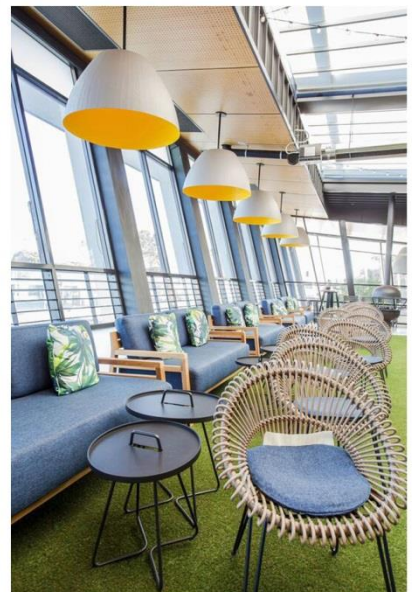


~THE~  
**HIGH  
LANDER**

BAR, KITCHEN & ROOFTOP

# FUNCTION PACKAGE



**P: 8261 5288 E: [EVENTS@HIGHLANDERHOTEL.COM.AU](mailto:EVENTS@HIGHLANDERHOTEL.COM.AU)**

**647 NORTH EAST ROAD, GILLES PLAINS**

**YOUR FIRST POINT OF CONTACT**

# Room Hold

## Top Paddock

Relaxed urban vibe on our rooftop overlooking the Adelaide Hills.  
With features including an open fire pit, retractable roof, elevator,  
unisex toilet facilities, balcony and 120" Big Screen TV

### Bar + Rooftop

Capacity - 80-250

**Room Hire** - from \$500

\*with minimum spend \$2500  
on food & beverage

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## Char Bar + Grill - 4 areas Available for hire

With an emphasis on grass fed chargrilled steaks, tapas and sharing plates  
for those who like to try a little bit of everything.

### Char Bar

Capacity - 100

**Room Hire** - from \$200

\*with minimum spend \$1000  
on food & beverage

### Char Grill

Capacity - 190

**Room Hire** - from \$400

\*with minimum POA

### The Yard

Capacity - 90

**Room Hire** - from \$200

\*with minimum spend \$1000  
on food & beverage

### Poolside

Capacity - 80

**Room Hire** - from \$200

\*with minimum spend \$1000  
on food & beverage

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## Our Stables Public Bar

This area offers an entertainment filled environment with its own private  
alfresco area, Pool Table and Flat Screen LCD TV's

### Area 1 - Stables

Capacity - 185

**Room Hire** - from \$200

\*with minimum spend POA



# Cocktail Platters



**\$65**

Vegetarian Spring Rolls w/ sweet soy sauce V V\*  
Spicy Indian Vegetable Samosa w/ mint chutney V  
Chickpea Falafels w/ tahini & chickpea sauce V GFO  
Arancini Balls w/ aioli V  
Steamed Pork Dim Sim w/ sweet chilli  
Caramelised Onion & Chickpea Pastries V V\*  
Buffalo Wings w/ blue cheese

**\$80**

Italian Meatballs w/ tomato sugo + parmesan  
Spinach & Feta Triangles w/ roast capsicum dip V  
Tomato, Basil & Feta Tartlets V  
Lamb Kofta w/ coriander & lemon mayo GFO  
Mac & Cheese Balls w/ cheese fondue V  
Pies, Pasties + Sausage Rolls w/ tomato sauce  
Salt + Pepper Squid w/ aioli  
Pear, Grilled Halloumi & Rocket Sliders w/ pesto mayo V

**\$85**

Wagyu Beef Sliders w/ cheddar + tomato chutney  
Spicy Thai Pork w/ Asian slaw GFO  
Chicken Kebabs w/ Malaysian satay dipping sauce GFO  
Coffin Bay Oysters GFO  
Japanese Crumbed Prawns w/ wasabi mayo  
Pulled Pork w/ lime & coriander soft tacos  
Pizza Platter w/ selection of top paddock pizzas

**\$90**

Peking Duck Wraps  
Slow Cooked Pulled Pork Buns w/ apple slaw  
Charcuterie Platter of sliced meats & sour dough bread  
Rare Beef Tarts w/ rocket, pecans & blue cheese mayo  
Prawn & Avocado Cocktail  
Selection of Premium Cheeses w/ lavosh & quince paste

## SWEET PLATTERS

**\$75**

Selection of Seasonal Fruits GFO  
Chocolate Fondue w/ marshmallow & strawberry skewers GFO  
Assorted Plate of Macaroons  
Selection of Petit Fours  
Hot Jam Filled Donuts  
Churros Dusted in Cinnamon Sugar + chocolate dipping sauce  
Tea & Coffee Station

V = VEGETARIAN

V\* = VEGAN

GFO = GLUTEN FREE OPTION

Platters have 20 pieces per plate = \* Helpful Hint to calculate how many pieces of food per person  
No. of platters × 20 pieces per plate ÷ no. of guests = pieces per person



# Menu Options

Our packages include fresh baked bread & char house salads and are sold as alternate drop.

## Lunch time group menu \$30 per head

Roast of the day w/ potatoes, vegetable medley & gravy  
Apple strudel w/ cinnamon anglaise

## Package One \$50 per head

Share entrée + choice of two main  
Choice of two main + share dessert

Shared Entrée

Char charcuterie boards

Shared Dessert

House selection of petit fours

## Package Two \$60 per head

Two choices of entrée + main  
Two choices of main + dessert

## Package Three \$65 per head

Two choices of entrée + main + dessert



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### Entrée Selection

Char house soup served w/ brioche croutons

Swiss brown porcini mushroom + gruyere cheese arancini balls w/ truffle aioli

Panko crumbed prawns w/ Japanese tartare & herb salad

Harissa spiced lamb cutlet w/ hummus + fattoush salad

Smoked salmon mille-feuille w/ horseradish crème fraîche & watercress

House smoked chipotle chicken + white corn tortilla w/ salsa fresca

### Main Selection

250gm Angus sirloin steak served medium w/ roasted garlic mash, asparagus & béarnaise sauce

Char-grilled free-range chicken breast w/ Roast Potatoes, Broccolini + chasseur sauce

Pan seared barramundi fillet, char grilled corn w/ heirloom tomato salad & chimichurri

12 hour braised beef cheek w/ baby fennel & parmesan risotto w/ jus lie

Rack of lamb served medium w/ baby roast vegetable medley, roast beetroot & rosemary jus

Roast duck leg confit w/ swiss brown champignons, gypsy speck burgundy jus, roast baby leeks + kipfler potatoes

### Dessert Selection

Strawberry shortbread pastry tart w/ a mint + strawberry salad & white chocolate

Salted caramel gâteau w/ hazelnut praline + chocolate ganache

Chocolate fondue w/ strawberries, banana + marshmallows

Rum + date steamed pudding w/ butter scotch + double cream

Strawberry eton mess smashed meringue w/ liquor whipped cream

Vanilla crème brûlée w/ Muscat-poached Adelaide hills pear

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### Breakfast = \$25 per person

Scrambled Eggs, Bacon, Mushrooms, Grilled Tomato, Hashbrown + Toast

### Beverages

Tea, Coffee & Orange Juice

\*\*Please note: Minimum number of guests may apply and all Breakfast bookings are essential.

# Other Facilities

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## Accommodation

We have a variety of rooms ranging from 3 star standard accommodations to Deluxe Spa Suites. All rooms featuring flat screen LCD TV's, mini bar and ensuite, along with a continental breakfast. Don't forget to enquire about our special discount rate when booking your function.

## Parking

Is free to all guests of the Hotel and is subject to availability.

## Security

It is at the Management's discretion whether or not the presence of security is required at your event. Security is provided by our licensed contracted security company, additional charges may apply. However, all 18<sup>th</sup> birthdays will require a security guard.

# Terms and Conditions

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## **Additional Services**

We will be pleased to assist in a variety of additional services upon request; however a charge may be incurred for these services, e.g. entertainment, decorations, technical and catering equipment. If the event is cancelled, all service charges will be your responsibility. Full payment of these services are required 21 days prior to your event.

## **Bookings**

A tentative booking for your preferred date will be held for a maximum of 14 days. If no payment or communication has been made within 14 days, all original quotes and agreements may be void. \*Prices are subject to change.

## **Cake**

We are happy for you to provide your own cake at no extra charge; however a fee may apply if you wish your cake to be cut and served individually with cream and coulis. This needs to be pre-organised prior to your event.

## **Cancellations**

In the event of a cancellation, all payments received are strictly non-refundable.

## **Cleaning**

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

## **Decorations**

The room decorations are entirely up to you, aside from a few simple rules, i.e. helium balloons must be weighted down and nothing is to be nailed or adhered to any part of the Hotel. Charges will be incurred to the organiser for repairs arising from unauthorised actions.

## **Delivery and Pick up of Goods**

Please inform the Events Team of delivery times and contact details of goods that are being delivered. Goods must be collected within 24 hours of the event conclusion, unless prior arrangements have been made. The Highlander Bar, Kitchen + Rooftop will not be held liable for any loss or damage of goods or equipment stored on behalf of the client.

## **Final Numbers & Menu Selection**

Final numbers, menu selections and dietary requirements are to be confirmed 14 days prior to your event. \*Please note payments for guests who fail to attend your event, will not be reimbursed.

## **Food & Beverage**

No food or beverage may be brought into the Hotel during an event unless prior arrangements have been made with the Events Team.

## **Minors**

Due to Hotel and nightclub regulations all minors must be accompanied by an adult at all times and will be required to vacate the Hotel by 9:30pm on a Friday and Saturday night unless prior arrangements have been made with the Events Team.

## **Music**

The Events and Management Team has the right to adjust music levels in accordance with noise restrictions. During Dining service noise restrictions do apply.

# Terms and Conditions

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## Payment

Upon payment of the room hire to secure your booking, you confirm that you understand and agree to the Terms and Conditions provided by the Highlander Bar, Kitchen + Rooftop.

Full payment for your event must be received by the Highlander Bar, Kitchen + Rooftop no later than 21 days prior to your event. Any additional charges incurred on the day must be paid on the day. If minimum spends apply and the amounts are not reached, there will be no refund for the balance.

\*Prices are subject to change.

When paying your account, simply pay in person, complete the credit card authority below or you can organise a bank transfer with us. Please with our Events Team.

## Credit Card Authority

This section will be destroyed for the client's privacy at the conclusion of their event.

Signed: \_\_\_\_\_ Date: \_\_\_\_\_

Card Holder: \_\_\_\_\_ Card Type: VISA / MASTERCARD / AMEX / DINERS

Card Number: \_\_\_\_\_ Expiry: \_\_\_\_\_ / \_\_\_\_\_ CVN: \_\_\_\_\_

## Public Holidays

10% surcharge applies on Public Holidays

## Responsible Service of Alcohol

Our staff practise Responsible Service of Alcohol and therefore will refuse service to any person unable to show suitable identification, e.g. Proof of Age Card, Drivers Licence or Passport. It is an offence for a minor to be supplied or to consume alcohol on a licensed premise. Any breach of Hotel and Liquor Licensing Regulations will result in the offending parties being evicted from the Hotel and may result in the event being immediately shut down. In accordance with the Liquor Licensing Act 1997 the Management of the Highlander Bar, Kitchen + Rooftop reserves the right to remove any individual who is deemed to be behaving in an objectionable manner.

## Responsibility / Damage / Compliance

During the organised event you are financially responsible for all damages and breakages incurred to Hotel property by your guests. You are to conduct the event 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 an event. A refundable cash bond may be required to cover any damages that may occur.

## Smoking

The Highlander Bar, Kitchen + Rooftop is a smoke free Hotel. Smoking is only permitted in our outdoor and balcony areas.

## Speeches

In the event that speeches are to be made, we ask that they be concluded by 9:30pm on a Friday and Saturday night. Please confirm the use of a microphone with the Events Team prior to the day.