



THE
HIGHLINE
VENUE

Weddings

SPECIAL EVENTS

CORPORATE

CATERING

INFO@HIGHLINEEVENTS.COM.AU

1800 898 889

WWW.HIGHLINEEVENTS.COM.AU



TABLE OF CONTENTS

HIGHLINE BALLROOMS _____

SKY BALLROOM _____

PRIVATE ROOMS _____

BAR & LOUNGE AREAS _____

BALCONIES & TERRACES _____

PACKAGES & CATERING _____

PACKAGE INCLUSIONS _____

WESTERN WEDDING PACKAGES _____

FOOD STATION PACKAGE _____

CANAPÉ PACKAGE _____

ADDITIONAL ELEMENTS _____



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 contact 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.



LEVEL 3 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.

RUBY BALLROOM

SEATED | 70 - 210
STANDING | 250 - 450



EMERALD BALLROOM

SEATED | 200 - 350
STANDING | 500 - 1000



SAPPHIRE BALLROOM

SEATED | 250 - 600
STANDING | 800 - 1500





LEVEL 5 HIGHLINE SKY BALLROOM

Being one of few rooftop function spaces in Western-Sydney, The HIGHLINE Venue's Sky Ballroom offers guests a beautiful, modern backdrop amidst skyline views. Opulence awaits you with Sky Ballroom's charming features including crystal chandeliers, white marble & gold accents.



SKY BALLROOM:

SEATED
160 - 290

STANDING
350 - 600





PRIVATE ROOMS

Our private rooms offer you & your guests or bridal party the perfect intimate location. Each of our private rooms conveniently contain restrooms, showers, smart TVs, mini bars, change-rooms with grand mirrors, lounges as well as hair & make-up preparation areas.

Whether hosting a VIP party or gathering business associates together for a statement occasion – Our private rooms also offer you the perfect event space for events on a smaller scale.

LEVEL 4

**RUBY
PRIVATE ROOM**
SEATED 20

**EMERALD
PRIVATE ROOM**
SEATED 20

**SAPPHIRE
PRIVATE ROOM**
SEATED 20



LEVEL 5

SKY PRIVATE ROOM: SEATED 20





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 areas are available for hire to host events such as birthday parties, kitchen-teas, cocktail, dinner parties & much more.

LEVEL 3

RUBY BAR & LOUNGE

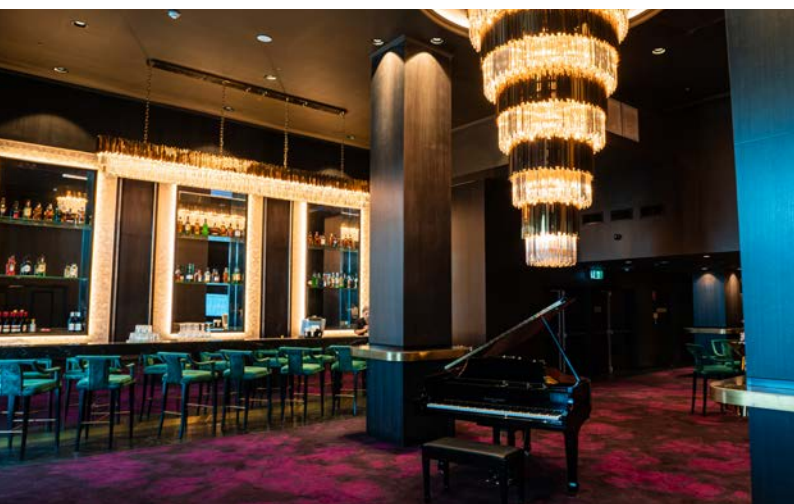
SEATED 15 | STANDING 50

EMERALD BAR & LOUNGE

SEATED 60 | STANDING 100

SAPPHIRE BAR & LOUNGE

SEATED 60 | STANDING 100



LEVEL 5

SKY TERRACE: SEATED 60 | STANDING 100





BALCONIES & TERRACES

The HIGHLINE Venue's expansive outdoor balconies, indoor terraces & lounge areas provide you & your guests the perfect location to unwind from all the celebrations occurring in your ballroom. The team can also assist clients to plan & organise special ceremonies

- Luxurious white Italian Tiffany chairs can be provided & set up to transform your allocated balcony, terrace or indoor lounge into a beautiful ceremony space.

RUBY OUTDOOR BALCONY

(LEVEL 3)

SEATED 30-60

EMERALD OUTDOOR BALCONY

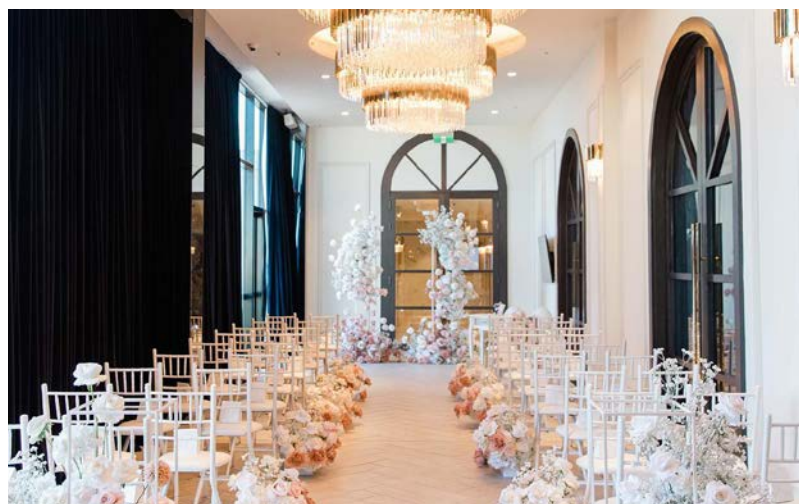
(LEVEL 3)

SEATED 30-60

SKY INDOOR TERRACE

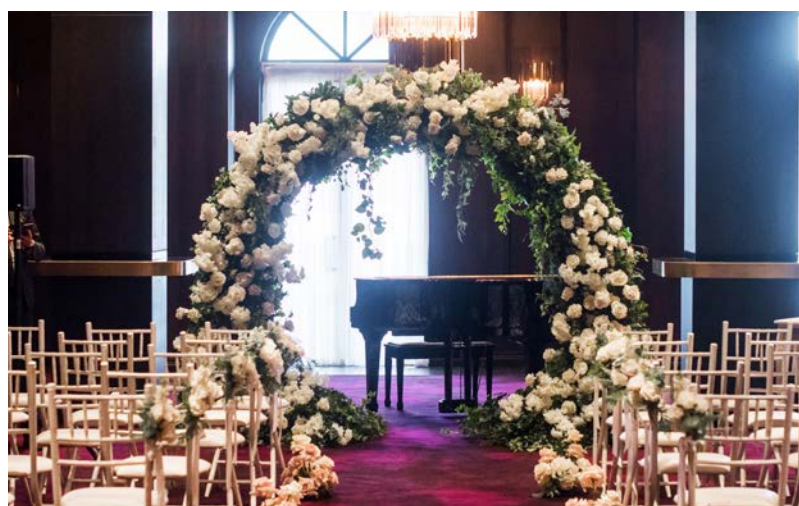
(LEVEL 5)

SEATED 30-60



LEVEL 3

EMERALD FOYER: SEATED 30-60





PACKAGES & CATERING

To assist with making your wedding or special event planning a seamless process, The HIGHLINE Venue has tailored an array of packages to suit every style & occasion. Our banquets & prefix menus have been designed specifically to ensure no matter what style you are looking for, all aspects of your special day are catered for. Our friendly team of Event Consultants at The HIGHLINE Venue also can work with you to customise a package to your liking.

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





PACKAGE INCLUSIONS

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

- Serving of your cake
- Unlimited Soft drinks, tea & coffee
 - Private outdoor balcony access for events booked in ballrooms
 - Complimentary parking
- Waitstaff & banquet supervisor
- Dedicated Event Coordinator to help assist with your planning
 - Digital welcome screen
- Printed menu card per table
 - Printed dietary cards
 - Perspex table numbers
 - Luxe glass main tables
 - Luxe cake table
 - White satin dance floor
- Designer ballroom chairs

- Designer plate ware
- Crystal cut glassware
- Modern gold cutlery
- Full length table linen + napkins in Selection of white or black
 - Complimentary alternate table candelabras with tea-light candles
- Fully air conditioned event spaces

BONUS FOR WEDDING PACKAGES

- Standard size raised stage for bridal party
- Standard size raised stage for DJ/band
 - Private bridal room
 - Gift table package
(*Wishing well & tea lights*)
 - Digital seating chart
 - Security





OPAL WEDDING 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

ENTRÉE OR MEZZE + MAIN + DESSERT

(SAMPLE MENU BELOW)

ENTRÉE

(ALTERNATE SERVE)

- SPINACH & RICOTTA RAVIOLI WITH A CREAMY TOMATO SAUCE
(V)
- SUMAC CRUSTED SALMON WITH SPINACH WAKAME & CRISPY CAVELO-NERO WITH AVOCADO PUREE
(GF) (DF) (SERVED COLD)

OR

MEZZE

(REPLENISHED UNTIL MAIN COURSE)

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

MAIN

(ALTERNATE SERVE)

- BEEF CHEEKS SERVED ON CREAMY MASHED POTATO & CHEF SELECTION VEGETABLES WITH ROSEMARY SAUCE
- CHICKEN BREAST SERVED ON A BED OF HERBED RISONI WITH STEAMED BROCCOLINI WITH A TRUFFLED WALNUT SAUCE, GARNISHED WITH A PARSNIP & CARROT NEST

DESSERT

(ALTERNATE SERVE)

- CRÈME BRULÉE WITH BURNT TOFFEE
- CLASSIC ITALIAN TIRAMISU





PLATINUM WEDDING 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.

5 COURSE MENU

ENTRÉE OR MEZZE + 2 SHARE PLATTERS + MAIN + DESSERT
(SAMPLE MENU BELOW)

ENTRÉE

(ALTERNATE SERVE)

- PENNE PASTA WITH COOKED FRESH TOMATO, CAPSICUM, OLIVES & BASIL SERVED WITH SHAVED PARMESAN (V)
- BEEF TORTELLINI WITH CREAMY MUSHROOM SAUCE

OR

MEZZE

(REPLENISHED UNTIL MAIN COURSE)

2 SHARE PLATTERS

ANTIPASTO PLATTER

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

COLD SEAFOOD PLATTER

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

MAIN

(ALTERNATE SERVE)

- LAMB SHANKS SLOW BRAISED WITH BUTTERED MASH ACCOMPANIED BY CHEF SELECTION VEGETABLES
- STUFFED CHICKEN BREAST WITH SPINACH & RICOTTA CHEESE ON CRUSHED BAKED POTATOES, WITH SERAFINO SAUCE & CHEF SELECTION VEGETABLES

DESSERT

(ALTERNATE SERVE)

- PANACOTTA PASSION FRUIT
- TWO LAYERED WHITE & DARK CHOCOLATE MOUSSE IN A GLASS WITH HONEYCOMB PIECES





FOOD STATION PACKAGE

Perfect for semi-formal special occasions

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.

MENU A

(SAMPLE)

MAIN | SELECT 2

- CHICKEN BREAST FILLET ROLLED IN HERBED BREADCRUMBS WITH SERAFINO SAUCE
- SLOW COOKED BEEF CHEEKS
- FRIED KEBBEB & SAMBOUSKI
 - KAFITA SKEWERS
 - GARLIC CHICKEN

PASTAS | SELECT 2

- SPINACH & RICOTTA RAVIOLI WITH A BURNT BUTTER & SAGE/PINK SAUCE
- PUMPKIN RAVIOLI WITH A BURNT BUTTER & SAGE/PINK SAUCE
- GNOCCHI SERVED WITH A RED SAUCE/ PINK SAUCE
- PENNE PASTA TOSSED WITH SLOW COOKED FRESH TOMATO, CAPSICUM, OLIVES & BASIL SERVED WITH SHAVED PARMESAN
- PENNE/RIGATONI SERVED WITH CREAMY PESTO & FRESH RICOTTA

SIDES | SELECT 2

- GREEK SALAD
- GARDEN SALAD
- CAESAR SALAD
- POTATO SALAD
 - TABOULI
 - HOMMUS DIP
- BABAGANOUSH DIP
- SEASONAL FRUIT PLATTER

MENU B

(SAMPLE)

MAIN | SELECT 3

- SALT & PEPPER PRAWNS
- PIKE MAW & CRAB MEAT SOUP
 - SHAN DONG CHICKEN
 - CRISPY FRIED CHICKEN
- PORK RIBS IN PEKING SAUCE
 - CHICKEN CORN SOUP
 - SALTED CENTURY EGG CONGEE WITH PORK
 - PORK RIBS IN SWEET & SOUR SAUCE
- MONGOLIAN BEEF STIR FRY
 - CRISPY SKIN CHICKEN WITH GINGER & SHALLOTS

SIDES | SELECT 3

- VIETNAMESE PORK & PAPAYA SALAD
- SALT & PEPPER SQUID
- SNOW PEA STIR FRY WITH SCALLOPS & PRAWNS
- SPECIAL FRIED RICE
- FRIED RICE NOODLES
- HOUSE SPRING ROLLS
 - SEASONAL MIXED VEGETABLE STIR FRY
- STIR FRY EGG NOODLES WITH CHICKEN
 - DEEP FRIED SQUID IN SALT & PEPPER
 - SEASONAL FRUIT PLATTER





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 Manager will supply you with a tailored quote.

SELECTION OF GOURMET CANAPÉS

(1.5 HOURS ROAMING)

- MEAT SAMBOUSEK
- FRIED KIBBEH
- ARANCINI
- 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

**Halal option available*





ADDITIONAL ELEMENTS

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

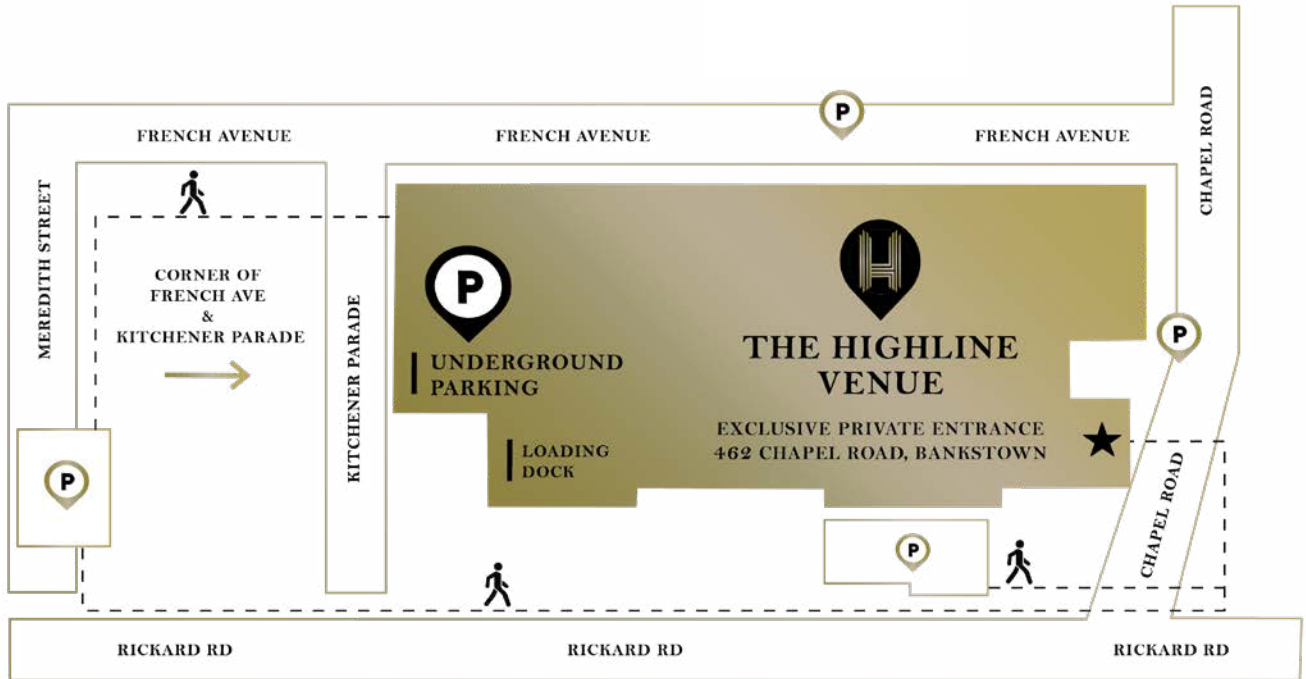
**Our team can organise these add-ons during your consultation & provide you with a quote. Terms & conditions apply.*

- Alcohol packages
(Local beers, red & white wines)
- Hard liquor bottles
- Microphones & premium AV sound system
- Special production lighting
- Truss access & rigging hire
 - Projector screen hire
- Premium fireworks & dry ice
 - Dancefloor upgrades
- Ceremony space for nuptials

- Chef's selection of canapés for pre-reception
- Menu taste testing
- Foam wedding cake
 - Photobooth
 - Disc jockey
- Luxury getaway car
 - Pianists
- Lion Dancing
- Bubble tea cart



462 CHAPEL ROAD, BANKSTOWN



1800 898 889 INFO@HIGHLINEEVENTS.COM.AU

WWW.HIGHLINEEVENTS.COM.AU

f  @thehighlinevenue

