

ROCKWOODS  
Weddings

Contact us today to book a tour!

[events@rockwoodsmn.com](mailto:events@rockwoodsmn.com)

Call us at 763-441-6375

virtual tours at [rockwoodsmn.com](http://rockwoodsmn.com)

The Woods  
& Prairie  
Room  
60-330ppl



Indoor and  
outdoor  
onsite  
ceremonies  
available



The Four  
Seasons  
Room  
20-60ppl



# Capacity and Pricing

## The Woods & Prairie Room (60-330 people)

Capacity will vary based on additional tables requested in the room vs. in the lobby. If you are expecting over 300 guests please let us know at your tour so we can show you table maps

Wedding Date	Room Fee	Food/Beverage Minimum
Sunday-Friday 9a-12a	\$1,100	\$4,000 + tax & gratuity
Saturday Nov-Apr 9a-12a	\$1,500	\$6,000 + tax & gratuity
Saturday May-Oct 9a-12a	\$1,500	\$8,000 + tax & gratuity

### Included Amenities

- Set up, most decorating & clean up
- Planning assistance
- Day-of wedding coordination
- Private dressing room
- Private outdoor patio with a bonfire
- Built-in full service, two-sided bar
- Custom room layout options
- Complimentary décor & centerpiece items
- Custom linen colors & napkin folds
- Unattended coat room
- Free parking, overnight included
- Walking distance to the Holiday Inn hotel
- Built-in dance floor
- Microphone & House dinner music
- Private front & rear entrances
- A private lobby & lounge area
- Ceiling & wall fabric draping
- Welcoming service at the door
- Customized event signage
- No requirement to hire security

## The Four Seasons Room (20-60 people)

Capacity will vary based on additional tables requested in the room.

Wedding Date	Room Fee	Food/Beverage Minimum
Tuesday-Thursday 10a-10p	\$200	\$1,000 + tax & gratuity
Friday-Saturday 10a-11p	\$400	\$2,000 + tax & gratuity
Sunday 2p-10p	\$200	\$1,000 + tax & gratuity

### Included Amenities

- Set up, most decorating & clean up
- Planning assistance
- Custom room layout options
- Complimentary décor & centerpiece items
- Custom linen colors & napkin folds
- Fireplace in the room & two walls of full windows
- Free parking, overnight included
- Walking distance to the Holiday Inn hotel
- House dinner music
- Non-private outdoor patio with a bonfire

We have great options for hosting your rehearsal dinner, and your day-after brunch/gift openings too!

# Questions and 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 & beverages for your guests before tax or gratuity & 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 & beverages must be supplied by Rockwoods. Exceptions to desserts do apply, see catering menu for fees.

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

**Yes.** Woods & Prairie Room weddings will be gifted 2 free tickets to our group tasting and wedding expo we host in Feb/March each year. You may set up a private wedding tasting with an event coordinator or visit our restaurant. A private tasting is not complimentary, & costs will include: the price of the meals that are ordered, as well as a \$50 fee. These costs are due at the time of the tasting (you will get a tab at the ends, like a restaurant visit).

## Can we bring home our leftovers?

**No.** In compliance with state health codes, food & beverages prepared by Rockwoods must be consumed onsite and anything not consumed during the event become the property of Rockwoods & may not be removed from the premises.

## What are the tax rates?

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

## What about gratuity?

**Recommended gratuity is 20%.** We do not have a service charge. The recommended 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.

## When do I pay?

- **The room fee** is due within two weeks of reserving your date.
- **A deposit** equaling half of your food/beverage minimum is due 1 month prior
- **The current balance** is due by your drop off appointment the week of your wedding.
- **The final balance/any incidentals** are due by the conclusion of your wedding night (we recommend a card on file).

## When is the final guest count due?

**10 days prior to your wedding.** 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 & will not be guaranteed the exact same meal.

## Can we bring our own decorations?

**Yes.** You may drop them off prior to the event, & 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 must be surrounded by a container for fire code.

## 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.

## 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. However, as the host, you are accountable for the behavior of your guests while they are here. 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. **Should there be a violation of this alcohol clause; a \$500 fee could be added to your final bill.**

## What if I need to cancel?

- After room fee is paid – loss of room fee
- Within 9 months of date – loss of room fee & 25% of minimum due
- Within 6 months of wedding date – loss of room fee & 50% of minimum due plus a 20% service charge
- Within 3 months of event date – loss of room fee & 75% of minimum due plus a 20% service charge
- Within 1 month of event date – loss of room fee & 100% of minimum due plus a 20% service charge
- Within 10 days of the event date – 100% of event order due plus a 20% service charge

# Ceremonies at Rockwoods

## Woods & Prairie Room

### **Indoor Seated at Dinner Tables \$300**

300 people maximum. Guests enjoy the ceremony from their dinner tables. The head table is set up after the ceremony is finished

### **Indoor Rows of Chairs Centered \$500**

250 people max. Ceremony chairs are set in rows in the center of the big room with an aisle down the middle. Dinner tables are set at the sides of the room, decorated and visible, ready to transition after the ceremony.

### **Indoor Rows of Chairs Half Room \$500**

220 people max. Room is divided in half with the partition wall; ceremony on one side while dinner tables hide on the other.

### **Outdoor Courtyard \$600**

300 people max. Beautiful uncovered outdoor grassy area. Chairs are included, your DJ provides sound system for music.



## Four Seasons Room

### **Indoor Seated at Dinner Tables complimentary**

The guests watch the ceremony from their dinner seats at the tables. The head table can be removed and then put in place following the ceremony

### **Indoor Chairs in Rows \$100**

We can set the chairs in rows with an aisle down the middle and the tables pushed to the outside areas of the room, then after the ceremony move the tables and chairs for dinner service. (if there is a table transition, the ceremony must finish by 4:30pm)

### **Outdoor Courtyard \$300**

Ceremony must be complete by 3:30pm, availability not guaranteed. Beautiful uncovered outdoor grassy area. Chairs are included, your DJ provides sound system for music.



**Rehearsals** – Almost all of our onsite ceremonies choose to do a rehearsal the day of the wedding as opposed to a rehearsal the night prior. Due to other events here at Rockwoods, we cannot guarantee that your ceremony space will be available the evening prior to your wedding. Your officiant is the only person responsible for coordinating your rehearsal & ceremony, therefore we recommend hiring a professional. If you should like the guidance of a coordinator for your rehearsal, one can be hired for your rehearsal at Rockwoods for \$100.

**Officiant** – You can bring in a professional officiant of your choice. They will be responsible for facilitating the rehearsal/ceremony to make sure everyone knows where to be & what to do (unless you hire a Rockwoods coordinator)

# Dressing Room Upgrades

*The dressing room is complimentary; the upgrades are for fun furniture inside.*

## Complimentary Dressing Room

You may use the lockable wedding party room in the event center from 9:00am to Midnight the day of your wedding. We will have the room set with tables, chairs, a garbage can, & 1 large mirror

## The Man Cave \$200

Suit/Tux Valet Stand  
Wardrobe Rack  
Full Length Mirror  
Professional Steamer  
Privacy Screen  
Standard Tables & Chairs  
Add a large sofa \$200  
Add a Fully Set Poker Table \$225

## The Premium Suite \$450

2 lighted vanity mirrors  
Diva Ring makeup light  
swivel chair  
bar stool  
2 side tables  
deluxe full length mirror  
privacy screen  
wardrobe rack  
gown holder  
Jiffy steamer

Add a Flower Girl Vanity \$75



## The Deluxe Suite \$625

*8 Different Color & Style  
Options to choose from!*

2 lighted vanity mirrors  
Diva Ring makeup light  
Swivel chair  
Bar stool  
2 side tables  
Deluxe full length mirror  
Privacy screen  
Wardrobe rack  
Gown holder  
Jiffy steamer

1 Sofa or Settee  
2 matching chairs  
1 Area Rug  
2 Accent Tables



**\*\*ABSOLUTELY NO OUTSIDE FOOD OR BEVERAGES ALLOWED\*\***

See Menu for Breakfast, Ala Carte, and Snack Options  
for your wedding day while you get ready!

**Any food/drinks ordered will apply to your food and beverage minimum.**

*We highly recommend the cold sliders for lunch that are listed on the appetizer page! Alcohol cannot legally be served until after 10am, but we can do a mimosa bar, pitchers of sangria, and more!*

# Decorations and Rentals

## Complimentary Linens

Table Linen White Ivory Black

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

## Complimentary Centerpiece Items

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

## Lighting in Draping

- Ceiling Draping Lights \$50
- The Wall of Lights \$200
- Head Table Skirting Lights \$25
- Custom Color Up Lights \$19 each, or 8 for \$140

## Chair Covers

- Chair Cover \$3.00 available in White or Off-White
- Tied Satin Chair Sash \$2 available in 39 colors
- Bring in your own \$2/chair for installation

## Centerpiece Items

- Satin Table Runner \$2.00 (6" wide, 39 color options)
- 12 Hour Votive Candle in Glass Holder \$.25
- 7 Hour Jumbo Tea Light Candle \$.25
- 3" Floating Candle \$1.00
- Cylinder Vase with colored Beads & Floating Candle \$3
- Glass Fish Bowl or Rose Bowl with Beads & Candle \$3
- Wood Slice 12" Round \$3

## Other Decor

- Metallic Gold or Silver Plastic Plate Charger 13" \$1.00
- Crystal candle stands with candles: 35 piece collection \$50
- Rhinestone Picture Frames 4x6" \$1.00 each
- Mirror Cake Stand \$10
- Rhinestone Card Box \$10
- Wooden Chest Card Box \$10

## Staging

- \$40 per 4'x4' section, 16" tall with 1 stair step

## Technology

- 12' x 8' Drop Down Screen in the dining room \$100  
You can make a power point with sound.
- 82" Flat Screen TV in the lobby \$50 - to play photos from a jump drive
- Portable speaker system & microphone \$100



# The Bar and Beverages

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

**Woods & Prairie Room** has a built-in full service, double sided bar. There is no fee to have this bar available. There are no cocktail servers; guests acquire drinks from the bar on their own.

**Four Seasons Room** does NOT have a bar of its own; beverages are cocktailled through servers only.

## Non-Alcohol

- **Unlimited Soda** - \$2.00 per RSVP'd guest, or max of \$250 Coke, Diet Coke, Sprite, Diet Sprite, Mello Yellow, Dr. Pepper, Orange, Ginger Ale
- **Hot Coffee** \$45 per gallon and a half (with sweetener & half & half)
- **Punch** \$20 per gallon - sparkling orange cherry
- **Homemade Lemonade** \$25 per gallon
- **Homemade Peach Sweet Tea** \$30 per gallon

## 16 Gallon Kegs (not available in the Four Seasons Room)

About 120 servings each, starting at \$3 per 16oz glass

Those marked with (R) can have additional kegs placed on reserve.

**\$360** Michelob Golden Light (R), Coors Light (R), Miller Lite (R)

**\$400** Surly Hell (R), Blue Moon (R), Leinenkugel's Seasonal, Bud Light, Busch Light

**\$550** Summit EPA (R), Schell's Seasonal, Leinenkugel's Seasonal

**\$600** Surly Furious (R), Bells Two Hearted (R), Castle Danger Cream Ale (R), Castle Danger Seasonal, Lupulin Seasonal, Odell's Seasonal, Schell's Seasonal, Loon Juice Hard Cider (R)

**Custom Order Kegs** -We can order in almost any beer. Prices vary. Reserve Kegs not available on custom orders



## Cases of Wine

**House Double Bottles** \$40 (8 glasses per bottle)

- Chardonnay
- Cabernet
- White Zinfandel

**Case of Alias** \$280 (48 glasses per case)

- Sauvignon Blanc
- Pinot Noir
- Merlot
- Chardonnay
- Cabernet Sauvignon

**Case of Blu Giovello** \$280 (48 glasses per case)

- Moscato Petillant

**Case of Josh Cellars** \$340 (48 glasses per case)

- Sauvignon Blanc
- Rose
- Merlot
- Pinot Grigio
- Pinot Noir
- Cabernet
- Chardonnay

**Full restaurant wine list** also available by the bottle

**Full Room Pour** add \$1.00/adult guest

## Champagne & Sparkling Wine

- Wycliff Brut or Rosé \$24/bottle
- Astoria Sparkling Moscato \$31/bottle
- Belstar Prosecco Brut \$32/bottle
- Veuve Clicqout from Champagne France \$76/bottle

**Full Room Pour** add \$1 per adult guest

## Hosted Tabs

"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, and even use drink tickets to determine who can order a beverage on your tab.



# Breakfast

*Breakfast works great for your dressing room in the morning when you are getting ready, or breakfast for dinner!*

## Breakfast Ala Carte

30 servings (½ orders available)

- American Fries \$70
- Assorted Granola Bars \$45
- Assorted Pastries \$75
- Bagels, Cream Cheese, Toaster \$75
- Caramel Rolls \$70
- Cheddar Egg Bake \$100
- Cinnamon Rolls \$60
- Country Rope Sausage \$100
- Country Sausage Patties \$90
- Crispy Bacon \$100
- Croissants with Butter \$75
- Cut Fruit & Berries \$120
- French Toast \$90
- 12" Breakfast Pizza \$13 (does not serve 30, half orders not available)
- 18" Breakfast Pizza \$23 (does not serve 30, half orders not available)
- Hash Brown Casserole \$100
- Jalapeno Cheddar Sausage \$120
- Muffin Variety \$80
- Petite Tender Steak \$450
- Pork Loin \$150
- Potatoes O'Brien \$70
- Rosemary Roasted Red Potatoes \$80
- Smoked Chicken \$180
- Sausage Links \$90
- Scrambled Eggs \$75
- Scrambled Eggs with Cheese \$95
- Thick Cut House=Smoked Bacon \$120
- Yogurt, Granola, & Berries \$90



## Breakfast – Plated

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

- **Plated Classic Breakfast** \$15 Cheddar egg bake, roasted potatoes, crisp bacon, toast
- **Plated Steak & Eggs Breakfast** \$20 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)

# Ala Carte

## Snacks 30 servings each (½ orders available)

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





# Ala Carte

## **Served Cold** 30 servings each (½ orders available, except on those marked with an asterisk\*)

- **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 & Crudities 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



## **Served Hot** 30 servings each (½ orders available, except on those marked with an asterisk\*)

- **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) \$100 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: Bone-in or Boneless** \$80 30 pieces (teriyaki, sweet chili, bourbon bacon BBQ, Cajun dry rub, Nashville hot, buffalo, Jamaican jerk)
- **Chimichurri Beef Crostini** \$90 30 baguette slices, tri tip beef, Chimichurri sauce
- **Crab Cakes** \$120 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 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



# Buffet Dinner

## **Build a Custom 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 \$29 with house-made BBQ sauces and bread & butter
- Beef Brisket \$25 with house-made BBQ sauces and bread & butter
- BBQ Smoked Chicken \$23 (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 \$27 with bread & butter
- Walleye Almandine \$27 with bread & butter
- Pulled Pork Sandwiches \$23 with Pub Buns, Coleslaw, & House made BBQ sauces
- Hamburgers \$16 lettuce, tomato, onion, pickles, condiments. Add cheese \$1, Add thick cut smoked bacon \$2
- Grilled Chicken Breast Sandwiches \$16 lettuce, tomato, onion, pickles, condiments.
- Turkey Burgers \$15 lettuce, tomato, onion, pickles, condiments.
- Bratwursts \$15 with buns & condiments
- Chicken Alfredo Pasta \$20 with garlic bread
- Pasta Alfredo (no meat) \$18 with garlic bread
- Spaghetti & Meatballs \$19 with garlic bread
- Chicken Carbonara \$20 with garlic bread
- Lasagna \$19 with garlic bread
- Bourbon Street Pasta \$20 with garlic bread
- Cheese Tortellini with Peas & Prosciutto \$20 with garlic bread



### **Choose 1 Side:**

Add additional sides for \$2 each per person

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

### **Choose 1 Bread:**

Add additional bread for \$1 each per person

- Sliced French Baguette with Butter
- Garlic bread

# Plated Dinner

## Plated Entrees

**2 options per event.** Collect RSVPs in advance. Colored cards are 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**

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

### Plated Dinner Options

- **Pot Roast** \$23 six ounces, beef gravy (GS)
- **Petite Tender Steak** \$24 eight ounces, beef demi-glace (GS)
- **Delmonico Steak** \$26 eight ounces, beef demi-glace (GS)
- **Ribeye** \$39 fourteen ounces, beef demi-glace (GS)
- **Filet Mignon** \$32 six ounce filet, beef demi-glace (GS)
- **Smoked Brisket** \$22 eight ounces, white oak smoked, chimichurri sauce (GS)
- **Herb Grilled Chicken** \$24 olive oil & herb marinated grilled breast, chicken demi-glace (GS)
- **Chicken Marsala** \$24 chicken breast, wild mushroom marsala sauce
- **Chicken Champagne** \$24 chicken breast, creamy champagne sauce (GS)
- **Honey Lemon Chicken** \$24 chicken breast, lemon beurre blanc (GS)
- **Chicken Saltimbocca** \$24 chicken breast, prosciutto, fresh mozzarella, sage cream sauce
- **Turkey Breast** \$23 Turkey breast cutlet, cranberry chutney, garlic mashed potatoes (GS)
- **Apple Pork Tenderloin** \$25 pan seared, honey crisp apple & brandy cream (GS)
- **Pork Chops** \$25 center cut, marinated & cherry wood smoked, bourbon bacon BBQ
- **Walleye Almondine** \$29 cracker crusted pan fried cold water walleye, toasted almonds
- **Cedar Plank Salmon** \$29 Norwegian salmon roasted on a cedar plank, basil pesto (GS)
- (Upgrade any chicken breast to an airline chicken breast for \$3 per plate)



# Children's Meals

## Buffet

\$10 each to go through the buffet that you already have set up for the rest of the guests

## Plated

Choose 1 meal for all kids at the event.

Turn in number of kids meals with final food order.

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

**Add a cup of fruit or apple sauce \$3**



# Dessert

## Small/Handheld Desserts

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

- **Brownies** \$60
- **Chocolate Truffles** \$75
- **Assorted Cookies** \$50
- **Assorted Dessert Bars** \$65
- **Macaroon Tower** \$110
- **Assorted Petite Fours** \$75
- **Chocolate Dipped Cream Puffs** \$75
- **Chocolate Dipped Strawberries** \$100
- **Mini Assorted Cheesecakes** \$80
- **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



## Plated Slices

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. Minimum of 8 pieces per flavor.

- **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 – Buttercream Cakes

We partner with Buttercream Cakes! Includes a private tasting at their beautiful showroom!

Visit [www.buttercream.info/schedule-at-tasting-appt/](http://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.

\*When serving buttercream desserts, you are agreeing to exclusively serve only Buttercream at your event



## 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, of course!

- **\$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