

ROCK CREEK

Weddings & Events



**ROCK
& CREEK**

Golf Club

Welcome to

Make your corporate retreat, wedding, holiday party or other special event especially memorable by hosting it at Rock Creek Golf Club. Located in charming Fairhope, Alabama, Rock Creek Golf Club is a one-stop shop for all of your wedding needs including:

- Indoor and outdoor Ceremony spaces
- Formal and Casual reception spaces
- Reception Tables and chairs
- Ceremony chairs
- Silverware and dishware
- Linen napkins
- Service Staff
- On-Site event planner
- Set up and Breakdown of ceremony/reception
- All food and beverage items
- Full Bar



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Rock Creek





Facilities

Main Dining Room

Rental Fee

Main Dining Room only: \$1,000
Add on the Breezeway for \$500 extra
Add on the Private Dining Room for \$100 extra

Seating Capacity

150 Standing/ 100 Seated

Ambiance

The Main Dining Room is perfect for a more formal feel. It is a charming choice with a fully stocked bar, access to the Breezeway, and Private Dining Room. The earthy tones make it an easy space to decorate.

Driving Range

Rental

Driving Range (Ceremony) \$300

Seating Capacity

Unlimited

Ambiance

Take advantage of the breathtaking view from the driving range or the patio. You can't help but savor the rolling hills and trees lining the golf course. It's the perfect touch to your event. We do have an indoor location that serves as a backup in case of rain. The Driving Range includes 140 white folding chairs which our staff will set up and break down for you.





Breezeway

Rental Fee

Breezeway only: \$1,000

Add on the Main Dining Room for \$500 extra

Add on the Private Dining Room for \$100 extra

Seating Capacity

250 Standing/ 150 Seated

Atmosphere

This large open space is a blank slate and serves as the perfect spot for a ceremony or reception. It features a huge vaulted ceiling with a skylight. The large bay doors open to a magnificent view of the rolling hills of the golf course. This room is heated and cooled.

Private Dining Room

Rental

By itself, the Private Dining Room rents for \$250,

If you are renting it in addition to another room, it rents for \$100.

Seating Capacity

30 seated or 50 seated with patio

Ambiance

This intimate room is great for bridal showers, business meetings, birthday parties, and as a dressing area for the bridal party the day of the wedding. This room also features two sets of large double doors that will open to a wrap around patio. The patio features 6 rod iron tables with chairs.



Services



All events come with the following

facility services & ceremony services.

Facility Services

- Site set up and breakdown in either traditional or casual layouts
- Cake tables, gift tables, guest book table
- Reception tables & chairs
- Silverware/dishware
- 4 hours of facility use
- Service Staff (Excluding bartenders)

Ceremony Services

- Ceremony set design services
- Any tables needed
- 140 white folding chairs
- Alternate site location in case of inclement weather



Extras

- Cake cutting and plating service \$75
- Cleaning fee Starting at \$25 (non optional fee)
- Setup fee if applicable (\$200)
- Microphone, podium, and speakers \$75
- Projector and Screen \$50
- Bistro Tables (5 available) \$15 ea
- Linens (Vary from \$5-\$15 ea)
- Bartender \$50 (per bartender)
- Attended Stations \$60 per attendant
- Dance Floor \$450 (12x18)
- Piping Drape to cover TV (\$75)
- Private Dressing Area (\$100)

**Prices do not include 9% tax or 20% service charge on food and beverage items*



Pick Your Style

We offer a variety of menu formats depending on your personal style, budget, and the overall flow of your event. Pick a style below to determine which menu format will best suit your event. Keep in mind every menu can be fully customized to your personal taste.

Do you want a full meal with plenty of variety for your guests? What about a meal where everyone eats at the same time and there is a seat for everyone? A **buffet** may be a good option for you. See page 9 for our buffet options.

Do you want an event where seats are limited and your guests are up mixing and mingling at their leisure? An **hors d'oeuvres menu** may be great for you. See page 10 for this menu style.

Looking for something fun and trendy, but still want a full meal? Try our **action station packages**. Action stations include a variety of "stations" such as a mashed potato bar, pasta station, and carving stations, mixed with a selection of hors d'oeuvres and displays. See page 11-13 for menu options.

Do you want a formal sit-down dinner? Expect beautiful formal place settings, full service, and everyone to be eating at the same time with our **plated** options. See page 14-16.

Planning a morning event and need some delicious breakfast or brunch options? See our **breakfast offerings** on page 17.

Need some finger foods or some pick-me-up items like energy bars, coffee, and desserts? Our **Snack menu** has just what you need. See page 18.

Tax of 9% and service charge of 20% will be added to all food and beverage items.





Buffet

Entree Selections \$21.95pp (Choose 2. \$7.95 per additional entree)

Beef Curry and Coconut Rice	Blackened Tilapia	Lasagna with Meat Sauce	Spaghetti with Meat Sauce	Fried Chicken and Waffles
Catfish & Cheese Grits	BBQ Chicken	Ricotta & Spinach Shells	Pulled Smoked BBQ Pork	Chicken Piccata
Beef or Chicken Quesadillas	Grilled Chicken Breast			

Entree Selections \$24.95pp (Choose 2. \$7.95 per additional entree)

Chicken Supreme	Country Fried NY Strip	Potato Crusted Salmon	Roasted Pork Loin	Chicken Cordon Bleu	NY Strip Loin
Sirloin Tips & Gravy	Chicken Marsala	Hawaiian Chicken	Honey BBQ Chicken	Shrimp & Grits	Pecan Crusted Catfish
Crawfish Etouffee/Rice	Grilled Pork Chops	Shrimp Alfredo			

Soup and Salad Selections (Choose 1 Soup or 1 Salad)

She Crab Bisque	Tomato Basil	Beer Cheese	Mushroom Bisque	Broccoli Cheese	Vegetable	Minestrone
Tossed Green	Cranberry Pecan	Tomato Mozzarella	Italian Pasta Salad	Caesar Salad	Orzo Salad	Broccoli Slaw
Southern Slaw	Cucumber Tomato	Red Potato Salad	Macaroni Salad	Black Bean & Corn		

Sides Selections (Choose 2, with dessert or Choose 3 without dessert)

Collard Greens	Field Peas	Macaroni and Cheese	Garlic Smashed Potatoes	Roasted Red Potatoes	Grilled Corn
Wild Rice	Southern Baked Beans	Horseradish Potatoes	Coconut Rice	Dirty Rice	Cheese Grits
Potato Au Gratin	Seasonal Vegetables	Asparagus	Yellow Rice	Spanish Rice	Butter Beans
Sweet Potatoes	Twice Baked Potatoes	Rosemary Potatoes	Green Bean Amandine	Pineapple Wild Rice	Black Eyed Peas

Desserts (Choose 1)

Banana Pudding	Cheesecake	Keylime Pie	Carrot Cake	Chocolate Ganache Cake	Coconut Cream Pie	Pecan Pie
Tiramisu	Cobbler	Bread Pudding				

Hors d'Oeuvres

Tier 1 - \$1.75 per piece

- Vegetable or Chicken Spring Rolls
- Crispy Grit Cake with Pulled Pork
- Genoa Salami Cornets with Dijon Cream on Crostini
- Maytag Bleu Cheese Canopes with Honey
- Hummus with Vegetable Crudite
- Melon Wrapped in Prosciutto
- Spanikopita (Pastry Stuffed with Spinach and Cream Cheese)
- Mini Beef Sliders with Cheese
- Soup Shooters
- Tomato, Mozzarella, Basil Caprese Salad

Tier 2 - \$2.75 per piece

- Chicken and Waffle Skewers Drizzled in Maple Syrup
- Bacon Wrapped Scallops
- Quesadilla (Ground Beef or Chicken)
- Stuffed Mushrooms (Crab, Sausage, or Escargot with Boursin Cheese)
- Coconut Shrimp with Mango Dipping Sauce
- English Cucumber Canapé's with Curried Boursin Cheese, Smoked Salmon and Dill
- Local Shrimp Passed with Citrus Cocktail Sauce
- Beef Wellington (Beef Tenderloin with Mushroom Duxelle in Puffed Pastry)
- Seared Tuna on Crispy Wonton with Arugula, Sprouts, and Wasabi
- Asparagus Wrapped in Prosciutto with Goat Cheese
- Soup Shooters
- Crab Salad Canapé

Hors d'oeuvres Pricing:

Tier I \$1.75 per piece

Tier II \$2.75 per piece

*Our event planner will help you determine how many pieces you will need





Package 1 - \$26.95pp

Choose One:

Maple Brined Double Breast of Turkey OR Honey Glazed Ham
*Upgrade to options in Package #2 or #3 for additional cost

Choose One:

Pasta Station

Accompanied with Fresh Basil, Pecans, Diced Tomatoes, Red Pepper Flakes, and Pecorino/Romano Cheese. Add Chicken for \$2, Shrimp for \$3 or both for \$5. Choose three pastas (Penne, Farfalle, Gennelli, Cheese Filled Tortellini, or Beef Ravioli) and three sauces (Pomodoro, Pesto Cream, Arrabiata, Vodka Cream, Pink Vodka, Sundried Tomato Cream Sauce, Herbed Alfredo Cream Sauce)

Grits or Mashed Potato Bar

Served with the Following Toppings: Cheese Blend | Scallions | Salsa | Crispy Applewood Smoked Bacon | Grilled Andouille Sausage
Tex Mex Chili | Gravy

Bacon Station

A Variety of Caramel Drizzled Bacon, Maple Bacon, Peppered Bacon, and Chocolate Bacon

Salad Bar

Your Choice of a green salad with accompaniments and toppings and your choice of 2 additional salads
(see buffet page for salad listings)

Grilled Cheeses Station

Selection of 3 breads and 3 cheeses with the following Toppings: Basil Pesto, Roasted Red Peppers, Tomatoes, Dijon Mustard, Mayo, Onions, Olives, Jalapenos, Fig Jam, Cranberry Relish, Orange Marmalade, Sriracha, Chocolate Chips, Strawberries, Bananas, & Honey. Cheeses: Brie, Gouda, Cheddar, American, Swiss, and Pepperjack. Breads: Rasin, Wheat, Rye, and White.

Market Station

Display of Vegetables and Dips, Breads and Oils, Sliced Tomatoes, Cheeses, Fruits, and Walnut/Bleu Cheese Salad

Choice of two sides (See page 9 for options)

Fruit and Cheese Display



Action Station Packages

Package 2 - \$33.95pp

Choose One:

Grilled Citrus Dry Rubbed Flank Steak Served with Mojo Sauce | Pork Loin with Local Peach Mint Chutney

Maple Brined Double Breast of Turkey | Honey Glazed Ham

**Upgrade to options in Package #3 for additional cost*

Choose One:

Pasta Station

Accompanied with Fresh Basil, Pecans, Diced Tomatoes, Red Pepper Flakes, and Pecorino/Romano Cheese. Add Chicken for \$2 or Shrimp for \$3 or both for \$5. Choose three pastas (Penne, Farfalle, Gernelli, Cheese Filled Tortellini, or Beef Ravioli) and three sauces (Pomodoro, Pesto Cream, Arrabiata, Vodka Cream, Pink Vodka, Sundried Tomato Cream Sauce, Herbed Alfredo Cream Sauce)

Bacon Station

A Variety of Caramel Drizzled Bacon, Maple Bacon, Peppered Bacon, and Chocolate Bacon

Market Station

Display of Fresh Veggies and Dips, Breads and Oils, Sliced Tomatoes, Fruits, Cheeses, Walnut and Bleu Cheese Salad

Choose One:

Salad Bar

Your Choice of a green salad with accompaniments and toppings and your choice of 2 additional salads (see buffet page for salad listings)

Grilled Cheeses Station

Selection of 3 breads and 3 cheeses with the following Toppings: Basil Pesto, Roasted Red Peppers, Tomatoes, Dijon Mustard, Mayo, Onions, Olives, Jalapenos, Fig Jam, Cranberry Relish, Orange Marmalade, Sriracha, Chocolate Chips, Strawberries, Bananas, & Honey. Cheeses: Brie, Gouda, Cheddar, American, Swiss, and Pepperjack. Breads: Rasin, Wheat, Rye, and White.

Grits or Mashed Potato Bar

Served with the Following Toppings: Cheese Blend | Scallions | Salsa | Crispy Applewood Smoked Bacon | Grilled Andouille Sausage
Tex Mex Chili | Gravy

Fruit and Cheese Display

Action Station Package 3

\$49.95pp

Choose One:

Slow Roasted Prime Rib of Beef | Beef Tenderloin | Grilled Citrus Dry Rubbed Flank Steak Served with Mojo Sauce | Pork Loin with Local Peach-Mint Chutney
Smoked and Cured New York Strip Loin with 5 Onion Ajus | Maple Brined Double Breast of Turkey | Honey Glazed Ham

Choose Three:

Pasta Station

Accompanied with Fresh Basil, Pecans, Diced Tomatoes, Red Pepper Flakes, and Pecorino/Romano Cheese. Add Chicken for \$2 or Shrimp for \$3 or both for \$4. Choose three pastas (Penne, Farfalle, Gennelli, Cheese Filled Tortellini, or Beef Ravioli) and three sauces (Pomodoro, Pesto Cream, Arrabiata, Vodka Cream, Pink Vodka, Sundried Tomato Cream Sauce, Herbed Alfredo Cream Sauce)

Grits or Mashed Potato Bar

Served with the Following Toppings: Cheese Blend | Scallions | Salsa | Crispy Applewood Smoked Bacon | Grilled Andouille Sausage | Tex Mex Chili | Gravy

Bacon Station

A Variety of Caramel Drizzled Bacon, Maple Bacon, Peppered Bacon, and Chocolate Bacon

Salad Bar

Your Choice of a green salad with accompaniments and toppings and your choice of 2 additional salads
(see buffet page for salad listings)

Grilled Cheeses Station

Selection of 3 breads and 3 cheeses with the following Toppings: Basil Pesto, Roasted Red Peppers, Tomatoes, Dijon Mustard, Mayo, Onions, Olives, Jalapenos, Fig Jam, Cranberry Relish, Orange Marmalade, Sriracha, Chocolate Chips, Strawberries, Bananas, & Honey. Cheeses: Brie, Gouda, Cheddar, American, Swiss, and Pepperjack. Breads: Raisin, Wheat, Rye, and White.

Market Station

Display of Fresh Veggies and Dips, Breads and Oils, Sliced Tomatoes, Fruits, Cheeses, and Balsamic Vinaigrette with Walnut and Bleu Cheese Salad

Fruit and Cheese Display



Plated

Plated Dinners Require a 25 Guest Minimum. All entrée selections are served with either soup or salad and rolls.

Soup Choices

Rock Creek She Crab Soup | Broccoli Cheese | Beer Cheese | Minestrone | Italian Wedding | Gumbo



Salad Choices

Caesar Salad

With Shaved Romano and House Made Croutons

Cranberry Pecan Salad

With Cranberry Vinaigrette | Farmer's Organic Lettuce | Peppery Pecans Served with a Basil Vinaigrette

Belgian Endive Salad

With Watercress and Tomato Served with a Soy Ginger Dressing

Heart of Bibb and Radicchio

Citrus Segments | Julienned Jicama | Roasted Peppers Served with Sherry Vinaigrette

Tomato Mozzarella Salad

Vine Ripe Tomatoes | Herbed Baby Mozzarella | Shaved Fennel | Basil Oil

Fresh Seasonal Greens

Vine Ripe Tomatoes and Baby Mozzarella | Balsamic Basil Vinaigrette

Mixed Green Salad

Red Grapes | Apples | Spiced Pecans | Port Honey Vinaigrette

Please note that with all plated dinners a fee of \$100 per server will apply to your event. Rock Creek staff will determine how many servers you're event will require.

Plated



Grilled Vegetable Marinara...\$20.95
With Fresh Basil Pesto Over Penne Pasta

Grilled Vegetable Tower...\$21.95
With Goat Cheese Croquettes and Warm Spinach Salad
with Red Pepper Sauce

Beef Curry...\$22.95
Served with Coconut Rice

Paella...\$29.95
Shellfish, White Fish, and Veggies Served
Over Yellow Rice

Seared Free Range Chicken Supreme...\$27.95
With Herb Gnocchi and a Wild Mushroom Ragout

Potato Crusted Salmon...\$28.95
With Toasted Pearls, Citrus, and Ribbon Veggies
in a Mediterranean Broth

Herb Crusted Pork Loin...\$27.95
With Braised Red Cabbage

Herb Roasted Prime Rib...\$32.95
With Horseradish Whipped Potatoes,
Seasonal Vegetables, and Beef Au Jus

Low Country Shrimp Boil...\$28.95
With Stone Ground Grits and Tasso Gravy

Seared Beef Tenderloin...\$37.95
With Potato Gratin and Caramelized Onion Jus

Lamb Shank Osso Bucco...\$35.95
With Toasted Pearls, Herbs, and Grilled Vegetable Ragout

Air and Sea...\$37.95
Grilled Filet or Salmon and Seared Chicken Breast
Served with a White Grape Chardonnay Cream
and a Mushroom Velouts

Carpetbagger Filet...\$42.95
Grilled Filet Wrapped in Bacon Topped with
Crispy Oysters and Roasted Onion Jus

Veal Chop and Sweetbreads...\$44.95
With Roasted Garlic and Sweetbread,
Spoon Bread, and Sautéed Patty Pans



Petit Filet and Prawns...\$47.95
Broiled Petit Filet with Sauce Bordelaise
Accompanied by Crab Stuffed Jumbo Prawns

Grilled Venison Chops...\$55.95
With Demi Glaze and Salmon Croquettes,
Citrus Cream Sauce, Anna Potato, and Veggie Basket

Surf and Turf...\$72.95
Grilled Filet with Broiled Lobster Tail and Grilled Vegetable
Rice Pilaf and Asparagus Topped with Hollandaise

Desserts

Opera Cake with Fresh Berries
Apple or Peach Cobbler
Cheesecake with Strawberry Sauce
Key Lime Pie
Carrot Cake
Chocolate Ganache Cake
Coconut Cream Pit
Warm Pecan Pie
Biscotti

Rise & Dine

Breakfast Buffet

Requires a 10 guest minimum

Continental...\$8.95

Morning Pastries | Butter and Assorted Jams
Fruit and Berries | Yogurt and Granola

Good Morning...\$10.95

Scrambled Eggs with Chives | Buttermilk Pancakes | Bacon
and Sausage | Home Fried Potatoes | Coffee & Water

Rise and Shine...\$14.95

Morning Pastries with Butter and Jams | Fruit and Berries
Yogurt and Granola | Scrambled Eggs with Chives
Buttermilk Pancakes | Bacon and Sausage | Home Fried
Potatoes | Coffee & Water

Great Start...\$19.95

Morning Pastries with Butters and Jams | Fruit
Yogurt and Granola | Scrambled Eggs with Chives
Bacon and Sausage | Home Fried Potatoes
Your Choice of French Toast with Warm Maple Syrup,
Homemade Buttermilk Pancakes, Cheese Crepes with
Fresh Assorted Berries, or Biscuits and Sausage Gravy
Coffee & Water

Brunch...\$24.95

*30 guests minimum for this selection
Morning Pastries and Croissants | Chef's selection of
Bagels and Cream Cheese | Sliced Seasonal Fruit and Berries
Assorted Yogurts and Granola | French Toast with Maple
Syrup | Farm Fresh Scrambled Eggs with Chives
Applewood Smoked Bacon and Sausage | Breakfast
Potatoes | Fennel, Apple and Spinach Salad with Roasted
Pepper Vinaigrette | Tomato and Mozzarella | Marinated
Olives and Extra Virgin Olive Oil | Seared Chicken
with Wild Mushroom Ragout | Grilled Salmon or
Grouper Nicoise with Potatoes over a Mixed Green Salad
Tossed in Lemon Chive Vinaigrette | Chef's Selection of
Seasonal Vegetables | Mini Cheese Cakes, Cookies,
Fresh Cakes | Coffee | Assorted Juices





Snacks

These colorful snack packages are perfect for a bridal shower, business meeting, birthday party, and more!

Red Snack Package...\$12.50 per person
Chocolate Striped Strawberries
Sweet Potato Chips with Gorgonzola and Balsamic | Sundried Tomato Hummus with Pita Chips | Tomato Mozzarella Skewers

Green Snack Package...\$12.50 per person
Spinach and Artichoke Dip | Chicken Salad atop Cucumbers With Bacon Crumbles
Waygu Beef Lettuce Wraps | Kiwi, Melon and Grape Display

Yellow Snack Package...\$12.50
Spicy Yellow Fin Tuna Rolls | Golden Cheddar Popcorn | Chocolate Dipped Bananas
Lemon Pepper Hummus with Raw Vegetables or Pita Chips

These snacks are great for a pick-me-up during your business meeting.

Cookies/Brownies...\$4.95 per person

Chips/Dips ...\$6.95 per person
Tortilla chips and salsa/guacamole, Pita Chips with Hummus, Wavy Lays with French Onion Dip

Energy Package...\$9.95 per person
Granola Bars | Power Bars | Cliff and Luna Bars
Terra Chips | Fresh Bananas Apples | Oranges

Fruit and Cheese Display...\$5.50 per person

Cookies and Brownies...\$4.95 per person

A la Carte Additions

Pasta Station...\$10.95 per person

Accompanied with Fresh Basil, Pecans, Diced Tomatoes, Red Pepper Flakes, and Pecorino/Romano Cheese. Add Chicken for \$2 or Shrimp for \$3 or both for \$5. Choose three pastas (Penne, Farfalle, Gernelli, Cheese Filled Tortellini, or Beef Ravioli) and three sauces (Pomodoro, Pesto Cream, Arrabiata, Vodka Cream, Pink Vodka, Sundried Tomato Cream Sauce, Herbed Alfredo Cream Sauce)

Grits or Mashed Potato Bar...\$10.95 per person

Served with the Following Toppings: Cheese Blend | Scallions | Salsa | Crispy Applewood Smoked Bacon
Grilled Andouille Sausage | Tex Mex Chili | Gravy

Bacon Station...\$8.95 per person

A Variety of Caramel Drizzled Bacon, Maple Bacon, Peppered Bacon, and Chocolate Bacon

Salad Bar...\$8.95 per person

Your Choice of a green salad with accompaniments and toppings and your choice of 2 additional salads
(see buffet page for salad listings)

Grilled Cheeses Station

Selection of 3 breads and 3 cheeses with the following Toppings: Basil Pesto, Roasted Red Peppers, Tomatoes, Dijon Mustard, Mayo, Onions, Olives, Jalapenos, Fig Jam, Cranberry Relish, Orange Marmalade, Sriracha, Chocolate Chips, Strawberries, Bananas, & Honey. Cheeses: Brie, Gouda, Cheddar, American, Swiss, and Pepperjack. Breads: Rasin, Wheat, Rye, and White.

Market Station...\$10.95 per person

Display of Fresh Veggies and Dips, Breads and Oils, Sliced Tomatoes, Fruits, Cheeses, and Balsamic
Vinaigrette with Walnut and Bleu Cheese Salad

Fruit and Cheese Display...\$5.00 per person

Candy Bar...\$3 per person

Popcorn Bar...\$3 per person

Assorted mini desserts...\$9.95 per person



Beverage Options

*All Alcoholic Beverages are priced per consumption.

Premium Open Bar

Includes super premium (\$9-\$11 ea), premium (\$7-\$9) and house liquors (\$5-\$7ea), wine (\$5 per glass), beer (\$3-\$4ea), sodas (\$2ea) and mixers.

House Open Bar

Includes house liquors, wine, beer, sodas, and mixers.

Beer and Wine Open Bar

Includes wine, beer, and sodas.

House Beer and Wine Open Bar

Includes house wine and beer, plus sodas.

Champagne Toast

\$5 per person

Non-Alcoholic Drink Station

Includes tea, water and coffee upon request
\$1.50 per person

Hot Chocolate Station

Includes beverage and accompaniments including marshmallows, whipped cream, and a variety of syrups and spices...\$3.50 per person

Hot Apple Cider Station

Includes beverage and accompaniments including fresh cinnamon sticks, whipped cream, and a variety of syrups and spices...\$3.00 per person

If an open bar is extended beyond the contracted hours of the event, there is a \$50 surcharge and you will be charged on a consumption basis.



Guidelines

Confirmation of Event Space

To book a location on a specific date, an initial non-refundable deposit of \$500 will be due at the time of the individual contract date. This amount will be applied to the cost of the event. A date is considered booked upon receipt of the deposit.

Cancellation Policy

Less than 60 days prior to event-
50% of estimated cost is due

Less than 30 days prior to event-
75% of estimated cost due

Less than 15 days prior to event-
100% of estimated cost due

Food and Beverage

All food and beverage at events must be provided, prepared, and served by Rock Creek. Food and beverage items must be consumed on the premises. Special cases will be addressed on an individual basis. A fee of \$60 will be charged per attended food station. A fee of \$50 will be charged per bartender for 4 hours and will be an additional \$15 per hour after the allotted 4 hour time period.

Cleaning fee

Main Dining Room and Breezeway: \$150
Main Dining Room or Breezeway: \$100
Private Dining Room: \$25

Cake Cutting Fee \$75

Rental Options

Audio Visual \$75
(Microphone, Podium, and speakers)
Screen and Projector \$50
Bistro Tables (5 available)- \$15 ea
Dance Floor (12x18)-\$450

Linens:

62x62 squares are \$5 each
52x114 ft. rectangles are \$5 each
90" rounds are \$6 each
120" rounds are \$15 each





Surcharges

All items are subject to 9% sales tax. All food and beverage items are subject to a 20% service charge.

Timing of Functions

All food is served for 1.5 hours, refreshed, and replenished as necessary, then left until the end of the event. Additional charges will be incurred if replenishment is requested after such time.

All functions are booked for up to four hours in length. If your event goes beyond the contracted time period, an additional \$200 per hour will be applied to the final bill and is subject to management approval.

Event Guarantees

A final guarantee of your guest count is required 7 business days prior to the date of your function. This guarantee can increase, but not decrease after this date. This is considered a minimum guarantee for which you will be charged. Should a guarantee not be received, Rock Creek will prepare and charge for the original tentative number. In the case that more guests arrive than the final guest count, the additional people will be reflected on the bill.

In Case of Rain

Outdoor events will be moved inside if the weather report 4 hours prior to the start time predicts a 40% of greater chance of rain. The ultimate decision will be made by the client; however, the club reserves the right to relocate an event for the guests' safety.

Decorations

Access to space will be dependent on business day activities and time must be pre-arranged with management. Use of enclosed candles is permitted; however, no open flames or any item that poses a fire hazard are allowed. Glitter, plastic flower petals, confetti, rice, and other hard to clean items are prohibited. All items are subject to approval by management. All decor must be removed immediately following the event, unless pre-arranged. Rock Creek is not responsible for any damages or loss of any merchandise or articles left prior to, during, or after any event. The client agrees to be responsible for any and all damages incurred by the client, outside vendors, guests, and attendees of the event.



Feel free to use our trusted and

preferred vendors

to help make your day magical!



Wedding Planners

Chic Weddings by Jacqueline
Wed with Style by Vicki Stanskoski
Weddings and Events by Jenna Laine
Noble Events

Videography

Life House (Lafe or Cheree)
Wedding Media Group
Smerglia

Photography

Aislinn Kate Photography
BP Photography
Jennie Tewell Photography
Irwin Funes
Jeff Tesney
Wendy Wilson
Kim French (One Fine Day)
Dwight Ladd

Rentals/Decor

SOHO Rentals
Miller's Grand Events
Joyous Weddings
Port City Rentals
Southern Sounds
Sterling Event Design

Bakeries

Couture Cakes
Little Cake Shop

Florists/Plantscaping

Zimlich the Florist
Rosebud
Zimlich the Florist
Barrett/Greer
Southern Veranda

Hotels

Hampton Inn, Fairhope
The Grand Hotel
Courtyard Marriot
Fairfield Inn & Suites

Reception Music

Rebecca Barry and "Bust"
Mr. Bigfoot and the Rhythm Sisters
Roman Street
Southern Sounds (DJ)

ROCK & CREEK

Golf Club

