

Restaurant Information 412-777-9600 1833 McKees Rocks Road McKees Rocks, PA 15136

Wedding Contract and Packages

Nicole Smith 412-403-3317 Event Coordinator By appointment only.

"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.**

Room Rental Fee

A room rental fee 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 rental fee payment. The full amount of the rental fee may be refunded up to 60 days prior to your scheduled event. Under 60 days, **NO REFUND.**

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

Event Time

The Banquet Facility may be occupied up to 4.5 hours without charge for receptions. There is a minimum charge of \$100 per additional hour, plus gratuity, and extension must be agreed upon before the start of the event.

Wedding receptions allow room being solely reserved by hosts for the day for decorating purposes as long as another event was not previously booked.

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 21 days prior to event date. Final head count is required no later than 14 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 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 on all food and beverages. All events are 22% gratuity regardless of menu. 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 sitdown style) at no additional charge. No ice cream or popcorn bars permitted. Rockefeller's offers a limited dessert menu at additional charge.

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 grey skirt. We provide a limited selection of specialized napkin colors, free of charge and available upon request and dependent upon availability.

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.

Entertainment continued

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 determined at the final meeting. Arrangements can be made to store decorations the day before the event. If necessary, due to time constraints, decorations may be delivered and arranged by staff, with proper instruction and a decorating fee.

"The Room at Rockefeller's" does not provide centerpieces or decorations for any event.

The following decorations are NOT PERMITTED:

* Tacks, staples, etc. to hang wall decoration or table decoration.

*Nothing is permitted to be hung from our walls.

* Open flames, all candles must be protected by glass or suitable substitute.

* Any Confetti, or its likeness. Balloons filled with confetti are not permitted.

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 considering our facility!

Summary of various fees:

Room rental \$250

Cookie traying \$30 (you are welcome to tray your own cookies/desserts)

Takeout containers \$15 (you are welcome to

bring your own containers)

Dance floor \$150

Extra hour \$120

Projector \$25

Decorating fee (dependent on depth of task)

Tax and gratuity

Traditional Buffet Pricing



One Entrée Package \$19.95 Two Entrée Package \$22.95 Three Entrée Package \$25.95

Add an additional salad, vegetable or pasta \$2.50 per guest.

All buffets include fresh rolls, butter, vegetable, salad and pasta.
4.5 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 \$21.95 Two Entrée Package \$24.95 Three Entrée Package \$27.95

Add an additional salad, vegetable or pasta \$2.50 per guest.

All buffets include fresh rolls, butter, vegetable, salad and pasta.
4.5 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: Pork Selections:

Baked Scrod BakedHam

English Cod Hot Sausage with peppers and onions

Beef Selections:

Beef Tenderloin with mushrooms in au jus

Italian Meatballs

Meatloaf

Choose one vegetable <u>or</u> 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

above 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

Pasta Salad

Potato Salad

Fruit Salad (Seasonal)

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 (3 per person) Crab Stuffed Shrimp (2/person)

Crab Cakes

Pork Selections:

Stuffed Pork Chops Barbecue Ribs

Beef Selections:

Beef Marsala Prime Rib

Choose one vegetable <u>or</u> 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
above 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
Pasta Salad
Potato Salad
Fruit Salad (Seasonal)

All buffet packages include fresh rolls with butter, coffee, hot tea, iced tea, and fountain drinks. Seafood selections can be served as guests come through the buffet with a fee of \$50 for extra staffing.

Cocktail Party Menu



Appetizers can also be added to any reception for a per person price.

Hot Appetizers

Chicken Quesadilla Wraps
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**
Mini-Crab Cakes**

Cold Appetizers

Cheese Platter Vegetable Platter Fruit Platter Jumbo Shrimp Cocktail**

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

All appetizer package costs are determined before 7% sales tax and 22% 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

> Nicole Smith 412-403-3317 Nicole@rockefellersgrille.com



KIM@PITTSBURGHCHARCUTERIE.COM 412.600.1647

PERFECT ADDITION TO YOUR BANQUET EVENT!
ORDER FOR NEXT PARTY AT ROCKEFELLER'S
PLEASE CALL 412-600-1647 FOR PRICING
MUST BE ORDERED AT LEAST 48 HOURS IN ADVANCE
PITTSBURGHCHARCUTERIE.COM
FOLLOW US ON FACEBOOK AND INSTAGRAM!







Sit-Down Menu and Pricing

Main Course Selections

Pasta Dinners These dinners do not include a st	arch option*		
Fettuccini Alfredo	\$19.95		
Manicotti	\$20.95		
Chicken Dinners			
Chicken Parmigiana	\$21.95		
Tuscan Chicken	\$\$23.49		
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		
10 oz. Flat Iron Steak	\$25.95		
Beef Tips Marsala	\$28.95		
Pork Dinners			
Stuffed Pork Chop	\$22.95		
Barbecue Ribs	\$26.95		
Combination Dinners			
Chicken Romano & Shrimp Scampi	\$28.95		
Petite Filet & Shrimp Scampi	\$34.95		
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 (seasonal)

Choose one vegetable selection:

(Except pasta dishes)
Green Bean Almandine
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.



	House	Premium	Deluxe
Vodka	Wellspring	Tito's	Grey Goose
Rum	Wellspring	Bacardi	Bacardi
Spiced Rum	N/A	Captain Morgan	Captain Morgan
Whisky	Windsor	Jack Daniel's	Crown Royal
Bourbon	Zachariah Harris	Jim Beam	Maker's Mark
Gin	Wellspring	Tanqueray	Bombay Sapphire
Scotch	Grants	Dewar's	Glenlivet
Chardonnay	Settler's Creek	Settler's Creek	Settler's Creek
Zinfandel	Settler's Creek	Settler's Creek	Settler's Creek
Merlot	Settler's Creek	Settler's Creek	Settler's Creek
Cabernet	Settler's Creek	Settler's Creek	Settler's Creek

Bottled Beer Selections Domestic

Budweiser	Bud Light	Miller High Life	Michelob Ultra
Iron City	I.C. Light	Rolling Rock	
Yuengling	Miller Lite	Coors Light	

Craft/Import

Corona	Corona Premier	Heineken
Featured IPA	Stella	Trulys*
Modelo	High Noon*	Heineken N/A
Twisted Tea*	Redbridge*	

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.



Wine & Spirit Options Open Bar Pricing



Receptions are open bar only.

Liquor, Beer, and Wine Open Bar Pricing

	House.	Premium	Deluxe
1 Hour	\$14.00	\$17.00	\$19.00
2 Hour	\$16.00	\$20.00	\$22.00
3 Hour	\$18.00	\$22.00	\$25.00
4 Hour	\$12.00	\$24.00	\$27.00
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). Each additional import is an additional \$.50 per person per hour.

Signature drink available upon request.

Add champagne toast for \$4/person.

Beer and Wine Only Open Bar Pricing

1 Hour	\$13.50
2 Hour	\$15.50
3 Hour	\$17.50
4 Hour	\$19.50

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.



Rockefeller's Grille X Reception Contract

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 fee 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	0		<u> </u>
Event Type	0		— 0
Contact Nam & Number	ne O		<u> </u>
Contact Address	0		<u> </u>
Email	0		<u> </u>
-			

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 Fee 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.