

FUNCTIONS & EVENTS



Highways Hotel located in Springvale, is the perfect location for your next special event, offering versatile spaces that cater to both seated and cocktail-style gatherings.

Our spaces are suitable for large and small functions, with food & beverage packages to suit your occasion. We have 2 areas to choose from, ensuring you have the perfect location to suit your function size.

Whether you're planning a private function or a semi-private celebration, we provide a warm, welcoming environment to make your event memorable.



FUNCTION ROOM

Highways function room caters to both small and large functions offering food & beverage packages to suit all occasions.

This is a private area, available 7 days | 5hr Room hire: \$100. It features two outdoor areas, audio visual and a tea & coffee station is available for \$50.

CAPACITY

Seated 80-100 pax Cocktail 150 pax

FEATURES

- Audio / visual
- Music access
- Private area
- Private bar
- Outdoor area
- Disabled access

Please note all functions must conclude by 1am



AHERN'S LOUNGE BAR

A versatile and welcoming space to suit a wide array of function requirements.

This is a semi-private area, available 7 days | 5hr Room hire: \$100. It features a large outdoor area, audio visual are both available, two pool tables, a dancefloor and a tea & coffee station is available for \$50.

CAPACITY

Seated 50 pax Cocktail 120 pax

FEATURES

- Audio / visual
- Music access
- Semi-Private
- Private bar
- Dance floor
- Disabled access
- Outdoor area
- Pool tables

Please note all functions must conclude by 1am



SET MENU

Adults: \$50 per head 2 Course 1 \$55 per head 3 Course Kids: \$15 per head 2 Course 1 \$20 per head 3 Course

ENTREE

Ricotta and spinach ravioli (v) - tomato sugo and shaved parmesan

Pumpkin arancini vegan aioli and rocket (vg)

Potato and leek soup w chorizo crumble and chives

Crispy spiced pork belly w chilli caramel glaze

Calamari salad w asian slaw and palm sugar dressing

Kids: Soup or Garlic Bread

MAIN

Slow braised lamb shank w silky mash potato and vegetable

Salmon fillet w potato hash, broccolini and hollandaise

Gnocchi (gf, avg) olive oil, garlic, broccolini, pumpkin, cherry tomato & parmesan

Roast chicken breast w cauliflower puree, crushed potatoes, roasted baby carrots and jus

Choice of Roast (pork or beef brisket) (v,avg,lg,ld,n) served w chat potatoes, roast pumpkin, seasonal vegetables & gravy

Mushroom & spinach risotto, (v) served w white wine, cream and shaved parmesan

Kids: Nuggets & chips or fish & chips

DESSERT

Raspberry passionfruit bombe Alaska (vg)

Coconut & lime dacquoise

Passionfruit & raspberry tart

Chocolate and walnut brownie, fudge sauce and ice cream

Kids: Ice-cream w your choice of topping (Chocolate, strawberry etc)

Please note: Two items to be selected from each course and served 50/50 Minimum of 50 guests for this option

(v) vegetarian (vg) vegan (gf) gluten free (d) contains dairy

(n) contains nuts (avg) available vegan (nf) nut free

BUFFET MENU

Adults: \$40 per head / Kids: \$20 pr head

Starters (selection of one)

- Soup with crusty bread
- Garlic Bread
- Bruschetta (additional \$2 pp)

Carvery meats (selection of two)

- Pork
- Chicken
- Beef
- Silverside
- Lamb/ (additional \$3 pp)
- Turkey/ (additional \$3 pp)

Hot mains (selection of two)

- Butter chicken or chicken korma with basmati rice
- Beef lasagna or carbonara
- Nasi goreng
- Chicken vegetable stir fry with hokkien noodles
- Vegetable stirfry with rice

Salads (selection of two)

- Garden
- Rocket and parmesan
- Potato
- Caeser
- Roast vegetable and pesto
- Coleslaw

All included side dishes:

- Roast pumpkin
- Mixed vegetables
- Gavy and assorted condiments
- Cheesy cauliflower bake
- Roast potatoes OR Scallop potatoes

Kids:

- Chicken Nuggets
- Fish Bites
- Chips

Desserts (selection of two)

- Fresh fruit platter
- Jelly slices
- Sticky date pudding
- Assorted cakes
- Chocolate mousse

Available for customisation upon Chef's approval

Buffet Menu only available in the Function Room



PLATTERS

Kids platter \$80: nuggets, crumbed fish and chips w tomato sauce 50 pieces

Party Favourites \$90: party pies & sausage rolls

24 pieces of each item = 48 pieces

Asian Delights \$90

chicken mini dim sims vegetable Spring rolls (v) vegetable Samosas (v)

20 pieces of each item = 60 pieces

Vegetarian \$100

spinach and feta filo's potato croquettes pumpkin arancini 20 pieces of each = 60 pieces

Pizza platter \$80 margarita (v)/ peperoni

15 pieces of each item = 30 pieces

Seafood Delights \$110 salt & pepper calamari & prawn twists 20 pieces of each item = 40 pieces

(v) vegetarian (vg) vegan (gf) gluten free (d) contains dairy (n) contains nuts (avg) available vegan (nf) nut free

Ask our staff about vegan options

Skewers platter \$110 choice of one item:

lamb koftas with spiced yoghurt chicken satay grilled vegetables 30 pieces

Sliders \$100 choice of 1 item:

Beef

Chicken

Plant based (v)

30 pieces

Petit fours \$120 assorted petit fours desserts 24 pieces

Fresh fruit platter \$110

Assorted sandwiches points (available GF) \$90

36 points



ALL-INCLUSIVE PACKAGES

All inclusive package \$750 / 40-60 guests

Includes:
Room hire,
Tea & Coffee Station,
5 platters,
\$150 bar tab of your choice

All inclusive package \$1000 / 60-80 guests

Includes:
Room hire
Tea & Coffee station
8 platters
\$150 bar tab of your choice

All inclusive package \$1200 / 80-100 guests

Includes:
Room hire
Tea & Coffee station
10 platters
\$150 bar tab of your choice

All-inclusive packages are available in either the Function room or Ahern's lounge Bar.



TERMS & CONDITIONS

The following terms and conditions apply in respect of the above-listed Function to the exclusion of any other terms and conditions:

CONFIRMATION OF BOOKINGS

Tentative bookings are held for a maximum period of 7 days after which the booking will automatically be released. To confirm the client's booking, the client is required to pay a deposit of \$300 and return to the venue a copy of this Agreement signed by the client. At any time, the Venue reserves the right to obtain a copy of the client's identification (i.e., passport, driver's license) upon its request.

CANCELLATIONS

Deposits are refundable if there's at least one month's notice given. Deposits are non-refundable after this time.

DECORATIONS

- Blu tac and/or 3M hooks are only to be used on walls.
- Window coverings are not permitted and any items that you wish to adhere to windows must be pre-approved by the functions coordinator.
- Glitter, confetti, or table sprinkles are not permitted. A \$100 clean up fee will apply if used.

FINAL GUEST NUMBERS

Final guest numbers on which all charges will be based must be given 14 days prior to the day of the function.

CATERING

The venue requires confirmation of menus 10 days prior to the day of the function, including any special dietary requirements of particular guests. Venue management will consider the final numbers given as the basis for the minimum amount to be invoiced to the client for the function. The venue is licensed to cater for all food and beverage consumed by guests on the premises. No food or beverages can be brought onto the premises without the approval of venue management. At the discretion of the Venue Manager, the venue may permit cakes of a celebratory nature.

Additional charges apply for public holidays

SECURITY

Security is required for all functions, amount may vary depending on event or crowd levels.

DAMAGE

The client will be responsible for any and all damage or injury to any person or property caused by its accessories, agents and or guests. The Client will be liable for the costs of repairs or replacement (in the sole discretion of the venue) of any furniture, equipment or landscaping the venue reasonably deems was damaged by the client, its accessories, agents and or guests in connection with the function. The client accepts responsibility for such costs.

FIRE SAFETY

For the safety of all, fire exits, aisles, doorways including entrances are to be kept clear at all times

LIQUOR LICENSING REQUIREMENT

The venue and function area is fully licensed so no alcohol is permitted to be brought onto the premises. Venue management reserves the right to exclude or remove any objectionable person/ persons from a function in accordance with the Liquor Control Act of Victoria. Venue management reserves the right to refuse admission to any or all other areas of the venue in accordance with Liquor Control Act of Victoria. Offensive behaviour will not be tolerated at any time during a function at the venue. The venue is committed to the responsible serving of alcohol to provide a safe and friendly environment for our guests and staff and abide by our legal obligations under the Liquor Control Reform Act 1998. The venue management reserves the right to close down the function if the behaviour of guests becomes unacceptable. Guests who are considered to be intoxicated will not be served any alcohol and will be required to leave the venue. Staff will offer to call a taxi for any guests requesting this service. Should the function be closed down and/ or guests be required to leave the venue, the client shall not be entitled to any refund of monies paid, nor shall the client be released from nor entitled to any reduction to, the fees and charges payable by client to the venue under the terms of this Agreement.

COMMENCEMENT / VACATION OF THE FUNCTION AREA

The client agrees to commence the function at the scheduled time and to have guests, invitees and other persons vacate the designated area at the contracted time. A surcharge may apply to extend the booking if guests do not leave accordingly. Please discuss with the Venue Manager about extended time to pack down the function.

RISK IN PROPERTY

The venue will not accept responsibility for damage or loss of the clients, its accessories, agents and or guests property left prior to, during or after a function. Goods left after a function without prior agreed arrangements with venue management will be at clients own risk. Any beverage accounts, the cost of additional food ordered or any other additional charges in connection with the function "Additional Charges" must be settled by the conclusion of the function by cash, EFTPOS, credit cards (AMEX, Visa and Mastercard). Upon the request of the venue, client shall provide the venue with a credit card and the client irrevocably gives authority for venue to charge such credit card for any Additional Charges incurred.

EXTERNAL SUPPLIERS

Access times for external suppliers (for items such as flowers, decorations, balloons, additional linen, photo booths, photographers, entertainers, AV equipment etc.) will be at the discretion of management. Highways will not accept responsibility for any injuries sustained to any person as a result of equipment installed by the client or the clients service providers.

SECURITY DEPOSIT/BOND

The venue reserves the right to charge the client a security deposit of up to \$500 as security against the clients liabilities to the venue under this Agreement. The venue will inform the client if a security deposit is required. If a security deposit is paid to the venue, it will be refunded to the client on the day after the function should the client have no outstanding liabilities owing to the venue under this Agreement.

ADDITIONAL OBLIGATIONS

Client agrees to conduct the function in an orderly manner and in full compliance with all applicable laws governing the State of Victoria. At the completion of the function, client will remove all their belongings placed within the venue. All persons under the age of 18 years, must vacate the premises, Highways before 10:30pm.

SMOKING

Smoking is not permitted within the venue. Outdoor smoking facilities are available

TERMS OF PAYMENT

Payment can be made by cash, EFTPOS, credit cards (AMEX, Visa and Mastercard) or bank transfer.

ACCEPTANCE

(Client) accept the terms and conditions as set out above:
Client Signature:
Client name:
Date:
Accepted by the Venue:
Venue Authorised Officer Signature:
Venue Authorised Officer Name:
Date:
Data of Europian

CONTACT US

Terms and conditions applicable for all functions.

Book an appointment with our function manager today:

P (03) 9133 3800

E highwaysinfo@mrc.net.au

W www.hwys.net.au

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