



*Little Red's*

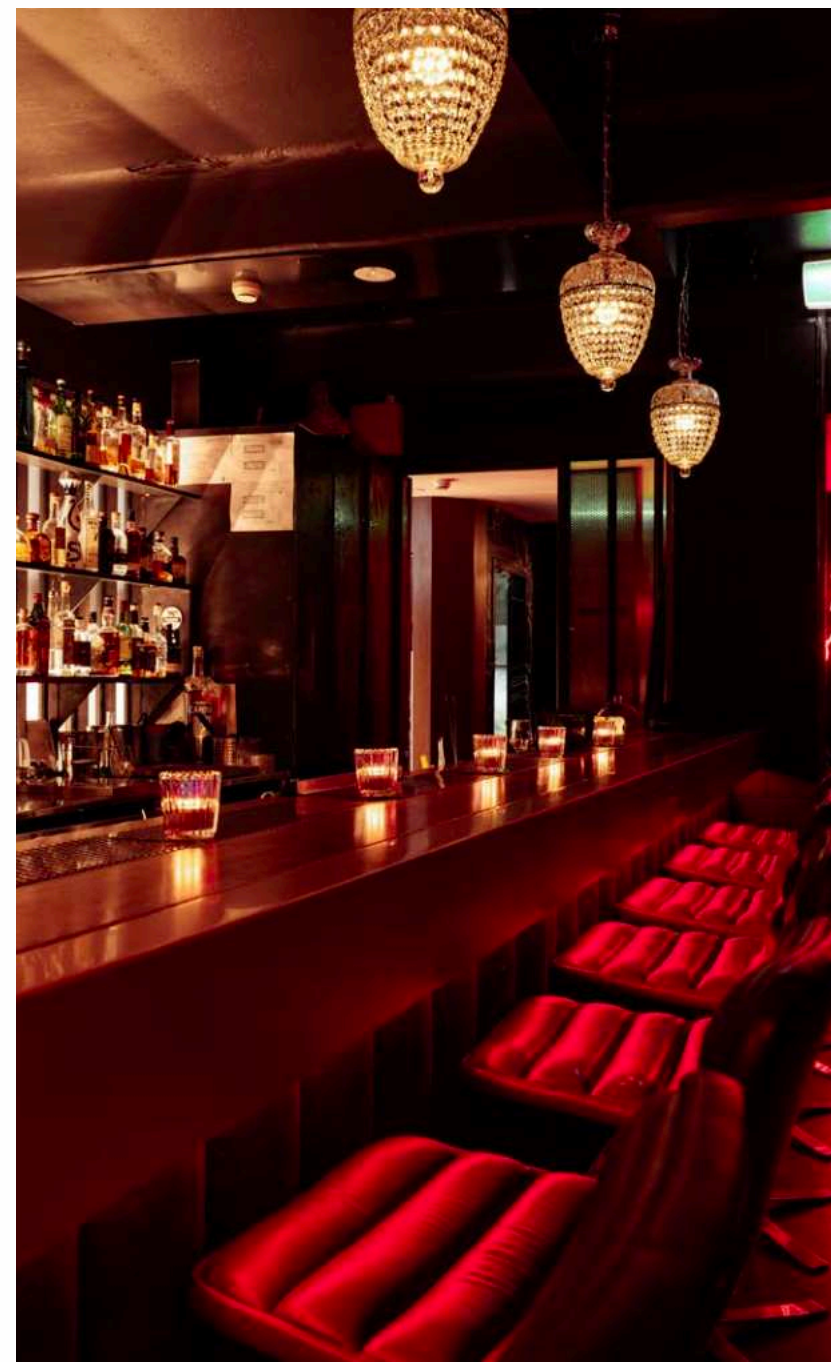
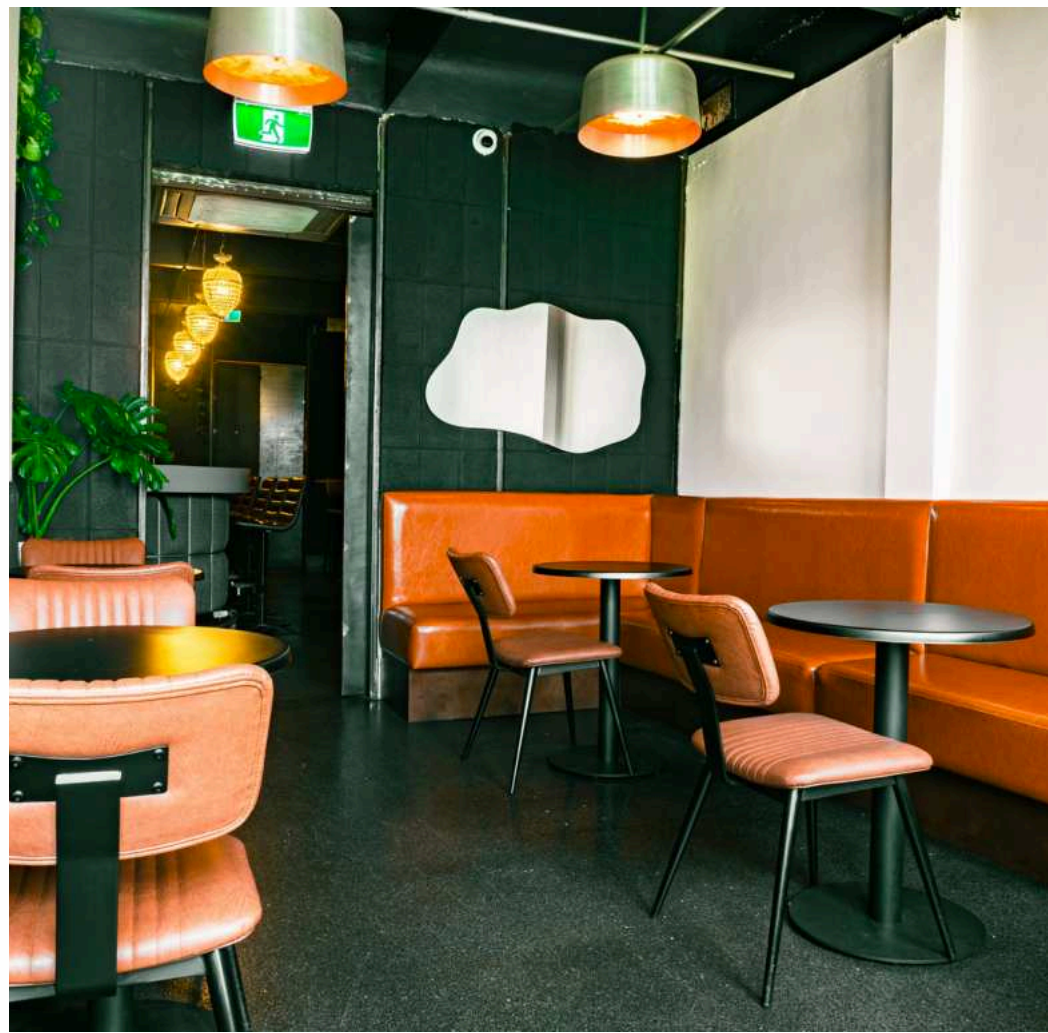
**2025**

# **FUNCTION PACKAGE**

3/264 SWANSTON ST  
MELBOURNE 3000







# About The Venue

Step into the sultry embrace of Little Red's, a clandestine oasis where the crimson glow sets the stage for an evening of elegance and intrigue.

Nestled within its intimate confines, black and white murals of uninhibited dancing bodies adorn the walls, adding an air of tasteful allure to the ambience. Booth seating beckons guests to linger and indulge, as they savor meticulously crafted libations.

From the classics that exude timeless sophistication to Little Red's bespoke creations, each cocktail is a symphony of flavors, artfully mixed to tantalize the palate.





# Beverage Options

## BAR TAB ON CONSUMPTION

Speak to our Functions Manager to design the perfect bar tab menu for your event.

## COCKTAIL ON ARRIVAL \$20 PP

Start your event with a welcome drink for your wonderful guests.

Options include Margarita, Southside, Negroni, Mojito, Cosmopolitan, aperol Spritz or custom creation.



# Beverage Packages

## LITTLE RED \$60 PP

### ON TAP

Stomping Ground Draught  
Little Creatures pale ale  
Guinness

### WINE

Tarot prosecco  
Tarot pinot grigio  
Palmetto sauvignon blanc  
Tarot rose  
Tarot grenache  
Mistress tempranillo

### BASIC SPIRITS PLUS MIXER

vodka, gin, tequila, rum,  
bourbon, scotch

### SOFT DRINKS AND JUICES

## BIG BAD WOLF \$40 PP

### ON TAP

Stomping Ground Draught  
Little Creatures pale ale

### WINE

Tarot prosecco  
Tarot pinot grigio  
Tarot rose  
Tarot grenache

### SOFT DRINKS AND JUICES



# Canape Menu

## C O L D

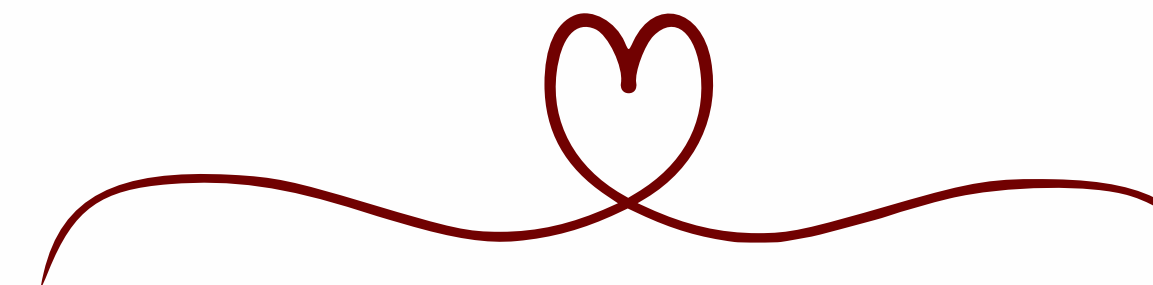
Plant based persian macadamia feta, preserved chili, beetroot & fennel crispbread	vg / gf
Blinis with smoked salmon, dill & creme fraiche	
Potato roesti with olive tapenade, roasted balsamic cherry tomato & basil	v / gf
Olive bread crostini, stracciatella, spanish guindillas, fig jam	v / nf
Prosciutto, baby pickled figs, citrus cream cheese, buckwheat & caraway crispbread	gf
Assorted hand-rolled sushi w soy, ginger & wasabi	vgo / gf / df
Assorted rice paper roll, hoisin & peanut sauce	vgo / df

## H O T

Signature beef sausage roll, tomato sauce	
Tomato & goat cheese quiche, bush tomato spice	v / nf
Mini chicken & mushroom pie, tomato sauce nf	vgo / gfo / nf
House crumbed sesame chicken strips, sweet chili sauce nf	
Margherita arancini, tomato sugo, basil, mozzarella & parmesan	v / vgo / gfo / nf

## S U B S T A N T I A L S    *\$12pp or replace 2 choices in a canape package*

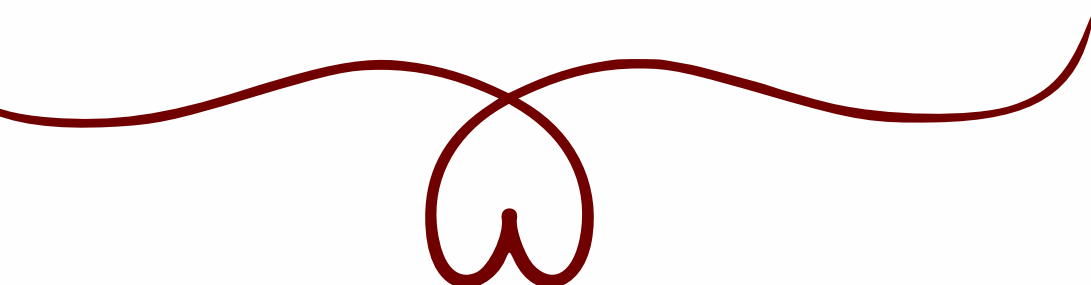
Twice cooked pork belly, apple marmalade, pickle cucumber, tonkatsu sauce	
sesame brioche slider	nf
Grass-fed beef burger, tasty cheese, tomato relish, sesame brioche slider	nf
Grilled field mushroom slider, pickled cucumber, caramelised onions, vegan aioli	vg / gf / nf



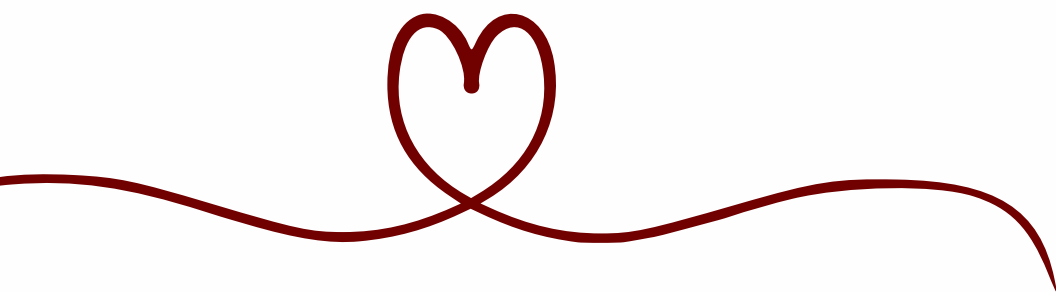
## Catering Packages

6-Piece Canapé Package	\$45PP
8-Piece Canapé Package	\$55PP
10-Piece Canapé Package	\$65PP

*Please speak to our functions manager regarding dietary requirements for your event.*







# Grazing Platters

## MEDITERRANEAN MEZZE BOARD

**\$100**

- Selection of crudites, preserved vegetables, marinated hot Spanish peppers, caperberries, Toolunka Creek kalamata olives.
- Housemade hummus (gf / +sesame), eggplant dip (gf), whipped red capsicum cream cheese.
- Marinated bocconcini & greek feta.
- Assorted crackers, olive bread, toasted tortilla crisp (contains gluten)

## AUSTRALIAN CHEESE PLATTER

**\$135**

- Maffra aged cheddar, Maffra riverslea red cheddar, Six farms brie, Six farms blue & Tasmanian highland chevre goat's milk cheese.
- Toolunka Creek kalamata olives, pickled baby figs, fig jam, grapes, dried fruits, pear, strawberries, toasted almonds, walnuts & pistachios
- Olive sour dough, tortilla crisp, assorted crackers, beetroot & fennel crispbread (contains gluten)

## VEGAN FEAST PLATTER

**\$100**

- Selection of crudites, preserved vegetables, dolmades, marinated artichokes, hot Spanish peppers, caperberries, Toolunka Creek kalamata olives & grapes.
- Housemade hummus gf / +sesame, Eggplant dip gf, vegan persian macadamia feta.
- Assorted breads, beetroot & fennel crispbread vgn

## ANTIPASTO PLATTER

**\$135**

- Prosciutto, Sopressa salami, Felino salami, shaved grandmother ham
- Maffra aged cheddar, Six farms brie, bocconcini, provolone.
- A selection of grilled vegetables, hot spanish peppers, grapes, dried fruits, caperberries, Toolunka Creek kalamata olives, pickled baby figs, almonds, walnuts & pistachios.
- Housemade hummus (gf / +sesame), Eggplant dip (gf)
- Olive sour dough, tortilla crisp, assorted crackers (contains gluten)

## THE SUSHI PLATTER

**\$125**

- 56 peices
- Prawn, crunchy chicken & caterpillar inside out sushi
- Tempura prawn, smoked salmon, spicy tuna & teriyaki chicken hand roll
- Contains Gluten & Sesame

*platters are suitable for 6- 8 guests each  
all can be made gluten free if required*







# Venue Features

50 COCKTAIL CAPACITY

AUX CORD TO PLAY YOUR OWN MUSIC

PTV ACCESSIBLE

CUSTOM MADE BEVERAGE & CATERING MENUS

UNIQUE AND INTIMATE

WHEELCHAIR ACCESSIBLE

AIR CONDITIONING



*Suitable for all events looking for something a little different, something a little nuanced, or something a little cheeky to make their next event stand out*





# Tiffy Group Venues



## Contact



[functions@tiffygroup.com.au](mailto:functions@tiffygroup.com.au)



04396956999

