

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
\$35.00 per person	\$40.00 per person	\$50.00 per person
3 cold items	3 cold items	3 cold items
3 hot items	6 hot items	8 hot items
6 pieces of food per person	9 pieces of food per person	11 pieces of food per person

Canapé Menu

Cold Selection

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

Hot Selection

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

Dessert selection

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

Additional menu—talk and fork

\$6.50 per person, for each option

Fish & chip boat, tartare sauce
 Korean spiced pork belly, lettuce cup,
 pickled daikon, crackle (GFO-ask)
 Chicken bao bun, Asian dressing, coriander
 Mini beef slider, cheese, tomato relish
 Hara bhara kebab, mint yoghurt (VE, GFO-ask)

Add a platter

~ Sandwich Platter ~

Selection of homemade sandwiches
 (V-ask)
\$60.00

~ Mezze platter ~

Selection dips, breads, olives, dukkah,
 grilled and marinated eggplant, capsicum,
 zucchini and artichoke (V)
\$60.00

~ Charcuterie platter ~

Selection of cured meats, pickled
 vegetables, feta, crispbreads (GFO-ask)
\$70.00

~ Seafood platter ~

Smoked salmon, oyster, prawns, cocktail
 sauce, lemon, capers, dill (GFO-ask)
\$90.00

Fresh fruit platters- \$55.00

~ Cheese board ~

Selection of cheeses, quince paste, fresh
 fruit, muscatels, crispbreads (V)
\$80.00

~ Designed for 8-10 people ~

V= Vegetarian,

GFO= Gluten Friendly option (Ask) VE= Vegan

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	\$55.00 per person
3 course lunch / dinner	\$65.00 per person

Choice of 2 x dishes from each course

Soup

Tomato and capsicum (V, GFO-ask)
Thai Pumpkin (V, GFO-ask)
Seasonal vegetable (V,VE,GFO-ask)

Main Course

Braised beef, rich port wine sauce, soft mashed potato,
seasonal vegetables (GFO-ask)

Grilled breast of chicken, soft mash potato, seasonal vegetables,
lemon oregano jus (GFO-ask)

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

Additional sides—\$5.00 per person, per choice

Roasted chat potatoes, garlic butter, parsley (V, GFO-ask)
Green leaf salad, tomato, cucumber, red capsicum (V, VE, GFO-ask)
Rocket, pear, parmesan, balsamic vinaigrette (V, GFO-ask)

Dessert

Pear and almond frangipane tart, cream (V)
Apple crumble pudding, cream (V, GFO-ask)
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

\$70.00 per person

Plus \$500 room hire

Minimum of 70 guests

Maximum of 140 guests

Salads ~ sharing on each table

Greek salad, lettuce, tomato, olive, Spanish onion, cucumber, feta, herbs, lemon vinaigrette (V, GFO-ask)

Garden salad, lettuce, cherry tomato, cucumber, red capsicum, lemon vinaigrette (V, VE, GFO-ask)

Meats ~ choice of 1

Roasted striploin of grass fed beef (served medium), gravy, horseradish (GFO-ask)

Roasted striploin of pork, apple sauce, crackle (GFO-ask)

Honey glazed ham (GFO-ask)

Roast Turkey, cranberry sauce, stuffing (GFO-ask)

Hot section ~ choice of 2 x dishes

Italian style braised chicken, seasonal vegetables, gremolata (GFO-ask)

Slow braised lamb leg, couscous, roast pumpkin, coriander, currants, sherry vinaigrette

Salmon fillet, saffron lemongrass cream sauce, capers, chives, tomato (GFO-ask)

Penne pasta, brown butter, lemon, roasted pumpkin, spinach, feta (V)

Sides ~ choice of 2 x sides

Creamy gratin potatoes, garlic, thyme, parsley (V, GFO-ask)

Steamed seasonal greens, toasted almonds (V, VE, GFO-ask)

Selection of roasted vegetables, sweet potato, potato, red onion, pumpkin, parsnip (V, VE, GFO-ask)

Cauliflower gratin, cauliflower, béchamel sauce, cheese (V, GFO-ask)

Roaming desserts ~ choice of 2

Passionfruit curd tart (V, GFO-ask)

Rich dark chocolate ganache tart (GFO-ask, V)

Beignets with Nutella (V)

Pear frangipane tart (V)

Connoisseurs mini ice-creams (V)

Macarons (V, GFO-ask)

Berry mousse tart (V)

Chocolate & hazelnut torte (VE, V, GFO-ask)

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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
Cider and selection of beer on tap
Soft drinks
Selection of juices
Tea & coffee station

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 \$10.00 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