BUSINESS & CORPORATE OCCASIONS

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 rooftpbar 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

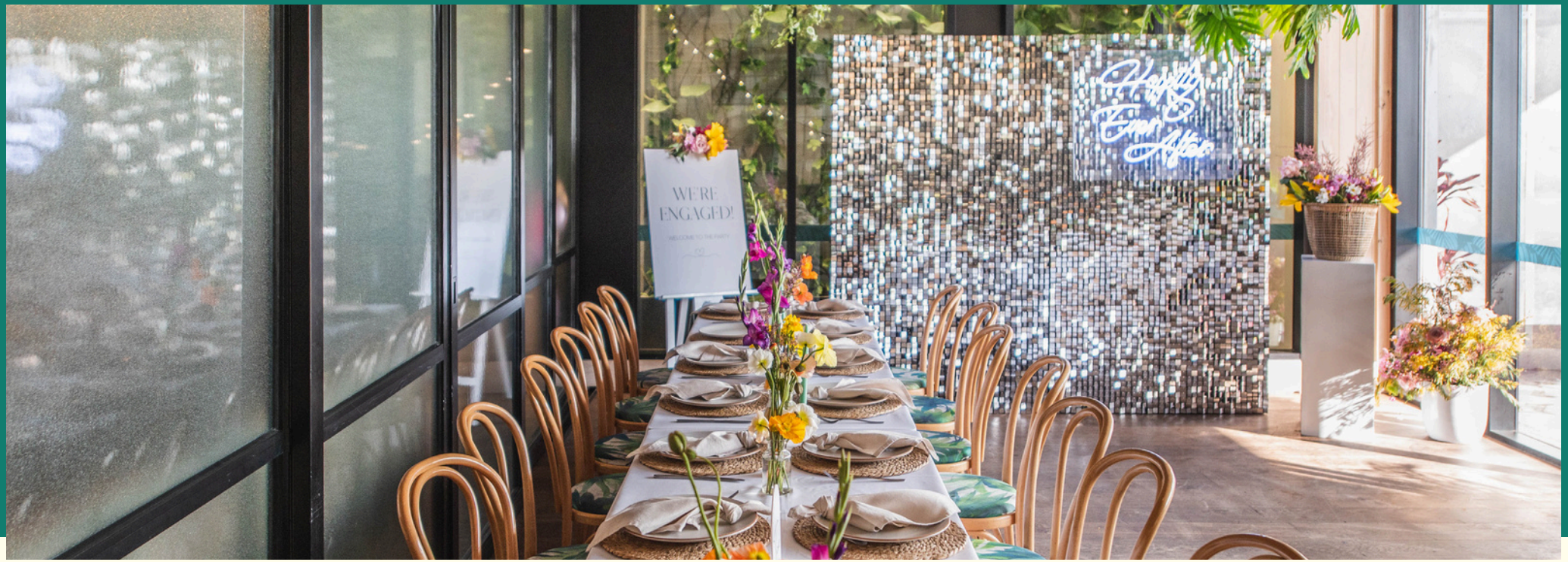
Perfect for large cocktail functions & seated events. This function space is sure to impress with real hanging plants across the ceiling & a fairy light greenery wall, creating the perfect atmosphere for your special event.

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 70 - 85 guests for a seated function.

GARDEN ROOM & PRIVATE DINING	80- 120	70 - 85	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 sought-after spaces with amazing views of the city. This beautiful outdoor function space is perfect for that birthday party or social event with flexibility to cater to any party sizes. With a live DJ 7:30-11:30pm on Saturday Nights, and views for days, the atmosphere in this part of the venue creates the perfect scenery for any occasion.

THE TERRACE		
	30 - 120	8 - 100

THE FIREPLACE & LOUNGE BAR

This function area is perfect for smaller gatherings & especially perfect for winter nights with the fireplace lit when weather permits. Situated just a step off the Main Terrace, the city views and outdoor feeling is still very prominent within this space.

THE FIREPLACE & LOUNGE BAR	30 - 40	15 - 30

CANAPE MENU

STANDARD

$30 PER GUEST
Two Cold, Three Hot

$35 PER GUEST
Two Cold, Three Hot, One Substantial

$40 PER GUEST
Two Cold, Three Hot, Two Substantial

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, proscuitto, 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

Beerbattered fish, chips, tartar saucenf
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 nf/dfr 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/gf
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, butters cotch

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 with dinner rolls

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 setmenu brings a touch of elegance to any occasion. With tables fully set o narrival and dishes served directly to your table by our friendly staff, its 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/g
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
12hour 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 beeftomahawk, 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, housedressing v/ver
Roast chat potatoes, lemon, garlic herbs v/ver/gfr/dfr
Steamed broccolini, charred tomato tapenade parmesan v/ver/gfr/dfr
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 PACKAGE

Our 2 hour bottomless package includes a four course meal, selected cocktails, wines, sparkling & selected tap beer, with full table service and the option to stay after and enjoy your afternoon with us!

AVAILABLE EVERYDAY UNTIL 7PM

$90PP

FOOD MENU

ON ARRIVAL
Whipped labneh, pickles, green tomato, dill, preserved lemon, zaatar w/house bread

1ST COURSE
Crispy squid, lemon pepper parsley, aioli

2ND COURSE
Green pea and cheddar arancini, pesto aioli

3RD COURSE
Grilled Chicken Peri Peri Skewers

SIDES
Cucumber, olive & fetta salad
&
Beef tallow potatoes, rosemary

Bookings can be made online or by calling (02) 8880 1001
Bookings & FULL PRE-PAYMENT are essential 48hrs in advance
Only available to 18 +
Minimum 4 guests.

BEVERAGE PACKAGES

STANDARD PACKAGE **$50PP**

3 HOURS OF HOUSE BEER, HOUSE WINE AND SOFTDRINK

PREMIUM PACKAGE **$65PP**

3 HOURS OF ALL TAP BEER, WINE, SPIRITS, COCKTAILS AND NON ALC

COCKTAILS

Espresso Martini
Margarita
Never Be Like You
Sour Watermelon Crush
WAP
Pornstar Martini

SPIRITS

Baxter Vodka
Truepenny Gin
Jim Beam Bourbon
Jack Daniels Whiskey
Bundaberg Rum
Ojala Tequila
Johnie Walker Red Scotch

Final numbers to be confirmed 10 days prior
All guests in the booking required to be on the package
RSA applies
Only available to 18 +
Minimum 30 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, 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.

BISTRO PACKAGES

Bring people together over our tasty shared entrees + your choice of a main off our select bistro menu - designed for every occasion. From corporate meetings to relaxed casual gatherings, our bistro packages offer a delicious mix of crowd-pleasing favourites and convenient sharing options.

$40PP PACKAGE

Shared Mezze Plate

Garlic & cheese flatbread

Any Meal from the Select Bistro Menu

$50PP PACKAGE

Shared Mezze Plate

Garlic & cheese flatbread

Any Meal from the Select Bistro Menu

1 × Premium Drink or Cocktail

Minimum of 4 guests required to book

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
- $2pp if you would like us to slice and serve canape style
- $3pp 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 20pax)

$65
28CM NAKED CHOCOLATE OR VANILLA SPONGE

with Chantilly cream ,jam, cream cheese icing, fruit & edible flowers

(Serves 30pax)

$95
TWO TIERED 20CM AND 28CM NAKED CHOCOLATE OR VANILLA SPONGE

with Chantilly cream, jam filling, cream cheese icing, fruit & edible flowers
(Serves 40pax)

Requires 72 hours notice with full payment

DECORATIONS

BALLOON COUTURE

We recommend Balloon Couture, a local styling supplier based in Caringbah and a preferred partner of the venue. Their team is very experienced and reliable, familiar with our spaces and are known for creating beautiful, tailored event setups while making the process easy and stress free.
From backdrops and balloons to signage, florals and custom styling, they'll work closely with you to bring your vision to life.

HIGHFIELD PERKS

Free delivery on orders over $150
Receive discounts with special promo code when booking through the venue

Frequently Asked Questions

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 and cost with the functions manager in advance

Do you take 18th Birthday bookings?

No, due to being high risk we are unable to take 18th Birthday Events. *Up to 30 Guest Shared Set Menu options may be available for family oriented Lunch Time events

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 30+ days in advance
- 50% of $500 holding deposit returned if cancelling 15-30 days in advance
- 0% of $500 holding deposit returned if cancelling 8-14 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 carparks on MacKay Street & Banksia Road plus surrounding street parking.

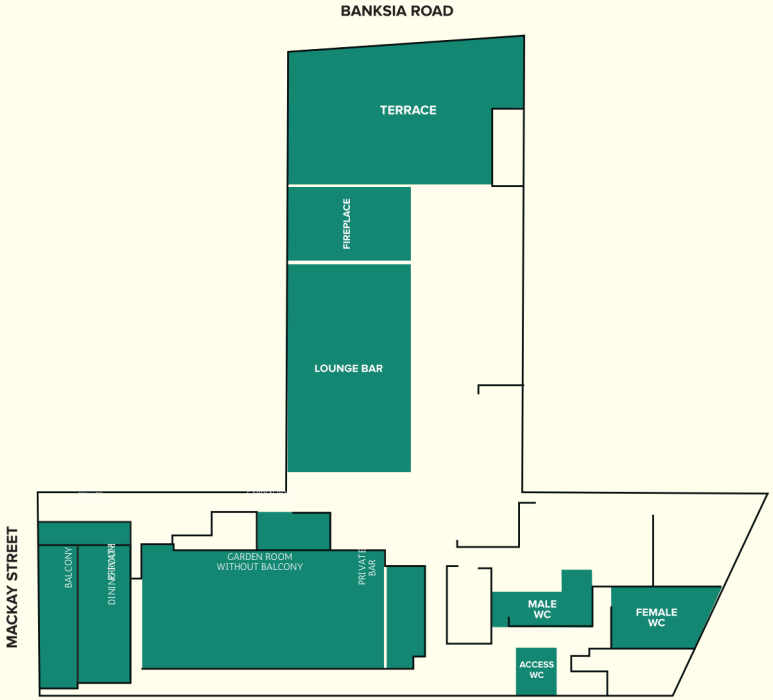
PUBLIC TRANSPORT
The closest train station is Caringbah Train Station which is less than a 5 minute walk.

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