

## ABOUT THE REDMOOR

Beginning in 1928, as The Mt. Lookout Theater, our building has always been a neighborhood cornerstone for entertainment. We have kept that rich tradition alive and have been orchestrating incredible events in our historic theater for over 13 years. Our team has the experience needed to guide you through the planning and execution of your custom celebration. Owners, Mandie McDonald & Chef Scott McDonald along with Event Coordinator, Jennifer Quackenbush provide the support and hands-on expertise beginning with the initial consultation until the last dance.

From the start, we have prided ourselves on making all the food from scratch with the extra care to make it an exceptional experience for every guest. Our bar is spacious and the variety is impressive. Attention to detail is our specialty and customization is encouraged. Our entire staff always goes above and beyond to ensure seamless service and hospitality.

Forever begins here.

## CONTACT US

Owner/Operator: Mandie McDonald  
513-317-1547 [mmc@theredmoor.com](mailto:mmc@theredmoor.com)

Event Coordinator: Jennifer Quackenbush  
513-601-1514 [jennifer@theredmoor.com](mailto:jennifer@theredmoor.com)

3187 Linwood Ave  
Cincinnati, OH 45208  
[info@theredmoor.com](mailto:info@theredmoor.com) 513-871-6789

**“Mandie and her staff took care of every detail possible, and my guests continue to talk about what a fabulous time they had!” ~Eileen**

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**“The Redmoor helped create the best wedding experience for us! Everything ran so smooth and the place looked amazing!” ~Amy**

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## OUR SUITE OF GRATIS AMENITIES

- Owner Operated Venue with On-Site Event Coordinator for planning and Day of Coordination
- Executive Chef and Professional Kitchen
- Professional Service Staff
- Marquis Announcement
- Private Room for Meeting or Dressing
- Full, high quality sound system and sound engineer
- Cordless Microphone
- Professional, Customizable Lighting System
- Mirror Ball
- Table Cloths and Custom Color Cloth Napkins
- Table Numbers
- Votive Candles
- Globe and Cylinder Glass Vases
- Tables and Chairs
- China, Flatware, and Glassware
- Large Stage and Dance Floor
- Buffet or Food Station Set Up
- Customized Floor Plan
- Set Up and Clean Up
- Cake Cutting and Service
- 5 Hours of Venue Time
- Self Parking (valet optional)
- Invitation to Our Quarterly Food Tasting
- Wireless Internet Access
- Champagne Toast for Wedding Party



## OPTIONAL ADD-ON AMENITIES

- Ceremony On-Site
- Ceremony Officiant Services
- Custom Color Up Lights
- White Drapery Backlit with Bistro Lights
- Sides of stage White Drapery
- LED Twinkle Lights
- Popcorn Machine
- Valet Parking
- Movie Theater Stantions
- Photo Booth Back Drop

**“My daughter’s wedding at The Redmoor was outstanding in every way. The warm, cozy, and nostalgic atmosphere was the perfect setting for her special day.” ~Wendy**

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**“Chef Scott and the staff  
do a phenomenal job.  
The food was AMAZING.  
Mandie & Scott make you  
feel like family.” ~Jenn**

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**WE BRING OUTSTANDING FOOD  
TO YOUR TABLE.**

Chef Scott McDonald and his team make everything from scratch so menus are customized to your tastes and preferences. There are several menu options prepared to get you started whether you prefer buffet or seated dinner service. The Redmoor also offers passed appetizers, food stations, desserts, and late night snacks. All booked clients are invited to attend one of our quarterly food tastings.







“Let’s talk about the food: I  
have two words:  
**AMAZINGLY DELICIOUS**  
~Ashleigh

*the* REDMOOR





FROM THE KITCHEN OF :

# the REDMOOR

## APPETIZERS

### PASSED APPETIZERS PRICED PER PIECE

**Caprese Baguettes** Fresh mozzarella, basil, and Roma tomato atop a house made baguette  
\$1.75

**Grilled Shrimp** chipotle marinated  
\$2.50

**Stuffed Mushrooms** with herb cream cheese and bacon, topped with bread crumbs  
\$1.75

**Baked Crab Cups** crab, creamed cheese, herbs, onions, topped with bread crumbs  
\$2.50

**Gruyere Puffs** flaky Gruyere cheese bread  
2 puffs for \$1.00

**Prosciutto Wrapped Asparagus Bouquets** seasoned and baked  
\$2.00

**Chicken Skewers** Hand-breaded chicken breast strips  
\$3.00

**Fresh Fruit Skewers** Strawberry, orange, pineapple, kiwi, blueberry, and red grape  
\$2.50

### TRAYED DISPLAYS PRICED PER 50 PEOPLE

**Shrimp Cocktail** with house-made cocktail sauce  
\$400.00

**Charcuterie Tray** : assorted olives, roasted red peppers, artichokes, pickled vegetables, prosciutto, salami and pepperoni  
\$185.00

**Cheese and Baguettes** 3 cheeses with house-made sliced baguettes  
\$135.00

**Artisan Cheese and Baguettes** : 3 artisan cheeses with house-made, baguette slices  
\$185.00

**Steak Skewers** teriyaki marinated, grilled flank steak  
\$3.00

**Scallops** wrapped in prosciutto and seared  
\$5.00

**Vegetable Spring Rolls** carrots, cabbage and red onions hand wrapped in a crispy wonton  
\$2.00

**Spinach Artichoke Cups** spinach artichoke dip topped with breadcrumbs and baked in a phyllo dough cup  
\$1.50

**Baked Brie** on house-made baguette slices, topped with roasted apples  
\$2.00

**Belgian Endive** endive leaves stuffed with goat cheese ,herbs, and candied walnuts  
\$1.50

**Smoked Salmon** rosettes, and caper herb-cream cheese on baguettes  
\$2.00

**Ahi Tuna** Sliced ahi tuna atop seasoned sticky rice finished with candied lemon zest  
\$5.00

**Raw Vegetables** : carrot sticks, celery, cauliflower, broccoli, Zucchini and cherry tomatoes with Ranch dipping sauce  
\$90.00

**Grilled Vegetables** asparagus, red peppers, red onions, zucchini, yellow squash and portabella mushrooms  
\$140.00

**Fresh Fruit:** cantaloupe, pineapple, strawberries, kiwi and grapes  
\$120.00



Prices Subject To Change



"The Redmoor deserves more than a five star review! If you want a stress free wedding reception, look no further! Mandie is so incredibly easy to work with and accommodating. We didn't have to worry about the set up or break down of the room. The in-house food and beverage package provides a wide variety of delicious options and convenience of not needing an outside caterer. We received so many compliments on the fun atmosphere at The Redmoor. The marquee outside adds a fun touch to the venue! We can't say enough wonderful things about The Redmoor staff and the outstanding service we received! I would recommend The Redmoor to anyone without hesitation, we are beyond happy with our decision!" ~Macy

FROM THE KITCHEN OF :

*the* **REDMOOR**

### ON-SET BUFFET

Please choose one salad, two entrees and two sides for **\$27.50/person**

#### **SALADS** (choose one)

**House Salad** : mixed greens, cherry tomatoes, red onions, and mozzarella (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** (choose 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

**Roast Beef** : top round slow-roasted to desired temperature and served in beef jus with horseradish mayonnaise

**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** (choose two)

**Roasted Potatoes** : tossed with fresh herbs and garlic oil and oven-roasted

**Garlic or Horseradish Mashed Potatoes** : whipped with fresh cream and butter and your choice of fresh horseradish or 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

All prices subject to change



# the REDMOOR

## PREMIERE BUFFET

Please choose one salad, two entrees and two sides for **\$32.50/person**

### **SALADS** (choose one)

**House Salad** : mixed greens, cherry tomatoes, red onions, and mozzarella (balsamic vinaigrette, raspberry vinaigrette, basil vinaigrette, ginger lemon vinaigrette, garlic parmesan vinaigrette, or ranch)

**Caesar Salad** : fresh romaine lettuce, house made Caesar dressing, fresh shaved parmesan-reggiano, croutons

**Greek Salad** : mixed greens, peperoncinis, tomatoes, kalamata olives, cucumbers, onions, oregano, feta cheese, and house-made Greek dressing

**Green Apple Salad** : mixed greens, green apple, red onion, feta cheese and apple cider vinaigrette

House-made bread and whipped butter provided on each table

### **ENTREES** (choose 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

**Chicken Cordon Bleu** : chicken breast sliced and hand-rolled with prosciutto and lightly breaded served with house-made Gruyere cheese sauce

**Pork Tenderloin** : marinated, grilled, and basted with hoisin teriyaki glaze

**Roasted Ribeye** : whole ribeye slow-roasted to desired temperature served in beef jus served with horseradish mayonnaise

**Beef Tenderloin** : whole tenderloin grilled to desired temperature served in beef jus

**Roasted New York Strip** : whole strip loin roasted to desired temperature and served in beef jus

### **SIDES** (choose two)

**Roasted Potatoes** :tossed with fresh herbs and garlic oil and oven-roasted

**Garlic or Horseradish Mashed Potatoes** : whipped with fresh cream, butter and your choice of fresh horseradish or roasted garlic

**Mixed Vegetables** : asparagus, green beans, carrots, red peppers, and onions

**Roasted Vegetables** : zucchini, yellow squash, red peppers and onions

**Green Bean Almandine** : fresh beans baked with almonds and parmesan

**Signature Creamy Red Potatoes** : seasoned chunky red potatoes, bacon and leeks

**Grilled Asparagus** : seasoned and flame grilled

20% service charge and 7.8% tax added to total

All prices subject to change



“We are so happy we chose to have our wedding reception at the Redmoor! We had so many people tell us that night and after how much fun they had and how much they loved the venue (and we agreed!). The appetizers and dinner meals were delicious and we loved all of the options we had to choose from. Mandie was the absolute best and helped make our wedding the best night ever!”  
~Caroline



“Mandie and the team at the Redmoor, you are amazing! You helped to make our special night everything we wanted and more. You exceeded our every expectation. Our guests raved about the venue, the exquisite menu and the atmosphere of The Redmoor. Your staff was spot on. We can not thank you enough and we highly recommend The Redmoor  
♥” ~Stephanie

FROM THE KITCHEN OF :

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## FEATURED DUETS

### **SALADS** (choose one)

**House Salad** : mixed greens, cherry tomatoes, red onions, and mozzarella (balsamic vinaigrette, raspberry vinaigrette, basil vinaigrette, garlic parmesan vinaigrette, ginger lemon vinaigrette or ranch)

**Caesar Salad** : fresh romaine lettuce, house made Caesar dressing, fresh shaved parmesan-reggiano, croutons

**Green Apple Salad** : mixed greens, green apple, red onion, feta cheese and apple cider vinaigrette

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

### **CHICKEN & BEEF DUET \$35.00**

- 4oz Filet, cooked to your desired temperature, topped with a house-made red wine reduction
- 4oz Herb-seasoned chicken breast topped with your choice of house made marsala mushroom sauce or house-made white wine rosemary jus
- Herb-roasted Yukon potatoes
- Bouquet of fresh vegetables

### **SURF & TURF DUET \$37.50**

- 4oz Filet, cooked to your desired temperature, topped with a house-made red wine reduction
- 5oz Pan-seared salmon topped with dill herb butter
- Herb-roasted Yukon potatoes
- Bouquet of fresh vegetables

20% service charge and 7.8% tax added to total

All prices subject to change



# the REDMOOR

## OSCAR DINNER

Please choose one salad, two entrees and two sides for **\$39/person**

**SALAD** (choose one)

**Fresh Mozzarella Tomato Salad** : mixed greens, fresh tomatoes, fresh mozzarella, red onions, basil vinaigrette

**Cranberry Salad** : mixed greens, red onion, dried cranberries, goat cheese, and pine nuts, balsamic vinaigrette

**House Salad\***

**Caesar Salad\***

**Green Apple Salad\***

\* descriptions on buffet menus

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

**ENTREES** (choose 2 options plus one vegetarian option that guests return to you with their RSVP)

**Salmon** : 6oz fresh, hand-cut salmon; seasoned and pan-seared finished with dill herb butter

**Seasonal Fresh Fish** (market price): 6oz fresh fish seasoned and pan-seared topped with lemon beurre blanc

**Filet Mignon** : 7oz filet flame grilled to desired temperature served with red wine demi-glace

**New York Strip** : 10oz strip flame grilled to desired temperature served with red wine demi glace

**Grilled Pork Chop** : 10oz bone-in chop, hand-cut, marinated, grilled, and basted with hoisin teriyaki marinade

**Rosemary Chicken** : 9oz herb-marinated and pan-seared chicken breast topped with white wine rosemary jus

**Stuffed Pepper** : vegetarian with roasted vegetable ragout topped with roasted red pepper sauce

**MORE VEGETARIAN/VEGAN OPTIONS AVAILABLE UPON REQUEST.**

**SIDES** (choose two)

**Roasted Potatoes** : herb rubbed with garlic oil and roasted

**Garlic or Horseradish Mashed Potatoes** : whipped with fresh cream, butter and your choice of fresh horseradish or roasted garlic

**Mixed Vegetables** : asparagus, green beans, carrots, red peppers, and onions

**Roasted Vegetables** : zucchini, yellow squash, tomatoes, and onions

**Signature Creamy Red Potatoes** : seasoned chunky red potatoes, bacon and leeks

**Green Beans** : seasoned fresh green beans

20% service charge and 7.8% tax added to total

All prices subject to change



“What you can't see in pictures is the cool, controlled confidence that the Redmoor staff not only has, but instilled in us. No matter what we threw at them, Mandie had it completely in hand. Communication was always prompt and easy and she was with us until the very end of the reception. Wedding planning can be so stressful (especially for us who were planning from out of state) but dealing with the Redmoor was a downright RELIEF! It goes without saying, too, that the interior is striking, bar is beautiful, sound system is top-notch, and how do you not love that marquee?” ~Becky





FROM THE KITCHEN OF :

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## LATE NIGHT SNACKS

### SLIDERS on mini house made buns

- Beef Tenderloin **\$6.00**
- Pork Tenderloin **\$5.00**
- Cheeseburger **\$4.00**
- BBQ Chicken **\$4.00**
- Pulled Pork BBQ **\$4.00**
- Roast Beef **\$3.50**
- Shredded Beef **\$4.00**
- Vegetarian Garden Burger **\$4.00**
- Jerk Chicken **\$4.00**

### STONE OVEN PIZZAS **\$15.00 each** 10 inch pizzas

- Italian
- Greek
- Buffalo Chicken
- BBQ Chicken
- Hawaiian
- Marguerita
- Veggie
- Pepperoni
- Cheese

### SNACKS

- Buffalo Chicken Egg Rolls **\$2.50**
- Fried Chicken and Waffle Bites **\$2.50**
- 3 Pretzel and Beer Cheese **\$3.00**
- House-Made Chips with BBQ sauce **\$2.50**
- Grilled Cheese and Tomato Soup Shooters **\$3.00**
- House-cut Herb-Parmesan Fries **\$4.00**
- 4 Fried Pickles Chips **\$2.50**
- 2 Crab Rangoons **\$4.00**

20% service charge and 7.8% tax added to total

All prices and selection subject to change



# the REDMOOR

## DAYTIME BUFFETS

### CONTINENTAL BREAKFAST \$15

- Assorted Bagels and Cream Cheese
- Assorted Muffins
- Assorted Donuts
- Preserves and Butter
- Assorted Yogurt
- Fresh Fruit Display

### BRUNCH \$21

- Croissants
- Choose any two Frittatas (Cheese, Spinach Feta, Chorizo Pepperjack, or Mushroom Onion Pepper)
- Roasted Potatoes
- Sausage and Bacon
- Fresh Fruit Display
- Assorted Cheeses Display

### COLD CUT LUNCH \$17.50

- Spring Mix Salad
- Assorted Lunch Meats
- Assorted Cheeses
- Assorted Breads
- Lettuce, Tomato, Onion
- Mayo, Mustard, Pickle
- Potato Chips

### SIGNATURE LUNCH \$21

- Spring Mix Salad
- Smoked Chicken Salad or Tuna Salad
- BBQ Pulled Pork
- Fresh Baked Buns
- Fresh Baked Beans
- Carolina Slaw
- Potato Chips

### PASTA BUFFET \$22

- Caesar Salad
- Garlic Bread
- Penne Pasta
- Marinara
- Alfredo, Red Pepper, or Basil Cream Sauce
- Grilled Chicken
- Sausage with Onions and Peppers
- Shaved Parmesan

20% service charge and 7.8% tax added to total

All prices and selection subject to change







FROM THE BAR AT :

# the REDMOOR

## BAR PACKAGES

### 4 HOUR OPEN BAR (with full dinner service)

Domestic Beer and 7 House Wines	\$15.00 per person
All Beer, 7 House Wines, and House Liquors	\$19.00 per person
All Beer, 7 House Wines, and Mid-Range Liquors	\$23.00 per person
All Beer, All Wine, and Top Shelf Liquors	\$29.50 per person

### 4 HOUR OPEN BAR (with appetizer only service)

Domestic Beer and 7 House Wines	\$17.00 per person
All Beer, 7 House Wines, and House Liquors	\$21.00 per person
All Beer, 7 House Wines, and Mid-Range Liquors	\$25.00 per person
All Beer, All Wine, and Top Shelf Liquors	\$31.50 per person

### CASH BAR PRICING (consumption bar)

Domestic Draft Beer	\$4.00	Domestic Bottled Beer	\$4.00
Import Bottled Beer	\$5.00	Craft Beers	\$6.50
Guinness Draft	\$6.50	House Liquors	\$6.50
Mid-Range Liquors	\$7.00	Top Shelf Liquors	\$8.00-\$11.00
House Wines	\$7.00/glass \$24.00/bottle		
Sparkling Wines	\$6.00-\$9.00/glass \$24.00-\$34.00/bottle		
Boutique Wines	\$9.00-\$11.00/glass \$34.00-\$46.00/bottle		

For the 5th hour of reception 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

20% service charge and 7.8% tax added to total

All prices and selection subject to change



FROM THE KITCHEN OF :  
*the* **REDMOOR**  
DESSERTS

**MINI DESSERT STATION** (choose 3 for \$6.00/person)

Chocolate Mousse Cups

Layered White Cake Cups with Raspberry

Mini Espresso Brownies

Tiramisu Cups

Mini NY Cheesecakes

Mini Carrot Cakes with Cream Cheese Icing

Chocolate Chip Cookies

**PLATED DESSERTS** (priced per dessert)

Chocolate Lava Cake

Chocolate Mousse

Espresso Brownie

NY Cheesecake with Strawberry

Carrot Cakes with Cream Cheese Icing

Chocolate Chip Cookie

20% service charge and 7.8% tax added to total

All prices and selection subject to change







## FREQUENTLY ASKED QUESTIONS...

*What is the maximum capacity?*

The maximum seated capacity is 225. We do some larger cocktail events up to 320.

*What is the room fee?*

Room fees vary but Fridays are \$1150.00, Saturdays are \$1650.00, Sundays through Thursdays are \$750.00 unless it's a holiday. Ceremony on Site Fee is \$500 which includes an extra hour of venue time.

*Is there a minimum for food and beverage sales?*

Yes, the Friday minimum is \$4000.00, the Saturday minimum is \$6000.00. Sunday through Thursday is negotiable.

Please contact us with your other questions and specific requests.

## LINKS

To read what our past couples are saying on The Knot visit <https://www.theknot.com/marketplace/the-redmoor-cincinnati-oh-222022>

To read what they're saying on Wedding Wire visit <https://www.weddingwire.com/biz/the-redmoor-cincinnati/19a2a6dd10149907.html>

To read what they're saying on Facebook visit <https://www.facebook.com/The-Redmoor-Special-Occasions-189628947733662/#>

To check out our calendar and menus visit [theredmoor.com](http://theredmoor.com)

To see a bride and groom's ceremony video go to <http://www.youtube.com/watch?v=X8bzYazpT4g>

To see a picture slide show go to <https://www.youtube.com/watch?v=KImfMcM-AtI>

































