

Rockefeller's Grille

Restaurant Information

412-777-9600

1833 McKees Rocks Road

McKees Rocks, PA 15136



Nicole Smith

412-403-3317

Event Coordinator

By appointment only.

Banquet Contract, Menus, and Details

“The Room at Rockefeller’s” entertains parties as intimate as 40 and as large as 170 guests, depending on event style. A minimum of 40 people is required to reserve the banquet room. If your final count proves less than 40 guests, you will be charged for our minimum requirement of 40 people. There will be **NO EXCEPTIONS**.

Deposit

A deposit of \$250 and a signed Event Confirmation form are required to hold any event date and must be received no later than 15 days after the event date is scheduled.

Cash, check or credit card is acceptable for deposit payment.

The full amount of the deposit may be refunded up to 60 days prior to your scheduled event. Half of the deposit may be refunded for cancellations 30-59 days prior to the event. Under 30 days, there will be **NO REFUND**.

If booking the room less than 60 days prior, the above refund amounts and timelines still apply.

Please note that this deposit is **NOT** payment for use of the facility and will be deducted from your bill at the time of final payment.

Event Time

The Banquet Facility may be occupied up to 4 hours without charge (3 hours for cocktail parties/showers). There is a minimum charge of \$100 per additional hour, plus gratuity, and extension must be agreed upon before the start of the event.

Event start times Sunday through Friday are determined by the hosting party.
Event start times on Saturday are preset to allow 2 events per day.

Please understand that the Banquet Facility may be booked by another party before or after your event, in order to accommodate all parties, please be mindful of your arrival and departure times. After the event the cleanup must be completed within 30 minutes after event end-time event.

Pricing

All pricing is determined by menu, bar packages and guest count, with consideration of special requests and/or additions.

Final menu is due no later than 14 days prior to event date. Final head count is required no later than 10 days prior to event date. The final head count is the number you will automatically be charged for. This number may increase for additional guests, but will never decrease for guests that do not attend.

Billing

Final payment is due at the conclusion of your function. The \$250 Event Deposit will be deducted from this itemized bill. The final bill is calculated using the final head count. There will be a 7% Sales Tax on food and non-alcoholic beverages, a 7% Sales Tax on alcohol and a service gratuity (rates vary) on all food and beverages. All events are 20% gratuity regardless of menu. The full amount of deposit will be deducted after all totals are calculated. Cash, check or credit card is acceptable for final payment.

Food

All food items, with exception of dessert (see below), must be purchased through Rockefeller's. Remaining food at the completion of the event becomes property of the hosting party. Food prepared and/or purchased from Rockefeller's will be wrapped in one container for the host. Take-out containers and/or cake boxes are not provided by Rockefeller's. Please provide containers for your guests and remaining desserts.

Rockefeller's can supply take-out containers for an additional fee of \$15.00.

The hosting party is welcome to provide their own cake, cookies and other dessert items. Fresh fruit and fruit salad are not permitted to be brought in and must be provided by Rockefeller's. Use of china and silverware are available for all desserts. To have the staff tray desserts there is a fee of \$30. Cakes may be cut and plated by our staff (served for sit-down style) at no additional charge. Rockefeller's offers a limited dessert menu at additional charge.

Note: Dessert items are the only outside food permitted and restrictions apply.

Chocolate Fountains

Chocolate fountains are not permitted unless a certified business is hired to maintain and run the fountain. Chocolate fountain set up, clean up, and maintenance are not the responsibility of our staff. The hired business is responsible for all setup, maintenance and cleanup of this equipment. When using a chocolate fountain you must provide paper/plastic plates and skewers, use of our china is not available for this item.

Pretzels and Chips

These items must be purchased by Rockefeller's a charge of \$4.00 per basket will apply.

Linen

Every event has full use of linen. All tables are covered with white linen, including the accessory and buffet tables which are finished with a burgundy skirt. We provide a limited selection of specialized napkin colors, free of charge and available upon request.

Alcohol

Due to Pennsylvania Liquor Control Board laws ALL alcohol must be purchased through "The Room at Rockefeller's" and is restricted to the banquet facility. Drink service will not be provided from the main restaurant bar. Alcohol is not permitted to leave the building, including the outside designated smoking area.

All persons consuming alcohol on site must be 21 years of age with valid identification. No alcohol will be served to anyone without proper identification, no matter their age. We reserve the right to refuse service to any individual who appears to be intoxicated, not of legal age, unable to provide proof of age or is providing alcohol to anyone who appears intoxicated or is not of legal age.

Entertainment

“The Room at Rockefeller’s” provides XM Satellite Radio with an extensive variety of music selections, as well as a five-disc c.d. player to be used with your own c.d.’s (all c.d.’s must be set to play randomly or continuously). These items as well as a microphone and podium are provided at no additional cost. Fees do apply for use of our overhead projector/television (computer not included).

A dance floor can be rented for \$150.00.

Projection screens, table-top projectors, computers, D.J. service, live entertainment, etc. are not provided by the banquet facility. The hosting party is welcome to provide all of these with consideration to appropriateness and space. Projector can be rented for \$25.

Decorations

Hosting parties are welcome to decorate the banquet facility. Access to the room is 1 hour before the scheduled start time, unless otherwise agreed upon. Arrangements can be made to store decorations the day before the event if space is available. If necessary, due to time constraints, decorations may be delivered and arranged by staff, with proper instruction and decorating fee.

“The Room at Rockefeller’s” does not provide centerpieces or decoration for any event.

The following decorations are NOT PERMITTED:

- * No hanging of any wall decorations.**
 - * Open flames, all candles must be protected by glass or suitable substitute.**
 - * Any confetti, or its likeness. *Balloons filled with any type of confetti.**
- If used, deposit will be forfeited.**

Damage

Any damage that occurs during the event will become the responsibility of the hosting party. You may choose to have a brief inspection of the banquet facility prior to your function, please make arrangements with management.

Entrance and Parking

Please notify your guests that the entrance to the banquet facility is located on the side of the main restaurant building. Parking is available in the rear and/or front parking lots. Handicap parking is available in the front lot and a handicap accessible drop-off site is located at the side entrance with an overhang for inclement weather.

Driving Directions are available on our website, www.rockefellersgrille.com

Location and Contact Information

This information is provided for your reference and to be distributed to any guests, vendors, or entertainers, you may be hosting or facilitating for your event.

**1833 McKees Rocks Road
McKees Rocks, PA 15136
412-777-9600**

**Nicole Smith, Event Coordinator
412-403-3317
Nicole@Rockefellersgrille.com**

Thank you for choosing our facility!

Traditional Buffet Pricing



One Entrée Package \$17.95

Two Entrée Package \$20.95

Three Entrée Package \$23.95

Add an additional salad, vegetable or pasta \$1.95 per guest.

All buffets include fresh rolls, butter, vegetable, salad and pasta,
4 hour room usage, use of linen, non-alcoholic beverages,
cake cutting, cake plating and coffee buffet.

Salad, coffee and cake service at table:

\$.75 per guest per service

Premium Buffet Pricing



One Entrée Package \$19.95

Two Entrée Package \$22.95

Three Entrée Package \$25.95

Add an additional salad, vegetable or pasta \$1.95 per guest.

All buffets include fresh rolls, butter, vegetable, salad and pasta.
4 hour room usage, use of linen, non-alcoholic beverages,
cake cutting, cake plating and coffee buffet.

Salad, coffee and cake service at table:

\$.75 per guest per service

Tax and Gratuity

All buffet package cost is determined before
7 % sales tax and 20% service gratuity
This total is calculated and presented
at the time of the final bill.

Buffet Menu



Traditional Buffet Packages

Choose your entree selection(s) from the following:

Chicken Selections:

Breaded Boneless Chicken Medallions

Chicken Romano

Chicken Marsala

Chicken Parmigiana

Stuffed Chicken

Grilled Chicken with roasted red peppers and provolone

Seafood Selections:

Baked Scrod

English Cod

Pork Selections:

Baked Ham

Hot Sausage with peppers and onions

Beef Selections:

Beef Tenderloin with mushrooms in au jus

Italian Meatballs

Meatloaf

Choose one vegetable or starch selection:

Green Bean Almondine

California Blend

Broccoli

Corn

Glazed Carrots

Parsley Potatoes

Potato Casserole

Scalloped Potatoes

Rice Pilaf

Mashed Potatoes

Choose one pasta selection:

Baked Penne

Penne

Linguini

Fettuccine

served in tomato or

marinara sauce.

Additional specialty

sauces available upon

request for an

additional \$1.45/guest

Choose one salad selection:

Tossed Salad

served with

Ranch and Italian

Caesar Salad

served with

Caesar and Italian

Coleslaw

Fruit Salad

Pasta Salad

Potato Salad

**All buffet packages include fresh rolls with butter,
coffee, hot tea, iced tea, and fountain drinks.**

Buffet Menu



Premium Buffet Packages

Choose your entree selection(s) from the following:

Chicken Selections:

Tuscan Chicken
Chicken Cordon Bleu

Seafood Selections:

Shrimp Scampi
Crab Stuffed Shrimp
Crab Cakes

Pork Selections:

Stuffed Pork Chops
Barbecue Ribs

Beef Selections:

Beef Marsala
Prime Rib

Choose one vegetable or starch selection:

Green Bean Almondine
California Blend
Broccoli
Corn
Glazed Carrots
Parsley Potatoes
Potato Casserole
Scalloped Potatoes
Rice Pilaf
Mashed Potatoes

Choose one pasta selection:

Baked Penne
Penne
Linguini
Fettuccine
served in tomato or
marinara sauce.
Additional specialty
sauces available upon
request for an
additional \$1.45/guest

Choose one salad selection:

Tossed Salad
served with
Ranch and Italian
Caesar Salad
served with
Caesar and Italian
Coleslaw
Fruit Salad
Pasta Salad
Potato Salad

**All buffet packages include fresh rolls with butter,
coffee, hot tea, iced tea, and fountain drinks.**

Cocktail Party Menu



Appetizer Selections

Hot Appetizers

Quesadilla Wraps—Chicken
Beef Wellington in Phyllo
Italian Style Meatballs
Swedish Style Meatballs
Mini Quiche
Jalapeno Poppers
Boneless Wings
Egg Rolls
Spanakopita
Stuffed Mushrooms with Sausage
Stuffed Mushrooms with Crab-meat**

Cold Appetizers

Cheese and Pepperoni Platter
Vegetable Platter
Fruit Platter
Jumbo Shrimp Cocktail**

denotes a minimum \$2.00 additional charge per person per selection

A cocktail party starts at a minimum of \$14.95/person for 4 appetizers and includes non-alcoholic beverages and a 3 hour room rental. Additional appetizers can be added for a per person price.

Appetizers can also be added to any dinner/luncheon for a per person price.

All appetizer package costs are determined before
7% sales tax and 20% gratuity.

This total is calculated and presented at the time of the final bill.

We have partnered with Pittsburgh Charcuterie Company. To add one of their fabulous custom creations to your event please contact Kim @ 412.600.1647 or kim@pittsburghcharcuterie.com

Sit-Down Menu and Pricing



Main Course Selections

Pasta Dinners These dinners do not include a starch option*

Fettuccine Alfredo	\$19.95
Manicotti	\$20.95

Chicken Dinners

Chicken Parmigiana	\$21.95
Tuscan Chicken	\$22.95
Stuffed Chicken Breast	\$19.95
Chicken Romano	\$21.95

Seafood Dinners

Baked Scrod	\$21.95
English Style Cod	\$21.95
Crab Stuffed Scrod	\$24.95
Homemade Crab Cakes	\$24.95
Crab Stuffed Shrimp	\$26.95

Beef Dinners Must guarantee a minimum of 20 meals*

Roast Prime Rib of Beef	\$25.95
12 oz. New York Strip Steak	\$28.95
Beef Tips Marsala	\$28.95

Pork Dinners

Stuffed Pork Chop	\$21.95
Barbecue Ribs	\$24.95

Combination Dinners

Chicken Romano & Shrimp Scampi	\$27.95
Petite Filet & Shrimp Scampi	\$32.95
Surf & Turf	Market Price

All Sit-Down Dinners include fresh rolls and butter, salad choice, main entrée, starch accompaniment (except pasta dinners), vegetable accompaniment, non-alcoholic drinks at bar, coffee-to-table service.

ALL SIT-DOWN DINNERS ARE PRE-ORDER ONLY.

Entrée selections are limited to 3 choices per event.

Assigned seating and seating chart must be supplied by host.

Sit-Down Accompaniments



Please make your accompaniment selections from the following choices. Package pricing is determined according to main course selection. All 3 dinner selections receive the same sides, aside from pasta. Pasta only receives salad.

Choose one salad:

Fresh Baby Greens
Fruit Salad

Choose one vegetable selection:

(Except pasta dishes)
Green Bean Almondine
California Blend
Glazed Carrots
Broccoli
Corn

Choose one starch selection:

(Except pasta dishes)
Parsley Potatoes
Scalloped Potatoes
Potato Casserole
Rice Pilaf
Ziti—in tomato sauce

All sit-down dinners include fresh rolls and butter, salad choice, main entrée, starch accompaniment (except pasta dinners), vegetable accompaniment, non-alcoholic drinks at bar, coffee-to-table service.

All sit-down event cost is determined before 7 % Sales Tax 22% Service Gratuity. This total is calculated and presented at the time of the final bill.

Wine & Spirit Pricing



Consumption/Cash Bar Options

Liquor, beer, and wine pricing

House Liquor \$4.75 per drink

Premium Liquor \$5.50 per drink

Deluxe Liquor \$6.00 per drink

Wine (all selections) \$5.00 per glass

Domestic Bottled Beer \$4.00 per bottle

Craft/Import Bottled Beer \$5.00 per bottle

Seltzers \$5.50

Consumption bar pricing is determined by consumption amount, gratuity, and sales tax. Total amount will be added to final bill. Host must choose liquor package available or beer and wine only.

Cash bar allows guests to pay per drink at the time of service. There is a cash only register but guest may leave a credit card and run a tab. There are no additional fees for bar staff, service or gratuity.

Wine & Spirit Pricing



Open Bar Options

Liquor, Beer, and Wine Open Bar Pricing

	House	Premium	Deluxe
1 Hour	\$11.00	\$14.00	\$16.00
2 Hour	\$13.00	\$17.00	\$19.00
3 Hour	\$15.00	\$19.00	\$22.00
4 Hour	\$17.00	\$21.00	\$24.00
Each additional hour	\$3.00	\$ 4.00	\$ 5.00

Includes all 4 wine selections, your choice of 3 bottled beers (2 domestic and 1 import/craft). Each additional import/craft is an additional \$.50 per person per hour.

All weddings are open bar only.

Add champagne toast for \$4/person.

Beer and Wine Only Open Bar Pricing

1 Hour	\$10.50
2 Hour	\$12.50
3 Hour	\$14.50
4 Hour	\$16.50
Each additional hour	\$3.00

Open Bar Pricing is determined by package selection, hourly usage, sales tax and gratuity. All guests 21 years of age and over are charged the open bar price.

The total is added to the final bill.

All persons consuming alcohol on site must be 21 years of age with valid identification. No alcohol will be served to anyone without proper identification, no matter their age. We reserve the right to refuse service to any individual who appears to be intoxicated, not of legal age, unable to provide proof of age or is providing alcohol to anyone who appears intoxicated or is not of legal age. Alcohol is NOT permitted to leave the banquet facility, This includes the outside smoking area. Drinks purchased in the banquet facility may not be transported to the Main restaurant or bar without a manager approval.



Wine & Spirit Packages



	House	Premium	Deluxe
Vodka	Jacquin's	Tito's	Grey Goose
Rum	Jacquin's	Bacardi	Bacardi
Spiced Rum	N/A	Captain Morgan	Captain Morgan
Whisky	Windsor	Jack Daniel's	Crown Royal
Bourbon	Jim Beam	Jim Beam	Maker's Mark
Gin	Jacquin's	Tanqueray	Bombay Sapphire
Scotch	Clan McGregor	Dewar's	Glenlivet
Chardonnay	Copperidge	Copperidge	Copperidge
Zinfandel	Copperidge	Copperidge	Copperidge
Merlot	Copperidge	Copperidge	Copperidge
Cabernet	Copperidge	Copperidge	Copperidge

Bottled Beer Selections

Domestic

Budweiser	Bud Light	Miller	Michelob Ultra
Iron City	I.C. Light	Straub	Miller Genuine Draft
Yuengling	Miller Lite	Coors Light	

Craft/Import

Corona	Corona Light	Heineken
Featured IPA	Stella	White Claw

Please choose 3 bottled beers to accompany your Wine & Spirit Package.
Availability not guaranteed. Substitutions will be made as needed.

Open Bar is limited to 2 domestic and 1 craft/import selections.



Please complete this confirmation page and return it with your Reservation Fee. The Reservation Fee/Event Confirmation must be received no later than 15 days from the booking date.

This represents that I have read, understand, and agree to, all of the terms and conditions detailed in the "The Room at Rockefeller's" Banquet Contract.

With this agreement, I am sending a reservation fee in the amount of \$250.00 to reserve the date of my event.

I understand that if my deposit is not received within 15 days of booking, and alternate arrangements have not been made, cancellation of my event may occur.

Signature

Date

**Event
Date/Time**

Event Type

**Contact Name
& Number**

**Contact
Address**

Email

Amount Enclosed

Payment Type

****Fee may be paid in person, at any time, to a manager at Rockefeller's Grille or mailed to Rockefeller's Grille**

**ATTN: Banquet Deposit
1833 McKees Rocks Road
McKees Rocks, PA 15136**

****Please do not mail Cash ****

If using Credit Card, please call 412.403.3317 or pay in person at Rockefeller's Grille.