

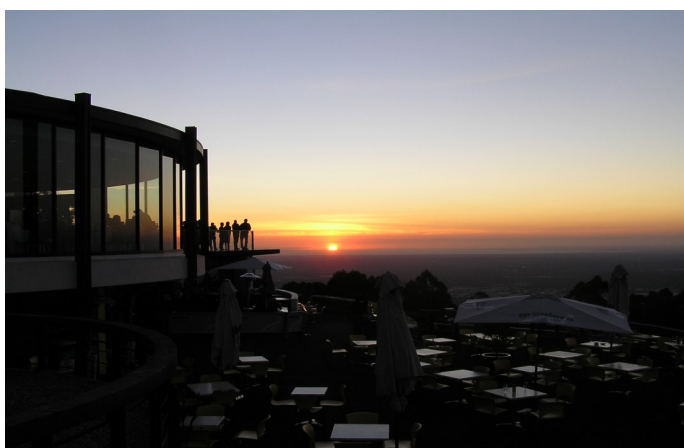
Functions at SkyHigh Mount Dandenong

After sunset Melbourne's skyline comes to life as millions of glittering diamonds carpet your view from floor 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	\$ 50.00 per person
Entrée and Main	\$ 55.00 per person
Main and Dessert	\$ 55.00 per person
Soup, Main and Dessert	\$ 60.00 per person
Entree, Main and Dessert	\$ 65.00 per person
Cocktail	\$ 45.00 per person
Buffet	\$ 75.00 per person
Add pre Dinner / Lunch canapés	+ \$7.50 per person

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

~ Four hour package ~

Minimum Numbers Apply

~ Room hire fees may apply if minimum numbers are not reached ~

~ Bar Tab's not applicable on Saturday's in peak season ~

Seating Capacity

Cocktail Style	350 people
Sit down (no dance floor)	200 people
Sit down (with dance floor)	180 people

Functions at SkyHigh Mount Dandenong

Dance floor

Centred in the room, to get the party started.

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 of your choice. *(additional charges apply)*

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.

Fresh flower centrepieces can be arranged *(additional charges apply)*

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

Please ask for a list of local accommodation

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 \$50, 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.

Entertainment

The function room has its own stereo system allowing guests a personal choice of music. If you wish to bring your own I-Pod, I-Pad 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 during speeches.

SkyHigh Mount Dandenong

Function Menu

Sample menu

** Menu subject to seasonal changes

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

Entrées

Teriyaki glazed ocean trout, pickled radish, chive aioli, puffed grain

Thai beef salad – seared beef, rice noodles, cucumber, wombok, nuoc cham

Millet croquettes, watercress & cashew nut pesto, pickled beetroot relish (GF, V, VE)

Chermoula spiced chicken, couscous, currants, rocket, zhoug (GF)

Slow braised pork, crackle, parsnip puree, apple gel, sage jus (GF)

Salt cured kingfish, pickled cucumber, salmon roe, seaweed salad (GF)

Mains

Seared fillet of Atlantic salmon, salsa verde, crushed potatoes, olive oil, basil, broccolini (GF)

Braised beef cheek, rich port wine sauce, soft mashed potato mash, king brown mushroom (GF)

Lamb loin, braised lentils, kipfler potato, spinach, white wine jus (GF)

Grilled breast of chicken, eggplant caponata, asparagus, lemon oregano jus (GF)

Roasted duck breast, pickled beetroot, rainbow chard, parsnip chips, red wine jus (GF)

Mushroom, walnut and quinoa cakes, almond hummus, braised red cabbage, pepitas (GF, VE)

Pan seared gnocchi, roasted pumpkin, spinach, brown butter, parmesan (V)

250g Grass fed porterhouse, creamy spinach, gourmet mushrooms, bacon, glazed shallots, red wine jus -served medium (GF) \$5.00pp upgrade

***For best results, our chef suggests the red meat be prepared medium to medium-rare*

Additional sides—\$35.00 per table for each option

Roasted chat potatoes, garlic butter, parsley (GF,V)

Rocket, pear, parmesan, balsamic vinaigrette (GF,V)

Green leaf salad, tomato, cucumber, red capsicum (GF,V,VE)

Roaming desserts

Passionfruit curd tart (V,GF)

Rich dark chocolate ganache tart (V,GF)

Beignets with Nutella cream (V)

Passionfruit slice (V)

Mini ice creams (V)

Pear & frangipane slice (V)

Plated dessert \$5.00 extra per person

Warm chocolate & raisin torte, port reduction, mascarpone cream, pistachio praline (GF,V)

Baked ricotta, raspberry compote, white chocolate shards, freeze dried raspberries (GF,V)

Mulled wine poached pear, cinnamon pastry cream, ginger tuile (GF,V)

(V – Vegetarian) (VE – Vegan) (GF – Gluten Friendly)

Dietary requests, only allergies listed in the top ten most common food allergies will be catered for. SkyHigh does not cater for dietary dislikes or elimination diets

SkyHigh Mount Dandenong

Premium buffet menu

“Maximum of 140 guests”

Sample menu

***Menu subject to seasonal change*

Per table sharing

Choice of either, Mezze platter or Charcuterie platter

Greek salad, Cos lettuce, tomato, olive, Spanish onion, cucumber, feta, herbs, lemon vinaigrette (GF,V)

Garden salad, Cos lettuce, cherry tomato, cucumber, red capsicum, lemon vinaigrette (GF,V)

Roasts ~ choice of two roasts

Roasted striploin of grass fed beef (served medium), gravy, horseradish (GF)

Roasted striploin of pork, apple sauce, crackle (GF)

Honey glazed ham (GF)

Roast Turkey, cranberry sauce, stuffing (GF)

Hot section

Italian style braised chicken, seasonal vegetables, gremolata (GF)

Slow braised lamb leg, couscous, roast pumpkin, coriander, currants, sherry vinaigrette

Salmon fillet, saffron lemongrass cream sauce, capers, chives, tomato (GF)

Penne pasta, brown butter, lemon, roasted pumpkin, spinach, feta (V)

Creamy gratin potatoes, garlic, thyme, parsley (GF,V)

Steamed broccolini, toasted almonds (GF,V,VE)

Selection of roasted vegetable, sweet potato, potato, red onion, beetroot, parsnip (GF,V,VE)

Cauliflower gratin, cauliflower, béchamel sauce, cheese (GF,V)

Roaming desserts - choice of 3 x roaming desserts

Passionfruit curd tart (V,GF)

Rich dark chocolate ganache tart (V,GF)

Beignets with Nutella cream (V)

Passionfruit slice (V)

Mini ice creams (V)

Pear & frangipane slice (V)

SkyHigh Mount Dandenong

Canapé menu

cocktail celebrations

Sample Menu *menu subject to seasonal change

Your choice of 6 canapés with a maximum of 4 from our hot selection

Canapés are catered to a ratio of 2.5 canapés per person

Additional canapés \$5.00 per person

Cold selection

Smoked salmon croute, whipped goat curd, fried capers
Smoked trout and radish salad on mini crouton
Mini bruschetta, shaved grana padano, balsamic reduction (V)
Hummus cup, torn prosciutto, pomegranite, baby herbs
Polenta bite, onion jam, spiced pepitas, baby herbs (VE,GF)
Zucchini and cheddar frittata, candied tomatoes (GF,V)
Prosciutto wrapped rockmelon, balsamic reduction, baby herbs (GF)

Hot selection

Salt and pepper squid, burnt lime aioli
Popcorn chicken, sriracha aioli (GF)
Chicken tikka, spicy mint riata (GF)
Vegetable gyoza (VE)
Chorizo croquette, house relish
Mushroom arancini, truffle aioli (V)
Fish amritsari, sweet chilli (GF)
Vegetable pakora, date chutney (VE)
Shredded duck, cucumber, shallots, hoisin reduction
Chicken and leek croquette, honey mustard aioli

Dessert selection

Passionfruit curd tart (V,GF)
Rich dark chocolate ganache tart (V,GF)
Beignets with Nutella cream (V)
Passionfruit slice (V)
Mini ice creams (V)
Pear & frangipane slice (V)

Additional menu—\$6.50 per person, for each option

Slider, with a choice of pulled beef, pork or chicken
Fish and chips boat, tartare
Salt and pepper squid boat, citrus aioli (GF)
Risotto, roast pumpkin, parmesan cheese, pepitas (GF,V,VE)

Add a platter

~ Sandwich Platter ~

Selection of homemade sandwiches (V-ask)

\$55.00

~ Mezze platter ~

Selection dips, breads, olives, dukkah, grilled and marinated eggplant, capsicum, zucchini and artichoke (V)

\$55.00

~ Charcuterie platter ~

Selection of cured meats, pickled vegetables, feta, crisp breads (GF-ask)

\$65.00

~ Seafood platter ~

Smoked salmon, oyster, prawns, cocktail sauce, lemon, capers, dill (GF)

\$80.00

Fresh fruit platters- \$55.00

~ Cheese board ~

Selection of cheeses, quince paste, fresh fruit, muscatels, crispbreads (V)

\$70.00

Beverage Options

Standard beverage package

DeBortoli Willowglen Sparkling - Brut
DeBortoli Willowglen Chardonnay
DeBortoli Willowglen Semillon Sauvignon Blanc
DeBortoli Willowglen Moscato
DeBortoli Willowglen Shiraz Cabernet
DeBortoli Willowglen Cabernet Merlot
Selection of tap beers
Cider
Soft drinks
Orange juice

1 hour	\$20.00
1.5 hour	\$25.00
2.5 hour	\$30.00
3.5 hour	\$35.00

Premium wine package ~ Upgrade extra \$10.00 per person

Rococo Cuvee
3 Tails Sauvignon Blanc
De Bortoli Woodfired Shiraz
De Bortoli Woodfired Cabernet Sauvignon

Spirit upgrade ~ extra \$15.00 per person

Whisky-Johnnie Walker Red, Jameson,
Gin-Beefeater, Beefeater pink, Plymouth Sloe.
Rum-Bundaberg, Captain Morgan, Bacardi, Havana Club.
Vodka-Absolut, Absolut Vanilla, Absolut Citron.
Bourbon-Jack Daniels, Jim Beam.
Liqueurs / Aperitif-Aperol, Baileys, Campari, Cointreau, Drambuie, Frangelico, Kahlua
(served to guests from the bar, this is in addition to the standard beverage 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.

Bar Tab's

Bar tab for beverages are not available on Saturday's in peak season

Additional upgrades

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

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