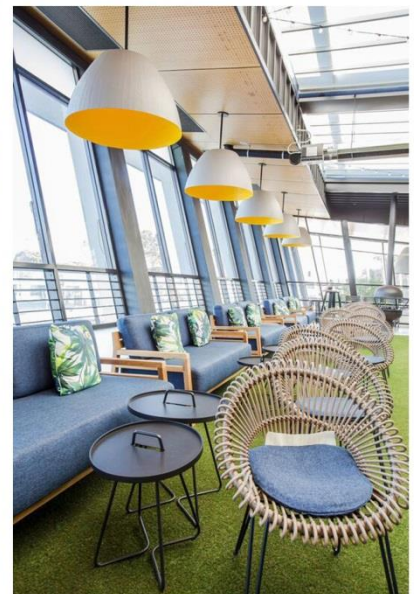


~THE~
**HIGH
LANDER**
BAR, KITCHEN & ROOFTOP
FUNCTION PACKAGE



P: 8261 5288 E: 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

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

Char Grill

Capacity - 190

Room Hire - from \$400

*with minimum POA

The Yard

Capacity - 90

Room Hire - from \$200

*with minimum spend \$1000

Poolside

Capacity - 80

Room Hire - from \$200

*with minimum spend \$1000

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



\$55

Vegetarian Spring Rolls w/ sweet soy sauce V V*
Spicy Indian Vegetable Samosa w/ mint chutney V
House Made Soup w/ garlic crouton
House Dips w/ sour dough bread V
Chickpea Falafels w/ tahini & chickpea sauce V GFO
Arancini Balls w/ aioli V

\$70

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 chutney
Salt + Pepper Squid w/ aioli GFO
Pear, Grilled Halloumi & Rocket Sliders w/ pesto mayo V

\$80

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 GFO
Pizza Platter w/ selection of top paddock pizzas

\$85

Char Lamb Cutlets w/ chimichurri GFO
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

SWEET PLATTERS

\$75

Chocolate Fondue w/ marshmallow & fruit skewers GFO
Belgium Dark Chocolate Dipped Ice Creams GFO
Assorted Plate Of Macaroons
Selection Of Petit Fours
Hot Jam Filled Donuts
Churros Dusted in Cinnamon Sugar + chocolate dipping sauce

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 seniors group menu \$25 per head

Char house soup

Rotisserie of the day w/ potatoes, vegetable medley & gravy

Apple strudel w/ cinnamon anglaise

Package One \$40 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 \$50 per head

Two choices of entrée + main

Two choices of main + dessert

Package Three \$55 per head

Two choices of entrée + main + dessert



Entrée Selection

Char house soup served w/ brioche croutons

Swiss brown porcini mushroom + gruyère 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 fraiche & 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/ a spanish bean & chorizo cassoulet

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

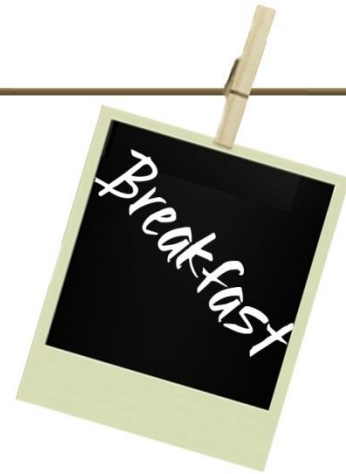
Strawberry eton mess smashed meringue w/ liquor whipped cream

Vanilla crème brulee w/ muscat-poached adelaide hills pear

Let's Graze Package: \$20 per person – minimum of 30pax

Our selection of fresh and local produce (where possible) including cheeses, quince paste, dips, fruit, nuts, crackers, bread, antipasto and cured meats. Happy to discuss any extras and include some sweeter options.

Menu Options



Free Range Eggs + Hickory Smoked Bacon on stone baked turkish bread \$10

Banana Bread w/ adelaide hills strawberries + nutella \$12

Toasted Muesli w/ fresh fruit, honey & a side of milk, vanilla yoghurt
+ strawberry purée \$12

Smashed Avocado w/ barossa chorizo, grilled halloumi, roasted vine
ripened tomato + stone baked turkish bread \$14

Spanish Breakfast free range eggs, barossa chorizo, grilled halloumi,
roasted vine ripened tomato + stone baked turkish bread \$14

Waffles w/ hickory smoked bacon, canadian maple syrup & vanilla bean ice cream \$12

Eggs Benedict poached free range eggs, hickory smoked bacon, sautéed baby spinach
+ stone baked turkish bread & hollandaise \$12

Char Big Breakfast free range eggs, hickory smoked bacon, barossa chorizo, grilled swiss brown
mushroom, roasted vine ripened tomato, sautéed baby spinach, hash brown + stone baked
turkish bread \$15

Vegetarian Breakfast free range eggs, grilled swiss brown mushrooms, roasted vine ripened
tomato, sautéed baby spinach + stone baked turkish bread & hollandaise \$12

ON THE SIDE

roasted vine ripened tomato - tomato relish - maple syrup - free range egg
stone baked turkish bread - hollandaise - vanilla bean ice cream \$2

grilled swiss brown mushroom - sautéed baby spinach

smashed avocado - hickory smoked bacon - hash brown \$3

barossa chorizo - grilled halloumi \$5

all our free range eggs are cooked to your liking—scrambled, boiled, fried or poached

Buffet Breakfast All You Can Eat

\$22 per person

Selection of Cereal

Scrambled Eggs

Bacon

Mushrooms

Grilled Tomato

Mini Muffins

Toast with Spreads & Preserves

Beverages

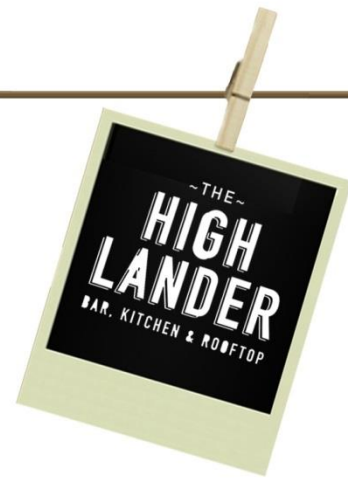
Tea & Coffee Station

Selection of Juice

Table Water

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

Other Facilities



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 18th birthdays will require a security guard.

Terms and Conditions

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

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.