

RED ROCKS

— SOMETHING FOR EVERYONE —

RED 2024
Private
Events
PACKAGE



@redrocksbirkdale



HORS D'OEUVRES

STARTERS

CHARLIE WEND'S QUESO-SPINACH DIP 13
Served with tortilla chips

GINGER BAKER RUST'S CALAMARI 14
Calamari steak lightly breaded and fried, served with house made marinara sauce.

HUDSON STYLES' TUNA NACHOS 16
Ahi tuna, avocado, and scallions over wonton chips with wakame. Finished with sesame seeds and sriracha aioli.

TONY POPE'S BUFFALO SHRIMP 15
Lightly breaded corkscrew shrimp tossed in a house made buffalo sauce and served with a side of bleu cheese dressing.

TY GIBBS' TRUFFLE FRIES 13
French fries tossed in white truffle oil with fresh parmesan and parsley.

RON RON'S SHRIMP 14
Lightly breaded corkscrew shrimp tossed in house made creamy chili garlic sauce.

JOHNNY WELLS' TUNA & AVOCADO* 15
Ahi tuna and avocado tossed with scallions in a sweet sesame soy sauce. Topped with wakame salad and crispy wonton strips.

BILL CLAWSON'S BLEU CHEESE CHIPS 11
House made potato chips topped with bleu cheese crumbles, bleu cheese dressing, and scallions.

PER PIECE

*Please note these are priced per piece with a 20 piece minimum order required

VEGETARIAN

VEGETABLE SPRING ROLLS 3
VEGETABLE STUFFED MUSHROOMS 3
MINI POTATO CAKES 3

CHICKEN

MINI CHICKEN WRAPS 5
CHICKEN SKEWERS 4
Choice of: Fried or grilled, plain or teriyaki
CHICKEN & VEGETABLE KABOBS 5
CHICKEN WINGS 3

SEAFOOD

SHRIMP COCKTAIL 3
COCONUT SHRIMP 3

BEEF

MEATBALLS 3
Choice of: Marinara, BBQ or Swedish
CERTIFIED ANGUS BEEF SLIDERS 4
Additions: Cheese +.50, bacon +.50
STEAK & VEGETABLE KABOBS 12
4 OZ SLICED FILET | HORSERADISH SAUCE 17

Price does not include applicable taxes, gratuities and fees.
Menu selections and pricing subject to change.



FOLLOW US ON
INSTAGRAM



@redrocksbirkdale
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LOCALLY OWNED BY

RON HERBERT & JOHN LOVE

G = Gluten-Free

Items marked with () may be cooked to order. Consuming Raw or undercooked meats, poultry, shellfish, seafood or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

DINNER MENU I

45 PER GUEST

Menu includes soft drinks, iced tea or lemonade.
Price does not include applicable taxes, gratuities and fees.

FIRST COURSE

HOST SELECTS ONE

CAESAR SALAD

Chopped romaine tossed with shredded parmesan, house made croutons, and caesar dressing.

GARDEN SALAD

Mixed greens, tomato, cucumber and shaved carrots with balsamic vinaigrette.

ENTREE

HOST SELECTS THREE (Please note groups over 40 will have 2 entree choices)

4 OZ FILET*

Center cut filet served with garlic smashed potatoes and topped with crispy fried onions.
(All steaks are cooked medium)

CAJUN SALMON*

Blackened salmon filet served with red rice and broccoli. Finished with cajun cream sauce.

LEMON DILL SALMON*

Grilled salmon filet topped with lemon dill butter sauce, served with wild rice and broccoli.

LEMON HERB CHICKEN

Twin chicken medallions dredged in flour and simmered in a lemon herb butter sauce. Served with garlic smashed potatoes and mixed vegetables. *(This item can be made GF)*

CHICKEN PENNE PASTA

Penne pasta with house made marinara sauce, chicken, roma tomatoes, topped with parmesan cheese.
(This item can be made vegetarian)

QUATTRO FORMAGGIO

Penne pasta with chicken, bacon, mushrooms, roma tomatoes, and scallions. Tossed in a four cheese cream sauce.



DESSERT

CHOCOLATE CAKE

Menu selections and pricing subject to change.



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DINNER MENU II

55 PER GUEST

Menu includes soft drinks, iced tea or lemonade.
Price does not include applicable taxes, gratuities and fees.

FIRST COURSE

HOST SELECTS ONE

CAESAR SALAD

Chopped romaine tossed with shredded parmesan, house made croutons, and caesar dressing.

GARDEN SALAD

Mixed greens, tomato, cucumber and shaved carrots with balsamic vinaigrette.

ENTREE

HOST SELECTS THREE (Please note groups over 40 will have 2 entree choices)

TWIN FILET MEDALLIONS* **G**

Twin 4 oz filet medallions served with garlic smashed potatoes and broccoli. *(All steaks are cooked medium)*

FILET & SHRIMP*

4 oz filet with teriyaki-glazed coconut shrimp served with garlic smashed potatoes and broccoli. *(All steaks are cooked medium)*

SESAME TUNA

Sesame seared Ahi tuna steak over wild rice risotto and asparagus. Finished with a ginger teriyaki broth.

LEMON DILL SALMON

Grilled salmon filet topped with lemon dill butter sauce, served with wild rice and broccoli.

LEMON HERB CHICKEN

Twin chicken medallions dredged in flour and simmered in a lemon herb butter sauce. Served with garlic smashed potatoes and mixed vegetables.

QUATTRO FORMAGGIO

Penne pasta with chicken, bacon, mushrooms, roma tomatoes, and scallions. Tossed in a four cheese cream sauce.

SPINACH AND WALNUT RAVIOLI

Spinach and walnut filled ravioli topped with spinach, feta cheese, mushrooms and roma tomatoes tossed in a white wine garlic butter sauce with sliced grilled chicken.



DESSERT

CHOCOLATE CAKE

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DINNER MENU III

65 PER GUEST

Menu includes soft drinks, iced tea or lemonade.
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FIRST COURSE

HOST SELECTS ONE

CAESAR SALAD

Chopped romaine tossed with shredded parmesan, house made croutons, and caesar dressing.

GARDEN SALAD

Mixed greens, tomato, cucumber and shaved carrots with balsamic vinaigrette.

ENTREE

HOST SELECTS THREE (Please note groups over 40 will have 2 entree choices)

7 OZ CENTER CUT FILET* **G**

Center cut filet served with garlic smashed potatoes and broccoli. (All steaks are cooked medium)

FILET & LOBSTER*

4 oz center cut filet, paired with a 5 oz Maine lobster tail. Served with garlic smashed potatoes and broccoli. (All steaks are cooked medium)

SESAME TUNA

Sesame seared Ahi tuna steak over wild rice risotto and asparagus. Finished with a ginger teriyaki broth.

ALMOND MAHI

Pan-seared Mahi, almond encrusted, over wild rice risotto and asparagus. Finished with a Grand Marnier beurre blanc and balsamic reduction.

LEMON HERB CHICKEN

Twin chicken medallions dredged in flour and simmered in a lemon herb butter sauce. Served with garlic smashed potatoes and mixed vegetables.

LOBSTER RAVIOLI

Lobster- filled ravioli tossed in a sherry- lobster cream sauce. Accompanied by pan-seared shrimp and asparagus. Topped with parmesan cheese.

SPINACH AND WALNUT RAVIOLI

Spinach and walnut filled ravioli topped with spinach, feta cheese, mushrooms and roma tomatoes tossed in a white wine garlic butter sauce with sliced grilled chicken.



DESSERT

CHOCOLATE CAKE

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PREMIUM MENU

79 PER GUEST

Menu includes soft drinks, iced tea or lemonade.
Price does not include applicable taxes, gratuities and fees.

FIRST COURSE

HOST SELECTS ONE

CAESAR SALAD

Chopped romaine tossed with shredded parmesan, house made croutons, and caesar dressing.

GARDEN SALAD

Mixed greens, tomato, cucumber and shaved carrots with balsamic vinaigrette.

ENTREE

HOST SELECTS THREE (Please note groups over 40 will have 2 entree choices)

WAGYU*

4 oz "Snake River Farms" Wagyu served with garlic smashed potatoes. Topped with crispy fried onions (*All steaks are cooked medium*)

FILET & LOBSTER*

4 oz center cut filet, paired with a 5 oz Maine lobster tail. Served with garlic smashed potatoes and broccoli. (*All steaks are cooked medium*)

SESAME TUNA

Sesame seared Ahi tuna steak over wild rice risotto and asparagus. Finished with a ginger teriyaki broth.

ALMOND MAHI

Pan-seared Mahi, almond encrusted, over wild rice risotto and asparagus. Finished with a Grand Marnier beurre blanc and balsamic reduction.

CHICKEN SALTIMBOCCA

Twin chicken medallions dredged in flour pan-seared in a prosciutto, garlic, sage, and Madeira wine cream sauce, over angel hair pasta and mixed vegetables.

LOBSTER RAVIOLI

Lobster- filled ravioli tossed in a sherry- lobster cream sauce. Accompanied by pan-seared shrimp and asparagus. Topped with parmesan cheese.

DESSERT

CHOCOLATE CAKE



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RED ROCKS

— SOMETHING FOR EVERYONE —

LUNCH MENU I

25 PER GUEST

Menu includes soft drinks, iced tea or lemonade.
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ENTREE

HOST SELECTS THREE (Please note groups over 40 will have 2 entree choices)

STRAWBERRY SALAD

Grilled chicken served over a bed of baby spinach, candied pecans, caramelized red onions, strawberries, and goat cheese with pomegranate vinaigrette.

GARDEN SALAD **G**

Grilled salmon served over mixed greens, tomato, cucumber and shaved carrots with balsamic vinaigrette.

CHICKEN WRAP

Fried chicken wrapped with shredded lettuce, diced tomatoes, and cheddar cheese served in a tomato basil wrap with French fries.

CHICKEN SANDWICH

Marinated and grilled chicken breast topped with provolone cheese. Served on a brioche bun with lettuce, tomato and a side of French fries..

ANGUS BURGER

Certified Angus beef, served on a brioche bun with lettuce, tomato and onion. Served with a side of French fries.

CHICKEN PENNE PASTA

Penne pasta with house made marinara sauce, chicken, roma tomatoes, topped with parmesan cheese.
(This item can be made vegetarian)



DESSERT

FRESH BAKED CHOCOLATE CHIP COOKIES

ENHANCEMENTS

STARTER SALAD +7
CHOCOLATE CAKE +6

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RED ROCKS

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LUNCH MENU II

32 PER GUEST

Menu includes soft drinks, iced tea or lemonade.
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FIRST COURSE

HOST SELECTS ONE

CAESAR SALAD

Chopped romaine tossed with shredded parmesan, house made croutons, and caesar dressing.

GARDEN SALAD

Mixed greens, tomato, cucumber and shaved carrots with balsamic vinaigrette.

ENTREE

HOST SELECTS THREE (Please note groups over 40 will have 2 entree choices)

4 OZ FILET*

Center cut filet served with garlic smashed potatoes and topped with crispy fried onions.
(All steaks are cooked medium)

PETITE SALMON*

5 oz grilled salmon filet served with garlic smashed potatoes and broccoli.

LEMON HERB CHICKEN

Twin chicken medallions dredged in flour and simmered in a lemon herb butter sauce. Served with garlic smashed potatoes and mixed vegetables. *(This item can be made GF)*

CHICKEN PENNE PASTA

Penne pasta with house made marinara sauce, chicken, roma tomatoes, topped with parmesan cheese.
(This item can be made vegetarian)

CAJUN CHICKEN PASTA

Chicken, spicy Andouille sausage sautéed with creole vegetables, tossed in a cajun cream sauce and topped with parmesan cheese.



ENHANCEMENTS

CHOCOLATE CAKE +6

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BRUNCH MENU

26 PER GUEST

Menu includes soft drinks, iced tea or lemonade.
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ENTREE

HOST SELECTS THREE (Please note groups over 40 will have 2 entree choices)

SHRIMP & GRITS

Jumbo shrimp, Andouille sausage, bell peppers, onions and tomato broth over stone ground grits.

CHICKEN & WAFFLES

Two boneless fried chicken breasts served over a waffle with cinnamon butter and maple syrup. Served with hash browns.

FRENCH TOAST

Cinnamon vanilla French toast topped with house made whipped cream. Served with hash browns.

STRAWBERRY SALAD

Grilled chicken served over a bed of baby spinach, candied pecans, caramelized red onions, strawberries, and goat cheese with pomegranate vinaigrette.

CHICKEN WRAP

Fried chicken wrapped with shredded lettuce, diced tomatoes, and cheddar cheese served in a tomato basil wrap with French fries.

CALIFORNIA BURGER

Certified Angus beef, topped with pepper jack cheese, bacon and sliced avocado. Served on a brioche bun with lettuce, tomato and a side of French fries.

FRIED CHICKEN SALAD

Fried chicken tenders atop a bed of greens with cucumbers, tomatoes, bacon and cheddar cheese with balsamic vinaigrette.

DESSERT

FRESH BAKED CHOCOLATE CHIP COOKIES



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GENERAL INFORMATION

CANCELLATION POLICY

EVENTS HELD IN JANUARY TO NOVEMBER

CANCELLATIONS MADE 7 OR MORE DAYS PRIOR TO AN EVENT ARE SUBJECT TO LOSS OF DEPOSIT.

CANCELLATIONS MADE WITHIN 48-24 HOURS PRIOR TO AN EVENT ARE SUBJECT TO A CANCELLATION FEE EQUAL TO 50% OF THE AGREED UPON FOOD AND BEVERAGE MINIMUM.

CANCELLATIONS MADE WITHIN 24 HOURS OF AN EVENT OR A GROUP THAT FAILS TO SHOW FOR THEIR EVENT ARE SUBJECT TO A CANCELLATION FEE EQUAL TO 100% OF THE FOOD AND BEVERAGE MINIMUM. PLUS GRATUITIES AND BANQUET FEES AS AGREED UPON.

EVENTS HELD IN DECEMBER

CANCELLATIONS MADE 14 OR MORE DAYS PRIOR TO AN EVENT ARE SUBJECT TO LOSS OF DEPOSIT.

CANCELLATIONS MADE WITHIN 2-14 DAYS PRIOR TO AN EVENT ARE SUBJECT TO A CANCELLATION FEE EQUAL TO 50% OF THE AGREED UPON FOOD AND BEVERAGE MINIMUM.

CANCELLATIONS MADE WITHIN 48 HOURS OF AN EVENT OR A GROUP THAT FAILS TO SHOW FOR THEIR EVENT ARE SUBJECT TO A CANCELLATION FEE EQUAL TO 100% OF THE FOOD AND BEVERAGE MINIMUM. PLUS GRATUITIES AND BANQUET FEES AS AGREED UPON.

AV

AUDIO VISUAL CAPABILITIES ARE AVAILABLE IN ALL THREE OF OUR EVENT SPACES. PLEASE REACH OUT TO YOUR EVENT COORDINATOR IF YOU ARE IN NEED OF AUDIO VISUAL.

CHEF REQUESTS

IF YOU OR ANYONE IN YOUR GROUP HAS A FOOD ALLERGY OR SPECIAL REQUESTS PLEASE DO NOT HESITATE TO LET US KNOW WE WOULD BE MORE THAN HAPPY TO MAKE ADJUSTMENTS AND ACCOMMODATIONS.



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