



Highlander Hotel

Function Package 2012



highlander | hotel

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The Highlander Hotel offers a function facility catering for numbers ranging from a minimum of 40 up to 200 people.

We are pleased to offer you a range of options to help suit your occasion. Starting with our fully air-conditioned Mezzanine Floor, with its own private bar and balcony to our Dining Room and Sports Bar, both boasting newly renovated alfresco beer gardens. With these choices of areas available we can cater for any type of function from a sit down dinner or cocktail party, your next work meeting or a relaxed get together with scrumptious finger food.

We cater to a wide selection of options on the following pages, which we would be more than happy to discuss with you. We are able to cater for any private function ranging from weddings, birthdays, engagements, christenings, reunions, meetings or just a friendly get together.

Ideally located on North East Road, just 10 minutes from the heart of Adelaide, the Highlander Hotel is able to provide Seminar and Conference facilities for a range of requirements. These include morning teas, business meetings, corporate conferences/seminars and product launches.

We look forward to meeting with you to organise the details for your special occasion.

Yours sincerely,

Corinne Sullivan
Dining and Events Coordinator

HIRE PRICING

The Dining Room

The dining room offers the space and facilities you require for larger events catering for up to 240 guests.

Room Hire: \$500 EXCLUSIVE

Function Style	Capacity	Minimum	Minimum Spend Food & Beverage			
Cocktail	240	100	Sunday - Thursday Time conditions may apply		Friday - Saturday 5pm-9pm only	
Seated	190	120				
			Jan-Oct	Nov-Dec	Jan-Oct	Nov-Dec
			\$1,800	\$2400	\$3500	\$4500

The Mezzanine

The mezzanine offers the privacy and Space you require for a more intimate function. Function times are negotiable.

Function Style	Capacity	Minimum	Minimum Spend Food & Beverage			
Cocktail	100	60	Sunday - Thurs- day		Friday - Saturday day	
Seated	60	40				
			Jan-Oct	Nov-Dec	Jan-Oct	Nov-Dec
			\$1,000	\$1,000	\$1,500	\$2,000

Room Hire \$200 EXCLUSIVE

The Sports Bar

Function Style	Capacity	Minimum	Minimum Spend			
Cocktail	225	60	Sunday - Thurs- day		Friday - Saturday day	
			Jan-Oct	Nov-Dec	Jan-Oct	Nov-Dec
			\$2,000	\$3,000	\$3,000	\$4,000

Room Hire \$400 EXCLUSIVE from 5:00pm

The Sports Bar

The sports bar offers you a relaxed environment, boasting a newly renovated beer garden, amenities, pool tables & arcade games. Room Hire \$400 EXCLUSIVE

CORPORATE SEMINARS / CONFERENCES

Catering can be provided for morning or afternoon tea, lunches or dinner, breakfast or light refreshments with full bar facilities available for the duration of the event.

Breakfast meetings are available from 7:00am—11:30am. The Mezzanine Area is available for private meetings at a cost of \$50 per 3 hours.

We also have state of the art equipment available for your use including plasma television screens, DVD players, in house audio/visual & wireless microphones.

***All function minimum spends are subject to change during special events**

ENTERTAINMENT

SATURDAYS | LIVE N LOUD

Every Saturday night from 9:30pm please join us for a night of local live entertainment. DJs from 9:30pm and the best original & cover bands in Adelaide.

Please be advised that the Mezzanine area is only available for functions until midnight. In the event that speeches are to be made please be advised that it is only available before 8:30pm.

For all other times the dining and mezzanine area has a sound system with an extensive music library. For your own exclusive party play list, we have the facilities for your laptop or iPod.

DECORATIONS

The room decorations are entirely up to you, aside from a few simple rules. Please be advised that it is up to the managers discretion on the arrival time for setup.

BEVERAGES

Drinks can be provided in any of the following ways

DRINKS ACCOUNT

Drinks can be selected from our extensive wine and spirit list & added to one main account.

BEVERAGES ON CONSUMPTION

Beverages selected will be charged on a consumption basis. We will be happy to comply with any limit you may set which would not be exceeded without your authorisation during the function.

All prices are GST inclusive.

TERMS & CONDITIONS

BOOKINGS

A tentative booking may be made for your preferred date. To secure your booking, payment needs to be finalised within 7 days of the original reservation. No reservation is deemed confirmed until the Hotel has received your deposit. If there is no communication made within 7 days all original quotes and agreements may be void.

FINAL NUMBERS

To enable us to correctly cater for your function final numbers and menu choices must be confirmed at least 7 days prior to your function. This is the minimum number of guests for which you will be charged. Any additional numbers will be charged accordingly on the night.

PAYMENT

Payment for the function must be paid in full prior to the event. Any additional charges must be paid for on the day. If minimum sales amounts are not reached there will be no refund for the balance. i.e. your total amount must reach \$1500 in food and beverage. Anything under this amount will not be reimbursed. The Highlander Hotel accepts payment by Cash, Visa, MasterCard, Amex or Diners.

Extra fees and charges may apply for special events.

CANCELLATION

A booking is not secure until the deposit is paid and the terms and conditions have been signed by the party hosts. The deposit consists of the Room Hire and if agreed upon security bond. **Please note if the booking is cancelled the deposit will not be refunded regardless of circumstance.**

LICENSING

Guests under the age of 18 are permitted to be on the Hotel premises when in company of an adult. On Friday and Saturday nights they must leave the licensed premises by 9:30pm due to the nightclub license. Staff will refuse to serve alcohol to any guests unable to show suitable proof of age e.g. – Proof of age card, Drivers License or Passport. Management and staff practice Responsible Service of Alcohol and thus reserve the right to refuse service or eject any or all objectionable persons from the function or Hotel without liability. Food and liquor are not to be brought into the hotel for consumption.

RESPONSIBILITY/ DAMAGE/ COMPLIANCE

During the organised event you are financially responsible for all damage and breakages incurred to hotel property. You are to conduct the function in an orderly manner in full compliance with all hotel and liquor licensing regulations. The hotel will not accept any responsibility for the damage or loss of property left prior to or after a function.

CLEANING

General cleaning is included in the cost of your function, however if cleaning requirements are excessive, additional charges will be incurred.

COCKTAIL MENU

Minimum of 6 platters per Function

HOT PLATTERS

\$60.00 PER PLATTER

Platters cater for approximately 8-10 people

Crumbed Camembert on potato rosti—with a sweet cranberry glaze

Tandoori Chicken Skewers - with a mint sauce

Moroccan Lamb and Pine nut Puffs - Moroccan spiced lamb and pine nuts

Chicken and Macadamia Rolls - flavoured with fresh ginger, coriander and mint

Mini Hot Dogs—Crusty mini rolls with Frankfurt's, relish and melted cheddar

Lightly Crumbed Chicken Cajun Strips - served with a tzatziki dip

Salt & Pepper Squid - with a chili aioli

Prawn Cones—prawn wrapped in pastry with a lemon pepper dressing served with sweet chili sauce & seafood sauce

Honey Soya Chicken Wings - with sesame seeds and coriander

Vol-au-vents - with a chicken and leek filling

Pies, Pasties, Sausage Rolls - served with your favourite sauces

Mini Quiches - asparagus and cheese, grilled capsicum and olive, ham and cheese

Selection of Mini Spring Rolls and Dim Sims - with a sweet chili dipping sauce

\$70 PER PLATTER

Marinated Prawn Skewers - in a homemade sweet chili and honey marinade

COCKTAIL MENU

Minimum of 6 platters per Function

COLD PLATTERS

Platters cater for approximately 8-10 people

Fresh Fruit Platter - a selection of seasonal fruit	\$50.00
Cheese and Kabana Kabana, cheddar cheese served with a lavish amount of crackers	\$50.00
Sandwich Plate - Peppered beef with horseradish mayonnaise spread - Smoked salmon with cream cheese & basil pesto - Chicken, roasted capsicum, baby spinach & mayo - Prager ham, cheese, tomato and Dijon mustard	\$50.00
Dips Plate: A selection of homemade dips accompanied with toasted pita bread.	\$50.00
Canapés - Smoked salmon with cheese and chives - Chili crabs on melba toast with dill - Tandoori chicken with cucumber rounds - Mini Bruschetta on foccacia bread	\$60.00
Gourmet Meats & Cheeses - ham, kabana, prosciutto, salami with camembert ,blue cheese, feta and water crackers	\$60.00
Anti Pesto Platter - Portabella, salami, olives, button mushrooms, sun dried tomato and marinated vegetables with boccocini cheese	\$60.00
Tea and Coffee Station	\$50.00

STANDARD PACKAGE

\$35.00 pp – choice of 1 soup and 3 mains and 1 dessert

\$40.00 pp – choice of 2 entrées and 3 mains and 1 dessert

\$45.00 pp – choice of 1 soup, 2 entrées, 3 mains and 2 desserts

SOUP

CREAMY BUTTERNUT PUMPKIN SOUP

MINISTRONE -Traditional Italian soup made with chunky vegetables, tomato, herbs & pasta

ENTRÉE

THAI CHICKEN SATAYS—served on a bed of steamed jasmine rice

PRAWN COCKTAIL— With chef's own seafood sauce

COCKTAIL PLATTER—Selection of samosas, spring rolls and dim-sims with sweet chilli and Soya sauce

MAINS

ROAST BEEF, OR PORK—with roast potatoes and rich gravy

BEEF OR CHICKEN SCHNITZEL -With your choice of sauce

BUTTERFISH—crumbed, grilled or battered

SPAGHETTI ALLA – PANNA—Tossed with button mushrooms, bacon & shallots in a cream sauce

VEGETABLE STACK -Layered with sun dried tomatoes, eggplant & char grilled capsicum, with camembert cheese drizzled with basil pesto

CHICKEN KIEV—Oven baked, filled with garlic and parsley butter and lightly crumbed

DESSERTS

CHOCOLATE MOUSSE— white and dark chocolate mousse with whipped cream and strawberries

APPLE STRUDLE—Served with whipped cream

BRANDY SNAP BASKET -Filled with white & dark chocolate mousse

DELUXE PACKAGE

\$45.00 pp – choice of 2 entrées and 3 mains and dessert

\$50.00 pp – choice of 2 entrées, 3 mains and 2 desserts

\$55.00 pp – choice of 1 soup, 2 entrées, 3 mains and 2 desserts

SOUP

PUMPKIN SOUP – Butternut pumpkin soup finished with cream & a hint of nutmeg

CHICKEN & SWEET CORN SOUP

ENTRÉE

SALT & PEPPER SQUID— Spice fried squid with tossed salad greens & an olive oil dressing

FIELD MUSHROOMS— Roasted with marinated vegetables & feta cheese

CHICKEN CAESAR SALAD—Fresh cos lettuce, crispy bacon, shaved parmesan cheese and crunchy croutons tossed in a Caesar dressing with a poached egg and anchovies

GARLIC PRAWNS—Pan-fried in a white wine sauce with shallots and steamed rice

TERIYAKI BEEF SKEWERS—Served with steamed rice and a mango chutney

MAINS

LAMB SHANKS—Slowly braised lamb shanks served with roast vegetables & creamy mash potato

CHICKEN MIGNON—served with a rich mushroom sauce

PORTERHOUSE STEAK—Oven baked with sauté prawns and a béarnaise sauce

SNAPPER CUTLET— Pan fried and topped with a tomato-corn salsa

SEAFOOD MARINARA—Spaghetti tossed with fresh prawns, squid, salmon and whiting in a creamy tomato sauce

COCONUT CRUSTED BARRAMUNDI FILLET—Served with steamed rice accompanied with a sweet and sour sauce

CHICKEN BREAST— stuffed with brie cheese, sun dried tomatoes, baby spinach and pine nuts with a hollandaise sauce

DESSERTS

APPLE STRUDLE—Served with Chantilly cream

CHOCOLATE AND WHITE MOUSSE

BRANDY SNAP BASKET—Filled with chocolate jaffa mousse and rich raspberry couli

FRESH STRAWBERRIES—Tossed with whipped cream, toasted coconut and honey topped with rich strawberry couli

ACCOMMODATION

The Comfort Hotel Highlander has accommodation facilities which include our original but refurbished rooms and now brand new state of the art 4 star motel rooms.

Our original rooms are 3 star and consist of one double bed and one single bed. The rooms have air-conditioning, ensuite bathrooms, tea and coffee facilities, TV, mini bar and a telephone.

Our new 4 star rooms consist of a queen size bed, ensuite bathrooms, flat-screen LCD TV's and DVD players, tea/coffee facilities, mini bar and a telephone. Seven of these rooms have a spa bath and a sofa double bed.

A single fold out bed or cot is available on request.

A continental breakfast is available for our motel guests, at no extra charge,. Located

In the bistro area of the hotel between the hours of 7am – 11am. You may purchase a cooked breakfast from our menu.

Check in time is anytime after 1pm and check out time is 10am.

Pricing

Original 3 star rooms	\$100.00 per night
New 4 star rooms	\$125.00 per night
Spa Suites	\$150.00 per night

These prices are for up to 2 people to stay in the rooms. Any extra persons will incur a \$10.00 charge per person. 20% discount for guests staying 7 nights or longer.

Venue Hire Information

Type of function: _____

Location of function: _____

Date of function: _____

Contact Name: _____

Contact Number:

Home: _____

Mobile: _____

No. of Guests: _____

Start time: _____

Business name if applicable: _____

Venue Hire Agreement

I _____ (print name)

hereby certify that I have read and understand the Terms and Conditions of hire of The Highlander Hotel and agree to be bound by these terms and conditions.

Function Room is available from 6:00pm until 12:00am. \$1500 as agreed upon is to be spent on food and beverages over the Mezzanine Bar only. There is no refund for any amount that falls short of the \$1500 minimum requirement.

Signed: _____

Bistro Manager: _____

Date: _____