



ROCK SPRINGS

RETREAT CENTER

VENUE RENTAL

ITEM	RATE
"The Springs" Grounds Rental	\$250 hour
"The Stables" Grounds Rental	\$350 hour
Rental Houses	\$650 day*
Catering - Munchies at Houses	\$10 per person*
Catering - Buffet, Premium Menu Options	\$25 per person*
Catering - Buffet, Standard Menu Options	\$15 per person*
Catering - Intimate Affair (min 10, max 15 persons)	\$40 per person*
Day Spa Pass	\$40 each
Farmyard Experience - Level 1	\$45 per person
Obstacle Course, Leadership Tower, Sip & Stroke, Wine Tasting	
Farmyard Experience - Level 2	\$35 per person
Fishing Derby	
Farmyard Experience - Level 3	\$25 per person
Scavenger Hunt, Brawl Box	
Farmyard Experience - Level 4	\$15 per person
Frisbee Golf Tournament, Putting & Chipping Tournament	
Farmyard Experience - Level 5	\$100 per hour
Ax Throwing (# of open lanes based on total guest count)	
Farmyard Experience - Level 6	\$100 per hour
Bull Riding, Basketball/Running Bounce Challenge	+ \$250 set-up
RSRC Led Classes - Leadership, Team Building, Etc.	\$75.00 per hour
Hydration Station - Beer, Wine, Specialty Cocktail, Soda, Iced Tea, Water	\$12.50 per person, per hour*
Hydration Station - Individual Cans/Bottles	\$4 each*
Hydration Station - Non-alcoholic (Soda, Iced Tea, Water)	\$5 per person
Parking/Golf Cart	\$75 hour
Rentals - Chairs	\$1.80 each
Rentals - Chair Covers	\$3.50 each
Rentals - Linens (polyester for 60" round)	\$14.50
Rentals - Table	\$10 each
Rentals - Tables, chairs, and linens	\$6 per person
Shuttle - Airport Service and Local Lodging	\$100 hour
Tent (up to 20'x40')	\$1600

Prices may be subject to tax. *Additional service fee applies.
For pricing on packages, please contact the Rock Springs team.



BRUNCH OPTIONS LISTED IN **COLOR**. ALL PROTEIN & SIDE OPTIONS AVAILABLE TO BRUNCH BUFFET. BRUNCH OPTIONS NOT AVAILABLE TO DINNER BUFFET.

PROTEINS

STANDARD MENU: CHOOSE 1 | PREMIUM MENU: CHOOSE 2

UPGRADE PROTEIN: ADD \$2 PER PERSON PER PROTEIN

DINNER Pulled Pork or Chicken, French Onion Beer Brats, Kielbasa & Kraut, Mississippi Beef Tips, Honey Baked Ham

BRUNCH Biscuits & Gravy, TN Potatoe & Pulled Pork Breakfast Casserole w/ Hollandaise Sauce, Quiche: Ham, Onion, & Swiss Cheese; or Bacon, Spinach, Mushrooms, & Feta Cheese

UPGRADE Ribs, Brisket, Salmon

SIDES

STANDARD MENU: CHOOSE 2 | PREMIUM MENU: CHOOSE 3

HOT SIDES Corn on the Cob, Collard Greens, Baked Beans, Smoked Gouda Mac n Cheese, Green Beans Almondine, Maple Glazed Carrots, Rigatoni Alfredo w/ Sweet Pepper & Asparagus, **French Toast Bake, Potato Casserole, Scrambled Eggs**

COLD SIDES Honey Mustard Potato Salad, Pasta Salad BLT, Fresh Fruit Salad, Sweet & Sour Umami Slaw, Dill Cucumber Salad, Capri Salad (Tomato and Mozzarella)

INCLUDED

BBQ SAUCE Included w/ BBQ Options: Choose 2
Carolina Sauce (Vinegar and Mustard), Memphis (Sweet & Bold), Hot Jalapeno

DINNER Corn Bread or Biscuits, Iced Tea, Lemonade, & Water (Pitchers)

BRUNCH Assortment of Pastries & Rolls

SWEET TREATS

DESSERTS Choose 1: Assorted Cookies, Chocolate & Caramel Brownies, Chocolate Pumpkin Bread Pudding, Apple Crumble (Dessert not included w/ Dinner/Brunch)

ITEM	RATE
Catering - Brunch Buffet, Standard Menu Options	\$15 per person*
Catering - Brunch Buffet, Premium Menu Options	\$25 per person*
Catering - Buffet Dinner, Standard Menu Options	\$15 per person*
Catering - Buffet Dinner, Premium Menu Options	\$25 per person*
Catering - Sweet Treats	\$3.50 per person*
Catering - Additional Protein	\$5 per person*
Catering - Additional Hot or Cold Side	\$3 per person*
Hydration Station - Beer, Wine, Specialty Cocktail, Soda, Iced Tea, Water	\$12.50 per person, per hour*
Hydration Station - Individual Cans/Bottles	\$4 each*
Rentals - Chairs	\$1.80 each
Rentals - Chair Covers	TBD
Rentals - Linens (polyester for 60" round)	\$14.50
Rentals - Table	\$10 each
Rentals - Tables, Chairs, and Linens	\$6 per person

Prices may be subject to tax. *Additional service fee applies.

All meals provided with disposable plates, cups, and cutlery.