

HIGHWAYS

FUNCTIONS & EVENTS



Highways Hotel, located in Springvale, is the perfect venue 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 and beverage packages tailored to your occasion. We have two distinct areas to choose from, ensuring you have the ideal setting to suit your function size.

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



FUNCTION ROOM

The Highways Function Room caters to both small and large gatherings, offering flexible food and beverage packages to suit all occasions.

This is a fully private area available seven days a week.

- **Inclusions:** Two outdoor areas, dedicated audio-visual equipment, and a private bar.
- **Add-ons:** A tea and coffee station is available for \$50.

CAPACITY

Seated	80-100 pax
Cocktail	150 pax

FEATURES

- Audio-visual equipment
- Music access / connectivity
- Fully private area
- Private bar
- Two outdoor smoking/social areas
- Disabled access

Please note: All functions must conclude by 1:00 am.



AHERN'S LOUNGE BAR

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

This is a semi-private area available seven days a week.

- **Inclusions:** A large outdoor area, a private bar, a dance floor, and two pool tables.
- **Add-ons:** Audio-visual equipment and a tea and coffee station are available for \$50 each.

CAPACITY

Seated	50 pax
Cocktail	120 pax

FEATURES

- Audio-visual capabilities
- Music access / connectivity
- Semi-private space
- Private bar
- Dance floor
- Large outdoor area
- Two pool tables
- Disabled access

Please note: All functions must conclude by 1:00 am.



SET MENU

Adults: \$50 per head 2 Course | \$55 per head 3 Course

Kids: \$15 per head 2 Course | \$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 per head

Minimum of 40 guests

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 stir fry with rice

SALADS (selection of two)

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

ALL INCLUDED SIDE DISHES:

- Roast pumpkin
- Mixed vegetables
- Gravy 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

PARTY FAVOURITES / \$100

12 pieces of each sausage rolls and party pies

ASIAN DELIGHTS / \$90

20 pieces of each spring rolls (v),
samosas (v), chicken dim sims

PIZZA PLATTERS / \$90

15 pieces of each margherita pizza (v)
and pepperoni pizza

BATTERED PRAWNS / \$110

50 pieces of prawn

CHICKEN & MUSHROOM DUMPLINGS / \$110

50 pieces of dumplings

SLIDERS / \$120

choice of 1: beef, chicken
or vegetable patty (v)
25 pieces of sliders

SEAFOOD DELIGHTS / \$120

20 pieces of each calamari and prawn twisters

SKEWERS PLATTER / \$120

choice of 1: lamb kofta with
tzatziki or chicken satay
25 pieces

ASSORTED SANDWICHES / \$100

please ask for (agf) option / \$120

VEGETARIAN PLATTER / \$110

20 pieces of spinach & ricotta pastizzi,
pumpkin arancini, potato mash balls

FRESH FRUIT PLATTER (gf) / \$120

MINI CAKES PLATTER / \$130

choice of 1: chocolate cake or orange cake
32 pieces of cake
please ask for (agf) option

MINI DANISHES / \$130

40 pieces of mixed danish

KIDS PLATTER / \$100

choice of 1:
50 pieces of nuggets,
50 pieces of crumbed fish
or 25 pieces of each nuggets and crumbed fish

(v) vegetarian (vg) vegan (avg) available vegan

(gf) gluten free (agf) available gluten free

(n) contains nuts (nf) nut free



ALL-INCLUSIVE PACKAGES

BRONZE PACKAGE / \$1,000

40-60 guests

Includes:

- Room hire
- 5 hour duration
- Cake & gift table
- Food/beverage staff
- **6 platters** of your choice
- Bar tab \$300

GOLD PACKAGE / \$1,500

80-100 guests

Includes:

- Room hire
- 5 hour duration
- Cake & gift table
- Food/beverage staff
- **10 platters** of your choice
- **Cutting & serving cake**
- Bar tab \$300

SILVER PACKAGE / \$1,250

60-80 guests

Includes:

- Room hire
- 5 hour duration
- Cake & gift table
- Food/beverage staff
- **8 platters** of your choice
- Bar tab \$300

OPTIONAL EXTRAS

- Additional platters –as per platter menu
- Tea & coffee / \$2.50 per head (min 25 people)
- Extra charges may apply for security

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



CORPORATE PACKAGES

Available for corporate events between the hours of 8am & 6pm, our space is perfect for your next conference or business function. Our room hire includes use of the AV facilities.

AV FACILITIES

- Roving microphone
- WiFi connection
- Data projector and screen
- Sound system
- Clicker
- Whiteboard
- Power board and extension cord

FUNCTION ROOM CAPACITY

- Theatre style: 120 people
- Classroom: 80 people
- U – Shaped: 50 people

FUNCTION ROOM HIRE FEES

- Half day (4 hrs): \$200
- Full day (8 hrs): \$400

CATERING OPTIONS

- **MORNING / AFTERNOON TEA / \$15.0 per head**
select two from pastries, assorted mini muffins or seasonal fruit platter
- **LUNCH / \$25.0 per head**
selection of sandwiches and hot food platters
choice of 3 options
(gluten free or vegetarian available on request)
- **All day tea & coffee station / \$2.5 per head**



CELEBRATION OF LIFE PACKAGES

No room hire charge.

CATERING / \$20 PER HEAD

Minimum 30 pax

- Tea and coffee station
- Scones w jam and cream
- Housemade almond cake
- Assorted sandwich platter
- Choice of 1: calamari cones, cauliflower pakora cone or popcorn chicken cones
- Choice of 1: pizza slab - margherita (v) or pepperoni



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 booking, the client is required to pay a deposit of \$200 and return a signed copy of this agreement to the venue. The venue reserves the right to request a copy of the client's valid identification (e.g., driver's license or passport) at any time. (Please note this does not apply to wakes or celebrations of life).

CANCELLATIONS

Deposits are fully refundable if at least one month's notice is given in writing. Deposits are strictly non-refundable after this time.

DECORATIONS

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

FINAL GUEST NUMBERS

Final guest numbers, on which all catering charges will be based, must be confirmed 14 days prior to the date of the function.

CATERING

The venue requires confirmation of all menus—including special dietary requirements—14 days prior to the date of the function. Any changes to the menu must be confirmed in writing and agreed to by the Venue manager. Venue management will use the final guest numbers provided as the basis for the minimum invoice amount.

The venue is fully licensed to cater for all food and beverages consumed on the premises. No external food or beverages may be brought onto the premises. At the discretion of the Venue Manager, celebratory cakes (e.g., wedding or birthday cakes) may be permitted. Additional charges apply for public holidays.

SECURITY

Security is required for all 21st birthdays or any function with amplified music. The associated fees and required number of guards may vary depending on estimated crowd levels and the nature of the event.

DAMAGE

The client is responsible for all damage or injury caused to any person or property by their accessories, suppliers, agents, or guests. The client will be liable for the full cost of repairs or replacement (at the sole discretion of the venue) for any furniture, equipment, or landscaping the venue reasonably deems was damaged in connection with the function. By signing this agreement, the client accepts full responsibility for these costs.

FIRE SAFETY

For the safety of all guests and staff, fire exits, aisles, and doorways (including main entrances) must be always kept completely clear.

LIQUOR LICENSING REQUIREMENT

The venue and designated function areas are fully licensed; therefore, no external alcohol is permitted to be brought onto the premises. Venue management reserves the right to exclude or remove any objectionable person or persons from the function in accordance with the Liquor Control Reform Act 1998 (Vic). Venue management also reserves the right to refuse admission to any other areas of the venue under the same Act.

Offensive behaviour will not be tolerated at any time. The venue is strictly committed to the Responsible Service of Alcohol (RSA) to provide a safe, friendly environment and to abide by our legal obligations under Victorian law. Venue management reserves the right to shut down a function immediately if guest behaviour becomes unacceptable. Guests deemed intoxicated will be cut off from service and required to leave the premises. Staff will gladly arrange a taxi for any guest requiring transport.

Should a function be closed down or guests removed, the client will not be entitled to a refund of any monies paid, nor will they be released from the obligation to settle all outstanding fees and charges.

COMMENCEMENT / VACATION OF THE FUNCTION AREA

The client agrees to commence the function at the scheduled time and ensures that guests, invitees, and vendors vacate the designated area at the contracted conclusion time. A surcharge may apply to extend the booking if guests do not vacate on time. Please consult with the Venue Manager regarding allocated pack-down times.

RISK IN PROPERTY & PAYMENT

The venue does not accept responsibility for the damage or loss of any property belonging to the client, their vendors, or guests, left prior to, during, or after a function. Goods left behind without prior arrangement are left at the owner's risk.

Any outstanding balances—including beverage accounts, additional food orders, or other incidental costs incurred during the event ("Additional Charges")—must be settled at the conclusion of the function via Cash, EFTPOS, or major Credit Card (Visa, Mastercard, AMEX). Upon request, the client must provide a credit card to the venue and irrevocably authorises the venue to charge this card for any unpaid Additional Charges.

EXTERNAL SUPPLIERS

Access times for external suppliers (e.g., florists, decorators, entertainers, photo booths, or external AV technicians) are at the sole discretion of management. Highways Hotel accepts no responsibility for injuries sustained by any person as a result of equipment installed by the client or third-party service providers.

SECURITY DEPOSIT / BOND

The venue reserves the right to charge a security bond of up to \$500 against potential liabilities or damages. The venue will inform the client if a bond is required. If a security deposit is held, it will be refunded the day following the function, provided no outstanding damages or charges remain.

ADDITIONAL OBLIGATIONS

The client agrees to conduct the function in an orderly manner and in full compliance with all applicable laws of the State of Victoria. At the completion of the function, the client must remove all personal belongings. In accordance with venue policy and local regulations, all minors under the age of 18 must vacate the premises before 10:30 pm.

SMOKING

Smoking and vaping are strictly prohibited inside the venue. Designated outdoor smoking areas are available.

TERMS OF PAYMENT

Payments can be processed via Cash, EFTPOS, Credit Card (Visa, Mastercard, AMEX), or direct Bank Transfer.

ACCEPTANCE

I (the Client) accept and agree to the terms and conditions set out above:

Client Signature: _____

Client Name: _____

Date: _____

Accepted on behalf of the Venue:

Authorised Officer Signature: _____

Authorised Officer Name: _____

Date: _____

Date of Function: _____

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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