

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.



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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.  
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)

##### 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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# RED ROCKS

— SOMETHING FOR EVERYONE —

## 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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## LUNCH MENU I

25 PER GUEST

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

### 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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## LUNCH MENU II

32 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)*

##### PETITE SALMON\*

5 oz 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)*

##### 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.  
Price does not include applicable taxes, gratuities and fees.

### 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 drizzled with maple syrup.

#### 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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