

Dinner Packages

PLATED \$74

Pick Two Hors d'Oeuvres
Pick One Salad
Pick Two Plated Proteins
Pick One Starch
Pick One Vegetable

Comes with iced tea, coffee,
water, freshly baked rolls, and
butter

**ADD A THIRD PLATED PROTEIN
FOR \$19**

**100 GUEST MAXIMUM
NOT AVAILABLE IN PAVILION
OR GAME ROOM VENUES**

STATIONS \$64

Pick Two Hors d'Oeuvres
Pick One Display
Pick One Bar
Pick Two Entrée Stations
Pick One Dessert

Comes with iced tea, coffee,
water, freshly baked rolls, and
butter

**ADD A THIRD PLATED PROTEIN
FOR \$13**

30 GUEST MINIMUM

BUFFET \$54

Pick Two Hors d'Oeuvres
Pick One Salad
Pick Two Buffet Proteins
Pick One Starch
Pick One Vegetable

Comes with iced tea, coffee,
water, freshly baked rolls, and
butter

**ADD A THIRD PROTEIN
FOR \$10**

30 GUEST MINIMUM

All pricing is per person. Prices are subject to 22% service charge and 7% sales tax. All food and beverages must be supplied, serviced, and distributed by Rumbling Bald. \$125 bartender fee per 100 guests. \$125 chef/attendant fee where applicable. Menu items and pricing are subject to change without notice. All alcoholic beverage brands are subject to substitution, depending on availability. Chef's choice options are available for most Food Allergies, Vegetarian, Vegan, and Children's menus.



RUMBLING BALD
ON LAKE LURE

Menu

HORS D'OEUVRES

ADD ADDITIONAL FOR \$5

COLD

- Tomato bruschetta and boursin cheese on crostini
- Anti pasto skewer (GF)
- Smoked salmon deviled eggs
- Pimento cheese on corn bread crouton
- Roasted red pepper hummus in a cucumber cup (GF)
- Shrimp cocktail (+\$2) (GF)

WARM

- Florentine stuffed mushroom
- Vegetable spring roll with ponzu dipping sauce
- Meatballs with marinara
- Artichoke beignet with romesco sauce
- Spanakopita - spinach and feta cheese in phyllo
- Bacon wrapped scallop with balsamic drizzle (+\$2) (GF)
- Mini crab cake with cajun remoulade (+\$2)
- Mini lamb chop with sweet chili and cilantro glaze (+\$3)

SALADS

ADD ADDITIONAL FOR \$5

- Rumbling Bald Salad: mixed lettuce, red onions, dried cranberries, feta cheese crumbles, and spiced pecans with balsamic vinaigrette (GF)
- Caesar salad with croutons, parmesan cheese, and traditional dressing
- Garden salad with tomatoes, red onions, cucumbers, shredded carrots, and ranch dressing

VEGETABLES (GF)

ADD ADDITIONAL FOR \$4

- Fresh seasonal vegetable medley
- Steamed green beans with garlic butter
- Brussel sprouts with brown butter vinegar
- Herb Roasted cauliflower
- Garlic butter asparagus (+\$2)
- Broccoli tossed in lemon olive oil (+\$2)

STARCHES

ADD ADDITIONAL FOR \$4

- Shallot and roasted garlic-whipped potatoes (GF)
- Rice Pilaf (GF)
- Mashed maple sweet potato (GF)
- Roasted red skin potatoes (GF)
- Italian pasta salad
- Herb quinoa and couscous blend (GF)

DESSERTS

ADD ADDITIONAL FOR \$5 • ANY 3 FOR \$19 A PERSON

- Chocolate chip cookies
- Brownies
- Key lime and pecan tarts
- Banana pudding
- Chef's mini assorted dessert shooters (\$3)
- Assorted truffles and chocolate-covered strawberries (+\$3) (GF)
- Tiramisu (+\$3)
- Mini cheesecakes (+\$3)

ICE CREAM SUNDAE BAR \$13

- Vanilla and chocolate ice creams and **choice of one:** mint (GF) chocolate chip, butter pecan, or cookies and cream.
- Toppings – chocolate sauce, caramel sauce, strawberry sauce, whipped cream, cherries, chocolate chips, oreo crumbles, sprinkles, ice cream cones, peanuts

Menu

PLATED PROTEINS (ONLY)

ADD A THIRD PLATED PROTEIN FOR \$19

PICK TWO FOR ALL GUESTS

- 4oz Filet mignon with a cabernet demi-glace
- Seared salmon filet with fresh tarragon butter ^{GF}
- Seared chicken breast with a citrus beurre blanc ^{GF}
- Maryland style crab cake with a cajun remoulade sauce (+\$3)
- 3 Jumbo shrimp stuffed with crab (+\$3)

BUFFET PROTEINS

ADD A THIRD PROTEIN FOR \$10

- Blackened chicken with pineapple salsa ^{GF}
- Chicken florentine ^{GF}
- Seared chicken breast with bacon vidalia cream sauce
- Chicken parmesan
- Roasted pesto chicken topped with bruschetta ^{GF}
- Pasta primavera
- Italian sausage pasta with arrabbiata sauce, roasted red peppers, and spinach ^{GF}
- Cumin crusted roast pork loin with apricot jus ^{GF}
- Blackened shrimp and stone-ground grits ^{GF}
- Pesto brushed salmon with blistered tomatoes, artichoke hearts, and balsamic reduction ^{GF}
- Blackened Mahi Mahi with pineapple salsa ^{GF}
- Grilled sliced sirloin with au jus, horseradish cream sauce, whole grain mustard ^{GF}
- Sliced herb-roasted turkey breast with cranberry sauce, and honey Dijon ^{GF}
- Applewood and brown sugar cured ham with wholegrain mustard ^{GF}
- *Chef-carved prime rib with au jus, horseradish cream sauce, whole grain mustard (+\$10) ^{GF}

Stations \$64

CHOOSE TWO HORS D'OEUVRE AND ONE DESSERT FROM PAGE TWO
 CHOOSE TWO ENTREE STATIONS FROM BELOW • ADD ADDITIONAL ENTREE STATIONS FOR \$13
 30 GUEST MINIMUM

CARVING STATION

\$125 CHEF/ATTENDANT FEE IS APPLICABLE
 SERVED WITH APPROPRIATE BREAD
 CHOOSE ONE

- Cumin crusted pork loin, with whole grain mustard and apricot jus
 - Herb roasted turkey breast with honey dijon and cranberry sauce
 - Beef tenderloin with au jus, horseradish cream sauce, whole grain mustard
 - Prime rib with au jus, horseradish cream sauce, whole grain mustard (+\$10)
- + GF Bread +\$2

PASTA STATION

CHOOSE TWO

- Pasta primavera, zucchini, squash, onion, mushrooms, and aglio e olio
 - Pasta with Italian sausage, roasted red peppers, spinach, and arrabbiata sauce
 - Cheese tortellini with pesto cream sauce
 - Pasta with chicken, broccoli, sundried tomatoes, and alfredo sauce
 - Mac and cheese with smoked gouda and aged cheddar cheese sauce
- + GF Penne +\$2

SHRIMP & GRITS STATION GF

Blackened shrimp and cheddar grits with a variety of toppings – bacon, ham, green onions, sautéed peppers and onions, cheese, and diced tomatoes (+\$7)

TACO STATION GF

CHOOSE TWO

- Fajita beef
- Fajita chicken
- Pulled BBQ pork
- Shrimp
- Ground beef

Served with assorted toppings: guacamole, pico de gallo, shredded cheese, jalapeños, sour cream, green onion, shredded lettuce, and spicy coleslaw (+\$7)

SLIDER STATION

CHOOSE TWO

- Cheeseburger slider
- Pulled pork with coleslaw and sauces
- Fennel Italian sausage with sauteed peppers and onions
- Smoked ham with lusty monk mustard aioli
- Fried chicken with pimento cheese and pickle chips

Served with assorted toppings, condiments, and breads.
 + GF Buns +\$2

Stations

CHOOSE ONE DISPLAY BELOW, ADD ADDITIONAL DISPLAY FOR \$7
CHOOSE ONE BAR FROM BELOW, ADD ADDITIONAL BAR FOR \$7
30 GUEST MINIMUM

FRESH CRUDITÉ DISPLAY \$13 (GF)

- Hummus and ranch dip
- Assorted vegetables: tomatoes, cucumber, carrots, celery, broccoli, and cauliflower

WARM SPINACH & ARTICHOKE DIP DISPLAY \$13

- Spinach and artichoke dip made with cream cheese, wilted spinach, artichokes, and garlic cream sauce.
- Toasted pita points, tri-colored corn chips.

BISCUIT DISPLAY \$13

- Traditional buttermilk biscuits
- Served with seasonal jams and honey OR sawmill gravy

CHOOSE TWO

- Crisp bacon
- Virginia baked ham
- Sausage patties
- Fried chicken

POTATO BAR \$13 (GF)

CHOOSE TWO

- Potato skins
- House-made chips
- Steak fries
- Shallot and roasted garlic mashed potatoes
- Mashed maple sweet potatoes
- Served with toppings: shredded cheddar cheese, sour cream, bacon bits, green onions, butter,

FRESH SALAD BAR \$13

- Romaine and baby mix greens with ranch and balsamic vinaigrette dressings
- Toppings (choose eight): tomatoes, cucumber, carrots, red onions, dried cranberries, walnuts, almonds, pecans, sunflower seeds, blue cheese crumbles, shredded cheddar cheese, feta cheese, parmigiano cheese, black beans, and croutons

ADD-ON \$14

CHEESE & GRAPES

- Three cheeses: dried fruits, nuts, assorted crackers, seasonal grapes
- Add cured meats (+\$7)

FRESH FRUIT PLATTER \$16 (GF)

- Seasonal fruit, assorted melons, berries, and tropical fruits.

Themed Dinner Buffet

ALL THEMED BUFFETS COME WITH ICED TEA, COFFEE, AND WATER
30 GUEST MINIMUM

THE MOUNTAIN COOKOUT \$32

- 6 oz. Hamburgers
- 1/4 lb. All beef hot dogs
- Lettuce, tomato, onion, pickle spears, and buns
- American, cheddar, Swiss cheese
- Mustard, mayo, ketchup, and relish
- Bagged chips
- Chocolate chip cookies OR brownies

CHOOSE TWO

- Campfire beans with peppers, onions, and bacon
 - Red skin potato salad with celery, red onion
 - Garden salad with Romaine, cucumbers, cherry tomatoes, red onion, and shredded carrots. Served with ranch and balsamic vinaigrette
 - Creamy coleslaw
- + GF Buns +\$2

TOUR OF ITALY \$40

- Tossed fruit and berries
 - Traditional Caesar salad and Caprese salad
 - Choose one: meat OR vegetarian lasagna
 - Choose one: link Italian sausage sautéed with onions and peppers OR meatballs with marinara
 - Pasta aglio e olio with chicken
 - Zucchini and squash medley
 - Garlic bread
 - Tiramisu
- + GF Penne +\$2

NORTH CAROLINA BBQ \$40

- Tossed green salad with ranch and balsamic vinaigrette
- Coleslaw
- Potato salad
- BBQ chicken quarters
- BBQ pulled pork
- Macaroni and cheese
- Corn on the cob
- Baked beans
- Southern-style green beans
- Cornbread
- Garlic Texas toast
- Banana pudding

FLATBREAD PIZZA & WINGS \$37

- Tossed green salad with ranch and balsamic vinaigrette
- Carrot and Celery stick tray with Ranch dip
- Assorted flatbread pizzas will include: pepperoni, cheese, and meat lover and veggie lover.
- Assorted mini chocolate chip cookies & brownies
- Six bone-in wings (per person)

Choose Two Sauces: Mild, Hot, Teriyaki, Garlic Parmesan, or BBQ

+Add a dozen wings for \$19 each dozen

+Add sodas for \$3 per person

+Add 10" Gluten Free Cheese Pizza \$16 each

Beverage Packages

LAKE PACKAGE \$49

4-HOUR OPEN BAR

Tito's Vodka, Tanqueray Gin,
Bushmills Irish Whiskey,
Captain Morgan Spiced Rum,
Bacardi Select White Rum,
Dewar's White Label Scotch,
Jim Beam Bourbon, Jose Cuervo Tequila

MIXERS

Cranberry Juice, Pineapple Juice
Grapefruit Juice, Sour Mix, Orange Juice,
Coke, Diet, Ginger Ale, Sprite
Tonic Water, Soda Water

Pick three Domestic Bottled Beers
Pick two Import & Craft Bottled

WINES

Cabernet Sauvignon, Merlot,
Pinot Noir, Chardonnay,
Sauvignon Blanc, Rose, Moscato

CHAMPAGNE \$35

PER BOTTLE

BEER & WINE ONLY \$39

4-HOUR OPEN BAR

DOMESTIC BOTTLED BEERS (CHOOSE THREE)

Bud Light, Budweiser, Coors Light,
Michelob Ultra, Miller Lite, Yuengling

IMPORT & CRAFT BOTTLED BEERS (CHOOSE TWO)

Imports: Corona, Heineken, Guinness,
Stella Artois, and Heineken 0.0

Craft: Fat Tire Amber Ale,
Highland Gaelic Ale, Bold Rock Cider,
Hi-Wire Lo Pitch IPA, Blue Moon,
New Belgium Fruit Smash Hard Seltzers
assorted pack.

WINES

Cabernet Sauvignon, Merlot, Pinot Noir,
Chardonnay, Sauvignon Blanc, Rose, Moscato

CASH BAR

CONSUMPTIONS BY THE DRINK PRICE PER DRINK:

Cocktails \$10
Wine \$8, Imports \$6, Domestic \$5
Prosecco Sparkling \$8, Mimosas \$8
Bottle Sodas \$3, Bottled water \$2

Price per person:

Lemonade, Orange Juice, Coffee, Iced Tea \$3
Hot Chocolate or Hot Cider \$5

RIDGELINE PACKAGE \$59

4-HOUR OPEN BAR

Ketel One Vodka, Bombay Sapphire,
Crown Royal Canadian Whiskey,
Malibu, Bacardi Rum,
Chivas Regal, Jack Daniel's Bourbon,
1800 Reposado Tequila

MIXERS

Cranberry Juice, Pineapple Juice,
Grapefruit Juice, Sour Mix, Orange Juice,
Coke, Diet, Ginger Ale, Sprite
Tonic Water, Soda Water

Pick three Domestic Bottled Beers
Pick two Import & Craft Bottled

WINES

Cabernet Sauvignon, Merlot,
Pinot Noir, Chardonnay,
Sauvignon Blanc, Rose, Moscato

PROSECCO \$45

PER BOTTLE

Bridal Suite & Brunch Package

GETTING READY DISPLAYS

6 GUEST MINIMUM

- Chicken salad with 3oz croissants \$7
- Assorted mini pastries \$4
- Cracker/pretzel and cheese trays \$9
- Assorted New York-style bagels with cream cheese \$8
- Personal quiches \$8
- Breakfast casserole GF \$9
- Fruit trays GF \$7
- Vegetable tray with ranch GF \$7
- Coffee, orange juice, water station \$3

BRUNCH \$40

30 GUEST MINIMUM

- Assorted muffins, rolls, and danish
- Assorted New York-style bagels with cream cheese
- Garden salad with Romaine, cucumbers, cherry tomatoes, red onion, shredded carrots, ranch, and balsamic vinaigrette
- Seasonal vegetables
- Breakfast potatoes tossed with peppers and onions
- Scrambled eggs
- Applewood smoked bacon
- Pork sausage Patties
- Coffee, orange juice, water

CHOOSE ONE DISPLAY

- Sliced herb-roasted turkey breast with honey dijon and cranberry sauce.
- Brown sugar smoked ham with wholegrain mustard
- Pesto chicken with bruschetta
- Sliced fresh fruit—cantaloupe, pineapple, honeydew melon garnished with grapes and berries
- Belgium waffles with macerated berries, syrup, whipped cream, and butter
- Sliced beef tenderloin with au jus (+\$3)
- Salmon lox served with eggs, capers, diced onions, and cream cheese (+\$3)
- **Choose one dessert:** chocolate chip cookies OR brownies

RISE AND SHINE \$24

20 GUEST MINIMUM

- Sliced fresh fruit display
- Applewood smoked bacon
- Pork sausage patties
- Scrambled eggs
- Coffee, orange juice, water

CHOOSE ONE

- Belgium waffles, buttermilk pancakes OR cinnamon French toast
- Breakfast potatoes tossed with peppers, onions, butter, and seasoning OR stone-ground grits
- Southern-style biscuits with creamy pork sausage gravy
- Assorted jams and butter

GRAB & GO BREAKFAST \$7

(NO MINIMUM) CHOOSE ONE

- Hole-in-One with bacon, egg and cheese on an English muffin.
- Breakfast burrito with sausage flour tortilla, egg, cheese, peppers, and onions.

BOXED LUNCH \$18

NO MINIMUM

- Orzo pasta salad, bag chips, chocolate chip cookie, bottled water

CHOOSE ONE

- Turkey and gouda white wrap
- Ham and Swiss white wrap

Late Night Snacks

20 GUEST MINIMUM

PRETZEL BITES \$8

- Soft pretzel bites
- **CHOOSE THREE**
- Whole grain mustard, honey mustard, dijon mustard, beer cheese, cinnamon sugar, whipped honey butter and icing

CHICKEN AND WAFFLE BITES \$9

- Mini waffles and fried chicken bites
- Served with toppings of fruit compotes, honey butter, maple syrup, mikes hot honey

GRILLED CHEESE SHOOTERS \$8

- Creamy tomato basil soup shooters with assorted miniature grilled cheese
- Served with a variety breads and cheeses

Bonfire on the Beach \$500

BONFIRE IS FOR TWO HOURS • UP TO 75 GUESTS

Includes: fire pit, Tiki torches, and speaker to play your favorite music, as well as a s'mores station

ADD A BEER AND WINE BAR (LAKE PACKAGE) TO THE BONFIRE

\$29 for two (2) hours OR \$33 for three (3) hours per person

No glass is allowed on the beach. Plastic cups and canned beer will be served from beach bar. Banquet Food can not be served on the beach with the only exception of the s'mores station.

NACHO BAR \$13

- Fajita chicken OR fajita beef
- Served with queso, tortilla chips and assorted toppings: pico de gallo, shredded cheese, jalapeños, sour cream, green onion, shredded lettuce, street corn, and salsa
- Add guacamole (+\$2)

FLATBREAD PIZZA BITES \$14

- Assorted flatbread pizzas will include: pepperoni, cheese, and meat lover OR veggie lover

COOKIES AND MILK \$5

- Assorted miniature cookies OR donuts resting on top of shot glasses of cold milk.
- Sub almond milk (+\$1)

AFTER PARTIES

- Can be booked from 10pm-12am in the Legends game room or The Gardens Restaurant for a \$1,000 rental fee.
- Serving cash bar of beer and wine only.
- Minimum of 20 guests
- Must order a minimum of two food items.
- Music still must be turned off at 10pm
- The wedding group must show proof of transportation for guests.

Catering Policies & Procedures

PLEASE MAKE EVERYONE IN YOUR PARTY AWARE OF THESE POLICIES

- Venue reservations are accepted on a first-come basis. A non-refundable deposit equivalent to the venue rental fee plus sales tax must be paid to hold the date for your function. Reservations will not be considered firm until a deposit has been received.
- Minimums- A food and beverage minimum applies to all events. This minimum is exclusive of taxes and service charges. Contact the Special Events Coordinator for further details.
- Deposit and final payment are payable by cash, check, or credit card. Rumbling Bald accepts all credit cards, however, the amount processed will have an additional 3% Convenience Fee charge on all credit/debit card payments.
- All checks payable to: Rumbling Bald, 112 Mountains Blvd., Lake Lure, NC 28746
- All functions require 100% payment of the estimated cost at least (30) days prior to the event.
- Guarantees - A final guarantee of attendance at all food and beverage functions must be submitted (30) days prior to the date of your function. This number may be increased but not lowered after this time. If no final guarantee is received, Rumbling Bald will consider the number indicated on the Banquet Event Order to be the correct guaranteed number. On the day of the event, if fewer people than the guaranteed number are present, the guaranteed number for both food and beverage is charged. If more people than the guaranteed number are present, the actual number will be charged. Guests under 21 years of age, children ages 6 to 12, and children 5 and under (if any) should be accounted for in the guarantee as well.
- Labor Charges - One (1) bartender per bar is our standard and the fee for each bartender is \$125. An additional bar set-up fee is \$200. Chef attendant fees are \$125 each where applicable. There is \$125 cake plating when applicable.
- Service Charge and State Tax - All food and beverage functions are subject to a taxable service fee and sales tax (currently 22% and 7% - the service fee is subject to State Sales Tax). Venue Rental is subject to 7% sales tax (subject to change).
- Food and Beverage - All food and beverages must be purchased from Rumbling Bald except wedding cakes. Rumbling Bald staff will not handle or be responsible for cake or any items.
- Rental charges, taxes, service charges, and applicable labor charges are not included in the food or package pricing. Prices are subject to change prior to the signing of the agreement.
- Food and Beverage pricing may change at any time due to market fluctuations.
- Removal of food and beverages from the premises is not permitted. Outside food and beverages cannot be brought in from other sources. If a menu item or ingredient becomes unavailable for reasons beyond our control, Rumbling Bald will give you advanced notice and provide suitable alternative suggestions.
- No outside alcoholic beverages may be brought into venue spaces (including Bridal Suite). Due to NC State Liquor Laws, all food and beverages must be arranged, supplied, serviced, and distributed by Rumbling Bald Resort. Rumbling Bald is responsible for the administration of the sale and service of alcoholic beverages in accordance with NC state liquor laws and cannot serve individuals under the legal drinking age of 21. Rumbling Bald Resort staff reserve the right to monitor alcohol consumption and may deny service to any guest who is deemed intoxicated. In such instances, the management may ask for assistance in the removal of the guests or call a taxicab at the guests' expense.
- Property Damage / Conduct of Guests - The group will be held responsible for any action and/or damage to Rumbling Bald property by any guest and/or employee of your group. You assume responsibility for the conduct of all persons in attendance and for any damage done to the Rumbling Bald premises during your event.
- Music and Entertainment - Music at the Rumbling Bald event venues must stop at 10:00 p.m.
- Time Allowances - All wedding receptions are priced for four hours; the only exceptions are wedding ceremonies that are allotted 1 hour. Any event lasting longer than four hours will incur a \$300 per hour charge for any part of an hour plus additional charges for the bar if applicable.
- The ceremony rehearsal location is not blocked or guaranteed by the VENUE. However, the VENUE will provide an alternative location at the VENUE'S discretion and/or offer available time(s) that ceremony rehearsal may be held if space is not available.
- COORDINATION -Rumbling Bald Banquet Manager will be on-site the day of your wedding and will oversee any services provided exclusively by the Venue. The management of outside vendors is the responsibility of you and your hired coordinator. Rumbling Bald requires GROUP to hire an event planner or day of coordinator to oversee your event.
- Deliveries, Personal Items & Decorations - Rumbling Bald is not responsible for providing decorations, AV equipment, entertainment, supplies, or extra labor unless advance notice is given. Additional fees will apply. Your florist, cake designer, or other vendor may deliver prior to your event after contacting the Special Events Coordinator to ensure access. Rumbling Bald is not responsible for your items brought on-site and each vendor is responsible for clean-up after their work. Items must be brought in on the day of the event and taken down/removed immediately following the event. Decorations may not be attached to walls, floors, windows or ceilings with nails, staples, or any other permeant form. Any decorations must be hung with command hooks or zip ties only. Rumbling Bald ladders may not be used due to liability. All decorations must be removed from the venue(s) and bridal suite after the event unless prior arrangements have been made or additional charges will apply.
 - Cakes or flowers may not be stored in Rumbling Bald coolers.
 - Candles are allowed at the VENUE provided they are enclosed in a votive candle holder.
 - Tapered candles are not allowed unless driplless. You will be responsible for any cost associated with extra cleaning or replacement of linens if damaged by candle wax or burned.
 - No silk petals - loose petals must be real and biodegradable.
 - No glitter, confetti, rice or orbees!
 - Fireworks are strictly prohibited per the Town of Lake Lure ordinance. Wish lanterns are not allowed.
 - Sparklers are acceptable but must be approved by the VENUE.
 - Drones of any kind are strictly prohibited unless operated by a licensed and insured pilot and must be approved by Rumbling Bald.
 - Any guests with special mobility needs will need to be taken to the ceremony site by an appointed wedding guest by car or their golf cart. Rumbling Bald does not provide this service, and Rumbling Bald golf carts and staff are not available for this purpose.
 - Linens come from the linen rental company folded. Linens are not pressed or steamed by RB unless arranged in advance and subject to applicable charges.
 - Linens will be placed on the tables at times indicated under set-up - Venues will be swept and cleaned when staff arrives - not the day before or morning.
 - Rumbling Bald is responsible for providing the contracted products and services at the agreed-upon dates and times. The contract includes an appropriate number of tables, chairs, linen tablecloths and napkins, flatware, china, and glassware (except beach and Pavilion). Additionally, the Rumbling Bald promises clean and comfortable facilities for your guests. Rumbling Bald has at least one supervisor on duty during events. Rumbling Bald is not responsible for failure to complete the contract, or any part thereof, due to accidents or situations beyond its control.