunday 4p-9:30p	\$100	\$400

**Room Fee:** Covers the set up and clean up. Due with contract within two weeks of booking.

**Food & Beverage Minimum:** The amount that must be spent during your event, either by you or your guests on food and beverages only, before tax and gratuity. Alcohol does count towards this.

**Wedding Ceremonies:** We can transition the room from a ceremony layout to a reception layout in a matter of minutes! You must book both the AM and PM time slot for your day (all fees/minimums for both will be combined)

**Tax Rates:** 7.375% on food, non-alcohol beverages, and rentals. 9.875% on alcohol.

**Recommended 20% gratuity**

# MEAL ORDERING GUIDELINES

**20 people or less** – Everyone can order during the event from our full restaurant lunch or dinner menu, Or, you may pre-order items from our events menu here.

**20-25 people**– Everyone can order during the event from a custom limited menu with up to 5 options that you select from our restaurant lunch or dinner menu. Or, you may pre-order items from our events menu here.

**26+ people** – All food must be pre-ordered from this menu.

# POLICIES

- No outside food or beverages are allowed, except cake (fees apply)
- Select leftovers can be brought home with the signing of a waiver
- Final Payment is due at the conclusion of the event onsite
- Final Food Order is due by 1pm Wednesday the calendar week prior. Please see your contract for specific date. Example: if your date is on a Saturday, your final order is due 10 days prior.
- Decorating: You have access to the room a maximum of 1 hour prior to the guest arrival time that you choose. No glitter or confetti! Candle flames must be surrounded by the container. Nothing may be hung on the walls without prior approval.
- You may hire entertainment of your choosing, at your own expense and arrangement.
- Paying for alcohol does not put you in a place of legal liability. That liability falls on our liquor license. As the host, you are accountable for the behavior of your guests. Should there be a violation of our alcohol clause; a \$500 fee could be added to your final bill. Please help our staff enforce responsible drinking behavior to avoid such penalty. NO outside alcohol is allowed on premises. NO underage drinking is permitted. ALL guests will need to show state issued identification. Anyone showing signs of intoxication will not be served. We reserve the right to "cut off" alcohol service to certain guests, ask problem individuals to leave, close the bar, or end the party entirely.
- Cancellation
  - After room fee is paid – loss of room fee
  - Within 1 months of event date – loss of room fee and 50% of minimum due plus a 20% service charge
  - Within 10 days of the event date – 100% of minimum due plus a 20% service charge

# BREAKFAST

## Plated (minimum of 20 people required)

**Classic Breakfast** \$13.95 Cheddar egg bake, roasted potatoes, crisp bacon, toast, & coffee

**Steak & Eggs** \$17.95 6oz top sirloin, cheddar egg bake, roasted potatoes, crisp bacon, toast, & coffee

## Buffet (minimum of 25 guests required – except continental)

**Continental** \$9.95

Cut fruit & berries, assorted pastries, fruit juices, & coffee

**Classic Buffet** \$15.95

Toast & coffee

Choose 1 egg: scrambled eggs, eggs benedict, or cheddar egg bake

*upgrade to custom omelets add \$5.95 plus a \$75 chef fee per 100 people*

Choose 1 potato: roasted, creamy hash browns, or O'Brien

Choose 1 side: bacon, or sausage

**Brunch Buffet** \$15.95

Toast & coffee

Choose 1 entrée: steak, pork loin, salmon, rotisserie chicken

*upgrade to prime rib add \$6.95 plus a \$75 chef fee per 100 people*

Choose 1 egg: scrambled eggs, eggs benedict, or cheddar egg bake

*upgrade to custom omelets add \$5.95 plus a \$75 chef fee per 100 people*

Choose 1 potato: roasted, creamy hash browns, or O'Brien

Choose 1 side: bacon, or sausage

## Ala Carte

### Cut Fruit & Berries

\$119.95 per 30 servings

### Assorted Pastries

\$54.95 per 30 servings (i.e. caramel rolls, pastries, muffins, doughnuts)

### Fruit Juice

\$14.95 per carafe (Orange, Apple, Cranberry, or Tomato)

### Coffee

\$44.95 per 1.5 gallons hot dispenser (Regular or Decaf)

# LUNCH

## Order During the Event See meal ordering guidelines on page 1.

## Pre-Ordered Plated (give 2 options in advance, allergies/vegetarian receive a custom meal)

**Grilled Chicken** \$15.95 Grilled breast with chicken demi-glace, wild rice pilaf, & chef's vegetables

**Pot Roast** \$20.95 Tender beef roast with gravy, mashed potatoes, & chef's vegetables

**Walleye** \$19.95 Lightly breaded pan fried filet, rice pilaf, & chef's vegetables

**Smoked Chicken Cobb** \$15.95 Lettuce, chicken, bacon, egg, tomato, red onion, artichoke, avocado, house dressing

## Buffet (Minimum of 25 guests required)

**Salad & Deli Sandwich Bar** \$12.95

Mixed greens with a multiple toppings and dressings, assorted breads, deli meats, sliced cheeses, condiments, & toppings

**Italian Buffet** \$16.95

Garden salad & garlic bread

Choose 1 pasta: chicken alfredo, spaghetti & meatballs, or lasagna (add another \$4.95)

**Backwater BBQ Buffet** \$17.95

Choose 1 bqq: spare ribs, beef brisket, pulled pork, beef, or chicken sandwiches (add another \$6.95)

Choose 2 sides: mac & cheese, baked beans, tater tots, coleslaw, steamed vegetables, or mashed potatoes  
*add garden salad \$2.95 per person*

**Grilling Buffet** \$17.95

Pub buns, lettuce, tomato, onion, pickles, assorted sliced cheeses, condiments, & kettle chips

Choose 1 griller: 1/2lb burger patties, grilled chicken breasts, or turkey burgers (add another \$4.95)

*add bacon \$1.45 per person add macaroni & cheese \$2.95 per person add salad \$2.95 per person*

**Homestyle Buffet** \$18.95

Chef's vegetables (*add garden salad \$2.95 per person*)

Choose 1 more side: garlic mashed potatoes, au gratin potatoes, or rice pilaf

Choose 1 entree: pot roast, rotisserie chicken, or apple brandy pork loin (add another \$6.95)



# SNACKS & APPETIZERS

## Pre-dinner, heavy appetizer meal, or late night snacks

For butler-passed appetizers, add \$10 to each order of each item

(\* Denotes half orders available at half the price of a full order

<b>Snacks</b>	<b>Full Order/ Serves 30</b>	<b>per serving</b>	<b>description: all counts are approximate</b>
Buttered Popcorn (GF)	\$25.95	\$0.87	1 large bowl
Gardetto's Snack Mix	\$35.95	\$1.2	1 large bowl/4lbs
Kettle Chips & Onion Dip (GF)	\$59.95	\$2.00	1 large bowl chips, 1 bowl house-made dip
Cheese & Crackers	\$89.95*	\$3.00	1 large tray cheeses (GF), 1 basket crackers, &
Add Deli Meats	\$30.00*	\$1.00	optional large tray of deli meat (GF)
Tortilla Chips & Salsa (GS)	\$59.95*	\$2.00	1 large bowl chips, 1 bowl salsa

## Cold Items

Vegetables & Ranch (GF)	\$79.95*	\$2.67	1 large tray
Fruit & Berries (GF)	\$119.95*	\$3.60	1 large tray
Shrimp Cocktail (GF)	\$99.95*	\$3.33	about 45 jumbo shrimp
Hickory Smoked Deviled (GF)	\$55.95*	\$1.87	about 45 pieces
Smoked Salmon Side	\$79.95	\$2.67	full fillet with tomato caper relish (GF) & crackers

## Hot Items

Wood Oven Pizza	\$25.95	n/a	18" round, single topping pizza
Sliders	\$89.95*	\$3.00	30 sliders- hamburger, cheeseburger, pulled pork,
Nacho Bar (GS)	\$119.95*	\$3.60	tortilla chips, mild cheese sauce, sour cream,
Add Seasoned Beef	\$30.00*	\$1.00	jalapenos, lettuce, salsa
BBQ Meatballs	\$64.95*	\$2.17	75-80 meatballs, 1.5oz each
Sausage Mushroom Caps	\$74.95*	\$2.50	about 45 caps
Bacon Wrapped Scallops (GF)	\$119.95*	\$3.60	30 scallops
Bruschetta	\$74.95	\$2.50	30 baguette slices, tomatoes, cheese
Chimichurri Beef Crostini	\$84.95*	\$2.83	30 baguette slices, tri tip beef, Chimichurri sauce
Chicken pot stickers	\$64.95*	\$2.17	30 pot stickers
Pork or Vegetarian Egg Rolls	\$89.95*	\$3.00	60 pieces with sweet & sour sauce
Calamari Fries	\$89.95*	\$3.00	45-50 fries with smoked red onion tartar
Beef Tips (GF)	\$89.95*	\$3.00	40-45 pieces of filet mignon with sautéed peppers,
Chicken Tenders	\$89.95*	\$3.00	30 tenders with choice of 2 sauces on the side
Chicken Wings	\$69.95*	\$2.33	40-45 pieces, choose teriyaki, sweet chili, bourbon bacon BBQ, Cajun dry rub, Nashville hot, classic buffalo, Jamaican jerk, or ghost pepper & choose ranch or bleu cheese on the side

# DINNER

## Order During the Event See meal ordering guidelines on page 1.

### Plated

Chef's vegetables and bread service included with all meals

You can choose 2 adult options, 1 child option

Guests with dietary restrictions receive a custom meal (vegetarian, dairy-free, peanut allergy, etc.)

Add a full service salad course before the entrée for \$5.95 per person

Beef	<b>Beef Tri Tip</b> \$20.95 chimichurri, garlic mashed potatoes (GF)
	<b>Pot Roast</b> \$21.95 6 ounces, beef gravy, garlic mashed potatoes (GF)
	<b>Petite Tender Steak</b> \$23.95 8 ounces, beef demi-glace, au gratin potatoes (GF)
	<b>Delmonico Steak</b> \$25.95 8 ounces, beef demi-glace, au gratin potatoes (GF)
	<b>Ribeye</b> \$33.95 14 ounce ribeye, beef demi-glace, au gratin potatoes (GF)
<b>Filet Mignon</b> \$31.95 6 ounce filet, beef demi-glace, au gratin potatoes (GF)	
Poultry	<b>Herb Grilled Chicken</b> \$20.95 olive oil & herb marinated grilled breast, chicken demi-glace, wild rice pilaf (GF)
	<b>Chicken Marsala</b> \$22.95 grilled chicken breast, wild mushroom marsala sauce, garlic mashed potatoes
	<b>Caribbean Chicken</b> \$22.95 grilled citrus marinated chicken breast, tropical fruit salsa, wild rice pilaf (GF)
	<b>Chicken Cacciatore</b> \$22.95 rosemary & red wine breast, hearty cacciatore sauce, garlic mashed potatoes (GF)
	<b>Chicken Champagne</b> \$23.95 parmesan breaded breast, champagne Alfredo sauce, garlic mashed potatoes
	<b>Honey Lemon Chicken</b> \$25.95 airline chicken breast, lemon burre blanc, garlic mashed potatoes (GF)
<b>Turkey Breast</b> \$22.95 Turkey breast cutlet, cranberry chutney, garlic mashed potatoes (GF)	
Pork	<b>Apple Pork Tenderloin</b> \$24.95 pan seared, honey crisp apple & brandy cream, garlic mashed potatoes (GF)
	<b>Pork Chops</b> \$24.95 center cut, marinated & cherry wood smoked, bourbon bacon BBQ, roasted red potatoes
Fish	<b>Pan Fried Walleye</b> \$28.95 cracker encrusted pan fried cold water walleye, toasted almonds, rice pilaf
	<b>Cedar Plank Salmon</b> \$28.95 Norwegian salmon roasted on a cedar plank, basil pesto, rice pilaf (GF)

### Buffet

#### Homestyle Buffet

Includes 1 side, chef's choice steamed vegetables, bread & butter, & coffee. Add a salad bar for \$5.95

**Choose 1 \$23.95 Choose 2 \$26.95 Choose 3 \$29.95**

beef tri tip (GF), chicken cacciatore (GF), chicken marsala, top sirloin with beef demi-glace (GF), grilled salmon with basil pesto (GF), pork tenderloin with apple brandy sauce (GF), pot roast with beef gravy (GF)

**Choose 1:** Garlic Mashed Potatoes(GF), Au Gratin Potatoes(GF), or Wild Rice Pilaf (GF)

#### Backwater BBQ Buffet

Includes 2 sides bread & butter, & coffee. Add a salad bar for \$5.95

**Choose 1 \$23.95 Choose 2 \$26.95 Choose 3 \$29.95**

BBQ spare ribs, beef brisket (GF), pulled pork sandwiches, pulled beef sandwiches, pulled chicken sandwiches

**Choose 2:** macaroni & cheese, baked beans (GF), tater tots (GF), coleslaw, seasonal steamed vegetables (GF), mashed potatoes (GF)

#### Italian Buffet

Includes chef's choice vegetables, garden salad, garlic bread, & coffee

**Choose 1 \$22.95 Choose 2 \$25.95 Choose 3 \$27.95**

Chicken Alfredo, Vegetarian Alfredo, Spaghetti with Meatballs, Lasagna (all can be made GF upon request)

### Children's Meals

**Choose 1 plated option \$7.95** Chicken Strips, Mini Corn Dogs, Cheeseburger, Cheese Pizza, Macaroni & Cheese

**Children go through the buffet \$10.95** Children 3 and under are free for buffets

**Add a fruit cup or a cup of applesauce \$2.95** Served before the entrée, (similar to the salad for adults)

# SWEETS

## Plated Desserts

**Wave of Passion** \$6.95 Chocolate cake infused with caramel, topped with whipped cream & toffee candies  
**Cheesecake** Plain \$6.95 Add strawberries \$1 Add Assorted toppings station \$2

## Dessert Trays

\$44.95 per 30 cookies – assortment of flavors  
\$44.95 per 30 dessert bars – assortment of flavors

## Nadia Cakes Cupcakes

\$37.95 per dozen – minimum of 2 dozen  
visit [nadiacakes.com/ourcupcakes](http://nadiacakes.com/ourcupcakes) to view flavors

## Cub Cupcakes

\$24.95 per dozen – minimum of 2 dozen  
Cake Flavors: white, chocolate, marble, red velvet, carrot cake  
Buttercream Frostings: white, chocolate, cream cheese,  
Whipped Frostings: white, chocolate, cream cheese,  
cookies & cream, strawberry, lemon, peanut butter

## Cub Cakes

\$74.95 half sheet (34-44 servings)  
\$110.95 full sheet (70-80 servings)  
Cake flavors: white, chocolate, marble, red velvet, carrot cake  
Buttercream frostings: white, chocolate, cream cheese,  
Whipped frostings: white, chocolate, cream cheese, cookies & cream, strawberry, lemon, peanut butter  
Fillings (add \$10 per cake): strawberry, lemon, cherry, raspberry, apple, cream cheese, Bavarian cream



## Chocolate Fountain

\$5.95 per person  
Streaming melted milk chocolate served with: pretzels, strawberries, marshmallows, pound cake, wafers, and brownies. You must order for your full guest count, and you will be guaranteed not to run out of chocolate or dipping items for the maximum run time of 3 hours.

## Bringing in a Dessert – Must be from a licensed facility

**\$1.00/person fee:** cupcakes, doughnuts, cookies, mini desserts, or other handheld style dessert  
**\$2.00/person fee:** cake or other similar dessert that we will cut and put out on plates for guests to pick up  
**\$3.00/person fee:** any dessert that you would like us to serve to your guests at their seats  
With all of these options we will provide you with the following items if needed; a table, linen, skirting, silver or gold serving platter plates, risers to display, napkins, clean up, and storage of the items in our cooler before the event, and after until the pick-up of leftovers.

## Bringing in Favors

We will place favors out for you either at each seat or in a basket in a location of your choosing.  
**No Charge:** non-edible favors (i.e., information pamphlets, coffee mugs)  
**\$.50/person Fee:** candy with wrappers or anything your guests may decide to eat here instead of bring home  
Anything edible must be store bought, or come from a licensed facility.

# BEVERAGES

## Non-Alcohol

### Cocktailed

**\$2.50 as ordered, with free refills:** Coke, Diet Coke, Sprite, Dr. Pepper Mello Yellow, pink lemonade, iced tea, raspberry iced tea, hot coffee

### Self-Serve Station

**Canned Soda** \$2.00 per can (Coke, Diet Coke, Mountain Dew, Sprite)

**Coffee** \$4.5 per 1.5 gallons, regular or decaf (coffee is included with plated or buffet dinners!)

**Punch** \$14.95 per gallon (served in a crystal punch bowl with punch cups)

**Pink Lemonade** \$8.95 per liter

**Unsweetened Iced Tea** \$8.95 per liter

**1% Milk** \$8.95 per liter

## Alcohol

***This room does NOT have its own bar. Servers will cocktail beverages to your guests.***

### Hosted Tabs or Drink Tickets

"Hosting" means that you are paying. You can limit a tab by who is allowed to order on it, total dollar amount, time frame, type of alcohol allowed, cost of each item allowed. Drink tickets work the same way as a hosted tab, expect it limits people to a certain number of drinks each. The tickets have no value; they are just a permission to add a drink on to a tab. The charge for their drink depends on what they are ordering within your set limitations.

### Starting prices for single alcohol drinks

Bottled or Tap Beer \$4+

Wine by the Glass \$5.50+

Rail & Call Drinks \$5.00-\$7.75

Specialty Cocktails \$8+

**Please see the restaurant drink menu for bottled wine and champagne options.**

# DECOR & RENTALS

## Complimentary Linens

The room will be set with our standard black linen and grey rolled silverware napkins (red during December) unless you specify otherwise

### Table Linens

White Ivory Black

**Linen Napkins (if plated or buffet meal only – appetizer only events will have paper napkins)**

White Ivory Black Navy Brown Green Tan Red Maroon Grey

## Complimentary Centerpieces

6"x6" mirror tile, cylinder vase, river rock, & floating candle (holiday style instead during December)

Please set up an appointment if you would like to customize the centerpieces

## Room Layout

This room only has rectangular tables, not round tables. We will recommend the best option for layout for the number of guests you have.

## Presentation Equipment

You may connect to our overhead speaker system to play custom music complimentary

This room does NOT have a microphone

There is NO podium in this room

**Projector & Screen \$50** both are ceiling mounted, bring a laptop or use ours to connect

**Screen only \$25**

**Easel \$10**

**Flip Chart \$15**

**White Board \$15**