



Functions & Events

1017 LOWER NTH EAST RD, HIGHBURY

HIGHBURYHOTELFUNCTIONS@ALHGROUP.COM.AU

PH: 8265 6666



highbury
HOTEL

Whether your function be large or small, we treat all individually.

A cocktail party, corporate function, business meeting, birthday, product launch, christmas party, we are more than happy to tailor your function to your style and needs.

FUNCTION ROOM

Cocktail	Seated	Min. spend	Room hire	Private bar and amenities	TV/ Projector	Music setup
110	80	\$1500	\$250	Yes	Yes	Aux

\$500 DEPOSIT REQUIRED FOR ALL FUNCTIONS



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Cocktail platters,
bistro menu and
casual set menus all
available in this
area.

Personalised bar
menu can also be
created upon
request

CAFE

Cocktail	Seated	Min. spend	Room hire	Private bar and amenities	TV/ Projector	Music setup
50	25	\$500	\$50	Yes	Yes	Inhouse

\$500 DEPOSIT REQUIRED FOR ALL FUNCTIONS



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bistro menu and
casual set menus all
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Personalised bar
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ATRIUM

Cocktail	Seated	Min. spend	Room hire	Private bar and amenities	TV/ Projector	Music setup
50	30	\$500	\$50	No	No	Inhouse

\$500 DEPOSIT REQUIRED FOR ALL FUNCTIONS



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Choice of 2 options

- Scones w jam & cream
- Assorted cakes and slices
- Seasonal fruit
- Ham & cheese croissants
- Mini danishes
- Assorted sandwiches
- Pancakes, cream & maple syrup
- Bacon and cheese sandwiches



FOR ALL DIETRY
REQUIRMENTS PLEASE
SPEAK TO ONE OF OUR
FRIENDLY STAFF

CORPORATE

U-Shape	Rounds	Room hire	Tea & coffee	Morning tea	TV/ Projector	Mic & lecturn
40	80	\$150	\$6pp	\$12pp	Yes	Yes

\$500 DEPOSIT REQUIRED FOR ALL FUNCTIONS

COCKTAIL PLATTERS

MINI CHEESE BURGERS \$90
beef patties, cheese, pickles, mustard,
tomato sauce
(30 pieces)

PORK SLIDERS \$90
pulled pork, chipotle slaw sliders
(30 pieces)

CRUMBED TENDERS \$70 / \$115
chicken tenders, herbs, parmesan
crumb, sweet chilli, chipotle dipping
sauce
(30 / 60 pieces)

PIES, SAUSAGE ROLLS, PASTIES \$65 / \$110
tomato sauce, bbq sauce, sweet chilli
sauce
(35 / 70 pieces)

ASIAN COMBINATIONS \$65 / \$110
spring rolls, samosas, dim sims, sweet
chilli, soy sauce
(70 / 140 pieces) V

HOUSE MADE PIZZAS \$65 / \$110
hawaiian, meat lovers, bbq chicken or
vegetarian
(40 / 80 pieces) GFO

ARANCINI BALLS \$70 / \$115
pumpkin, feta arancini, aioli
(40 / 80 pieces) V/GF

SALT & PEPPER SQUID \$70 / \$110
lemon, aioli
(40 / 80 pieces) GF

CHICKEN NUGGETS \$50
chips, tomato, bbq sauce
(40 pieces)

CHICKEN SKEWERS \$90
honey soy, sesame seeds, spring onion
(40 pieces) GF

PRAWN TWISTERS \$70 / \$120
lemon, tartare sauce
(60 / 110 pieces)

ANTIPASTO PLATTER \$120
an array of cold meats, olives, sun
dried, roast capsicum, creamy cheese
dip, selection of crackers

DIP PLATTER \$70
variety of dips, oven baked pitta
bread, crackers
VO/GFO

CHIP COMBO \$50
sweet potato fries, potato fries, onion
rings, tangy ranch, tomato sauce
V/GF

FRUIT PLATTER \$80
seasonal fruit, chocolate dipping
sauce
V/GF



*VG(O) Vegan V(O) Vegetarian GF(O) Gluten Free (O) Optional

*surcharges may apply for gluten free or vegan options

*prices subject to change

SET MENU OPTION 1

◆ 2 COURSE \$30

◆ 3 COURSE \$38

SHARED ENTREE

DIPS PLATTER - variety of dips, oven baked pitta bread, crackers VO/GFO

MAIN choice of

CHICKEN SCHNITZEL - chips, salad, choice of gravy

BEEF SCHNITZEL - chips, salad, choice of gravy

BATTERED FISH AND CHIPS - chips, salad, lemon, tartare

GREEK SALAD V/GF - mixed lettuce, tomato, cucumber, olives, red onion, feta, balsamic glaze

DESSERT

WARM CHOCOLATE BROWNIE - honeycomb, fudge sauce

SET MENU OPTION 2

◆ 2 COURSE \$40

◆ 3 COURSE \$48

SHARED ENTREE

ANTIPASTO PLATTER - selection of cured meats, local cheeses, dried fruits, nuts, dips, pita bread

MAIN choice of

CHICKEN BIANCO - grilled chicken breast, bacon, mushroom, sundried tomato, onion, garlic cream sauce, seasonal veg

BARRAMUNDI - seasonal veg, mash potato, lemon, hollandaise sauce

RUMP STEAK - cooked medium, chips, salad, choice of gravy

PESTO PASTA - spinach, capsicum, onion, creamy basil pesto sauce

DESSERT

APPLE CRUMBLE - custard, berry coulis

INDULGE SET MENU

◆ 2 COURSE \$65

◆ 3 COURSE \$70

ENTREE

LAMB CUTLET - herbed cutlet, red wine jus, sweet potato crisp

PUMPKIN AND FETA ARANCINI - nap sauce, parmesan flake

MAIN

SCOTCH FILLET - cooked medium, honey carrots, mash potato, red wine jus

SALMON - broccollini, cherry tomato, chat potatoes, hollandaise sauce, lemon

GRILLED CHICKEN - cous cous, creamy avocado sauce

MUSHROOM RISOTTO - mixed mushrooms, spinach, truffle oil, vegan cheese

DESSERT

WARM CHOCOLATE BROWNIE - honeycomb, fudge sauce

APPLE CRUMBLE - custard, berry coulis



BEVERAGE OPTIONS

TAILORED MENUS AVAILABLE

CASH BAR

Your guests can purchase a range of beverages over the bar at their own expense

SUBSIDISED MENU

Your guests pay a predetermined amount towards each drink with the remaining balance charged to your tab

STRAIGHT BAR TAB

We create a menu of beverages that are complimentary for your guests. The charge will be added to your tab up to a predetermined limit

Personalised bar menus are created for each event



A LITTLE EXTRA

SPECIAL REQUEST? ASK OUR FRIENDLY STAFF

LINEN

Black or white table linen available for your event, included in price of room hire.

Coloured linen napkin can be ordered at an additional cost

MENU'S AND SIGNAGE

Personalised welcome signs and bar menus are created for all events. matched to your theme and included in price of room hire.

CAKEAGE

Chefs will cut and serve your cake with cream and berry coulis for \$2.50 per plate.

BALLOONS

30 balloons \$50

50 balloons \$65

Colours of your choosing.

Arch hire \$50



TERMS & CONDITIONS

HIGHBURY HOTEL FUNCTIONS

DEPOSITS

All event bookings will be tentatively held for one week only, at which point a \$500 deposit will be required to secure the booking. Without this deposit confirmation, your event space may be allocated to another booking without notice to you. Should you require an extended tentative period, please ensure this is arranged beforehand with our functions manager. Deposits are non-refundable. Note deposit extensions will be at the Manager's discretion.

CANCELLATIONS

All cancellations will forfeit any deposits paid.

CATERING CONFIRMATIONS

Catering requirements must be finalised and paid for 14 days prior to your event, including any dietary requirements, special requests and final numbers. Note that your confirmed final numbers will be the minimum catering charge on your account, irrespective of attendance on the day. While we make every effort to provide notice of menu changes, this on occasion is unavoidable and therefore catering options and pricing are subject to change without notice. Note minimum food orders may be applicable for any event where alcohol is available.

MINORS

All patrons under the age of 18 will need to vacate the premises by 2am and must always be accompanied with parent or guardian over 18 years.

DECORATIONS

Decorations may be brought in by the organiser, at an agreed time which must be arranged with management beforehand. Set up and pack down timing can be discussed with the Functions Manager. Note: naked flames and scatters are not permitted. Nothing to be attached to any walls or ceilings

LIABILITY

The organiser is responsible for any damage, theft or injury sustained at the venue. The venue does not accept responsibility for any goods, gifts or personal belongings brought in by guests. Venue management reserve the right to remove any person(s) believed to be intoxicated, unruly or who may pose a danger to themselves or others by remaining at the venue. If at any time guests are in breach of the law/ licence/ terms and conditions the event may be closed down without notice or explanation. Management reserve the right to withhold deposits paid in the event of any venue terms and conditions being breached.

SECURITY

Some events may require a security guard. This is charged at \$60 per hour (minimum 4 hours)

I agree to all the terms and conditions laid out by The Highbury Hotel

NAME: _____ DATE: / /

SIGNATURE: _____