



ROCK BARN

COUNTRY CLUB & SPA

CATERING GUIDE

Rock Barn Country Club & Spa is a full service banquet and catering facility, equipped to accommodate any occasion. The beautiful clubhouse and landscaped scenery sets the ambiance for your special event. Amenities include a European day Spa, two championship golf courses, and a variety of dining facilities. From an elegant ballroom wedding reception for 300 to a simple conference room meeting for 12, our banquet venues offer the perfect setting for every kind of function. Our experienced and competent staff can help you create a truly memorable and stress-free event that conveys a sense of excellence.

(828) 459-1125 | events@rockbarn.com

3791 CLUBHOUSE DRIVE NE, CONOVER NC 28613 / WWW.ROCKBARN.COM

All pricing includes sales tax and administrative fee.
Gratuity is not included.

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Room Minimums

Room minimums include:

- Flatware and Glassware
- Banquet Tables & Chairs
- House Linens (Black, Ivory, White, Forest Green, or Burgundy)
- Setup and Breakdown of House Items
- Complimentary Cake Cutting
- Complimentary Easels

Venue	Capacity	Room Minimum	Included
Blue Ridge Ballroom	100 - 300	\$8,000	Microphone & Projector
Appalachian Ballroom	50 - 100	\$5,000	Microphone & Projector
Boone Ballroom	40 - 80	\$5,000	Microphone & Projector
BoDon's Library	30 - 40	\$1250	60 inch Flat Screen, Fireplace
The Maple Room	12	\$500	60 inch Flat Screen
The Oak Room	15	\$800	60 inch Flat Screen
Patio	115 - 200	\$1,250	Reception
FOR WEDDINGS ONLY			
Social Lawn	250		Ceremony Area

Add-ons

Dance Floor	\$500	Spider / Conference Phone	\$25
Stage	\$400	Spandex Chair Covers	\$4/chair
Piano	\$200	Ruched Spandex Chair Covers	\$6/chair
Bartender Fee	\$95 per bartender (cash / open)		
Chef Attendant Fee	\$95 per attendant		

Facility Notes

Dress code is country club casual. The clubhouse is a smoke-free building. There are smoking receptacles at all entrances.

Decorations

Arrangement for floral and other decorations must be made by the client. Access to the facilities prior to your event is based on availability and will be scheduled with the Event Director no later than 10 days prior to any event. Rock Barn Country Club and Spa reserves the right to approve any decoration, signage or equipment of the like, prior to usage. Altering or defacing Rock Barn property or structures is prohibited.

Breakfast Packages

Breakfast Buffets

Served with fresh fruit

The Continental / \$16 PER PERSON

Assorted danish and muffins; fresh seasonal fruit

Executive Continental / \$18 PER PERSON

Assorted yogurts, assorted danish and muffins, and bagels with cream cheese and assorted jellies; fresh seasonal fruit; banana chips & granola

Blue Ridge Breakfast / \$23 PER PERSON

Buttermilk pancakes with maple syrup, scrambled eggs, applewood smoked bacon, sausage links and patties, biscuits and breakfast potatoes

Breakfast Buffet Add-Ons

\$75 chef attendant fee per station. Parties over 200 people will require 2 chef attendants per station.

Omelet and Waffle Station / \$12 PER PERSON

Made-to-order omelets and waffles

Breaks & Beverages

Break Packages

Breaks are for 1 hour only; \$5 charge per additional hour.

The Healthy Break / \$12 PER PERSON

Assorted yogurts, granola, banana chips, fresh fruit and berries

The Junk Food Break / \$13 PER PERSON

Assorted chips, crackers, trail mix, and miniature candy bars

The Sporty Break / \$12 PER PERSON

Soft pretzels with mustard, popcorn, peanuts, and chocolate chip cookies

The Energy Break / \$14 PER PERSON

Energy drinks, protein bars, and miniature candy bars

Assorted Party Cookies / \$9 PER PERSON

White chocolate macadamia nut, peanut butter, chocolate chip, and oatmeal raisin

Beverages

Chilled juices (Breakfast only); regular and decaf coffee; sweetened and unsweetened tea; bottled water and canned soft drinks

ALL DAY (4-8 HRS): \$11 / HALF-DAY (1-4 HRS): \$12

Hot Chocolate Station / \$9 PER PERSON

Flavored syrups, mini marshmallows, chocolate shavings, crushed peppermint, whipped cream, ground cinnamon and nutmeg

Hot Spiced Cider Station / \$9 PER PERSON

Flavored syrups, cinnamon sticks, dried apples, and candied orange peels

Mimosa & Bloody Mary Bar

\$75 attendant fee; minimum 20 guests for drink station.

Per person cost with choice of vodka & house champagne

SMIRNOFF: \$13 PER PERSON

TITO'S: \$16 PER PERSON

GREY GOOSE: \$20 PER PERSON

Includes:

Bloody Mary Mix, Fresh Lemon & Limes, Orange Juice, Pineapple Juice, Cranberry Juice, Fruits & Vegetables

Condiments: Worcestershire, Salt, Pepper, Assorted Hot Sauces

Prices include sales tax and administrative fee. Gratuity is not included. Prices and menu items are subject to change with 30-day notice.



Golf Outing Buffets

Options are only available for golf outings. All buffets include seasonal salad bar and rolls.

Deli Buffet / \$20 PER PERSON

Sliced Deli Meats & Cheese *with assorted breads*
Lettuce, Tomato, Onion, Pickles & Condiments
Homemade Chips

All American Grill-Out Buffet / \$25 PER PERSON

Hamburgers, Hot Dogs and Grilled Chicken with Buns
Cheese, Lettuce, Tomato, Onion, Pickles, and Condiments
Coleslaw, Potato Salad, Baked Beans

BBQ Buffet / \$25 PER PERSON

Pulled Pork BBQ and Fried Chicken *with rolls*
Coleslaw and Baked Beans

Golfer's Favorite: Quick & Simple

\$16 PER PERSON

Hamburger Or Hot Dog With Bag Of Chips and Cookie

Beverage Carts / \$95 PER CART & DRIVER

For insurance purposes, beverage carts must be driven by Rock Barn employees only

Import Beer / \$7

Domestic Beer / \$5

Gatorade / \$4

Soft Drinks and Bottled Waters / \$3

Outside Food & Beverage

Based upon approval by general manager.

Outside Non-Alcoholic Drinks / CORKAGE FEE: \$390

Outside Beer/Wine / CORKAGE FEE: \$650

Outside Food / FOR GOLF : \$7/HEAD
(Based upon final headcount)

Box Lunches

Basic Box Lunch

\$16 PER PERSON

Choice Of Sandwich, Bag Of Chips, Whole Fruit, Cookie, and Condiments (*Ham, turkey, or roast beef with swiss, american, or provolone cheese; choice of white or wheat bread*)

Wrap Box Lunch

\$17 PER PERSON

Choice Of Wrap, Bag Of Chips, Whole Fruit, Cookie, and Condiments (*Ham, turkey, or roast beef with swiss, american, or provolone cheese on a whole wheat wrap*)

Prices include sales tax and administrative fee. Gratuity is not included. Prices and menu items are subject to change with 30-day notice.



Plated Lunches

Choose up to three options.

Entrée House Salad / \$10 PER PERSON

+ GRILLED CHICKEN (\$6) / SALMON (\$8) / OR SHRIMP (\$8)

Mixed greens, tomato, carrots, cucumber with choice of dressing

Entrée Caesar Salad / \$10 PER PERSON

+ GRILLED CHICKEN (\$6) / SALMON (\$8) / OR SHRIMP (\$8)

Romaine lettuce, parmesan, crouton, house made Caesar dressing

Grilled Veggie Wrap / \$10 PER PERSON

Grilled portobella, zucchini, red onion, roasted red peppers, balsamic glaze & herbed cream cheese on a sundried tomato wrap, with choice of side

Flatbread of the Week / \$13 PER PERSON

Ask about the Weekly Specials menu

Grilled Chicken Sandwich / \$17 PER PERSON

Grilled chicken, smoked gouda, spinach, roasted red pepper, and balsamic glaze, served as a sandwich or wrap

Chicken Salad Croissant / \$17 PER PERSON

House made chicken salad with red grapes and toasted pecans, lettuce, and tomato on a croissant

Pecan Chicken Salad / \$18 PER PERSON

Pecan crusted chicken breast, sliced strawberries, citrus segments, baby spinach, balsamic vinaigrette

Rock Barn Burger / \$18 PER PERSON

½ lb CAB burger, tomato, onion, cheese, lettuce, brioche bun, served with french fries or a side house salad

Citrus Salmon / \$20 PER PERSON

Grilled salmon, citrus beurre blanc sauce, and herbed rice with french green beans



Prices include sales tax and administrative fee. Gratuity is not included.
Prices and menu items are subject to change with 30-day notice.



Lunch Buffets

Lunch buffet services available for 1.5 hours and include tossed salad and ice water service. Lunch is available to be served between 11:00 am and 3:00 pm.

Soup & Salad

\$17 PER PERSON

Choice of French Onion, Chicken Noodle Soup, Tomato Basil, or Butternut Squash Bisque

Traditional Caesar Salad

Mixed Greens Salad *with assorted toppings and dressings / bread*

+ GRILLED CHICKEN (\$6) / SALMON (\$8) / SHRIMP (\$8) / STEAK (\$10)

Deli Picnic

\$20 PER PERSON

Deli Meats (*ham, turkey, roast beef, salami*)

Cheeses (*american, swiss, provolone*)

Breads (*white, wheat, marbled rye, kaiser rolls*)

Lettuce, Tomato, Onion, Pickles, Mayonnaise, Mustards

Pasta Salad and Potato Chips

All American Grill-Out

\$25 PER PERSON

Grilled Hamburgers, Hot Dogs, and Grilled Chicken with Buns

Cheese, Lettuce, Tomato, Onion, Pickles, Mayonnaise, Mustards

Coleslaw, Potato Salad, Baked Beans

Backyard BBQ

\$29 PER PERSON

Pulled Pork Bbq and Grilled Chicken Leg Quarters

Coleslaw, Corn on The Cob, and Baked Beans

Cornbread and Buns

Tour Of Italy

\$29 PER PERSON

Beef Lasagna

Sliced Herb Grilled Chicken Breast

Cheese Ravioli and Penne Pasta

Marinara and Alfredo Sauces / Garlic Toast

Especially Elegant

\$33 PER PERSON

Chicken Piccata *with lemon caper sauce*

Seared Salmon *with honey lavender sauce*

Herb Whipped Potatoes

Steamed Vegetable Medley *with bread*

Add Cookies & Brownies / \$5

Prices include sales tax and administrative fee. Gratuity is not included. Prices and menu items are subject to change with 30-day notice.

Hors d'Oeuvres

Services are for a 1 hour minimum. Pricing based on 2 pieces / person / selection.

Cold Hors d'Oeuvres

\$4 PER ITEM / PER PERSON

Tomato Bruschetta Crostini

Tomato Caprese Skewer

Duo Of Hummus on a pita chip

\$5 PER ITEM / PER PERSON

Deviled Eggs

Prosciutto Wrapped Asparagus

Buffalo Chicken Salad Crostini

Smoked Chicken, Brie, and Granny Smith Apple Crostini

Tea Sandwiches (choice of 3): cucumber with boursin / pimento cheese / egg salad / chicken salad / tuna salad

Pinwheels: whole wheat, spinach, and tomato basil wraps stuffed with vegetables, cheese, and deli meats

\$8 PER ITEM / PER PERSON

Tenderloin Crostini with caramelized onion and blue cheese

Lobster Salad on crostini or phyllo cup

Hot Hors d'Oeuvres

\$5 PER ITEM / PER PERSON

Mini Brie In Phyllo with raspberry sauce

Spanakopita (spinach and feta cheese in phyllo)

Spinach Or Sausage Stuffed Mushrooms

Burger Sliders

Meatballs (choice of 1): BBQ, Swedish, or Italian

Mini Ham & Cheddar Biscuits

Pork Pot Stickers

Pork Or Vegetable Spring Rolls sweet chili sauce

\$7 PER ITEM / PER PERSON

Crab Stuffed Mushrooms

Southern-Style Or Buffalo Chicken Tenders

Chicken Quesadillas

Mini Beef Empanadas

Chicken Satay with spicy peanut sauce

Shrimp & Grits Fritters with Creole sauce

Fried Green Tomato with spicy pimento cheese

\$8 PER ITEM / PER PERSON

Mini Beef Or Chicken Wellington

Bacon Wrapped Scallop or Shrimp

Mini Crab Cake with remoulade

Lobster Mac & Cheese Bites

Prices include sales tax and administrative fee. Gratuity is not included. Prices and menu items are subject to change with 30-day notice.





Hors d'Oeuvres Stations

Hors D'oeuvres Displays

\$7 PER PERSON

Vegetable Display with buttermilk ranch dip

Marinated Grilled Vegetable Display with balsamic glaze

Hot Spinach and Artichoke Dip with toasted pita points

Seasonal Fruit Display with honey-yogurt dip

Biscuit Bar Choice of three (includes butter and assortment of jams):

- Sweet Potato
- Buttermilk
- Cheddar, Garlic & Herb
- Chocolate, Cherry & Almond Scone

\$10 PER PERSON

Baked Brie Wheel in puff pastry with grapes, berries, assorted crackers

Crab Dip with pita chips

Housemade Pizza (choice of 2): three cheese, meat lovers, vegetarian, pepperoni, chicken buffalo; add additional pizza for \$4

Specialty Bacon Bar Choice of three:

- Mini BLT Wedge Salad
- Chocolate Covered Bacon / Candied Bacon / Peppered Bacon / Seasoned Bacon
- Bacon-Wrapped Chutney Bananas, Bacon-Wrapped Dates
- Bacon- Wrapped Scallops (\$2 extra)

\$12 PER PERSON

Charcuterie Station: assorted Italian meats

Antipasto Platter: kosher meats, marinated olives, artichokes, roasted red peppers, fresh buffalo mozzarella

Hand Rolled Sushi (choice of 2): spicy tuna, california roll, dragon roll, vegetarian roll

Cheese Display: domestic & imported cheese with assorted crackers, nuts & berries

\$13 PER PERSON

Farmer's Table: Chef's selection of cured meats, artisanal cheese with assorted crackers, and vegetable crudité with hummus

Smoked Salmon Display with traditional condiments

Chilled Fresh Seafood Displays

On ice with lemon slices, remoulade, and cocktail sauce

Jumbo Gulf Shrimp / MARKET PRICE

Snow Crab Claws / MARKET PRICE

Fresh Shucked Oysters / MARKET PRICE

Alaskan King Crab Legs / MARKET PRICE

Prices include sales tax and administrative fee. Gratuity is not included. Prices and menu items are subject to change with 30-day notice.

Add-On Chef Attended Stations

\$75 chef attendant fee per station; Parties over 150 will require 2 chef attendants per station. Available for 1-1.5 hours.

Carving Stations

Pineapple Glazed Ham / \$10 PER PERSON

Honey mustard aioli, rolls

Roasted Turkey Breast / \$10 PER PERSON

Cranberry ginger relish, sage au jus, rolls

Pork Loin / \$12 PER PERSON

Herb-crusted slow roasted pork with apple chutney, grain mustard, rolls

Steamship Round / \$14 PER PERSON

(MINIMUM OF 100 GUESTS)

Roasted bone-in with garlic au jus, horseradish cream, rolls

Prime Rib Of Beef / \$17 PER PERSON

Roasted garlic au jus, horseradish cream, rolls

Beef Tenderloin / \$23 PER PERSON

Peppercorn seared with thyme au jus and red onion marmalade, rolls

Action Stations

Loaded Whipped Potato Bar / \$9 PER PERSON

Crispy potatoes skins, whipped potatoes, chives, bacon, sour cream, and cheddar

Caesar Salad Station / \$10 PER PERSON

ADD CHICKEN / \$3 OR SHRIMP / \$5

Romaine, shaved parmesan, croutons, housemade caesar dressing

Pasta Station / \$17 PER PERSON

ADD CHICKEN / \$3 OR SHRIMP / \$5

Penne pasta and cheese ravioli, marinara and alfredo sauce, traditional accompaniments

Risotto Station / \$17 PER PERSON

ADD CHICKEN / \$3 OR SHRIMP / \$5

Arborio rice, blackened spices, pesto sauce, manchego cheese, tasso ham, asparagus tips, sundried tomatoes, spinach, mushrooms, green onions, parmesan, fresh herbs

Stir Fry Station / \$20 PER PERSON

Choice of one: marinated chicken, beef, or tofu. Bok choy, spinach, carrots, sliced water chestnuts, snow peas, celery, bean sprouts, green onions, broccoli and peppers. Served with choice of steamed rice, brown rice or lo mein noodles

ADD ADDITIONAL PROTEIN: CHICKEN / \$3 OR SHRIMP / \$5

Prices include sales tax and administrative fee. Gratuity is not included.
Prices and menu items are subject to change with 30-day notice.



Themed Buffets

Buffet services are for 2 hours; all themed buffets are cooked on-site and include a seasonal salad bar & ice water service.

Breakfast For Dinner

\$34 PER PERSON

Buttermilk Pancakes
Scrambled Eggs
Smoked Bacon
Sausage Links and Patties
Biscuits & Gravy
Cheese Grits
Breakfast Potatoes
Omelet, Chicken & Waffle Station

Southern Buffet

\$35 PER PERSON

Sliced Steak *with mushroom gravy*
Fried Chicken
Mac & Cheese
Fried Okra
Southern Style Green Beans
Cornbread Stuffing
Yeast Rolls

Mexican Buffet

\$35 PER PERSON

Beef and Chicken Tacos *(hard and soft shells with condiments)*
Chicken Or Pork Tamales
Cheese Enchiladas
Spanish Rice
Refried Beans
Churros With Vanilla Ice Cream

Italian Buffet

\$35 PER PERSON

Beef Lasagna Or Traditional
Baked Ziti *(select one)*
Chicken Parmesan *with Spaghetti and Marinara, or Lemon Chicken Florentine with Light Lemon Butter Sauce (select one)*
Cheese Tortellini *with pesto and alfredo sauce*
Steamed Seasonal Vegetable Medley
Garlic Toast

Asian Buffet

\$35 PER PERSON

Stir Fry Station *(Chicken, shrimp, beef & vegetables)*
Pork Egg Roll
Vegetable Fried Rice
Steamed Dumpling
Fortune Cookies

Patio Grill

\$35 PER PERSON

Angus Beef Hamburgers
All Beef Hot Dogs
Bratwursts
Chicken Breasts
Coleslaw
Pasta Salad
Potato Salad
Condiments, Relish, & Buns

Carolina Barbecue

\$38 PER PERSON

Pulled Pork
Barbequed Chicken
Southern Fried Catfish
BBQ Slaw
Baked Beans
Corn-On-The-Cob
Cheddar Jalapeño Cornbread & Rolls

Low Country Boil

\$46 PER PERSON

Frogmore Stew *(peel n eat shrimp, smoked sausage, red potatoes, corn-on-the-cob)*
Grilled Chicken Leg Quarters or
Blackened Chicken Breast *(select one)*
Coleslaw
Potato Salad
Red Beans and Rice
Cornbread & Rolls

Add a Dessert / \$7

Prices include sales tax and administrative fee. Gratuity is not included.
Prices and menu items are subject to change with 30-day notice.

À la Carte Buffet

Cold Hors d'Oeuvres

\$4 PER ITEM / PER PERSON

Tomato Bruschetta Crostini

Tomato Caprese Skewer

Duo of Hummus on a Pita Chip

\$5 PER ITEM / PER PERSON

Deviled Eggs

Prosciutto Wrapped Asparagus

Buffalo Chicken Salad Crostini

Smoked Chicken, Brie, and Granny
Smith Apple Crostini

Hot Hors d'Oeuvres

\$5 PER ITEM / PER PERSON

Mini Brie In Phyllo *with raspberry sauce*

Mini Ham & Cheddar Biscuit

Spinach Or Sausage Stuffed Mushroom

\$7 PER ITEM / PER PERSON

Chicken Satay with spicy peanut sauce

Fried Green Tomatoes *with spicy
pimento cheese*

Shrimp & Grits Fritters *with Creole sauce*

Includes a seasonal salad bar and fresh rolls, as well as ice water service.

Entrees

\$10 PER PERSON

Fried Chicken

\$10 PER PERSON

Chicken Piccata

\$12 PER PERSON

Chicken Marsala

Chicken Parmesan

Sliced Roasted Pork Loin

*Creole mustard sauce or apple
bourbon glaze*

\$13 PER PERSON

London Broil

*Mushroom demi-glaze or shallot
& rosemary demi-glaze*

\$14 PER PERSON

Sirloin Beef Tips

*Mushroom demi-glaze or shallot
& rosemary demi-glaze*

Atlantic Salmon

*Pan Seared or Grilled. Choose
sauce: Teriyaki, Honey Lavender,
or Beurre Blanc*

\$16 PER PERSON

Pecan Encrusted Salmon

*Choose sauce: Honey Lavender
or Beurre Blanc*

Seared or Grilled Mahi Mahi

Pineapple relish

\$17 PER PERSON

Cajun Shrimp and Grits

Sautéed pepper and onion

Braised Beef Short Ribs

Hoisin glaze or burgundy sauce

Vegetarian Options Available
Upon Request

Starches / \$5 PER PERSON

Horseradish Or Herb Whipped
Potatoes

Potato Au Gratin

Whipped Sweet Potatoes

Roasted Garlic & Herb Red
Bliss Potatoes

Wild Rice Pilaf

Steamed White Rice

Quinoa Pilaf

Creamy Herb Risotto

Vegetables / \$5 PER PERSON

Chef's Seasonal Vegetable

Southern Green Beans or
Green Beans Amondine

Braised Collard Greens

Fried Okra & Tomatoes

Steamed Broccolini

Roasted or Honey Glaze Carrots

Sautéed Herb Mushroom

Sautéed Corn or Corn on the Cob

Kids' Buffet

Entrees

\$6 PER PERSON

Hot Dogs

Mini Cheese

Pizzas

Pasta with
Marinara

\$8 PER PERSON

Pepperoni Pizzas

Chicken Tenders

Mini Sliders

Pasta with Meat
Sauce

Sides

\$5 PER PERSON

Mac and Cheese

Tater Tots

French Fries

Fresh Fruit

\$6 PER PERSON

Ice Cream Sundae
Bar

Prices include sales tax and administrative fee. Gratuity is not included. Prices and menu items are subject to change with 30-day notice.



Soups + Salads + Desserts

Soups

\$8 PER PERSON

Gazpacho

Chicken & Vegetable

Tomato-Basil Bisque

Butternut Squash Bisque

\$10 PER PERSON

Clam Chowder

Corn-Crab Chowder

Salads

\$5 PER PERSON

House or Caesar Salad

\$8 PER PERSON

Baby Iceberg Wedge Salad

Bacon, tomatoes, bleu cheese crumbles, ranch dressing

Bistro Salad

Greens, grape tomatoes, sliced apples, spiced walnuts, feta crumbles, balsamic vinaigrette

Spinach Salad

Sliced strawberries, fried goat cheese medallion, shaved red onion, pecans, raspberry vinaigrette

Tri-Color Quinoa Salad

Kale, quinoa, goat cheese, diced apple, dried cranberries, carrots, pomegranate vinaigrette

Desserts

\$7 PER PERSON

Fruit Cobbler A La Mode: Choice of Apple, Peach, Strawberry, Blackberry, Blueberry, or Cherry with Vanilla Bean Ice Cream

\$9 PER PERSON

Pick any two for \$9

Red Velvet Cake

Triple Chocolate Mousse Cake
Chocolate Ganache, Chocolate Cookie Crust, Chocolate Mousse

Mini Crème Brulee

Italian Cream Cake

House made Cheesecake with choice of topping: Strawberry, Chocolate, Flavored Mirror Glaze

Key Lime Pie

Mirror Glaze Buttercream Cake

Chocolate Mousse Cup

\$10 PER PERSON

Carrot Cake

\$12 PER PERSON

Assorted Mini Desserts

Drink Stations

Infused Water Station

CHOICE OF 2: \$5 PER PERSON

- Lemon, Lime, and Orange
- Blueberry, Strawberry, and Lemon
- Strawberry and Cucumber
- Raspberry, Peach, and Apple
- Watermelon and Mint
- Lemon, Lime, Orange, and Cucumber

Plated Dinners

Plated Dinners include a house salad and fresh rolls. Served with Chef's choice of starch and vegetable. Includes ice water service.

Beef

Braised Short Ribs / \$38 PER PERSON

Port wine demi

7 oz Sirloin Steak / \$40 PER PERSON

Sautéed mushroom and onion sauce

7 oz Filet Mignon / \$47 PER PERSON

Choice of demi glace, Bearnaise sauce, or smoked blue cheese sauce

12-Ounce Ribeye / \$47 PER PERSON

Demi glace with tobacco onions

Pork

8 oz Bone-In Pork Chop / \$35 PER PERSON

Creole mustard sauce or Bourbon apple glaze

10 oz Bone-In Pork Chop / \$38 PER PERSON

Pork Medallion Scaloppini / \$38 PER PERSON

Herb mushroom, onion and pepper white wine butter sauce

Poultry

Chicken Piccata / \$33 PER PERSON

Lemon caper sauce

Chicken Marsala / \$33 PER PERSON

Mushroom- Marsala wine sauce

Grilled Chicken Breast / \$35 PER PERSON

sundried-Tomate cream sauce

Fish

Grilled or Pan Seared Salmon / \$35 PER PERSON

Teriyaki, honey lavender or beurre blanc

Asian Sea Bass / \$38 PER PERSON

Lemon Beurre Blanc sauce

Grilled or Pan-Seared Mahi Mahi / \$38 PER PERSON

Cajun or Lemon caper sauce

Pan Seared Alaska Halibut / \$51 PER PERSON

Saffron sauce

Pan seared Chilean Sea Bass / \$53 PER PERSON

Saffron sauce

Vegetarian

\$25 PER PERSON

Vegetarian Options Available upon request

Plated Duets

5 oz Sirloin & Crab Cake / \$43 PER PERSON

Filet Mignon and Chicken Breast / \$43 PER PERSON

5 oz Filet Mignon & Crab Cake / \$47 PER PERSON

5 oz Sirloin and Salmon / \$47 PER PERSON

Filet Mignon & Shrimp or Salmon / \$51 PER PERSON

5 oz Filet Mignon & Seabass / \$56 PER PERSON

Prices include sales tax and administrative fee. Gratuity is not included. Prices and menu items are subject to change with 30-day notice.

Host Bar Packages

All host bar packages are for a 2-hour minimum and include bartender fees and unlimited domestic beer, house wine, & soft drinks. Pricing is per person. All guests 21 or older must be included in the total head count.

	Tier One <i>Domestic Beer, Wine</i>	Tier Two <i>Import & Craft Beer, Wine</i>	Tier Three <i>Import & Craft Beer, Wine, House Liquor</i>	Tier Four <i>Import & Craft Beer, Wine, Call Liquor</i>	Tier Five <i>Import & Craft Beer, Wine, Premium Liquor</i>
2 Hours	\$21	\$25	\$30	\$36	\$43
3 Hours	\$27	\$31	\$36	\$43	\$49
4 Hours	\$34	\$38	\$43	\$49	\$56
5 Hours	\$40	\$44	\$49	\$56	\$62
HOUSE WINES: <i>Chardonnay, Pinot Grigio, Sauvignon Blanc, White Zinfandel, Moscato, Cabernet Sauvignon, Merlot, Pinot Noir</i>	DOMESTIC BEER: <i>Bud Light, Coors Light, Miller Lite, Michelob Ultra</i>	IMPORT & CRAFT BEER: <i>Heineken, Stella Artois, Red Oak Amber Lager, Red Oak Hummin' Bird, Blue Moon, Sierra Nevada Hazy IPA</i>	HOUSE LIQUOR: <i>Kentucky Gentlemen Bourbon, Canadian Club Whiskey, Scoresby Scotch, Castillo Rum, Montezuma Tequila</i>	CALL LIQUOR: <i>Tito's Handmade Vodka, Beefeater's Gin, Jim Bean Bourbon, Seagram's 7 Whiskey, Cutty Sark Scotch, Captain Morgan Spiced Rum, Bacardi Light Rum, Jose Cuervo Tequila</i>	PREMIUM LIQUOR: <i>Grey Goose Vodka, Tanqueray Gin, Maker's Mark Bourbon, Jack Daniels Whiskey, Crown Royal Canadian Whiskey, Dewar's Scotch, Cuervo 1800 Tequila</i>

Bar Offerings

\$75 charge per bartender; Events over 100 guests require a minimum of 2 bartenders.

Non-Alcoholic Beverages

Pepsi Products & Bottled Water / \$4 PER DRINK

Beer

Domestic Canned Beer / \$5 PER DRINK

Craft & Imported Beer / \$6 PER DRINK

Domestic Keg / \$358 / Serves 120 pints

Craft/Import Keg / \$423 / Serves 120 pints

Wine

House Wines / \$10 PER DRINK

Premium Wines / See Wine Menu

House Champagne / \$9 PER DRINK

Premium Champagne / See Wine Menu

Corkage Fee / \$20 PER BOTTLE

Liquor

House Liquors / \$10 PER DRINK

Call Liquors / \$12 PER DRINK

Premium Liquors / \$13 PER DRINK

Champagne Toasts

Complimentary bottle of champagne provided to bride and groom for toast.

TOASTING GLASS / \$5 PER DRINK

Signature Drinks

PER REQUEST PRICE-TO BE DETERMINED

Outside Food & Beverage

Based upon approval by general manager.

Outside Non-Alcoholic Drinks / CORKAGE FEE: \$390

Outside Food / FEE: \$23/HEAD (Based upon final headcount)

Club Policies

Deposit

Full payment of the estimated master amount for the event is required seven (7) business days prior to the event date. A 50% non-refundable deposit on the room will be required to reserve a date and venue. Reservations are not confirmed until the deposit and signed event contract agreement have been received by the club. Final balance of your event will be due 72 hours prior to your event date.

Pricing

Club menus are subject to change without notice up to 30 days prior to your event. Catering pricing *includes* a 22% administrative fee on food and beverage to offset administrative expenses for supervisory, sales, and banquet personnel, and also *includes* a 7% sales tax, as required by state law. Gratuity is not included, and is optional.

Food

All food items must be supplied and prepared by the club and may not be removed from the premises. All prices reflect per person charges. Outside food is allowed per approval of management. A catering fee of \$15/head will be applied for non-golf events. Please contact the event department to accommodate any special dietary needs. Buffet items may not be taken off club property for later consumption.

Choice of Entrée

Parties selecting a choice of entrée will be required to provide the club with the exact number of each entrée 72 hours prior to the event. Additionally, the host may provide place cards with guest name and a distinct code to indicate the entrée selection.

Alcoholic Beverages

The club complies with all ABC regulations as they relate to the sale of alcohol. The NC drinking age is 21. Guests may be asked to show identification. The club reserves the right to refuse service at any time. Outside beer and wine is not allowed on Club property without prior permission; no products may leave the property. Guests may bring in wine for a \$15 per bottle corkage fee. All bar charges are based on consumption.

Guaranteed Head Counts

A final guest head count is due 7 days prior to the event. The club will bill for the guaranteed number or actual attendance, whichever is greater. If your function is on a Tuesday, please make your guarantee the previous Friday.

Dress Code

Dress code is country club casual.

Smoking

Please note that the clubhouse is a smoke-free building. There are smoking receptacles at all entrances to the clubhouse.

Hours of Operation

Wedding ceremonies are blocked for 1 hour. All banquets, events, and receptions are scheduled for a maximum of 5 hours. Time over 5 hours is subject to additional labor fees. All events must end by midnight. Special event hours require approval by the event department.

Liability

The Club does not assume responsibility for guests' personal property and equipment brought onto Club property. This includes floral arrangements and/or decorations left after an event ends.

Property Damage or Excessive Cleaning

You are responsible for all costs to repair any damages incurred to Club property by your guests, attendees, independent contractors, or any other agents under your control. Fees will be assessed if excessive cleaning is required after an event.

Cancellation Policy

A \$1000 cancellation fee will be billed if a Ballroom function is canceled less than 90 days prior to the event, unless the function can be rescheduled within 3 months of the original date.

Payments

All functions are billed to a member's account, including non-member events. The Club accepts a check as payment for events, made out to Rock Barn Country Club, or Visa, American Express, or Mastercard.

Audio Visual Equipment

The Club's sound system, podium, and screen are available with the use of the Ballrooms. If we do not have the necessary equipment that you require, Rock Barn can rent what you need, and the rental fee will be charged to your account. Please book your audio visual needs in advance.

Entertainment

The Club can assist in arranging for entertainment. If you need recommendations, please contact the event department. All food and incidentals for entertainment will be the responsibility of the host unless otherwise arranged.



The Director of Banquets & Events, along with her off-site catering team, did an outstanding job for our Women's Leadership Conference at the 74 South Event Venue at Moretz Mills. They rolled out the red carpet for our 340 women and made them feel special (& full!) from the beautiful breakfast display, salad, soup & assorted wraps buffet for lunch, the vast assortment of desserts, to the cheese & fruit display for our Conference Reception. Many conference attendees even took it upon themselves to compliment the quality of the food and service on their post-conference surveys.

*- Lindsey M. Keisler, Senior Vice President,
Catawba County Chamber of Commerce*



ROCK BARN

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