

Highlands

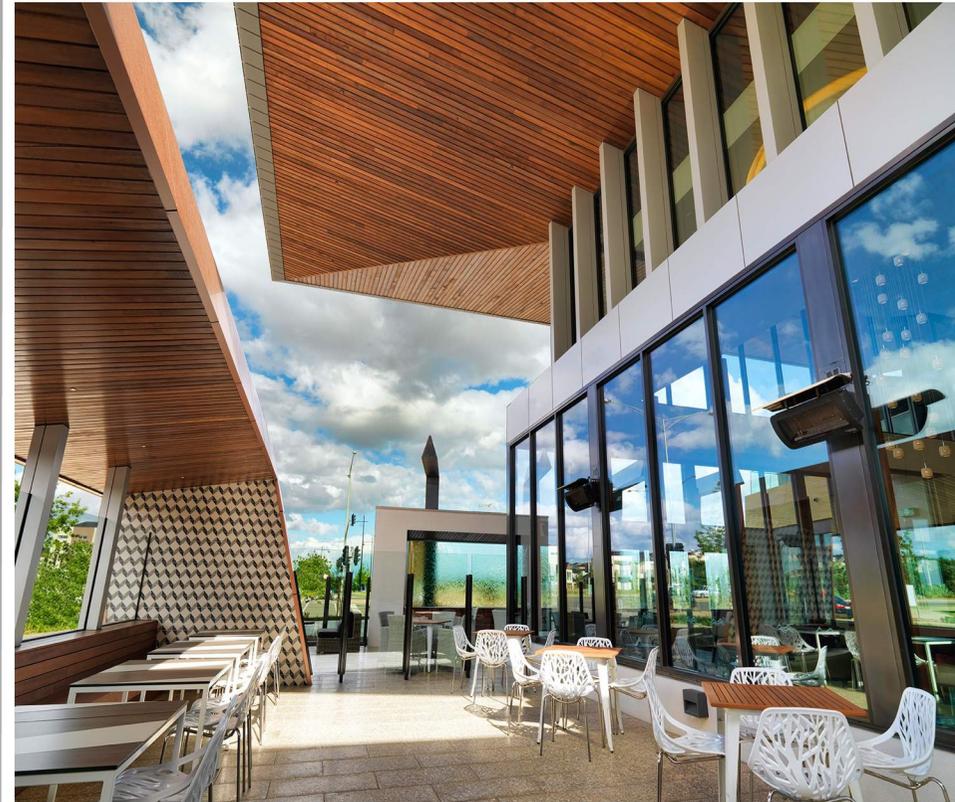
HOTEL

FUNCTIONS

The Highlands Hotel has quickly established itself as one of Melbourne's premier hotel destinations. We have designed the Terrace function area to adapt to suit your every need and occasion. We are open to hosting a wide range of different events including weddings, engagements, birthday celebrations, sit down dinner parties, corporate events and more.

The Highlands Hotel's professional and highly experienced function team provides you with exceptional service, delicious food and drink and the newest equipment on your special day.

For more information or if you would like to come and view our venue, please do not hesitate to contact our Functions Supervisor on 03 8358 7000.



HIGHLANDS HOTEL

301 Grand Blvd, Craigieburn 3064

functions@highlandshotel.com.au

t. 03 8358 7000

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f. 03 8358 7033

facebook.com/highlandshotel

HIGHLANDS HOTEL | combines rich modernity with traditional service culture for the ultimate dining and entertainment experience.

ATRIUM FUNCTIONS

Minimum 40 Adults Maximum 60 Adults

Located on a raised polished wooden floor to the left of our buffet servery, the Atrium is the perfect place for your next function. Be amongst the atmosphere of the Highlands Hotel whilst still enjoying the comforts of your exclusive area. With a seating capacity of 60 guests, make it your next choice when choosing the perfect venue. Enjoy the added bonus of extended session time for your function.



Monday - Friday Lunch

Adults	\$31.9
Children 7 to 12yrs	\$22.9
Children 3 to 6yrs	\$12.9

Friday Dinner

Adults	\$44.9
Children 7 to 12yrs	\$22.9
Children 3 to 6yrs	\$12.9

Monday - Thursday Dinner

Adults	\$39.9
Children 7 to 12yrs	\$22.9
Children 3 to 6yrs	\$12.9

Saturday Lunch

Adults	\$42.9
Children 7 to 12yrs	\$22.9
Children 3 to 6yrs	\$12.9

Atrium Drinks

Soft Drinks - \$10 per Adult
\$6 per Child

Basic Beer, Wine & Soft Drink
\$30 per Adult

Personal Host appointed for
your function. Price based on 40
paying adults

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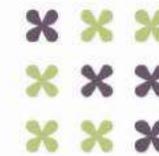
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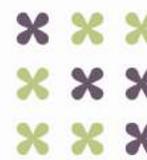


THE TERRACE ROOM

Celebrate in Style in our upstairs function space. Our secluded upstairs private function room 'The Terrace' offers a spacious cosmopolitan atmosphere complete with its own indoor/ outdoor bar and bathroom facilities. The adjoining terrace features lowered lounge seating, a fireplace, Plasma TV Screen and spectacular views towards Melbourne's Skyline.

The Terrace Function Room is perfect for corporate functions and conferences, weddings and large social events. With the option of a sit down style event catering for up to 110 guests or a cocktail style event catering up to 300 guests - it's perfect for that special occasion.

(minimum patronage required - please speak with your functions coordinator for more information)



SPECIAL OCCASIONS (includes birthdays, engagements & christenings etc.)

Our friendly and experienced staff are here to make your function stress free, enjoyable and a success. The Highlands Hotel can cater from 30 to 300 guests dependent on the style you're after. You are welcome to decorate the room yourself or we can take care of everything for you including food, beverages, decorations and entertainment. We have a range of trusted suppliers that can help make your function one to remember.

For information or to obtain a personalised quote for your occasion - speak to our staff today!

CONFERENCE & CORPORATE OCCASIONS

Our upstairs function room is perfect for any conference or corporate affair. Our staff can tailor the room to suit your business needs including the supply and set up of AV Equipment, Wireless Internet and conference equipment (whiteboards, flip charts etc.)

Delegate Day Packages are available which can include working lunch options, a la carte menus or a buffet style lunch in our servery for a break in your work day. Speak to our friendly function coordinators today to discuss the options available to you.

WEDDINGS

Celebrate your special day in style at the Highlands. The Highlands Hotel offers a variety of facilities to cater for receptions, pre-wedding dinners and post-wedding lunches. Whether you are after a sit down formal event or a cocktail style celebration we can cater to suit your needs. We here at Highlands know that planning a wedding can be very stressful, so why not let us take care of organising the theming and decorations for you. We can arrange all that you require through our trusted suppliers, and our experienced functions coordinator will work with you to create a reception that is memorable for both you and your guests.

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COCKTAIL MENU

Minimum 80 - 300 guests

Our cocktail menu offers a range of delicious canapés to choose from (pricing excludes drinks).

\$27 per person - 6 selections - 6 pieces per person

Please note: a 12.5% surcharge applies on Sunday

\$35 per person - 6 selections - 9 pieces per person

\$40 per person - 8 selections - 12 pieces per person

Additional selections or pieces can be added for \$3 per person

Children under 12 charged at 50% Cackage \$2 per person Tablecloths available at \$15 per piece

HOT CANAPÉS

Mini Beef & Guinness Pie

Tomato and Basil Arancini

Tempura Chicken tossed with ginger sauce gf

Lamb Kofta Skewers with cucumber dipping sauce gf

Vegetarian Gyoza

Thai Fish Cakes with chilli and lime dipping sauce gf

Chicken Skewers with salsa verde gf

Panko Crumbed Prawns

Mushroom Arancini

Beef Teriyaki Skewers

COLD CANAPÉS

Oysters 2 Ways natural with a lemon or a chilli & coriander dressing gf

Vegetarian Rice Paper Rolls gf

Smoked Salmon on savoury pancake with dill crème fraiche

Garlic Brioche Pizzettes with sundried tomato and buffalo mozzarella

Asparagus Spears wrapped in prosciutto with herbed blue cheese gf

Tomato Bruschetta with basil and fetta

SWEET CANAPES

Salted Caramel Tart

Dark Chocolate Tart

Mini Pavlova

ADDITIONAL PLATTERS (20 Pieces)

Large Pork & Prawn Vietnamese Rice Paper Rolls gf \$40

Large Vegetarian Rice Paper Rolls gf \$35

Beef and Guinness Pies \$35

Fish & Chip Bowls with Skinny Fries & Lemon \$35

Peking Duck Spring Rolls with chilli sugar \$40

Antipasto Platter with Cured Meats, Pickled Vegetables, Grissini and assorted Mustards \$35

Sausage Rolls \$25

NIBBLE BOWLS \$15 each

Roasted Lime and Chilli Cashew Nuts gf

Corn Tortillas with Guacamole

Marinated Wild Australian Olives gf

Salty Roasted Mixed Nuts



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FORMAL DINING MENU

(Minimum 80-110 guests. Above pricing includes fresh bread rolls, tea and coffee station)

\$50 per person - 2 Courses

Please note: a 15% surcharge applies on Sunday

\$60 per person - 3 Courses

\$70 per person - 4 Courses

Optional Canapes on arrival available at an additional \$7 per person (3 per person)

Lamb Kofta with Cucumber Dipping Sauce *gf*

Vegetarian Rice Paper Rolls *gf*

Panko Crumbed Prawns with Nashi Pear Chutney

Above pricing includes standard tablecloths,
fresh bread rolls and Tea & Coffee Station
Excludes beverages
Children under 12 charged at 50%

Cockage \$2 per person

Tablecloths available at \$15 per piece



ENTREE'

Cured Meats, toasted bread, capers and Dijon mustard

Persian Feta, leek and cracked pepper tart with confit vine ripened tomatoes and wild rocket

Tasmanian Smoked Salmon with a warm Nicola potato and chive salad *gf*

Crispy Pork Belly with apple, walnut and frisee salad *gf*

Roasted Pumpkin with burnt butter, pine nuts and a wild seed salad *gf*

Coconut Poached Chicken Salad with coriander, basil shoots and peanuts *gf*

CHEESE CUPBOARD

80g Blue d' Auvergne, France

80g Fermier, Victoria

80g Mature Clothed Cheddar, Victoria

Please request kids Menu

MAINS

Chicken Breast stuffed with saffron rice, served with wilted spinach and chilli soy caramel *gf*

Pan Roasted Barramundi served with heirloom carrots, braised cos and a mussel vinaigrette *gf*

Seared Tasmanian Salmon served on capsicum puree with mushroom and date fricassee *gf*

Grilled Rib Eye served Medium Rare with roasted Desiree potatoes, Dutch carrots and jus *gf*

Roasted Beef Tenderloin served Medium Rare on spinach with mousseline potato and a red wine, shallot and thyme sauce *gf*

Herb Crusted Lamb Cutlets served Medium Rare with roasted butternut pumpkin, baby beetroot and a rosemary jus *gf*

Butternut Pumpkin Gnocchi with crispy sage, toasted pine nuts and asparagus

DESSERT

Dark Chocolate Tart with double cream

Pavlova with Chantilly cream and poached fruit

Lemon Tart with crème fraiche and lemon syrup

Spanish Donuts with chocolate fondue and toasted meringue

OPTIONAL SIDES - \$8 each (4 servings)

Buttery Mash Potato

Hand Cut Chips with tomato chilli jam

House Salad with radish and orange segments *gf*

Rocket Salad with fennel, cucumber and aged balsamic *gf*

Baby Cos with Caesar dressing *gf*

Roasted Beetroot Salad with caramelised walnuts and feta crumble *gf*

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BEVERAGE PACKAGES

A drink for every occasion. Toast to that special moment. Choose a package to suit your every need.



Tea & Coffee Station \$2.5 per person

Available for Cocktail Functions

Bronze Package \$38 per person 4 hour package includes:

Wine Selections from the Lightning Creek Range
Semillon Sauvignon Blanc, Chardonnay, Moscato,
Sparkling Brut Cuvee, Shiraz Cabernet and Merlot

TAP BEER Carlton Draught Cascade Light
Soft Drinks/Juices/Tea & Coffee Station

Silver Package \$43 per person 4 hour package includes:

Wine Selections from the Lightning Creek Range
Semillon Sauvignon Blanc, Chardonnay,
Moscato, Sparkling Brut Cuvee, Shiraz Cabernet
and Merlot

TAP BEER Carlton Draught Cascade Light
Heineken Bulmers Cider
Soft Drinks/Juices/Tea & Coffee Station

Gold Package \$55 per person 4 hour package includes:

The 'Silver Package' plus your choice of one of the following options:

1. Your choice of wine from our Wine list including 1 each of the following:
Sauvignon Blanc, Chardonnay, Moscato, Sparkling Cuvee, Shiraz and
Cabernet Merlot

2. A Signature Cocktail on arrival (please speak to your function coordinator for
Cocktail menu)



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WEDDING PACKAGES

Minimum 75-110 guests

\$62 per person - 2 Courses

\$72 per person - 3 Courses

\$78 per person - 4 Courses

Optional Canapés on arrival available at an additional \$10 per person (3 per person)

Mini Beef Skewers with Beetroot Relish gf

Handmade Vegetarian maki rolls gf

Spiced Prawns with Chilli & Coriander Salsa gf

Above pricing includes standard tablecloths,
fresh bread rolls and Tea & Coffee Station

Excludes beverages

Children under 12 charged at 50%

Price based on alternate drop

ENTREE

King Crab with coriander crème fraiche and a tomato and basil chilli salsa gf

Rabbit and Pork Terrine with hot apple chutney and grilled sourdough

Slow Roasted Pork Belly with green pawpaw and Som Tan dressing gf

Petite Lamb with eggplant caviar, grilled baby leeks and a Merlot jus gf

Locally sourced Prawns served with green mango pickle, tuna caviar and fresh horseradish gf

Roast Heirloom Vegetable Tarte Tatin with balsamic vinaigrette and a baby watercress salad

MAIN

Seared Chicken Breast on a Chorizo, pepper and olive salad with a light jus gf

Seared Salmon on creamed white polenta, taleggio cheese, asparagus and white truffle oil gf

Beef Tenderloin served Medium Rare with Chimichurri, beef hash brown, Vichy carrots and a Port Wine reduction

Crispy Duck on sage dauphine potatoes with a citrus salad and orange jus gf

Barramundi with lemon caper crust on sweet potato pave, Asian greens and a lemon myrtle Beurre Blanc gf

Fire Roasted capsicum gnocchi with green asparagus and aged balsamic

Forest Mushroom Risotto with roasted garlic and Spanish onion marmalade gf

Lamb Rump served with blue lentils, confit cherry tomatoes and a rosemary and beetroot jus

OPTIONAL SIDES - \$8 each (4 servings)

Green Beans with Caramelised Onions and Crushed Hazelnuts gf

Pomme Frites with Garlic Aioli

Mixed Leaves with candied walnuts, blue cheese and Gavroche dressing gf

Roasted Beetroot Salad with Caramelised Walnuts and feta crumble gf

Caprese Salad with buffalo mozzarella, crispy basil and heirloom tomatoes gf

DESSERT

Pressed Brie with walnut & fig relish and lavash biscuits

Key Lime Pie with candied lime zest and double cream

Berry Mousse Terrine with orange tuile, mascarpone and a liquor granita gf

Rich Chocolate Pave with a crunchy nut base, fresh raspberries and Frangelico anglaise gf

Lemongrass Pannacotta with ginger marmalade and poached plum flowers gf

CHEESE CUPBOARD

80g Blue d'Auvergne, France

80g Fermier, Victoria

80g Mature Clothed Cheddar, Victoria



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Terms & Conditions – General

Tentative Bookings

Tentative bookings will be held for a period of 5 days upon which the date will be released if not confirmed. We will endeavour to contact you before releasing the date, but if unsuccessful we are under no obligation to hold the booking.

Booking Confirmations/Deposits

Each function at the Highlands Hotel is confirmed only when a Terms & Conditions page is signed and a deposit of \$500 has been paid.

The final account is payable 7 days before the date of your function. We accept payment via Cash and Credit Cards ONLY.

The Highlands Hotel does not accept payment via Diners Club.

The Highlands Hotel does not accept payment via Cheque on the night of the function unless previously arranged and approved by management.

Cancellation Policy/Refunds

In the event that a function is cancelled the following refund policy will apply:

- Cancellation occurs more than 4 weeks prior to the function date full deposit will be refunded
- Cancellation occurs less than 4 weeks but more than 2 weeks prior to the function date, 50% of the function deposit will be refunded
- Cancellation occurs less than 2 weeks prior to the function date no refund will be given

The Highlands Hotel reserves the right to cancel a function at any time or eject any disruptive individuals if the safety of our staff and the smooth running of our business are deemed to be in jeopardy.

Damage or Loss of Property

It is the responsibility of the client and the clients guests to be responsible for their own goods and equipment. The Highlands Hotel will not take any responsibility for lost or damaged items before, during or after the function.

Any damage to the building, furniture or property during the event and immediately following the event will be the responsibility of the 'hiring parties', including repairs and replacements.

Entertainment and Decoration

Live Music and or DJ's are welcome to play at your event and can be arranged via yourself or through the suppliers of the Highlands Hotel.

The Highlands Hotel is not liable for the actions of these performers and will not be held responsible for any scheduling delays or mishaps that may occur during your function.

Music brought in by the client (iPod's, USB's, Computers etc.) must first be tested on a day before the function date with the function coordinator. The Highlands Hotel does not accept responsibility for any malfunctions or issues with equipment on the day if no test run was performed.

Decorations are permitted within the function areas however no nails, tape or glue is to be used to affix anything to the building or property of the Highlands Hotel (car park, outdoor areas etc.) Blu-tac is permitted.

Throwing of confetti, rice or use of table scatters and candles are not permitted within the Highlands Hotel or within the ground of the Highlands Hotel (carpark, outdoor areas etc.).

The Highlands Hotel must be notified of any intent to use smoke machines, sparklers, flares or any other special effects equipment. Prior approval is required from the Highlands Hotel management.

Acts of God

The Highlands Hotel is not liable for any damage, schedule delays or cancellations caused by Acts of God.

Responsibility of Guests and Hotel Management

The Highlands Hotel practices Responsible Service of Alcohol. Any intoxicated or unruly person will be asked to leave and will be escorted off the premises.

Noise is asked to be kept at a respectable level so as not to inconvenience or disturb the privacy of our immediate neighbours.

Any functions held in the upstairs function space with 100 or more guests will be required to pay for the use of a security guard at a cost of \$350 for a 4 hour period. This applies automatically to 18th and 21st Birthday Parties.

No food or beverage is permitted to be brought into the venue by the client or any guest for consumption by the client or their guests unless otherwise approved by hotel management.

The function area must be vacated by all guests at the agreed times made between the hiring parties and the functions coordinator within reason.

All deliveries to the hotel from outside suppliers must be approved by the functions coordinator.
The Highlands hotel is not liable for any schedule delays or mishaps that may occur before, during or after the event.

I have read, understood and accepted the above Terms and Conditions.

FUNCTION ROOM HIRER DATE

MANAGER ON DUTY DATE

MENU GLOSSARY

Creme Fraiche: thick type of Sour Cream

Brioche: light sweet yeast bread

Pizettes: mini Pizzas

Tempura: Battered and deep fried

Gyoza: Japanese dumpling

Salsa Verde: sauce made with chopped parsley, garlic, basil, capers, lemon and olive oil

Panko: Japanese style breadcrumb used for deep frying

Guacamole: mashed avacado condiment with diced tomato, onion and lime juice

Peking Duck: oven roasted duck glazed with Hoisin sauce

Grissini: thin breadsticks

Confit: cooking on a low temperature in grease over a long period of time

Nicola: long shaped buttery texture potato

Frisee: a bitter leaf vegetable similar to Endive

Mussels Vinaigrette: dressing made from mussels, onions, capers, red wine vinegar and parsley

Terrine: set in gelatine and served cold

Som Tan Dressing: made from palm sugar, lime juice, fish sauce, chilli and coriander

Tarte Tatin: upside-down pastry in which the fruit are caramelized in butter and sugar before the tart is baked

Polenta: a paste or dough made from maize flower

Chimichurri: sauce made from finely chopped parsley, minced garlic, vegetable oil, oregano, and white vinegar

Vichy Carrots: cooked with sugar and water to create a glaze

Dauphine: Potato layers oven baked with cream, garlic and cheese

Pave: Rectangular shaped

Beurre Blanc: a white sauce made from a white wine, shallot and butter reduction

Blue Lentils: grown in France and Italy they have a blue colouring

Jus: light gravy made from cooked meat juices

Chantilly: whipped cream sweetened with vanilla essence

Maki Rolls: various fillings wrapped in sticky rice and seaweed

Granita: Semi frozen dessert made from sugar, water and flavouring

Anglaise: light custard

Pomme Frites: French fries deep fried and oven baked

Pannacotta: baked custard type dessert

Caprese: an Italian salad of layered tomato, basil and mozzarella cheese dressed with olive oil

Lavosh: Armenian sweet flat bread

Tuile: a very fine biscuit made of sugar, egg, butter and vanilla extract

Gavroche Dressing: made from lemon juice, walnut oil, french mustard and sugar

Fricassee: Stewed or fried pieces of meat served in a thick white sauce

Desiree: Firm, creamy tasting potaoes with red skin and yellow flesh

Mousseline: Similar to a Hollandaise made from whipped cream or egg whites