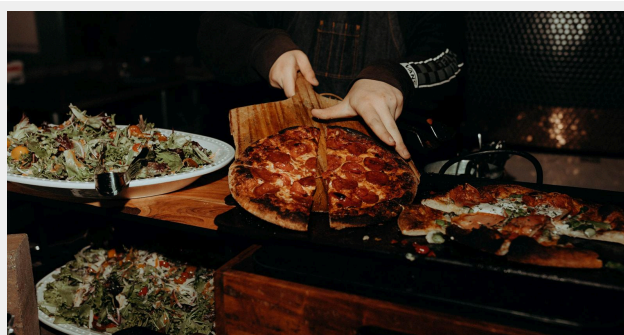
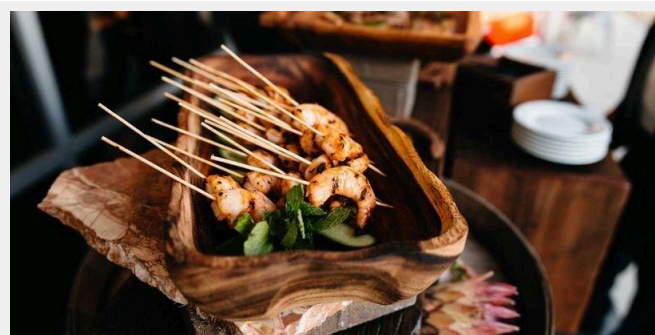


Gatherings

Catering
Menu





R&H Gatherings Vision

R&H Gatherings is a collection of all inclusive event venues in San Luis Obispo. Our many unique event spaces offer something for every type of celebration or function. Our goal is to create inspired events that are made effortless for you to plan.

Our Culinary Team's kitchen philosophy prioritizes food integrity and procuring sustainable, local and organic ingredients of the highest quality. Well versed in a variety of cuisines, our Chefs are always happy to create unique menus for you and your guests.



EXECUTIVE CHEF ANDREW GLASS

Chef Andrew Glass joined the Rod & Hammer team as head chef in 2021. With over 15 years in the restaurant and high end hotel industry, Andrew draws culinary inspiration from his travels to different corners of the world. Andrew prides himself in applying locally sourced California ingredients to international flavors.

IN HOUSE PROVIDED AMENITIES

Plates | Glassware | Utensils | Catering Captain | Catering Set Up | Serve Ware | Mushroom Heaters
| Umbrellas | Lawn Games | Outdoor Bistro Lighting | In-house Music | Tables | Chairs | Event Servers

MENU TASTINGS

Starting at \$150 per person for 4-6 guests
All tastings must be booked 3 months in advance
Tastings based on availability
Tastings are provided for seated menu only
Tastings are provided for Event Center & Full Carrisa buyouts

Rod & Hammer's Whiskey

The best way to enjoy your meal? With a drink in your hand! Ask your event liaison how to add a Rod & Hammer Whiskey pairing to your menu and get perfectly paired tasters to compliment every bite!

ROD AND HAMMER'S WHISKEY PAIRING

\$20++ | Per Person

- Straight Bourbon Whiskey
- Straight Rye Whiskey
- Cask Bourbon
- Distiller's Reserve Rye



CUSTOM LABEL BOTTLES

Starting at \$70 Per Bottle | 12 Bottle Minimum

Send your party home with the perfect gifts: custom labeled bourbon whiskey! Each bottle of Rod & Hammer's straight bourbon is cut with purified pacific ocean water from the Central Coast and hand labeled with your custom business logo or personalized design.



ROD AND HAMMER'S BARREL CLUB

Inquire with your catering manager

Curate your own craft experience by aging a 5-gallon New American Oak barrel of whiskey in the tasting room at Rod & Hammer's Slo Stills and take home your very own custom labeled bottles.

Taste to determine when your spirit is ready to bottle and enjoy private quarterly club mixers, discounts at our tasting room, and exclusive access to limited releases throughout your annual membership.

Barrel Club Members receive special events perks:

- Exclusive rental access to the R&H SLO Stills Distillery Deck
- 50% off Venue Rental Fee at The Carrisa
- 20% off The Whiskey Wagon for your first event!



Custom Menu Consulting

\$95++ | Per Person

R&H Hors d'Oeuvres

40 guest minimum

BAR SNACKS

\$15++ | Per Person

CHOOSE 2

- Chips + Dip
- House Nuts
- Garlic Roasted Marcona Almonds
- Rod & Hammer's Pub Mix
- Citrus Infused Cocktail Olives

TRAY PASSED CANAPES

1 Hour Service
\$30++ | Per Person

CHOOSE 4

- Grilled Sausages | Barrel Aged Ancho Mustard
- Ahi Tuna Tartare | Jalapeno | Daikon | Crispy Shallot | Truffle Ponzu
- Spicy Shrimp Skewers
- Lamb Chop Lollipops | Mint Pistou
- Roasted Seasonal Vegetable Tartlets | Herbed Goat Cheese
- Steak Au Poivre | Crostini | Mustard Sauce | Microgreens
- Burrata Bites | Glazed Apricot | Thyme
- Smoked Duck Breast | Fig Compote | Balsamic Glaze | Crostini
- Jerk Chicken Skewer | Pineapple Chutney
- Crab Salad | Avocado Crema | Toasted Sourdough
- Mini Quesadilla | Chicken | Cheese | Flour Tortilla | House Salsa
- Crispy Garlic Confit Polenta Cakes | Old Bay Aioli | Pickled Shallot
- Boursin Stuffed Mushrooms | Fin Herbs | Sea Salt
- Chef's Seasonal Soup Shooters
- Lamb Kofta Flatbread | Tzatziki | Fresno | Duka
- Caprese Skewer *April-September Only
- Black Truffle Arancini | Parmesan | Spiced Marinara | Basil Oil



Buffalo Mac & Cheese Cups | Panko | Parmesan
Sea Salt Kettle Potato Chips



Stationary Appetizers 40 guest minimum

From expansive grazing tables to themed platters, these appetizers are sure to get any guest talking!



MEDITERRANEAN PLATTER

\$25++ | Per Person

Seasonal Hummus
 Muhammara | Pita | Olives | Tzatziki
 Chef's Selection Seasonal Vegetables

RECEPTION GRAZING TABLE

\$45++ | Per Person

Artisan Cheeses
 Assorted Charcuterie
 House Made Hummus
 Tapenades
 Fresh Baguettes
 Fresh Fruit
 Assorted Nuts
 House Chutney

QUESO PLATTER

\$30++ | Per Person

Queso Dip
 Andouille Sausage
 Soft Pretzel Balls
 Roasted Seasonal Vegetables
 Chips | House Salsa

ASSORTED CHEESE PLATTER

\$25++ | Per Person

Add 2 Chef's Choice Charcuterie \$10++

3 Local & Imported Artisan Cheeses
 Fresh Fruit | Nuts | Crackers | Bread |
 House Chutney

RAW BAR

\$80++ | Per Person

*Inquire About Custom Seafood Options

Local Oysters
 Scallop on Half Shell
 Tuna Poke or Shrimp Ceviche
 Shrimp Cocktail
 Saltine Crackers | Charred Lemon |
 Mignonette | Cocktail Sauce
 Add | Snow Crab | MP ++
 Add | Lobster Tail | MP ++



Food Stations 50 guest minimum

Interactive and build-your own options are a great way to get your guests moving around the event space and chatting about the food! Our Recommendation: Choose any 3 food stations for a well rounded event.

CHEF'S PAELLA + SPANISH SALAD

\$30++ | Per Person | *50 guest maximum at The Carrisa*
 \$125 | Chef Attendant

Vegetarian Paella | Cooked Over Open Flame |
 Statement Paella Pan | Bomba Rice | Saffron
Salad | Chef's Choice Mixed Greens
Add | Chef's Assorted Seasonal Seafood | \$20++
Add | Chicken + Chorizo | \$10++



STREET TACOS + CHIPS

\$25++ | Per Person
 Based on 3 Tacos Per Person

Two Meats | Chicken | Smoked Pork
Add | Soy Rizo | \$6++
Fixin's | 4 " Corn Tortilla | Onions | Cilantro | Limes
House Chips
Salsas | Tomatillo | Roasted Chile



Food Stations 50 guest minimum

R&H SLIDERS

\$30++ | Per Person
Based on 3 per person

SLIDERS | CHOOSE 2

Pulled Pork | Carolina Gold Sauce
 Smoked Brisket | R&H Bourbon BBQ Sauce
 Black Bean Veggie Patty | Roasted Garlic Aioli | Fried Onion
 Buffalo Fried Chicken | Butter Lettuce | Pickle | \$6++

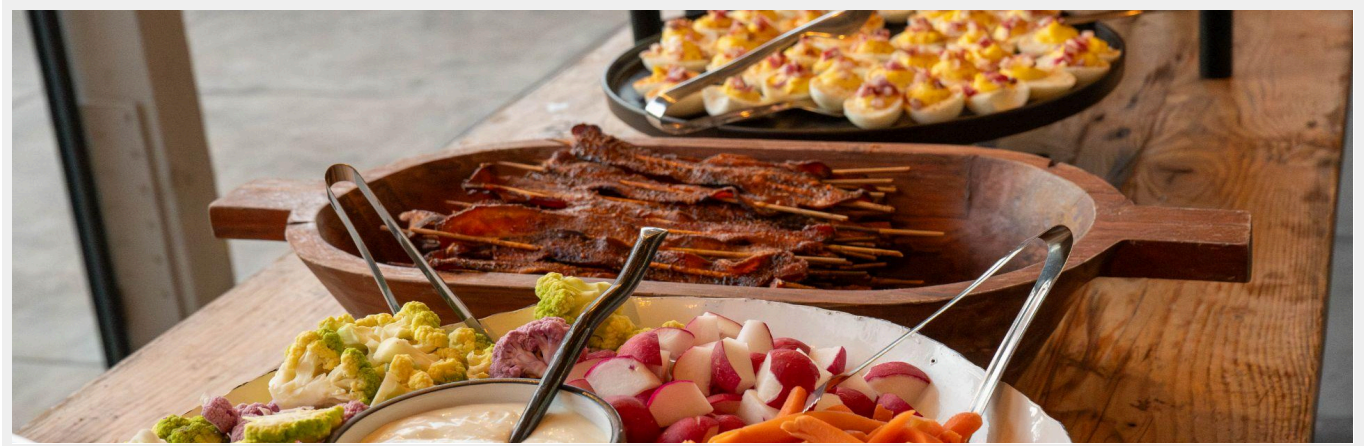
SIDES

Mini Brioche Slider Buns | House Made Slaw
 Farmer's Market Salad | Cucumber | Tomato | Red Onion | Poblano Dressing



WHISKEY TANGO

\$30++ | Per Person
 Crudite | Ranch
 Spinach Dip | Crusty Bread
 Smoked Chicken Wings
 Buffalo Fried Chicken | Butter Lettuce | Pickle | \$6++



Foodie Experiences 50 guest maximum

These one-of-a-kind food stations are only available on the Distillery Patio and are perfect for smaller groups who love fully interactive and artisan experiences.

LOW COUNTRY CRAB BOIL

\$85++ | Per Person
 Served Family Style on Tables
 Served on the Distillery Patio ONLY

TO SHARE

Sausage | Shrimp
 New Potatoes | Corn On The Cob
 Drawn Butter | Cocktail Sauce
 Blue Crab or Snow Crab Legs | 35++
 Lobster Tail | 30++
 Crawfish | 10++

SIDES I CHOOSE 2

Cornbread | Old Bay Butter
 Hatch Hushpuppies | Fried Okra | Black Eyed Peas |
 Braised Collard Greens & Bacon | Mac n Cheese



BRICK OVEN PIZZAS + CHOPPED SALAD

\$30++ | Per Person | \$125 | station attendant
 Served on the Distillery Patio ONLY
 Gluten Free, Vegan not available

PIZZAS I CHOOSE 3

Burrata | Tomato | Basil
 Prosciutto | Pineapple | Jalapeno | San Marzano
 Pepperoni | Hot Honey | Pickled Peppers | Herbs
 Italian Sausage | Panna | Onion | Scallion
 Local Mushroom | Fontina | Taleggio | Thyme
 Caramelized Onion | Smokey Blue Cheese | Arugula | Chili Flake

SALAD

Rod's Chopped Salad | Farro | Peppers | Cucumber | Pepperoncini |
 Chickpea | Red Onion | Green Goddess Dressing



Buffets 40 guest minimum

All items on buffets will be available based on a maximum of a 2-hour serve time to maintain consistency and quality of food. A \$250 flat fee will be added to all parties under 40 guests.

ITALIAN FEAST Stills Patio/Deck Only

\$50++ | Per Person + \$125 Pizza Attendant Fee

APPETIZERS

House Focaccia | Olive Oil | Balsamic

PIZZAS | CHOOSE 2

Burrata | Tomato | Basil

Prosciutto | Pineapple | Jalapeno | San Marzano

Pepperoni | Hot Honey | Pickled Peppers | Herbs

Italian Sausage | Panna | Onion | Scallion

Local Mushroom | Fontina | Taleggio | Thyme

Caramelized Onion | Smokey Blue Cheese | Arugula | Chili Flake

SIDES | CHOOSE 1

Baked Ziti

Crispy Gnocchi | Spiced Marinara | Basil

Eggplant Parmesan

SALAD | CHOOSE 1

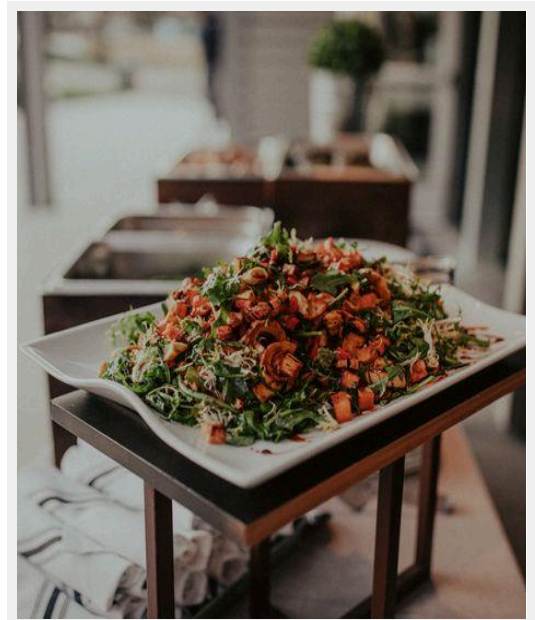
Rock Chop Salad

Classic Caesar

Panzanella

DESSERT

Choose 1 From [Dessert Menu](#) (page 14)



Buffets 40 guest minimum

STREET TACO FIESTA

\$55++ | Per Person

APPETIZERS

House Chips | House Made Salsa | Guacamole

TACOS

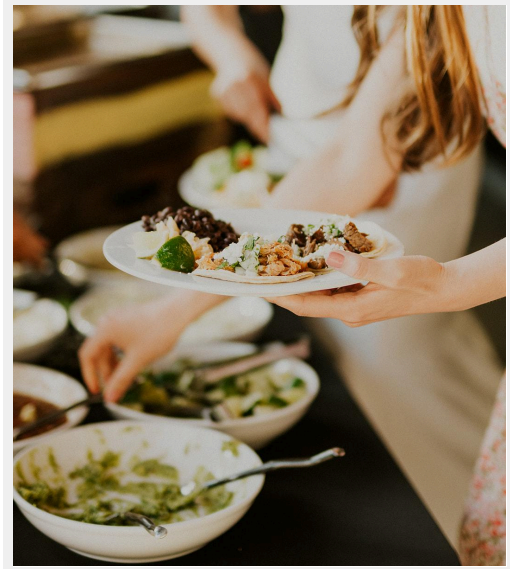
Two Meats | Chicken Mole | Al Pastor
 Add Choice of | Carne Asada | Pork Belly |
 Camarones A La Diabla | Fajita Veggies | \$6++

SIDES

Traditional Caesar Salad | Spanish Rice | Black Beans
 Tortillas | Flour | Corn
 Fixin's | Onions | Cilantro | Limes | Cotija Cheese |
 Tomatillo Salsa | Roasted Chile Salsa | Cabbage

DESSERT

Churros | Dulce De Leche



SOUTHERN SLIDERS

\$55++ | Per Person

APPETIZERS

Grilled Sausages
 Cornbread | Whipped Honey Butter
 Maple Candied Bacon On a Stick

SLIDERS | CHOOSE 2

Pulled Pork | Carolina Gold Sauce
 Smoked Brisket | R&H Bourbon BBQ Sauce
 Black Bean Veggie Patty | Roasted Garlic Aioli | Fried Onion
 Buffalo Fried Chicken | Butter Lettuce | Pickle | \$6++

SIDES

Black Eyed Pea & Tomato Salad
 Mac n Cheese
 Fried Okra

DESSERT

R&H Double Chocolate Bourbon Brownies



Buffets 40 guest minimum

A-SLO-HA

\$65++ | Per Person

APPETIZERS

Mini Loco Moco Cups
 Furikake Chicken Skewers | Sriracha Aioli

PROTEIN | CHOOSE 2

Kalbi Ribs | Shiso | Sesame | Thai Chiles
 Kalua Pork | Wrapped & Smoked In Banana Leaves
 Huli-Huli Chicken | Sweet Soy | Ginger | Garlic
 5-Spice Brisket | Squash | Pickled Onion | Chili Crunch
 Seasonal Fish | MP ++

SIDES | CHOOSE 2

Grilled Farmers Market Vegetables | Konbu Butter
 Sichuan Noodles | Pasta | Garlic | Chili Oil | Scallion
 Mac Salad | Pasta | Kewpie Mayo | Carrot | Scallion

DESSERT

Choose 1 from **Dessert Menu** (page 14)



WEST COAST BBQ CHIC

\$65++ | Per Person

APPETIZERS

Sausages | Grilled
 House Chips | House Made Guacamole

BBQ

R&H Smoked Tri-Tip | House Salsa
 Whole Smoked Chicken | R&H Whiskey Maple Glaze
 Enchiladas | Seasonal Veggie

SIDES

Rancho Style Beans
 Seasonal Farmer's Market Salad
 Country Fried Rajas Potatoes

DESSERT

Choose 1 from **Dessert Menu** (page 14)



Buffets 40 guest minimum

THE HOT TODDY

\$75++ | Per Person

APPETIZERS

Cheese Board | Assorted Chef's Choice | Local Cheeses |

DINNER

Seasonal Catch | Salmon | Mahi

Additional Seafood Options | MP ++

Carving Station | Prime Rib | Au Jus | Horseradish
Cream

SIDES

House Bread | Whipped Butter

Scalloped Potatoes

Grilled Seasonal Vegetables

Farmer's Market Salad

DESSERT

Choose 1 from [Dessert Menu](#) (page 14)



THE JACKAROO

\$85++ | Per Person

APPETIZERS

Sausage Rolls | Currywurst

Lamb Lollipops | Chili Crunch

Aussie Mushroom Pies

DINNER

Shrimp On The Barby

Grilled Flat Iron Steak | Chimichurri

Chicken Parmy

SIDES

House Bread | Whipped Butter

Roasted Seasonal Veggies

Farmers Market Salad

Confit Fingerling Potatoes

DESSERT

Choose 1 from [Dessert Menu](#) (page 14)



Family Style or Plated Dinner 20 guest minimum

Family Style | \$85++ | Per Person

Plated | \$75++ | Per Person

Starting Prices Based on Market Availability | Subject to Change

Pricing Based On | House Bread & Butter | 2 Tray Passed Appetizers | 1 Plated Salad | 2 Proteins | 1 Starch | 1 Veggie Side

COCKTAIL HOUR

Choose 2 Tray Passed Appetizers (Page 3)

SALAD COURSE

Choose 1 from the selection below.

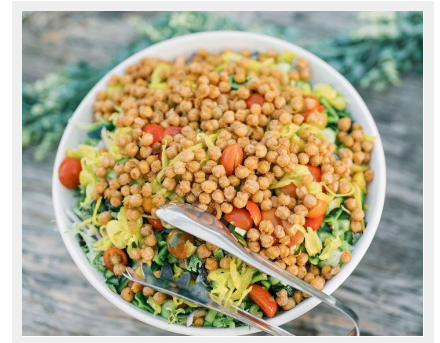
SALAD

Farmer's Market Salad | Chef's Choice Seasonal Fresh Vegetables

Traditional Caesar | Parmesan Croutons | Hearts Of Romaine | House Dressing

Greek Salad | Feta | Olives | Tomatoes | Cucumbers | Fresh Greens

Black Eyed Pea & Tomato Salad | Black Eyed Peas | Tomato | Fresh Greens | Vinaigrette



ENTREE COURSE - PROTEIN

Choose 2 from the selection below.

Family Style Entrée course will be served in large platters to each table.

BEEF

Herb Crusted Flat Iron Steak

Chili Braised Short Ribs

New York Steak

Boeuf Bourguignon | \$10++

Grilled Beef Tenderloin | \$15++

Aussie Wagyu Tomahawk | \$40++

VEGGIE

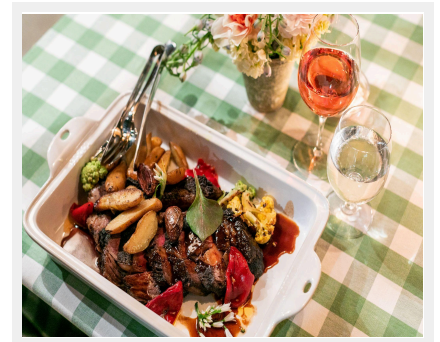
Vegetarian Enchiladas

Butternut Squash Lasagna

Tomato & Gruyere Galette

Curry Spiced Roasted Cauliflower Steaks

Classic Ratatouille | *Family Style Only*



FISH

Herb Seared Mahi Mahi

Roasted Salmon

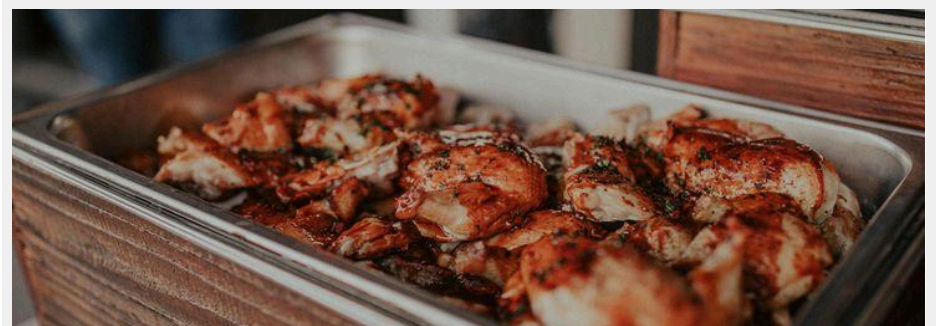
Herb Crusted Halibut | \$10++

POULTRY

Brick Roasted Chicken

Cornish Game Hen

Glazed Duck Breast



Family Style or Plated Dinner 20 guest minimum

ENTREE COURSE - STARCHES

Choose 1 from the selection below.

Family Style Entrée course will be served in large platters to each table.

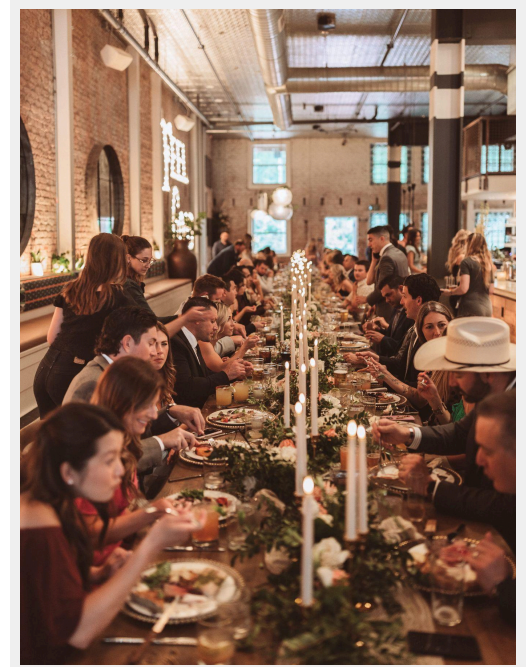
- Scalloped Potatoes | *family style only*
- Yukon Gold Mashed
- Creamy Polenta
- Herb Grains
- Garlic Confit Fingerlings
- Gnocchi With Marinara

ENTREE COURSE - VEGGIE SIDES

Choose 1 from the selection below.

Family Style Entrée course will be served in large platters to each table.

- Grilled Zucchini
- Roasted Asparagus
- Carrots And Parsnips
- Haricot Vert | Shallots
- Charred Broccoli | Cherry Tomatoes | Honey Mustard
- Chef's Seasonal Veggies
- Smoked Corn Succotash | Bell Peppers | Onions
- Roasted Mushroom | Confit Onions



Desserts 40 guest minimum

Desserts are a welcome addition to any event! View our selections below, or talk with your event liaison on a Chef's Choice option to perfectly suit your menu.

\$15++ | Per Person

Choose 2 from the selection below.

- Assorted Homemade Cookies | *GF Available*
- R&H Double Chocolate Bourbon Brownies
- Bourbon Banana Pudding
- Seasonal Fruit Crisp | Brown Butter Streusel | Bourbon Whip Cream
- Creme Brulee | Burnt Honey | Pistachio
- Churros | Dulce De Leche
- Tim-Tam Tiramisu
- Chef's Choice Cheesecake
- Pavlova | Seasonal Fruit
- Mexican Wedding Cookies



Late Night at The Rock 40 guest minimum

After the party it's the after party! Keep your guests dancing from 10:00 PM - 2:00 AM with these late night bites

SWEET TREATS

\$20++ | Per Person

Pick 3 | Cookies | Brownies | Churros w/ Dulce de Leche
| Cheesecake Bites | Lemon Bars

BREAKFAST AFTER DARK

\$25++ | Per Person

Breakfast Burritos | Bacon | Egg | Cheese
Hash Browns | House Made Hot Sauce
Add Choice of | Brisket | Smoked Pork | \$10++
Chips | House Salsa

ROD-CASTLE BURGER STATION

\$25++ | Per Person

Sliders | Hawaiian Rolls | Lettuce | Tomatoes | Onions |
Pickles | Rock Sauce
Add | House Made Black Bean Patty | \$5++
Add | Buffalo Fried Chicken | \$7++
Tater Tots

WHISKEY WASTED

\$35++ | Per Person

Wings | Taquitos | Spinach Dip & Crusty Bread | Tater Tots

PRETZEL WALL

\$25++ | Per Person

Pretzels | Mustard | Pub Cheese |



Breakfast at Rod & Hammer 40 guest minimum

All items on buffets will be served at one time and will be available based on a maximum of a 2-hour serve time to maintain consistency and quality of food.

CONTINENTAL BREAKFAST

\$25++ | Per Person

- Juice Of The Day
- Chef's Selection Of Breakfast Pastries
- Mason Jar Greek Yogurt Parfaits,
Granola & Seasonal Fruit Salad
- Regular Coffee
- Add | Maple Bacon On A Stick | \$5++**

CARRISA PLAINS BREAKFAST

\$35++ | Per Person

- Juice Of The Day
- Chef's Selection Of Breakfast Pastries
- Scrambled Eggs With Chives
- Glazed Bacon- Maple Glazed Thick Cut Bacon
- Gourmet Country Sausage - Pork And Herb Sausage
- Country Potatoes With Rosemary And Shallots
- Regular Coffee

BREAKFAST TACOS

\$35++ | Per Person

- Juice Of The Day
- Choice Of |** Scrambled Eggs With Chorizo Or With Chiles
- Bacon, Black Beans
- Fixin's |** Onions, Cilantro, Limes, Cotija Cheese, Tomatillo Salsa,
Roasted Chile Salsa, Cabbage
- Warm Tortillas (Flour And Corn)
- Raja Potatoes
- Regular Coffee



Rod & Hammer Lunch 40 guest minimum

All items on buffets will be served at one time and will be available based on a maximum of a 2-hour serve time to maintain consistency and quality of food.

SIMPLY SANDWICHES + SALAD

\$30++ | Per Person

SANDWICHES | CHOOSE 3

- Chicken Curry Salad, Lettuce + Tomato On Croissant
- Black Forest Ham, Brie, Dijon Vinaigrette
- Herbed Goat Cheese And Grilled Vegetables
- Smoked Turkey, Havarti, Sliced Apple And Tarragon Aioli
- Nashville Hot Chicken, Pickles, House Slaw
- Cubano House Smoked Mojo Pork, Ham, Swiss, Pickles, Mustards

SIDES | CHOOSE 2

- Country Potato Salad
- House Chips With "Rock Rub"
- Farmer's Market Salad | Green Goddess Dressing | Heirloom Tomatoes | Cucumber | Shaved Onion
- Farro, Corn, Poblano Salad | Poblano Ranch | Roasted Carrots | Cotija

DESSERT

- R&H Chocolate Chip Cookie



Beverages 40 guest minimum

SOFT DRINKS

\$3++ | Per Can

- Coke
- Diet Coke
- Sprite
- Dr. Pepper

IN-HOUSE REFRESHMENTS

\$5++ | Per Person

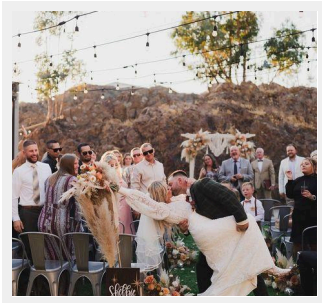
40 Guest Minimum

CHOICE OF

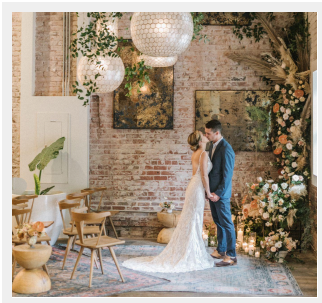
- House Made Iced Tea and Lemonade Station
- Coffee with all the fixins'



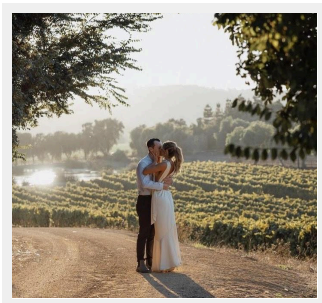
The Rock The Rock is home to 6 of our unique venue spaces. Conveniently located only 10 minutes from downtown, this hip and modern Distillery offers refined spaces for a wide range of events.



The Carrisa Located in the heart of downtown San Luis Obispo, The Carrisa is an iconic creekside event venue featuring timeless indoor and outdoor spaces.



MarFarm MARFARM is a farm stay vacation rental and venue located in the heart of Edna Valley, complete with a working barn, 360 vineyard views, and uniquely curated spaces!





Terms & Conditions

GUEST COUNT CONFIRMATION

Client agrees to provide Rod & Hammer a final confirmation of the guaranteed number of attendees by 3:00pm, seven (7) business days prior to the function. The guaranteed number of guests cannot be reduced after this time and the final count will be charged based on the final guarantee or actual number of guests, whichever is greater. If a guarantee number is not confirmed within 7 days, the expected number of guests will then become the guaranteed number of guests. If the guaranteed number is increased in excess of 10% within 36 hours, CLIENT will be charged an additional 10% menu cost provided Rod & Hammer is able to accommodate the additional guest count. Rod & Hammer will not be responsible for food shortage if actual count is greater than the guaranteed count. A \$250 SMALL PARTY FEE WILL BE APPLIED TO ALL GROUPS UNDER 40 GUESTS.

GUEST CONDUCT

Clients agree that in the event that Company determines in its discretion that its staff has suffered any inappropriate behavior by Clients, Clients' family or Clients' Wedding guests during the Wedding planning process or on the Wedding day which rises to the level of harassment (physical or verbal) toward Company or its agents, contractors or employees, the following steps will be taken: first offense: a verbal warning will be issued to Clients; second offense: the offending party (if a guest) will be required to leave the Wedding, or if the offending party is one or both Clients, Company will be entitled to terminate Services and if on the Wedding day, leave the Wedding, and in such a situation, Clients expressly agree to release and hold Company and its agents, contractors and employees harmless from any and all liability as a result of any resulting incomplete Wedding planning/coordination package, and Clients agree that all payments tendered up to the point of termination shall be retained by Company.

SUBSTITUTIONS

Rod & Hammer is proud to provide the freshest and finest foods available. Rod & Hammer therefore reserves the right to make substitutions contingent upon seasonal availability and sources. Beverage and Wine List are subject to change due to vintage and distribution. Rod & Hammer therefore reserves the right to make substitutions of equal quality. Final Menu will be confirmed 21 days before the event.

ADDITIONAL LABOR

Chefs & Management are included in the listed 22% Service Charge and upon adhering to the quoted Food & Beverage Minimum unless otherwise noted. Additional Labor is charged above and beyond menu prices for the following listed staff. Events are based on a minimum of 5-hours event time + time for setup and teardown. Events require the following personnel: Servers - \$50/hr; Bartenders - \$50/hr; Event Lead - \$50/hr; Door Hosts - \$50/hr, minimum 2 per event. Additional labor may be required based on the scope and service of the event.

PRICING

All prices are subject to a 22% service charge, a 3% operational charge, and sales tax currently at 8.75%. Service charges and tax rate are subject to change. Menu prices are guaranteed 21 days prior to the actual event date.

BEVERAGE

Alcoholic Beverages are not allowed to be provided by outside vendors. All California law requires that all alcoholic sales will conclude at 2:00A (last call by 1:30a) in accordance with licensing.

CHOICE MENUS AND/OR FAMILY STYLE MENUS

Entrée selections must be communicated to Rod & Hammer 14 business days prior to the event. Highest priced selected entrée prevails in the price per person calculation. A pre-selected menu requires the client to provide guest place cards designating meal choice. Menu Cards are required. Family-Style Menus ordered based on a selection of Two (2) Entrees; price determined based on the higher of the two entree selections. A First-Course Plated SALAD is required. All buffets are based on 120 minutes of service time. Increased service time is available upon request for an additional 20% of the menu price per hour. The final number of vegetarian OR SPECIAL DIET meals must be provided to Rod & Hammer 14 business days prior to the event; a \$10.00++/meal charge will be added to the menu price of each additional SPECIAL meal provided during the event.

RENTALS

Additional rentals may be required for linens, tables, and chairs based on the scope of the event. All additional rentals and enhancements will be at the clients expense.