



## GROUP DINING PACKAGE

For all enquiries, please fill out the enquiry form on our website

[www.redskitchen.com.au](http://www.redskitchen.com.au)

or call our events team on (07) 5620 4400









## CELEBRATE AT RED'S KITCHEN & BAR

In the heart of Sanctuary Cove, discover Red's Kitchen & Bar, a modern restaurant with a focus on the traditional with iconic water front views.

Red's reminds to the classic days of old, nostalgic food memories, reinvented, with an elevated and modern touch.

Locally inspired by the land, premium cuts, complimented by the sea, clean flavours that showcase Australia's finest beef and proteins.

With a premium waterfront setting, professional function team, and a range of spaces, our restaurant makes the ideal location for events of any nature. From private intimate gatherings, birthday celebrations, to large corporate dinners or weddings for up to 200 guests.

The extensive wine list and stunning views are the ideal complement to any celebration. Red's offers friendly and impeccable service from planning to delivery.

Come celebrate at Red's!



# BANQUET A

All dishes served to share

79 PP

## ON ARRIVAL

**Dip** of cucumber, garlic, yoghurt, lemon rind, grated feta (GF, V)

Served with warm sourdough cob (V)

## ENTRÉE

**Local Calamari**, rocket, shaved fennel, mustard dressing, salsa verde aioli (DF)

**Beef Carpaccio**, creamy garlic, lemon, rocket, grana padano, capers, basil oil (GF)

**Vegetarian Option: Mushroom Arancini**, house red sauce, salsa verde, bocconcini, parmesan (GF, V)

## MAIN

**Fish**, pan-fried barramundi, crushed potato and leek, fresh dill yoghurt sauce (GF)

**Lamb Shank**, slow braised garlic butter shank, sous vide mash, red wine jus (GF)

**Vegetarian Option: Gnocchi**, cream of three cheese, basil pesto sauce, panfried potato gnocchi, shaved parmesan, toasted pine nuts (V)

## SIDES

**Potato**, crunchy chats, house bearnaise, sea salt (GF, V)

**Salad**, cucumber, tomato, pickled red onion, pomegranate, radish, butter lettuce, buttermilk dressing (GF, V)

## DESSERT (served alternately)

**Baked Cookie**, double choc chip cookie, salted caramel ice cream

**Classic Crème Brûlée**, silky vanilla custard, caramelised sugar crust (GF)

**Dietary Option: Sorbet**, with mixed berries (GF, DF, V)



# BANQUET B

All dishes served to share

99 PP

## ON ARRIVAL

**Dip** of cucumber, garlic, yoghurt, lemon rind, grated feta (GF, V)

Served with warm sourdough cob (V)

## OYSTERS

### Oyster Platter - Cold

**Natural Pacific Oysters**, French mignonette (GF, DF)

**Vegetarian Option: Mushroom Arancini**, house red sauce, salsa verde, bocconcini, parmesan (GF, V)

## ENTRÉE

**Wagyu and Chorizo Meatballs**, spiced tomato sauce, smoked provolone, crusty bread (GFO, DFO)

**Local Calamari**, rocket, shaved fennel, mustard dressing, salsa verde aioli (DF)

**Beef Carpaccio**, creamy garlic, lemon, mustard, EVOO, rocket, grana padano (GF)

**Vegetarian Option: Roasted Cauliflower**, pearl barley, baby carrots, kale, tahini yoghurt, pomegranate, fried chickpeas (GFO, DFO, VGO)

## MAIN

**Roast Chicken**, deboned half free-range chicken, crispy skinned, sous vide mash, umami sauce (GF)

**Rib Eye of the Fillet**, coriander, mint, & chilli chimichurri (GF)

**Vegetarian Option: Gnocchi**, cream of three cheese, basil pesto sauce, pan-fried potato gnocchi, shaved parmesan, toasted pine nuts (V)

## SIDES

**Potato**, crunchy chats, house bearnaise, sea salt (GF, V)

**Salad**, cucumber, tomato, pickled red onion, pomegranate, radish, butter lettuce, buttermilk dressing (GF, V)

## DESSERT (served alternately)

**Baked Cookie**, double choc chip cookie, salted caramel ice cream

**Matcha Panna Cotta**, Vanilla & matcha, Chambord-poached blueberries, sesame tuile

**Dietary Option: Sorbet**, with mixed berries (GF, DF, V)





# RED'S SIGNATURE EXPERIENCE

All dishes served to share

129 PP

## ON ARRIVAL

**Dip** of cucumber, garlic, yoghurt, lemon rind, grated feta (GF, V)

Served with warm sourdough cob (V)

## OYSTERS

### Oyster Platters - Cold & Hot

**Natural Pacific Oysters**, French mignonette (GF, DF)

**Chef's Kilpatrick**, Worcestershire, house BBQ sauce (DF)

**Vegetarian Option: Mushroom Arancini**, house red sauce, salsa verde, bocconcini, parmesan (GF, V)

## ENTRÉE

**Garlic Prawns**, minced garlic, EVOO, chilli, butter, parsley, lemon, toasted sourdough (GFO)

**Beef Carpaccio**, creamy garlic, lemon, mustard, EVOO, rocket, grana padano (GF)

**Wagyu and Chorizo Meatballs**, spiced tomato sauce, smoked provolone, crusty bread (GFO, DFO)

**Vegetarian Option: Roasted Cauliflower**, pearl barley, baby carrots, kale, tahini yoghurt, pomegranate, fried chickpeas (GFO, DFO, VGO)

## MAIN

**Lamb Shoulder**, salsa verde, red wine jus

**Duck**, Asian-style confit black pepper

**Filet Mignon**, premium black Angus eye fillet, smoked belly bacon, red wine jus (GF)

**Vegetarian Option: Gnocchi**, cream of three cheese, basil pesto sauce, pan-fried potato gnocchi, shaved parmesan, toasted pine nuts (V)

## SIDES

**Potato**, crunchy chats, house bearnaise, sea salt (GF, V)

**Salad**, cucumber, tomato, pickled red onion, pomegranate, radish, butter lettuce, buttermilk dressing (GF, V)

**Carrot**, honey glazed, toasted pine nuts, sorrel (GF, V)

## DESSERT (served alternately)

**Apple Tarte Tatin**, baked caramelised apple, puff pastry, set apple creme, pear sorbet

**Classic Crème Brûlée**, silky vanilla custard, caramelised sugar crust (GF)

**Baked Cookie**, double choc chip cookie, salted caramel ice cream

**Dietary Option: Sorbet**, with mixed berries (GF, DF, V)



# SELECT MENU ^

Up to 20 guests.

Guests select upon arrival

79 PP

## ON ARRIVAL

**Dip** of cucumber, garlic, yoghurt, lemon rind, grated feta (GF, V)

Served with warm sourdough cob (V)

## ENTRÉE

**Wagyu and Chorizo Meatballs**, spiced tomato sauce, smoked provolone, crusty bread (GFO, DFO)

**Local Calamari**, rocket, shaved fennel, mustard dressing, salsa verde aioli (DF)

**Vegetarian Option: Mushroom Arancini**, house red sauce, salsa verde, bocconcini, parmesan (GF, V)

## MAIN

**Fish**, pan-fried barramundi, crushed potato and leek, fresh dill yoghurt sauce (GF)

**Steak**, 250g Angus rump, grass, Gippsland VIC, served with Chef's house slaw, crispy polenta, red wine jus (GF)

**Roast Chicken**, deboned half free-range chicken, crispy skinned, sous vide mash, umami sauce (GF)

**Vegetarian Option: Gnocchi**, cream of three cheese, basil pesto sauce, pan-fried potato gnocchi, shaved parmesan, toasted pine nuts (V)

## SIDES (to share)

**Potato**, crunchy chats, house bearnaise, sea salt (GF, V)

**Salad**, cucumber, tomato, pickled red onion, pomegranate, radish, butter lettuce, buttermilk dressing (GF, V)

## DESSERT

**Baked Cookie**, double choc chip cookie, salted caramel ice cream

**Classic Crème Brûlée**, silky vanilla custard, caramelised sugar crust (GF)

**Sorbet**, with mixed berries (GF, DF, V)





# SELECT MENU B

Up to 20 guests.

Guests select upon arrival

99 PP

## ON ARRIVAL

**Dip** of cucumber, garlic, yoghurt, lemon rind, grated feta (GF, V)

Served with warm sourdough cob (V)

## ENTRÉE

**Beef Carpaccio**, creamy garlic, lemon, mustard, EVOO, rocket, grana padano (GF)

**Wagyu and Chorizo Meatballs**, spiced tomato sauce, smoked provolone, crusty bread (GFO, DFO)

**Oysters (5)**, natural Pacific oysters, French mignonette (GF, DF)

**Vegetarian Option: Mushroom Arancini**, house red sauce, salsa verde, bocconcini, parmesan (GF, V)

## MAIN

**Beef Lasagne**, beef ragu alla bolognese, parmesan rosato, basil oil, toasted sourdough

**Fish**, pan-fried barramundi, crushed potato and leek, fresh dill yoghurt sauce (GF)

**Lamb Shank**, Slow braised garlic butter shank, sous vide mash, red wine jus (GF)

**Steak**, 200g eye fillet, served with Chef's house slaw, crispy polenta, red wine jus (GF)

**Vegetarian Option: Gnocchi**, cream of three cheese, basil pesto sauce, pan-fried potato gnocchi, shaved parmesan, toasted pine nuts (V)

## SIDES (to share)

**Potato**, crunchy chats, house bearnaise, sea salt (GF, V)

**Salad**, cucumber, tomato, pickled red onion, pomegranate, radish, butter lettuce, buttermilk dressing (GF, V)

## DESSERT

**Apple Tarte Tatin**, baked caramelised apple, puff pastry, set apple creme, pear sorbet

**Matcha Panna Cotta**, Vanilla & matcha, Chambord-poached blueberries, sesame tuile

**Sorbet**, with mixed berries (GF, DF, V)





# BEVERAGE PACKAGES

## CLASSIC

2hrs **60** | 3 hrs **80**

## SPARKLING WINE

La Gioiosa Asolo Prosecco DOCG  
Veneto, IT

## WHITE WINE

Corte Giara Pinot Grigio  
Veneto, IT

## RED WINE

Markview Shiraz  
Regional, NSW

## TAP BEERS

Great Northern | Burleigh Bighead

All soft drinks & juices

## PREMIUM

2hrs **80** | 3 hrs **100**

## SPARKLING WINE

NV Louis Bouillot Grand Reserve Brut  
Burgundy, FR

## WHITE WINE

HaHa Sauvignon Blanc  
Marlborough, NZ

West Cape Howe Old School Chardonnay  
Mount Barker, SA

## RED WINE

Wicks Estate Cabernet Sauvignon  
Adelaide Hills, SA

Robert Oatley Signature Series 'G21'

Grenache

McLaren Vale, SA

## TAP BEERS

Stone & Wood | Great Northern | Bighead

All soft drinks & juices



# BEVERAGE PACKAGES

## DELUXE

2hrs **90** | 3 hrs **110**

### CHAMPAGNE

NV Moët & Chandon Brut Imperial  
Champagne, FR

### WHITE WINE

Famille Hugel Classic Riesling  
Alsace, FR

Bay of Fires Pinot Gris  
Tamar Valley, TAS

William Fevre Petit Chablis  
Chablis, FR

Pascal Jolivet Sancerre  
Loire Valley, FR

### RED WINE

Heirloom Vineyards Cabernet  
Sauvignon  
Coonawarra, SA

Josef Drouhin Laforet Pinot Noir  
Burgundy, FR

Pieri 'Occasione' Shiraz  
McLaren Vale, SA

Alamos Malbec  
Mendoza, ARG

All Tap Beers, soft drinks, & juices

## NON-ALCOHOLIC

2hrs **40** | 3 hrs **60**

Includes Asahi Dry Zero, alcohol-free  
wines, soft drinks, juices.

Add our non-alcoholic cocktails -  
16pp/hr

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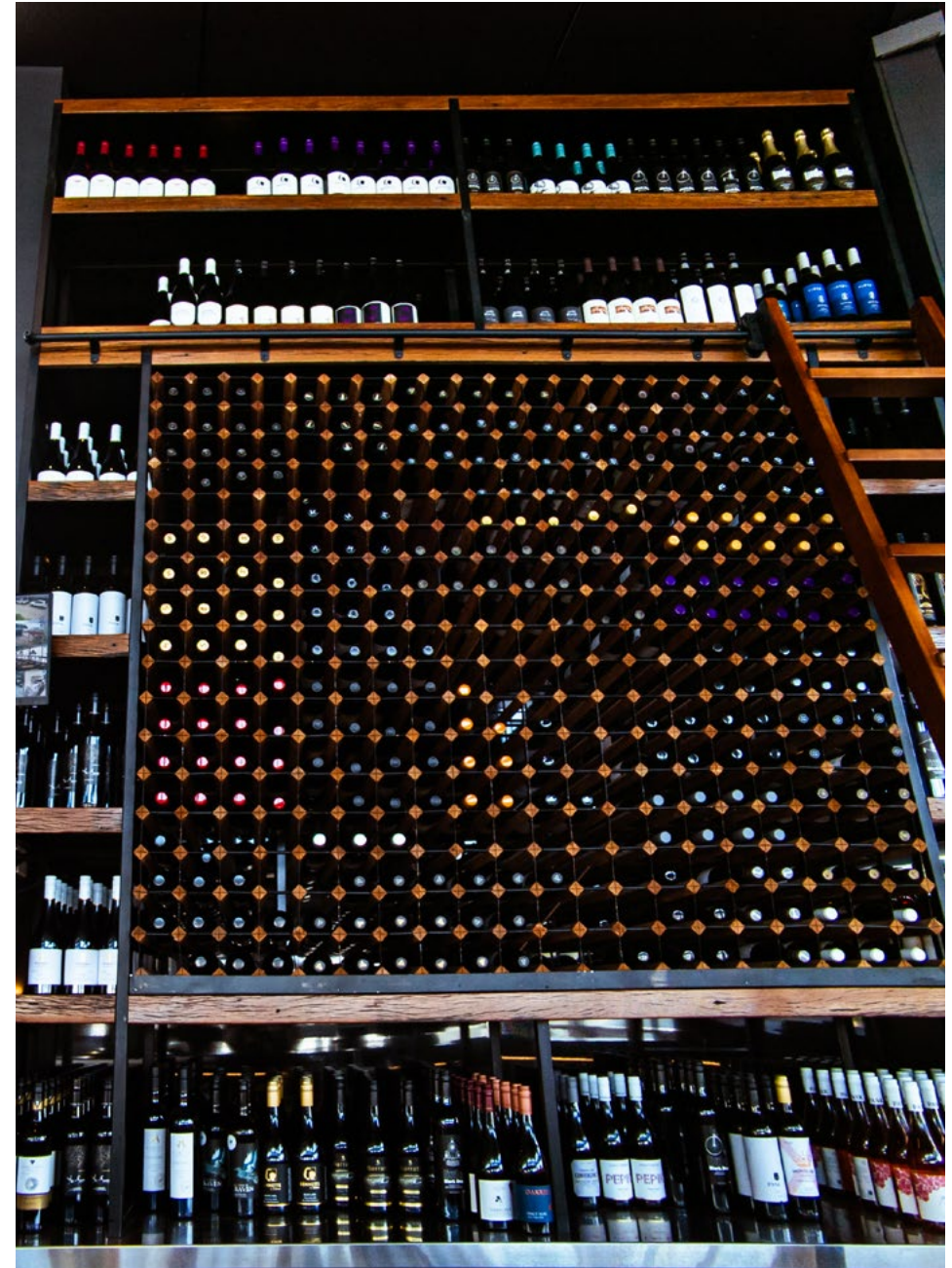
## ADD-ONS

Basic spirits 15pp/hour

Welcome cocktail 22pp

Mineral water (still/sparkling) 12/btl

Champagne on arrival 27pp





# GROUP BOOKING ENQUIRY FORM

Booking Date:

Celebration:

Time:

Guest Numbers:

Menu Selection:

Beverage Selection:

Full Name of Payee:

Company Name:

Address:

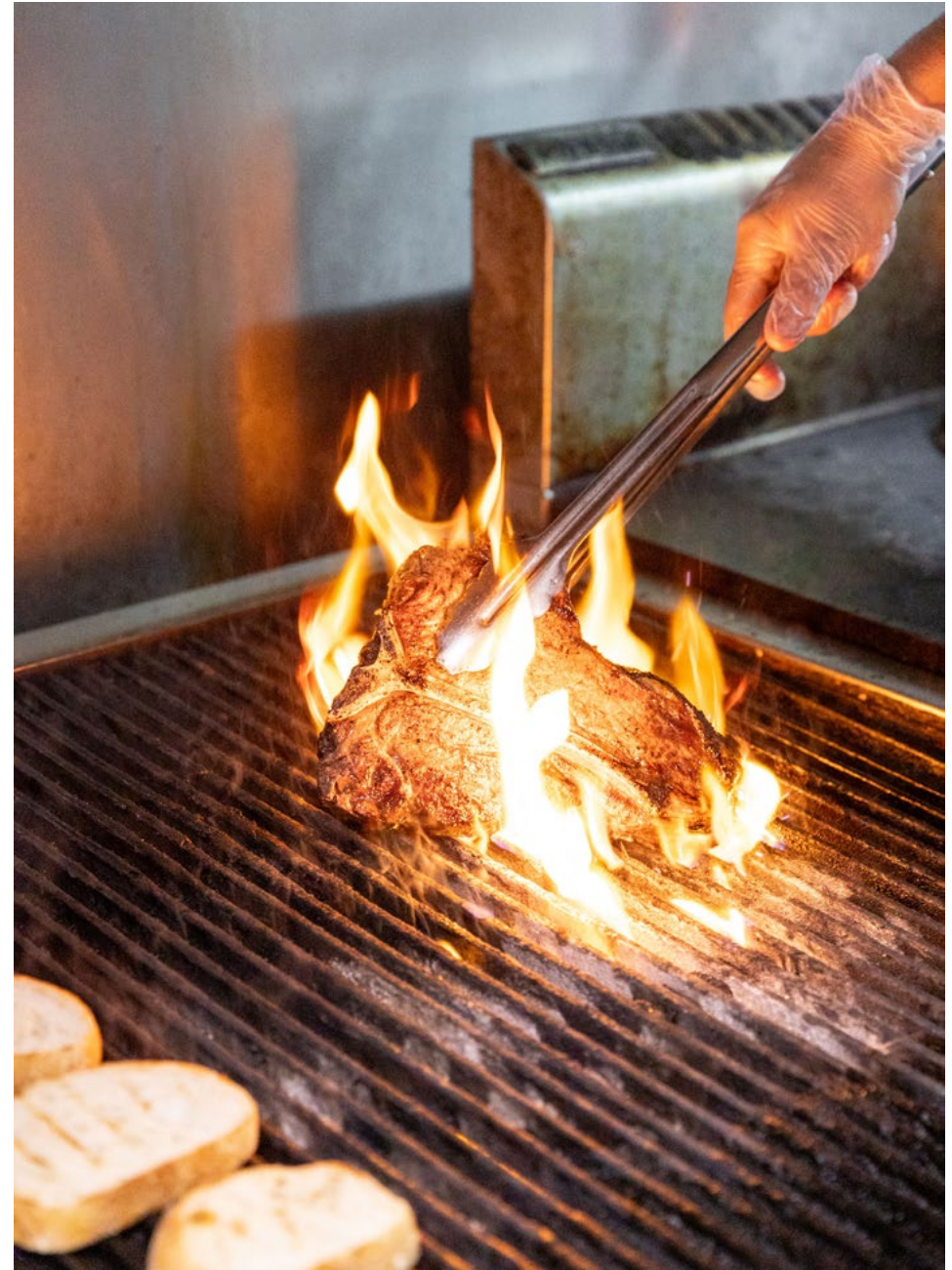
Phone:

Email:

I have read and accept Red's function agreement and  
Terms and Conditions.  
I am authorised to act on behalf of the company/client.

Signature:

Date:



# TERMS & CONDITIONS

## Function Menu Selections

Groups larger than 15 guests are accommodated as a group booking.

Group bookings of up to 20 guests must pre-select a banquet menu or a reduced a la carte select menu.

Groups of 20+ guests must pre-select either a banquet menu or alternate drop, accompanied by a beverage package.

Group bookings greater than 30 guests must pre-select from a 3-hour beverage package.

Exclusive hire & canape events will be priced upon application.

Please note that our menus may be subject to seasonal change.

## Confirmation & Payments

A deposit of \$1000 or 10% of the total cost (whichever is greater) is required.

All bookings are considered an enquiry until we receive your deposit.

Once this is complete, we will allocate your booking to a table, and it will be considered confirmed. We have the right to cancel any unconfirmed bookings.

Final numbers, menus, beverage selection and dietary requirements must be confirmed in writing 12 days prior to the event.

In the occurrence that some guests may not attend. The pre-paid amount may not be transferred, refunded, or credited.

Our spaces host minimum spends. Exclusive hire events will be assessed on application.

The agreed minimum spend is applicable. Please note that should your minimum spend not be met, the remaining balance will be charged as room hire.

Additional spends beyond the minimum are to be paid in full on the function date. Payments can be made by credit card (surcharges will apply), or by cash.

Final food and beverage costs are due 10 days prior to your event date. Should we not receive the final payment 10 days prior to your event date, we have the right to cancel your booking and you will forfeit your deposit.

## Reservation Times & Duration

Lunch Bookings: Groups of 15+ may choose an arrival time for their guests from 11.30PM – 12.00PM.

Dinner Bookings: Groups of 15+ may choose an arrival time for their guests from 5.00PM – 5.30PM & anytime from 7.30PM onwards.

Group bookings of up to 20 guests have a dining duration time of 2.5 hours.

Group bookings greater than 30 guests have a dining duration time of 3.5 hours.

Exclusive Hire Events have a duration of 4.5 hours.

If guests are late to the booking, the same allocated seating time applies where the table is re booked afterward.





# TERMS & CONDITIONS (Cont'd)

## Public Holidays

A surcharge of 15% of the total bill will apply on all public holidays such as Christmas Day, Good Friday etc.

## Cancellation & Transfers

If your circumstances change:

All cancellations made outside the 10 business days prior to your event will receive a credit or refund.

Cancellations made within 10 business days prior to your event date, for any reason, will not be refunded or credited.

Exclusive Hire events that are cancelled greater than 10 business days prior to the function date, will result in a refund less 20% administration fee.

## Reduced Guest Numbers

Final guest numbers are required 12 days prior to your event. In the occurrence that some guests may not attend, the agreed and pre-paid quantity of menu items will be served, and no refunds or credits will be issued.

## Dietary Requirements

Our menus accommodate gluten free, dairy free, vegetarian, and vegan options. However, we cannot cater for guests with allergies or adverse reactions caused by food or beverages.

Unfortunately, our suppliers cannot guarantee that products have not been in contact with any allergens during the manufacturing process.

Please notify your group booking coordinator of guests with dietary requirements.

Dietary requirements such as vegetarian must be informed in advance. Vegetarian options are plated individually according to dietary requirements.

## Youth Dining

Children up to 14 years will receive a discount of 30% off your selected function menu. This includes soft drinks and juices. Children's menus are available on request.

## Cakeage

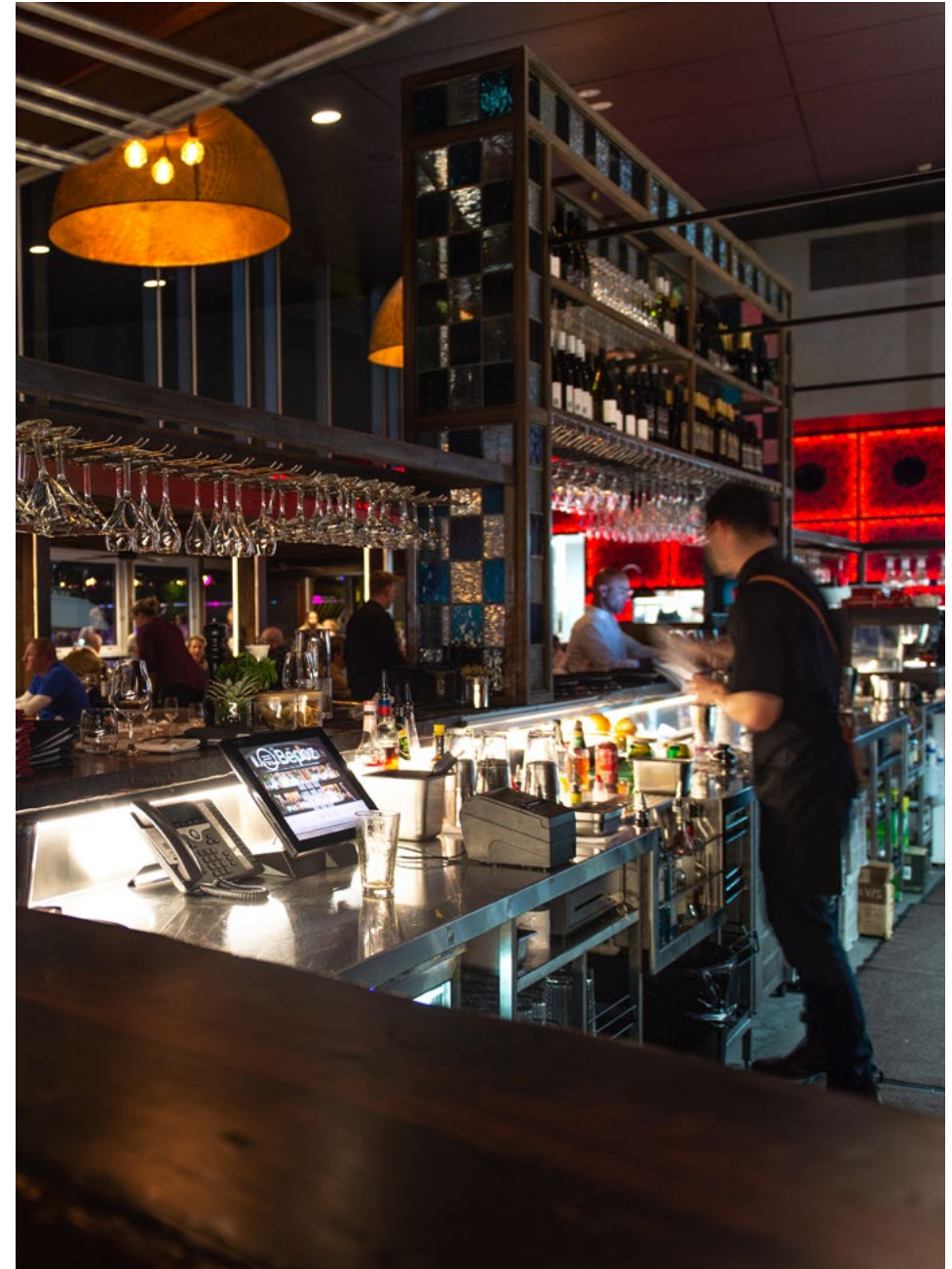
If you would like to bring your own celebration cake, a \$5PP charge will apply. Capped at \$50. Cakes will be carved and served individually plated with accompaniments. Display cakes that are not cut or consumed on premise will not incur any charges.

## Delivery & Collection of Goods

All group bookings will have 30 minutes prior to their booking time to come in to the venue and set up for their booking.

Decorative items such as balloons or flowers as well as celebration cakes, must be delivered on the event day. All belongings must be removed on completion of the event.

We do not accept responsibility for any belongings left on premise. Please discuss all decoration and theming requirements with your function coordinator.





Sanctuary Cove Village  
46E/4601 Masthead Way  
Hope Island, QLD 4212

Group Bookings: (07) 5620 4400

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