



THE
HIGHLINE
VENUE

Corporate & Gala

WEDDINGS

SPECIAL EVENTS

CATERING

INFO@HIGHLINEEVENTS.COM.AU

1800 898 889

WWW.HIGHLINEEVENTS.COM.AU



WELCOME

We invite colleagues, clients & business associates to raise a glass & toast their success in the heart of Bankstown. Our dedicated team will perfectly cater to all aspects of your event, hosting breakfasts, product launches, board meetings or business forums through to gala dinners & themed cocktails.

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. We welcome you to call your Event Consultant 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 BALLROOMS

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.



MARBLE BALLROOM

SEATED

50 - 80

STANDING

70 - 150

SKY BALLROOM

SEATED

160 - 290

STANDING

350 - 600





BAR & LOUNGE AREAS

The HIGHLINE bar & lounge areas invoke a wondrous & unforgettable experience for all intimate occasions. The bar & lounge areas serve as glamorous pre dinner foyer for your guests at your corporate event.

LEVEL 3

**RUBY
BAR & LOUNGE**
SEATED 15 | STANDING 50

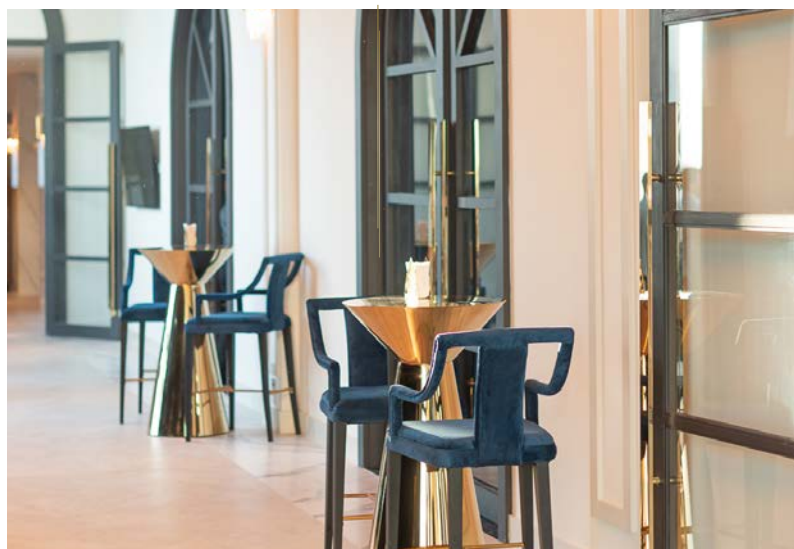
**EMERALD
BAR & LOUNGE**
SEATED 60 | STANDING 100

**SAPPHIRE
BAR & LOUNGE**
SEATED 60 | STANDING 100



LEVEL 5

SKY TERRACE: SEATED 60 | STANDING 100





PRIVATE ROOMS

The **HIGHLINE** Venue has luxurious private rooms furnished to match each ballroom. Each private room contains a fully equipped bathroom, smart tv, mini bar, preparation area & glamorous dressing space with mirrors.

Private rooms are available for hire to host intimate events such as business meetings & small team dinners. The rooms can also act as a green room for your booked corporate function or conference.

LEVEL 4

**RUBY
PRIVATE ROOM**
SEATED 20

**EMERALD
PRIVATE ROOM**
SEATED 20

**SAPPHIRE
PRIVATE ROOM**
SEATED 20



LEVEL 5

SKY PRIVATE ROOM: SEATED 20





RUBY & EMERALD TERRACES

The HIGHLINE Venue's expansive terraces provide you and your guests the perfect location to celebrate outdoors with skyline views. Suitable for ceremonies, luncheons, cocktail parties or useful as a break-out space from your celebrations in the connecting ballrooms.

SEATED
60

STANDING
100





CATERING

Prices depend on date, season & guest numbers.

Please contact us for an appointment

An Event Executive can supply you with a tailored quote.

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.





PACKAGE INCLUSIONS

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

- Beverage package
(Soft drinks, mineral water, juices, coffee & tea)
- Dedicated registration area
- Roving microphone, premium AV
 - Lecterns & stage
 - Projector & screen use
 - Private outdoor terrace
 - Complimentary parking
- Waitstaff & banquet supervisor
- Dedicated Event Coordinator to help assist with your planning & details
 - Digital welcome screen
 - Printed menu card per table
 - Printed dietary cards

IN-HOUSE STYLING WITH

- White satin dance floor
- Designer ballroom chairs
 - Designer plate ware
 - Crystal cut glassware
 - Modern gold cutlery
 - Full length table linen
 - Cocktail stands & stools
- Selection of white or black napkins
 - Complimentary Candelabra

BONUS FOR PACKAGES

- Private green room access
- Standard size raised stage
 - Digital seating chart
 - Security





CONFERENCE PACKAGES

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.

HALF DAY PACKAGE:

- COFFEE ON ARRIVAL
 - MORNING TEA
- STAND UP LUNCH
 - FRESH FRUITS
 - WATER

FULL DAY PACKAGE:

- COFFEE ON ARRIVAL
 - MORNING TEA
- STAND UP LUNCH
- AFTERNOON TEA
 - FRESH FRUITS
 - WATER

PACKAGE ALSO INCLUDES:

- PRIVATE GREEN ROOM ACCESS
- DEDICATED REGISTRATION AREA
 - ROVING MICROPHONE
 - PREMIUM AV
 - LECTERNS & STAGE
- PROJECTOR & SCREEN USE





GALA & CORPORATE PACKAGES

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.

CANAPÉS & PRE DINNER DRINKS

3 COURSE MENU

ENTRÉE OR MEZZE + MAIN + DESSERT
(SAMPLE MENU BELOW)

ENTRÉE

(ALTERNATE SERVE)

- BEEF TORTELLINI WITH CREAMY MUSHROOM SAUCE
- PRAWNS POACHED IN BUTTER SERVED ON A BED OF HERBED BRIOCHE CRUMB WITH CAPSICUM COULIS & A MANDARIN CLOUD
(SERVED COLD)

MAIN

(ALTERNATE SERVE)

- BEEF CHEEKS SERVED ON CREAMY MASHED POTATO & CHEF SELECTION VEGETABLES WITH ROSEMARY SAUCE
- KING FISH SERVED ON HERB CRUSHED POTATO WITH KING BROWN MUSHROOM, PICKLED OYSTER MUSHROOM, SERVED WITH BRUSCHETTA

DESSERT

(ALTERNATE SERVE)

- CLASSIC ITALIAN TIRAMISU
- PANACOTTA PASSIONFRUIT





CANAPÉ/FOOD STATION 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 6 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)
- Microphones & premium AV sound system
- Special production lighting
- Truss access & rigging hire

- Premium fireworks & dry ice
- Dancefloor upgrades
 - Photobooth
 - Disc jockey
 - Pianists
- Lion Dancing



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