

Red Shed

Canberra's new lakeside venue!



OCCASIONI/
BY *Agostinis*

our STORY

In 2017, siblings Dan and Dion Bisa, alongside Executive Chef Francesco Balestrieri, founded Agostinis with a passion for authentic Italian cuisine and family-style hospitality. Their catering arm, Occasioni by Agostinis, continues this tradition, offering personalised corporate catering services.

As the exclusive catering partner at Red Shed, Occasioni brings Italian flavors and seamless collaboration to every event. With stunning views of Lake Burley Griffin, your event promises a memorable experience combining professional service and the warmth of family-style Italian dining.

Red Shed is more than just a venue—it's a place with purpose. Our mission is to enable rowing for all, inspire wellness, and foster community. Whether it's a corporate crew taking on the challenge of the water, a local team coming together to build resilience, or colleagues pushing each other in the gym, we believe in the power of movement to bring people together and create lasting impact.

Let's make your next corporate event more than just a meeting—let's make it an experience!



The SPACE

The Telopea Room is a versatile space offering a stunning 180-degree view of the lake, paired with cutting-edge technology to ensure a seamless event experience.

The room is equipped with:

- 2 x 100-inch drop-down projector screens
- 1 handheld microphone
- 1 lapel microphone
- 1 x lectern with microphone
- BOSE speaker system
- Hearing loop

Perfect for conferences, corporate dinners, networking functions, and award nights. With convenient parking and easy access, it's the perfect choice for your next event.

Additional breakout space available on request



256m²

Total floorspace



Banquet

Up to 160 guests



Cocktail

Up to 250 guests



Theatre

Up to 250 guests



U-Shape

Up to 48 guests



Classroom

Up to 48 guests



Cabaret

Up to 120 guests

Café SOSTA

Welcome to Café Sosta – your lakeside retreat to relax, recharge, and unwind.

Located lakeside, Café Sosta offers a serene setting for your professional gatherings. With a warm, inviting atmosphere, we provide a perfect escape from the office, allowing you to host meetings, presentations, or networking events in a peaceful and inspiring environment.

From 4pm onward, we offer exclusive private bookings tailored to corporate needs.

"avere un attimo di sosta"
– to have a moment's rest



108m²
Total floorspace



Sitting
Up to 65 guests



Standing
Up to 65 guests

PRICING

HALF DAY DELEGATE PACKAGE

	Tea, coffee, juice & water
\$78pp	Morning tea or afternoon tea
	Lunch (hot)

DAY DELEGATE PACKAGE

	Tea, coffee, juice & water
\$98pp	Morning tea
	Lunch (hot)
	Afternoon tea

INCLUSIONS

- Dedicated Event Manager
- Venue hire
- AV equipment - see page 3 for more information
- Table set with notepads, pens & mints



Minimum numbers apply

SAMPLE MENU

MORNING &/OR AFTERNOON TEA

A selection of two items per break

- Frittata with spinach, capsicum, tomato & Parmigiano ^{GF}
- House made cake of the day ^V
- House-made muesli bars packed with dark chocolate and dried fruit ^{VE, GF, N}
- Chocolate brownie ^{GF, N}
- Coconut yoghurt with strawberry coulis & muesli ^{VE, GF, N}
- Seasonal fruit
- House-made sausage roll filled with Italian Casalinga sausage
(DF, contains fennel seeds and chilli)
- Ricotta and tomato quiche ^V
- Cannoli with filled with filling of the day ^V
- Baguette slices served with avocado and a selection of salmon, roasted tomato and feta ^(V, DF, VE, GF options available)
- Freshly baked scones served with whipped cream and jam ^V

V = Vegetarian
VE = Vegan
GF = Guten Free
DF = Dairy Free
N = Contains Nuts

LUNCH

A selection of two mains & two sides

Mains:

- Chef's selection of house-made pasta ^{GF, V + VE available}
- Roasted chicken served with sweet chilli jam ^{DF}
- Oven-baked salmon fillet with olive oil, lemon, and rosemary ^{GF, DF}
- Tagliata di Manzo - Minute steak with salsa Verde (served medium) ^{GF, DF}
- Build your own sandwich - buffet boards served with the below:
 - Selection of Italian meats (salami, ham, prosciutto & smoked salmon)
 - Sliced fresh tomato
 - Fresh mozzarella
 - Pesto spread
 - Fresh brioche bread rolls ^{GF option available}

Sides:

- Rocket salad with apple and parmesan crisp ^{VE, GF}
- Fattoush - Cucumber, cherry tomato, dill & yoghurt with crispy flatbread ^V
- Potato fries seasoned with rosemary served with tomaoto ketchup ^{V, GF}
- Mixed leaf salad ^{V, GF, DF}

PRICING



BEVERAGE PACKAGES

Classic

2 hour - \$44pp 3 hour - \$61pp 4 hour - \$81pp

Premium

2 hour - \$56pp 3 hour - \$75pp 4 hour - \$97pp

PLATED LUNCH OR DINNER

\$112pp 2 course share style menu

\$137pp 3 course share style menu

CANAPES

3 canapes - \$30pp

5 canapes - \$50pp

7 canapes - \$60pp

INCLUSIONS

Dedicated Event Manager

Venue hire

AV equipment - see page 3 for more information

Minimum numbers apply

sample MENUS

CANAPES

- Smoke salmon blini with crème fresh & caviar
- Mushroom & black pepper tartlet ^V
- Mini pesto, mozzarella, tomato & basil bruschetta ^V
- Crab salad cucumber cups & fresh dill ^{DF, GF}
- Pumpkin and feta arancini ^{VE, V, DF}
- Charred prawn skewer ^{DF, GF}
- Stracciatella, roasted cherry tomato & basil tartlet ^{GF}
- Duck liver parfait, marmalade on crostini ^{DF}
- Italian sausage & balsamic glaze ^{DF, GF}
- Steak bites with salsa verde ^{DF, GF}

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PLATED LUNCH OR DINNER

A selection of two from each course to share

Primi:

- Selection of Italian meats, cheese, olives, pickles and fresh bread
- Slow cooked wagyu beef mince & Italian pork sausage meatballs in tomato sauce, topped with mozzarella & crispy pancetta served with bread
- Oven roasted prawns with olive oil & lemon ^{DF, GF}
- Heirloom tomatoes served with fresh burrata, dried olives & basil ^{GF}
- Salmon tartare with nashi pear, cucumber, eschalot, fennel, mustard & dill. Served with our house-made crackers ^{DF, GF}

Secondi

- Chicken involtini filled with spinach, ricotta rolled in crispy prosciutto cooked in lemon white wine ^{GF}
- Slow roasted porchetta filled with fennel chilli sausage with sweet potato & ginger puree
- Slow cooked lamb shoulder with salsa Verde ^{DF, GF}
- Baked eggplant layered with capsicum, chickpeas, Sicilian olives & basil on tomato passata topped with buffalo mozzarella ^V
- Roasted salmon fillet with roasted fennel, dill & confit cherry tomatoes ^{DF, GF}
- Risotto with prawns, zucchini, cherry tomato & chilli ^{GF}

Contorni

- Roasted potatoes, rosemary salt ^{V, GF, DF}
- Mixed greens, Italian vinaigrette & toasted almonds ^{V, GF, DF}
- Italian coleslaw, shaved parmesan & eschalot dressing ^{V, GF}
- Rocket, apple & parmesan crisp ^{V, GF}

OCCASIONI/
BY *Agostinis*

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RED SHED

Black Mountain Peninsula.
Acton ACT 2601.

Access is via John Cardiff
Close.

All photography by local photographer & friend Adam McGrath