



Rockwoods Weddings

FOR 80-336 GUESTS IN THE WOODS & PRAIRIE ROOM

(Updated January 2019)



We are here to help with every step of planning & executing your day!

events@rockwoodsmn.com

763-441-6375

virtual tours at rockwoodsmn.com

Capacity & Pricing

The Woods & Prairie Room

324 max guests with a standard head table wedding set up

336 max guests with no head table



Wedding Date	Room Fee	Food & Beverage Minimum
Friday or Sunday	\$900	\$3,000
Saturday Nov-Apr	\$1,100	\$4,000
Saturday May-Jul	\$1,100	\$6,000
Saturday Aug-Oct	\$1,100	\$8,000

Included Amenities

- Complete set up, 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
- Complimentary coffee for all guests
- 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
- Security

Optional Add-Ons (pricing outlined in this packet)

- Onsite indoor or outdoor ceremonies
- 2 Slideshows location options
- Chair covers & sashes
- Rehearsal space & dinner
- Meal/Place Cards
- Custom Lighting
- Wedding ceremony officiant
- Staging
- Food Tasting
- DJ Service
- Preferred Vendor Services
- Upgraded Dressing Room Options

Questions & 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 "sweets" page.

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

Yes. You will be gifted 2 free tickets to our group tasting and wedding expo we host in March. Otherwise, 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.

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 mandatory service charge. 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 exactly 1 month before your wedding.
- **The remaining balance** is due by the night of your wedding. (We encourage pre-payment)

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.

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 that we guarantee will do a great job.

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. As the host, you are accountable for the behavior of your guests. Should there be a violation of our alcohol clause; a \$500 fee could be added to your final bill. 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.

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

Wedding Ceremonies

Outdoors at Rockwoods \$600 300ppl max
Beautiful uncovered outdoor grassy area here at Rockwoods. Chairs are included, your DJ provide sound system for music.



Indoor Half Room Centered \$500 250ppl max
Dinner tables are moved to the sides of the room, chairs are set in rows in the middle.



Indoor Half Room \$500 220ppl max
Room is divided in half with the partition wall; ceremony takes place on one side while dinner tables hide on the other.



Indoor Full Room \$300 300ppl max
Guests enjoy the ceremony from their dinner tables. The head table is set up after the ceremony is finished



Iron Shoe Farm (300ppl max)

\$1,000 Friday \$1,500 Saturday

Located 23 miles North of Rockwoods up Highway 169. We partner with Iron Shoe Farm to offer an offsite romantic rustic outdoor ceremony. Currently only offering outdoor ceremonies with the barn as the backdrop & the opportunity to take photos on the farm. Add hay bale seating or white chairs for \$1 per person. Ceremony must be at 2:00pm



Arbor/Backdrop Rental \$25 – Pictured above in the outdoor photo. Includes your choice of fabric in sheer white, solid white, solid ivory, or solid black. You may bring in additional décor to add to it, like tie backs, or flowers. Not available at Iron Shoe Farm.

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. We typically hold them about 1 hour before the ceremony begins, after pictures have been completed, & the bride is not participating. 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 your own officiant, or hire Katie, our professional officiant. She will write a custom ceremony just for you & facilitate the rehearsal to make sure everyone knows where to be & what to do. The cost is \$100 (includes a rehearsal 1 hour prior to the wedding) or \$200 (includes a rehearsal at another time or on another day) See reviews at [facebook.com/KatieTheOfficiant](https://www.facebook.com/KatieTheOfficiant) & email with questions or to reserve your date katie@rockwoodsmn.com

The Dressing Room

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

We partner with Dream Day Dressing Rooms to offer a premium space

Complimentary Wedding Party Room

You may use the lockable bridal 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



Dressing Room Menu

Small Platters

assorted pastries (15 serv.) \$23.95
fruit & berries(15 serv.) \$59.95
ham sliders (15) \$27.95
turkey sliders (15) \$27.95
wood oven pizza (18" round) \$25.95
cheese cubes & crackers (15 serv.) \$44.95

Group Beverages

Pitcher of Soda or Sparkling Water
Alcohol cannot legally be served until after 10am
Wycliff Brut or Rosé \$23
bottles of wine – see restaurant wine list
pitcher of domestic beer \$10
pitcher of sangria \$32

Décor & Rentals

Complimentary Linens

Table Linen White Ivory Black

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

Complimentary Centerpiece Items

Please come in to talk with an event coordinator & 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 the Draping

Ceiling Draping Lights \$50

The Wall of Lights \$50

Head Table Skirting Lights \$25

Custom Color Up Lights \$19 each, or 8 for \$140

Chair Covers

Chair Cover \$2.50 available in Light or Black

Tied Satin Chair Sash \$1.00 available in 39 colors

Bring in your own \$1.00/chair for installation



Centerpiece Items

Satin Table Runner \$1.00 (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 (6", 7.25", 9")

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 \$50.00

Rhinestone Picture Frames 4x6" \$1.00 each

Mirror Cake Stand \$10.00

Rhinestone Card Box \$10.00

Wooden Chest Card Box \$10.00

Staging

Staging 16" \$100 delivery, \$35/4'x4' section, \$25/stairs

Slideshows

12' x 8' Drop Down Screen in the dining room \$100 - includes a computer to use. You can make a power point with sound.

82" Flat Screen TV in the lobby \$50 - works to play photos you put on a jump drive



Beverages

Our events center is equipped with a built-in full service, double sided bar. Your guests can purchase any beverages on their own that you are not hosting. There is no fee to have this bar available during your wedding. There are no cocktail servers in this room; guests acquire drinks from the bar on their own.

Non-Alcohol

Unlimited Soda Package \$150.00 Coke, Diet Coke, Sprite, Mello Yellow, Dr. Pepper, & Pink Lemonade
Punch Bowl \$14.95 per gallon (served in a crystal punch bowl with punch cups)

Alcohol

Starting prices for single drinks

Bottled or Tap Beer \$4+
Wine by the Glass \$5.50+
Rail & Call Drinks \$5.00-\$7.75
Specialty Cocktails, Top Shelf, & Shots \$8+

Beer by the 16 Gallon Keg

about 120 servings each (additional kegs can be placed on reserve)

\$299.95 (about \$2.42/glass) Coors Light, Miller Lite, Michelob Golden Light

\$349.95 (about \$2.82/glass) Surly Hell, Blue Moon

\$499.95 (about \$4.03/glass) Summit IPA, Schell's Seasonal, Leinenkugel's Seasonal

\$549.95 (about \$4.44/glass) Surly Furious, Badger Hill Traitor IPA, Bells Two Hearted, Castle Danger Cream Ale, Fulton Lonely Blonde, Steel Toe Size 7

\$599.95 (about \$4.84/glass) Loon Juice Cider

Custom Order Kegs -We can order in almost any beer. Prices will vary. Reserve Kegs not available

Wine

Fox Horn \$39.95/1.5L bottle (about \$4.99/glass) (additional bottles can be placed on reserve)
Chardonnay or Cabernet

Proverb \$239.95/case (about \$4.99/glass)
sauvignon blanc, pinot grigio, chardonnay, rosé, pinot noir, merlot, cabernet

Josh Cellars \$334.95/case (about \$6.99/glass)
sauvignon blanc, chardonnay, rosé, cabernet

Full restaurant wine list also available by the bottle

Full Room Pour add \$1.00/adult guest

Champagne

Wycliff Brut or Rosé \$23.95/bottle

Astoria Sparkling Moscato \$30.95/bottle

Segura Vivudas Brut Reserva Heredad \$61.95/bottle

Veuve Clicquot from Champagne France \$75.95/bottle

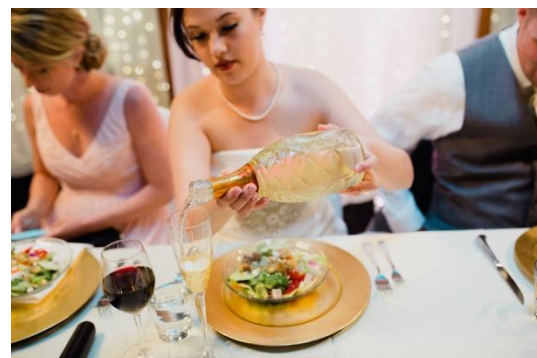
Full Room Pour add \$1.00/adult guest

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.

Drink Tickets

This works the same way as a hosted tab, except it limits people to a certain number of drinks each. The tickets have no value; they are just a permission to add a drink on to a tab. The charge for their drink depends on what they are ordering within your set limitations.



Appetizers

Pre-dinner, heavy appetizer meal, or late night snacks

For butler-passed appetizers, add \$10 to each order of each item

(*) Denotes half orders available at half the price of a full order

Snacks	Full Order/ Serves 30	per serving	description: all counts are approximate
Buttered Popcorn (GF)	\$25.95	\$0.87	1 large bowl
Gardetto's Snack Mix	\$35.95	\$1.2	1 large bowl/4lbs
Kettle Chips & Onion Dip (GF)	\$59.95	\$2.00	1 large bowl chips, 1 bowl house-made dip
Cheese & Crackers	\$89.95*	\$3.00	1 large tray cheeses (GF), 1 basket crackers, &
Add Deli Meats	\$30.00*	\$1.00	optional large tray of deli meat (GF)
Tortilla Chips & Salsa (GS)	\$59.95*	\$2.00	1 large bowl chips, 1 bowl salsa

Cold Items

Vegetables & Ranch (GF)	\$79.95*	\$2.67	1 large tray
Fruit & Berries (GF)	\$119.95*	\$3.60	1 large tray
Shrimp Cocktail (GF)	\$99.95*	\$3.33	about 45 jumbo shrimp
Hickory Smoked Deviled (GF)	\$55.95*	\$1.87	about 45 pieces
Smoked Salmon Side	\$79.95	\$2.67	full fillet with tomato caper relish (GF) & crackers

Hot Items

Wood Oven Pizza	\$25.95	n/a	18" round, single topping pizza
Sliders	\$89.95*	\$3.00	30 sliders- hamburger, cheeseburger, pulled pork,
Nacho Bar (GS)	\$119.95*	\$3.60	tortilla chips, mild cheese sauce, sour cream,
Add Seasoned Beef	\$30.00*	\$1.00	jalapenos, lettuce, salsa
BBQ Meatballs	\$64.95*	\$2.17	75-80 meatballs, 1.5oz each
Sausage Mushroom Caps	\$74.95*	\$2.50	about 45 caps
Bacon Wrapped Scallops (GF)	\$119.95*	\$3.60	30 scallops
Bruschetta	\$74.95	\$2.50	30 baguette slices, tomatoes, cheese
Chimichurri Beef Crostini	\$84.95*	\$2.83	30 baguette slices, tri tip beef, Chimichurri sauce
Chicken pot stickers	\$64.95*	\$2.17	30 pot stickers
Pork or Vegetarian Egg Rolls	\$89.95*	\$3.00	60 pieces with sweet & sour sauce
Calamari Fries	\$89.95*	\$3.00	45-50 fries with smoked red onion tartar
Beef Tips (GF)	\$89.95*	\$3.00	40-45 pieces of filet mignon with sautéed peppers,
Chicken Tenders	\$89.95*	\$3.00	30 tenders with choice of 2 sauces on the side
Chicken Wings	\$69.95*	\$2.33	40-45 pieces, choose teriyaki, sweet chili, bourbon bacon BBQ, Cajun dry rub, Nashville hot, classic buffalo, Jamaican jerk, or ghost pepper & choose ranch or bleu cheese on the side

Dinner

All entrées come with bread & butter service, & regular & decaf coffee all evening

All guests with dietary restrictions receive a custom meal (vegetarian, dairy-free, peanut allergy, etc.)

Plated

You can choose 2 adult options, 1 child option

Add a full service salad course before the entrée for \$5.95 per person

Beef	Beef Tri Tip \$20.95 chimichurri, garlic mashed potatoes (GF)
	Pot Roast \$21.95 6 ounces, beef gravy, garlic mashed potatoes (GF)
	Petite Tender Steak \$23.95 8 ounces, beef demi-glace, au gratin potatoes (GF)
	Delmonico Steak \$25.95 8 ounces, beef demi-glace, au gratin potatoes (GF)
	Ribeye \$33.95 14 ounce ribeye, beef demi-glace, au gratin potatoes (GF)
	Filet Mignon \$31.95 6 ounce filet, beef demi-glace, au gratin potatoes (GF)
Poultry	Herb Grilled Chicken \$20.95 olive oil & herb marinated grilled breast, chicken demi-glace, wild rice pilaf (GF)
	Chicken Marsala \$22.95 grilled chicken breast, wild mushroom marsala sauce, garlic mashed potatoes
	Caribbean Chicken \$22.95 grilled citrus marinated chicken breast, tropical fruit salsa, wild rice pilaf (GF)
	Chicken Cacciatore \$22.95 rosemary & red wine breast, hearty cacciatore sauce, garlic mashed potatoes (GF)
	Chicken Champagne \$23.95 parmesan breaded breast, champagne Alfredo sauce, garlic mashed potatoes
	Honey Lemon Chicken \$25.95 airline chicken breast, lemon burre blanc, garlic mashed potatoes (GF)
	Turkey Breast \$22.95 Turkey breast cutlet, cranberry chutney, garlic mashed potatoes (GF)
Pork	Apple Pork Tenderloin \$24.95 pan seared, honey crisp apple & brandy cream, garlic mashed potatoes (GF)
	Pork Chops \$24.95 center cut, marinated & cherry wood smoked, bourbon bacon BBQ, roasted red potatoes
Fish	Pan Fried Walleye \$28.95 cracker encrusted pan fried cold water walleye, toasted almonds, rice pilaf
	Cedar Plank Salmon \$28.95 Norwegian salmon roasted on a cedar plank, basil pesto, rice pilaf (GF)

Buffet

Homestyle Buffet

Includes 1 side, chef's choice steamed vegetables, bread & butter, & coffee. Add a salad bar for \$5.95

Choose 1 \$23.95 Choose 2 \$26.95 Choose 3 \$29.95

beef tri tip (GF), chicken cacciatore (GF), chicken marsala, top sirloin with beef demi-glace (GF), grilled salmon with basil pesto (GF), pork tenderloin with apple brandy sauce (GF), pot roast with beef gravy (GF)

Choose 1: Garlic Mashed Potatoes (GF), Au Gratin Potatoes (GF), or Wild Rice Pilaf (GF)

Backwater BBQ Buffet

Includes 2 sides bread & butter, & coffee. Add a salad bar for \$5.95

Choose 1 \$23.95 Choose 2 \$26.95 Choose 3 \$29.95

BBQ spare ribs, beef brisket (GF), pulled pork sandwiches, pulled beef sandwiches, pulled chicken sandwiches

Choose 2: macaroni & cheese, baked beans (GF), tater tots (GF), coleslaw, seasonal steamed vegetables (GF), mashed potatoes (GF)

Italian Buffet

Includes chef's choice vegetables, garden salad, garlic bread, & coffee

Choose 1 \$22.95 Choose 2 \$25.95 Choose 3 \$27.95

Chicken Alfredo, Vegetarian Alfredo, Spaghetti with Meatballs, Lasagna (all can be made GF upon request)

Children's Meals

Choose 1 plated option \$7.95 Chicken Strips, Mini Corn Dogs, Cheeseburger, Cheese Pizza, Macaroni & Cheese

Children go through the buffet \$10.95 Children 3 and under are free for buffets

Add a fruit cup or a cup of applesauce \$2.95 Served before the entrée, (similar to the salad for adults)

Sweets

Fresh Baked Cookies

\$44.95 per 30 cookies – assortment of flavors

Nadia Cakes Cupcakes

\$37.95 per dozen – minimum of 2 dozen

visit nadiacakes.com/ourcupcakes to view flavors

Cub Cupcakes

\$26.95 per dozen – minimum of 2 dozen

Cake Flavors: white, chocolate, marble, red velvet, carrot cake

Buttercream Frostings: white, chocolate, cream cheese,

Whipped Frostings: white, chocolate, cream cheese,
cookies & cream, strawberry, lemon, peanut butter

Cub Cakes

\$34.95 8" round (single tier with 2 layers inside, 10-15 servings)

\$74.95 half sheet (34-44 servings)

\$110.95 full sheet (70-80 servings)

Cake flavors: white, chocolate, marble, red velvet, carrot cake

Buttercream frostings: white, chocolate, cream cheese,

Whipped frostings: white, chocolate, cream cheese, cookies & cream, strawberry, lemon, peanut butter

Fillings (add \$10 per cake): strawberry, lemon, cherry, raspberry, apple, cream cheese, Bavarian cream



Chocolate Fountain

\$5.95 per person

Streaming melted milk chocolate served with: pretzels, strawberries, marshmallows, pound cake, wafers, & brownies. You must order for your full guest count, & you will be guaranteed not to run out of chocolate or dipping items for the maximum run time of 3 hours.

Bringing in a Dessert – Must be from a licensed facility

\$1.00/person fee: cupcakes, doughnuts, cookies, mini desserts, or other handheld style dessert

\$2.00/person fee: cake or other similar dessert that we will cut put out on plates for guests to pick up

\$3.00/person fee: any dessert that you would like us to serve to your guests at their seats

With all of these options we will provide you with the following items if needed; a table, linen, skirting, silver or gold serving platter plates, risers to display, napkins, clean up, & storage of the items in our cooler before the event, & after until the pick-up of leftovers.

Bringing in Favors

We will place favors out for you either at each seat or in a basket in a location of your choosing.

No Charge: non-edible favors (i.e., can coozies, magnets, shot glasses, lottery tickets, flower seed paper)

\$.50/person Fee: candy with wrappers or anything your guests may decide to eat here instead of bring home

Anything edible must be store bought, or come from a licensed facility.

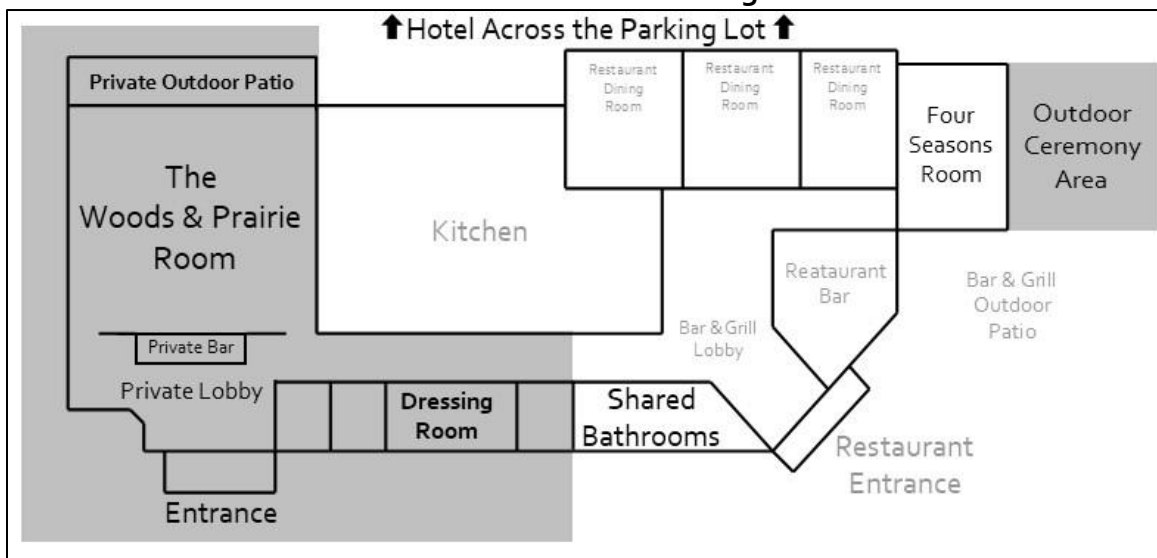
Candy Table

\$150 flat fee: includes a table, linen, levels, bowls/jars/vases, & scoops.

You must provide the candy, serving baggies or cups, & any additional décor. Candy must arrive in sealed original packaging.

Map

We use room layout maps with you, so you know how the tables in the space will be set up
Visit our website to take a virtual walk-through tour of each room!!



The Best of the Best — Preferred Vendors

~ Hotel ~

Holiday Inn (Next Door!)

Julie Bartell
 jbartell@hielkriver.com
 763-656-4403
 hielkriver.com

~ Floral ~

Petals to Pines

Located at 101 Market

Shelly Roman
 shelly@nathes101market.com
 763-441-4487
 101marketpetalstopines.com

Flowers Plus

Samantha Rasmussen
 flowersplus@sherbte.net
 763-441-2598
 eflowersplus.net

Coborn's

Erin Knowlan
 763-441-1400
 FloralMgr.2023@cobornsinc.com
 Coborns.com

~ Favors & Gifts ~

Love You More Handiworks

Roxanne Harstad
 Loveyou-morehandicrafts@gmail.com
 763-2185639

~ Photography ~

Tim Bykowski Photography

Tim Bykowski
 tbyk@charter.net
 763-486-6187
 bykphotography.smugmug.com

Briggett Richel Photography

Briggett Richel
 briggettrichelphoto@gmail.com
 612-242-5325
 briggettrichelphotography.com

~ Entertainment ~

Midwest Sound & Light Shows

David Zak
 venues@midwestsound.com
 651-644-4111
 midwestsound.com

Studio Veil

Ryan Veil
 DJ, Photo Booth, Photo, Video
 ryan@studioveil.com
 6128883646
 studioveil.com

S Dot

Scott Madison
 763-439-0759
 faceofthecity@gmail.com

~ Bakeries ~

Kake Kreations by Kathy

Kathy Bettinger
 kathybet@charter.net
 763-441-5911
 kakekreationsbykathy.com

Cold Spring Bakery

Lynn Schurman
 320-685-8681
 lynn@coldspringbakery.com
 coldspringbakery.com

~ Hair & Makeup ~

Babydoll Ink

Lexa Schaub
 babydollinklexa@gmail.com
 612-710-3986
 babydollink.com

W. Bass Hair

Whitney Bass
 Whitney1321@hotmail.com
 605-261-2259
 Wbasshair.com

~ Design & Stationary ~

Inspiration Instigator

Natalie Skalicky
 my@inspirationinstigator.com
 763-639-9019
 inspirationinstigator.com



ROCKWOODS

*Making wedding day
dreams come true!*

