

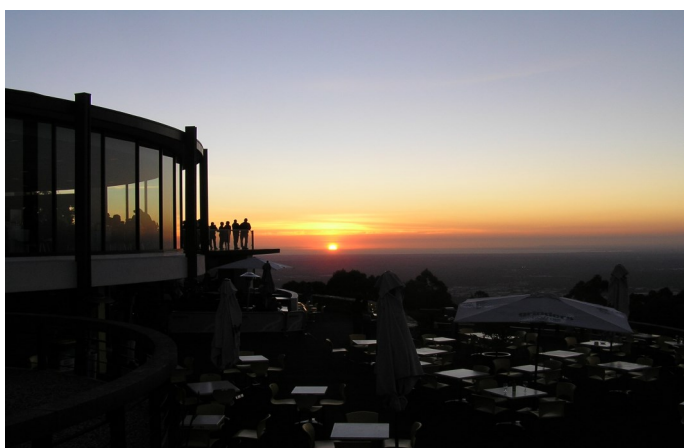
Functions at SkyHigh Mount Dandenong

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	\$ 55.00 per person
Entrée and Main	\$ 65.00 per person
Main and Dessert	\$ 65.00 per person
Soup, Main and Dessert	\$ 70.00 per person
Entree, Main and Dessert	\$ 75.00 per person
Canapés	\$ 50.00 per person
Buffet	\$ 80.00 per person

Add pre Dinner / Lunch canapés :

+ \$10 per person for 2 canapés per person

Or + \$15 per person for 4 canapés per person

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

~ Four hour package ~

Minimum Numbers Apply

Seating Capacity

Cocktail Style	250 people
Sit down	170—180 people
Buffet	140 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 \$55.00.

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.

Supplier meals (DJ, Band ect) can be arrange at \$65.00pp

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 – chilled

Marinated cooked prawns, saffron potatoes, rouille, kohlrabi, cucumber, chervil (GFO-ask)

Thai beef salad – seared beef, rice noodles, cucumber, wombok, nuoc cham (GFO-ask)

Salt cured kingfish, pickled cucumber, salmon roe, seaweed salad (GFO-ask)

Entrées – warm

Millet croquettes, watercress & cashew nut pesto, pickled beetroot relish (V,VE, GFO-ask)

Chermoula spiced chicken, couscous, currants, rocket, zhoug

Slow braised pork, crackle, parsnip puree, apple gel, sage jus (GFO-ask)

Mains

Seared fillet of Tasmanian salmon, quinoa, pomegranate, toasted almonds, mint, rocket (GFO-ask)

Braised beef cheek, rich port wine sauce, soft mashed potato, king brown mushroom (GFO-ask)

Lamb loin, braised lentils, kipfler potato, spinach, white wine jus (served medium) (GFO-ask)

Grilled breast of chicken, roasted sweet potato, wilted spinach, lemon oregano jus (GFO-ask)

Roasted kangaroo loin, potato gratin, rainbow chard, red wine jus (served medium) (GFO-ask)

Mushroom, walnut and quinoa cakes, almond hummus, braised red cabbage, pepitas (V, VE, GFO-ask)

Pan seared gnocchi, roasted pumpkin, rocket pesto, lemon, extra virgin olive oil, parmesan (V)

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

Additional sides—\$35.00 per table for each option

Roasted chat potatoes, garlic butter, parsley (V, GFO-ask)

Green leaf salad, tomato, cucumber, red capsicum (V, VE, GFO-ask)

Rocket, pear, parmesan, balsamic vinaigrette (V, GFO-ask)

Roaming desserts

Passionfruit curd tart (V, GFO-ask)

Rich dark chocolate ganache tart (GFO-ask, V)

Beignets with Nutella (V)

Pear frangipane tart (V)

Connoisseurs mini ice-creams (V)

Macarons (V, GFO-ask)

Berry mousse tart (V)

Plated dessert \$5.00 extra per person

Warm chocolate & raisin torte, port reduction, mascarpone cream, pistachio nut praline (V, GFO-ask)

Baked ricotta, mixed berry compote, white chocolate shards (V-GFO-ask)

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

Eton Mess – meringue, mascarpone, berries, pistachio nut praline, berry coulis (GFO-ask,V)

Warm individual pear & almond frangipane tart, double cream, berry coulis (V)

V= Vegetarian, GFO= Gluten Friendly option (Ask) VE= Vegan

All meals may contain common allergens and are not suitable for anyone who has serious allergies or who is anaphylactic. Please ask our function manager to ensure we are able to cater to any allergies effectively.

*If any guests are unable to eat your menu selection, vegetarian or allergy menu due to severe allergic reactions, please provide contact details so that we may contact them directly.

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, lettuce, tomato, olive, Spanish onion, cucumber, feta, herbs, lemon vinaigrette (V, GFO-ask)

Garden salad, lettuce, cherry tomato, cucumber, red capsicum, lemon vinaigrette (V, GFO-ask)

Roasts ~ choice of two roasts

Roasted striploin of grass fed beef (served medium), gravy, horseradish (GFO-ask)

Roasted striploin of pork, apple sauce, crackle (GFO-ask)

Honey glazed ham (GFO-ask)

Roast Turkey, cranberry sauce, stuffing (GFO-ask)

Hot section

Italian style braised chicken, seasonal vegetables, gremolata (GFO-ask)

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

Salmon fillet, saffron lemongrass cream sauce, capers, chives, tomato (GFO-ask)

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

Creamy gratin potatoes, garlic, thyme, parsley (V, GFO-ask)

Steamed broccolini, toasted almonds (V,VE, GFO-ask)

Selection of roasted vegetable, sweet potato, potato, red onion, beetroot, parsnip (V,VE, GFO-ask)

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

Roaming desserts - choice of 3 x roaming desserts

Passionfruit curd tart (V, GFO-ask)

Rich dark chocolate ganache tart (GFO-ask, V)

Beignets with Nutella (V)

Pear frangipane tart (V)

Connoisseurs mini ice-creams (V)

Macarons (V, GFO-ask)

Berry mousse tart (V)

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SkyHigh Mount Dandenong

Canapé menu

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 \$7.00 per person

Cold selection

Tomato bruschetta, parmesan, balsamic reduction (V, GFO-ask)
Smoked salmon & goats cheese mousse, fried caper (V, GFO-ask)
Vegetarian frittata, smoked tomato relish (V, GFO-ask)
Vegetarian rice paper rolls, Asian dipping sauce (V, GFO-ask)
Chicken rice paper rolls, Asian dipping sauce (V, GFO-ask)
Hummus cup, torn prosciutto, pomegranate (GFO-ask)
Polenta bite, onion jam, spiced pepitas (V,VE, GFO-ask)
Shredded beef, Asian herbs, Thai dressing, lettuce cup (GFO-ask)
Salmon cerviche, tomato salsa, lime (GFO-ask)

Hot selection

Vegetarian pakora, mint yoghurt (V, GFO-ask)
Steamed prawn & ginger dumpling, Asian dipping sauce (GFO-ask)
Steamed vegetarian dumpling, Asian dipping sauce (GFO-ask)
Crumbed haloumi sticks, sriracha aioli (V)
Mushroom arancini, garlic aioli (V)
Moroccan chicken croquette, tomato chutney (GFO-ask)
Mushroom, quinoa & walnut balls, beetroot relish (V, VE, GFO-ask)
Shredded Peking duck, cucumber, hoisin, pancake
Chorizo croquette, smoked paprika aioli (GFO-ask)
Fish amritsari, sweet chilli (GFO-ask)

Dessert selection

Passionfruit curd tart (V, GFO-ask)
Rich dark chocolate ganache tart (GFO-ask, V)
Beignets with Nutella (V)
Pear frangipane tart (V)
Connoisseurs mini ice-creams (V)
Macarons (V, GFO-ask)
Berry mousse tart (V)

Additional menu: talk & fork

\$6.50 per person, for each option

Fish & chip boat, tartare sauce
Korean spiced pork belly, lettuce cup, pickled daikon, crackle (GFO-ask)
Chicken bao bun, Asian dressing, coriander
Mini beef slider, cheese, tomato relish
Hara bhara kebab, mint yoghurt (VE, GFO-ask)

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Add a platter

~ Sandwich Platter ~

Selection of home-made sandwiches
(V-ask)

\$55.00

~ Mezze platter ~

Selection dips, breads, olives, dukkah, grilled and marinated egg-plant, capsicum, zucchini and artichoke
(V)

\$55.00

~ Charcuterie platter ~

Selection of cured meats, pickled vegetables, feta, crispbreads (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)

\$75.00

Designed for 8-10 people

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
Selection of juices

1.5 hour	\$25.00
2.5 hour	\$35.00
3.5 hour	\$45.00

Premium wine package ~ Upgrade extra \$10.00 per person

Chandon
3 Tails Sauvignon Blanc
De Bortoli Woodfired Shiraz
De Bortoli Woodfired Cabernet Sauvignon

Spirit upgrade ~ extra \$10.00 per person

Whisky-Johnnie Walker Red, Jameson,
Gin-Beefeater, Four Pillars
Rum-Bundaberg, Captain Morgan, Bacardi.
Vodka-Absolut, Absolut Vanilla, Grey goose.
Bourbon-Jack Daniels, Jim Beam.
Liqueurs / Aperitif- Baileys, Cointreau, 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