

Redbank Catering & Events

Joint Base Charleston Weapons Station
2316 Red Bank Rd., Bldg. 942, Goose Creek, S.C. 29445
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JBCharleston.com





Welcome to the Redbank Club and Storm Pointe Conference Center, Naval Weapons Station, Charleston, S.C. We provide exemplary dining service and are honored to have this opportunity to serve you and your guests.

This package has been prepared to provide you with some of the packages and options available for your wedding reception, as well as any social, business, or professional occasion. It includes information about menus, fees, contracts and everything that you will need to guide you in planning an affair to remember!

To ensure that we understand all of your needs and can give you a complete understanding of all the possible options, we encourage initial meetings to be scheduled by appointment. This will allow us to dedicate adequate time for planning and to answer all of your questions. Office hours are from 9 a.m. to 4:30 p.m., Monday - Friday.

We thank you for considering the Redbank Club and we invite you to let us create your next unforgettable event.

Please take the time to review the enclosed catering menus and should you have any questions, please do not hesitate contacting us by phone or email. We can be reached at (843) 794-7797 or Paula.Huckabee@us.af.mil



Redbank Club offers a variety of room arrangements for your reception based on the number of attendees. The club boasts a 4,000 square foot ballroom accompanied with a 2,800 square foot patio. Perfect for up to 250 guests, the ballroom comes with a built in dance floor, custom lighting, a 35-foot bar and a stage. Adjacent to the ballroom is our Lounge Room. This room, designed for smaller gatherings up to 60 guests, comes equipped with its own bar and can be combined with the Palmetto Room for an additional 100 seats. Our Eagle's Nest Conference Room can be customized to fit many needs and provides a great space for a dressing room, photo booth, or a play room for the little ones during your event.



Storm Pointe sits just inside the gate on the Weapons Station and is atop the hill overlooking our beautiful Lowcountry marshland and the Cooper River Waterway. This property delivers breathtaking views and is a fabulous spot for your wedding ceremony and reception. Storm Pointe offers a stunning outdoor covered pavilion for up to 160 guests, as well as an indoor facility. The Fireside Room can hold 100 people and is complimented with a large bar, dance floor and sunroom. The Riverview Room can provide extra space for your event, or great for a smaller ceremony.



Floor Plan Arrangements

Redbank Club

Ballroom 250 Seated / 250 Theater / 100 Classroom

Lounge 60 Seated / 125 Standing

Palmetto Room 100 Seated / 100 Theater / 70 Classroom

Eagle's Nest 50 Seated / 50 Theater / 29 U-shape / 25 Classroom

Storm Pointe

Fireside 100 Seated / 100 Theater / 60 Classroom / 80 U-Shape

Riverview 75 Seated / 100 Theater

Pavilion 160 Ceremony / 100 Seated

Room Rentals

****All room rentals include the basic decoration package with linen napkins, table skirt and table cloths at no additional charge. The room set-up is \$100.**

Redbank Club

Ballroom	\$1000
With Ceremony	\$200+
Lounge	\$300
Palmetto	\$400
Eagles Nest	\$100

Storm Pointe

Conference Center	\$500
Pavilion / reception	\$400
Pavilion / ceremony	\$200

For the use of Storm Pointe, a complete guest list must be turned in one month prior to function for all attendees. Each guest with a vehicle may need to obtain a pass in order to gain access to the base.

Menus

Plated Dinners 100 people or less

All plated entrées are served with:

Choice of House or Caesar Salad

Seasonal Vegetables

Rolls and Butter

Fresh Brewed Iced Tea

Prime Rib Au Jus / baked potato	\$28
Beef Tenderloin / roasted fingerling potatoes	\$30
Grilled Salmon / wild rice	\$26
Crab Stuffed Flounder / rice pilaf	\$25
Baked Herb Chicken / roasted red potatoes	\$24
Herb Roasted Pork Loin / garlic mashed potatoes	\$26
Grilled Bone-In Pork Chop / au gratin potatoes	\$27
Garlic Shrimp / linguine	\$25
Southern Style Shrimp and Grits / low-country gravy	\$25
Carolina Crab Cakes / saffron rice	\$28

Buffet

Entrée choose 2 / \$24 choose 3 / \$29

Teriyaki Chicken / Fried Chicken / Savory Herb Chicken / Lemon Dill Salmon /
Roast Beef / Pork Loin with mushroom gravy / Sirloin Tips with mushroom
sherry sauce / Stuffed Flounder / Pulled Pork BBQ / BBQ Ribs

Side / choose 1 choose 2 / +\$3

Mashed Potatoes with gravy / Roasted Red Bliss Potatoes / Macaroni and
Cheese / Sweet Potatoes / Carolina Red Rice / Rice Pilaf / Stone Ground Grits

Vegetable / choose 1 choose 2 / +\$3

Southern Green Beans / Collard Greens / California Medley / Corn on the Cob

*All buffet dinners include House or Caesar salad, Rolls, and Fresh Brewed Tea

Desserts choose 2 / +\$4

Key Lime / Triple Chocolate / Carrot Cake / Cheesecake / Apple Crisp / Pecan
Pie / Coconut Cake / Banana Chocolate Swirl

Special Occasion Cakes

Wedding and specialty cakes may be provided by the guests. A cake cutting
service fee of \$100 may apply.

Hot hors d'oeuvres

Shrimp Kabobs	\$225
Crab Stuffed Mushrooms	\$150
Cajun Chicken Kabobs	\$200
Wings	\$150
Drumettes	\$100
Chicken Fingers	\$125
Beef Meatballs / sweet and sour / Swedish / BBQ	\$90

Chilled hors d'oeuvres

Finger Sandwiches / choose 2	
Tuna salad / chicken salad / egg salad	\$100
Spinach Dip / assorted breads	\$75
Crab Dip / assorted crackers	\$125
Pimento Cheese / assorted crackers	\$85
Hummus / pita chips	\$75
Cocktail Shrimp	\$150

***Priced per 100 pieces / recommended 2-3 per person

Enhancements

Fresh Fruit & Assorted Cheese with Crackers	\$130
Fresh Vegetable Tray	\$110
Large Crudit� Display	\$225
Chocolate Dipped Strawberries / 100 pieces	\$150
Cold Cut Deli Platter	\$150
Assorted Petit Four Display	\$200

Chef Stations

Serves 100 / accompanied with fresh baked rolls

Prime Rib / au jus / horseradish cream	\$840
Le Baron Beef / au jus / horseradish cream	\$600
Roasted Turkey Breast	\$540
Smoked Honey Glazed Ham	\$540
Loaded Mashed Potato Bar	\$300
Shrimp and Grits	\$500

**\$100 charge applies for each chef attended station

Beverage Service

Host Bar

The event sponsor is responsible for the cost of the bar tab for his or hers guests. A running tab will be presented at the conclusion of the event. A 20% service charge will be added to the final bill.

Host Bar Options:

- Time limit
- Full Selection / Limited Selection Brands
- Beer and Wine only

Cash Bar

Each drink is paid for by the guest at the time of purchase.

Tab Bar

The host establishes a dollar limit for their guests and when the tab reaches the predetermined amount, the bar will convert to a cash bar

****One bartender is recommended per 100 guests. A bartender service and set-up fee of \$100 per bartender applies.**

Bottled Beer

Budweiser / Bud Light / Miller Lite / Michelob Ultra / Yuengling \$3

Corona / Heineken / Blue Moon \$4

Wine / Champagne

**Chardonnay / Sauvignon Blanc / Pinot Noir / Cabernet Sauvignon /
Champagne \$5**

Champagne Toast \$3

Liquor

House Well Brands \$4

Call Brands \$5

Premium Brands \$6-\$8

Non-Alcoholic

Coffee or Iced Tea Station \$2pp

Ballroom Decoration Packages

Basic included

Linen Napkins / Table Cloths / Table Skirts

Ceremony

Arch with tool and flowers \$250

4 planters, 6 pedestals, and aisle runner

Bridal \$8 pp

Basic Package / Candle Centerpieces / Overlays / Runners

Ultimate \$15 pp

Bridal Package / Chair Covers with Sash / Table Flower Arrangements

A La Carte Decoration Offerings

Table Runners	\$4
Color Over lays	\$4
Chair Covers	\$6
Pavilion Arch with Delivery	\$300
Candle Centerpieces	\$10
Flower Arrangements	\$25-50
Plate Chargers	\$2

Terms and Conditions

The use of rice, confetti, glitter, etc... is prohibited anywhere inside the clubs. A \$150 clean up fee will apply.

The Redbank Club cannot guarantee the quality of meals whose service time is delayed by more than fifteen minutes past the contracted time. Guests are not subject to a refund.

With the exception of special occasion cakes, the club provides all food and beverages. All outside food and beverages are prohibited.

Health regulations prohibit the removal of any leftover foods or beverages from the club, without exception.

The Redbank Club cannot be held responsible for the damage or loss of personal items worn or brought into the club or left at the club.

All events have a four (4) hour time limit as set in the contract. Any function going over the contracted time will be assessed a \$300.00 per hour charge. We are not held responsible if the function does not begin at the scheduled time.

All prices in this catering guide are subject to change. Pricing will be honored with a signed contract.

A 20% service charge will be added to all food and bar totals for each function.

Smoking is prohibited inside the building. There will be designated areas outside on our patio.

All non-DOD civilians who want to rent our facility will need a military sponsor (retired or active).

No admission tickets may be sold at the door for any booked event at the club.

Deposits are due upon the signing of the contract for your booked date.

All deposits are non-refundable.

Full payment for the balance of the function is required 14 days prior to the event. Bar payments will be accepted at the conclusion of the function.

FORCE MAJEURE: No damages or refunds shall be due to the customer for a failure of performance occurring due to Acts of God (i.e. Storms, Natural Disaster, or Power Outage), War, Terrorist Acts, Government Regulations, or Riots, any one of which may make performance impossible. THE REDBANK CLUB SHALL NOT HAVE ANY LIABILITY FOR POWER DISRUPTIONS OF ANY KIND.

Cancellation Policy:

Functions canceled:

90 days prior to function will forfeit the room rental rate.

60 days, room rental plus 25%.

30 days, room rental plus 50%.

14 days, room rental plus 75%.

Any function canceled within 14 business days of the function will forfeit all monies.

Items ordered specifically for the function must be paid by the sponsor in advance and are non-refundable (i.e. flowers, candles, colored stones, tulle, seafood or cakes that may not be cancelled or otherwise utilized by the club).