

SkyHigh Mount Dandenong

Bespoke Indian Weddings

If you are looking for something really spectacular, where every wedding is as different as the changing view, a place to leave your guests with magical memories of your special day, then SkyHigh Mount Dandenong is for you! The sunsets are picture perfect and as the night falls the whole of Melbourne Unfolds into a sparkling carpet of diamonds, scattered across the horizon.

SkyHigh Mount Dandenong has superb landscaped gardens, a modern curved function space and a private viewing deck designed to showcase the breathtaking views. Our professional staff and contemporary menus ensure that dreams do come true!



We are equally passionate about providing that **Authentic Indian** taste by following deep rooted tradition of preparing food and going extra lengths to get the right mix of flavours. We are also inspired to provide great ambience to our customers where they can totally relax and enjoy our hospitality to the fullest at SkyHigh Mount Dandenong,

Our ultimate aim is to provide a variety of quality Indian food under one roof.

Our venture is an honest attempt and we as a team are working hard to meet our customer's expectations.

Wedding Packages & Pricing

Buffet Wedding Package

- Authentic Indian menu
- Chefs selection of canapés: served for first 1/2 hour
- Buffet entrée
- Buffet mains
- Buffet dessert
- Beverage package
- Self served tea and coffee.

2026

From \$165.00 per person

2027

From \$170.00 per person

**Please note your beverage package
commences at your event start time.
Bar closes half an hour prior to conclusion**



All Wedding Packages include -

- Dance floor
- White or black wedding linen for all tables
- Chair covers, with your choice of coloured sash.
- Fresh floral centrepieces on each table
- Decorative easel for displaying guest lists and seating plans
- Use of our beautiful gardens for video and photography
- Event planning guidance with our expert and award winning event's team
- Complimentary gate entry for all guests



Package Times

Lunch	5 hour package
Dinner	5 hour package

Beverage package must end at:

11 pm on Sundays and public holidays and dates prior to public holidays

****Time extension: \$10.00pp per person / per half hour**

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



SkyHigh Mount Dandenong

Premium buffet menu

Entrée

Choose 3 x dishes (2 vegetarian, 1 meat)

All Served with Chutneys

Additional items can be added at \$5.00 per person, for each option

Meat options

Chicken Tikka: chicken thigh fillets marinated in yoghurt and spices and cooked in tandoor oven (LG)

Chicken Malai Kebab: chicken thigh fillets marinated in creamy sauce, cheese and cooked in tandoor oven) (LG)

Amritsar Fish: Fish marinated in yoghurt and spices and deep fried in chickpea flour (LG)

Fish fry: Fish marinated in Indo-Chinese sauce and deep fried until crispy

Chicken 65: chicken marinated with spices and deep fried and tossed with 65 sauce and curry leaves finished with green chilies and coriander

Crispy Chicken: chicken tossed in spices and finished off with soy sauce and chili sauce

Chicken Chili: deep friend chicken pieces tossed with capsicum, onion and spring onion in Indo-Chinese gravy

Vegetarian options

Samosa Chaat: crispy fried samosa, served with chickpeas, yoghurt and sweet, spicy chutney (V)

Veg Manchurian/ gobhi Manchurian: deep fried vegetable balls tossed in Indo-Chinese gravy (V)

Paneer Pakora: deep fried cottage cheese coated in chickpea and spices (V, LG)

Mix Pakora: mixed vegetables such as capsicum, potatoes, onion and cauliflower coated with chickpea flour and deep fried, served with chutney (V, LG)

Indian style veg disc: vegetables cooked in cheese sauce, poured into discs and baked (V)

Paneer tikka: marinated cottage cheese, capsicum and onion cooked in tandoor oven (V, LG)

Mac and cheese balls (Indian style) (V)

Harabhara Kebab: all greens and potatoes mashed together made into tikkis and deep fried (V)

Cheese chilli: cottage cheese deep fried and tossed with onion capsicum in indo Chinese gravy (V)

V= Vegetarian, VE= Vegan

LG= Low Gluten (may contain traces of gluten or wheat so please ask our staff to see if it is suitable for you)

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

Mains:

Choose 3 x dishes (2 vegetarian, 1 meat)

(All Served with Chutneys and Kachumber Salad)

Additional items can be added at \$7.50 per person, per option

Meat options

Chicken Patiala: chicken cooked in spices and onion tomato gravy with hint of spinach and cream (LG)

Butter Chicken: chicken in a mildly spiced sweet tomato sauce (LG)

Chicken Do Pyaza: chicken cooked with onion gravy and finished off with caramelised onions (LG)

Kadai Chicken: chicken tossed with capsicum, onion, tomatoes cooked in semi gravy (LG)

Chicken Curry: chicken curry cooked in Indian spices finished off with coriander (LG)

Lamb Curry: lamb curry cooked in Indian spices and finished off with coriander (LG)

Lamb Rogan Josh: Lamb with garlic, ginger and spices (LG)

Fish Curry: fish cooked in onion tomato gravy cooked with curry leaves and coconut milk (LG)

Amritsari Chicken Masala: chicken cooked in butter creamy gravy, tomatoes and pieces, Punjabi style (LG)

Methi Malai Chicken: chicken cooked with fenugreek leaves in cream based sauce (LG)

Prawn masala: prawns cooked in onion tomato and coriander based semi gravy (LG)

Kadai Prawns: Prawns tossed with capsicum, onion, tomatoes cooked in semi gravy (LG)

Vegetarian options

Palak Kofta: vegetable kofta with creamy rich spinach gravy (V, LG)

Malai Kofta: vegetable koftas cooked with onion, tomato and cashew based gravy (V, LG)

Matar Paneer: tomato and onion based gravy with cottage cheese and green peas (V, LG)

Kadai paneer: cottage cheese tossed with onion and capsicum in onion and tomato based gravy (V, LG)

Shahi Paneer paneer: onions, rich tomato and cashew gravy (V, LG)

Mixed vegetables: mix vegetables cooked in rich tomato and cashew gravy (V, LG)

Aloo Gobhi potatoes: cauliflower, onions, tomatoes and spices (V, LG)

Hakka Noodles: noodles tossed with vegetables and finished off with soy sauce (V, LG)

Daal Makhani spicy: tomato-based dish of black lentils, rajma & red kidney beans (V, LG)

Chana Masala: chickpeas cooked in a spicy and tangy tomato-based sauce (V, LG)

Daal Tadka: yellow split lentils cooked in onion tomato gravy and tempered with cumin seeds and whole dried red chillies (V, LG)

Rajma: Red kidney beans cooked in onion, tomato gravy (V, LG)

Vegetable Manchurian gravy: Manchurian balls cooked in soy sauce and veg based gravy (V)

Methi Malai Paneer: cottage cheese cooked with fenugreek leaves and cream (V, LG)

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Premium buffet menu

Condiments:

Breads: naan, kulchas ~ choice of 1 x Naan

Raita: veg raita, boondi raita, masala raita ~ choice of 1 x Raita (V, LG)

Choose 1 x side

Additional items can be added at \$5.00 per person, per option

Rice: plain rice (basmati rice) (V, LG)

Saffron rice (basmati rice): saffron, white rice (V, LG)

Jeera rice (basmati rice): rice, cumin seeds, vegetable oil, onions and coriander leaves (V, LG)

Vegetarian pulao: sautéed rice and vegetables (V, LG)

Dessert

Buffet style

Choose 2 (1 hot, 1 cold or 2 cold)

Additional items can be added at \$5.00 per person, per option

Hot

Gulab jamun: deep fried balls made of milk powder, flour, butter and cream or milk, and then soaked in sugar syrup (V)

Carrot halwa: grated carrots, fruit and nuts (V, LG)

Cold

Rasmalai: soft paneer balls in chilled creamy milk, soaked in sweet, flavoured milk.

Kulfi pista: frozen dessert made with condensed milk, flavored with cardamom, topped with pistachios (V, LG)

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Wedding Beverage Packages

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

Premium wine package ~ Upgrade extra \$15.00 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, Canadian Club
Gin-Beefeater, Four Pillars
Rum-Bundaberg, Captain Morgan, Bacardi.
Vodka-Absolut, Absolut Vanilla.
Bourbon-Jack Daniels, Jim Beam.
Liqueurs / Aperitif- Baileys, Drambuie, Cointreau, Frangelico, Kahlua, Midori
Brandy / Cognac- Remy Martin VSOP cognac fine champagne
(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.

Additional upgrades

Beverage package and time extension per 1/2 hour ~ \$10.00 per person
After midnight surcharge, \$10.00 per person, per 1/2 hour

BYO of spirits is not permitted, unless an up grade to the spirit package has been added to the wedding package.

SkyHigh Mount Dandenong

Additional Options

Additional Styling:

Equipment

Additional ceremony chairs ~ \$6 per chair plus \$50.00 delivery and pick up

Rose petals for red carpet ~ \$70 per bucket

White carpet ~ \$150

Floral displays and pillars ~ \$175.00 each

Gazebo flowers ~ from \$90.00 each

Flower wall ~ from \$550.00

Octagon or Circle with florals ~ from \$450.000

Shepard hooks and silk florals ~ \$15.00 each

Topiary silk tree's ~ \$50.00 each

Gazebo tulle ~ \$150.00

Floral silk arch ~ \$300.00

Silk flowers on staircase ~ \$250.00

Roof silk wisteria ~ from \$200.00 per beam

Bridal table florals ~ from \$250.00

Silk floral chandelier ~ from \$250.00

***Prices are correct at time of print but may be subject to change*

After Ceremony:

Function bar can be opened after the ceremony can be arranged.

Please chat to the function managers for drinks after the ceremony'

Additional platter catering can also be offered after ceremony, for details please ask function manager

Ceremony at SkyHigh Mount Dandenong

SkyHigh offers four stunning locations for your ceremony ~ \$800

The Private Garden offers a tranquil setting for your wedding ceremony. A traditional lych-gate opens onto a lawn, bound by a two-tiered hedge and a hand crafted timber seat beneath an old English Oak tree. Moving further into the garden, our beautiful English style rotunda offers an attractive focal point. A bank of roses and sweeping drifts of liriopes and azaleas, with a backdrop of our stunning stone wall and cast iron gates present wonderful photo opportunities and an enchanting private space.

The Viewing Terrace offers exceptional views of Melbourne and its urban reach, unique to SkyHigh Mount Dandenong. Bordered by a stylish stainless steel and glass hand rail, the terrace is a modern yet elegant location for your ceremony.

Garden seating for 43 guests and **Terrace** seating for 30, both will be divided by a red carpet runner, leading up to the ceremony area complete with chairs, chair covers with a sash colour of your choice and signing table.



Fire ceremonies—can take place in the secret garden
(if a total fire ban is called on the wedding day, the fire ceremony will not be allowed)