



BORN **THE RED FERN** 1853

FUNCTIONS & EVENTS

REDFERN SPACES

OUT OF BOUNDS



This suave and stylish event space holds up to 50 guests cocktail-style, or a seated dining experience for up to 24 guests. Out Of Bounds feels like a groovy 70's lounge room, complete with lush leather seating and a cosy fireplace.

The perfect space for cocktail soirées, networking events, birthdays, or any excuse for a celebration. This area grants access to our glasshouse terrace, and has a private bar to service your guests and av facilities upon request.

DINING DOMAIN

Mosey on over to the dining domain - a refined, relaxing rendezvous spot with the perfect mix of banquette seating and dining tables.

This space holds a minimum of 20 and a maximum of 34 guests seated. With homage to a classic dining area, it serves best for our seated menu options. Drink service from the main bar is right around the corner!



NAUGHTY CORNER

Book into our naughty corner for a casual night out. Get a bartender to mix up your favourite cocktail or perhaps try something from our wine list, featuring local favourites and interesting acts with funky flavours.

The perfect spot for your next after-work drinks.

EXCLUSIVE WITH REDFERN UPSTAIRS?

Reach out to discuss exclusive venue hire and event options

PARTY STARTERS

DIPS - \$80

Spiced red lentil dip
Hummus
Guacamole
Crudites
Grilled turkish bread

CHEESE - \$90

Triple cream brie
Manchego
Blu'dauvergne
Grapes
Lavosh
Grilled sourdough
Cornichons

MEATS - \$100

Jamon
Sopressa salami
Wagyu bresaola
Pickled chilli
Mustard
Sourdough

MISFITS SNACKS - \$115

Spinach and onion bhaji, spiced tomato relish
Kataifi wrapped prawns, black olive mayo
Spiced red lentil dip, flatbread
Spiced chicken quesidilla, green chilli and coriander dressing

ANTIPASTO - \$174

Brie
Manchego
Blu'dauvergne
Salami
Wagyu bresaola
Jamon
Marinated olives
Pickled vegetables

ALL PLATTERS FEED GROUPS OF 6-8 GUESTS.

CANAPE MENU

FIVE PIECE \$35

Spiced eggplant caviar, haloumi and lime tartlet (v)
Ocean trout tartare, cucumber, crispy chilli dressing
Bolognaise calzone
Spinach and onion bhaji, spiced tomato chutney (vgn) (gfp)
Cheeseburger sliders

SEVEN PIECE \$45

Falafel, tahini and garlic sauce (vgn) (gfp)
Spiced eggplant caviar, haloumi and lime tartlet (v)
Pork and fennel sausage roll
Marsala dosa spring roll, spiced tomato chutney (vgn)
Spiced tuna taco, aioli
Chilli beef empanada, chimichurri
Harissa chicken skewer, sumac yoghurt (gf)

NINE PIECE \$55

Spinach and onion bhaji (vgn) (gfp)
Falafel, tahini and garlic sauce (vgn) (gfp)
Bolognaise calzone
Cheeseburger sliders
Sydney rock oysters, white balsamic and lemon mignonette (gf)
Anchovy and smoked tomato toast
Harissa chicken skewer, sumac yoghurt (gf)
Fish & chips, lemon, tartare sauce
Spiced tuna taco, aioli

ADDITIONAL VEGO OPTIONS

Compressed watermelon, pistachio, goats cheese and mint (v) (gf) **\$4PP**

Tomato tartlet, marinated fetta, black olive (v) **\$4PP**

Sweet potato and spinach "arancini" with tahini (vgn) **\$4PP**

Miso eggplant spring rolls, ponzu dressing (vgn) **\$5PP**

Spinach and mushroom pie (v) **\$6.5PP**

Crumbed mushroom slider, rocket, salsa verde mayo (v) **\$8PP**

Mushroom and truffle risotto (v) **\$8PP**

**A MINIMUM ORDER OF 20 GUESTS APPLIES TO OUR
CANAPE PACKAGES, INCLUDING ANY VEGETARIAN ITEMS.**

SHARED MENU

\$65^{PP}

GROUP OF MISFITS

MARINATED OLIVES (vgn) (gf)

GARLIC & PARMESAN BREAD (v)

BURRATA

Tomato, green olive, Aleppo pepper, sourdough (v)

HUMMUS

Spiced almonds, house made flatbread (vgn) (n)

CRISPY SCHOOL PRAWNS

Smoked paprika (df)

CASARECCE

Pork sausage, tomato, fennel, chilli

SLOW COOKED LAMB SHOULDER

Spiced couscous, pumpkin, green olive, macadamia (n)

CHIPS

Chicken salt, aioli (gfp)

**SUBJECT TO AVAILABILITY & CHANGE
MINIMUM OF 8 PEOPLE**

SET MENU
\$68^{PP}

TWIGGY'S CHOICE

SHARE ENTREE

GARLIC & PARMESAN BREAD (v)

HUMMUS

Spiced almonds, house made flatbread (vgn) (n)

CHAR-SIU PORK SKEWERS

Ginger, shallot dressing

BURRATA

Tomato, green olive, Aleppo pepper, sourdough (v)

PRAWN TOAST

Aioli (df)

CHOICE MAIN

GRILLED SWORDFISH

Caponata, pinenuts (gf) (n)

SLOW COOKED LAMB SHOULDER

Spiced couscous, pumpkin, green olive, macadamia (n)

MISO GLAZED EGGPLANT

Soba noodle salad, coriander, spring onion, ponzu dressing (vgn)

SHARE SIDES

CHIPS

Chicken salt, aioli (gfp)

**MAIN COURSE SERVED ALTERNATIVELY FOR
GROUPS OF 20 AND ABOVE.**

BEVERAGE PACKAGES

STANDARD BEVERAGE PACKAGE

3 HOURS: \$55PP | 4 HOURS: \$70PP

Draught Beer: Carlton Draught, 4 Pines Pacific Ale

Bottle Beer: Cascade Premium Light

White Wine: Craftsman Ingenuity Series Chardonnay

Red Wine: Craftsman Ingenuity Series Shiraz

Sparkling: Tarot Prosecco NV

PREMIUM BEVERAGE PACKAGE

3 HOURS: \$65PP | 4 HOURS: \$85PP

Draught Beer: Carlton Draught, 4 Pines Pacific Ale,
Balter XPA, Bulmers

Bottle Beer: Cascade Premium Light

White Wine: Matile Pinot Grigio, Isabel Sauvignon Blanc

Red Wine: Chapel Hill 'The Parson' Shiraz,
Labrunet et Fils Pinot Noir

Rose: Chateau Minuty de Minuty Rose

Sparkling: Tarot Prosecco NV

EVENT ADDITIONS

Want to make your event extra wow?
Ask us and we can send you a quote

FLOWERS

Make your event gorgeous with some beautiful blooms. we work closely with a local florist who can offer various packages for any style of event.

NEON LETTERING

Make your event shine with neon lettering.

ORGANIC BALLOON INSTALLATIONS

Make your event pop with an organic balloon installation.

CAPTURE ALL THE FUN WITH A PHOTOBOOTH

Don't forget the fun! capture your memories with a photobooth

JACKIE DANIELS

Whether it be trivia, bingo or a show, bring entertainment to your event with Jackie Daniels!

- subject to availability

TERMS AND CONDITIONS

CONFIRMATION, HIRE FEE & DEPOSIT

To confirm an event booking, the following is required:

1. HIRE FEE
2. COMPLETED BOOKING FORM
3. SIGNED TERMS & CONDITIONS

Please note: Hire fees will be advised by the event manager. Should the above mentioned forms and hire fee not be received by the due date, the venue reserves the right to cancel the tentative hold on the client's behalf.

CANCELLATION

If cancellation occurs within 4 weeks of the event date, the deposit & hire fee is forfeited. If cancellation occurs within 10 working days prior to the event date, the client will be charged 100% of the food costs & hire fee.

FINAL NUMBERS AND DETAILS

Guaranteed minimum numbers of guests attending and all final details should be notified to the events manager no less than 10 business days prior to the event. Once given, numbers can increase up to 5 business days prior to the event however not decrease. Absolutely no changes on the increase in numbers will be taken after this time.

PAYMENT

Full payment of venue hire, food and beverage packages are required 7 days in advance of the date of the event. For any outstanding beverage tabs, these are to be settled at the conclusion on the evening of the event. No extensions of payment will be permitted.

Payment can be made by direct deposit, cheque or credit card 7 days prior to the event.

Service fee will be assessed for credit card purchases and all credit cards will incur a 1% surcharge.

Credit card details and I.D must be given as security for all beverage tabs.

INSURANCE/DAMAGES

Our organisation will take reasonable care, but will not accept responsibility for damage to or loss of items before, during or after an event. You are financially responsible for any loss or damage sustained to the premises or our property during an event or by your guests when entering or leaving the premises. You are also responsible for any loss or damage to equipment hired on your behalf.

OTHER

The client shall conduct the event in an orderly manner and in full compliance with the rules of The Redfern management and in accordance with all applicable laws.

The client is responsible for the conduct of the guests and invitees and indemnifies the venue for all costs, charges, expenses, damage and loss caused by any act or omission by the client, client's guests or invitees. No food or beverages of any kind is permitted to be brought to the event by the client, client's guests or invitees, unless prior permission has been obtained.

RESPONSIBLE SERVICE OF ALCOHOL

In accordance with the NSW state governments RSA laws, The Redfern reserves the right in its absolute discretion to exclude or remove any undesirable persons from the event or The Redfern's premises without liability.

Management reserves the right to close the bar when it deems necessary. We also reserve the right to cancel the booking if:

- The Redfern or any part of it is closed due to circumstances outside the venue's control.
- The client becomes insolvent, bankrupt or enters into liquidation or receivership.
- The event might prejudice the reputation of The Redfern.
- The room hire and food has not been paid by the due date.

SIGNED _____

DATE _____

Thank you for taking the time to fill out these forms.

We look forward to hosting your event soon.

*Please note: This must be signed and returned with the booking form