

A wonderful event at Red Mill starts with considering these three core elements. From there, we will quote you on the essential items, and any additional ideas to help make this as special as you imagine.

FOOD SELECTION

Red Mill Grazing Boxes (\$30/person)

Individual grazing boxes with delicious rum inspired things. Imagine rum-glazed sticky pork buns, salted rum caramel popcorn, smoked cheddar shortbread, single origin chocolate bars.

Set up in barrel hall or cellar door. Suits grazing for groups of up to 50

Grazing Table (\$60/person)

A central table buffet of season abundance, made up of two main dishes/person, three side dishes and desserts.

Set up in cellar door. Suits grazing for groups of up to 120

Canapés & Substantial Dishes (\$90/person)

For a fabulous cocktail party. Three canapés/person served by waitstaff, plus a Grazing Table of two main dishes/person, three side dishes and desserts. Up to 120 people.

Barrel Hall Sit-Down Meals (from \$130/person)

A classic sit-down meal for up to 40 people in the beautiful barrel hall. Three course menu curated in consultation with you.

BEVERAGE SELECTION

4 hour drinks offering of full bar choice (Standard Package from \$60/person)

Arrival Cocktail, Wine selection, Beer, Mixers and Soft Drink Selection

Served from our bar, plus waitstaff serving to the guests

STAFFING & EVENT MANAGEMENT

Staffing and management costs are quoted according to the size and needs of your event.

A rule of thumb is that it will equal around 30% of your choices above, in addition.

