

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.



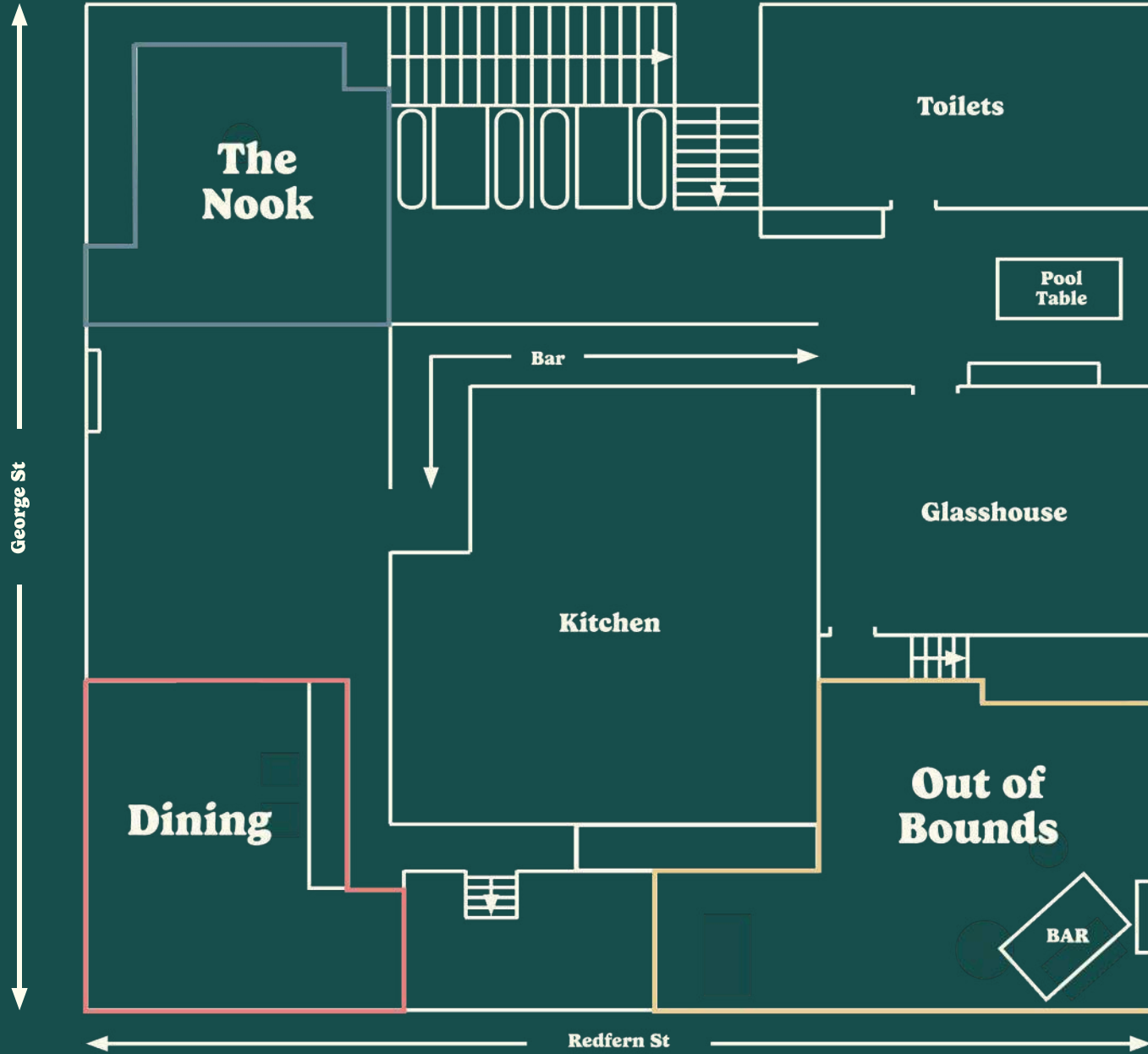
Dining Domain

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.



Floor plan





Party Starters

Dips Platter \$80

Babaganoush
Hummus
Guacomole
Crudites
Marinated Olives
Flat Bread

Serves 10 (vgn)

Meat Platter \$120

Jamón
Sopressa Salami
Wagyu Bresaola
Pickled Chilli
Mustard
Ciabatta

Serves 10

Cheese Platter \$110

Triple Cream Brie
Manchego
Old Style Cheddar
Grapes
Lavosh
Ciabatta
Cornichons

Serves 10 (v)

Slider Platter \$180

Cheese Burger, *Big Mac Sauce*
Battered Fish Burger, *Tartare*
Veggie Burger, *Salsa Verde* (v)
Fried Chicken Burger, *Sriracha*
Mayo

Choose 3 - 8 x Each type

Pub Platter \$160

Buffalo Wings, *Ranch Dressing*
Pork & Fennel Roll, *Ketchup* (v)
Aussie Beef Pie, *Ketchup*
Salt & Pepper Calamari, *Aioli*
Mac & Cheese Croquettes, *Truffle*
Mayo

Serves 10

Choose your own Canapé

3 Piece | \$25

2 x Signature
1 x Substantial

5 Piece | \$40

3 x Signature
2 x Substantial

7 Piece | \$58

5 x Signature
2 x Substantial

9 Piece | \$70

6 x Signature
2 x Substantial
1 x Sweet

Signature Bites

Pork & Fennel Sausage Roll, *Tomato Sauce*

Raw Salmon Sushi, *Soy Sauce* (gf,df)

Panko Prawn, *Curry Mayo*

Harissa Chicken Skewer, *Sumac Yoghurt* (gf)

Duck Spring Roll, *Hoisin Sauce*

Ham & Cheese Croquette, *Aoili*

Thai Vegetable Spring Roll, *Sweet Chilli* (v,df)

Falafel, *Salsa Verde* (vgn)

Mac & Cheese Croquette, *Truffle Mayo* (v)

Polenta Chips, *Truffle Mayo* (v)

Sundried Tomato & Basil Arancini (v)

Substantial

Fish & Chips, *Tartare Sauce*

Cheeseburger Slider

Fried Chicken Slider

Vegetable Patty Slider, *Salsa verde* (v)

Moroccan Lamb Calzone, *Yogurt Sauce*

Peeled Prawns, *Marie Rose* (gf)

Mini Beef Pies, *Tomato Sauce*

Lamb & Rosemary Pie

Vegetable Samosa (vgn)

Grill Lamb Skewers, *Curry Yoghurt*

Sweet Treats

Caramel Slice (gf)

Chocolate Truffle (gf)

(v) - Vegetarian | (vgn) - Vegan | (gf) - Gluten Free | (df) - Dairy Free

Share menu

\$72
per person

Share Entrée

Harissa Chicken Skewer, Sumac Yoghurt (gf)

Salmon Crudo, Orange Segment, Fennel (df, gf)

Burrata, Marinated Capsicum, Paprika Powder (gf)

Served with warm pita bread

Share Main

Roast Chicken, Hummus, Pickles, Smoked Paprika Dressing (df, gf)

Rigatoni, Truffle, Diced Mushroom, Chives (v)

Braised Lamb Shoulder, Polenta, Lamb Jus (gf)

Share Sides

Iceberg Lettuce, Cucumber, Pea, Herbs (gf, vgn)

Roast Chat Potatoes, Salsa Verde (gf, vgn)



Beverage pack

Standard 3Hours: **\$60pp** | 4 Hours: **\$75pp**

Bottled Beer: *Cascade Premium Light*

Draught Beer: *Carlton Draught, 4 Pines Pacific Ale*

White Wine: *Heggies Cloudline Chardonnay*

Red Wine: *Young Poets Cabernet Sauvignon*

Sparkling: *La Maschera Prosecco*

Premium 3Hours: **\$70pp** | 4 Hours: **\$90pp**

Bottled Beer: *Cascade Premium Light*

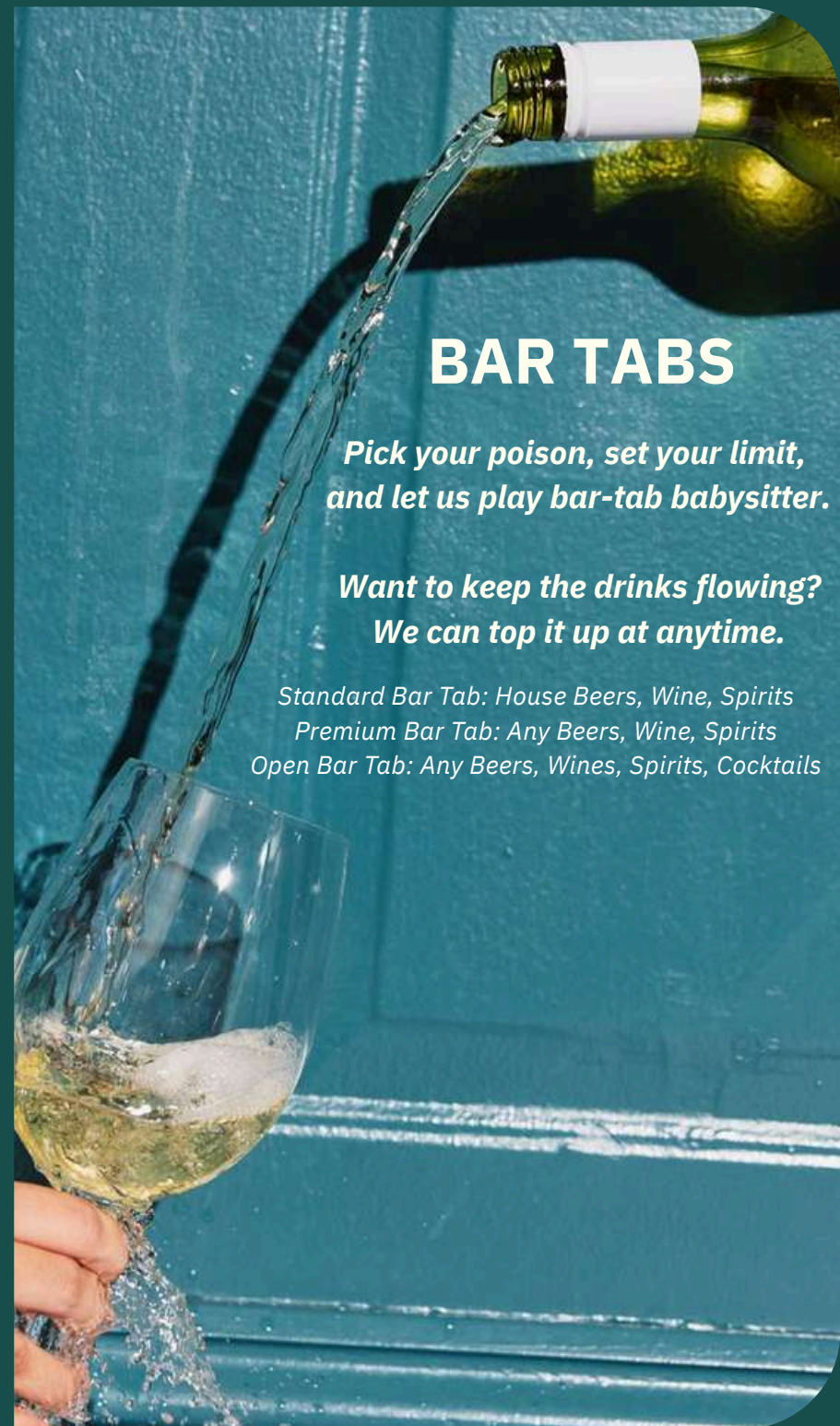
Draught Beer: *Carlton Draught, 4 Pines Pacific Ale,
Balter XPA, Yullies Margot Apple Cider*

White Wine: *Corte Giara Pinot Grigio, Heggies Cloudline
Chardonnay*

Red Wine: *Smith & Hooper Merlot, Haha Pinot Noir*

Rosé: *Arc du Soleil Sable de Camargue*

Sparkling: *La Maschera Prosecco*



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 at anytime.*

*Standard Bar Tab: House Beers, Wine, Spirits
Premium Bar Tab: Any Beers, Wine, Spirits
Open Bar Tab: Any Beers, Wines, Spirits, Cocktails*

Event Additions

Our Function Manager 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.

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!



