



PRIVATE EVENTS MENU

HAVE A BLAST WITH US



2100 RIDEOUT ROAD SW

HUNTSVILLE, AL 35808

256-319-3337

redstoneconferencecenter.com

THE PERFECT SPACE FOR YOUR EVENT

The floor plan at Redstone Gateway Conference & Dining Center is very diverse and flexible, catering to groups of many sizes depending of course upon the nature of the function.

Minimums required. Please inquire to discuss the specific per-person minimum required to reserve a private space

Saturn Conference Room

AV Capable w/ Projector

745 sq.ft. • 36'x 21' • 48 people

Von Braun Conference Room

Video Capable - charges apply

475 sqft • 26'x18' • 40 people

Kennedy Conference Room

395 sq.ft. • 24' x 17' • 25 people

Combined Conference Room Space

All 3 Rooms - 1615 sq.ft.

Themed Party Spaces

Fiero Mexican Grill

900 sq.ft. • 65 people

Rocket City Market

875 sq.ft. • 65 people

Rocket City Tavern

1800 sq.ft.

Total Space Available: 5,665 sq.ft.

All day availability in all locations.

Total capacity of Rocket City Tavern and Conference Center (inc. all patios) 200+

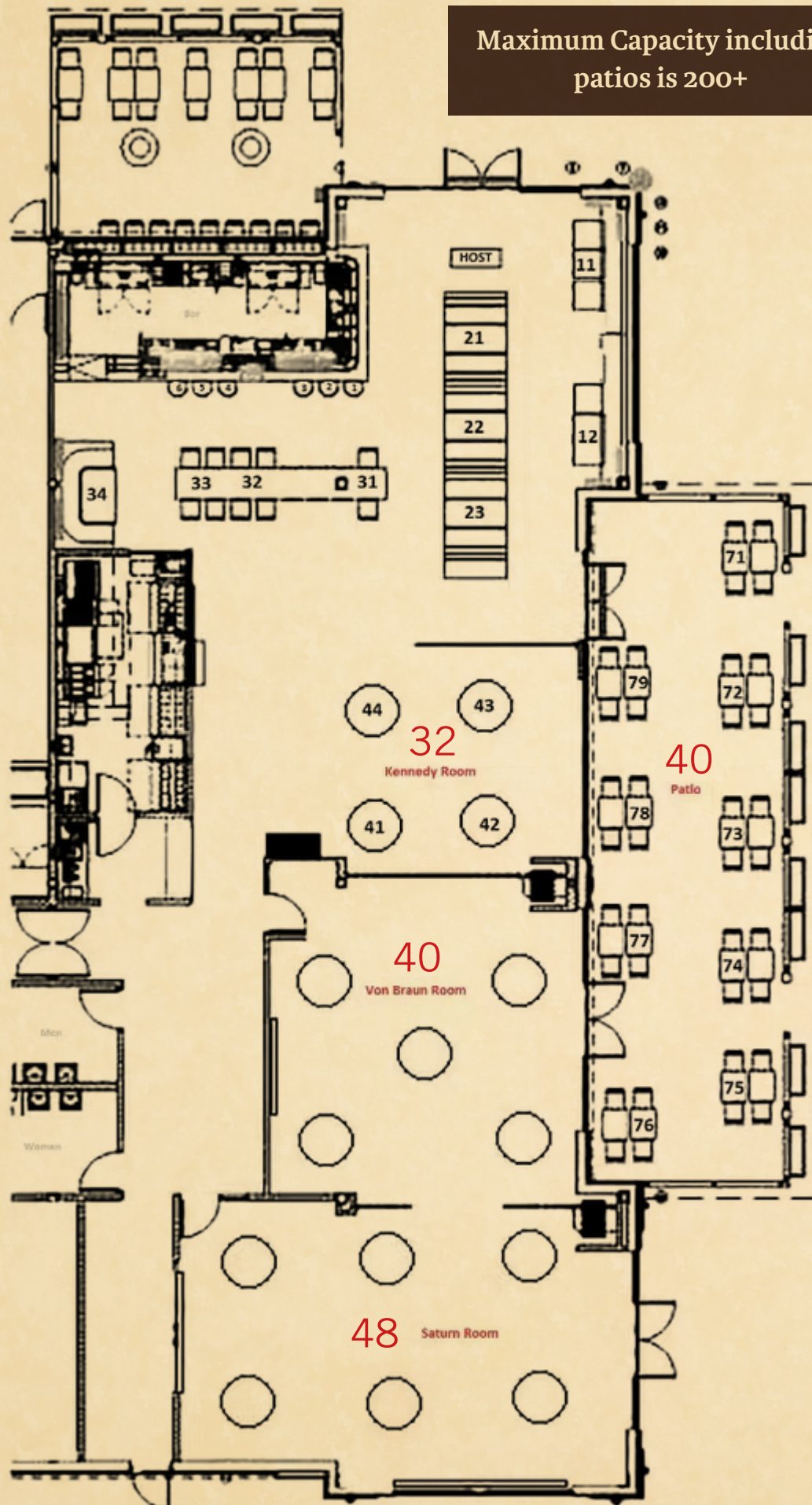
Weekend rentals require a \$3,000 minimum including venue rental fees along with food & beverage.

A/V Rental Fee: \$50 Room Setup Fee: \$50

Prices subject to change without notice.



Maximum Capacity including
patios is 200+



Prices subject to change without notice.



FREE OUTDOOR WEDDING CEREMONY VENUE AVAILABLE

WE'D LOVE TO
HOST YOUR WEDDING!

Booking your wedding with us includes more than just your reception- we even include a covered space for a beautiful lakeside ceremony. Contact us today to discuss your specific needs for your special day!



BREAKFAST

CONTINENTAL BREAKFAST

All Redstone Gateway Continental Breakfasts include chilled orange juice, butter, fruit, preserves, freshly brewed coffee, decaffeinated coffee and a selection of herbal teas.

The Redstone Continental

\$16.95 per person

Seasonal fresh fruit, assorted breakfast pastries, breads & muffins

BUFFET BREAKFAST

All Redstone Gateway buffet breakfasts include a selection of fresh juices, butter & fruit preserves, freshly brewed coffee, decaffeinated coffee, and a selection of herbal teas.

Redstone Gateway Buffet Breakfast

\$18.95 per person

Arrangement of fresh seasonal fruit, baskets of assorted breakfast pastries, scrambled eggs, applewood smoked bacon, sausage, hash browned potatoes

Southern Comfort Buffet Breakfast

\$19.95 per person

Arrangement of fresh seasonal fruit, baskets of assorted breakfast pastries, scrambled eggs, applewood smoked bacon & country ham, biscuits, white cheddar grits.

Prices subject to change without notice.



BEVERAGE PACKAGES

Iced Teas (sweetened and unsweetened), Lemonade and Water

1-3 Hours \$4.50 per person

3+ Hours \$6.50 per person

BREAK TEMPTATIONS

All Redstone Gateway Break Temptations are served for two hours

Vegetable Crudites

\$7.50 per person

Vegetable crudites with hummus dip, roasted red pepper sauce, water & herbal teas

Fiero Favorites

\$9.95 per person

Crisp corn & flour tortilla chips, pico de gallo, guacamole, fire-roasted salsa, assorted soft drinks & water

Chocolate, Chocolate, Chocolate

\$14.95 per person

Freshly baked brownies, chocolate chunk cookies, chocolate chip bundt cake, whipped cream

Prices subject to change without notice.



PLATED ENTREES

Plated entrees with choice of roma tomato basil soup or house salad, served with freshly baked warm focaccia bread.

| | |
|--|--------------------|
| Tuscan Seared Salmon with Rustic Vegetables | \$30.95 per person |
| New Orleans BBQ Shrimp & Grits | \$27.95 per person |
| Petite Tender Steak Frites | \$30.95 per person |
| Tuscan Chicken with Rustic Vegetables | \$26.95 per person |
| Veal Meatloaf with Mashed Potatoes & Shiitake Mushroom Sauce | \$24.95 per person |
| Jambalaya Pasta with Shrimp & Andouille | \$26.95 per person |

DESSERTS

We pride ourselves on our distinctive dessert offerings

| | |
|--|-------------------|
| Mcintosh Apple Cobbler ala Mode | \$8.95 per person |
| Warm Strawberry & Blueberry Cobbler ala Mode | \$8.95 per person |
| Chocolate Chunk Cookie Sundae with Hot Fudge Sauce | \$8.95 per person |
| Cheesecake with Sea Salt Caramel Sauce | \$8.95 per person |
| Double Chocolate Brownie Sundae with Chocolate Sauce | \$8.95 per person |

Prices subject to change without notice.



BUFFETS

Fiero Fire Grilled Buffet

Honey-lime grilled chicken, fire-grilled steak and marinated & carved pork al pastor. Accompanied by warm flour and corn tortillas, salsa bar, guacamole, jack cheese, black beans, Mexican rice, and elote, our signature corn hash.

Upgrade and add Shrimp Fajitas +\$4.95

\$24.95 per person

Rocket City Tavern Combo Buffet

Bistro Club Sandwiches with grilled chicken breast, garlic aioli, green beans, crisp bacon, tomato, avocado on sourdough toast, Choice of Roma Tomato Basil Soup or New England Clam Chowder, Warm Parmesan Crostini, House Salad with julienne vegetables, crisp wontons, ginger sesame vinaigrette

Upgrade to Both Soups +\$2.95

\$21.95 per person

Rocket City Wraps & Sandwich Buffet

Grilled Chicken Caesar Wraps, Asian Chicken Wraps, Grilled Chicken Ciabatta Sandwiches with sun-dried tomato aioli, grilled zucchini & white cheddar cheese, House Salad with sesame ginger vinaigrette, Signature French Fries, kalamata olive aioli dip

\$22.95 per person

Milanese Pasta Buffet

Penne Pasta Bolognese al Forno with roasted red peppers, Cavatappi Chicken Pasta Alfredo, Caesar Salad with croutons and grated parmesan cheese, Freshly Baked Focaccia Bread.

\$26.95 per person

Craft Ale Battered Fish Fry Buffet *Specialty of the House*

Lightly Fried Ale Battered Cod and Jumbo Shrimp, zesty cocktail sauce, mashed potato tartar sauce, malt vinegar, Romaine Salad with chopped tomato, bacon, egg, louie dressing, Signature French Fries

\$24.95 per person

Tuscan Buffet

Grilled Chicken Breast seasoned with garlic, thyme and rosemary, Tuscan Roasted Salmon, rustic seasonal vegetables, roasted fingerling potatoes, House Salad with baby greens, julienne vegetables, crisp wontons, dark cherry balsamic vinaigrette

Add Petite Tender Steak for +\$5 per person

\$34.95 per person

Prices subject to change without notice.



COCKTAIL RECEPTIONS DISPLAYS

All Redstone Reception Displays are priced per person

| | |
|---|----------------|
| Vegetable Crudite | \$4.95 |
| Served with roasted red pepper sauce & hummus dip | |
| Grilled Vegetable Array | \$5.95 |
| Served with sun-dried tomato vinaigrette, fresh basil & balsamic drizzle | |
| Charcuterie Board | \$11.95 |
| Selection of artisanal cheeses, cured Italian meats, fresh seasonal fruit & assorted crackers | |

COCKTAIL HORS D'OEUVRES

Cocktail hors d'oeuvres are priced per person

COLD SELECTIONS

| | |
|--|--------|
| Steamed Jumbo Shrimp with Horseradish Cocktail Sauce | \$5.50 |
| Spicy Deviled Eggs "Diablo Style" | \$3.25 |
| Smoked Salmon Canape with Sriracha Cream Cheese | \$4.25 |
| Bruschetta Crostini with Tomato Basil Salad | \$3.25 |
| Prosciutto Wrapped Melon | \$4.50 |
| Spicy Crabmeat Crostini | \$4.95 |
| Turkey & Avocado Finger Sandwiches | \$3.95 |
| Chocolate Dipped Strawberries | \$3.50 |

HOT SELECTIONS

| | |
|---|--------|
| Chicken Pot Stickers with Sesame Soy Glaze | \$3.95 |
| Coconut Shrimp with Mango Chutney Sauce | \$5.50 |
| Honey Lime Chicken Flautas | \$4.50 |
| Grilled Steak Quesadillas | \$5.50 |
| Crispy Vegetarian Egg Rolls with Sweet Chili Sauce | \$3.95 |
| Spanakopita | \$3.95 |
| Mexican Seasoned Brisket Flautas | \$5.50 |
| Firecracker Shrimp Egg Rolls with Sweet Chile Aioli | \$5.95 |

BEVERAGE PACKAGES

All Redstone Gateway bars offer made-to-order cocktails, house wines, domestic beer, imported beer, soft drinks and bottled water.

Beer, Wine & Cocktails

We have both cash bar and host bar options

| | |
|-----------------------------|------------------------|
| Well Brand Cocktails | \$9.00 - 11.00 |
| Top Shelf Cocktails | \$11.00 - 16.00 |
| Draft Beer | \$9.00 |

Drink tickets can be purchased for draft beer, selections of wine, and well call cocktails.
Premium ticket packages are also available.

Redstone Gateway Conference Center is licensed only to sell and serve liquor on premises, therefore beverages are not permitted to be brought away from the event.
All prices subject to 9% sales tax.

Prices subject to change without notice.



DESSERTS

We pride ourselves on our distinctive dessert offerings

| | |
|---|--------------------------|
| Apple Cobbler | \$8.95 per person |
| Peach Cobbler | \$8.95 per person |
| Mixed Berry Cobbler | \$8.95 per person |
| Cheesecake with Sea Salt Caramel Sauce | \$8.95 per person |
| Chocolate Chunk Cookie Sundae Vanilla Ice Cream, Chocolate Sauce | \$8.95 per person |
| Warm Dark Chocolate Brownie Sundae Vanilla Ice Cream, Chocolate Sauce | \$8.95 per person |

Prices subject to change without notice.



TIERED PRESET MENUS

■ The \$50 Menu

Rocket House Salad

Baby Greens, Crisp Wontons, Julienne Vegetables, Ginger Sesame Dressing

Entrees

Petite Tender Steak

8oz Petite Tender Steak, French Fries, Cilantro Lime Sauce, Kalamata Olive Aioli

Tuscan Roasted Chicken

Rosemary, Garlic & Thyme Roasted Chicken, Rustic Seasonal Vegetables

Penne Pasta Bolognese

Spicy Italian Sausage, Roasted Red Pepper Tomato Cream Sauce, Grated Parmesan

■ The \$75 Menu

Starters

Rocket House Salad

Baby Greens, Crisp Wontons, Julienne Vegetables, Ginger Sesame Dressing

Choice of Soup

Roma Tomato Basil Soup or New England Clam Chowder

Entrees

Petite Tender Steak

12oz Petite Tender Steak , French Fries, Cilantro Lime Sauce, Kalamata Olive Aioli

Tuscan Roasted Salmon

Rosemary, Garlic & Thyme Roasted Chicken, Rustic Seasonal Vegetables

Chicken Saltimbocca

Sautéed Chicken Breast, Prosciutto Ham, Fresh Sage Leaf, Chicken Broth Butter Sauce, Lemon Juice

Dessert

Strawberry & Blueberry Cobbler

Fresh Strawberries & Blueberries with Vanilla Bean baked under an Oatmeal Buttermilk Crumble

Prices subject to change without notice.



HOLIDAY MENU 2026

Minimum of 30 guests are required for Buffet

Season's Celebration

\$33.95 per person

Mixed Berry Salad

baby greens, romaine lettuce, candied pecans, strawberries, raspberries, blueberries, dark cherry balsamic vinaigrette

Focaccia Bread

house baked Italian flat bread with rosemary and olive oil

Seasonal Fresh Fruit

select seasonal fruit, chantilly sauce

Crisp Roast Chicken

parsley, sage, rosemary, thyme, au jus

House Carved Honey Baked Ham

with fresh pineapple

Green Beans Provencal

with roasted garlic and plum tomatoes

Mashed Potatoes

with natural gravy

Holiday Traditions

\$35.95 per person

Chinois Salad

baby greens, romaine lettuce, julienne vegetables, crisp wontons, toasted almonds, ginger sesame dressing

Focaccia Bread

house baked Italian flatbread with rosemary and olive oil

Fresh Carved Whole Roast Turkey

with natural gravy

House Made Stuffing

with parsley, sage, rosemary and thyme

Cranberry Sauce

Green Beans Provencal

with roasted garlic and plum tomatoes

Mashed Potatoes

with natural gravy



New Year's Cheer

\$41.95 per person

Arcadian Harvest Salad

baby greens, dried cherries, crisp wontons, dark cherry balsamic vinaigrette

Focaccia Bread

house baked Italian flatbread with rosemary and olive oil

Tender Beef Brisket

with barbecue sauce and silver dollar rolls

Fresh Carved Whole Roast Turkey

with natural gravy

House Made Stuffing

with parsley, sage, rosemary and thyme

Cranberry Sauce

Potato Gratin with Gruyere Cheese

Idaho potatoes baked with parmesan & gruyere cheeses

Sauteed Carrots with Tarragon

sautéed with butter and honey

Deck the Halls

\$44.95 per person

Caesar Salad

romaine lettuce, croutons, parmesan cheese tossed in house made caesar dressing

Focaccia Bread

house baked Italian flatbread with rosemary and olive oil

Fresh Carved Whole Roast Turkey

with natural gravy

House Made Stuffing

with parsley, sage, rosemary and thyme

Cranberry Sauce

Grilled Petite Tender Steak

red wine demi-glace

Roasted Fingerling Potatoes

with olive oil and parsley

Roasted Tuscan Vegetables

rustic vegetables seasoned with garlic, rosemary and thyme



'Tis The Season

\$48.95 per person

Tavern House Salad

with romaine lettuce, tomato, bacon, egg, tangy louie dressing

Focaccia Bread

house baked Italian flat bread with rosemary and olive oil

Grilled Vegetables

grilled zucchini, red peppers, yellow peppers, scallions with sun-dried tomato vinaigrette

Fresh Carved Whole Roast Turkey

with natural gravy

House Made Stuffing

with parsley, sage, rosemary and thyme

Cranberry Sauce

Tuscan Roasted Salmon

crisp roast salmon seasoned with garlic, rosemary and thyme

Lyonnaise Potatoes

thinly sliced Idaho potatoes, double chicken stock, parmesan cheese, fresh herbs

Roasted Seasonal Squash

maple syrup, cinnamon and butter



CONFERENCE ROOM EQUIPMENT & SERVICES

Business Equipment

- WiFi Capable Printer
- High-Speed Internet Access X Four
- Meeting Rooms: Wired, Wireless

Business Services

- Copy Service
- Fax Service
- Overnight Delivery/Pickup

Audio Visual Equipment

- CD Player
- High Definition LCD Panels
- Microphone & Stand, Clip on Mic
- 130in HD Projection Screen
- 75in & 60in HD Panels
- PA System

Outside Contracted Meeting Services

- AV Support
- Decorator
- Photographer
- Video Conferencing x 3
- DJ Service
- Floral Arrangements

Meeting Accessories

- Laser Pointer
- Flipchart with Markers
- Pads of Paper
- Post-It Pad Flipchart with Markers
- Post-It Pad Flipchart Paper Only



EVENT LOGISTICS

Chef-Crafted Menus

Although the menu is representative of some of what we offer, a very special point of difference at the Redstone Gateway Conference & Dining Center is our flexibility in planning the meal for your special event. If you don't find what you like, our Chef and Director of Catering & Sales will be delighted to work with you to create a menu that is sure to dazzle your guests and make your gathering the talk of the town. We even offer special parties in our state of the art kitchen at our CHEFS' TABLE for parties of up to 30, that are sure to be memorable and talked about long afterwards.

Security

The Redstone Gateway Conference Dining Center is not responsible for any personal items before, during or after an event. Clients are encouraged to secure their belongings.

Facility Fees

Facility fees apply to meeting spaces booked at the Redstone Gateway Conference & Dining Center in compliance with the Sales Contract. The client is required to vacate space at the time specified by the contract. If additional time is required the on-site contact must negotiate the change with their Event Manager.

Associated Services

Audio Visual, Lighting, floral decorations, photography, and music arrangements are available through our Redstone Gateway Conference & Dining Center Sales Department. The Catering Sales Director will be happy to assist you with any special arrangements.

Linen

We offer a variety of quality linens. Should you have a special request, arrangements can be made to rent or purchase additional linens. Cost will be charged to the client for any special linen requirements that fall outside the scope of our customary inventory.

Alcohol

Any event requiring the use of a bar, whether host or cash bar, is subject to a bartender fee. This fee will be included on the sales contract and is paid directly to the bartender for services. All event guests must order any alcoholic beverages from the event staff only for liability purposes. Guests must have proper identification and present upon request. We reserve the right to refuse bar service to anyone appearing to be under the influence.

Service Fees

All events taking place outside normal operating business hours are subject to Bartender and Event Staff service fees in addition to gratuity.