

RED SHED
EVENTS

2027
CELEBRATIONS AND PRIVATE EVENTS

CELEBRATE BY THE LAKE

Birthdays, milestones, reunions and end-of-year parties at Red Shed, on Lake Burley Griffin.

A NOT-FOR-PROFIT ON LAKE BURLEY GRIFFIN, CANBERRA

WELCOME TO RED SHED EVENTS

CELEBRATE BY THE WATER

Birthdays, milestones, reunions and end-of-year parties, in a room with one of the best views in Canberra. Long tables or canapés, our kitchen looks after the food and our team looks after the night, so you can enjoy it.



THE VIEW

Floor-to-ceiling windows over Lake Burley Griffin, and the sun going down over the water.

FOOD MADE HERE

Generous, seasonal menus from our own kitchen, made to share or plated to the table.

ROOM TO CELEBRATE

Up to 140 seated or 220 standing, with a sound system, screens and parking on site.

IT GIVES BACK

Red Shed is a not-for-profit. Our mission: rowing for all, inspire wellness, foster community. Your celebration helps fund it.

THE SPACES

THE TELOPEA ROOM

Banquet on rounds	140
Cabaret	96
Rounds with band and dance floor	100
Long tables	104
Theatre	160
Classroom	36
U-shape	30
Cocktail, standing	220

BUILT IN

Two 100-inch screens, handheld, lapel and lectern microphones, and BOSE sound.

THE BALCONY

Off the Telopea Room, for drinks and canapés as the sun goes down. An add-on to a Telopea Room booking.

THE WATERFRONT APRON

The concrete apron between the boat shed and the pontoons, for welcome drinks or a marquee. An add-on to a Telopea Room booking.

EASY OAR CAFE, AFTER HOURS

A smaller, relaxed space for up to 70, available from 2:30pm once the cafe has closed. The cafe furniture stays in place.



CANAPÉS BY THE LAKE

Handcrafted canapés that move easily through a crowd, and hearty substantial plates that keep everyone going. Made for birthdays, engagements and long evenings by the water.

2 HOURS	3 HOURS	4 HOURS
$47	**$61**	**$75**
5 canapés + 1 substantial	6 canapés + 2 substantial	7 canapés + 3 substantial

Priced per person, by length of event, from 2 hours. Pair with a beverage package.

LAKESIDE BITES

COLD

- Heirloom tomato and basil bruschetta v
- Watermelon, feta and fresh mint skewers v
- Smoked salmon blinis with whipped cream cheese and dill
- Caprese skewers with cherry tomato, bocconcini and basil v

WARM

- Golden pumpkin arancini with house made dipping sauce v
- Crisp vegetable spring rolls with sweet chilli v
- Hand-rolled beef meatballs in slow-cooked tomato sugo
- Pork and fennel sausage rolls with tomato sugo
- Mediterranean chicken skewers with garlic tzatziki
- Salt and Szechuan pepper squid with lemon
- Charred corn ribs v
- Caramelised onion and cream cheese tartlets v
- Sticky pork belly bites
- Chargrilled beef skewers

SHED FAVOURITES

SUBSTANTIAL CANAPÉS

- Slow-braised pulled beef sliders
- Crispy chicken katsu sliders
- Zucchini and herb fritters with tzatziki v
- Beer-battered fish and chips
- Fresh Vietnamese noodle salad bowls v
- Steamed bao buns with glazed pork
- Detroit-style pan pizza squares v

TAILORED TO YOU

Share your event details and we will help you pick the selections that suit your guests. Dietary requirements are fully catered for.

BANQUETS BY THE WATER

Generous, seasonal food by the water, prepared in house by the Red Shed kitchen.
Choose a relaxed feast shared at the table, or a plated dinner served alternately.

LAKESIDE FEAST

$87 · $98 with dessert

Share plates served to the table. Relaxed and social.

TO START

- House sourdough, cultured butter, olive oil and dukkah V
- Heirloom tomato and burrata with basil oil V · GF
- Salt and Szechuan pepper squid with lemon DF
- Charred corn ribs with chilli lime butter V · GF

MAINS · CHOOSE 2

- Slow-roasted lamb shoulder with salsa verde GF · DF
- Lemon, garlic and oregano roast chicken GF · DF
- Slow-braised beef brisket with smoky glaze GF · DF
- Baked market fish with herb crumb and lemon DF
- Roast cauliflower, tahini, pomegranate and herbs VG · GF

SIDES

- Crispy roast potatoes with rosemary salt VG · GF
- Roasted pumpkin, feta, pepitas and honey V · GF
- Charred broccolini with chilli and lemon VG · GF
- Garden leaf salad with house dressing VG · GF

LAKESIDE PLATED

2 course $92 · 3 course $103

Two dishes per course, served alternately. Ideal for awards nights and formal dinners.

ENTRÉE · CHOOSE 2

- Heirloom tomato and burrata with basil oil V · GF
- Crispy pork belly, apple and fennel slaw, chilli caramel GF · DF
- Salt and Szechuan pepper squid with lemon aioli DF

MAIN · CHOOSE 2

- Slow-braised beef cheek, creamy mash, red wine jus GF
- Roast chicken supreme, roasted pumpkin and jus GF
- Confit ocean trout, crushed potatoes, salsa verde GF · DF
- Roast cauliflower steak, tahini, pomegranate VG · GF

DESSERT · CHOOSE 2

- Sticky date pudding with butterscotch and cream V
- Pavlova with seasonal fruit V · GF
- Dark chocolate brownie with berries and cream V

Dessert is +$11 with either dinner. Choose two plated desserts served alternately, or shared dessert platters with a chef's selection for the table. 2 course plated is entrée and main, or main and dessert.

ADD TO YOUR DINNER

Canapés on arrival, three pieces	$17 pp
Extra side for the table	$7 pp
Kids meal, under 12	$33 each
Cheese and grazing board	$15 pp
Choice menu, plated only	+$13 pp
Bread, tea and coffee	Included

BEVERAGE PACKAGES

From sparkling on arrival to a full package by the lake. Served by our team under our own liquor licence.

CLASSIC

SPARKLING	Bandini Prosecco
WHITE	Ate Pinot Grigio
RED	Ate Shiraz
TAP · FULL	Coopers Pale Ale
TAP · MID	Great Northern 3.5% Mid
SOFT	Soft drinks, juice and water

2 HOURS	3 HOURS	4 HOURS
$40	$51	$61

PREMIUM

SPARKLING	Chandon
WHITE	Nick O'Leary Riesling
RED	Oscars Pinot Noir
ROSÉ	Marda Rosé
TAP · FULL	Coopers Pale Ale
TAP · MID	Great Northern 3.5% Mid
SOFT	Soft drinks, juice and water

2 HOURS	3 HOURS	4 HOURS
$53	$66	$79

OTHER WAYS TO SERVE

On consumption. You set the limit and the drinks list.	$33 pp min
Cash bar. Guests buy their own, minimum spend still applies.	
Non-alcoholic. Coffee, tea, juice, soft drinks and water.	$20 pp

ON ARRIVAL

Sparkling on arrival	$10 pp
Cocktail on arrival	$18 pp

Responsible service of alcohol applies at every event. The bar closes 30 minutes before your event ends. Drinks may change depending on supplier availability.

LET'S PLAN IT TOGETHER

BOOK YOUR EVENT

1 ENQUIRE

Tell us your date, numbers and the kind of event you have in mind, through our website or by email.

2 TOUR THE SPACE

A tour of the space is available upon request.

3 QUOTE

We send a tailored quote built from these packages, valid for 14 days.

4 CONFIRM

Sign the hire agreement and pay a 50% deposit within 48 hours to secure your date.

GOOD TO KNOW

Prices are per person, including GST. All prices are subject to change. Your quote confirms the price for your booking.

Minimum spends apply to all events. They vary by day and time, and are confirmed in your quote.

Saturdays attract a 10% surcharge, and Sundays and public holidays 15%.

Events can run until midnight. Amplified music finishes at 11:30pm.

All food and drinks are supplied by Red Shed. Celebration cakes are welcome, with a cakeage fee of $15 per person.

Final numbers and dietary requirements are due 7 days before your event.

Red Shed is a working club, so rowing, gym and cafe activities carry on around your event.

18th and 21st birthdays are welcome. A security charge applies. Some other event types are not available, so ask us about yours.



RED SHED EVENTS

FOOD BY EASY OAR

Talk to our events team

events@redshed.org.au

(02) 5115 0774 · redshed.org.au

Red Shed Inc is a not-for-profit.
Rowing for all · Inspire wellness · Foster community
ABN 23 897 401 299
45 John Cardiff Close, Acton ACT 2601
Black Mountain Peninsula, Lake Burley Griffin