



FUNCTION & EVENTS PACKAGES

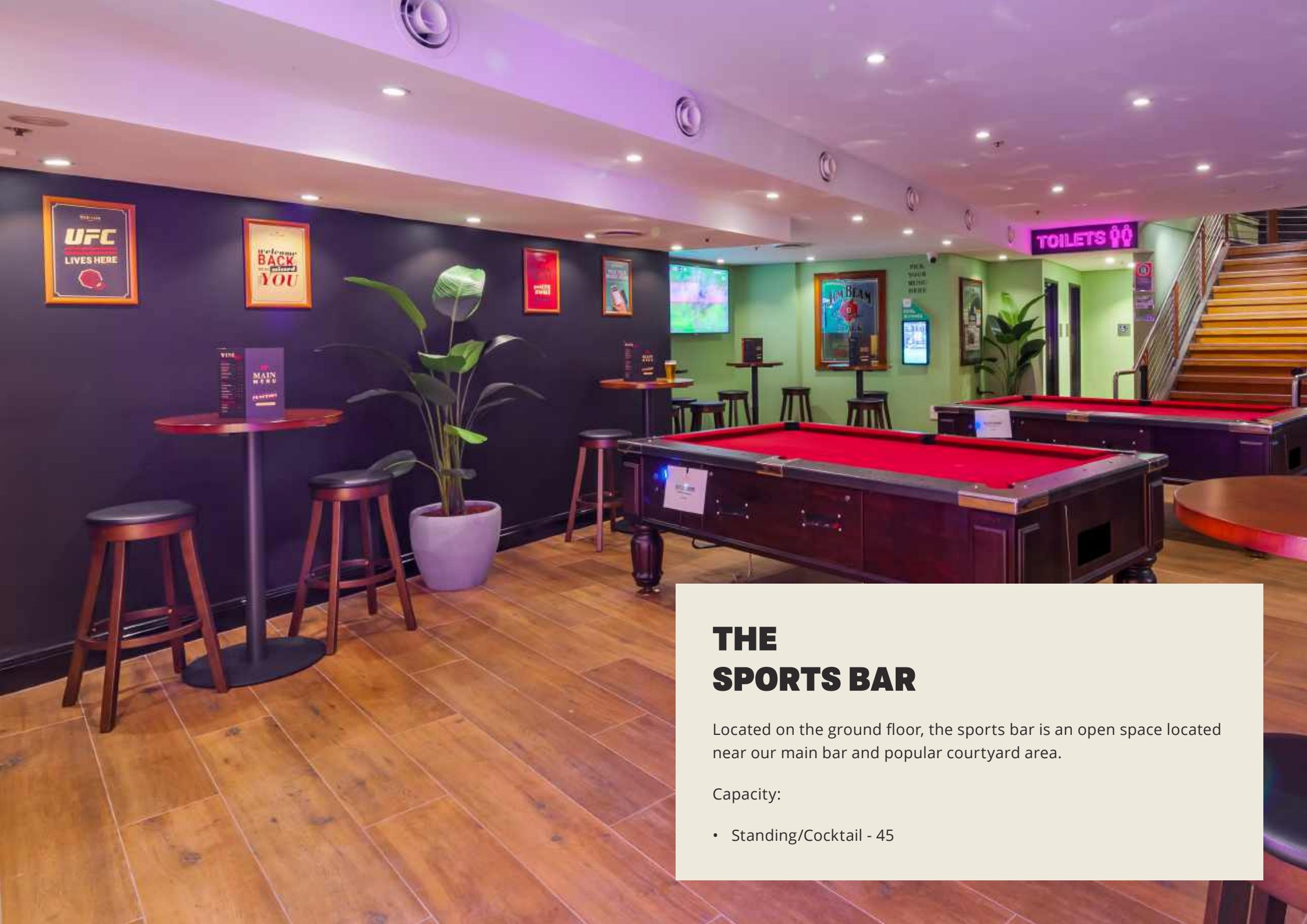


ABOUT US

The Red Cow Hotel is truly one of Penrith's first and most unique pubs. A family-owned business still to this day, the Red Cow has been host to many generations worth of milestone events and celebrations over the decades.

PERFECT FOR

- Birthdays
- Engagement Parties
- Christmas Parties
- Remembrance / Wakes
- Hens Parties
- Conference Lunches /Work Events
- Social Club Events
- Bridal Showers
- Sporting Events
- Baby Showers & Gender Reveals
- Reunions



THE SPORTS BAR

Located on the ground floor, the sports bar is an open space located near our main bar and popular courtyard area.

Capacity:

- Standing/Cocktail - 45

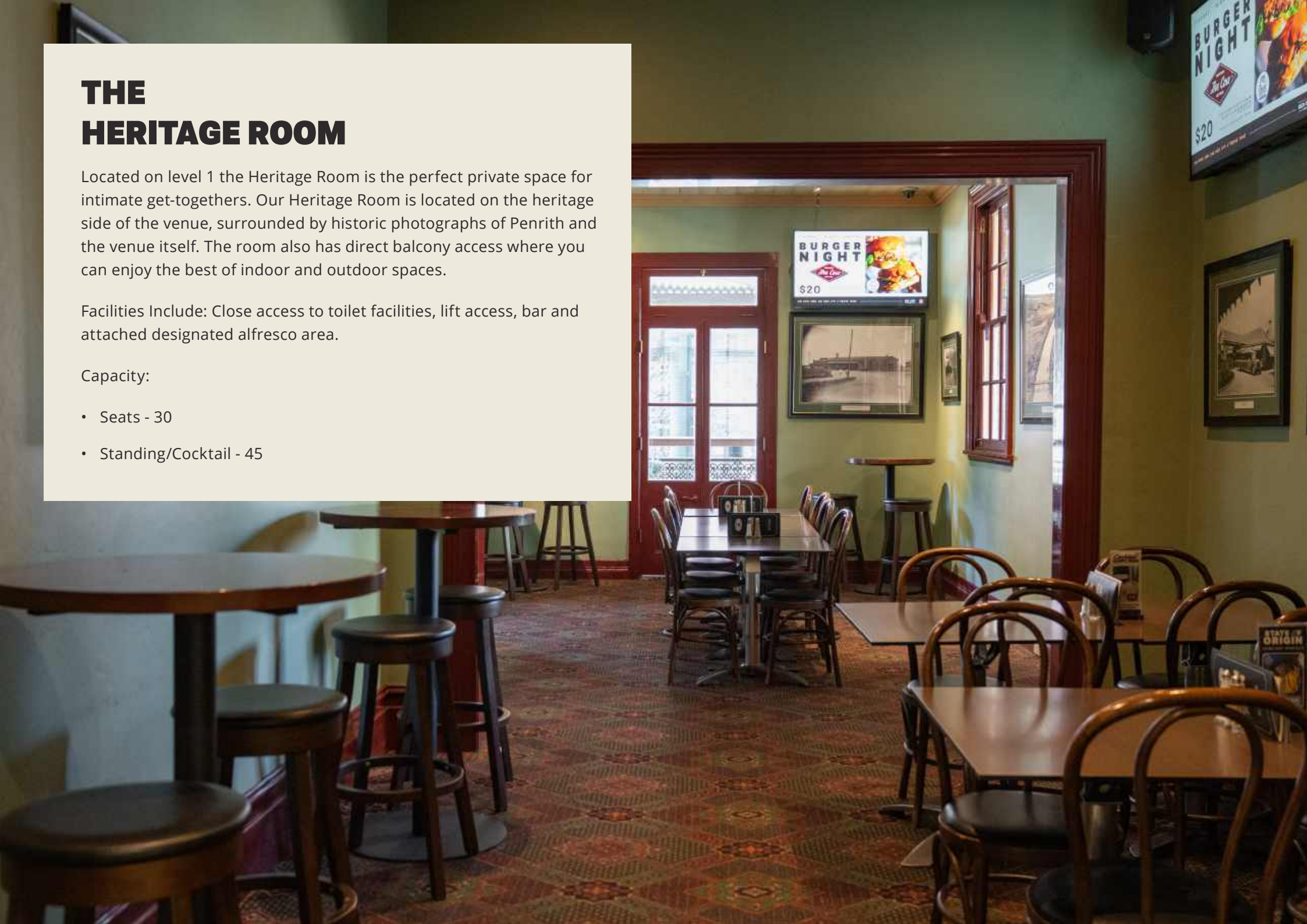
THE HERITAGE ROOM

Located on level 1 the Heritage Room is the perfect private space for intimate get-togethers. Our Heritage Room is located on the heritage side of the venue, surrounded by historic photographs of Penrith and the venue itself. The room also has direct balcony access where you can enjoy the best of indoor and outdoor spaces.

Facilities Include: Close access to toilet facilities, lift access, bar and attached designated alfresco area.

Capacity:

- Seats - 30
- Standing/Cocktail - 45



STATION VIEW ROOM

Our Station View Room is a larger open space that draws in great natural lighting and faces the greenery in the Courtyard downstairs. Conveniently located beside the bar and within close reach of the balcony, this is a perfect space for larger events and has something for everyone.

Facilities Include: TV'S, seating, lift access, bar, pool table.

Capacity:

- Seats - 60
- Standing/Cocktail - 90



SHARING BOARDS

THE ARTISAN GRAZING BOARD

\$145 (serves 10-15)

- **Premium cheeses** (V, GF): brie, aged cheddar, edam
- **Charcuterie** (GF): prosciutto, sopressa salami, mortadella
- **Accompaniments** (V, GF): cornichons, mixed olives, hummus
- **Breads** (V): sourdough crostini, grissini

ASIAN FUSION BOARD

\$135 (serves 8-10)

- **Dumplings:** chicken and prawn gyoza (steamed)
- **Bao Bun:** sweet chilli chicken
- **Street food:** spring rolls (V), salted edamame (V, GF), crumbed prawn cutlets
- **Dips:** ponzu, sweet chilli soy, chilli mayo

HOT SNACK BOARD

\$110 48 mixed pieces

- **Gourmet beef pies** with tomato sauce
- **Gourmet beef sausage rolls** with tomato sauce
- **Vegetarian spring rolls** with sweet chilli sauce (V)
- **Ricotta and spinach filo triangles** (V)

KIDS PLATTER

\$12 PER PERSON

- Chicken nuggets, Battered fish pieces, Mini sausage rolls, Chips, Tomato sauce

STREET EATS PLATTER

\$165 48 mixed pieces

- **Chicken teriyaki skewers**
- **Cheeseburger spring rolls** with sweet n spicy pickles
- **Charred corn ribs** with Tajín lime mayo (V, GF)
- **Lamb kofta balls** with mint yoghurt (GF)

WINGS & THINGS PLATTER

\$130 (serves 8-10)

- **Crispy fried wings:** 2kg - buffalo, smokey bourbon BBQ, original southern fried
- **Sides:** 1kg loaded fries, 1kg onion rings
- **Dips:** ranch, carrot sticks

PARTY PLATTER

\$150 (serves 8-10)

- **Chicken tenders** with honey mustard dipping sauce
- **Chilli squid** with yuzu mayo
- **Cheeseburger spring rolls** with burger dipping sauce
- **Prawn tempuras** with sweet chilli

TACO BOARD

\$80 12 pieces - choose 1

- Low and slow lamb
- Braised beef brisket
- Salt & pepper squid

HOT SANDO BOARD

\$145 16 pieces - choose 3 varieties

- **Buttermilk chicken:** fried chicken, spicy mayo, zesty pickles, lettuce
- **Warm beef brisket:** slow cooked beef brisket, dijon mayo, rocket, grilled onion
- **Caprese** (V): buffalo mozzarella, marinated tomatoes, basil, balsamic glaze
- **Lamb & tzatziki:** slow-cooked lamb, tzatziki, rocket, roasted peppers
- **Prawn & avocado:** tiger prawns, smashed avocado, yuzu mayo, watercress

SLIDERS BOARD

\$80 12 pieces - choose 1

- **Wagyu cheeseburger sliders:** pickles, ketchup, American mustard
- **Southern fried chicken sliders:** lettuce, pickles, spicy mayo
- **Tennessee whisky pork sliders:** slaw, pickles, BBQ sauce

SEASONAL FRUIT PLATTER

\$80 (serves 8-10) (V, GF)

ADD ONS:

- **Hot chips platter** (V) - \$30
- **Potato wedges platter** (V) - \$35
With sweet chilli & sour cream
- **Garlic bread board** (V) - \$30
24 pieces





CANAPÉS

MIN. 30 GUESTS

Our canapé packages are designed for flexible catering. Choose a package and mix-and-match your favourite bites from our list of crowd-pleasing canapes below.

We offer vegetarian (V) and vegan (VG) options to cater for dietary needs.

CANAPE PACKAGÉ 1 - \$29 PER PERSON: Choice of 4 canapé selections

CANAPE PACKAGÉ 2 - \$39 PER PERSON: Choice of 6 canapé selections

**Additional items charged at \$8 per person, per item*

CANAPÉ SELECTIONS - "PARTY FAVOURITES"

Each item below is a bite-sized hit with guests, combining classic pub comfort with contemporary flavours. Choose any 4 or 6 (depending on your package) to create the perfect menu for your event:

- **Gourmet beef pies:** served with tomato sauce
- **Gourmet beef sausage rolls:** served with tomato sauce
- **Ricotta & spinach filo triangles (V):** flaky pastry with creamy ricotta-spinach filling
- **Vegetable spring rolls (VG):** crispy rolls with sweet chilli dipping sauce
- **Mac & cheese croquettes (V):** golden-fried, with parmesan cheese sprinkle
- **Crumbed prawn cutlets:** crunchy prawns served with zesty yuzu aioli
- **Cheeseburger sliders:** mini beef burgers with pickles, ketchup & American mustard
- **Southern fried chicken sliders:** with lettuce, pickles & spicy mayo
- **Chilli squid:** tender spiced squid bites with yuzu aioli
- **Signature popcorn chicken:** our house specialty, served with honey mustard
- **Cheeseburger spring rolls:** the best of both worlds, with tangy burger sauce
- **Lamb kofta skewers (GF):** Middle Eastern spices, with hummus & pickled onions
- **Mini chipolata hot dogs:** bite sized hot dogs with American mustard & ketchup
- **Charred corn ribs (V, GF):** grilled corn segments with Tajín-lime mayo (a smoky, tangy kick)
- **Hot honey chicken tenderloins:** crispy tenders glazed in a sweet-spicy hot honey
- **Sourdough crostini (V):** topped with buffalo mozzarella, fresh basil, roasted capsicum & balsamic glaze
- **Sweet chilli chicken bao buns:** fluffy bao filled with chicken in a sweet chilli sauce
- **Chicken teriyaki skewers:** marinated chicken with a sweet soy glaze on skewers

Note: (V) = vegetarian, (VG) = vegan. Gluten-free options can be arranged on request. All canapés are crafted fresh and served hot, where applicable, to ensure the best taste and quality.

BOTTOMLESS PIZZA FEAST

MIN. 25 GUESTS -
2 HOUR LIMIT

Served with garlic bread & fries

\$26 PER PERSON: Choice 4 options:

- **BBQ Meat Lovers**
Bourbon BBQ sauce, seasoned ground beef, pepperoni, braised beef brisket, ham, mozzarella
- **Tropicana**
Ham, pineapple, napolitana, mozzarella
- **Supreme**
Ham, pepperoni, mushroom, capsicum, red onion, olives, mozzarella
- **Peri Peri Chicken**
Peri Peri spiced chicken breast, napolitana sauce, roasted capsicum, red onion, fresh tomato, mozzarella
- **Classic Pepperoni**
Napolitana sauce, pepperoni, mozzarella
- **Margherita (v)**
Napolitana sauce, blended mozzarella, buffalo mozzarella, basil





SPORTS PACKAGE

MIN. 25 GUESTS

\$29 PER PERSON:

Includes the following:

- **Crispy fried wings:** Buffalo, smoky bourbon BBQ, original southern fried
- **Cheeseburger sliders:** Mini beef burgers with pickles, ketchup & American mustard
- **Southern fried chicken sliders:** with lettuce, pickles & spicy mayo
- **Cheeseburger spring rolls:** the best of both worlds, with tangy burger sauce
- **Pizzas - Choose from 2:** Pepperoni, Meat Lovers, Supreme, Margherita
- **Crispy fries (v):** with aioli

Rememberance

THE ARTISAN GRAZING BOARD

\$145 (serves 10-15)

- Premium cheeses: brie, aged cheddar, edam (V, GF)
- Charcuterie: prosciutto, sopressa salami, mortadella (GF)
- Accompaniments: cornichons, mixed olives, hummus (V, GF)
- Breads: sourdough crostini, grissini (V)

ASSORTED PLATTER

\$125 (serves 8-10)

- Chicken tenders with honey mustard dipping sauce
- Chilli squid with yuzu mayo
- Quiche Lorraine
- Prawn tempuras with sweet chilli

HOT SNACK BOARD

\$110 48 mixed pieces

- Gourmet beef pies with tomato sauce
- Gourmet beef sausage rolls with tomato sauce
- Vegetarian spring rolls with sweet chilli sauce (V)
- Ricotta and spinach filo triangles (V)

ASSORTED SANDWICHES & WRAPS

\$80 24 pieces

- Ham, cheese & tomato
- Tuna & cucumber
- Grilled chicken caesar salad wrap

SLIDERS BOARD

\$80 12 pieces - Choose 1

- Wagyu cheeseburger sliders: pickles, ketchup & American mustard
- Southern fried chicken sliders: lettuce, pickles, spicy mayo
- Tennessee whisky pulled pork sliders: slaw, pickles, bbq sauce

KIDS PLATTER

\$12 PER PERSON

- Chicken nuggets, Battered fish pieces, Mini sausage rolls, Chips, Tomato sauce

SEASONAL FRUIT PLATTER

\$80 (serves 8-10) (V, GF)

TEA & COFFEE STATION

\$3 PER PERSON





BEVERAGE PACKAGES

MIN. 25 GUESTS

STANDARD BEVERAGE PACKAGE

2 HOURS - \$45 PER PERSON

3 HOURS - \$55 PER PERSON

- **Bubbles**
Woodbrook Farm Brut
- **White**
Woodbrook Farm Chardonnay
Quilty & Gransden Sauvignon Blanc
- **Red**
Woodbrook Farm Shiraz
Quilty & Gransden Cabernet Merlot
- **Beer**
Local Tap Beers
Local Bottled Beer
- **Non-Alcoholic**
Selection of soft drink, juices & sparkling water
Barista coffee & teas

BEVERAGE PACKAGE UPGRADES

- **PREMIUM PACKAGE**
Add Premium Beers, Wines, Sparkling & Bottled Beer
 - 2 hour + \$10 per person
 - 3 hour + \$20 per person
- **COCKTAIL ON ARRIVAL**
Margarita, Spritz, Espresso Martini
 - \$15 per person
- **SPIRITS PACKAGE**
Add House Spirits
 - 2 hour + \$15 per person
 - 3 hour + \$20 per person

BAR TAB ON CONSUMPTION

A bar tab can be set up with a nominated limit and selection of beverages available for your guests. The limit can be reviewed regularly and increased if requested.