

Indian events 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.



Indian Function Pricing **Indian buffet menu from \$ 90.00 per person**

Package times:

Lunch and Dinner 4 hours

Time extensions can be offered : \$10.00 per person, per half hour

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

Minimum Numbers Apply

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

~ Bar tab's not applicable on Saturday's ~

All inclusive of parking, filtered coffee and selection of teas, table linen & centrepieces, private viewing terrace, multi award winning event planners to assist in

Sit down (with dance floor) Maximum 140 people

Indian Functions at SkyHigh Mount Dandenong

Dance floor

Dance floor, centred to 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

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 \$55.00, 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 canapés

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 bar area.

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

Indian buffet menu

Entrée

Choose 3 x dishes (2 vegetarian, 1 meat)

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

Served buffet style

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, I)

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

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

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

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)

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.

SkyHigh Mount Dandenong

Indian buffet menu

Mains: Choose 3 x dishes (2 vegetarian, 1 meat)

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

Served buffet style

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, A)

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, I)

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

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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SkyHigh Mount Dandenong

Indian function menu

Condiments:

Please choose 1 x bread and 1 x Raita

Breads: naan, kulchas

Raita: veg raita, boondi raita, masala 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

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 (Hot) (V)

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

Cold

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

Kulfi pista: frozen dessert made with condensed milk, flavored with cardamom, topped with pistachios (Cold) (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 \$45.00 pp

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, 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 extension per 1/2 hour ~ \$10.00 per person
After midnight sur charge \$10.00 per person, per 1/2 hour

BYO of spirits, is not permitted unless you have up graded to the spirit package.

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