

# Celebrations at SkyHigh Mount Dandenong

## Celebration Package

**Monday to Thursday only (subject to availability)**

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. Celebrate your engagement, birthday or special event in style!



Our panoramic function centre is truly unique and 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 spectacular location which you and your guests will never forget.



"Spectacular by Day, Stunning by Night"

**Phone: (03) 9751 0443**

**Fax: (03) 9751 0442**

**26 Observatory Road  
Mount Dandenong  
Victoria 3767  
ABN#: 77 335 094 190**

### **Panoramic SkyHigh Function Centre**

Venue Hire ~ \$500.00

Capacity ~ 50 - 180 people (seated)  
Minimum numbers apply

Please contact SkyHigh's dedicated Event's Team for further details on 9751 0443

All functions are a maximum of 4 hour time period

Security surcharges may apply  
Security guard ~ \$100.00 per hour, minimum of 5 hours

# Celebrations @ SkyHigh Mount Dandenong

## Canapés package—Minimum numbers 70

Option 1	Option 2	Option 3
<b>\$40.00 per person</b>	<b>\$45.00 per person</b>	<b>\$50.00 per person</b>
3 cold items	3 cold items	4 cold items
3 hot items	6 hot items	8 hot items
6 pieces of food per person	9 pieces of food per person	12 pieces of food per person

### Canapé Menu

#### Cold Selection

Tomato bruschetta, parmesan, balsamic reduction (V, LG)  
 Smoked salmon & goats cheese mousse, fried caper (V, LG, I)  
 Vegetarian frittata, smoked tomato relish (V, LG)  
 Chicken liver parfait, quince jam (LG)  
 Olive tapenade stuffed cherry tomatoes (VE,V, LG)  
 Hummus cup, torn prosciutto, pomegranate (LG)  
 Polenta bite, onion jam, spiced pepitas (V,VE, LG)  
 Shredded beef, Asian herbs, Thai dressing, lettuce cup (LG)  
 Salmon cerviche, tomato salsa, lime (LG, I)

#### Hot Selection

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

#### Dessert selection

Passionfruit curd tart (V, LG)  
 Rich dark chocolate ganache tart (V, LG)  
 Beignets with Nutella (V)  
 Pear frangipane tart (V)  
 Connoisseurs mini ice-creams (V)  
 Macarons (V, LG)  
 Berry mousse tart (V)  
 Chocolate & hazelnut torte (VE, V, LG)

#### **Additional menu—talk and fork**

**\$7.50 per person, for each option**  
 Fish & chip boat, tartare sauce  
 Korean spiced pork belly, lettuce cup,  
 pickled daikon, crackle (LG)  
 Chicken bao bun, Asian dressing, coriander  
 Mini beef slider, cheese, tomato relish  
 Hara bhara kebab, mint yoghurt (VE, LG)

### **Add a platter**

#### **~ Sandwich Platter ~**

Selection of homemade sandwiches  
 (V-ask)  
**\$70.00**

#### **~ Mezze platter ~**

Selection dips, breads, olives, dukkah,  
 grilled and marinated eggplant, capsicum,  
 zucchini and artichoke (V)  
**\$70.00**

#### **~ Charcuterie platter ~**

Selection of cured meats, pickled  
 vegetables, feta, crispbreads (LG)  
**\$80.00**

#### **~ Seafood platter ~**

Smoked salmon, oysters, prawns, cocktail  
 sauce, lemon, capers, dill (LG,M)  
**\$140.00**

#### **Fresh fruit platters- \$60.00**

#### **~ Cheese board ~**

Selection of cheeses, quince paste, fresh  
 fruit, muscatels, crispbreads (V)  
**\$100.00**

~ Designed for 10-12people ~

**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)

Seafood – **A** = Australian, **I** = Imported,  
**M** = Mixed Origin

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.

# Celebrations at SkyHigh Mount Dandenong

## plated lunch or dinner or roast package

2 course lunch / dinner	\$60.00 per person
3 course lunch / dinner	\$70.00 per person

### Choice of 2 x dishes from each course

#### Soup

Tomato and capsicum (V, VE, LG)  
Thai Pumpkin (V, LG)  
Seasonal vegetable (V, LG)

#### Main Course

**Grilled Flank Steak**, soft mashed potato, sautéed mushrooms, seasonal greens, red wine jus (LG)

**Grilled breast of chicken**, soft mash potato, seasonal vegetables, lemon oregano jus (LG)

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

#### Additional sides—\$7.50 per person, per choice

**Roasted chat potatoes**, garlic butter, parsley (V, LG)

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

**Rocket**, pear, parmesan, balsamic vinaigrette (V, LG)

#### Dessert

**Pear and almond** frangipane tart, cream (V, LG)

**Apple crumble** pudding, cream (V, LG)

**Sticky date** pudding, cream (V)

\*\* Menu can change without notice

**Minimum numbers 60 adults for two course**

**Minimum numbers 50 adults for three course**

Package includes ~ Set up, service staff, white cloth table linen  
& candle table centrepieces

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# Celebrations at SkyHigh Mount Dandenong buffet package

**\$80.00 per person**

Plus \$500 room hire

**Minimum of 70 guests**

**Maximum of 140 guests**

## **Salads ~ sharing on each table**

**Garden salad**, lettuce, cherry tomato, cucumber, red capsicum,  
lemon vinaigrette (V, VE, LG)  
Patter of mixed bread

## **Meats ~ choice of 1**

**Roasted striploin of grass fed beef** (served medium), gravy, horseradish (LG)  
**Roasted striploin of pork**, apple sauce, crackle (LG)  
**Honey glazed ham** (LG)  
**Roast Turkey**, cranberry sauce, stuffing (LG)

## **Hot section ~ choice of 2 x dishes**

**Italian style braised chicken**, seasonal vegetables, gremolata (LG)  
**Slow braised lamb leg**, couscous, roast pumpkin, coriander, currants, sherry vinaigrette  
**Market fish**, saffron lemongrass cream sauce, capers, chives, tomato (LG, I)  
**Penne pasta**, brown butter, lemon, roasted pumpkin, spinach, feta (V)

## **Sides ~ choice of 2 x sides**

**Creamy gratin potatoes**, garlic, thyme, parsley (V, LG)  
**Steamed seasonal greens**, toasted almonds (V, VE, LG)  
**Selection of roasted vegetables**, sweet potato, potato, red onion,  
pumpkin, parsnip (V, VE, LG)  
**Cauliflower gratin**, cauliflower, béchamel sauce, cheese (V, LG)

## **Roaming desserts ~ choice of 2**

**Passionfruit curd tart** (V, LG)  
**Rich dark chocolate ganache tart** (V, LG)  
**Beignets** with Nutella (V)  
**Pear frangipane tart** (V)  
**Connoisseurs mini ice-creams** (V)  
**Macarons** (V, LG)  
**Berry mousse tart** (V)  
**Chocolate & hazelnut torte** (VE, V, LG)

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# 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  
Apple Cider  
Selection of tap beers  
Soft drinks  
Selection of juices

3.5 hour beverages  
\$45.00 per person

## 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 \$15.00 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, 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.

## Additional upgrades

Time 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**