

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 crostinis
- Antipasto skewers
- Prosciutto and fig spread roll-ups
- Pimento cheese on cornbread croutons
- Chef's seasonal grilled fruit skewers with feta and basil
- Roasted grape and brie phillo cups
- Lavash and ricotta toast with roasted broccoli and a date bacon glaze
- Shrimp cocktail (+\$2)

WARM

- Florentine stuffed mushrooms
- Vegetable spring rolls with ponzu dipping sauce
- Meatballs with marinara
- Artichoke beignets 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 scallops with balsamic drizzle (+\$2)
- Mini crab cakes with Cajun remoulade (+\$2)
- Mini lamb chops 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 Caesar dressing
- Garden salad with tomatoes, red onions, cucumbers, shredded carrots, and ranch dressing
- Berry salad with artisan lettuce, spiced pecans, goat cheese, and balsamic vinaigrette (+\$3)

VEGETABLES

ADD ADDITIONAL FOR \$4 GF

- 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 potatoes (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 cannolis and chocolate-covered strawberries
- Chef's mini assorted dessert shooters
- Tiramisu
- Mini cheesecakes

ICE CREAM SUNDAE BAR \$13

- Vanilla and chocolate ice cream, 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, and 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'OEUVRES 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, Onions, Mushrooms, Broccoli, Sundried Tomatoes, Spinach, Roasted Red Peppers

Select one cheese: Parmesan, Pecorino, Buffalo Mozzarella

Add protein: Grilled Chicken +\$7, Grilled Shrimp +\$8



LOADED POTATO STATION

- Baked Idaho potatoes; served with shredded cheddar cheese, sour cream, bacon bits, green onions, and butter. Add chili (+\$2)
- Baked sweet potatoes; served with cinnamon honey butter and candied pecans

SLIDER STATION

SELECT TWO

- Cheeseburger slider
 - Pulled pork with coleslaw and sauces
 - Italian sausage with sautéed peppers and onions
 - Smoked ham with Lusty Monk mustard aioli
 - Fried chicken with pimento cheese and pickle chips
- Served with assorted toppings, condiments, and bread; GF buns +\$2*

FRESH SALAD STATION

- Romaine and baby mix greens with ranch and balsamic vinaigrette dressings
- Toppings (**Select eight**): Tomatoes, cucumbers, 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, cucumbers, carrots, celery, broccoli, and cauliflower

HOT DIP DISPLAY \$13

SELECT ONE

- Spinach and artichoke dip
- Buffalo chicken dip
- Chorizo queso dip
- Hot crab dip (\$2)

Served with toasted pita points and 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 cheese, 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 sausages 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 per dozen
- Add sodas for \$3 per person
- Add a 10" gluten-free cheese pizza for \$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, and 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 and red onion
- Garden salad with Romaine, cucumbers, cherry tomatoes, red onions, 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: Wicked Weed Pernicious IPA, Oskar
Blues Dale's Pale Ale, Highland Gaelic Ale,
Hi-Wire Bed of Nails, French Broad Gateway
Kölsch, Blue Moon, Non-Alcoholic Sierra
Nevada Trail Pass Hazy IPA, Truly Hard
Seltzer Variety Pack, Bold Rock Cider

WINES

Cabernet Sauvignon, Pinot Noir, Red Blend
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
Bottled 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

Cabernet Sauvignon, Pinot Noir, Red Blend
Chardonnay, Sauvignon Blanc,
Pinot Grigio, Moscato

CHAMPAGNE \$35

PER BOTTLE
(CAVA)

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

Cabernet Sauvignon, Pinot Noir, Red
Blend Chardonnay, Sauvignon Blanc,
Pinot Grigio, 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 cheeses, and veggies \$8
- Breakfast casserole with meat, cheese, eggs, and hashbrowns \$9 (GF)
- Assorted mini quiche bites \$9
- Fruit trays \$7 (GF)
- Vegetable tray with ranch \$7 (GF)
- Coffee, orange juice, and water station \$3

BRUNCH \$40

30 GUEST MINIMUM

- Assorted muffins, rolls, and danishes
- Assorted New York-style bagels with cream cheese
- Garden salad with Romaine, cucumbers, cherry tomatoes, red onions, 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, and water

CHOOSE ONE DISPLAY

- Sliced herb-roasted turkey breast with honey dijon and cranberry sauce
- Brown sugar-smoked ham with whole-grain mustard
- Pesto chicken with bruschetta
- Sliced fresh fruit: Cantaloupe, pineapple, honeydew melon, garnished with grapes and berries
- Belgian 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, and water

SELECT ONE

- Belgian 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 of chips, chocolate chip cookie, and 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, and Mike's hot honey

GRILLED CHEESE SHOOTERS \$8

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

Bonfire on the Beach \$500

BONFIRE IS FOR TWO HOURS • UP TO 75 GUESTS

Includes: Fire pit, tiki torches, and a 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 the beach bar. Banquet food cannot be served on the beach, with the 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 onions, 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 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 thirty (30) days before the event.
- Guarantees – A final guarantee of attendance at all food and beverage functions must be submitted thirty (30) days before 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 a \$125 cake plating fee 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 the 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 the Bridal Suite and Groomsman Quarters). Due to NC State Liquor Laws, all food and beverages must be arranged, supplied, serviced, and distributed by Rumbling Bald on Lake Lure. 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 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 taxi 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 Rumbling Bald event venues must stop at 10pm.
- Time Allowances- All wedding receptions are priced for four (4) hours; the only exceptions are wedding ceremonies that are allotted one (1) hour. Any event lasting longer than four (4) 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 the 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 your responsibility, along with 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 before 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 permanent 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, NC 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 folded from the linen rental company. Linens are not pressed or steamed by RB unless arranged in advance and are subject to applicable charges.
- Linens will be placed on the tables at the times indicated under set-up. Venues will be swept and cleaned when staff arrive, not the day before or in the 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, 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.