

REDSTONE GATEWAY

CONFERENCE CENTER

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.

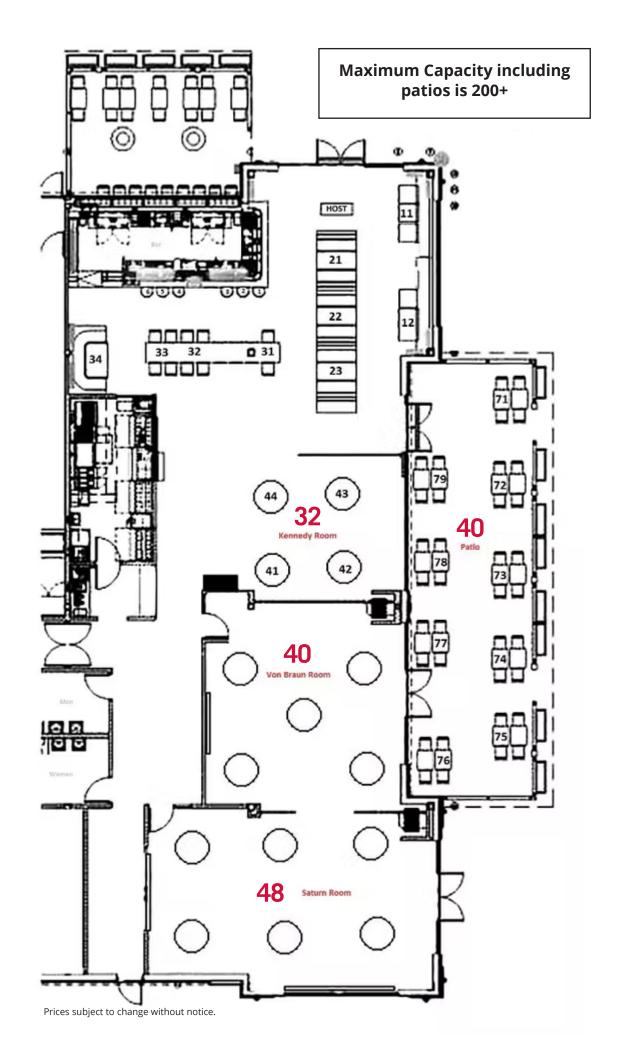
All day availability in all locations.

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

Weekend rentals require a \$3,000 Food and Beverage minimum in addition to the venue rental fee.

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







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!







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

\$15.95 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

\$19.50 per person

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



BEVERAGE PACKAGES

Iced Teas (sweetened and unsweetened), Lemonade and Water

1-3 Hours \$4.25 per person

3+ Hours \$6.50 per person

BREAK TEMPTATIONS

All Redstone Gateway Break Tempations are served for two hours

Vegetable Crudites

\$6.50 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

Energy Blast

\$13.95 per person

Whole fruit, energy & power bars, red bull, assorted soft drinks, water, freshly brewed coffee & decaffeinated coffee, assortment of teas

Chocolate, Chocolate, Chocolate

\$14.95 per person

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



PLATED EVENTS

All Redstone plated dishes are served with a choice of house salad or roma tomato basil soup. For a minimum of 40 guests.

| Roasted Garlic Chicken Breast, Herb Butter, Rustic Vegetables | \$25.95 per person |
|---|---------------------------|
| Tuscan Roast Chicken Breast with Rustic Vegetables | \$25.95 per person |
| Chicken Breast Roasted Grand Ma'Mere, Bacon, Pearl Onions | \$26.95 per person |
| Tuscan Roast Salmon with Rustic Vegetables | \$29.95 per person |
| Grilled Petite Tender Steak, Romesco Sauce & Balsamic Roasted Onions | \$36.95 per person |

DESSERTS

We pride ourselves on our distinctive dessert offerings

| Chocolate Chip Bundt Cake with Whipped Cream | \$7.95 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 |



BUFFETS

Fiero Fire Grilled Buffet

Honey lime-grilled chicken, fire grilled steak, warm flour and corn tortillas, salsa bar, guacamole, Mexican cheeses, vegetarian black beans, brown rice, elote - our signature corn hash

\$23.95 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, Roma Tomato Basil Soup, Warm Parmesan Crostini, House Salad with julienne vegetables, crisp wontons, ginger sesame vinaigrette

\$19.95 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

\$21.95 per person

Milanese Pasta Buffet

Penne Pasta Bolognese with roasted red peppers, Cheese Filled Ravioli with roasted garlic tomato sauce, spinach & mushrooms, Caesar Salad with croutons and grated parmesan cheese, Freshly Baked Garlic Bread

\$26.95 per person

Tavern Ale Battered Fish Fry Buffet

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

\$27.95 per person

Tuscan Buffet \$33.95 per person

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 Substitute 8 oz. Petite Filet Steak, +\$5 per person



COCKTAIL RECEPTIONS DISPLAYS

All Redstone Reception Displays are priced per person

| Vegetable Crudite | \$6.50 |
|--|---------|
| Served with roasted red pepper sauce & hummus dip | |
| Grilled Vegetable Array | \$5.50 |
| Served with sun-dried tomato vinaigrette, fresh basil & balsamic drizzle | |
| Domestic & Imported Cheeses | \$7.95 |
| Selection of artisanal cheeses, fresh seasonal fruit & assorted crackers | |
| Charcuterie Board | \$11.95 |
| Selection of artisanal cheeses, cured Italian meats, fresh seasonal fruit & assorted crack | ers |

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 |
| Szechuan Chicken Lettuce Cups | \$5.50 |
| Bruschetta Crostini with Tomato Basil Salad | \$3.25 |
| Prosciutto Wrapped Melon | \$4.50 |
| Spicy Crabmeat Crostini | \$4.95 |
| Eggplant Caponata Crostini with Whipped Goat Cheese | \$3.95 |
| 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 |



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 \$8.00 - 10.00 **Top Shelf Cocktails** \$10.00 - 15.00 **Bottled Beer** \$6.00 - 7.00 **Draft Beer** \$7.00 - 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.



DESSERTS

We pride ourselves on our distinctive dessert offerings

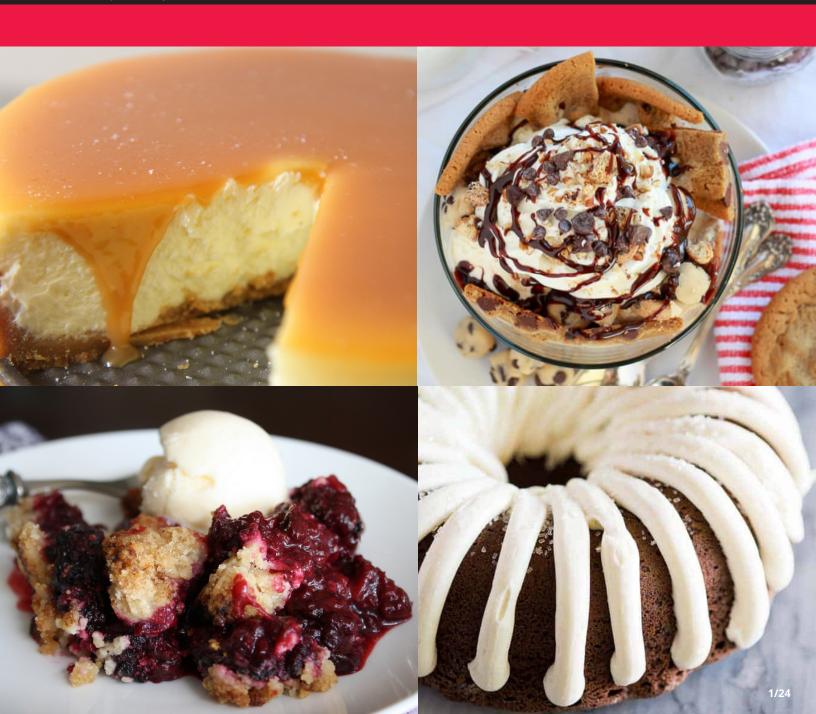
Chocolate Chip Bundt Cake with Whipped Cream
Warm Strawberry & Blueberry Cobbler ala Mode
Chocolate Chunk Cookie Sundae with Hot Fudge Sauce
Cheesecake with Sea Salt Caramel Sauce

\$7.95 per person

\$8.95 per person

\$8.95 per person

\$8.95 per person



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



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

Alcohol

Any event requiring the use 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.

