



# HIGHWAYS

## FUNCTION PACK

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Princes Hwy & Corrigan Rd, Springvale VIC 3171






# HIGHWAYS



## FUNCTION ROOM

*Highways function room caters to both small and large functions offering food & beverage packages to suit all occasions*

This is a private area perfect to host events such as birthdays, weddings, anniversaries, engagements, corporate events, sporting events and much more. This room boasts a private bar with 2 outdoor areas

-  **40 - 100 seated**
-  **audio/visual**
-  **150 cocktail**
-  **crowd DJ**
-  **Disabled access**

### Charge:

- ½ day - (1 - 3hrs) \$150
- Full Day - (3 - 5 hrs) \$250

### Additional charges

- Tea / Coffee - \$2.50 per person
- Dance Floor - \$200
- Balloons - \$1.50 per balloon



# COCKTAIL CANAPÉ MENUS

## Standard Canapés

- Selection of 8 items \$23 Per Person
- Selection of 10 items \$28 Per Person

## Premium Canapés *(Includes all canape menu items)*

- Selection of 8 items \$29 Per Person
- Selection of 10 items \$35 Per Person

Minimum 40 people

### Standard Canapé menu items

- vegetable spring rolls (v)
- mini curry puffs (v)
- asian meatballs w/ teriyaki ginger sauce
- mini beef dim sims
- salt & pepper calamari
- beer battered fish fillets
- mini gourmet pies – beef & lamb
- mini sausage rolls
- vegetarian arancini (v)
- chilli salted chicken ribs, lime mayo
- finger sandwiches, chef's selection
- tandoori chicken kebabs
- spinach & ricotta pastizzi (v)
- mini bruschetta – croquette, diced tomato, spanish onion, basil w/ balsamic glaze (v)
- roast beef & onion relish croquettes
- sweet chili falafels (vg,gf)
- chickpea, spinach, caramelized onion rolls (vg,gf)

### Premium Canapé menu items

- panko king prawn cutlets
- prawn twisters
- grilled prawn & sesame toast
- salty cod croquettes
- smoked salmon & zucchini blinis topped w/ crème fraiche & dill
- prawn & ginger steamed dumplings
- potato spun prawns
- gourmet thin base pizzas: selection of meat & vegetarian
- mini quiches: lorraine, potato & bacon, spinach & feta (v), chicken & chive, mediterranean vegetables (v) *(all fillings are served as 1 menu selection option)*



# CARVERY / BUFFET MENU PACKAGE

## Buffet & Carvery

Standard (*)	-	\$42 Per Person
Premium	-	\$48 Per Person

## Please select from the following menus:

- 2 Carvery & Roast items
  - 2 Hot selections
  - 3 Vegetable selections
  - 2 Salad selections
  - 2 Dessert selections
- served w/ fresh bread rolls & condiments*
- tea & coffee included*

## Carvery & Roast selections

- peppered porterhouse of beef & red wine sauce
- leg of pork, baked apples & sage infused gravy \*
- turkey breast, roast onions, cranberry & port sauce (seasonal)
- leg of lamb, confit garlic & rosemary gravy
- young chicken, herb bread stuffing & red wine gravy \*
- honey baked ham & dijon mustard sauce

## Hot selections

- beef bourguignon – beef w/ red wine, onions, mushrooms and bacon
- grilled atlantic salmon fillet, green vegetables w/ lemon butter sauce
- coq au vin – chicken cooked in red wine, mushrooms, baby onions \*
- thai green chicken curry, lime, coriander, rice \*
- moroccan lamb shanks, almond cous cous
- lamb biriyani – curried lamb madras, fragrant fried rice
- mee goreng – indonesian fried noodles (vegetarian or seafood) \*
- pasta bake potato gnocchi w/ ratatouille \*

## Vegetable selections

- traditional roast vegetables \*
- stir fry asian vegetables w/ cashews
- steamed seasonal greens \*
- buttered corn on the cob
- cauliflower mornay
- chick pea & potato curry (vg) \*
- steamed baby potatoes, butter & chives \*
- potato gratin dauphinoise
- saffron basmati rice \*
- fried rice (av)

## Salad selections

- classic coleslaw \*
- caesar salad \*
- potato salad
- garden salad \*
- pumpkin, feta & spinach
- crispy thai salad

## Dessert selections

- grand marnier profiteroles
- bread & butter pudding
- sticky date pudding w/ butterscotch sauce
- baked new york cheesecake \*
- mini pavlovas \*
- chocolate mousse \*
- fresh seasonal fruit salad



## A LA CARTE MENU

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2 courses - \$42.50 per head

3 courses - \$49.50 per head

*(alternate drop – choose 2 from each course)  
bread roll and butter per person included*

### Entrée

- grilled prawn skewers finished w/ salsa verde
- moroccan chicken on a bed of cous cous
- chicken & corn soup
- swiss mushroom bruschetta

### Main

- saffron linguine, cherry tomato, globe artichokes, fresh basil finished w/ basil oil & rocket (v) (vg)
- lemon & oregano marinated chicken supreme served w/ garlic & rosemary chat potatoes & green beans
- atlantic salmon w/ truffle mash, broccolini & lemon butter sauce
- 250g eye fillet steak on garlic mash, wilted greens & red wine jus

### Dessert

- sticky date pudding, butterscotch sauce & vanilla ice-cream
- flourless chocolate cake w/ warm chocolate sauce & double cream
- berry cheese cake & whipped chantilly cream
- vanilla bean panna cotta, mixed fresh berries & berry coulis

## BREAKFAST PACKAGES

### Continental Package

**\$23 Per Person**

- croissants
- fresh fruit
- yoghurt
- cereals & muesli
- breads & preserves
- juice
- tea & coffee

### Hot Breakfast Package

**\$26 Per Person**

- seasonal fruit platter – per table
- eggs - scrambled or poached
- toast, grilled bacon & hash brown
- juice
- tea & coffee

### Gourmet Breakfast Package

**\$35 Per Person**

- seasonal fruit platter – per table
- selection of danish pastries – per table
- eggs - scrambled or poached
- toast, grilled bacon & hash brown
- roast tomatoes, sautéed mushrooms & spinach
- juice
- tea & coffee

## MORNING / AFTERNOON

### Package 1

**\$10 Per Person**

- danish **OR**
- warm scones w jam, cream,
- tea & coffee

### Package 2

**\$13 Per Person**

- chefs' choice of finger sandwiches
- assorted cookies
- tea and coffee

### Deluxe Morning/Afternoon Tea Package **\$20 Per Person**

- ham & cheese croissants
- slices & pastries – Select one of the following:  
muffins, chocolate fudge brownie, caramel slice,  
mini cheesecakes, fresh fruit kebabs or danishes
- mini quiches – lorraine, spinach & feta, chicken & chive,  
potato & bacon & vegetable
- tea and coffee



## CONTACT US

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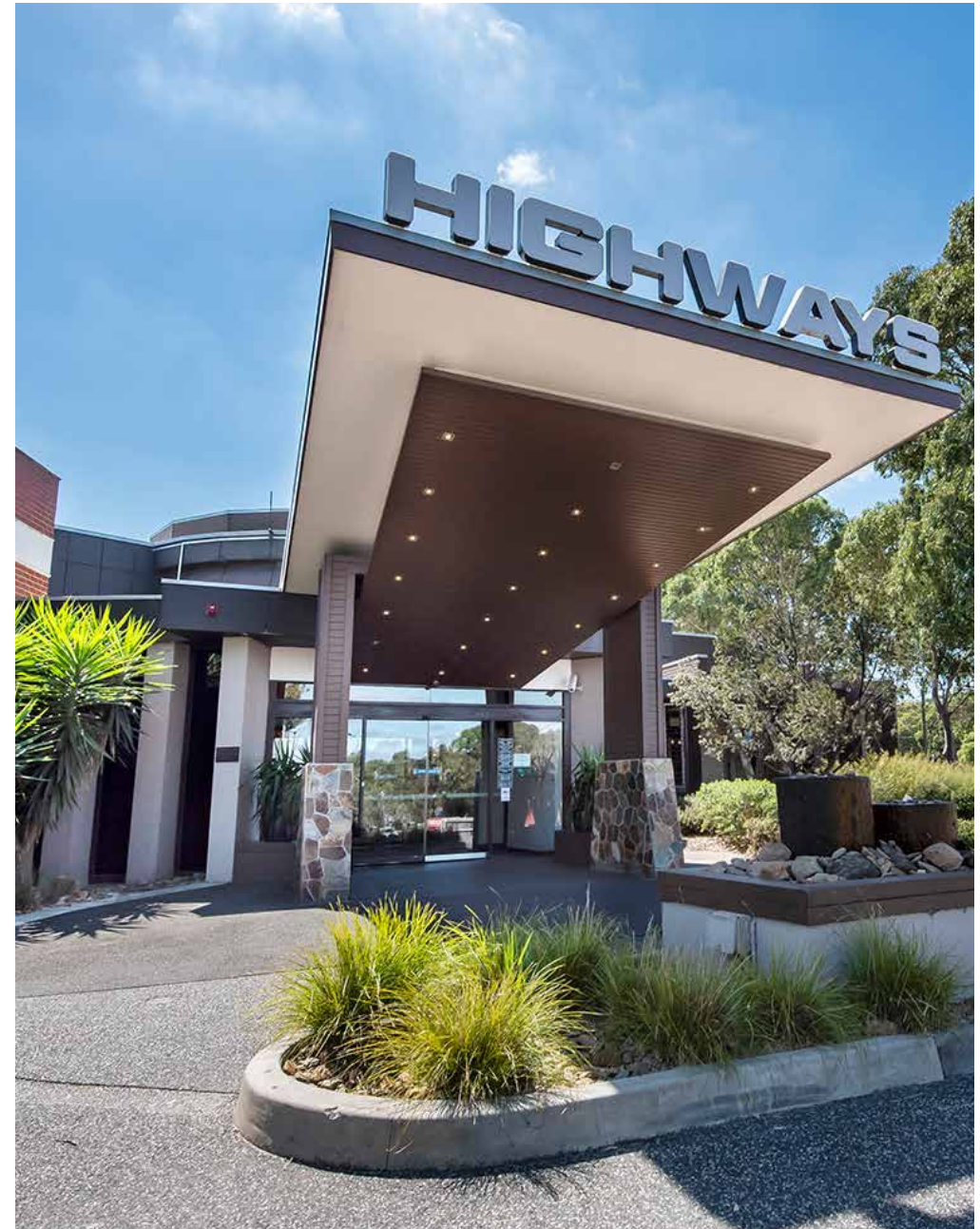
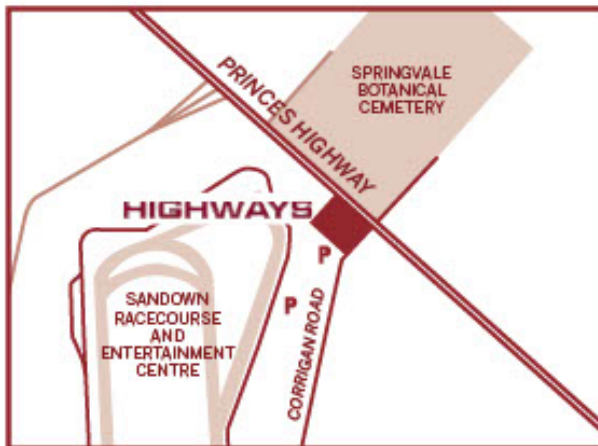
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## FIND US

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