



Event Contract FAQ

Q. Do we allow outside food?

A. At private events, we do allow outside food, including food brought from home, caterers, food trucks, etc.

Q. What venue staff & related services are included in the fee?

A. We will staff 2-4 employees, depending on the event size. Our staff is not responsible for cleanup (busing tables or serving catered food). Our staff will only pour wine and clean our own in-house glasses. All other cleanup is the responsibility of the guest and/or caterer. Any additional cleaning will incur an additional fee.

Q. Does the gratuity apply to the wine purchase, venue fee, or both?

A. The gratuity is calculated based on the wine purchase total only, separate from the venue fee.

Q. What, if any, additional beverages may we bring into the venue (beer, sodas, sparkling waters, etc.), and how can they be set up & served (self-serve, bar staff, can ice be supplied by the venue)? Is glassware available for non-wine consumption and/or plates for appetizers and dessert, or do we need to bring that in?

- A. Outside alcohol is prohibited.
- B. Non-alcoholic beverages are allowed. Rolling Hills staff will not serve beverages that are not our in-house wine.
- C. Ice will be supplied.
- D. No additional glasses or plates will be provided for outside food and beverages.

Q. If the only "vendor" we have is a food truck, is there any additional cost for cleanup beyond removing any items we've brought in for decoration?

A. No.

Q. Are food trucks required to provide the specified insurance documentation?

A. Yes.

Q. Does a photographer count as a vendor for liability and workers' comp insurance requirements?

A. Yes.

Q. How late can an event go?

A. Events may go on until 9 pm at the latest.

Q. Can the kitchen or behind the bar be used by the guests or vendors?

A. No

Q. How is additional time charged?

A. The event block is for 3 hours. Added time for cleanup or takedown or the extended length of an event will all be charged additionally.