



THE
HIGHLINE
VENUE

Special Events

WEDDINGS

CORPORATE

CATERING

INFO@HIGHLINEEVENTS.COM.AU

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WELCOME

Thank you for considering The HIGHLINE Venue for your special event. This opulent venue can play host to the event you've always dreamt of having.

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 for our ballrooms, events spaces & packages. 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.





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.

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

LEVEL 3

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

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



LEVEL 5

SKY TERRACE: SEATED 60 | STANDING 100





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 - 250

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





PRIVATE ROOMS

Our private rooms offer you & your guests 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 offer you the perfect event space for events on a smaller scale.

LEVEL 4	RUBY PRIVATE ROOM	EMERALD PRIVATE ROOM	SAPPHIRE PRIVATE ROOM
	SEATED 20	SEATED 20	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





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 terrace for ballroom & lounge events
- 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
- Luxe glass main tables
- Luxe cake table
- White satin dance floor
**Ballrooms only*
- Designer plate ware
- Crystal cut glassware
- Modern gold cutlery
- Full length table linen
- Selection of white or black napkins
- Complimentary table Candelabras
- Standard size raised stage for DJ/band
**Ballrooms only*





TRADITIONAL 2 COURSE PACKAGE

Recommended for guests seated at tables for occasions like birthdays, engagements and holy sacrament celebrations. Our exclusive inclusions along with a 2 course menu and your own cake or dessert served. Prices depend on date, season & guest numbers. Please contact us for an appointment & an Event Executive will supply you with a tailored quote.

Minimum spend of \$4,000 applies, 4 hour venue hire.

**From \$75pp with unlimited soft-drinks, tea, coffee & juice.*

Add \$10 per person for free flowing house-wines & beers.

2 COURSE MENU

ENTRÉE OR MEZZE + MAIN + YOUR OWN CELEBRATION CAKE

(SAMPLE MENU BELOW - SPEAK TO YOUR EVENT MANAGER FOR MORE OPTIONS)

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

HIGHLINE MEZZE

SELECT 11 OPTIONS FROM OUR VARIETY AND 2 OF EACH WILL BE PLACED PER TABLE AND REPLENISHED UNTIL MAIN COURSE (MAX 1.5HRS)

- HUMMUS • LABNEH • BABA GHANOUSH • TABOULEH
- POTATO SALAD • SEAFOOD SALAD • HOT KIBBEH
- CHEESE SAMBOUSEK • MEAT SAMBOUSEK • VINE LEAVES
- SHANKLISH • PITA BREAD • FETA CHEESE • TARAMOSALATA
- TZATZIKI • DOLMADES • SPANAKOPITA TRIANGLES
- GREEK SALAD • MIXED OLIVES • MIXED NUTS
- CARROTS & CELERY • FRIED BREAD • LEBANESE 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





OPAL EVENT PACKAGE

Recommended for banquet seated special occasions like engagements, christenings, communions, milestone birthdays & anniversaries.

Our exclusive inclusions are provided in addition to the below menu selections.

Minimum 60 guests required, 4 hour venue hire.

**From \$85pp with unlimited soft-drinks, tea, coffee & juice.*

Add \$10 per person for unlimited house-wines & beers.

3 COURSE MENU

ENTRÉE OR MEZZE + MAIN + DESSERT

(SAMPLE MENU BELOW - SPEAK TO YOUR EVENT MANAGER FOR MORE OPTIONS)

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

HIGHLINE MEZZE

(REPLENISHED UNTIL MAIN COURSE)

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

MAIN

(ALTERNATE SERVE)

- LAMB SHANKS SLOW BRAISED WITH
BUTTERED MASH ACCOMPANIED BY
CHEF SELECTION VEGETABLES
- 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





FOOD STATION PACKAGE

Recommended for semi-formal to casual special occasions like birthdays, baby showers, graduations & corporate networking.

Our exclusive inclusions are provided in addition to the below menu selections.

Minimum 60 guests required, 4 hour venue hire.

**From \$85pp with unlimited soft-drinks, tea, coffee & juice.*

Add \$10 per person for unlimited house-wines & beers.

MENU A

(SAMPLE)

MAIN | SELECT 2

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

PASTA | 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

Recommended for stand-up format special occasions & events like cocktail parties, birthdays, engagement & corporate networking.

Our exclusive inclusions are provided in addition to the below menu selections.

Minimum 60 guests required, 4 hour venue hire.

**From \$80pp with unlimited soft-drinks, tea, coffee & juice.*

Add \$10 per person for unlimited house-wines & beers.

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*





JADE BANQUET PACKAGE

Recommended for seated banquet special occasions & events like birthdays, engagements, anniversaries.

Our exclusive inclusions are provided in addition to the below menu selections.

Minimum 60 guests required, 4 hour venue hire.

**From \$1250 per table of 10 guests with unlimited soft-drinks, tea, coffee & juice. Add \$10 per person for unlimited house-wines & beers.*

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 BIÊN

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 HÀO LAN XÀO ĐỒ BIÊN

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 CHIẾN DƯƠNG CHÂU

楊洲炒飯

8.

RED BEAN SOUP & FRESH FRUITS

TRÁI CÂY & CHÈ

紅豆沙 + 生果





ADDITIONAL MENU ITEMS & ELEMENTS AVAILABLE

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.*

- **Antipasto platter:** Cold meats, olives, mushrooms, artichoke hearts, various cheeses, pickled vegetables, bread sticks & crackers

From \$85 per platter.

- **Antipasto grazing stations**

whole table sizes available

From \$400

- **Hot Seafood platter:** with calamari, squid rings & garlic butter prawns

From \$95 per platter

- **Cold Seafood platter:** with king prawns & freshly shucked rock oysters

From \$105 per platter

- **Chef's selection of canapés**

for 30 minute duration roaming service

From \$6pp

- **Separate Children's meals** are available

From \$45 per child 2 to 12 years of age

- Microphone & premium AV sound system - POA

- Projector screen hire - POA

- Premium fireworks & dry ice - POA

- Photobooth - POA

- DJ - POA

- Lion Dancing - POA

- Pianists - POA

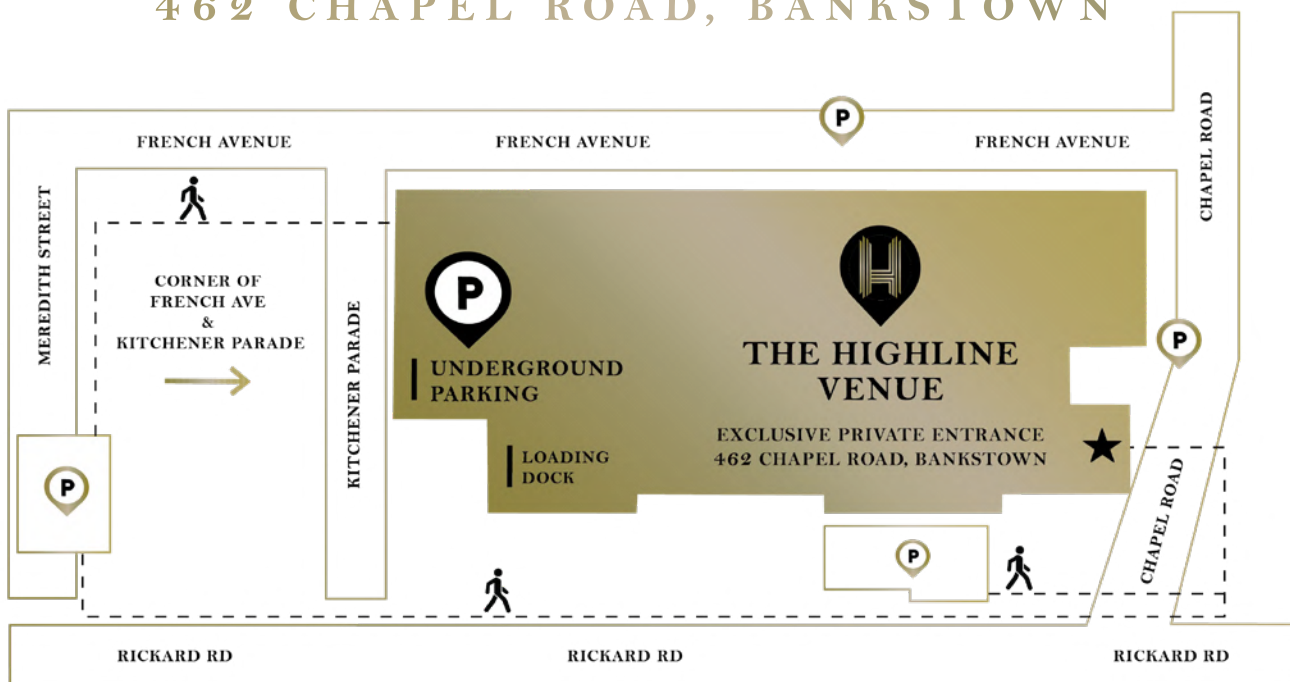
- Private room - POA

- Digital seating chart - POA

- Security - POA



462 CHAPEL ROAD, BANKSTOWN



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  [@thehighlinevenue](https://www.instagram.com/thehighlinevenue)

