



Three

REDMOOR  
EVENT HOUSE

WEDDINGS ● ENTERTAINMENT ● EVENTS



## YOUR EVENT INCLUDES ALL THE FOLLOWING

We've included all the event amenities you need and they are included in the room fee. Let us help you plan the perfect event filled with special moments and memories.

### LOCATION FEATURES

- Announcement on marquis
- Full service event staff
- Scratch kitchen
- Tables and chairs for up to 225 guests
- Private room for meeting or dressing
- Spacious designated dance floor
- Dedicated parking
- Dedicated servers for wedding party
- Liability insurance
- Handicap accessible

### DECORATIVE

- Clear glass votive candles
- Black or White table cloths
- Table numbers
- Glass vases ( globes and cylinders)
- Mirror ball
- Floor easels
- Directional sign
- Multiple color choices for cloth napkins

### FOOD & Bev SERVICE

- China
- Flatware
- Glassware
- Coordination of buffet or plated meal
- Food descriptions on buffet
- Cake cutting utensils, cake plating, and service
- Printed beverage menus

### PLANNING

- Up to 5 hours event time/flexible time frame
- Early drop off of decor days before event
- In-person or virtual coordination meetings
- Professional set up of your custom decor
- Day of delivery coordination
- Quarterly food tasting
- Customized floor plan coordination
- Clean up
- Qualified vendor recommendations

### LIGHTING & A/V

- Professional lighting system
- Full sound system
- Four TV screens
- DJ table
- Cordless microphones

### WEDDING CEREMONIES INCLUDE

- 30 minutes of venue time for guests to be seated
- 30 minutes for ceremony
- 45 minutes of rehearsal time (based on room availability)
- Ceremony coordinator for processional



## EVENT INFORMATION

### GENERAL INFORMATION

Main Point of Contact

Name \_\_\_\_\_ Phone \_\_\_\_\_

Email \_\_\_\_\_ Today's Date \_\_\_\_\_

Mailing Address \_\_\_\_\_

Secondary Point of Contact

Name \_\_\_\_\_ Phone \_\_\_\_\_

Email \_\_\_\_\_

### EVENT INFORMATION

Event Type \_\_\_\_\_ Event Date \_\_\_\_\_

Event Start Time \_\_\_\_\_ Event End Time \_\_\_\_\_ (up to 5 hours)

Arrival for Setup Time \_\_\_\_\_ (tables will be set 2 hours before event start time)

Estimated Guest Count \_\_\_\_\_

Website Calendar Listing \_\_\_\_\_

Marquis Announcement \_\_\_\_\_

### MUSIC AND ENTERTAINMENT

List what type of entertainment you will provide \_\_\_\_\_

(The Redmoor will provide our in-house approved sound engineer)

Initial \_\_\_\_\_



## VENUE POLICIES

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### POLICIES

- Ceremony On-Site Fee is \$500.00 for an additional hour of venue time. Rehearsal time is scheduled based on room availability, not to exceed 1 hour.
- 7.8% sales tax (unless tax exempt) and 20% gratuity will be added to all food and alcohol purchases.
- Use of The Redmoor chef for catering is required unless otherwise negotiated. Any food remaining at the end of the event may not leave the premises.
- It is illegal for anyone to bring alcohol into The Redmoor, a licensed establishment. The Redmoor reserves the right to refuse service to anyone who is underage or overly intoxicated. The bar may be set up as a full open bar, a full cash bar, or a partial bar.
- All valuables and personal items must be removed at the end of the event.

### LIABILITY

The party listed above will be held responsible for any damages occurring at The Redmoor during the event at the hands of themselves or their guests. Restricted items include but are not limited to helium balloons, confetti, and glitter. A credit card will be required to be kept on file at the time of final payment to cover excessive cleaning and/or damages during the event.

### MINIMUM SALES

The responsible party agrees to food and beverages sales of at least \$6000.00 for a Saturday event, \$4000.00 for a Friday event, and \$2500.00 for all other days of the week. The Room Fee is \$1650.00 for a Saturday event, \$1150.00 for a Friday event, and \$750.00 for all other days (except holidays).

Initial \_\_\_\_\_



## CONTRACTUAL OBLIGATIONS

### DEPOSIT & CANCELLATION TERMS

A \$1000.00 deposit is required in order to reserve the entire facility for the date requested. The deposit is non-refundable. Accepted methods of payment for the deposit are cash, personal or cashier check payable to The Redmoor, Visa, Mastercard, Discover, and American Express. A 3% convenience charge will be added to all credit card payments.

### PAYMENT SCHEDULE

First the deposit of \$1000.00 is due with the signed contract to reserve the event date. Next Half of the minimum sales requirement (\_\_\_\_\_) is due 6 months prior to the event and is non-refundable. Accepted methods of payment for the deposit are cash, personal or cashier check payable to The Redmoor, Visa, Mastercard, Discover, and American Express. A 3% convenience charge will be added to all credit card payments.

The full balance is due 10 days before the scheduled event. Accepted methods of final payment are cash, cashier check made payable to The Redmoor, Visa, Mastercard, Discover, or American Express. A 3% convenience charge will be added to all credit card payments.

This contract jointly serves as receipt for deposit received. All parties agree on the arrangements and policies as listed above. All parties have read this contract thoroughly and understand its contents completely.

Customer Signature \_\_\_\_\_ Today's Date \_\_\_\_\_

The Redmoor Representative \_\_\_\_\_ Today's Date \_\_\_\_\_

Thank you for choosing The Redmoor Event House to host your special event. We're looking forward to helping you plan an amazing occasion. If you have any questions along the way. Please reach out directly to Mandie or Jennifer, call us at **513-871-6789**.





**REDMOOR**  
EVENT HOUSE

EVENT MENUS

the  
**REDMOOR**  
EVENT HOUSE

PRICED PER PIECE

PASSED APPETIZER MENU

**CAPRESE BAGUETTES** \$2.50  
Fresh mozzarella, pesto, and roma tomato atop a house made baguette

**SHRIMP TOSTADA BITES** \$5.00  
Chipotle marinated shrimp, avocado creme, queso fresco in tortilla cup

**STUFFED MUSHROOMS** \$2.00  
Herb cream cheese and bacon, topped with bread crumbs

**CRAB RANGOONS** \$3.00  
Crab and herb cream cheese wontons, lightly fried

**GRUYERE PUFFS** \$1.00  
Flaky Gruyere cheese bread

**ITALIAN BOUQUETS** \$2.50  
Seasoned and baked prosciutto wrapped asparagus

**CHICKEN SKEWERS** \$4.00  
Hand-breaded chicken breast strips

**GOETTA SAUERKRAUT BALLS** \$4.00  
Hand-breaded with cream cheese and fried

**SCALLOPS** \$6.00  
Wrapped in prosciutto and seared

**STEAK SKEWERS** \$4.00  
Teriyaki marinated, grilled flank steak

**VEGETABLE SPRING ROLLS** \$3.00  
Carrots, cabbage and red onions hand-wrapped in a crispy wonton

**SPINACH ARTICHOKE CUPS** \$2.50  
Spinach artichoke dip topped with breadcrumbs and baked in a phyllo dough cup

**BAKED BRIE** \$2.50  
On house-made baguette slices, topped with roasted apples

**BLT** \$5.00  
Pork belly in Belgian endive with roasted tomato compote

**SMOKED SALMON** \$3.00  
Rosettes, and caper-herb cream cheese on baguettes

**AHI TUNA** \$6.00  
Sliced ahi tuna atop seasoned sticky rice, cucumber, sesame seeds, finished with candied lemon zest

PRICED PER 50 PEOPLE

TRAYED DISPLAYS MENU

**SHRIMP COCKTAIL** \$300  
Served with house-made cocktail sauce

**CHARCUTERIE** \$235  
Olives, sweet teardrop red peppers, artichokes, prosciutto, salami and pepperoni

**CHEESE AND BAGUETTES** \$185  
Three cheeses with house-made sliced baguettes

**ARTISAN CHEESE AND BAGUETTES** \$235  
3 artisan cheeses with house-made baguette slices

**RAW VEGETABLES** \$150  
Carrot sticks, celery, cauliflower, broccoli, and cherry tomatoes with Ranch dipping sauce

**GRILLED VEGETABLES** \$210  
Asparagus, red peppers, red onions, zucchini, and yellow squash

**FRESH FRUIT** \$170  
Cantaloupe, pineapple, strawberries, watermelon and grapes

\*prices are subject to change

## ON-SET BUFFET

Please select from one salad, two entrees and two sides for **\$31.50** per person

### SALADS | Select One

#### HOUSE SALAD

Mixed greens, tomatoes, red onions, and mozzarella (select one: balsamic vinaigrette, garlic parmesan vinaigrette, or Ranch)

#### CAESAR SALAD

Fresh romaine lettuce, house-made Caesar dressing, fresh shaved parmesan-reggiano, and croutons

**\*\*House-made bread and whipped butter provided on each table\*\***

### ENTREES | Select Two

#### CHICKEN MARSALA

Herb-marinated, grilled chicken breast topped with house-made Marsala wine mushroom sauce

#### ROSEMARY CHICKEN

Seasoned, pan-seared, herb-marinated chicken breast topped with white wine rosemary jus

#### ROASTED NEW YORK STRIP

Whole strip loin roasted and served in beef jus

#### ROAST PORK

Whole pork loin slow roasted with hoisin teriyaki glaze

#### ITALIAN LASAGNA

Blend of beef and Italian sausage, seasoned ricotta cheese, parmesan cheese, mozzarella cheese and house-made tomato sauce

#### VEGETARIAN LASAGNA

Roasted vegetables, seasoned ricotta cheese, parmesan cheese, mozzarella cheese and house-made tomato sauce

### SIDES | Select Two

#### ROASTED POTATOES

Tossed with fresh herbs, garlic oil and oven-roasted

#### GARLIC MASHED POTATOES

Whipped with fresh cream, butter and roasted garlic

#### MIXED VEGETABLES

Asparagus, green beans, carrots, red peppers, and onions

#### ROASTED VEGETABLES

Zucchini, yellow squash, red peppers and onions

20% service charge and 7.8% tax added to total. Prices are subject to change. Vegetarian/Vegan options available upon request.



the  
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## PREMIERE BUFFET

Please select from one salad, two sides, and two entrees for **\$38.50** per person

### SALADS | Select One

#### HOUSE

Mixed greens, tomatoes, red onions, and mozzarella with choice of dressing

#### CAESAR

Fresh romaine lettuce, house made Caesar dressing, fresh shaved parmesan-reggiano, croutons

#### GREEK

Mixed greens, pepperoncinis, tomatoes, kalamata olives, cucumbers, onions, oregano, feta cheese

#### GREEN APPLE

Mixed greens, green apple, red onion, feta cheese, apple cider vinaigrette

\*\*House-made bread and whipped butter provided on each table\*\*

### ENTREES | Select Two

#### CHICKEN MARSALA

Grilled chicken breast topped with wine mushroom sauce

#### ROSEMARY CHICKEN

Pan-seared, herb-marinated, topped with white wine rosemary jus

#### CHICKEN CORDON BLEU

Sliced and rolled with prosciutto, breaded, served Gruyere cheese sauce

#### MAHI MAHI

Served with a creamy soya sauce

#### PORK TENDERLOIN

Marinated, grilled, and basted with hoisin teriyaki glaze

#### ROASTED RIBEYE

Slow-roasted, served in beef jus served with horseradish mayonnaise

#### BEEF TENDERLOIN

Whole tenderloin roasted served in beef jus

#### NEW YORK STRIP

Whole strip loin roasted and served in beef jus

### SIDES | Select Two

#### ROASTED POTATOES

Tossed with fresh herbs, garlic oil and oven-roasted

#### GARLIC MASHED POTATOES

Whipped with fresh cream, butter and roasted garlic

#### MIXED VEGETABLES

Asparagus, green beans, carrots, red peppers, and onions

#### ROASTED VEGETABLES

Zucchini, yellow squash, red peppers and onions

#### BRUSSEL SPROUTS

Roasted brussel sprouts, button mushrooms, onion, bacon

#### MACARONI AND CHEESE

Elbow macaroni, sharp cheddar, topped with parmesan bread crumbs

#### RED POTATOES

Our signature seasoned red potatoes, bacon and leeks

#### GRILLED ASPARAGUS

Locally-sourced, signature seasoning and flame grilled

20% service charge and 7.8% tax added to total. Prices are subject to change. Vegetarian/Vegan options available upon request.

# the REDMOOR

EVENT HOUSE

## FEATURED DUETS

Plated and served dinner service with curated selections to please your guests.

### SALADS | Select One

#### HOUSE

Mixed greens, tomatoes, red onions, and mozzarella (choose one: balsamic vinaigrette, raspberry vinaigrette, basil vinaigrette, ginger lemon vinaigrette, garlic parmesan vinaigrette, or Ranch)

#### CAESAR

Fresh romaine lettuce, house made Caesar dressing, fresh shaved parmesan-reggiano, croutons

#### GREEN APPLE

Mixed greens, green apple, red onion, feta cheese and apple cider vinaigrette

\*\*House-made bread and whipped butter provided on each table\*\*

## FILET AND ROAST CHICKEN DUET

**\$39.00** per person

A combination of a 4 oz filet and a 4 oz herb-roasted chicken breast cooked to your desired temperature. We top the filet in our house-made red wine reduction and the chicken in your choice of house-made Marsala mushroom sauce or white wine rosemary jus. We serve the entree with a side of garlic mashed potatoes and a bouquet of fresh roasted vegetables.

## SURF AND TURF DUET

**\$41.00** per person

A combination of a 4 oz filet cooked to your desired temperature, and a 5 oz serving of Mahi Mahi. We top the filet in our house-made red wine reduction and the Mahi Mahi is pan-seared and blackened. We serve the entree with a side of garlic mashed potatoes and a bouquet of fresh roasted vegetables.



20% service charge and 7.8% tax added to total. Prices are subject to change. Vegetarian/Vegan options available upon request.

WEDDINGS

ENTERTAINMENT

EVENTS

## OSCAR DINNER

Please select from one salad, two sides, and two entrees plus one vegetarian option for **\$45.00** per person

### SALADS | Select One

#### MOZZARELLA TOMATO

Mixed greens, fresh tomatoes, fresh mozzarella, red onions, basil vinaigrette

#### CRANBERRY

Mixed greens, red onion, dried cranberries, goat cheese, and pine nuts, balsamic vinaigrette

#### HOUSE SALAD

#### CAESAR SALAD

#### GREEN APPLE

Descriptions for House, Caesar, and Green Apple salads can be found on the Buffet Menu.

**\*\*Basket of house-made bread and whipped butter on each table\*\***

### ENTREES | Select Two

Select two options plus one vegetarian option that guests return to you with their RSVP.

#### SALMON

6 oz fresh, seasoned, pan-seared, dill herb butter

#### SEASONAL FRESH FISH\*

6 oz fresh fish, pan-seared, lemon beurre blanc  
\*market price

#### MAHI MAHI

Pan-seared, creamy soya sauce

#### LAMB SHANK

12 oz shank with red wine demi-glace

#### FILET MIGNON

7 oz filet flame grilled, red wine demi-glace

#### NEW YORK STRIP

10 oz strip flame grilled, red wine demi-glace

#### PORK CHOP

10 oz bone-in chop, basted with hoisin teriyaki marinade

#### ROSEMARY CHICKEN

9 oz airline cut, white wine rosemary jus

#### ASPARAGUS RISOTTO

Creamy mascarpone risotto with roasted asparagus

#### STUFFED PEPPER

Vegetable ragout, roasted red pepper sauce

### SIDES | Select Two

#### ROASTED POTATOES

Tossed with fresh herbs and garlic oil and oven-roasted

#### GARLIC MASHED POTATOES

Whipped with fresh cream, butter and roasted garlic

#### MIXED VEGETABLES

Asparagus, green beans, carrots, red peppers, and onions

#### ROASTED VEGETABLES

Zucchini, yellow squash, red peppers and onions

#### SIGNATURE RED POTATOES

Seasoned chunky red potatoes, bacon and leeks

#### BROCCOLINI

Fresh and seasoned

#### GREEN BEANS

Seasoned fresh green beans

20% service charge and 7.8% tax added to total. Prices are subject to change. Vegetarian/Vegan options available upon request.

## SMALL PLATES

**BUFFALO CHICKEN EGG ROLLS** \$15.00

Stuffed with spicy chicken, pepperoni, black beans and mozzarella, served with a blend of hot sauce and bleu cheese crumbles

**CRAB RANGOONS** \$10.00

Six hand-made crab and herb cream cheese wontons, lightly fried and served with sweet and sour sauce

**CHICKEN WINGS** \$17.00

One pound of wings tossed in your choice of buffalo or BBQ sauce served with celery and your choice of Ranch or bleu cheese

**Additional sauces \$.50**

**SOUTHERN FRIED SHRIMP** \$13.00

Six seasoned and breaded fried shrimp, served with fried banana peppers and sweet garlic sauce

**ROASTED SPINACH ARTICHOKE DIP** \$11.00

Served with house-made, toasted sourdough slices

**WARM PRETZELS AND BEER CHEESE** \$11.00

Served with house-made beer cheese

**STUFFED MUSHROOMS** \$12.00

Seven silver dollar mushrooms stuffed with herb cream cheese and bacon, topped with breadcrumbs

## SALADS

**WEDGE SALAD** \$12.00

Hearts of romaine with tomatoes, spicy candied bacon, scallions, and crumbled bleu cheese with balsamic reduction

**HOUSE SALAD** \$9.00

Spring mixed greens, tomatoes, scallions, celery, and mozzarella with garlic parmesan vinaigrette **Small salad \$6.00**

**SALAD UPGRADES**

Grilled chicken breast \$6.50

Fried shrimp \$8.50

Blackened Mahi Mahi \$9.00

Toasted sourdough slices \$2.00

## DESSERT

**CHOCOLATE CHIP BROWNIE** \$12.00

Warm chocolate chip brownie with vanilla ice cream and chocolate sauce

**SINCE 1938**



In 1938, the Mt. Lookout community welcomed the theatre as it opened its doors featuring films on the silver screen. In 1997, the theatre became a film and dining experience. Today, Mandie and Scott McDonald continue the tradition with local entertainment, unique events, and handmade cuisine.

Since we use only the freshest ingredients possible, all menu items have limited availability. 18% gratuity will be added to parties of 8 or more.

## BURGERS AND SANDWICHES

All sandwiches are served on fresh buns with house-cut fries or a small house salad.

**Substitute any beef burger with a vegetarian Beyond Burger**

**CHEESEBURGER\*** \$16.00

7 oz burger topped with your choice of American, sharp cheddar, provolone, beer cheese, or Boursin cheese with lettuce and tomato

**THE REDMOOR BURGER\*** \$18.00

7 oz burger topped with boursin cheese, spicy candied bacon, lettuce, tomato, and caramelized onion spread

**MUSHROOM PROVOLONE\*** \$17.00

7 oz burger topped with mushrooms, provolone cheese, lettuce, tomato and caramelized onion spread

**GRILLED CHICKEN SANDWICH** \$17.00

Marinated chicken breast topped with lettuce and tomato

**GRILLED FISH SANDWICH** \$19.00

Grilled Mahi Mahi topped with lettuce and tomato with tartar sauce

**THE REDMOOR CHEESESTEAK** \$17.00

Braised beef, caramelized onions, banana peppers, and house-made beer cheese

## PIZZAS

**RED SAUCE PIZZA** \$12.00

Start with fresh, hand-tossed dough topped red sauce and mozzarella cheese baked in our stone oven

**\$1 TOPPINGS**

Red onions	Mushrooms
Garlic cloves	Banana peppers
Kalamata olives	Tomatoes

**\$2 TOPPINGS**

Pepperoni	Bacon
Sausage	Chicken
Goat cheese	Bleu cheese crumbles

**BUFFALO CHICKEN PIZZA** \$17.00

Buffalo chicken, red onion, diced celery, mozzarella, and bleu cheese crumbles

**GREEK PIZZA** \$17.00

Kalamata olives, red onion, tomatoes, garlic cloves, goat cheese, and mozzarella cheese

**SPECIALTY PIZZA** \$17.00

Ask your server about today's selection!



The Kitchen at the Redmoor is our in-house scratch-made culinary team. Our focus on quality ingredients, fresh and locally sourced, provides a delightful menu experience during the show. The Kitchen staff brings years of experience and attention to detail to each plate.

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\*Consuming raw or uncooked meat or fish may pose an increased risk of foodborne illness.

## LATE NIGHT

### SLIDERS

On mini house-made buns

BEEF TENDERLOIN	\$7.00
PORK TENDERLOIN	\$6.00
CHEESEBURGER*	\$5.00
BBQ CHICKEN	\$5.00
PULLED PORK BBQ	\$5.00
ROAST BEEF	\$4.50
VEGETARIAN BEYOND BURGER	\$5.00

## STONE OVEN PIZZAS

10 inch pizzas **\$25.00** each.

ITALIAN	MARGUERITA
GREEK	VEGGIE
BUFFALO CHICKEN	PEPPERONI
BBQ CHICKEN	CHEESE

### SNACKS

BUFFALO CHICKEN EGG ROLLS	\$3.00
FRIED CHICKEN AND WAFFLE BITES	\$3.50
PRETZELS (3) AND BEER CHEESE	\$4.00
HOUSE-MADE CHIPS WITH BBQ SAUCE	\$3.50
GRILLED CHZ AND TOM SOUP SHOOTERS	\$4.00
HOUSE-CUT HERB-PARMESAN FRIES	\$4.00
CRAB RANGOONS (2)	\$5.00
CHEESY BREADSTICKS	\$2.00

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CHEESY BREADSTICKS	\$2.00

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## BAR PACKAGES

### 4 HOUR OPEN BAR

**DOMESTIC BEER AND 7 HOUSE WINES** **\$18.00 PER PERSON**

Bud Light Draft, Bud Light, Miller Lite, Coors Lite, Mich Ultra, Budweiser, Chardonnay, Pinot Grigio, Sauvignon Blanc, Moscato, Cabernet, Merlot, Pinot Noir

**ALL BEER, 7 HOUSE WINES, AND HOUSE LIQUORS** **\$22.00 PER PERSON**

Guinness, 6 local craft beers on tap (rotating) Bud Light Draft, Bud Light, Miller Lite, Coors Lite, Mich Ultra, Budweiser, Chardonnay, Pinot Grigio, Sauvignon Blanc, Moscato, Cabernet, Merlot, Pinot Noir, vodka, gin, rum, tequila, bourbon, scotch

**ALL BEER, 7 HOUSE WINES, AND MID-RANGE LIQUORS** **\$27.00 PER PERSON**

Guinness, 6 local craft beers on tap (rotating) Bud Light Draft, Bud Light, Miller Lite, Coors Lite, Mich Ultra, Budweiser, Chardonnay, Pinot Grigio, Sauvignon Blanc, Moscato, Cabernet, Merlot, Pinot Noir, Absolute, Stoli, Titos, Stoli Vanil, Stoli Rasberri, Stoli Orang, Tangueray, Bacardi, Captain Morgan, Myers Dark Rum, Jose Cuervo Gold, Makers Mark, Jim Beam, Bulleit, Jack Daniels, Dewars, Amaretto, Malibu

**ALL BEER, ALL WINE, AND TOP SHELF LIQUORS** **\$33.00 PER PERSON**

All of the above plus rotating boutique wines, Grey Goose, Ketel One, Bombay Sapphire, Patron Silver, 1800 Silver, Grand Marnier, Woodford Reserve, Knob Creek, Jameson, Johnny Walker Black, Glenlivet, Remi VSOP, Hennessy, Crown Royal, Kailua, Baileys

### CASH BAR AND CONSUMPTION TAB ALSO AVAILABLE

For the 5th hour of an event the bar can be closed, cash bar or a per drink tab.

Wine Service or champagne toast available during dinner upon request / priced per bottle.

No shot service included.

Customized Signature Drink Creation Available.

20% service charge and 7.8% tax added to total. Prices are subject to change.