

Functions at SkyHigh Mount Dandenong

After sunset Melbourne's skyline comes to life as millions of glittering diamonds carpet your view from horizon to horizon.

SkyHigh Mount Dandenong is one of Melbourne's truly unique 'Special Occasion' venues.



Our modern function centre is purpose built to capture Melbourne's most stunning views. With its private viewing deck, contemporary cuisine, landscaped gardens and our dedicated team of experienced professionals, we can ensure that your special event will be the talk of the town!

SkyHigh Mount Dandenong offers a truly magical location which you and your guests will never forget.

Function Pricing

Soup and Main	\$ 40.00 per person
Entrée and Main	\$ 45.00 per person
Main and Dessert	\$ 45.00 per person
Soup, Main and Dessert	\$ 52.00 per person
Entree, Main and Dessert	\$ 55.00 per person
Cocktail	\$40.00 per person
Add pre Dinner / Lunch canapés	+ \$5.00 per person

(Canapés are a chef's selection and served for the first 1/2 hour of event)

Minimum 60 people Sunday to Friday (May ~ September)

Saturday minimum 80 people

Minimum 90 people (October ~ April) Friday, Saturday and Sunday - prior to public holiday

Room Hire fee of \$500.00 if minimum numbers are not reached

Surcharge of \$5.00 per person applies for Sundays & Public Holidays

Seating Capacity

Cocktail Style	300 people
Sit down (no dance floor)	200 people
Sit down (with dance floor)	180 people
Buffet	160 people

Functions at SkyHigh Mount Dandenong

Dance floor

Our parquetry dance floor is fully portable, giving you complete flexibility in designing your room layout.

Table linen

Our standard package includes skirting for cake and gift tables, as well as draped underlays and linen overlays for the guest tables. We are also able to quote for colour-coordinated linen.

Chair Covers

If you wish to add a little more style and colour to your function, we can arrange chair covers along with coloured sashes and overlays.

Centrepieces

Centrepieces are a very personal thing. We provide mirrors, vases, candles and artificial flowers as part of the package but you may add or exclude any of the above.

Seating plans & floor layouts

We'll tell you how we usually do it, you tell us how you would really like it. We supply a decorative easel for displaying your guest list and seating plan.

Accommodation

We would be happy to help arrange any accommodation required for you and your guests at a number of the nearby Bed and Breakfast cottages, from couple suites to group bookings for all of your guests.

Children 3 ~ 12 years of age

Children are more than welcome to attend your function. We provide them with a main course and dessert for \$30, this includes soft drinks and juices for the duration of the event. Children's meals do not count towards minimum numbers. Children under three are welcome, but no seat or meal are provided.

Pre-dinner drinks

Weather permitting, drinks and canapés (if applicable) are served on our viewing deck. If the weather is inclement then pre-dinner drinks and canapés will be served in the function room.

Entertainment

The function room has its own stereo system allowing guests a personal choice of music. If you wish to bring your own CD's or media device, then we are happy to play them as background music or we can book you a DJ or band. Please consult with us if you intend to book a band larger than a four-piece. We also have a cordless microphone for you to use for the Master of Ceremonies or

SkyHigh Mount Dandenong

Function Menu

Your choice of ~ 2 x entrée and 2 x mains and 3 x additional desserts

Entrée

Seared squid on a bed of mache with roasted capsicum puree and basil coulis

Chilled coconut poached chicken, Thai salad and chili soy glaze

Pork tenderloin with celeriac remoulade, cider sauce and asparagus

Chilled prawns, pickled cucumber, Japanese mayonnaise, toasted sesame seeds and crispy shallots

Warm feta and leek tart with beetroot puree, rocket and parmesan salad

Rare roast eye fillet chilled and served with horseradish cream, watercress puree and toasted almonds

Potato gnocchi in a creamy sundried tomato and basil sauce with spinach and toasted pine nuts

Spinach and ricotta ravioli with a basil puree, garlic cream reduction, topped with parmesan crisp

Pumpkin, apple and sage soup with a freshly baked roll

Roasted tomato and capsicum soup with a freshly baked roll

Main

Thick sliced roast beef on creamy mashed potato served with green beans and rich gravy

Chicken breast on mushroom duxelles, creamy tarragon sauce and fresh spinach pasta

Grilled marlin, orange and roasted fennel salad, toasted almonds and a citrus hollandaise

Beetroot and walnut risotto with balsamic glaze and micro basil

Slow braised lamb, roasted cherry tomato, spinach puree and crisp sweet potato

Maple and soy baked salmon on Asian greens, salmon roe, micro coriander and walnut vinaigrette

Braised beef, chive mash potato and carrot puree

Chimichurri pork loin, Japanese roasted pumpkin, parsnip puree, micro greens and fresh chili

Chicken roulade on a ragout of zucchini, tomato and eggplant with crisp basil

Confit duck leg on creamy polenta and pomegranate sauce

Pappardelle in a rich wild mushroom cream sauce scattered with fried wild mushrooms, parmesan wafer and micro salad

All meals served with a side of roasted chat potatoes with butter, parsley and buttered greens

Roaming desserts

Staff to walk around room with platters of boutique desserts (5 pieces per person)

Sticky date with caramel butter cream

Chocolate cup filled with chocolate mousse

Plus a choice of 3 from below

Mini boutique cup cakes

Selection of macaroons

Mixed profiterole, with crème patisserie

Chocolate and custard éclair

Chocolate and coconut macaron

Cherry and chocolate delight

Mango and coconut bite

Coffee truffle

Our dietary menu is available upon request. Only allergies listed in the top ten most common food allergies will be catered for. SkyHigh Mount Dandenong does not cater for dietary dislikes or elimination diets.

A plated dessert

Menu is available on request at \$5.00 extra per person.

Sticky date pudding with butterscotch sauce

Lemon tart, Persian fairy floss and raspberry coulis

Chocolate tart with raspberry sorbet

Baked honey and custard pie with burnt butter ice cream

Pear and almond tart with pear sorbet

Chocolate mousse with vanilla cream and strawberry

A chocolate fountain is available at \$5.00 per person (served with fresh fruit and marshmallows)

SkyHigh Mount Dandenong

Sample ~ Premium buffet menu

(Indian buffet menus are available upon request)

Cold section and salads

Platter of chilled prawns and oysters with lemon and cocktail sauce (served on your table)

Grazing platter of cold meats, marinated cheese, olives, toasted breads, dips, dukkah and balsamic vinegar

Smoked salmon with red onion, capers and preserved lemon

German potato salad

Mixed leaf salad with two dressings

Asian noodle salad

Pearl couscous salad with roquette, roasted pumpkin and pine nuts

Spiral pasta with cherry tomato, Spanish onion, spinach and pesto dressing

Carving station ~ choice of 2 roasts

Slow roasted turkey breast with cranberry sauce and stuffing

Roast tender pork shoulder with crackling and apple sauce

Roast prime beef with horseradish cream

Hot section

Lamb and vegetable hot pot or chicken korma

Gnocchi with wild mushroom, spring onion and a cream sauce, finished with roquette and parmesan salad

Asian marinated market fish

Jasmine scented rice

Herb buttered cauliflower and broccoli

Roasted root vegetables with sea salt

Roasted potatoes with sea salt and thyme

Desserts

A selection of gateaux, cheesecakes and petit fours

Fresh seasonal fruit platters

Australian cheese board, dried fruit and crackers

SkyHigh Mount Dandenong

Roast & Barbecue Buffet

Roast lunch or dinner

\$35.00 per person ~ plus \$400 room hire charge (minimum 30 people)

Entrée

Bowl of soup

Main

Choice of either roast pork, roast beef or vegetarian nut roast served with roast potatoes, vegetables, Yorkshire pudding, stuffing and hot gravy

Dessert

Eat as much as you like from our dessert buffet. A chocolate fountain with fruit and marshmallows to dip in, slices, chocolate mousse and other assorted desserts

Cheese and biscuits

Freshly brewed tea and coffee

If you're keen to add a lighter touch to your lunch, we can prepare fresh seafood and antipasto platters for each table at \$5.50 extra per person

Barbecue buffet

\$35.00 per person ~ plus \$400 room hire charge (minimum 30 people)

- Sticky marinated chicken pieces
- Gourmet pork sausages
- Grilled beef burgers with tomato relish
- Bread rolls
- Pesto pasta salad
- Mixed leaf salad with house dressing
- Coleslaw
- Mini jacket potatoes
- Roaming desserts available upon request

Take it outside...

Barbecue package only

A sizzling barbecue is a favourite Australian tradition and our beautifully landscaped gardens offer the perfect location for your next garden party
Marquee hire - \$100.00



SkyHigh Mount Dandenong
Canapé Menu
Sample ~ Cocktail Celebrations

Your choice of 6 canapés with a maximum of 4 from our hot selection
Canapes are catered to a ratio of 2.5 canapes per person
Additional canapes \$5.00 per person

Cold selection

Bruschetta on mini toast (V)
Thai chicken salad with rice noodles
Smoked salmon on cucumber with watercress puree and micro chard
Chili prawns with lime, sesame seeds and shallots
Chilled vegetable frittata with tomato chutney (V)
Rare beef on mini toast with red onion, balsamic reduction and chervil
Smoked salmon, salmon roe with preserved lemon on mini blinis
Tandoori chicken en croute with mint

Hot selection

Button mushrooms stuffed with feta and herbs (V) (GF)
Tomato soup shots with grilled macaroni and cheese triangles (V)
Filo cups with capsicum, olives and spinach (V)
Cauliflower and zucchini fritters with minted yoghurt (V)
Szechuan beef meatballs with sumac and coriander yoghurt
Mushroom and goat's cheese arancini balls (V)
Tempura prawns with garlic aioli
Pork and chive dumplings with sesame and soy dipping sauce
Sundried tomato and feta mini quiche (V)
Salt and pepper squid with basil aioli
Semi dried tomato, bocconcini and basil pizzetta
Harissa chicken skewers with lime yoghurt
Mini pulled pork sliders
Lamb kofta with mango chutney and mint riata
Mini shepherds pie

Dessert selection

Sticky date with caramel butter cream
Chocolate cup filled with chocolate mousse
Mixed profiterole, with crème patisserie
Chocolate and custard éclair
Chocolate and coconut macaron
Cherry and chocolate delight
Mango and coconut bite
Coffee truffle

Add a platter

Yarra Valley antipasto platter

Fresh cheese platter

Fresh fruit platter

**Mezze of dips
and toasted breads**

Choice of 3 dips

Hummus

Creamy chicken and chive

Baba ghanoush

Smoked salmon and herb

Spicy capsicum

Semi dried tomato

Pesto and feta

\$50 per platter

(designed for 8 - 12 people)

Beverage Options

Standard beverage package

DeBortoli Willowglen Sparkling - Brut
DeBortoli Willowglen Semillon Sauvignon Blanc
(other grape varieties are available upon request)

DeBortoli Willowglen Shiraz Cabernet
(other grape varieties are available upon request)

James Boags Draught

Heineken

Hahn Premium Light

James Squire Orchard Crush Apple Cider

Soft drinks

Orange juice

1-2 hours	\$25.00
2-3 hours	\$30.00
3-4 hours	\$35.00
4-5 hours	\$40.00

Premium wine package ~ Upgrade extra \$5.00 per person

The Observer Sparkling Brut, Upper Goulburn (Vic)

The Observer Sauvignon Blanc, Upper Goulburn (Vic)

The Observer Shiraz, Upper Goulburn (Vic)

(Please note these wines substitute the wines in the standard beverage package)

Basic spirit upgrade ~ extra \$5.00 per person

Includes Scotch, Bourbon, Rum, Gin, Tequila, Brandy, Ouzo and Vodka

(served to guests from the bar, this is in addition to the standard beverage package)

Premium spirit upgrade ~ extra \$10.00 per person

Includes Johnnie Walker Red, Jack Daniels, Canadian Club, Jameson Irish Whiskey, Bombay Sapphire Gin, Johnnie Walker Black and Dalwhinnie

(served to guests from the bar, this is in addition to the standard beverage package)

Premium beer upgrade ~ extra \$5.00 per person

If the beer options are not to your taste, we have a range of premium beer upgrades available Guinness, Kilkeny, Hahn Super Dry, James Squire and White Rabbit range. (Please select one option only which will replace one of the beers in the standard package)

Custom beverage package

A package chosen from our extensive wine list, with the value of the upgrade being determined based on availability and price of the selection. Premium spirits, fortified wines to finish and Champagne toasts can also be included.

Additional upgrades

Beverage package extension per 1/2 hour ~ \$10.00 per person

After midnight surcharge ~ \$10.00 per person per 1/2 hour

Bar is closed half an hour prior to the conclusion of all events