

REDOAK

BOUTIQUE BEER CAFE

FUNCTION PACK

Redoak story...

Redoak's boutique beer cafe is **Australia's most awarded brewery** and is passionate about beer.

We have won many international and local awards for our beers and restaurant:

- **Best Beer Café** NSW Awards for Excellence 2009
- **Best Specialty Beer Venue**, Bar Awards 2008
- Most awarded brewery for 2005-2009, Australian International Beer Awards (AIBA)
- Champion Small Brewery, AIBA 2008
- 3 Gold medals, World Beer Cup, USA
- Silver & bronze, European Beer Star, Germany
- Gold medal, International Beer Challenge 2009

Redoak puts "beer on the pedestal it deserves", and creates the "perfect marriage of beer and food flavours".

Located in Sydney's CBD in a 'casually elegant' premise, guests experience a magical awakening of beer and food matching. Come for the beer and stay for the food!

Redoak can cater for up to **100 seated or 200 standing**. We can offer a range of options such as set menus, Beer & Canapé tasting packages, beverages packages, Beergustation dinners and beer appreciation classes.

Set Menu Options

Entree & Main	\$35pp
Main & Dessert	\$35pp
Entrée, Main & Dessert	\$50pp

- ENTREE**
- **Meat Quartet** - a selection of four canape-style dishes (prosciutto, bocconcini salad, chicken croquette, Pork, duck & walnut terrine, Swiss brown mushroom moussaka)
 - **Seafood Quartet** - a selection of four canape-style dishes (clam chowder, Qld spanner crab cakes, Black mussel and dill souffle, pan seared scallop with puff pastry)
- MAIN**
- **Chicken Breast** with parsley and bacon farce, braised baby cos lettuce, crushed potato, preserved lemon and a spinach and pear relish
 - **Pan Seared Barramundi** with wild rice, mushroom broth, silver beet and coriander verde
- DESSERT**
- **Blackberry & Frangipane Tart** with Blackberry wheat beer ice-cream and coulis
 - **Baltic Porter Sticky Date Pudding** with vanilla bean ice-cream and caramel sauce

At least 3 days prior notice is required and 20% deposit at time of booking. Any cancellations within 48 hours will unfortunately require full payment. Menu variations can occur due to seasonal availability of produce. Dietary requirements are to be advised at time of booking to avoid additional charges.

Beverage Packs

Minimum 10 Guests

Beer Package	\$25pp
Wine Package	\$25pp
Beer & Wine Package	\$30pp

BEER Redoak boutique beers available are five 250ml serve draught styles such as Kristallweizen, Honey Ale, Irish Red Ale, Organic Pale Ale, Kolsch, Porter & Oatmeal Stout.

WINE The Vines Chardonnay, Merlot and Sparkling.

Spirits, soft drinks, fruit juices, tea and coffee are available on consumption. The beverage package is based for a 2.5 hour period and the price is payable on all guests.



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Beer & Canapé Tasting Packages

Enjoy our fine selection of canapés matched to Redoak Boutique Beers. Show your guests the unique experience of beer and food appreciation. If you wish canapés can be served throughout the tasting selection of Redoak Premium Beers, a staff member can be arranged to briefly explain the beer styles, food matching and beer appreciation tips.

Redoak Premium

(Choice of 5 canapés from list below)

Canapés	\$20pp
Canapés and five 120ml beers	\$35pp
Canapés and five 250ml beers	\$45pp

- Lamb rosemary and preserved lemon pie
- Pizzette of peppered chicken, tomato and pesto
- Potato tortilla with olive relish
- Mushroom soup with spinach sour cream
- Chicken croquettes with tomato confit
- Moussaka with salsa verde and baby relish
- Scallop, chive and salmon roe quiche with smoked eggplant relish

Redoak Deluxe

(Choice of 6 canapés from list below)

Canapés	\$30pp
Canapés and six 120ml beers	\$50pp

- Tempura prawns with Baltic Porter aioli
- Tempura Coffin Bay oysters with wasabi aioli
- Spanner crab cakes with pickled ginger
- Chicken thigh, coriander, hoisin sauce noodle box
- Redoak homemade mini chicken burger with Irish Red Ale tomato relish
- Roasted pumpkin and chive scones with mustard sour cream and baby parsley
- Redoak handmade chocolate beer truffles

Additional Platters

Canapé Platter	\$30ea
Cheese Plate	\$25ea
Redoak Hand-cut Chips	\$8ea
Pizzas	\$22ea

Canapé Platter

Canape Platters are great crowd pleasers for those wanting to keep the budget low. We recommend one platter per 5-6 people. Platters have 5 different canapé styles with 6 pieces of each canapé (30 pieces in total). Examples include Cheese & Ricotta Filo, Thai Fish Cakes, Shiitake Mushroom & Water Chestnut Puff, Curried Vegetable Samosa, Vegetable Spring Rolls & Seafood Puffs (please note that the selection may vary with seasonality)

Cheese Plate

Excellent to place around your function space are our specialty cheese plates which contain a selection of three Australian cheeses served with almond and raisin compote, crackers & lavosh.

Redoak Hand-cut Chips

Our chunky potato chips are served with Lemon, Rosemary and Pepper Mayonnaise.

Redoak Boutique Beer Café
 201 Clarence Street, Sydney
 Ph. 02 9262 3303
 Fax. 02 9262 3304
 info@redoak.com.au