



ROCKWOODS LARGE EVENTS

FOR 40-336 GUESTS IN THE WOODS &/OR PRAIRIE ROOM

(Updated January 2019)



EVENTS@ROCKWOODSMN.COM

763-441-6375

ROCKWOODSMN.COM

PRICING

Included Amenities

- Complete set up, decorating, and clean up
- Planning assistance
- Built-in, full service, two sided bar
- Custom room layout options
- Complimentary centerpiece items
- Custom linen colors and napkin folds
- Unattended coat room
- Customized event signage
- Free parking, overnight included
- Walking distance to the Holiday Inn hotel
- Built-in dance floor (woods room only)
- Microphone
- House dinner music
- Private front & rear entrances
- A lobby & lounge area
- Ceiling & wall draping

Full Room

336 max guests (28 round tables of 12)

Having other tables in the room will affect full seating capacity

Event Day & Time	Room Fee	Food & Beverage Minimum
Monday-Thursday 6a-4p		\$1000
Monday-Thursday 5p-11p	\$400 for the am	\$1000
Friday 6a-4p	or pm time	\$1000
Friday 5p-12a	frame, or \$600	\$3,000
Saturday 6a-4p	for both plus	\$4,000
Saturday 5p-12a	combined	\$6,000
Sunday 6a-4p	minimums	\$4,000
Sunday 5p-10p		\$4,000

Half Room

168 max guests (14 round tables of 12 and no other tables in the room)

Having other tables in the room will affect full seating capacity

(the woods room has the dance floor, the prairie room has the projector & screen)

Event Day & Time	Room Fee	Food & Beverage Minimum
Monday-Thursday 6a-4p	\$200 for the am	\$600
Monday-Thursday 5p-11p	or pm time	\$600
Friday 6a-4p	frame, or \$300	\$600
Friday 5p-12a	for both plus	\$1,500
Sunday 6a-4p	combined	\$1,500
Sunday 5p-10p	minimums	\$1,500
Saturday 6a-4p	Not Available	Not Available
Saturday 5p-12a	Not Available	Not Available

QUESTIONS & ANSWERS

What is the "Room Fee"?

It reserves the space & covers all of the included amenities. Non-taxable. Due within two weeks of booking.

What is the "Food & Beverage Minimum"?

It is the amount you need to spend on food and beverages for your guests before tax or gratuity and not including the room fee. Alcohol you purchase for your guests does count towards your minimum.

Can I bring in my own food?

No. All food and beverages must be supplied by Rockwoods. Exceptions to desserts do apply, see "sweets" page.

Can we taste the food before we book or before our event?

Yes. You may set up a private tasting with an event coordinator, or visit our restaurant. A private tasting is not complimentary, and costs will include the cost of the meals that are ordered, as well as a \$50 fee. These costs are due at the time of the tasting.

Can we bring home our leftovers?

No. In compliance with state health codes, food and beverages prepared by Rockwoods but not consumed during the event become the property of Rockwoods and may not be removed from the premises. Under certain circumstances where we feel the food will be handled properly, the host may be allowed to take left over items after signing a waiver.

What are the tax rates?

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

What about gratuity?

Recommended gratuity is 20%. We do not have a mandatory service charge. 20% will appear on all event order estimates to help with budgeting, but it is up to you to determine the tip amount for our staff. 100% of all gratuities are paid to our employees, there is no tax charged on gratuities.

When do I pay?

- **The room fee** is due within two weeks of reserving your date.
- **The remaining balance** is due the night of the event, or you may be billed and it will be due within 30 days of the event date.

When is the final guest count due?

The Wednesday the week prior to your event. Please refer to your contract for a specific date. You may not, for any reason, decrease the meal counts after this date. Additional guests that arrive may be subject to a wait time for their meal while it is prepared and will not be guaranteed the exact same meal.

Can we bring our own decorations?

Yes. You will have guaranteed access to the room 1 hour before your chosen guest arrival to add additional décor items. Nothing is allowed that would damage the facility or be too difficult to clean up (no loose glitter or confetti!) Candle flames must be surrounded by the container. Nothing may be hung on the walls without prior approval.

Can I bring in my own DJ or band?

Yes, from any vendor of your choosing, at your own expense and arrangement. However, we highly recommend that you use one of our preferred vendors that we guarantee will do a great job.

Am I liable for guests that consume alcohol?

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.

What if I need to cancel?

- After room fee is paid – loss of room fee
- Within 3 months of event date – loss of room fee and 50% of minimum due plus a 20% service charge
- Within 1 Month of event date – loss of room fee and 75% of minimum due plus a 20% service charge
- Within 10 days of the event date – 100% of event order or minimum due (whichever is greater) 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

Plated Lunch (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

Snacks	Full Order/ Serves 30	per serving	description: all counts are approximate
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

All entrées come with bread & butter service, & regular & decaf coffee all evening

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

Plated

You can choose 2 adult options, 1 child option

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

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

From the Bar (full bar must be available for this option)

Unlimited Soda Package \$150.00 flat fee Coke, Diet Coke, Sprite, Mello Yellow, Dr. Pepper, Pink Lemonade

Self-Serve Station

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

Coffee \$45 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

(min. of 40 guests required to have the bar available, or a fee of \$100)

Starting prices for single drinks

Bottled or Tap Beer \$4+

Wine by the Glass \$5.50+

Rail & Call Drinks \$5.00-\$7.75

Specialty Cocktails \$8+

Beer by the 16 Gallon Keg

about 120 servings each (additional kegs can be placed on reserve)

\$299.95 (about \$2.42/glass) Coors Light, Miller Lite, Michelob Golden Light

\$349.95 (about \$2.82/glass) Surly Hell, Blue Moon

\$499.95 (about \$4.03/glass) Summit IPA, Schell's Seasonal, Leinenkugel's Seasonal

\$549.95 (about \$4.44/glass) Surly Furious, Badger Hill Traitor IPA, Bells Two Hearted, Castle Danger Cream Ale, Fulton Lonely Blonde, Steel Toe Size 7

\$599.95 (about \$4.84/glass) Loon Juice Cider

Custom Order Kegs -We can order in almost any beer. Prices will vary. Reserve Kegs not available

Wine

Fox Horn \$39.95/1.5L bottle (about \$4.99/glass) (additional bottles can be placed on reserve)
Chardonnay or Cabernet

Proverb \$239.95/case (about \$4.99/glass)
sauvignon blanc, pinot grigio, chardonnay, rosé, pinot noir, merlot, cabernet

Josh Cellars \$334.95/case (about \$6.99/glass)
sauvignon blanc, chardonnay, rosé, cabernet

Full restaurant wine list also available by the bottle

Full Room Pour add \$1.00/adult guest

Champagne

Wycliff Brut or Rosé \$23.95/bottle

Astoria Sparkling Moscato \$30.95/bottle

Segura Vivudas Brut Reserva Heredad \$61.95/bottle

Veuve Clicquot from Champagne France \$75.95/bottle

Full Room Pour add \$1.00/adult guest

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, except 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.



DECOR & RENTALS

Complimentary Linens

Table Linen White Ivory Black

Linen Napkins White Ivory Black Navy Brown Green Tan Red Maroon Grey

Complimentary Centerpiece Items

Please come in to talk with an event coordinator and see all that we have to offer in person. You will be offered one colored accent napkin, one mirror tile or plate, one vase, and one candle per table, all for free!

Presentation Equipment

Handheld Microphone Complimentary

Projector & Screen \$100 ceiling mounted, bring a laptop or use ours, motorized drop down, large enough for the entire room to see, even in the back

Screen only \$50

Lobby TV \$50

Easels \$10

Flip Charts \$15

White Board \$15

Staging

Staging 16" tall \$100 delivery, \$35/4'x4' section, \$25/stairs

Lighting in the Draping

Ceiling Draping Lights \$50

The Wall of Lights \$50

Head Table Skirting Lights \$25

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

Chair Covers

Chair Cover \$2.50 available in White, Ivory, or Black

Tied Satin Chair Sash \$1 available in 39 colors

Bring in your own \$1/chair for installation

Other Decor

Satin Table Runner \$1 (6" wide, 39 color options)

12 Hour Votive Candle in Glass Holder \$.25

7 Hour Jumbo Tea Light Candle \$.25

3" Floating Candle \$.50

Cylinder Vase with colored fill & Floating Candle \$3 (6", 7.25", 9")

Glass Fish Bowl or Rose Bowl with Beads & Candle \$3

Wood Slice 12" Round \$3

Metallic Gold or Silver Plastic Plate Charger 13" \$1

Crystal candle stands with candles: 35 piece collection \$50

Rhinestone Picture Frames 4x6" \$1 each

Mirror Cake Stand \$10

Rhinestone Card Box \$10

Wooden Chest Card Box \$10



MAP

We use room layout maps with you, so you know how the tables in the space will be set up
Visit our website to take a virtual walk-through tour of each room!!

