



BORN

THE REDFERN

1853

Events Package



Out of Bounds

Step into Out of Bounds – a stylish space that channels laid-back 70s vibes with a modern twist. Think lush leather lounges, warm ambient lighting, and a cozy fireplace that instantly makes you feel at home. This suave and stylish event space holds up to 50 guests cocktail style, or a seated dining experience for up to 28 guests.

Perfect for cocktail soirées, networking events, birthdays, or just any reason to gather in style. Out of Bounds offers its own private bar to keep the drinks flowing all night. Need tech? AV facilities are ready at your request.



Exclusive Use

Why choose just one space when you can have it all?

With Exclusive Use of Redfern Upstairs, the entire level is yours – from the retro-chic comfort of Out of Bounds to the refined elegance of our Dining Domain, and the lively energy of our eclectic main bar.

Enjoy the perks of private bars, multiple service points, AV on request, and bespoke styling to match your vision. Your party, your way.

Whether it's an intimate dinner or a night of non-stop dancing, we'll make it unforgettable. Seat up to 80 of your nearest and dearest or invite up to 150 for a cocktail-style affair.





The Nook

The Nook is our go-to spot for casual celebrations. Nestled away on the bustling main floor, this semi-private space offers the right mix of atmosphere and intimacy.

Designed for standing events, The Nook features sleek high-top tables and comfy bar stools, making it the perfect space to mix and mingle.

There's no minimum spend required, and bookings are flexible. Whether you're hosting a farewell, casual birthday or a client catch-up, The Nook makes it simple.



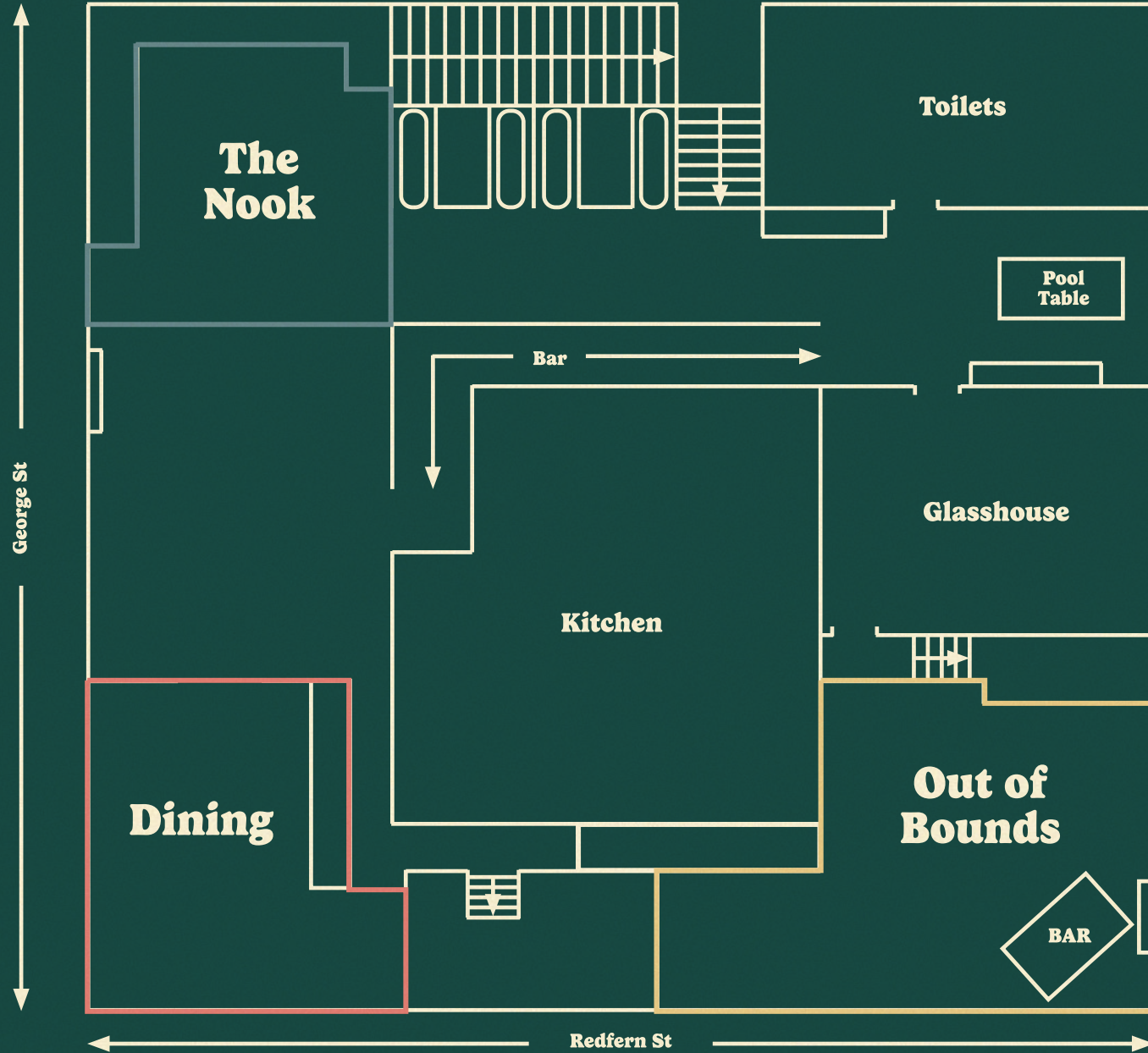
Dining Domain

Perched above the vibrant streets of Redfern, our Dining space offers an elegant yet welcoming atmosphere. Sip on your favourite drinks, just a few steps away from the main bar, while soaking in the vibrant neighbourhood buzz below.

With plush banquette seating and elegant dining tables, this space comfortably seats between 20 and 34 guests – ideal for everything from intimate dinners to special celebrations.



Floorplan





Party Starters

Dips Platter \$65

Triple cream brie
Manchego
Bleu d'Auvergne
Grapes
Lavosh
Grilled sourdough
Cornichons

Cheese Platter \$90

Triple cream brie
Manchego
Bleu d'Auvergne
Grapes
Lavosh
Grilled sourdough
Cornichons

Meat Platter \$100

Jamón
Sopressa salami
Wagyu bresaola
Pickled chilli
Mustard
Sourdough

Antipasto Platter \$155

Brie
Manchego
Bleu d'Auvergne
Salami
Wagyu bresaola
Jamón
Marinated olives
Pickled vegetables

Pub Platter \$150

Buffalo wings,
ranch dressing

Mac & cheese croquettes

Pork & fennel sausage rolls,
tomato relish

Aussie beef pies, ketchup

Salt & pepper prawns, aioli

Sliders Platter \$175

(24 piece) choose 3

Cheeseburger slider

Chicken katsu slider,
curry mayo, cabbage,
American cheese

Falafel slider, tahini yoghurt,
pickled cucumber

Crumbed fish slider, cheese,
tartare, iceberg

Choose your own Canapé Menu

3 Piece | \$22

2 x signature
1 x substantial

5 Piece | \$36

3 x signature
2 x substantial

7 Piece | \$50

5 x signature
2 x substantial

9 Piece | \$62

6 x signature
2 x substantial
1 x sweet

Signature Bites

Peeled QLD prawn, marie rose (gf)

Beef tartare, horseradish cream

Caponata tart, kalamata olive relish (v)

Pork & fennel sausage roll, tomato relish

Feta stuffed green olives, aioli (v)

Fried cauliflower, green chilli salsa (ve) (gfp)

Aloo tiki, spiced tomato relish (ve) (gfp)

Spiced tuna taco, citrus aioli

Panko prawns, tonkatsu mayo

Falafel, tahini & garlic sauce (v) (gfp)

Harissa chicken skewer, sumac labneh (gf)

Duck spring roll, hoisin

Mushroom & spinach arancini, truffle mayo (v)

Mac & cheese bite, green chilli mayo (v)

Substantial

Fish & chips, tartare sauce

Wild mushroom risotto (v)

Classic cheeseburger slider

Mushroom & haloumi slider, rocket, pesto mayo (v)

Chicken katsu, curry mayo, cabbage, cheese slider

Sticky pork bao bun, kimchi slaw

Grilled spiced lamb skewer, curry yoghurt (gf)

Aloo "samosa," green chilli chutney (ve)

Add extra \$9

Sweet Treats

Assorted macarons (n)

Milk chocolate truffles (n)

Caramel slice

Add extra \$6

Share menu

\$68
per person

Share Entrée

Tandoori chicken skewer, raita (gf)

Citrus cured salmon, orange dressing, fennel (gf)

Buffalo Mozzarella, caponata, green olive salsa (v) (gf)

Share Main

Snapper, cherry tomato, caper, basil (gf)

Braised beef cheek, cauliflower,
parsely, horse radish cream (gf)

Roast chicken, pepperonata, smoked
paprika dressing (gf) (df)

Share Sides

Iceberg, cucumber, dill, mint, seeded mustard (gf) (vgn)

Roasted chat potatoes, salsa verde (gf)





Set menu

\$50
per person

Share Entrée

Crispy chicken, gochujang dip (gfp)

Grilled chorizo, pickled onion, red pepper purée, flatbread

Spiced lentil dip, pappadoms (vgn) (gfp)

Choice

Pan roasted barramundi, almond romesco, grilled broccolini, preserved lemon dressing (gf) (n)

Grilled 250g rump steak, chips, salad, your choice of sauce (gf)

Rigatoni, mushroom, truffle, spinach, parmesa (v)

Beverage pack

Standard 3 Hours: **\$55pp** | 4 Hours: **\$70pp**

Bottled Beer: Cascade Premium Light

Draught Beer: Carlton Draught, 4 Pines Pacific Ale

White Wine: Young Poets Chardonnay

Red Wine: Young Poets Cabernet Sauvignon

Sparkling: Tarot Prosecco NV

Premium 3 Hours: **\$65pp** | 4 Hours: **\$85pp**

Bottled Beer: Cascade Premium Light

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

White Wine: Santi Sortesele Pinot Grigio,
Ara Single Estate Sauvignon Blanc

Red Wine: Smith & Hooper Merlot,
Fat Basatard Pinot Noir

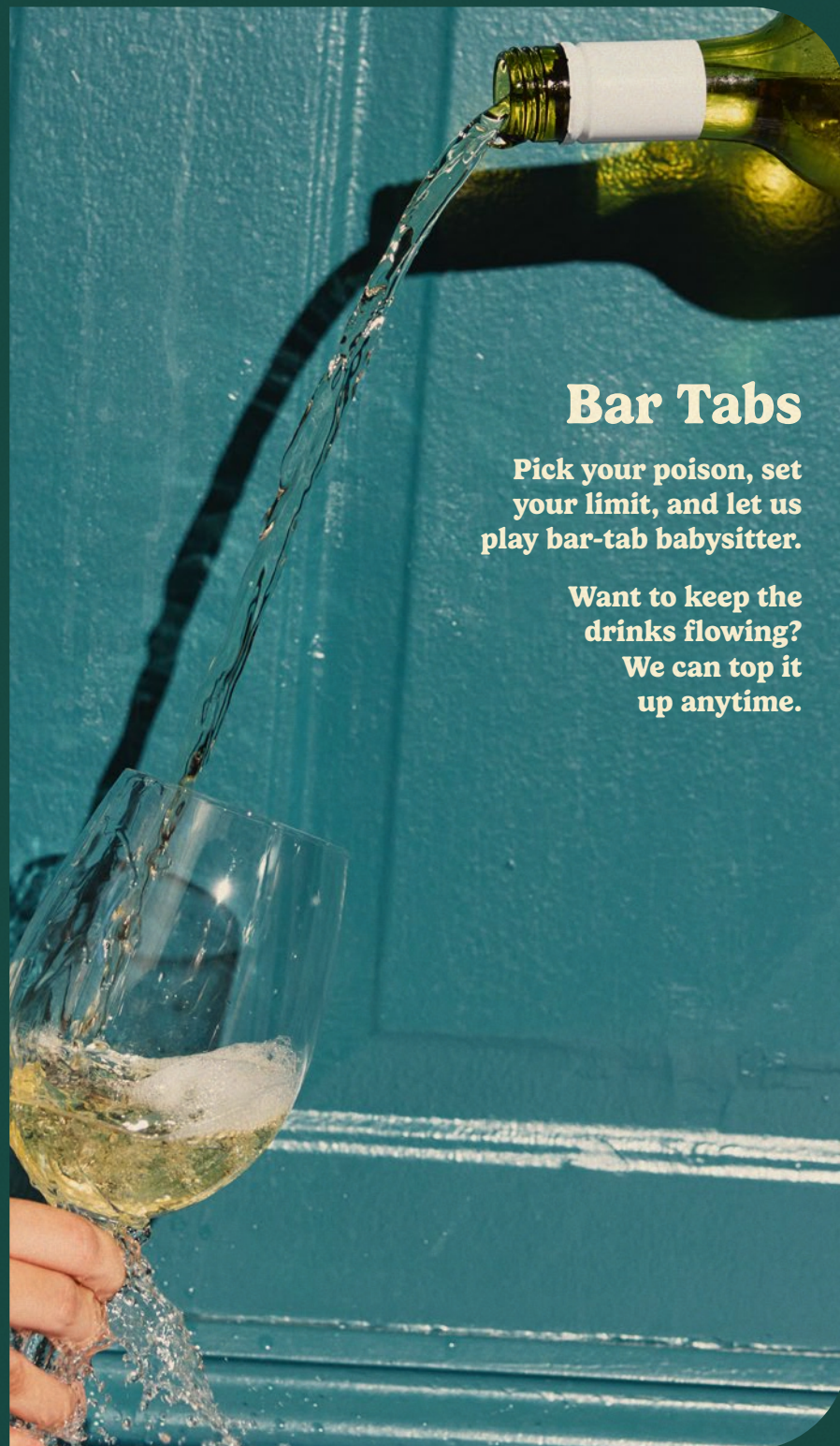
Rosé: Chateau Minuty De Minuty Rosé

Sparkling: Tarot Prosecco NV

Bar Tabs

Pick your poison, set
your limit, and let us
play bar-tab babysitter.

Want to keep the
drinks flowing?
We can top it
up anytime.



Event Additions

***Our events team can assist with all your event styling needs!
Get in touch for a full list of inclusions, pricing, and availability.***

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!





Booking Form

CONTACT NAME: _____

COMPANY (IF APPLICABLE): _____

TELEPHONE/MOBILE: _____

POSTAL ADDRESS: _____

EMAIL: _____

DATE OF EVENT: _____

START TIME: _____

EVENT TITLE: _____

NO. OF GUESTS: _____

MENU CHOICE: _____

BEVERAGE CHOICE: _____

EVENT SPACE: ☐ *The Nook* ☐ *Dining* ☐ *Out Of Bounds*

Terms Conditions

CONFIRMATION, HIRE FEE & DEPOSIT

To confirm a 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 a 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*