Reser	ving Rooms
	Room reservations must be made using the online reservation system incuTrack.
	Reservations can be requested with a username and password at this site:
	https://rfedc.incutrack.net/mrmlogin.cfm. You can also find a link on our website.
	If the room is available, your reservation will be confirmed within two (2) business days
	via email. SCVBIC reserves the right to refuse any request for any reason.
	All rooms are kept locked when not in use. Normal business hours are $9:00 \text{ am} - 4:30$
	pm. If access to the facility is required outside of normal business hours, a key card must
	be picked up from the front desk on the day prior to your event and returned immediately
	after completion of the event. Lost or unreturned cards will result in a \$25 fee. We do not
	staff the building full-time; you must communicate with SCVBIC when you plan to come
	to pick up the key card.
	Cancellations must be made more than 24 hours before the event starts. Last-minute cancellations will result in a charge of 15% of the room reservation fee.
	cancenations will result in a charge of 1370 of the room reservation ree.
Setup	/ Cleanup / Catering
	Your organization is responsible for making all setup, cleanup, and catering
	arrangements.
	Rooms are set up in standard configuration. Organizations are welcome to change the
	configuration of the rooms, but they MUST be set up in the standard configuration upon
	event completion. Failure to leave the room in the same state in which it was found may
	result in denial of future reservation requests.
	Conference room – Circle shaped table setup, 2 chairs per table
	Training room – Rows of tables seating 46
	If your event will be catered, someone from your organization must be present when the
	caterer arrives. Your caterer should communicate directly with you, not SCVBIC staff.
	You may not store food items in the refrigerator or on the counters after your event has
	ended – anything left over will be thrown out. Please coordinate with your caterer to pick
	up their service items (including any tables, chairs, China, and linens) immediately after the event.
	All trash items must be deposited into a trash receptacle upon event completion.
	Receptacles are available in the Kitchen/Break Area.
	Organizations are allowed 15 minutes for setup and 15 minutes for cleanup and will not
	be charged for this time. If additional time is needed, prior arrangements must be made,
	and you may be subject to additional fees.

	in the rooms for questions about equipme	ndition in which it was found. Your organization e equipment.
Misce	ellaneous	
	SCVBIC is not liable for anything lost or rental equipment left unattended, at any t organization.	stolen from the room. All personal items and ime, are the sole responsibility of your
		e of the rooms, you must indicate this in your
	Payment in full is required by the start tir	or causing damage to any of the furniture,
Selec	ted Space	
C	Conference Room	
Т	raining Room	
C	Other	
	Printed Name	Company Name
	Signature	Date(s)

Food / Catering  Preferred	Options  d Caterer Options – St. Croix Valley Business Innovation Center Members
	Indful Fork Catering □ Who are we?  □ At Mindful Fork, we believe every occasion should be memorable and leave everyone satisfied and joyful. From your weekday corporate catering needs to small or large gatherings with your friends and family, we've got you covered. We take pride in delivering a personalized experience for your event, from highquality service to the freshest ingredients – sourced locally whenever possible. We ensure each dish is visually stunning and delicious for your guests. I have always had a passion for cooking and creating delicious dishes. From a young age, I was fascinated by how simple ingredients could be combined and transformed into something entirely new. Food is a universal experience that connects us all. It's incredible how asking "What's for dinner?" can bring people together.
_	Forkcatering@gmail.com □ (715) 760-5120
with a big d smiles!	nuts was created by Myron Marko, a 16 year old from a small town in Wisconsin ream. Now we travel around the Midwest in our donut mobile sharing sugary a Valley Business Innovation Center
☐ Myron N	
	sholydonuts.net
o S	outh Ridge Ranch  ☐ Who are we?
	☐ Where every slice of bacon tells a story of passion, craftsmanship,
	and a love for exceptional flavors. Our journey began with a simple belief – that bacon should be an experience! Guided by this, we embarked on a mission to craft small batches of bacon that go beyond the ordinary. Join us in celebrating the joy of bacon.  St. Croix Valley Business Innovation Center

	☐ Jake Wagner
	☐ SmokeMasterJake@southridgeranchbacon.com o Barbell Coffee ☐ Who are we?
	□ Founded in 2020, Barbell Coffee Co. is a family-owned specialty coffee roasting company located in Hudson, WI. As a specialty coffee roaster, we use only high-quality, single origin, specialtygraded coffee, which we roast in small batches. From bean selection and the specialty roasting process, to hand-filling, labeling, and sealing every bag, BARBELL COFFEE is handcrafted from start to finish.  □ St. Croix Valley Business Innovation Center □ Ender Göçmen □ info@barbellcoffeeco.com □ (651) 300-9116 □ Other Local Caterer Options in the St. Croix Valley Area o Junior's
	Restaurant
	□ 414 S Main St, River Falls WI 54022 □ (715) 425-6630
3	Jimmy Johns
J	□ 477 Spruce St, River Falls WI 54022 □ (715) 425-9064
0	Smokey Treats Fusion BBQ  ☐ 131 Carmichael Rd, Hudson WI 54016 ☐ (715) 222-1299
0	West Wind Supper Club  ☐ 709 N Main St, River Falls WI 54022 ☐  (715) 425-8100
)	Agave Kitchen
	☐ 501 2 <sup>nd</sup> St, Hudson WI 54016 ☐ (715) 381-0099 o Chipotle
	□ 1021 Pearson Dr, Hudson, WI 54016
	$\Box$ (715) 386-3010