

## Dinner Packages

### PLATED \$74

Select Two Hors d'oeuvres  
 Select One Salad  
 Select Two Plated Proteins  
 Select One Starch  
 Select 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

Select Two Hors d'oeuvres (from pg. 2)  
 Select Four Stations (from pg. 4)  
 Select One Display (from pg. 5)

Add additional Stations for \$13

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

**30 GUEST MINIMUM**

### BUFFET \$54 FAMILY STYLE \$59

Select Two Hors d'oeuvres  
 Select One Salad  
 Select Two Proteins  
 Select One Starch  
 Select One Vegetable

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

**SINGLE PROTEIN \$46  
 TWO PROTEINS \$54  
 THREE PROTEINS \$64**

**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
- Antipasto skewer
- Prosciutto and fig spread roll up
- Pimento cheese on a corn bread crouton
- Chef's seasonal grilled fruit skewer with feta and basil
- Roasted grape and brie phillo cup
- Lavash and Ricotta toast with roast broccoli and a date bacon glaze
- Shrimp cocktail (+\$2)

### WARM

- Florentine stuffed mushroom
- Vegetable spring roll with ponzu dipping sauce
- Meatballs with marinara
- Artichoke beignet with romesco sauce
- Fried ravioli with vodka sauce spoon
- Caramelized onions and goat cheese pastry bites with honey
- Pork belly bao buns with pickled vegetables and gochujang
- Bacon-wrapped scallop with balsamic drizzle (+\$2)
- Mini crab cake with Cajun remoulade (+\$2)
- Mini lamb chop with sweet chili and cilantro glaze (+\$3) (GF)

## SALADS

ADD ADDITIONAL FOR \$5

- Rumbling Bald Salad: mixed lettuce, red onions, dried cranberries, feta cheese crumbles, and spiced pecans with balsamic vinaigrette
- Caesar salad with croutons, parmesan cheese, and traditional dressing
- Garden salad with tomatoes, red onions, cucumbers, shredded carrots, and ranch dressing
- Berry salad with artisan lettuce, spiced pecans, goat cheese with balsamic vinaigrette (+\$3)

## VEGETABLES

ADD ADDITIONAL FOR \$4



- Fresh seasonal vegetable medley
- Steamed green beans with garlic butter
- Brussels sprouts with brown butter vinegar
- Herb roasted cauliflower
- Garlic butter asparagus (+\$2)
- Broccolini tossed in lemon olive oil (+\$2)
- Grilled vegetable skewers (+\$2)

## STARCHES

ADD ADDITIONAL FOR \$4

- Shallot and roasted garlic whipped potatoes (GF)
- Cheese scalloped potatoes
- Mashed maple sweet potato (GF)
- Roasted red skin potatoes (GF)
- Italian pasta salad
- Herb quinoa and couscous blend (GF)
- Four cheese macaroni (+\$3)

## DESSERTS

ADD ADDITIONAL FOR \$8

- Chocolate chip cookies and brownies
- Key lime pie and pecan bars
- Mini cannoli and chocolate covered strawberries
- Chef's mini assorted dessert shooters
- Tiramisu
- Mini cheesecakes

## ICE CREAM SUNDAE BAR \$13

- Vanilla and chocolate ice creams and a **choice of one**: mint 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

### SELECT TWO FOR ALL GUESTS

- 4 oz. Filet mignon with a cabernet demi-glace
- Seared salmon filet with fresh tarragon butter
- Seared chicken breast with a citrus beurre blanc
- 6 oz. Dry-aged ribeye with Bordelaise sauce
- Maryland-style crab cake with a Cajun remoulade sauce (+\$3)
- Seared sea bass with piccata sauce (+\$5)

## BUFFET PROTEINS



- Grilled sliced sirloin with au jus, horseradish cream sauce, and whole grain mustard
- Skirt Steak with Chimichurri
- Traditional Southern Pot Roast
- Chef carved prime rib with au jus, horseradish cream sauce, whole grain mustard (+\$10)



- Italian sausage pasta with arrabbiata sauce, roasted red peppers, and spinach
- Cumin-crusting roast pork loin with apricot jus
- Pork ribeye with whiskey fig vinegar glaze



- Tim's Gumbo
- Pesto-brushed salmon with blistered tomatoes, artichoke hearts, and balsamic reduction.
- Blackened Mahi Mahi with pineapple salsa
- Carolina fried catfish with Cajun remoulade sauce.



- Chicken marsala
- Chicken florentine
- Seared chicken breast with bacon and Vidalia cream sauce
- Chicken parmesan
- Roasted pesto chicken topped with bruschetta
- Sliced herb-roasted turkey breast with cranberry sauce, and honey Dijon



- Pasta primavera
- Stuffed portobello mushroom
- Vegetarian stir-fry
- Buffalo cauliflower

## Stations \$64

SELECT TWO HORS D'OEUVRE FROM PAGE TWO, ONE DISPLAY FROM PAGE FIVE, AND  
SELECT FOUR STATIONS FROM BELOW • ADD ADDITIONAL STATIONS FOR \$13  
30 GUEST MINIMUM

### CARVING STATION

**\$125 CHEF/ATTENDANT FEE IS APPLICABLE**  
**SERVED WITH APPROPRIATE BREAD**  
**SELECT 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, and whole-grain mustard
- Prime rib with au jus, horseradish cream sauce, whole-grain mustard (+\$10)
- GF Bread +\$2

### PASTA STATION

**Select two pastas:** Fusilli, Linguine, Penne, Cellentani, Spaghetti, Gomiti Rigati, Farfalle, Fettuccine, Conchiglie. GF Pasta +\$2

**Select two sauces:** Marinara, Alfredo, Bolognese, Arrabbiata, Pesto Cream, Vodka Sauce, Aglio e Olio, Mushroom Cream.

**Select four toppings:** Zucchini, Squash, Onion, Mushrooms, Broccoli, Sundried Tomatoes, Spinach, Roasted Red Peppers

**Select one cheese:** Parmesan, Pecorino, Buffalo Mozzarella

**Add proteins:** Grilled Chicken +\$7, Grilled Shrimp +\$8



### LOADED POTATO STATION

- Baked Idaho potatoes. Served with toppings: shredded cheddar cheese, sour cream, bacon bits, green onions, and butter. Chili (+\$2)
- Bakes sweet potatoes
- Cinnamon honey butter, candy pecan

### SLIDER STATION

**SELECT TWO**

- Cheeseburger slider
  - Pulled pork with coleslaw and sauces
  - 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*

### FRESH SALAD STATION

- Romaine and baby mix greens with ranch and balsamic vinaigrette dressings
- Toppings (**Select 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

## Stations

SELECT ONE DISPLAY BELOW, ADD AN ADDITIONAL DISPLAY FOR \$13  
30 GUEST MINIMUM

### FRESH CRUDITÉ DISPLAY \$13

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

### HOT DIP DISPLAY \$13

SELECT ONE

- Warm Spinach and Artichoke Dip Display
- Buffalo Chicken Dip
- Chorizo queso Dip
- Hot Crab Dip (\$2)

*Served with toasted pita points, tri-colored corn chips.*

### BISCUIT DISPLAY \$13

- Traditional buttermilk biscuits.

SELECT THREE

- Crisp bacon
- Virginia baked ham
- Sausage patties
- Fried chicken
- Sawmill gravy
- Seasonal jams, honey butter, and honey
- Jalapeño Pimento cheese
- Veggie sausage patty (+\$2)



### FRESH FRUIT PLATTER \$16

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

### CHARCUTERIE BOARD \$16

- Comes with House Trinity cheeses, dried fruits, nuts, honey, seasonal grapes, olives, mustard, and assorted crackers
- **Select two cheeses:** Goat Cheese, Mozzarella, Brie, Parmesan, Gruyere, Prairie Cheddar.
- **Select three meats:** Prosciutto, Salami, Cured Chorizo, Capocollo, Pastrami, Soppressata, Pepperoni.

# Themed Dinner Buffet

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

## LOW COUNTRY BOIL \$40

- Potatoes, corn, shrimp, crawfish, and sausage boiled in a spicy low-country broth. Served with cocktail sauce, remoulade sauce, Texas Pete, melted butter, and lemons
- Garden salad and ranch
- Dirty rice
- Southern cheddar biscuits

## TOUR OF ITALY \$40

- Tossed fruit and berries
- Traditional Caesar salad
- Caprese salad
- Meat lasagna
- Link Italian sausage sautéed with onions and peppers
- Pasta aglio e olio with grilled chicken breast
- Broccolini tossed in lemon olive oil
- Garlic bread
- Tiramisu
- GF Penne +\$2

## 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, meat lover, and veggie lover.
- Assorted mini chocolate chip cookies and brownies
- Six bone-in wings (per person)

**Select 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

## NORTH CAROLINA BBQ \$40

- Lexington-Style Red Slaw
- Potato salad
- Macaroni and cheese
- Corn on the cob
- Baked beans
- Southern-style green beans
- Cornbread
- Garlic Texas toast
- Banana pudding

**Select two:** BBQ chicken quarters, BBQ pulled pork, BBQ pulled chicken, Half rack of Baby Back Ribs (+\$5)

## 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

### SELECT 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

# Beverage Packages

5 HOUR HOSTED OPEN BARS MUST SHOW PROOF OF TRANSPORTATION FOR GUESTS.

*We proudly serve Starbucks® Coffee along with a selection of Coke® products.*

## BEER & WINE ONLY \$39

4-HOUR OPEN BAR \$39  
3-HOUR \$33 • 2-HOUR \$29

### DOMESTIC BEERS (SELECT THREE)

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

### IMPORT & CRAFT BEERS (SELECT TWO)

**Imports:** Corona, Heineken, Guinness,  
Stella Artois

**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. Non-alcoholic Trail Pass IPA  
Sierra Nevada

### WINES

[ yellow tail ]\*

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

### CASH BAR

*Consumptions by the drink*

#### Price per drink:

Cocktails \$12-\$15  
Wine \$8, Imports \$6, Domestic \$5  
Prosecco Sparkling \$8, Mimosas \$8  
Bottle Sodas \$3, Bottled water \$2

#### Price per person:

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

## LAKE PACKAGE \$49

4-HOUR OPEN BAR \$49  
3-HOUR \$42 • 2-HOUR \$39

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 Beers

**Pick two** Import & Craft

### WINES

[ yellow tail ]\*

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

## CHAMPAGNE \$35

PER BOTTLE

## PROSECCO \$45

PER BOTTLE  
(LAMARCA)

## 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 Beers

**Pick two** Import & Craft

### WINES

[ yellow tail ]\*

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

# 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
- An assortment of frittatas with meat, three cheese and veggies \$8
- Bake Breakfast casserole with meat, cheese, eggs and hash browns \$9 (GF)
- Assorted mini quiche bites \$9
- Fruit trays \$7 (GF)
- Vegetable tray with ranch \$7 (GF)
- 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

## SELECT 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) SELECT ONE

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

## BOXED LUNCH \$18

NO MINIMUM

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

## SELECT ONE

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

# Late Night Snacks

20 GUEST MINIMUM

## PRETZEL BITES \$8

- Soft pretzel bites
- **SELECT 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 dripless. 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.