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**RED COW**

— HOTEL —

**F U N C T I O N   P A C K A G E S**

[REDCOW@FALCONE.AU](mailto:REDCOW@FALCONE.AU) | (02) 4721 5666 | [REDCOW.COM.AU](http://REDCOW.COM.AU)

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**RED COW**

— HOTEL —

*YOU KNOW WHEN YOU WALK  
INTO A FALCONE VENUE*



# 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.



## EVENT SPACES

### Perfect for

- BIRTHDAYS
- ENGAGEMENT PARTIES
- CHRISTMAS PARTIES
- REMEMBRANCE/WAKES
- CONFERENCE LUNCHES/WORK EVENTS
- HENS PARTIES
- SOCIAL CLUB EVENTS
- BABY SHOWER & GENDER REVEALS
- BRIDAL SHOWERS
- SPORTING EVENTS
- 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



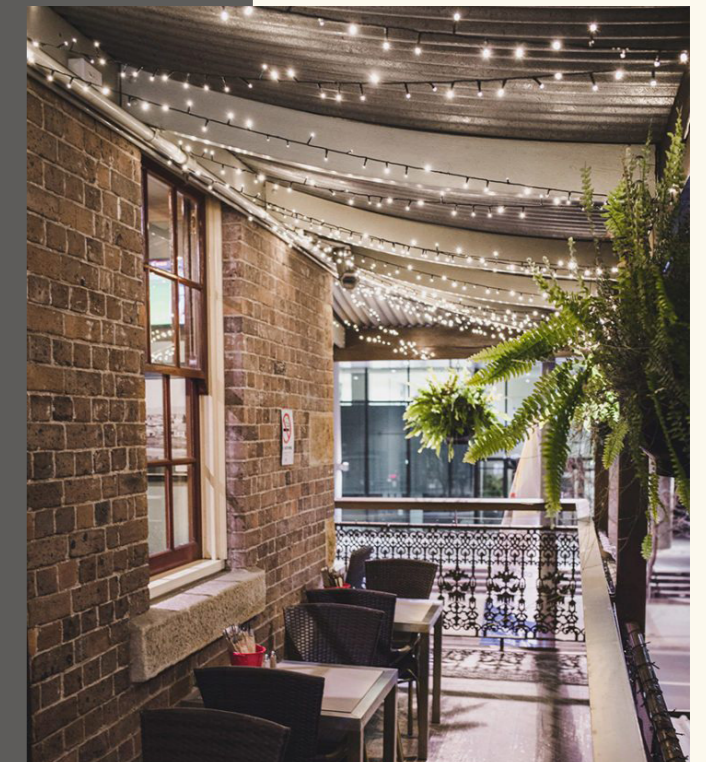
## HERITAGE ROOM

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 besides 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.

Capacity:

- Seats - 60
- Standing/Cocktail - 90

# CANAPE PACKAGES

min. 20 guests

## Package 1

\$25 per person

Choice of 5 party favourites

## Package 2

\$30 per person

Choice of 4 party favourites + 1 premium

## Package 3

\$37 per person

Choice of 4 party favourites + 2 premium

### PARTY FAVOURITES CANAPES

- Mini angus beef pies with tomato sauce
- Mini sausage rolls with tomato sauce
- Ricotta & spinach triangles (V)
- Vegetable spring rolls with sweet chilli sauce (VG)
- Pumpkin & spinach arancini (V, GF)
- Mac & cheese croquettes (V)
- Garlic prawn twists
- Pulled beef & caramelised onion crostini
- Hummus & fetta cheese crostini (V)
- Signature popcorn chicken with honey mustard aioli

### PREMIUM CANAPES

- Cheeseburger sliders with pickles, ketchup & american mustard
- Southern fried chicken sliders with pickles, slaw, cheese & sriracha aioli
- Pulled brisket sliders with slaw & smokey BBQ sauce
- Mini dagwood dogs with tomato sauce & american mustard
- Beer battered flathead & chips with lemon & tartare
- Signiture buffalo wings with ranch dipping sauce
- Mini chicken schnitzel pieces with aioli
- Szechuan dusted clamari with lemon & lime aioli
- Greek style lamb kofta skewers with tzatziki (GF)
- Cheeseburger spring rolls with ketchup
- Mini burrito bowl - brisket or vegetarian\* (V\*, GF)
- Thai beef salad box (GF)



# SHARING BOARDS



## **COBB LOAF \$65.00**

- a. Spinach & cheese dip
  - b. Cheese & bacon dip
- served with crudites & toasted bread pieces

## **GRAZING BOARD \$95.00** Serves 8-10

Danish salami, serrano jamon, leg ham, aged vintage cheddar, Australian camembert, marinated olives, tzatziki, hummus, water crackers, grissini & caramelised onion crostini

## **HOT SNACK BOARD \$90.00** 60 pieces

- a. Mini beef pies with tomato sauce
- b. Mini beef sausage rolls with tomato sauce
- c. Ricotta & spinach triangles
- d. Prawn twisters

## **BITES BOARD \$110.00** 48 pieces

- a. Chicken tenders with honey mustard dipping sauce
- b. Salt & pepper calamari with aioli
- c. Pumpkin & spinach arancini
- d. Prawn twisters

## **SLIDERS BOARD \$140.00** 20 Pieces

- a. Cheesburger sliders with pickles, ketchup & American mustard
- b. Southern fried chicken sliders with lettuce, tomato & aioli

## **BAGUETTE ROLL BOARD \$140.00** 24 pieces

- a. Grilled chicken with bacon, avocado & smoked paprika aioli
- b. Pulled brisket with Swiss cheese & creamy slaw
- c. Marinated char-grilled vegies with tomato relish & fetta

## **KIDS BOARD \$55.00** Serves 8

- a. Chicken nuggets
- b. Battered house made fish cocktails
- c. Chips
- d. Tomato sauce

## **HOT CHIPS \$20.00**

## **GARLIC BREAD BOARD \$20.00**

# PIZZA & GARLIC BREAD PACKAGE

## Pizza boards

**\$25 per person**  
Choose 4 (min. 20 guests)

**BBQ Meatlovers**  
Ham, beef brisket, bacon & bourbon BBQ sauce, blended mozzarella

**Tropicana**  
Ham, pineapple, tomato sauce base

**Supreme**  
Ham, pepperoni, mushroom, capsicum, red onion, olives, pineapple, blended mozzarella

**BBQ Chicken**  
Grilled chicken breast, spanish onion, mushrooms, smoky BBQ sauce

**Vege**  
Napolitana sauce, grilled vegetable medley, persian fetta, blended mozzarella

**Classic Pepperoni**  
Napolitana sauce, pepperoni, blended mozzarella

**Margarita**  
Napolitana sauce, blended mozzarella

All served with: **Garlic bread, fries**

**ADD ON PASTA TRAYS - \$115**  
Price per pasta tray (serves approx. 18)

**Boscaiola**  
Bacon, mushroom & garlic cream sauce

**Pesto Chicken**  
Chicken breast, olives, onions & pesto cream sauce

**Bolognese**  
Traditional beef

**Arrabbiata**  
Bacon, chilli, garlic & napolitana sauce

**Primavera**  
Mixed roasted vegetables & napolitana sauce

**ADD ON SALADS - \$100**  
Price per salad (serves approx. 18)

**Caesar**  
Cos lettuce, bacon, parmesan, croutons & egg

**Greek Salad**  
Fetta, olives, capsicum, cucumber, onion, tomato, rocket & greek dressing

**Garden Salad**

# BUFFET PACKAGES

**HOT ROAST**  
min. 20 guests

## Deluxe

**\$43 per person**  
Choice of 1 meat, 2 hot sides & 2 salads.  
Includes dinner rolls with butter

### MEATS

Served with gravy & condiments

- Slow roast beef
- Cider braised roasted pork
- Roasted honey glazed ham
- Tender roast chicken

### HOT SIDES

- Garlic & herb roasted potatoes
- Honey roasted pumpkin
- Fries
- Roasted corn on the cob
- Mixed steamed vegetables

## Premium

**\$53 per person**  
Choice of 2 meats, 3 hot sides & 3 salads.  
Includes dinner rolls with butter

### SALADS

- Garden salad
- Classic caesar salad
- Potato salad
- Pasta salad
- Southern style slaw

**MEXICAN FIESTA**  
\$25 per person min. 20 guests

Build your own tacos, nachos & burrito bowls. Served with tortillas, corn chips & salsa

### PROTEINS

- Beer braised slow cooked beef brisket
- Slow cooked lamb shoulder
- Pulled marinated chicken
- Mexican black beans (V, GF)

### TOPPINGS

- Fresh chopped mexican salsa
- Shredded lettuce
- Shredded cheese
- Guacamole
- Sour cream
- Jalapenos



# REMEMBERANCE PACKAGE



**TEA & COFFEE STATION \$3.00** per person

**COBB LOAF \$65.00**

- a. Spinach & cheese dip
  - b. Cheese & bacon dip
- served with crudites & toasted bread pieces

**GRAZING BOARD \$95.00** Serves 8-10

Danish salami, serrano jamon, leg ham, aged vintage cheddar, Australian camembert, marinated olives, tzatziki, hummus, water crackers, grissini & caramelised onion crostini

**HOT SNACK BOARD \$90.00** 60 pieces

- a. Mini beef pies with tomato sauce
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- c. Ricotta & spinach triangles
- d. Prawn twisters

**BITES BOARD \$110.00** 48 pieces

- a. Chicken tenders with honey mustard dipping sauce
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**SLIDERS BOARD \$140.00** 20 Pieces

- a. Cheesburger sliders with pickles, ketchup & American mustard
- b. Southern fried chicken sliders with lettuce, tomato & aioli

**BAGUETTE ROLL BOARD \$140.00** 24 pieces

- a. Grilled chicken with bacon, avocado & smoked paprika aioli
- b. Pulled brisket with Swiss cheese & creamy slaw
- c. Marinated char-grilled vegies with tomato relish & fetta

**PIZZA SLABS \$55.00** 24 slices

Meatlovers | Supreme | Tropicana | BBQ Chicken | Margherita | Pepperoni

**HOT CHIPS \$20.00**

**GARLIC BREAD BOARD \$20.00**

# TERMS & CONDITIONS

## MINIMUM SPEND CONDITIONS

- Function room space hire is free. Duration of function space hire is maximum 6 hours.
- Food must be ordered from the function's menu. Minimum spend is required for all exclusive bookings of function spaces:  
*Station View \$1000 / Sports Bar \$800 / Heritage \$600*
- Bookings for function spaces will only be taken for guest numbers with a minimum number 20.
- All remembrance functions have a maximum duration of 4 hours.
- The balance of remembrance functions is to be paid in full at least 48 hours prior to function. Minimum food spend is \$500.

## BOOKING CONFIRMATION

- In order to secure your booking a \$250 deposit is required at the time of the booking, as well as a signed copy of the terms & conditions.
- Prior to confirmation all bookings remain tentative.
- The function deposit will be used towards payment for your event.
- Tentative bookings will be held for 14 days. During this period management will make all efforts to contact the client before the date is forfeited to a deposited function.

## PAYMENT & FINAL NUMBERS

- Final numbers & full payment of your function must be made 14 days prior to your event. Payment methods include amex, visa, mastercard, cash or bank transfer.
- Credit card details are required in the case of property damage, theft or additional expenses that occur on the night. You will be notified prior to any expenses being charged to your credit card. Credit card details will be destroyed upon successful completion of your function.
- Remembrance packages deposit and confirmation must be made 4 days prior to the event
- Remembrance package final payment and numbers must be made 2 days prior to the event

## CANCELLATIONS

- Deposits are non-refundable from time of purchase.
- Cancellations made within 14 days prior to the function will forfeit all payments and deposits.

## COMPLIANCE & OTHER REQUIREMENTS

- The Red Cow Hotel has a strict house policy and practices the responsible service of alcohol
- Any person deemed to be showing or approaching signs of intoxication & or displaying offensive or anti social behavior will be asked to leave the premises.
- The Red Cow Management reserves the right to cease bar service whenever deemed necessary.
- The client shall conduct the function in an orderly manner and in full compliance of our house policies and rules. The client is responsible for the conduct of guests.
- In the instance of continued compliance breaches and warnings as stated from above and if client guest behaviors affects the smooth running of the venue and reputation then, management reserves the right to shut down the event at any time.

## MINORS

- All minors must be in the immediate presence of their legal guardian at all times.

## 18<sup>TH</sup> & 21<sup>ST</sup> BIRTHDAYS

- The Red Cow Hotel currently does not cater for nor allow 18th or 21st birthdays.

## DAMAGES

- The client is financially responsible for any loss of damage sustained to The Red Cow Hotel premises or property during a function by your guests.
- The Red Cow Hotel will take all reasonable care but accept no responsibility for any damages or loss of items before or during or after a function.
- **ALARMS – SMOKE DETECTORS** - If a person causes activation to the fire alarm and the fire brigade attends the hotel the current call out fee is \$2,000.00 charged by the NSW fire brigade which will be the whole responsibility of the client to cover this expense

## ENTERTAINMENT

- Own entertainment may be organised at the venue's discretion
- The venue reserves the right to control volume of all entertainment

## FORCE MAJURE

- Where matters beyond the reasonable control of the hotel prevent the venue and its staff from fulfilling their obligations under this contract, the client agrees to release the hotel from any liability or loss whether incidental or consequential to such matters.

## ACCEPTANCE OF TERMS & CONDITIONS

I, \_\_\_\_\_ being the function organiser, have read, understand and accept the terms and conditions outlined above.

Signature \_\_\_\_\_ Date \_\_\_ / \_\_\_ / \_\_\_

Hotel Manager \_\_\_\_\_ Date \_\_\_ / \_\_\_ / \_\_\_

# BOOKING FORM

## CONTACT DETAILS

Contact Name \_\_\_\_\_

Company Name \_\_\_\_\_

Contact Number \_\_\_\_\_

Email Address \_\_\_\_\_ Post Code \_\_\_\_\_

## EVENT DETAILS

Date of Event \_\_\_ / \_\_\_ / \_\_\_ Start Time \_\_\_\_\_

Number of Guests \_\_\_\_\_ Event Space/Area \_\_\_\_\_

Event Occasion \_\_\_\_\_

Food/Menu Options \_\_\_\_\_

Bar Tab options/Amount \_\_\_\_\_

Total \_\_\_\_\_ Deposit (\$) \_\_\_\_\_ Date Paid \_\_\_ / \_\_\_ / \_\_\_

## PRE-AUTHORISATION CREDIT CARD

The person booking and in charge of the function will be required to sign a credit card pre-authorisation. This is solely for the purpose of paying for any damages incurred to the hotel property during the course of the function or if a smoke alarm is activated due to a person or equipment used during the function.

Card Holder Name \_\_\_\_\_

Card Number \_\_\_\_\_ / \_\_\_\_\_ / \_\_\_\_\_ / \_\_\_\_\_ Expiry date \_\_\_ / \_\_\_ CVV \_\_\_\_\_





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**FALCONE**

HOSPITALITY