



THE
HIGHLINE
VENUE

WEDDINGS SPECIAL EVENTS CORPORATE CATERING

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WELCOME

Here at The HIGHLINE, we are driven to deliver unique & memorable experiences to every person who steps into our venue.

Our commitment to all our guests is to showcase an idyllic setting alongside a strong emphasis to provide quality food & friendly service.

Please explore the following pages for an overview of our ballrooms, event spaces & packages. We welcome you to call one of our Event Consultants if you have any queries or require further details. We look forward to creating a truly magical day for you here at The HIGHLINE Venue.





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HIGHLINE BALLROOMS

The HIGHLINE Venue ballrooms on level 3 - Ruby, Emerald & Sapphire are designed to be flexible & functional for all event sizes.

Our HIGHLINE ballrooms invoke a wondrous experience as you peruse lavish gold & crystal chandeliers alongside dark jade & rich burgundy details.

SAPPHIRE BALLROOM

BANQUET

300 - 700

COCKTAIL

800 - 1500



EMERALD BALLROOM

BANQUET

250 - 350

COCKTAIL

500 - 1000



RUBY BALLROOM

BANQUET

100 - 260

COCKTAIL

250 - 450





HIGHLINE SKY BALLROOMS

The Sky ballroom on level 5 is designed to be flexible & functional for all event sizes, with the ability to transform from one ballroom into two rooms to cater for smaller sized events. Being one of few rooftop function spaces in Sydney, The HIGHLINE Venue's Sky Ballroom offers guests a beautiful, modern backdrop amidst skyline views.

MARBLE BALLROOM

BANQUET
50 - 80

COCKTAIL
70 - 150

GOLD BALLROOM

BANQUET
100 - 150

COCKTAIL
150 - 350

SKY BALLROOM

BANQUET
160 - 300

COCKTAIL
350 - 600





PRIVATE ROOMS

Our private dining areas offer you the perfect intimate location. Enjoy private rooms conveniently containing equipped bathrooms, smart TVs, mini bars, change-rooms with grand mirrors, lounges as well as hair & make-up preparation areas.

HIGHLINE private dining rooms can transform into virtually any kind of space you have in mind without risking the utmost cuisine quality & luxury, statement décor.

Start planning today for your intimate event.

LEVEL 4

**RUBY
PRIVATE ROOM**
SEATED 20

**EMERALD
PRIVATE ROOM**
SEATED 20

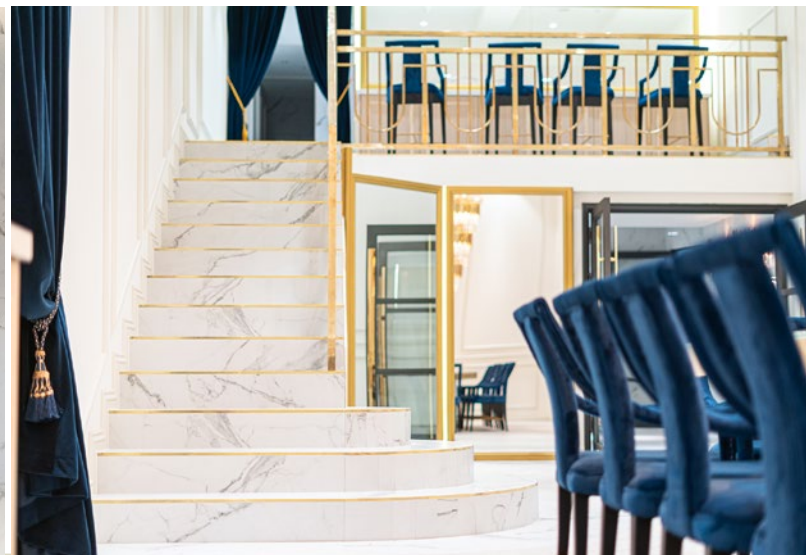
**SAPPHIRE
PRIVATE ROOM**
SEATED 20



LEVEL 5

GOLD PRIVATE ROOM
SEATED 20

MARBLE PRIVATE ROOM
SEATED 15





BAR & LOUNGE AREAS

The **HIGHLINE** bar & lounge areas invoke a wondrous & unforgettable experience for all intimate occasions. Our lounge areas also act as the perfect space for pre-dinner drinks & canapés for guests.

The bar & lounge area is available for hire to host events such as birthday parties, kitchen-teas, cocktail, dinner parties & much more.

LEVEL 3

RUBY BAR & LOUNGE

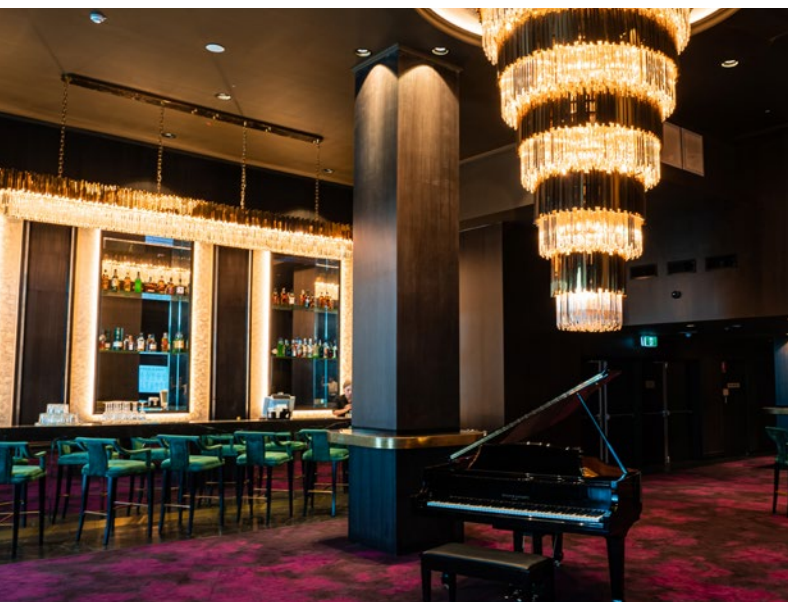
SEATED 15 | COCKTAIL 50

EMERALD BAR & LOUNGE

SEATED 60 | COCKTAIL 100

SAPPHIRE BAR & LOUNGE

SEATED 60 | COCKTAIL 100



LEVEL 5

SKY BAR & LOUNGE: SEATED 60 | COCKTAIL 100





TERRACES

The HIGHLINE Venue's expansive outdoor terraces provides you & your guests the perfect location to unwind from all the celebrations occurring in your ballroom. The HIGHLINE Venue can provide up to 50 luxurious white Italian Tiffany chairs to transform your balcony into a ceremony destination.





PACKAGE INCLUSIONS

All packages includes our exclusive inclusions to compliment your special event.

UNLIMITED SOFT DRINKS, TEA & COFFEE

SERVING OF YOUR CAKE

BRIDAL & PRIVATE ROOMS

PRIVATE OUTDOOR TERRACE

COMPLIMENTARY PARKING

SECURITY

WAITSTAFF & BANQUET SUPERVISOR

DEDICATED EVENT COORDINATOR TO
HELP ASSIST WITH YOUR PLANNING

GIFT TABLE PACKAGE
(WISHING WELL & GUEST BOOK)

STATIONARY PACKAGE
*(DIGITAL SEATING CHART, WELCOME SCREENS
PERSONALIZED TABLE MENU CARDS)*

LUXE GLASS BRIDAL TABLES

LUXE CAKE TABLE

WHITE SATIN DANCE FLOOR

DESIGNER BALLROOM CHAIRS

DESIGNER PLATE WARE

CRYSTAL CUT GLASSWARE

MODERN GOLD CUTLERY

PLACEMENT OF
STATIONARY & BONBONNIERES

FULL LENGTH TABLE LINEN

SELECTION OF WHITE
OR BLACK NAPKINS

COMPLIMENTARY CANDELABRAS



THE
HIGHLINE
VENUE



CATERING

At The HIGHLINE Venue we have a team of experienced chefs, each specialising in various cuisines. Your guests will be impressed with our authentic Asian, Mediterranean, Italian & Indian cuisines to compliment our drive to serve quality food.

WESTERN | ASIAN | INDIAN | SELF CATERING | COCKTAIL





OPAL PACKAGE

*Includes our exclusive inclusions along with the below menu options.
Prices depend on date, season & guest numbers.
Please contact us for an appointment & an Event Executive
will supply you with a tailored quote.*

3 COURSE MENU

MEZZE OR ENTRÉE | MAIN | DESSERT

MEZZE

- HOMMUS
- LABNEH
- BABAGANOUSH
- TABOULEH
- POTATO SALAD
- SEAFOOD SALAD
- MIXED OLIVES
- CARROTS & CELERY
- MIXED NUTS
- LEBANESE BREAD
- FRIED BREAD

ENTRÉE SAMPLE MENU (ALTERNATE)

- SPINACH & RICOTTA RAVIOLI WITH
A CREAMY TOMATO SAUCE (V)
- PRAWNS POACHED IN BUTTER SERVED ON A BED
OF HERBED BRIOCHE CRUMB WITH CAPSICUM
COULIS & A MANDARIN CLOUD (SERVED COLD)

MAINS SAMPLE MENU (ALTERNATE)

- SLOW COOKED LAMB NECK SERVED ON CREAMY
MASH POTATO & SNOW PEA REMOULADE FINISHED
WITH A SWEET POMEGRANATE JUS (GF)
- CHICKEN BREAST SERVED ON A BED OF HERBED
RISONI WITH STEAMED BROCCOLINI WITH
A TRUFFLED WALNUT SAUCE, GARNISHED
WITH A PARSNIP & CARROT NEST

DESSERT SAMPLE MENU (ALTERNATE)

- CRÈME BRULEE WITH BURNT TOFFEE
- PANACOTTA PASSIONFRUIT





PLATINUM PACKAGE

Includes our exclusive inclusions along with the below menu options.

Prices depend on date, season & guest numbers.

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ENTRÉE OR MEZZE | 2 SHARE PLATTERS MAIN | DESSERT

ENTRÉE SAMPLE MENU (ALTERNATE)

- PENNE PASTA WITH COOKED FRESH TOMATO, CAPSICUM, OLIVES & BASIL SERVED WITH SHAVED PARMESAN (V)
 - PRAWNS POACHED IN BUTTER SERVED ON A BED OF HERBED BRIOCHE CRUMB WITH CAPSICUM COULIS & A MANDARIN CLOUD (SERVED COLD)

MEZZE

- HOMMUS • LABNEH • BABAGANOUSH
- TABOULEH • POTATO SALAD • SEAFOOD SALAD
 - MIXED OLIVES • CARROTS & CELERY
- MIXED NUTS • LEBANESE BREAD • FRIED BREAD

PLATTERS

ANTIPASTO PLATTER

COLD MEATS, OLIVES, MUSHROOMS, ARTICHOKE HEARTS, VARIOUS CHEESES, PICKLED VEGETABLES, BREAD STICKS & CRACKERS

OR

CHICKEN WINGS (15 PIECES)

GARNISHED & SERVED WITH SWEET CHILLI SAUCE

OR

FRIED KIBBEH & SAMBOUSEK (12 PIECES)

OR

HOT SEAFOOD PLATTER (12 PIECES)

CALAMARI SQUID RINGS & GARLIC BUTTER PRAWNS

OR

COLD SEAFOOD PLATTER

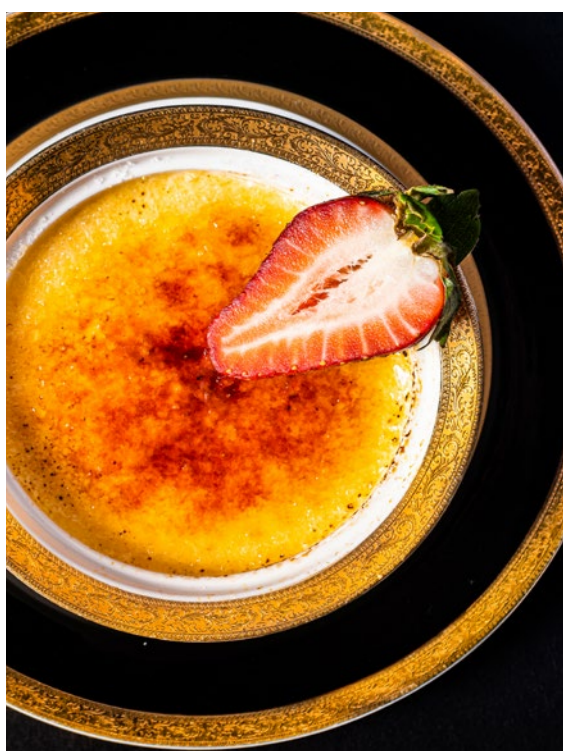
A MIXTURE OF PREMIUM KING PRAWNS, FRESHLY SHUCKED ROCK OYSTERS WITH FRESH CITRUS WEDGES

MAIN SAMPLE MENU (ALTERNATE)

- SLOW COOKED LAMB NECK SERVED ON CREAMY MASH POTATO & SNOW PEA REMOULADE FINISHED WITH A SWEET POMEGRANATE JUS (GF)
- CHICKEN BREAST SERVED ON A BED OF HERBED RISONI WITH STEAMED BROCCOLINI WITH A TRUFFLED WALNUT SAUCE, GARNISHED WITH A PARSNIP & CARROT NEST

DESSERT SAMPLE MENU (ALTERNATE)

- CRÈME BRULEE WITH BURNT TOFFEE
- CLASSIC ITALIAN TIRAMISU





JADE PACKAGE

Includes our exclusive inclusions along with the below menu options.

Prices depend on date, season & guest numbers.

Please contact us for an appointment & an Event Executive will supply you with a tailored quote.

1.

STEAMED SHELLED SCALLOP, X.O VERMICELLI

SÒ ĐIẾP HẤP XO BÚN TÀU X.O

XO 粉絲蒸帶子

2.

FRIED SEAFOOD ROLL

CHẢ GIÒ ĐỒ BIỂN

酥炸海鮮捲

3.

PIKE MAW & CRAB MEAT SOUP

SÚP CUA BONG BÓNG CÁ

蟹肉魚肚羹

4.

MUDCRAB WITH GINGER & SHALLOTS

CUA XÀO GUNG HANH

羌葱焗蚢

5.

SNOW PEA STIR FRY WITH SCALLOPS & PRAWNS

ĐẬU HẢO LAN XÀO ĐỒ BIỂN

荷豆炒蝦帶子

6.

FRESH STEAMED FISH WITH GINGER & SHALLOTS

CÁ HẤP GỪNG HÀNH

清蒸游水魚

7.

FRIED RICE

CƠM CHIÊN DƯƠNG CHÂU

楊洲炒飯

8.

RED BEAN SOUP & FRESH FRUITS

TRÁI CÂY & CHÈ

紅豆沙 + 生果





PEARL PACKAGE

Includes our exclusive inclusions along with the below menu options.

Prices depend on date, season & guest numbers.

Please contact us for an appointment & an Event Executive will supply you with a tailored quote.

1.

STEAMED SHELLED SCALLOP, X.O VERMICELLI

SÒ ĐIỆP HẤP XO BÚN TÀU X.O
XO 粉絲蒸帶子

2.

FRIED SEAFOOD ROLL

CHẢ GIÒ ĐỒ BIỂN
酥炸海鮮捲

3.

PIKE MAW & CRAB MEAT SOUP

SÚP CUA BONG BÓNG CÁ
蟹肉魚肚羹

4.

LOBSTER WITH X.O NOODLES

TÔM HÙM XÀO X.O MI
XO龍蝦伊麵底

5.

BRAISED ABALONE WITH FIELD MUSHROOMS

BÀO NGỰ HÂM NẤM ĐÔNG CÔ
冬菇扒鮑片

6.

FRESH STEAMED FISH WITH GINGER & SHALLOTS

CÁ HẤP GỪNG HÀNH
清蒸游水魚

7.

FRIED RICE

CƠM CHIÊN DƯƠNG CHÂU
楊洲炒飯

8.

RED BEAN SOUP & FRESH FRUITS

TRÁI CÂY & CHÈ
紅豆沙 + 生果





IMPERIAL PACKAGE

Includes our exclusive inclusions along with the below menu options.

Prices depend on date, season & guest numbers.

Please contact us for an appointment & an Event Executive will supply you with a tailored quote.

1.

SUCKLING PIG WITH JELLY FISH SALAD

HEO SỮA QUAY SỮA

乳豬拼海蜆

2.

FRIED SEAFOOD ROLL

CHẢ GIÒ ĐỒ BIỂN

酥炸海鮮捲

3.

SHARK FIN & CRAB MEAT SOUP

SÚP CUA VI CÁ

蟹肉魚翅

4.

LOBSTER WITH X.O NOODLES

TÔM HÙM XÀO X.O MI

XO龍蝦伊麵底

5.

MUDCRAB WITH GINGER & SHALLOTS

CUA XÀO GUNG HANH

羌葱焗蚢

6.

SNOW PEA STIR FRY WITH SCALLOPS & GINGER

ĐẬU HÀO LAN XÀO ĐỒ BIỂN

荷豆炒蝦帶子

7.

FRESH STEAMED FISH WITH GINGER & SHALLOTS

CÁ HẤP GỪNG HÀNH

清蒸游水魚

8.

FRIED RICE

CƠM CHIÊN DƯƠNG CHÂU

楊洲炒飯

9.

RED BEAN SOUP & FRESH FRUITS

TRÁI CÂY & CHÈ

紅豆沙 + 生果





INDIAN PACKAGE

Includes our exclusive inclusions along with the below menu options.

Prices depend on date, season & guest numbers.

Please contact us for an appointment & an Event Executive will supply you with a tailored quote.

**2 CANAPÉS | 4 ENTRÉES (PLATTERS) | 2 MAINS
4 ACCOMPANIMENTS | 2 DESSERTS**

ENTRÉE SAMPLE MENU

- **NAWABI PAKORA**

AN ARRAY OF VEGETABLES DIPPED IN A BATTER OF SPECIAL ROASTED GROUND SPICES, CHICKPEA FLOUR & DEEP-FRIED SERVE WITH TAMARIND CHUTNEY.

- **NAWABI MURGH TIKKA**

TENDER PIECES OF CHICKEN MARINATED IN CHEF'S SPECIAL SAUCE & COOKED TO PERFECTION IN TANDOOR.

MAIN SAMPLE MENU

- **MURGH MAKHAN**

ROASTED IN TANDOOR & THEN PAN FINISHED WITH A SUBTLY SPICED BLEND OF TOMATOES, CREAM & DRY FENUGREEK LEAVES.

- **FIRDAUSI GHOST**

A TRADITIONAL LAMB CURRY COOKED IN MILD KASHMIRI SPICES, FINISHED WITH CORIANDER. DICE LAMB COOKED IN MILD AROMATIC CREAM, CASHEW, ALMONDS, HERBS & FINISHED WITH DRY NUTS.

ACCOMPANIMENT SAMPLE MENU

- **BASMATI CHAWAL**

STEAMED LONG GRAIN FLUFFY BASMATI RICE.

- **GARLIC NAAN**

FLATBREAD FLAVORED WITH GARLIC, BAKED IN THE TANDOOR.

DESSERT SAMPLE MENU

- **KHOYE DE GULAB JAMUN**

MILK DUMPLING LIGHTLY FRIED SOAKED IN SUGAR & CARDAMOM SYRUP.

- **LAB-E-SHEEREN (RAS MALAI)**

COTTAGE CHEESE & RICH MILK FLAVORED WITH PISTACHIOS, ALMONDS TOPPED WITH CRUSHED PISTACHIOS.

SELF CATERING PACKAGE

The HIGHLINE Venue welcomes Gold Licensed Caterers in all our venues to assist with providing an authentic & truly memorable event.





CANAPÉ PACKAGE

Includes our exclusive inclusions along with the below menu options.

Prices depend on date, season & guest numbers.

Please contact us for an appointment & an Event Executive will supply you with a tailored quote.

SELECTION OF GOURMET CANAPÉS

- MEAT SAMBOUSEK
- FRIED KIBBEH
- ARANCINI
- DUCK PANCAKE
- TARAMASALATA BITES
- TOMATO BRUSCHETTA BREAD
- CHERRY TOMATO BOCCONCINI SKEWERS
- BABAGANOUSH WITH TOMATOES
- SALSA & TEMPURA PRAWNS
- SLOW BRAISED LAMB SHOULDER WITH SUMAC POTATO FOAM
- HUMMUS, ZAATAR & BABY VEGETABLES
- TEMPURA PRAWNS TOPPED WITH CHILLI MAYO SPINACH & CHEESE TRIANGLE PASTRY
- PRAWN TWISTERS
- PRAWN CRACK TOPPED WITH BEEF SIRLOIN, BLACK GARLIC PUREE & PONZU SAUCE
- BEEF WAGYU MINI SLIDERS WITH TOMATO CHUTNEY

ANTIPASTO GRAZING STATION

- HAM
- SALAMI
- PROSCIUTTO
- MIX MARINATED VEGETABLES
- MIX OLIVES
- MIXED NUTS
- PARMESAN CHEESE
- BRIE CHEESE
- BREAD ROLLS
- GRISSINI STICKS
- CRACKERS





ADDITIONAL ELEMENTS

Upgrade your package with a number of additional options to choose from.

**Our team can organise these add-ons during your consultation & provide you with a quote. Terms & conditions apply.*

IN-HOUSE FLORAL STYLING
ALCOHOL PACKAGES
(LOCAL BEERS, RED & WHITE WINES)
MICROPHONES & PREMIUM AV
SOUND SYSTEM
SPECIAL PRODUCTION LIGHTING
TRUSS ACCESS & RIGGING HIRE
PROJECTOR SCREEN HIRE
PREMIUM FIREWORKS & DRY ICE
DANCEFLOOR UPGRADES

CHEF'S SELECTION OF
CANAPÉS FOR PRE-RECEPTION
MENU TASTE TESTING
WEDDING CAKE
PHOTOBOOTH
DISC JOCKEY
LUXURY GETAWAY CAR
PIANISTS
LION DANCING





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