



"Spectacular by Day, Stunning by Night"

Skyhigh Weddings



A truly stunning venue, that will leave your guests with magical memories

*Spectacular by Day,
Stunning by Night*

26 Observatory Road

Mount Dandenong Victoria 3767

Phone: (03) 9751 0450 **Fax:** (03) 9751 0442

Email: functions@skyhighmtdandenong.com.au

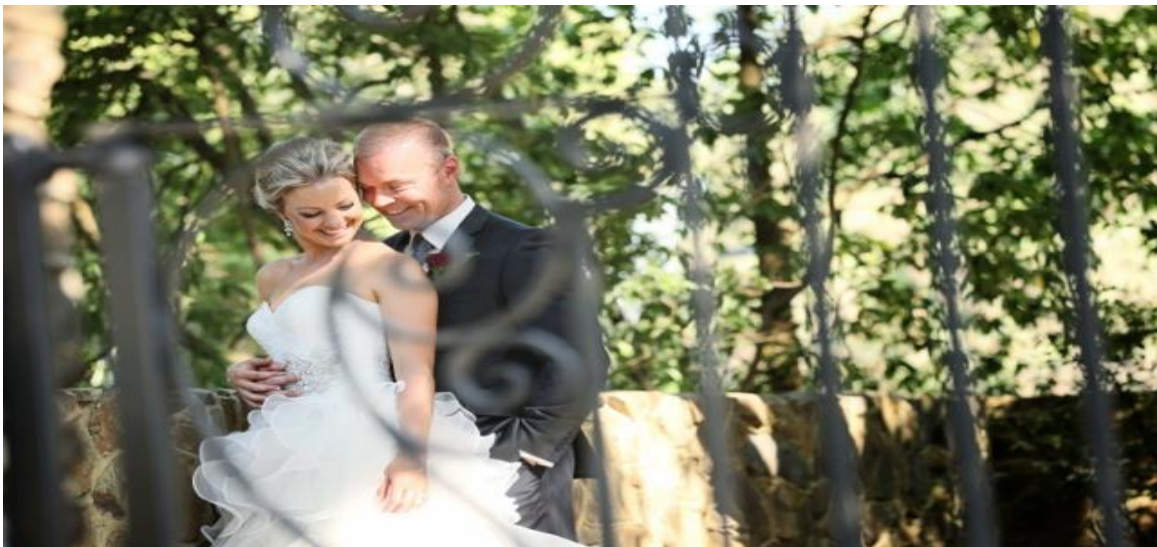
www.skyhighmtdandenong.com.au

SkyHigh Mount Dandenong Weddings



If you are looking for something really spectacular, where every wedding is as different as the changing view, a place to leave your guests with magical memories of your special day, then SkyHigh Mount Dandenong is for you! The sunsets are picture perfect and as the night falls the whole of Melbourne Unfolds into a sparkling carpet of diamonds, scattered across the horizon.

SkyHigh Mount Dandenong has superb landscaped gardens, a modern curved function space and a private viewing deck designed to showcase the breathtaking views. Our professional staff and contemporary menus ensure that dreams



My husband and I had our wedding at Sky High on the 22nd March 2024 and it was more magical than anything I could have dreamed of! From the very beginning Graham welcomed us with so much excitement and it really felt like we worked together to make the day as beautiful as it was. I had so many questions and wanted things done in a certain way and Graham made it all happen without hesitation. On the day I felt so relaxed because he handled everything from directing us down the aisle to making sure everything ran smoothly at the reception. We had our ceremony in the private garden with and it was beautiful. Plenty of space for our 100 guests and the way the sun was shining through the trees was stunning. There were so many options for photos around the garden and the sunset photos on the terrace were nothing short of beautiful! Our reception room looked beautiful, the staff were very professional and friendly, everything ran smoothly and there was plenty of food and drink! I couldn't rate Sky High for our wedding venue any higher and we are so happy with everything! 10/10!

~ Beth and Lachlan ~

Seating capacity

Cocktail style	350 people
Plated Dinner	180 people
Buffet—maximum	140 people

Plated menu

Meals are served on an alternating basis (50/50)

Advised dietary requirements will be catered for separately to this menu.

Wedding linen

Our standard wedding package includes white satin skirting for the bridal, cake and gift tables, as well as draped underlays for the guest's tables. We are also able to quote for colour coordinated linen. If you wish to add a little more style and colour to your event, we also include chair covers in a wide range of colours, along with a coloured sash of your choice.

Centrepieces

A selection of fresh flower centrepieces are included in the package. Upgrade centrepieces are available upon request.

Seating plans and floor layouts

We will provide you with a floor plan and guest list template to assist you with the seating plan. A decorative easel is supplied for displaying your guest list and seating plan.

Children 3-11 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 the minimum numbers. Children under 3 are welcome but no seat or meal are provided unless requested.

Entertainment

The function room has a built in music system allowing guests a personal choice of music. If you wish to bring your own I-Pod, I-Pad, we are happy to play them as background music or we can arrange a DJ or band if required. Please consult with us if you intend to book a band larger than a 4-piece. A cordless microphone for the Master of Ceremonies during speeches is also provided. Supplier meals (DJ, Photographer ect) \$65.00 per person

Gate entry

The gate entry fee is complimentary for you and all your guests on the day of your event.

Menu tastings

Menu tastings can be arranged on selected evenings, will be served in our lower level bistro, bookings for tastings are arranged through the event's manager and additional charge of \$80.00 per person for attending tastings.

*** not available on public holiday and during school holiday's*

*** menu tastings offered for plated only*

Accommodation

Please chat to our function manager about local accommodation

SkyHigh houses are just outside the gate, for details, please chat to our function manager.



Wedding packages and pricing

Four course wedding package

- 1/2 hour of chef's selection of hot and cold canapés prior to your meal
- 2 course plated menu, served on a 50/50 basis
- Roaming dessert
- Tea, coffee station and bread rolls.

Minimum numbers apply

2025—2026 / From \$130.00 * per person

* Based on midweek off peak dates

Buffet wedding package

“Maximum of 140 guests”

- 1/2 hour of chef's selection of hot and cold canapés prior to your meal
- Hot and cold buffet –served at same time
- Roaming desserts
- Tea and coffee station

Minimum numbers apply

2025—2026 / From \$130.00 * per person

* Based on midweek off peak dates

For your bespoke quote, please contact our Event's Team with the date of your upcoming wedding.

Cocktail wedding package

- Your choice of 6 canapés hot and cold served over a 3 hour period
- Maximum of 4 hot canapés
- Tea and coffee station

Minimum numbers apply

2025-2026

From \$110.00 * per person

* Based on midweek off peak dates

All wedding packages include -

- Dance floor
- Personalised menus for each table
- White or black wedding linen for all tables
- Chair covers, with your choice of coloured sash. (Please note chair covers are extra for cocktail receptions)
- Fresh flower centrepieces on each table
- Welcome sign and guest seating list
- Use of our beautiful gardens for photography
- Event planning guidance with our expert and award winning event's team
- Complimentary gate entry for all guests

Package times

Lunch	4 hour package
Cocktail	4 hour package
Plated menu and buffet	5 hour package

Beverage package must end at:

11 pm on Sundays and public holidays

11.30pm every other day

Please note your beverage package commences at your event start time.

Bar closes half an hour prior to conclusion of your event

SkyHigh Mount Dandenong

Wedding menu

** Menu subject to seasonal changes

Your choice of ~ 2 x entrée and 2 x mains and 4 x roaming desserts

Entrées – chilled

Marinated cooked prawns, saffron potatoes, rouille, kohlrabi, cucumber, chervil (GFO-ask)

Thai beef salad – seared beef, rice noodles, cucumber, wombok, nuoc cham (GFO-ask)

Teriyaki glazed ocean trout, pickled daikon radish, flying fish roe, puffed grain

Entrées – warm

Millet croquettes, watercress & cashew nut pesto, pickled beetroot relish (V,VE, GFO-ask)

Chermoula spiced chicken, couscous, currants, rocket, zhoug

Slow braised pork, crackle, parsnip puree, apple gel, sage jus (GFO-ask)

Mains

Seared fillet of Tasmanian salmon, quinoa, pomegranate, toasted almonds, mint, rocket (GFO-ask)

Braised beef cheek, rich port wine sauce, soft mashed potato, king brown mushroom (GFO-ask)

Lamb loin, braised lentils, kipfler potato, spinach, white wine jus (served medium) (GFO-ask)

Grilled breast of chicken, roasted sweet potato, wilted spinach, lemon oregano jus (GFO-ask)

Mushroom, walnut and quinoa cakes, almond hummus, braised red cabbage, pepitas (V, VE, GFO-ask)

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

250g Grass fed porterhouse, creamy spinach, gourmet mushrooms, bacon, glazed shallots, red wine jus (served medium) (GFO-ask) \$5.00 pp additional upgrade

Main course served with, green leaf salad, tomato, cucumber, red capsicum (VE,GFO-ask)

1 x per table

Additional sides—\$5.00 per person / per choice

Roasted chat potatoes, garlic butter, parsley (V, GFO-ask)

Rocket, pear, parmesan, balsamic vinaigrette (V, GFO-ask)

Roaming desserts

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)

Plated dessert \$5.00 extra per person

Warm chocolate & raisin torte, port reduction, mascarpone cream, pistachio nut praline (V, GFO-ask)

Baked ricotta, mixed berry compote, white chocolate shards (V-GFO-ask)

Mulled wine poached pear, cinnamon pastry cream, ginger tuile (V)

Eton Mess – meringue, mascarpone, berries, pistachio nut praline, berry coulis (V, GFO-ask)

Warm individual pear & almond frangipane tart, double cream, berry coulis (V)

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.

SkyHigh Mount Dandenong

Buffet menu

“Maximum of 140 guests”

** Seasonal menu, menu subject to season changes

Cold section—platter per table

Choice of either, Mezze platter or Charcuterie platter / can combine for antipasto

OR

Seafood platter, smoked salmon, oyster, prawns, cocktail sauce, lemon, capers, dill (GFO-ask)

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, GFO-ask)

Roasts ~ choice of two roasts

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

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

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

Market fish, saffron lemongrass cream sauce, capers, chives, tomato (GFO-ask)

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

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

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

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

Cauliflower gratin, cauliflower, béchamel sauce, cheese (V)

Roaming desserts - choice of 4 x roaming desserts

Roaming Dessert

Passionfruit curd tart (V, GFO-ask)

Rich dark chocolate ganache tart (GFO, V)

Beignets with Nutella (V)

Pear frangipane tart (V)

Connoisseur's mini ice-creams (V)

Macarons (V)

Berry mousse tart (V)

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

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SkyHigh Mount Dandenong

Canapé menu

Cocktail receptions

** menu subject to seasonal changes

Your choice of 6 canapés with a maximum of 4 from our hot selection

Canapés are catered to a ratio of 2.5 canapés per person

Additional canapés \$5.00 per person

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 & fork: \$7.50 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 (GF-ask)

\$70.00

~ Seafood platter ~

Smoked salmon, oyster, prawns, cocktail sauce, lemon, capers, dill (GF)

\$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

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SkyHigh Mount Dandenong Wedding beverage packages

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

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 \$15.00 per person

Whisky-Johnnie Walker Red, Jameson, Canadian Club
Gin-Beefeater, Four Pillars
Rum-Bundaberg, Bacardi.
Vodka-Absolut, Absolut Vanilla, Grey Goose.
Bourbon-Jack Daniels, Jim Beam.
Liqueurs / Aperitif- Baileys, Cointreau, 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

Beverage package extension per 1/2 hour ~ \$10.00 per person
After Midnight extension per 1/2 hour ~ \$10.00 per person

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

SkyHigh Mount Dandenong

Additional options

Equipment

Additional ceremony chairs ~ \$6 per chair

plus \$50.00 delivery and pick up

Rose petals ~ \$70 per bucket

White or Charcoal carpet ~ \$150

Floral displays and pillars ~ \$175.00 each

Gazebo flowers ~ from \$90.00 each

Flower wall ~ from \$550.00

Octagon or Circle with floral ~ \$450.00

Shepherd hooks ~ silk florals ~ \$15.00 each

Topiary silk trees ~ \$50.00 each

Gazebo tulle ~ \$150.00

Floral silk arch ~ \$300.00

Roof silk wisteria ~ from \$200.00 per beam

Bridal table florals ~ from \$250.00

Floral chandelier ~ from \$250.00

**Prices are correct at time of print but may be subject to change*

After ceremony

Function bar can be opened after the ceremony as cash bar or bar tab

Additional platter catering can also be offered in the bar area after ceremony, for details please ask function manager.

Ceremony only at SkyHigh Mount Dandenong

SkyHigh offers stunning locations for your ceremony ~ \$800

The Private Garden offers a tranquil setting for your wedding ceremony. A traditional lych-gate opens onto a lawn, bound by a two-tiered hedge and a hand crafted heart seat beneath an old English Oak tree. Moving further into the garden, our beautiful English style rotunda offers an attractive focal point. A bank of roses and sweeping drifts of liriopes and azaleas, with a backdrop of our stunning stone wall and cast iron gates present wonderful photo opportunities and an enchanting private space *“not available for May, June, July and August”* - *Winter wedding ceremonies to take place on terrace in winter months.*

The Viewing terrace offers exceptional views of Melbourne and its urban reach, unique to SkyHigh Mount Dandenong. Bordered by a stylish stainless steel and glass hand rail, the terrace is a modern yet elegant location for your ceremony.

The Private garden, we provide white seating for 44 guests, divided by a red carpet runner, leading up to the ceremony area complete with chairs, chair covers with a sash colour of your choice and signing table.

The Viewing terrace, we provide white seating for 30 guests, divided by a red carpet runner, leading up to the ceremony area complete with chairs, from the main room and signing table.



*** If you are looking for a Church ceremony, please contact our Function Manager for a list of local churches in the area.**