



PRIVATE DINING

Thank you for choosing Red, the Steakhouse for your private dining experience! Our event coordinators are here to assist you in making your event seamless and stunning. Our Chef's are always able to cater each menu to your specific needs, so please do not hesitate to ask for a custom menu.

Private Dining Guidelines:

- Menu items need to be selected and confirmed (5) business days prior to your event
- A final guest count is due (2) business days prior to your event date
- Private dining groups are on one guest check and will include a 7% sales tax & 2% Resort Tax, and 23% service charge
- The restaurant offers valet parking at an additional cost to the guest
- A deposit will be required to hold the date of your event
- Payment is due in full at the conclusion of your event
- All items on any menu can be substituted (some substitutions will require additional charge)

Private Room	Room Capacity
Glass Enclosed VIP Room	Seats up to (16) Guests
South Private Dining Room	Seats up to (20) Guests
North Private Dining Room	Seats up to (32) Guests
North & South Private Dining Room	Seats up to (55) Guests
Entire Restaurant	Seats up to (280) Guests (more capacity available if needed) **for any guest count larger than (220) additional furniture may be rented**

Red, the Steakhouse
119 Washington Avenue
Miami Beach, FL 33139
Ph: 305.534.3688
www.redthesteakhouse.com
Please contact Rosemary Staltare
rosemary@rscmg.com / 786.683.0045

APPETIZERS

PRICED (2) PER PERSON PER ONE HOUR RECEPTION

HEIRLOOM TOMATO BRUSCHETTA ON TOASTED CROSTINI 3.5

FRIED MOZZARELLA BOCCOCINI W/ PETERS "RED LEAD" 3.5

MINI CAPRESE SKEWER W/ GRAPE TOMATO, BABY MOZZARELLA AND AGED BALSAMIC REDUCTION 4

HOUSE MADE ITALIAN SAUSAGE STUFFED BABY SWEET PEPPERS W/ PECORINO SALSA 4.75

HOUSE MADE MEATBALLS W/ TOMATO & PECORINO ROMANO 4

CRISP CHICKEN DRUMETTES W/ SWEET & TANGY SAUCE 4.75

AHI TUNA POKE, WONTON CHIP AND SCALLIONS 5.75

SAUTÉED GULF SHRIMP W/ LEMON AND GARLIC BUTTER 5

MINI BLT SANDWICHES W/ APPLEWOOD SMOKED BACON & HEIRLOOM TOMATO 6.5

MINI PASTRAMI SLIDERS W/ GRUYERE, AIOLI & SLAW ON BRIOCHE 6.5

HOUSE MADE CONCH FRITTERS W/ REMOULADE 4

TEMPURA SHRIMP W/ HOUSE MADE THAI DIPPING SAUCE 5

BEEF TARTARE CROSTINI, CAPER DIJON VINAIGRETTE, PICKLED SHALLOTS 4.5

MINI TENDERLOIN SANDWICHES W/ HORSERADISH CRÈME FRAICHE, ARUGULA, BRIOCHE 5.25

CHEF'S DAILY CEVICHE SELECTION 8.5

MINI MARYLAND STYLE CRAB CAKES W/ HOUSE RÉMOULADE 6.5

MINI BEEF KABOBS W/ SWEET ONIONS & HERB MARINADE 4.5

FOIE GRAS TORCHON W/ HOUSE MADE BLUEBERRY PRESERVES 9.5

LOLLIPOP BABY LAMB CHOPS W/ ROASTED TOMATO & OLIVE TAPENADE 8.5

LOBSTER POTATO SKINS W/ FRESH MAINE LOBSTER, APPLEWOOD BACON & TARRAGON CRÈME FRAICHE 7.5

PRIME BEEF CANAPÉ OSCAR STYLE W/ FRESH CRAB, ASPARAGUS & BÉARNAISE ON BRIOCHE 8.5

MAINE LOBSTER SANDWICH W/ ARUGULA & TARTAR SAUCE 7.5

STATIONS

IMPORTED ANTIPASTI & CHEESE PLATTER

CHEF'S ARTISANAL CHEESE SELECTIONS
SOPPRESATTA, CALABRIAN SALAMI SELECTIONS & SHAVED PROSCIUTTO
ROASTED PEPPERS, MARINATED OLIVES, TOMATOES & SEASONAL ACCOMPANIMENTS
CROSTINI'S & CRACKERS
\$18 PER PERSON

SEAFOOD TOWER

TOPNECK CLAMS, PEI MUSSELS, WHITE GULF SHRIMP, CALAMARI & OYSTERS
\$29 PER PERSON
ADD ALASKAN KING CRAB & MAINE LOBSTER
\$37 PER PERSON

GOURMET SANDWICH & SLIDER DISPLAY

JUMBO LUMP CRAB CAKES w/ PICKLED VEGETABLES & REMOULADE
ADOBO GRILLED CHICKEN w/ FENNEL SLAW & CHIPOTLE AIOLI
HOUSE MADE ITALIAN SAUSAGE & PEPPERS w/ MARINARA
PHILLY STYLE CHEESE STEAK
MINI TENDERLOIN SANDWICHES w/ FRESH ARUGULA & HORSERADISH CRÈME FRAICHE
SHRIMP PO' BOY w/ CRISPY SHRIMP, REMOULADE & FENNEL SLAW
2 SELECTIONS \$20 PER PERSON
3 SELECTIONS \$23 PER PERSON
4 SELECTIONS \$26 PER PERSON

OTHER WORDLY SELECTIONS

ROASTED WHOLE LOBE OF FOIE GRAS FLAMBÉ—*SERVED TABLESIDE*
HUDSON VALLEY FOIE GRAS TORCHON w/ PEAR GRAPPA CAKE & PEAR BUTTER

CAVIAR

BELUGA OR OSSETRA CAVIAR
BELLINI & TRADITIONAL ACCOMPANIMENTS
ADD ICED VODKA OR CHAMPAGNE
MARKET PRICE

DESSERT TABLE

FRESH-N-HOT DOUGHNUT HOLES & KEY LIME PIE & CHEESECAKE SHOOTERS
MINI CUPCAKES—RED VELVET w/ CREAM CHEESE FROSTING & VANILLA w/ VANILLA BUTTERCREAM
CHOCOLATE DRIPPED STRAWBERRIES
ASSORTED BISCOTTI & COOKIES
\$15 PER PERSON
ADD CHOCOLATE FOUNTAIN w/ FRESH CUT FRUIT & ASSORTED BISCOTTI \$4 PER PERSON

DINNER MENU OPTIONS

DINNER MENU ONE

\$69 PER PERSON

SALAD

RED "HOUSE" SALAD

BABY GREENS, WESTFIELD FARMS GOAT CHEESE, CANDIED WALNUTS & RED RASPBERRY VINAIGRETTE

ENTRÉE

CHOICE OF:

CERTIFIED ANGUS BEEF® FILET MIGNON

ROASTED ASHLEY FARMS CHICKEN BREAST

NATURAL ATLANTIC SALMON WITH BASIL PESTO

SIDES

FAMILY STYLE:

WHIPPED POTATOES & SAUTÉED BROCCOLI WITH GARLIC

DESSERT

FAMILY STYLE:

CHEF'S SELECTION OF HOUSE MADE DESSERT

DINNER MENU TWO

\$85 PER PERSON

APPETIZER FOR THE TABLE

MUSSELS FRA DIAVLO

P.E.I MUSSELS, CHILIES, TOMATO & GARLIC

SALAD

RED "HOUSE" SALAD

BABY GREENS, WESTFIELD FARMS GOAT CHEESE, CANDIED WALNUTS & RED RASPBERRY VINAIGRETTE

ENTRÉE

CHOICE OF:

CERTIFIED ANGUS BEEF® FILET MIGNON

ROASTED ASHLEY FARMS CHICKEN BREAST

NATURAL ATLANTIC SALMON WITH BASIL PESTO

SIDES

FAMILY STYLE:

WHIPPED POTATOES & SAUTÉED BROCCOLI WITH GARLIC

DESSERT

FAMILY STYLE:

CHEF'S SELECTION OF HOUSE MADE DESSERT

DINNER MENU THREE

\$97 PER PERSON

APPETIZERS FOR THE TABLE

LEMON GARLIC SHRIMP

WHITE GULF SHRIMP, CRUSHED GARLIC, SLICED LEMON, WHITE WINE & TOASTED CROSTINI

BRAD'S STUFFED HOT PEPPERS

HOUSE MADE SAUSAGE & "RED LEAD"

SALAD

CHOICE OF:

RED "HOUSE" SALAD

BABY GREENS, WESTFIELD FARMS GOAT CHEESE, CANDIED WALNUTS & RED RASPBERRY VINAIGRETTE

CLASSIC CAESAR SALAD

CRISP ROMAINE, PARMESAN & HERBED CROUTONS

ENTRÉE

CHOICE OF:

8 OZ. CERTIFIED ANGUS BEEF® FILET MIGNON

16 OZ. CERTIFIED ANGUS BEEF® RIBEYE

ROASTED DOUBLE ASHLEY FARMS CHICKEN BREAST

NATURAL ATLANTIC SALMON w/ BASIL PESTO

SIDES

FAMILY STYLE:

WHIPPED POTATOES, SAUTÉED BROCCOLI

SEARED MUSHROOMS & ONIONS

DESSERT

CHOICE OF:

KEY LIME PIE

TOASTED MERINGUE & BLACKBERRY COMPOTE

VANILLA PANNA COTTA

RASPBERRY SAUCE & FRESH BERRIES

DINNER MENU FOUR

\$109 PER PERSON

ANTIPASTI PLATTER UPON ARRIVAL

CHEF'S SELECTION OF DOMESTIC & IMPORTED CHEESES & MEATS
SEASONAL ACCOMPANIMENTS

APPETIZERS FOR THE TABLE

LEMON GARLIC SHRIMP

WHITE GULF SHRIMP, CRUSHED GARLIC, SLICED LEMON, WHITE WINE & TOASTED CROSTINI

CHEF TARTARE DUO

SUSHI GRADE TUNA POKE W/ PINEAPPLE, CUCUMBER, SESAME & WAKAME
CERTIFIED ANGUS BEEF[®] BRAND PRIME HAND CUT BEEF TENDERLOIN, SHALLOTS, CAPERS & CROSTINI

BRAD'S STUFFED HOT PEPPERS

HOUSE MADE SAUSAGE & "RED LEAD"

SALAD

CHOICE OF:

RED "HOUSE" SALAD

BABY GREENS, WESTFIELD FARMS GOAT CHEESE, CANDIED WALNUTS & RED RASPBERRY VINAIGRETTE

CLASSIC CAESAR SALAD

CRISP ROMAINE, PARMESAN & HERBED CROUTONS

WEDGE OF ICEBERG

CRISP PANCETTA, CRUMBLLED BLEU, RED ONION, TOMATOES, CROUTONS & PEPPERED RANCH DRESSING

ENTRÉE

CHOICE OF:

8 OZ CERTIFIED ANGUS BEEF[®] BRAND FILET MIGNON WITH 4 OZ. MAINE LOBSTER TAIL

16 OZ CERTIFIED ANGUS BEEF[®] BRAND RIBEYE WITH 4 OZ. MAINE LOBSTER TAIL

ROASTED DOUBLE ASHLEY FARMS CHICKEN BREAST

NATURAL ATLANTIC SALMON WITH BASIL PESTO

TUNA "FILET MIGNON" WITH RED PEPPER ROUILLE

SIDES

CHOOSE (3) SIDES TO BE SERVED FAMILY STYLE

POTATOES AU GRATIN/ SAUTÉED ASPARAGUS / SWEET ONIONS / PARSLEY & GARLIC FRITES

SAUTÉED MUSHROOMS & ONIONS / WHIPPED POTATOES

DESSERT

CHOICE OF:

TRIPLE CHOCOLATE CAKE

CHANTILLY CREAM & FRESH BERRIES

NEW YORK STYLE CHEESECAKE

DARK CHERRY COMPOTE

DINNER MENU FIVE

\$149 Per Person

SEAFOOD TOWER

ALASKAN KING CRAB, SHRIMP COCKTAIL
OYSTERS, CLAMS & MUSSELS ON THE HALF SHELL,
MAINE LOBSTER
COCKTAIL, MIGNONETTE & MUSTARD SAUCES

APPETIZER FOR THE TABLE

CHARCUTERIE PLATE

BRESOLA, LAMB PROSCIUTTO, WILD BOAR SAUSAGE, DUCK PROSCIUTTO & IBERICO HAM
CORNICHONS, GIARDINIERA,
WHOLE GRAIN MUSTARD AND FRESH BRIOCHE

SALAD

CHOICE OF:

RED "HOUSE" SALAD

BABY GREENS, WESTFIELD FARMS GOAT CHEESE, CANDIED WALNUTS & RED RASPBERRY VINAIGRETTE

CLASSIC CAESAR SALAD

CRISP ROMAINE, PARMESAN, HERBED CROUTONS & CAESAR SALAD

TOMATO & MOZZARELLA

HEIRLOOM TOMATOES, MOZZARELLA, AGED BALSAMIC & EXTRA VIRGIN OLIVE OIL

ENTRÉE

CHOICE OF:

8 OZ CERTIFIED ANGUS BEEF[®] BRAND FILET MIGNON w/ 4 OZ LOBSTER TAIL

14 OZ CERTIFIED ANGUS BEEF[®] BRAND NY STRIP w/ 4 OZ LOBSTER TAIL

ROASTED DOUBLE ASHLEY FARMS CHICKEN BREAST w/ 4 OZ LOBSTER TAIL

NATURAL ATLANTIC SALMON w/ BASIL PESTO

TUNA "FILET MIGNON" w/ RED PEPPER ROUILLE

SIDES

CHOOSE (3) SIDES TO BE SERVED FAMILY STYLE

TRUFFLED MACARONI & CHEESE / SAUTÉED ASPARAGUS / SWEET ONIONS / PARSLEY & GARLIC FRITES
SAUTÉED MUSHROOMS & ONIONS / WHIPPED POTATOES / GREEN BEANS WITH PANCETTA & PINE NUTS
FLORIDA CREAMED CORN WITH CORNBREAD TOPPING / BRUSSEL SPROUTS WITH PANCETTA

DESSERT

CHOICE OF:

NEW YORK STYLE CHEESECAKE

DARK CHERRY COMPOTE

KEY LIME PIE

TOASTED MERINGUE & BLACKBERRY COMPOTE

RED VELVET CAKE

CREAM CHEESE MOUSSE, FRESH BERRIES & CHOCOLATE SAUCE

LUNCH MENU OPTIONS

LUNCH MENU ONE

\$36 Per Person

SALAD

RED "HOUSE" SALAD

BABY GREENS, WESTFIELD FARMS GOAT CHEESE, CANDIED WALNUTS & RED RASPBERRY VINAIGRETTE

ENTRÉE

CHOICE OF:

CERTIFIED ANGUS BEEF[®] BRAND FILET MIGNON

ROASTED ASHLEY FARMS CHICKEN BREAST

VEGETABLE PASTA W/ "RED LEAD"

SIDES

FAMILY STYLE:

WHIPPED POTATOES

ROASTED BROCCOLI W/ GARLIC

DESSERT

CHEF SELECTION OF HOUSE MADE DESSERTS

LUNCH MENU TWO

\$46 Per Person

SALAD

CHOICE OF:

RED "HOUSE" SALAD

BABY GREENS, WESTFIELD FARMS GOAT CHEESE, CANDIED WALNUTS & RED RASPBERRY VINAIGRETTE

CLASSIC CAESAR SALAD

ROMAINE, GARLIC CROUSTADE & HOUSEMADE DRESSING

ENTRÉE

CHOICE OF:

CERTIFIED ANGUS BEEF[®] BRAND FILET MIGNON

ROASTED ASHLEY FARMS CHICKEN BREAST

VEGETABLE PASTA W/ "RED LEAD"

NATURAL ATLANTIC SALMON W/ BASIL PESTO

SIDES

FAMILY STYLE:

WHIPPED POTATOES

SAUTÉED MUSHROOMS & ONIONS

DESSERT

CHEF SELECTION OF HOUSE MADE DESSERTS

LUNCH MENU THREE

\$64 Per Person

APPETIZERS FOR THE TABLE

LEMON GARLIC SHRIMP

WHITE GULF SHRIMP, CRUSHED GARLIC, SLICED LEMON, WHITE WINE & TOASTED CROSTINI

BRAD'S STUFFED HOT PEPPERS

HOUSE MADE ITALIAN SAUSAGE & RED SAUCE

SALAD

CHOICE OF:

RED "HOUSE" SALAD

BABY GREENS, WESTFIELD FARMS GOAT CHEESE, CANDIED WALNUTS & RED RASPBERRY VINAIGRETTE

CLASSIC CAESAR SALAD

ROMAINE, GARLIC CROUSTADE & HOUSE MADE DRESSING

ENTRÉE

CHOICE OF:

CERTIFIED ANGUS BEEF[®] BRAND FILET MIGNON

ROASTED ASHLEY FARMS CHICKEN BREAST

NATURAL ATLANTIC SALMON WITH BASIL PESTO

VEGETABLE PASTA WITH "RED LEAD"

SIDES

FAMILY STYLE:

WHIPPED POTATOES

SAUTÉED MUSHROOMS & ONIONS

SAUTÉED ASPARAGUS WITH BÉARNAISE

DESSERT

CHOICE OF:

NEW YORK STYLE CHEESECAKE

DARK CHERRY COMPOTE

KEY LIME PIE

TOASTED MERINGUE & BLACKBERRY COMPOTE

FAMILY STYLE MENU OPTIONS

FAMILY STYLE MENU ONE

\$68 Per Person

SALAD

RED "HOUSE" SALAD

BABY GREENS, WESTFIELD FARMS GOAT CHEESE, CANDIED WALNUTS & RED RASPBERRY VINAIGRETTE

ENTRÉE

CERTIFIED ANGUS BEEF® BRAND PRIME TENDERLOIN
ROASTED DOUBLE ASHLEY FARMS CHICKEN BREAST

SIDES FOR THE TABLE

WHIPPED POTATOES & SAUTÉED BROCCOLI

DESSERT

CHEF'S SELECTION OF HOUSE MADE DESSERT

FAMILY STYLE MENU TWO

\$77 Per Person

APPETIZERS FOR THE TABLE

BABY STUFFED SWEET PEPPERS

HOUSE MADE ITALIAN SAUSAGE & "RED LEAD"

SALAD

RED "HOUSE" SALAD

BABY GREENS, WESTFIELD FARMS GOAT CHEESE, CANDIED WALNUTS & RED

RASPBERRY VINAIGRETTE

CLASSIC CAESAR SALAD

CRISP ROMAINE, PARMESAN & HERBED CROUTONS

ENTRÉE

8 OZ CERTIFIED ANGUS BEEF® BRAND FILET MIGNON

PASTA PRIMAVERA W/ SEASONAL VEGETABLES

NATURAL ATLANTIC SALMON W/ BASIL PESTO

SIDES FOR THE TABLE

WHIPPED POTATOES

SAUTÉED ASPARAGUS

SEARED MUSHROOMS & ONIONS

DESSERT

CHEF'S SELECTION OF HOUSE MADE DESSERT

FAMILY STYLE MENU THREE

\$84 Per Person

APPETIZERS FOR THE TABLE

LEMON GARLIC SHRIMP

WHITE GULF SHRIMP, CRUSHED GARLIC, SLICED LEMON, WHITE WINE & TOASTED CROSTINI

ANTIPASTI

CHEF SELECTION OF DOMESTIC & IMPORTED MEATS & CHEESES
SEASONAL ACCOMPANIMENTS

SALAD

WEDGE OF ICEBERG

CRISP PANCETTA, CRUMBLÉ BLEU, RED ONION, TOMATOES, CROUTONS
PEPPERED RANCH DRESSING

CLASSIC CAESAR SALAD

CRISP ROMAINE, PARMESAN & HERBED CROUTONS

ENTRÉE

CERTIFIED ANGUS BEEF® BRAND FILET MIGNON

ROASTED DOUBLE ASHLEY FARMS CHICKEN BREAST

NATURAL ATLANTIC SALMON W/ BASIL PESTO

SIDES FOR THE TABLE

FOUR CHEESE MAC & CHEESE

SAUTÉED ASPARAGUS

SEARED MUSHROOMS & ONIONS

DESSERT

CHEF'S SELECTION OF HOUSE MADE DESSERT

FAMILY STYLE MENU FOUR

\$104 PER PERSON

IMPORTED ANTIPASTI & CHEESE STATION

CHEF'S IMPORTED CHEESE SELECTIONS

SOPPRESATTA, CALABRIAN SALAMI SELECTIONS & SHAVED PROSCIUTTO

ROASTED PEPPERS, MARINATED OLIVES, TOMATOES & SEASONAL ACCOMPANIMENTS

CROSTINI'S & CRACKERS

APPETIZERS FOR THE TABLE

LEMON GARLIC SHRIMP

WHITE GULF SHRIMP, CRUSHED GARLIC, SLICED LEMON, WHITE WINE

& TOASTED CROSTINI

BRAD'S STUFFED HOT PEPPERS

HOUSE MADE ITALIAN SAUSAGE & "RED LEAD"

SALAD

RED "HOUSE" SALAD

BABY GREENS, WESTFIELD FARMS GOAT CHEESE, CANDIED WALNUTS

& RED RASPBERRY VINAIGRETTE

WEDGE OF ICEBERG

CRISP PANCETTA, CRUMBLED BLEU, RED ONION, TOMATOES, CROUTONS

& PEPPERED RANCH DRESSING

ENTRÉE

CERTIFIED ANGUS BEEF® BRAND FILET MIGNON

CERTIFIED ANGUS BEEF® BRAND STRIP STEAK

AGLIO CHARRED SHRIMP PASTA

NATURAL ATLANTIC SALMON WITH BASIL PESTO

SIDES FOR THE TABLE

TRUFFLED FOUR CHEESE MACARONI & CHEESE

POTATOES AU GRATIN

SAUTÉED ASPARAGUS

SEARED MUSHROOMS

DESSERT

CHEF'S SELECTION OF HOUSE MADE DESSERT

FAMILY STYLE MENU FIVE

\$148 PER PERSON

DISPLAY TABLE

STONE CRAB CLAW (SEASONAL) & SHRIMP COCKTAIL

OYSTERS & MUSSELS ON THE HALF SHELL

SOPPRESATTA, CALABRIAN SALAMI SELECTIONS & SHAVED PROSCIUTTO

ROASTED PEPPERS, MARINATED OLIVES, TOMATOES &

SEASONAL ACCOMPANIMENTS

CROSTINI'S & CRACKERS

APPETIZERS FOR THE TABLE

MARYLAND CRAB CAKES

FRESH ALASKAN KING CRAB & REMOULADE

BRAD'S STUFFED HOT PEPPERS

HOUSE MADE ITALIAN SAUSAGE & "RED LEAD"

SALAD

RED "HOUSE" SALAD

BABY GREENS, WESTFIELD FARMS GOAT CHEESE, CANDIED WALNUTS

& RED RASPBERRY VINAIGRETTE

TOMATO & MOZZARELLA SALAD

HEIRLOOM TOMATOES, MOZZARELLA, AGED BALSAMIC

& EXTRA VIRGIN OLIVE OIL

ENTRÉE

CERTIFIED ANGUS BEEF® BRAND RIBEYE

CERTIFIED ANGUS BEEF® BRAND STRIP STEAK

ROASTED DOUBLE ASHLEY FARMS CHICKEN

NATURAL ATLANTIC SALMON WITH BASIL PESTO

MAINE LOBSTER TAILS WITH DRAWN BUTTER

SIDES FOR THE TABLE

SWEET LOBSTER CREAMED CORN

SEARED MUSHROOMS & SWEET ONIONS

GREEN BEANS WITH PANCETTA & PINE NUTS

WHIPPED POTATOES

DESSERT

FRESH-N-HOT DOUGHNUT HOLES

KEY LIME PIE & CHEESECAKE SHOOTERS

MINI CUPCAKES—RED VELVET WITH CREAM CHEESE FROSTING

VANILLA WITH VANILLA BUTTERCREAM

CHOCOLATE DRIPPED STRAWBERRIES

ASSORTED BISCOTTI & COOKIES

OPEN BAR PACKAGES

OPEN BAR GUIDELINES:

- PRICE IS BASED ON A ONE HOUR OPEN BAR
- ITEMS WITHIN EACH PACKAGE CAN BE CHANGED OR MODIFIED— ADDITIONAL COST MAY BE REQUIRED
- PRICING DOES NOT INCLUDE GRATUITY, 7% SALES TAX & 2% RESORT FEE TAX

PREMIUM BAR

ABSOLUT VODKA
FLOR DE CANA SILVER RUM
HORNITOS BLANCO TEQUILA
JACK DANIELS BOURBON
DEWAR'S WHITE LABEL SCOTCH
BEEFEATER GIN

BUDWIESER
BUD LIGHT
LEFFE BLONDE
MICHELOB ULTRA
BECK'S

HOUSE RED & WHITE WINE
(BASED ON AVAILABILITY)

FIRST HOUR : \$25 PER PERSON
EACH ADDITIONAL HOUR: \$20 PER PERSON

ULTRA PREMIUM BAR

GREY GOOSE VODKA
KETEL ONE VODKA
BACARDI RUM
PYRAT XO RESERVE RUM
PATRON SILVER TEQUILA
MAKERS MARK BOURBON
JOHNNIE WALKER BLACK SCOTCH
BOMBAY SAPPHIRE GIN

BUDWIESER
BUD LIGHT
LEFFE BLONDE
MICHELOB ULTRA
BECK'S

HOUSE RED & WHITE WINE
(BASED ON AVAILABILITY)

FIRST HOUR : \$35 PER PERSON
EACH ADDITIONAL HOUR: \$30 PER PERSON

BEER & WINE ONLY

BUDWIESER
BUD LIGHT
LEFFE BLONDE
MICHELOB ULTRA
BECK'S

HOUSE RED & WHITE WINE
(BASED ON AVAILABILITY)

FIRST HOUR : \$18 PER PERSON
EACH ADDITIONAL HOUR: \$15 PER PERSON

TEAMBUILDING

THANK YOU FOR CHOOSING RED, THE STEAKHOUSE FOR YOUR TEAM BUILDING EXPERIENCE! OUR EVENT COORDINATOR IS HERE TO ASSIST YOU IN MAKING YOUR EVENT SEAMLESS AND STUNNING. OUR CHEF IS ABLE TO CATER EACH EVENT TO YOUR SPECIFIC NEEDS, SO PLEASE DO NOT HESITATE TO ASK FOR A CUSTOM MENU OR EVENT. IN TERMS OF CORPORATE DEVELOPMENT, TEAM BUILDING EXERCISES ARE IMPORTANT NOT ONLY FOR THE IMMEDIATE GROWTH AND DEVELOPMENT BY THE TEAM DURING THE EVENT, BUT ALSO FOR LONG TERM GROUP SKILLS, COMMUNICATION AND SUCCESSFUL TEAM WORK.

TEAM BUILDING GUIDELINES:

- ALL ITEMS WILL BE PROVIDED BY THE RESTAURANT
- EACH GUEST WILL RECEIVE A COMPLIMENTARY COCKTAIL UPON ARRIVAL
- FINAL GUEST COUNT IS DUE (3) BUSINESS DAYS PRIOR TO EVENT DATE
- ALL EVENT COST WILL BE ON A SINGLE CHECK, AND INCLUDE 23% SERVICE CHARGE, 7% SALES TAX AND 2% RESORT TAX
- THE RESTAURANT OFFERS VALET PARKING AT AN ADDITIONAL COST TO THE GUEST
- A DEPOSIT WILL BE REQUIRED TO HOLD THE DATE OF THE EVENT
- PAYMENT IS DUE IN FULL AT THE CONCLUSION OF THE EVENT

THE CLASSIC BARTENDER COMPETITION

\$50 PER PERSON

GUESTS WILL LEARN THE ART OF MIXOLOGY AS THE TEAMS WORK TOGETHER TO CREATE UNIQUE COCKTAILS BASED ON TASTE, PRESENTATION AND CREATIVITY. OUR MIXOLOGIST WILL EXPLAIN THE HISTORY OF CERTAIN COCKTAILS, HOW VARIOUS LIQUORS ARE PRODUCED AND DISTILLED, AND THE EVOLUTION OF MIXOLOGY.

HOW IT WORKS:

ALL GUESTS WILL BE SPLIT INTO RANDOM TEAMS, SENT TO THEIR RESPECTIVE STATIONS. EACH STATION IS EQUIPPED WITH A VARIETY OF LIQUORS, GLASSWARE, AND BAR TOOLS SPECIFIC TO THE TASKS, AS WELL AS FRESH FRUITS, HERBS AND SPICES, FRUIT JUICES AND GARNISHES. THE MIXOLOGIST WILL INSTRUCT THE TEAMS HOW TO MAKE CLASS COCKTAILS, AND HOW RED, THE STEAKHOUSE PUTS A CONTEMPORARY TWIST ON THOSE CLASSICS.

EACH TEAM WILL HAVE (20) MINUTES TO RECREATE VARIOUS COCKTAILS USING ALL THE INGREDIENTS PROVIDED, AND THE INFORMATION PREVIOUSLY GIVEN BY THE MIXOLOGIST.

EACH TEAM MUST THEN PRESENT THEIR COCKTAILS TO THE MIXOLOGIST AND THE OTHER TEAMS, AND BE JUDGED BASED ON TASTE, PRESENTATION AND CREATIVITY!

THIS PACKAGE INCLUDES:

WELCOME COCKTAIL FOR EACH GUEST
ANTIPASTI PLATTER OF MEATS & CHEESES FOR GUESTS TO DINE ON DURING THEIR COMPETITION
MIXOLOGIST (**\$150 FEE**)
SEMI-PRIVATE OR PRIVATE ROOM SET-UP (DEPENDING ON GUEST SIZE)
BAR ASSISTANT REQUIRED FOR ANY GROUP OVER (20) GUESTS (**\$150 FEE PER EVERY GROUP OF 20**)
LASTS APPROXIMATELY (60) MINUTES DEPENDING ON GROUP SIZE

THE B.Y.O.B (BLEND YOUR OWN BOTTLE)

\$60 PER PERSON

GUESTS WILL LEARN HOW TO BLEND THEIR OWN BOTTLE OF WINE BY TOGETHER ON DIFFERENT ASPECTS OF THE PROJECT TO PRESENT ONE FINAL PRODUCT.

HOW IT WORKS:

ALL GUESTS WILL BE SPLIT INTO TEAMS, SENT TO THEIR RESPECTIVE STATIONS. OUR SOMMELIER WILL TEACH THE BASICS OF WINE TASTING INCLUDING FLAVOR, AROMAS & WINE PAIRINGS.

GROUP A MUST CREATE A CUSTOM BLEND OF WINE USING THE VARIETALS PROVIDED BY THE SOMMELIER, WHILE GROUP B MUST DESIGN THE WINE LABEL AND NAME THE WINE TO MATCH THE STYLE AND FLAVOR OF GROUP A'S BLEND. HOWEVER, GROUP B CANNOT SAMPLE GROUP A'S WINE, BUT INSTEAD MUST COMMUNICATE ABOUT THEIR RESPECTIVE GOALS IN ORDER TO COMPLETE THE PROJECT.

THIS PACKAGE INCLUDES:

WELCOME GLASS OF WINE FOR EACH GUEST
ANTIPASTI PLATTER OF MEATS & CHEESES FOR GUESTS TO DINE ON DURING THEIR COMPETITION
SOMMELIER **(\$150 FEE)**
SEMI-PRIVATE OR PRIVATE ROOM SET-UP (DEPENDING ON GUEST SIZE)
BAR ASSISTANT REQUIRED FOR ANY GROUP OVER **(20)** GUESTS **(\$150 FEE PER EVERY GROUP OF 20)**
LASTS APPROXIMATELY **(60)** MINUTES DEPENDING ON GROUP SIZE

THE SECRET INGREDIENT COMPETITION

\$69 PER PERSON

THIS TEAM BUILDING IS COMPRISED OF TWO SEPARATE EXERCISES ; ONE FOCUSING ON CULINARY, THE OTHER ON BEVERAGE. TEAMS WORK TOGETHER TO RECREATE CULINARY DISHES DEMONSTRATED BY OUR CHEF UTILIZING A SPECIAL "SECRET" INGREDIENT. THE OTHER PORTION CONSISTS OF A CONDENSED VERSION OF THE MIXOLOGY EXERCISE, WHERE TEAMS MUST TRY AND RECREATE CLASSIC COCKTAILS WITH A TWIST.

HOW IT WORKS:

ALL GUESTS WILL BE SPLIT INTO TEAMS, SENT TO THEIR RESPECTIVE STATIONS. CHEF WILL INTRODUCE THE TEAMS TO UNIQUE FLAVORS FROM OUR MENU AND HOW WE PUT A CONTEMPORARY TWIST ON CLASSIC DISHES. DURING THESE DEMONSTRATIONS, THE TEAMS MUST TAKE CAREFUL NOTES IN ORDER TO LATER BE ABLE TO RECREATE CHEF'S CREATIONS.

THE MIXOLOGIST WILL DEMONSTRATE HOW TO BLEND A SPECIFIC CLASSIC COCKTAIL AND WHY WE PAIR CERTAIN INGREDIENTS WITH OTHERS BASED ON FLAVOR AND PROFILE.

AFTER BOTH DEMONSTRATIONS ARE COMPLETE, EACH TEAM WILL DELVE INTO THEIR FIRST CHALLENGE BY RECREATING CHEF'S DISH UTILIZING THE "SECRET" INGREDIENT FOUND IN THEIR STATIONS. THEY WILL THEN PRESENT THEIR DISHES TO A TEAM OF CULINARY JUDGES, AND AS A TEAM CONVINCING CHEF THEIR DISH IS UNMATCHED!

THIS PACKAGE INCLUDES:

WELCOME COCKTAIL FOR EACH GUEST
ANTIPASTI PLATTER OF MEATS & CHEESES FOR GUESTS TO DINE ON DURING THEIR COMPETITION
SOMMELIER **(\$150 FEE)**
SEMI-PRIVATE OR PRIVATE ROOM SET-UP (DEPENDING ON GUEST SIZE)
BAR ASSISTANT REQUIRED FOR ANY GROUP OVER **(20)** GUESTS **(\$150 FEE PER EVERY GROUP OF 20)**
LASTS APPROXIMATELY **(60)** MINUTES DEPENDING ON GROUP SIZE

CHILLIN' & GRILLIN'

\$72 Per Person

THIS TEAM BUILDING IS COMPRISED OF TWO SEPARATE EXERCISES ; ONE FOCUSING ON CULINARY, THE OTHER ON BEVERAGE. TEAMS WORK TOGETHER TO RECREATE CULINARY DISHES DEMONSTRATED BY OUR CHEF UTILIZING A SPECIAL "SECRET" INGREDIENT. THE OTHER PORTION CONSISTS OF A CONDENSED VERSION OF THE MIXOLOGY EXERCISE, WHERE TEAMS MUST TRY AND RECREATE CLASSIC COCKTAILS WITH A TWIST.

HOW IT WORKS:

PART I =

GUESTS WILL LEARN THE ART OF MIXOLOGY AS THE TEAMS WORK TOGETHER TO CREATE UNIQUE COCKTAILS BASED ON TASTE, PRESENTATION AND CREATIVITY. OUR MIXOLOGIST WILL EXPLAIN THE HISTORY OF CERTAIN COCKTAILS, HOW VARIOUS LIQUORS ARE PRODUCED AND DISTILLED, AND THE EVOLUTION OF MIXOLOGY. ALL GUESTS WILL BE SPLIT INTO RANDOM TEAMS, SENT TO THEIR RESPECTIVE STATIONS. EACH STATION IS EQUIPPED WITH A VARIETY OF LIQUORS, GLASSWARE, AND BAR TOOLS SPECIFIC TO THE TASKS, AS WELL AS FRESH FRUITS, HERBS AND SPICES, FRUIT JUICES AND GARNISHES. THE MIXOLOGIST WILL INSTRUCT THE TEAMS HOW TO MAKE CLASS COCKTAILS, AND HOW RED, THE STEAKHOUSE PUTS A CONTEMPORARY TWIST ON THOSE CLASSICS.

EACH TEAM WILL HAVE (20) MINUTES TO RECREATE VARIOUS COCKTAILS USING ALL THE INGREDIENTS PROVIDED, AND THE INFORMATION PREVIOUSLY GIVEN BY THE MIXOLOGIST.

EACH TEAM MUST THEN PRESENT THEIR COCKTAILS TO THE MIXOLOGIST AND THE OTHER TEAMS, AND BE JUDGED BASED ON TASTE, PRESENTATION AND CREATIVITY!

PART II =

CHEF WILL TEACH THE GROUPS HOW TO MAKE RED'S SIGNATURE SAUCES AND STEAK RUBS, AND WILL SAMPLE SPECIFIC CUTS OF BEEF IN ORDER TO FULLY DEVELOP AN UNDERSTANDING OF HOW THE SAUCE / RUB COMPLIMENTS THE FLAVOR OF THE BEEF.

THE GROUPS WILL THEN TAKE THE INFORMATION THEY HAVE LEARNED, AND BUILD THEIR OWN SAUCES AND RUBS. THEY WILL BE ABLE TO SELECT HOW MUCH OR LITTLE OF EACH INGREDIENT THEY CHOOSE, BECAUSE FOR THIS TEAMBUILDING, THEY ARE JUDGED SOLELY ON THEIR OWN CREATION, NOT RE-CREATING A DEMONSTRATED DISH.

CHEF WILL SAMPLE ALL THE SAUCES AND RUBS ALONE AND ATOP THE BEEF, AND COME TO A FINAL CONCLUSION BASED ON CREATIVITY, BLENDING OF FLAVORS, AND TASTE.

THE GUESTS WILL THEN BE ABLE TO BOTTLE THEIR CREATIONS AND TAKE THEM HOME!

THIS PACKAGE INCLUDES:

WELCOME GLASS OF WINE OR COCKTAIL FOR EACH GUEST
ANTIPASTI PLATTER OF MEATS & CHEESES FOR GUESTS TO DINE ON DURING THEIR COMPETITION
SOMMELIER (\$150 FEE)
SEMI-PRIVATE OR PRIVATE ROOM SET-UP (DEPENDING ON GUEST SIZE)
BAR ASSISTANT REQUIRED FOR ANY GROUP OVER (20) GUESTS FOR EACH ADDITIONAL (20) GUESTS (\$150 FEE)
LASTS APPROXIMATELY (60) MINUTES DEPENDING ON GROUP SIZE

CHEF'S CULINARY EXPERIENCE

\$89 PER PERSON / \$129 PER PERSON w/ WINE PAIRINGS

RED, THE STEAKHOUSE DOESN'T SETTLE FOR ANYTHING BUT THE BEST AND FRESHEST INGREDIENTS...AND NEITHER SHOULD YOU. IN A ONE-OF-A-KIND, FULLY CUSTOMIZABLE COURSE, EXECUTIVE CHEF PETER VAUTHY OFFERS A NEW "CULINARY EXPERIENCE" FOR GROUPS OF TEN TO FIFTY, WHERE GUESTS WILL LEARN HOW RED, THE STEAKHOUSE SOURCES THE FINEST INGREDIENTS AND HOW GUESTS CAN DO THE SAME.

PARTICIPANTS WILL LEARN THE SECRETS OF OUR FORBES-FAVORITE RESTAURANT—LIKE WHY WE ONLY SERVE CERTIFIED ANGUS BEEF® PRIME (THE TOP 1.5% OF ANY BEEF AVAILABLE), HOW TO CHOOSE WHAT TYPE OF CHEESE TO PAIR WITH SPECIFIC WINES, AND HOW FOOD IS SUPPOSED TO LOOK IN THE STORE, ON THE PLATE AND THE DIFFERENCES WE NOTICE ON THE PALATE.

FROM BUSINESS EXECUTIVES TO WEDDING PARTIES, OUR CLASSES ARE CATERED TO YOUR GUESTS. LED BY CHEF PETER, EACH CULINARY SESSION TEACHES FOUR TO SIX FOOD LESSONS, FROM STEAKS AND SEAFOOD TO WINES AND DESSERTS—AND ALL ARE PAIRED WITH SPECIFIC WINES, SO GUESTS WON'T LEAVE HUNGRY (OR THIRSTY)!

"ALL CHEESE IS NOT CREATED EQUAL"

AGING, MILK TYPE & TREATMENT

WE WILL TASTE THROUGH A VARIETY OF CHEESES IN ORDER TO SHOWCASE DIFFERENT MILK TYPES AND STYLES FROM AROUND THE WORLD

"A TALE OF TWO SHRIMP"

WHITE DOMESTIC VS. TIGER

WHY BIGGER IS NOT ALWAYS BETTER

"THE ODESSEY OF CALAMARI"

FOLLOWING THE TRAVELS OF YOUR CALAMARI

"TOMATO, TOMATO"

HEIRLOOM TOMATO VS. VINE RIPE TOMATO

"UGLY" IS THE NEW PRETTY

"WHY YOUR SALMON SHOULD SWIM FREE"

FRESH WATER VS. FARM RAISED

KNOWING YOUR SALMON TYPE—AND WHY FARM TO TABLE DOES NOT WORK FOR YOUR SALMON

"IT'S THE MEAT THAT MATTERS"

CERTIFIED ANGUS BEEF® PRIME VS EVERYTHING ELSE

WHY CHEF PETER ONLY USES CERTIFIED ANGUS BEEF® PRIME

TAKE THE MEAT CHALLENGE!

ENHANCEMENT:

CHEF PETER WILL TAKE THE CLASS THROUGH A TASTING OF FOUR TYPES OF BEEF, WITH EMPHASIS ON WET VS. DRY AGING BY EXAMINING THE FLAVOR PROFILES AND SPECIFIC DIFFERENCES.

PETER WILL ALSO EXPLAIN AND TASTE THE CLASS THROUGH OUR KOBE BEEF—AND GIVE THE CLASS INSIGHT ON HOW TO MAKE SURE YOUR KOBE IS TRULY WHAT IT SAYS IT IS.

\$134 PER PERSON / PLEASE ASK ABOUT OUR UPGRADE TO CAPTAIN'S WINE LIST PAIRINGS