



GROUP DINING PACKAGE

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

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 waterfront views.

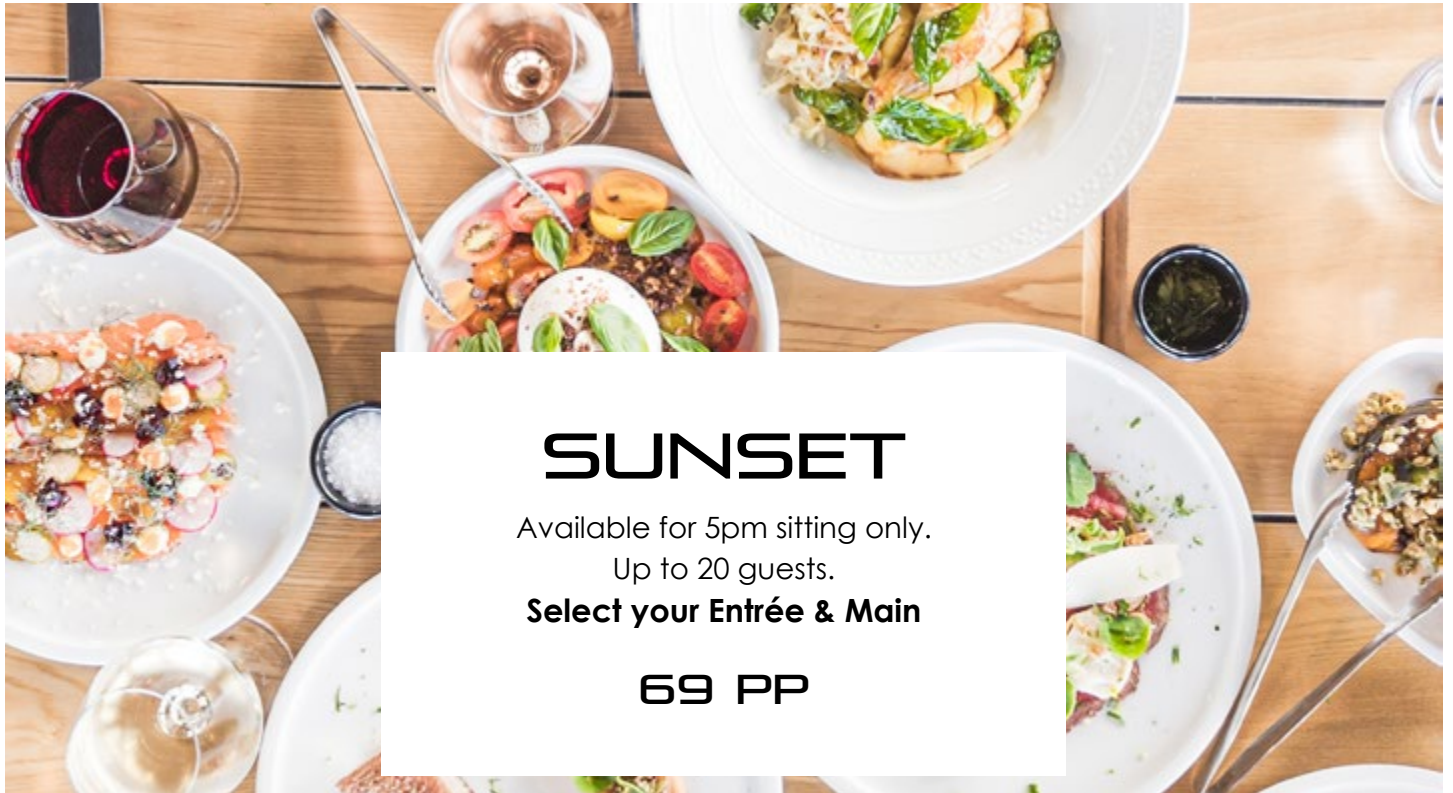
Red's rewinds to the classic days of old, nostalgic food memories, reinvented, with an elevated and modern touch.

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!



SUNSET

Available for 5pm sitting only.
Up to 20 guests.

Select your Entrée & Main

69 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)

Crispy Buffalo Wings, ranch sauce, chives

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

MAIN

Chicken Cotoletta, Panko crumbed chicken schnitzel, grated cheddar, mozzarella, kewpie, micro chives, Chef's slaw

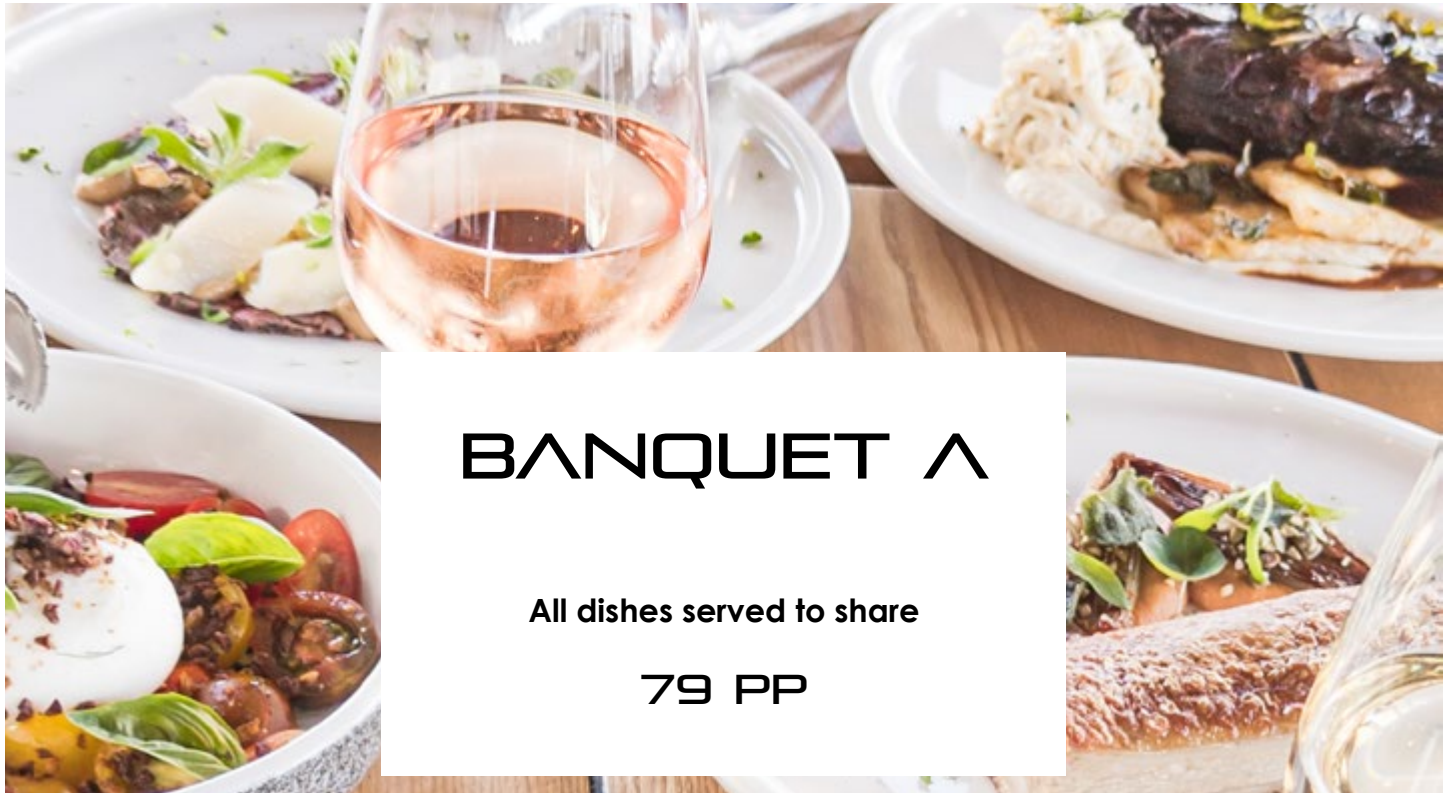
Bangers & Mash, char-grilled skinless pork sausages, creamed mash, port jus, chimichurri (GF)

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

DESSERT

Salted Caramel & Chocolate Tart, milk mousse, shaved chocolate, dark chocolate crumb

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



BANQUET ^

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 per guest)

Salted Caramel & Chocolate Tart, milk mousse, shaved chocolate, dark chocolate crumb

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

Chicken Cotoletta, Panko crumbed chicken schnitzel, grated cheddar, mozzarella, kewpie, micro chives, Chef's slaw

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)

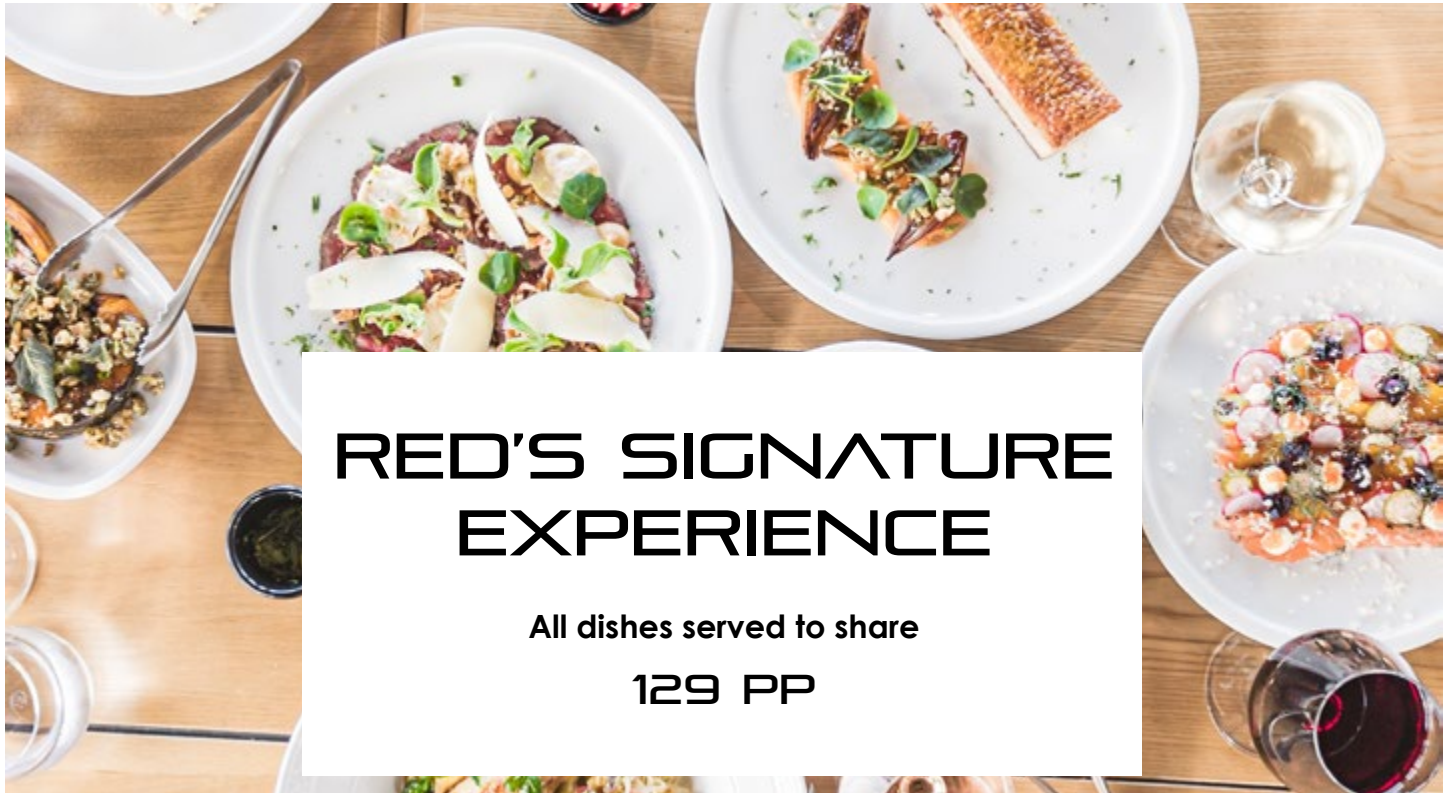
DESSERT (alternate serve)

Salted Caramel & Chocolate Tart, milk mousse, shaved chocolate, dark chocolate crumb

Apple Pie, Apple and cinnamon ice cream, caramel sauce, blackberry (V)

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

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



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)

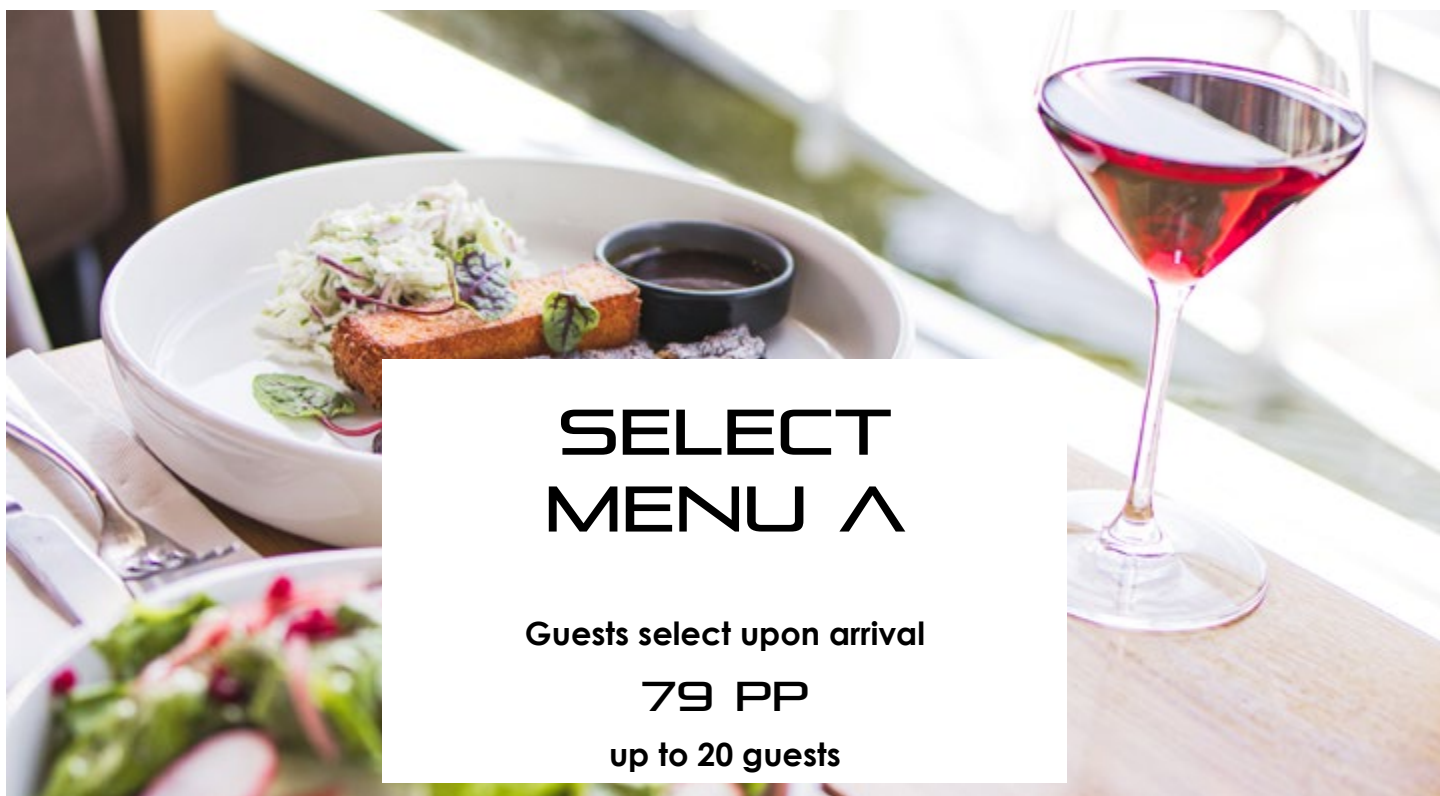
Carrot, honey glazed, toasted pine nuts, sorrel (GF, V)

DESSERT (alternate serve)

Salted Caramel & Chocolate Tart, milk mousse, shaved chocolate, dark chocolate crumb

Apple Pie, Apple and cinnamon ice cream, caramel sauce, blackberry (V)

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



SELECT MENU ^

Guests select upon arrival

79 PP

up to 20 guests

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 scamorza, 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)

Chicken Cotoletta, Panko crumbed chicken schnitzel, grated cheddar, mozzarella, kewpie, micro chives, Chef's slaw

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)

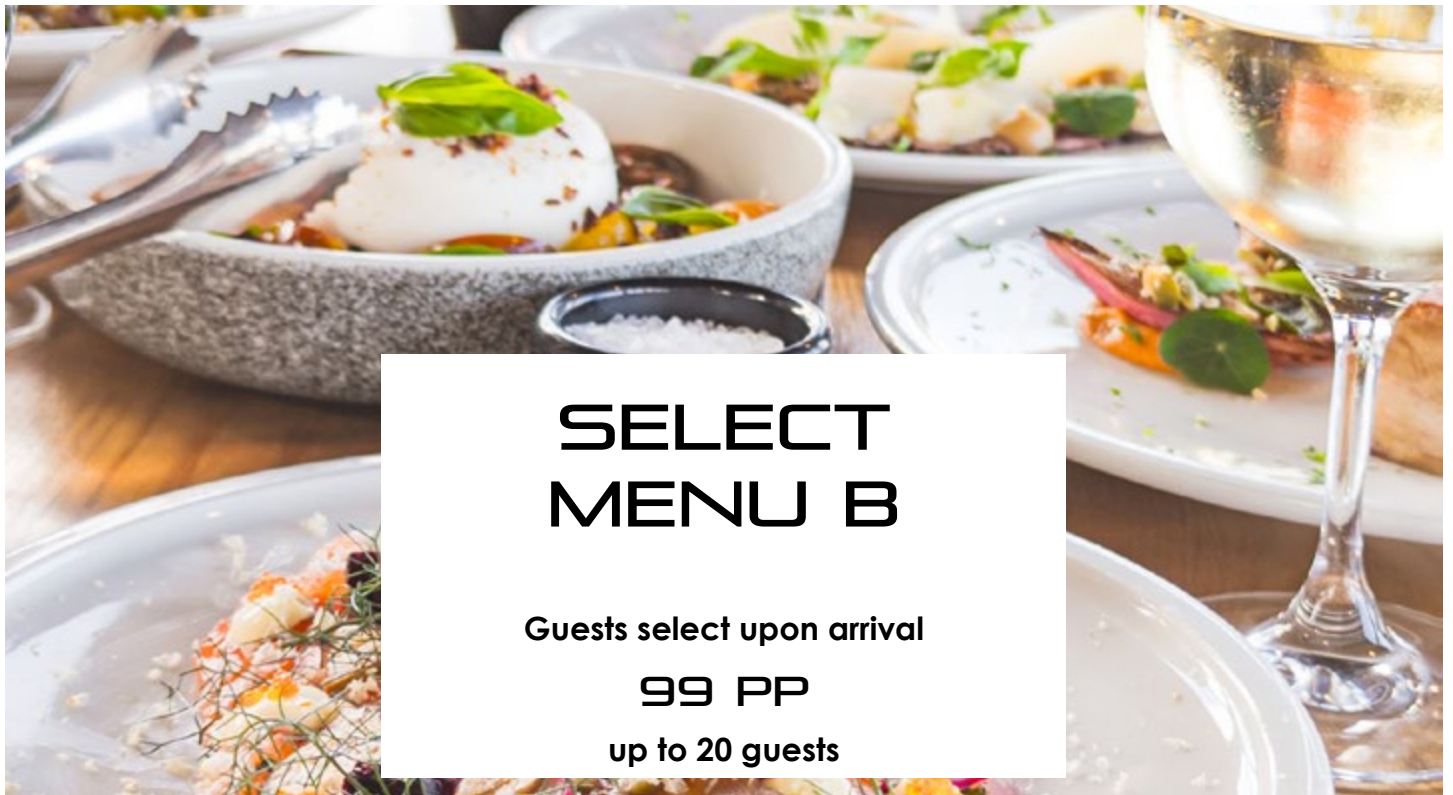
Salad, cucumber, tomato, pickled red onion, pomegranate, radish, butter lettuce, buttermilk dressing (GF, V)

DESSERT

Salted Caramel & Chocolate Tart, milk mousse, shaved chocolate, dark chocolate crumb

Apple Pie, Apple and cinnamon ice cream, caramel sauce, blackberry (V)

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



SELECT MENU B

Guests select upon arrival

99 PP

up to 20 guests

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

MAIN

Lasagne, The original sand crab lasagne, Abalone sauce, parmesan

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

Lamb Rack, Lamb rack three-point, creamed potato, glazed carrots, smashed peas, roasted lamb 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

Salted Caramel & Chocolate Tart, milk mousse, shaved chocolate, dark chocolate crumb

Apple Pie, Apple and cinnamon ice cream, caramel sauce, blackberry (V)

Cheese with local honey, cold poached figs & apricots, charcoal rice crackers, wild pickled cucumbers (GF, V)

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

ALTERNATE DROP MENU

All dishes served alternately

89 PP

min. 20 guests

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

MAIN

Lasagne, The original sand crab lasagne, Abalone sauce, parmesan

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)
COOKED MEDIUM

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)

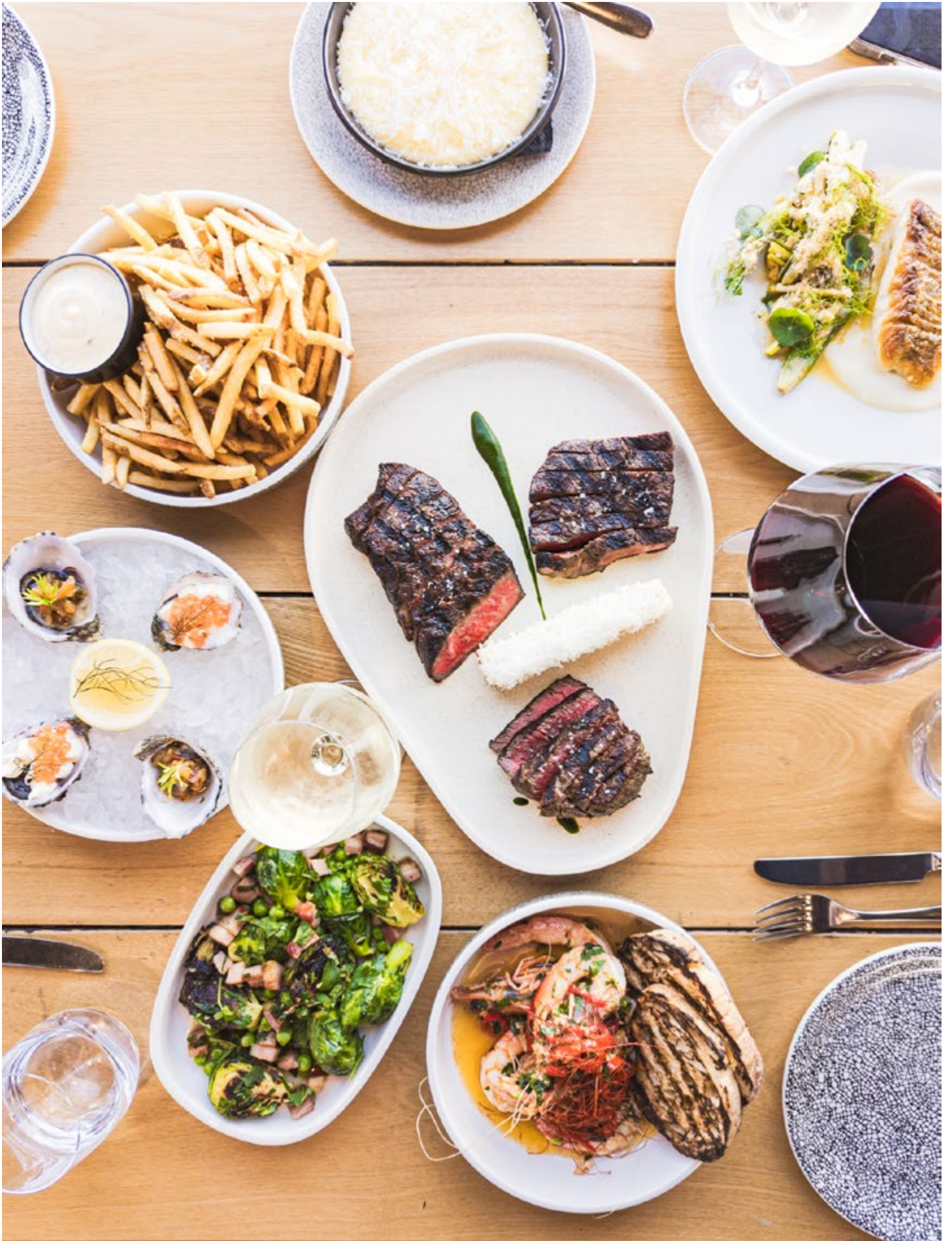
DESSERT

Salted Caramel & Chocolate Tart, milk mousse, shaved chocolate, dark chocolate crumb

Apple Pie, Apple and cinnamon ice cream, caramel sauce, blackberry (V)

Cheese with local honey, cold poached figs & apricots, charcoal rice crackers, wild pickled cucumbers (GF, V)

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





BEVERAGE PACKAGES

CLASSIC

2hrs 60 | 3 hrs 80

SPARKLING WINE

LBD Trandos Estate Sparkling Brut
Swan Valley, WA

WHITE WINE

The Lane 'Block 2' Pinot Gris
Adelaide Hills, SA

RED WINE

Small Gully The Formula 'Roberts' Shiraz
Barossa Valley, SA

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

Tupari Sauvignon Blanc
Marlborough, NZ

Petaluma Second Blooming Pét Nat
Limestone Coast, NSW

RED WINE

Domaine Romy Beaujolais
Beaujolais, FR

Mr. Black 'Concoction' Shiraz Viognier
Barossa Valley, SA

TAP BEERS

Stone & Wood | Great Northern | Bighead

All soft drinks & juices

DELUXE

2hrs 90 | 3 hrs 110

CHAMPAGNE

NV Moet & Chandon Brut Imperial
Champagne, FR

WHITE WINE

Famille Hugel Classic Riesling
Alsace, FR

Bay of Fires Pinot Gris
Tamar Valley, TAS

Octtava 'Piano' Chardonnay
Mornington Peninsula, VIC

Cloudy Bay Sauvignon Blanc
Cloudy Bay, NZ

RED WINE

Barratt Pinot Noir
Piccadilly, SA

Domaine de la Biscarelle GSM
Cotes du Rhone, FR

Pieri 'Occasione' Shiraz
McLaren Vale, SA

Marques de Olivara Tempranillo
Toro, SP

All Tap Beers, soft drinks, & juices

NON-ALCOHOLIC

2hrs 40 | 3 hrs 60

JUICE

Orange
Tomato
Cranberry
Apple
Pineapple

ZERO % BEER

Asahi Zero

SOFT DRINK

Coca Cola
Coke No Sugar
Lemonade
Tonic
Ginger Ale
Lemon, Lime & Bitters

OPEN BAR ON CONSUMPTION 50PP

Let your guests order from the full drink list menu (only available for up to 20 guests)

ADD-ONS

Basic spirits 15pp/hour - Welcome cocktail 22pp - Mineral water (still/sparkling) 12/btl



GROUP BOOKING ENQUIRY FORM

Booking Date:

Guest Numbers:

Celebration:

Menu Selection:

Time:

Beverage Selection:

OFFICE USE ONLY

Cost Per Person:

Deposit Received:

Total Spend:

Final Pay Amount:

Nominated Payee:

Final Payment Due:

Deposit Fee:

AGREEMENT

Payment Options

Deposits and final balance payments are accepted by bank transfer (no fee) or credit card (surcharges will apply). We accept MasterCard, Visa, or Amex. Invoices and receipts can be provided.

Please fill in this form to receive invoices for deposits and final payments.

Full Name of Payee:

Company Name:

Address:

Phone:

Email:

Signature:

Date:

OFFICE USE ONLY

Signature:

Date:

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



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 \$50pp deposit is required to confirm all group bookings.

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 time of 4.5 hours.

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

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 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 celebrations 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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