



CHRISTENINGS &
BABY SHOWERS

HIGHFIELD

WELCOME

At Highfield, we love nothing more than bringing people together to celebrate. With a variety of spaces across multiple levels, we've got something to suit every occasion. Enjoy city skyline views on the terrace or keep things more intimate in one of our private spaces, perfect for groups big and small. Our rooftop bar is a standout spot for unforgettable birthdays and social gatherings - complete with cocktails, views, and an atmosphere that is unmatched. Just let us know what you're after and we'll help bring your special event to life!

					
COCKTAIL CAPACITY	SEATED CAPACITY	PRIVATE BAR	TELEVISION	CUSTOMIZABLE AUDIO FACILITIES	MICROPHONE



THE GARDEN ROOM

Perfect for large Christenings & Baby Shower events. This function space is sure to impress with real hanging plants across the ceiling & a fairy light greenery wall, creating the perfect atmosphere for your special event..

						
GARDEN ROOM	60 - 80	45 - 60	2	✓	✓	✓

THE GARDEN ROOM & PRIVATE DINING

If you are looking for a larger space we can combine the Garden Room, Private Dining Room & Balcony. This space can cater to 80 - 120 guests for a cocktail function or 75 - 80 guests for a seated function.

						
GARDEN ROOM & PRIVATE DINING	80 - 120	75 - 80	3	✓	✓	✓





PRIVATE DINING & BALCONY

A beautiful private dining area, this space is as exclusive as it gets! Enjoy drinks on the private balcony, in the afternoon or evening after a sit down or cocktail party.

						
PRIVATE DINING & BALCONY	40 - 60	20 - 35	1		✓	✓





THE TERRACE

One of our most sort after spaces with amazing views of the city. This beautiful outdoor function space is perfect for that Baby Shower party or Christening with flexibility to cater to any size. With views for days, the atmosphere in this part of the venue creates the perfect scenery for that special occasion.

		
THE TERRACE	30 - 120	8 - 100



CANAPE MENU

STANDARD

\$30 PER GUEST

Two Cold, Three Hot, One Substantial

\$35 PER GUEST

Two Cold, Three Hot, Two Substantial

\$40 PER GUEST

Two Cold, Three Hot, Three Substantial
+ Additional Hot, Cold or Dessert

PREMIUM

\$50 PER GUEST

Two Cold, Three Hot, Two Substantial

\$60 PER GUEST

Grazing Table, Two Cold, Three Hot, Two Substantial

COLD

Assorted sushi rolls, soy, wasabi gf/df/ver
Bruschetta tartlet, tomato, basil, balsamic nf/gf/df/v
Caramelised onion & goats cheese tart nf/gf/dfr/v
Compressed melon, prosciutto, basil skewer nf/gf/df
Roast chicken crostini, pickles, hot english mustard nf
Vegetarian vietnamese rice paper rolls nf/gf/df/ve

HOT

Green pea & cheddar arancini, pesto aioli v
Salt & pepper squid, citrus aioli nf/df
Cauliflower pakora, mint raita nf/gf/df/ve
Peri peri chicken riblets, mayo nf/gf/df
Lamb kofta, tzatziki, mint, lemon nf/dfr/gf
Pork & fennel sausage rolls, BBQ sauce nf

SUBSTANTIAL

Beer battered fish, chips, tartar sauce nf
Chermoula chicken tostadas manchego cheese, tomato salsa nf/dfr
Cheeseburger slider, beef pattie, cheddar, pickle, ketchup nf
Beetroot falafel slider, harissa, red onion nf/df/v

PREMIUM COLD

Sydney rock oysters, mignonette, lemon nf/gf/df
Tiger prawn ceviche, citrus, jalapeno, soft herbs nf/gf/df
Seared beef crostini, truffle mayo, parmesan nf/dfr
BBQ duck pancakes, hoisin nf/df
Assorted nigri sushi, soy, wasabi nf/gf/df

PREMIUM HOT

Beef & burgundy pie, minted pea puree nf
Lamb rump skewer, preserved lemon yoghurt, dukkah gfr
Lobster, prawn & gruyere arancini, aioli nf
Scallop har gow, wasabi, soy nf/df
Chicken skewers, satay sauce, lime df

PREMIUM SUBSTANTIAL

Vietnamese duck, rice noodle salad, chilli jam gf/df
Gravlax salmon tartlet, crème fraiche, roe, chives nf/gf
Braised beef cheek slider, pickles, hot english mustard nf/df
Wild mushroom bao buns, ginger, diakon, truffle mayo nf/df/v

ADD ONS

SWEET – \$5PP

Churros, chocolate sauce
Chocolate coconut mousse tart, raspberries
Sticky date, candied walnuts, butterscotch

WHOLE SUCKLING PIG

Carved at your function by one of our chefs and served with dinner rolls, slaw and gravy

\$795 serves up to 40 guests

GRAZING – \$10PP

Antipasto
Assorted cold cuts and cheese, dips, fruit, pickles, breads
Cheese
Assorted cheese, dips, fruits, nuts, crackers
Pastries
Assorted pastries, cakes, breads, fruits, jams

KIDS' CANAPES – \$25PP

Platters to Share with Chicken Bites, Battered Fish, Mini Burgers, Chips, Mix of Sauces, Jug of Pre Selected Soft drink or Juice and Ice cream to Finish.

DIETARY PLATE

COLD: Vegetarian vietnamese ricepaper rolls
HOT: Beetroot falafel slider, harissa, red onion
Cauliflower pakora, mint raita
SUBSTANTIAL: Wild mushroom lettuce cup, ginger, diakon

MINIMUM 30 GUESTS FOR THE CANAPE MENU

Groups under 30 wanting to take up a canape menu can be discussed with our functions managers, but will be required to cater for a minimum of 30 guests



SHARED SET MENU

From casual get-togethers to grand celebrations, our shared set menu brings a touch of elegance to any occasion. With tables fully set on arrival and dishes served directly to your table by our friendly staff, it's an experience designed to suit everyone.

\$60PP PACKAGE

Choice Of One Entrée
Choice Of Two Mains
Choice Of Two Sides

\$65PP PACKAGE

Choice Of Two Entrées
Choice Of Two Mains
Choice Of Two Sides

\$75PP PACKAGE

Choice Of Two Entrée
Choice Of Three Mains
Choice Of Two Sides

BOLT ON DESSERT \$5

ON ARRIVAL

House baked focaccia, garlic and rosemary butter, sea salt

ENTRÉE

Mixed plate, green falafel, chicken souvlaki, hummus, cauliflower tabbouleh, marinated fetta, olives (v/gf)

Charcuterie plate, cold cuts, aged cheddar, garden pickles, relish (gf/nf)

Coconut chicken skewers, bang bang salad, satay sauce (gf)

Shrimp ceviche, avocado, cilantro, lime, tostadas (gf/nf)

Burrata, heirloom tomato, basil, lemon oil (gf/nf/v)

MAIN

Whole roast chicken, house peri-peri glaze (gf/nf)

12 hour slow cooked lamb shoulder, thyme, garlic, jus (gf/nf)

Pan-fried salmon, sauce vierge (gf/nf)

Wild mushrooms, balsamic onion, thyme, soft polenta (nf/df/gf/ver)

ADD ON (FEEDS 4)

1.3kg beef tomahawk, MB4+ chimmichurri (gf/nf) \$180

Roast porchetta, fennel soubise (gf/nf) \$100

Whole Barramundi, lemongrass, ginger, soy (gf/nf) \$80

SIDES

Cos salad, cucumber, tomato, pickled onion, olives, fetta, house dressing (v/ver)

Roast chat potatoes, lemon, garlic, herbs (v/ver/gfr/df)

Steamed broccolini, charred tomato tapenade, parmesan (v/ver/gfr/df)

Steak fries, sea salt (df/nf/v)

Roast sweet potato, labneh, chilli jam (v/ver/nf)

DESSERTS

Lemon myrtle panacotta, raspberries, almond crumble, lemon balm

Smashed pavlova, berries, lemon curd, passionfruit

Coconut chocolate mousse, cherry gel, coconut praline (df/gf/nf)

BOTTOMLESS LUNCH

Indulge in our 2-hour bottomless lunch with a 5-course shared menu, selected cocktails, wines, sparkling and tap beer. Enjoy full table service and the option to continue your afternoon with us to make the most out of your day!

AVAILABLE 12PM-2PM MONDAY TO SATURDAY AND 12-4PM SUNDAY

\$85PP

FOOD

1ST COURSE

BURNT BUTTER HUMMUS

*fantasia olives, crisp bread, dill, chickpeas
(v/dfr/ver)*

2ND COURSE

PUMPKIN & PARMESAN ARANCINI

basil pesto (v/r/nfr)

3RD COURSE

BEEF RAGU

rigatoni, orange gremolata, pecorino (nf)

4TH COURSE

PERI-PERI CHICKEN SKEWERS

chilli mayo, lemon (nf/dfr)

ROQUETTE

soft herb, pickled onion salads (nf/gf/v)

STEAK FRIES, SEA SALT *(nf/v)*

DESSERT

CHURROS

cinnamon, butterscotch

Call (02) 8880 1001 to book
Bookings & \$40 deposit essential 48hrs in advance

18+ Enjoy responsibly. Minimum 4 guests.





PIG EXPERIENCE

ENJOY A WHOLE SUCKLING PIG CARVED AT YOUR TABLE BY OUR CHEFS!

For \$795 this includes a whole succulent spit roast pig, served with chips, green salad, potato mash, slaw, steamed veggies, sauces and gravy which feeds 12-14 guests.

A 50% deposit will be charged at the time of booking with the remainder to be paid the day of your booking.

We require minimum 5 days notice to ensure adequate turn around time.

We require minimum 2 weeks notice to ensure adequate turn around time.

CAKES

Why not add a cake to your birthday celebration. With 3 cakes to choose from, let us take the hassle out of your party planning.

- No charge if you would like to serve your own
- \$1pp if you would like us to slice and serve canape style
- \$2pp if you would like us to slice and serve on individual plates or shared seated



\$45

20CM NAKED CHOCOLATE OR VANILLA SPONGE

with Chantilly cream, jam filling, cream cheese icing, fruit & edible flowers
(Serves 10pax)



\$65

28CM NAKED CHOCOLATE OR VANILLA SPONGE

with Chantilly cream, jam, cream cheese icing, fruit & edible flowers
(Serves 16pax)



\$95

TWO TIERED 20CM AND 28CM NAKED CHOCOLATE OR VANILLA SPONGE

with Chantilly cream, jam filling, cream cheese icing, fruit & edible flowers
(Serves 25pax)

FAQ'S

Can minors attend my event?

Minors are allowed in the Botanical area only, must be supervised by a responsible adult at all times, and must leave by 11pm. Any minor caught drinking will be removed along with their guardian – no exceptions.

What if some of my guests have dietary requirements? Can we cater for them?

Absolutely! Just let us know in advance. Severe allergies must be discussed with management.

AV facilities microphone, music and slideshow

AV is available in private spaces only (Garden Room and Private Dining Room), including AUX access, slideshow setup (USB), and a microphone for speeches. DJs or 2-piece music duos are also welcome in these areas. Please discuss AV use with the functions manager in advance

How does the minimum spend work?

The minimum spend is made up across food and beverage costs. Any shortfall must be covered by the host

When do we have access to the space for decorating etc?

You will have access to the space half an hour before your event however this can be extended if there are no bookings before your event. You are welcome to drop off any decorations to us during the day or even the day before to make things easier/quicker for you on the day.

How do we set up a bar tab?

Our functions manager will guide you through bar tab options and customisation. You can fully tailor your bar tab and set spending limits to suit your event. Wristbands can also be provided to make ordering easy for your guests.

Can we bring our own cake or food?

Yes, you are most welcome to bring in your own cake/ all desserts welcome. No other external food allowed

Do we need to take up a catering package?

Yes, any booking over 20 people we consider to be an event and thus catering is a requirement of booking.

Can we bring our own decorations?

Yes, however we do ask for no confetti balloons or loose confetti/glitter.

DEPOSITS / CANCELLATION

- Full refund of your deposit if cancelling 60+ days in advance
- 50% of \$500 holding deposit returned if cancelling 31-60 days in advance
- 0% of \$500 holding deposit returned if cancelling 8-30 days away from the event
- If cancelling within 7 days from your event, 50% of the minimum spend or 50% of food costs will be kept by the venue

GETTING HERE

PARKING

2 council carpark on MacKay Street & Banksia Road plus surrounding street parking.

PUBLIC TRANSPORT

The closest train station is Caringbah Train Station which is less than a 5 minute walk.



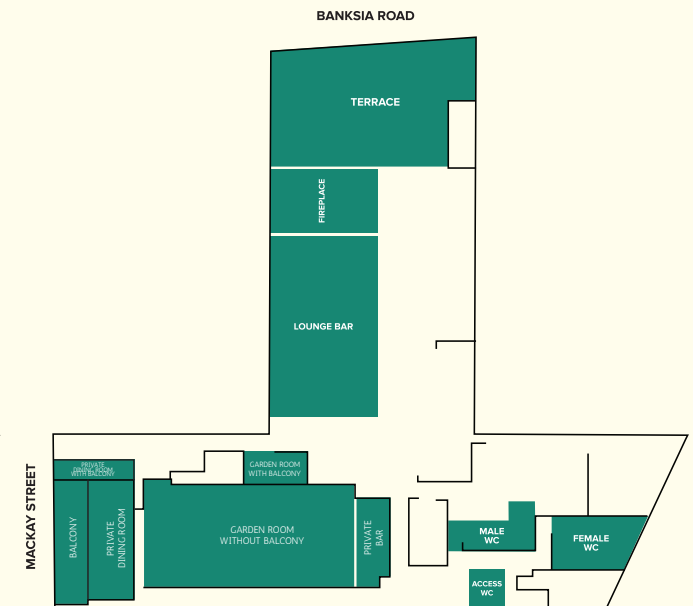
Public House

GROUND FLOOR



The Botanical

LEVEL 1



CONTACT

If you would like any further information or
to book that special occasion please contact us

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HIGHFIELD