



# HIGHTAIL

FUNCTION KIT

03 9982 1800  
[functions@hightailbar.com.au](mailto:functions@hightailbar.com.au)



# WHOLE VENUE

Hightail was designed to be an escape transporting you to world where modern architecture merges with nature.

The sheer size of the venue which boasts long bars, a designated restaurant space and a light filled atrium, create the perfect space for your next function.



950	✓	✓	✓	✓	✓	✓	✓	✓
Cocktail	Covered	Disabled Access	Microphone	Screen	Private Music	Private Bar	Heating	Cooling

# HALF VENUE

When you're planning for a large group but don't need the whole venue, the half venue hire is the solution.










Both halves of the venue feature a private balcony and bar, as well as flexible spaces that can be used for event formalities, presentations or a dance floor.



400	✓	✓	✓	✓	✓	✓	✓	✓
Cocktail	Covered	Disabled Access	Microphone	Screen	Private Music	Private Bar	Heating	Cooling

# ATRIUM

Louvred glass windows, masses of greenery and high ceilings make the Atrium a light filled elegant space for casual and formal events










								
80	✓	✓	✓	✓	✗	✗	✓	✓
Cocktail	Covered	Disabled Access	Microphone	Screen	Private Music	Private Bar	Heating	Cooling



# LAGOON

The semi-private space features intimate booths, private bar and balcony and all the AV equipment you will need for your event.

The Lagoon is flexible and can be designed to suit your function whether it is a seated presentation, a corporate networking event or a cocktail party.

								
120	✓	✓	✓	✓	✗	✗	✓	✓
Cocktail	Covered	Disabled Access	Microphone	Screen	Private Music	Private Bar	Heating	Cooling





# OASIS

The Oasis features lush greenery, bold colours and a private bar. It is the ideal function space for intimate cocktail parties and networking events.



60	✓	✓	✓	✓	×	×	✓	✓
Cocktail	Covered	Disabled Access	Microphone	Screen	Private Music	Private Bar	Heating	Cooling

# BALCONY

Watch the sun set and enjoy a drink on our private balcony. Shut the doors on the rest of the world and relax with friends or colleagues in a space that is perfect for the casual catch up or networking.



30	✓	✓	×	×	×	×	×	×
Cocktail	Covered	Disabled Access	Microphone	Screen	Private Music	Private Bar	Heating	Cooling

# CANAPÉS

## **Eat me a little** - \$42 p/p

2 cold canapes, 2 hot canapes, 1 substantial,  
1 dessert

## **Eat me a lot** - \$56 p/p

3 cold canapes, 3 hot canapes, 1 substantial,  
1 dessert

## **Let's get started** - \$35 p/p

5 canapes

## **Let's keep it going** - \$45 p/p

7 canapes

## **Individual items**

Canape \$6.50

Substantial \$9

Dessert \$6.50

### **DIETARY MATRIX**

GF = GLUTEN FREE

V = VEGETARIAN

VG = VEGAN

DF = DAIRY FREE

GFO = GLUTEN FREE OPTION

VO = VEGETARIAN OPTION

VGO = VEGAN OPTION

DFO = DAIRY FREE OPTION

## **Cold**

Oysters - natural, seasonal GF DF

Grilled cauliflower, lemon & thyme, sundried tomato,  
hummus & basil pesto GF V VG DF

Smoked paprika corn chips, salsa & avocado  
whip GF V VG DF

Peking duck pancakes, hoisin sauce

BBQ prawn skewers, chilli, citrus marinade GF

Crispy charred potato bite, confit garlic, veganise &  
chive GF V VG DF

Hand rolls GF CHOICE OF:

Salmon & cucumber | teriyaki chicken

cooked tuna & spring onion |

prawn & cucumber | bean curd & vegetable V

## **Hot**

Portuguese chicken skewers GF DFO

Marinated beef skewers, salsa verde GF DF

Mini Beef Wellington, tomato relish

Grilled squid, lemon herb marinade DF

Vegetable spring rolls V VG DF

Prawn cigar spring rolls

Sausage rolls - beef & vegetable

Sausage rolls - pumpkin, pepita & red dust V VG DF

Chargrilled sweet corn cups, manchego cheese & house-  
made BBQ sauce GF V DFO VGO

Herb crusted polenta chips, romesco GF V VG DF

Gourmet pie selection GLUTEN FREE PIES AVAILABLE ON REQUEST

Arancini - sweet potato, asparagus, broccolini &  
Manchego V

Tartlet - roasted beetroot, lemon fetta, pickled  
cucumber & pepita seeds V

Croquette - bacon, cheese & chive

Croquette - spinach, pea & haloumi V

## **Substantial**

Salt & pepper calamari, fries & lemon herb aioli DF

La Tortilleria corn taco w. black beans & home-made  
salsa GF V DF VG

Pita pocket - Shredded chicken, lettuce, house-pickled  
slaw & chipotle aioli

Pumpkin gnocchi, green peas & herb pesto GF V VG DF

Buddha boat, spiced brown rice pilaf, roasted sweet  
potato, chickpeas, greens & chipotle aioli GF V VG DF

San Choy Bow - cupped lettuce, chicken mince, herbs,  
sweet soy, chilli dressing DF

Risotto - Swiss brown mushroom, asparagus, spinach &  
Manchego GF V DFO VGO

Sliders

- Wagyu beef slider, cheese, pickle, leafy greens,  
tomato, mustard & aioli GFO
- Vegan patty, greens, pickle, cucumber, cheese &  
mustard veganise GFO V VGO DFO

## **Dessert**

Donuts

- Salted caramel
- Chocolate & hazelnut CONTAINS NUTS

Lemon curd tartlet GFO

Toblerone mousse, biscuit crumb & berries CONTAINS NUTS

Sensational strawberry gelato bambino cups GF V VG DF

Vegan treats - friendly helping of refined raspberry and  
coconut slices GF V VG DF

## **Charcuterie Table \$26pp**

A bespoke seasonal grazing table, combining a selection  
of local cured meats and cheeses with seasonal  
condiments, fresh fruit, vegetables, dips, artisan breads  
& crackers.

## **Petite Four Platter \$215**

An exquisite selection of eight bite-sized sweets, 48  
pieces in total.



# BEVERAGE PACKAGES

## SIP A LITTLE

<b>2 Hours</b>	\$40 per person	1 x Bubbles 1 x White Wine
<b>3 Hours</b>	\$50 per person	1 x Red Wine 4 x Beer / Cider, 1 x Light Beer
<b>4 Hours</b>	\$60 per person	Non-alcoholic cocktails & beer Soft drinks, juices

## SIP SOME MORE

<b>2 Hours</b>	\$50 per person	All wines by the glass All tap beer and cider
<b>3 Hours</b>	\$60 per person	Light beer Non-alcoholic cocktails & beer
<b>4 Hours</b>	\$70 per person	Soft drinks, juices

## SIP SOMETHING FANCY

<b>2 Hours</b>	\$60 per person	All wines by the glass All tap beer and cider
<b>3 Hours</b>	\$70 per person	Bottled beer selection Light beer
<b>4 Hours</b>	\$80 per person	Non-alcoholic cocktails & beer Soft drinks, juices

All wines are subject to season and availability. Please ask us for further details on our current list.

# BEVERAGE EXTRAS

**Spritz Selection** - \$18 each

**Arrival Cocktail** - \$20 each

**Party Starters** - \$10 each

**Big Batch Classic Cocktail** - \$85 each

SERVES 10

**Big Batch Premium Cocktail** - \$90 each

SERVES 10

**Cocktail Keg** - \$300 each

SERVES 80



## **Spritz Selection**

Classic Spritz - prosecco, Aperol, orange & soda

Monte Spritz - Montenegro Amaro, cucumber, prosecco & soda

Passionfruit Spritz - Okar Tropic, passionfruit syrup, soda

## **Classic Arrival Cocktail**

Tom Collins - Tanqueray Gin, lemon juice, soda

Daiquiri - Bacardi Catra Oro rum, lime juice, sugar

Espresso Martini - vodka, Okar Mocha coffee liqueur, espresso

## **Party Starters**

Not designed to be sipped, but there to start the party

Flavours designed for you

## **Big Batch Classic Cocktail**

Traditional Pimms Cup - Pimms, lemonade, dry ginger ale & seasonal fruit

Hightail Punch - gin based, seasonal fruit and always something extra

Sangria - choice of red or white sangria, soda & seasonal fruit

## **Big Batch Premium Cocktail**

Tom Collins - gin, lemon, lime & soda

Dark & Stormy - dark spiced rum, ginger beer & lime

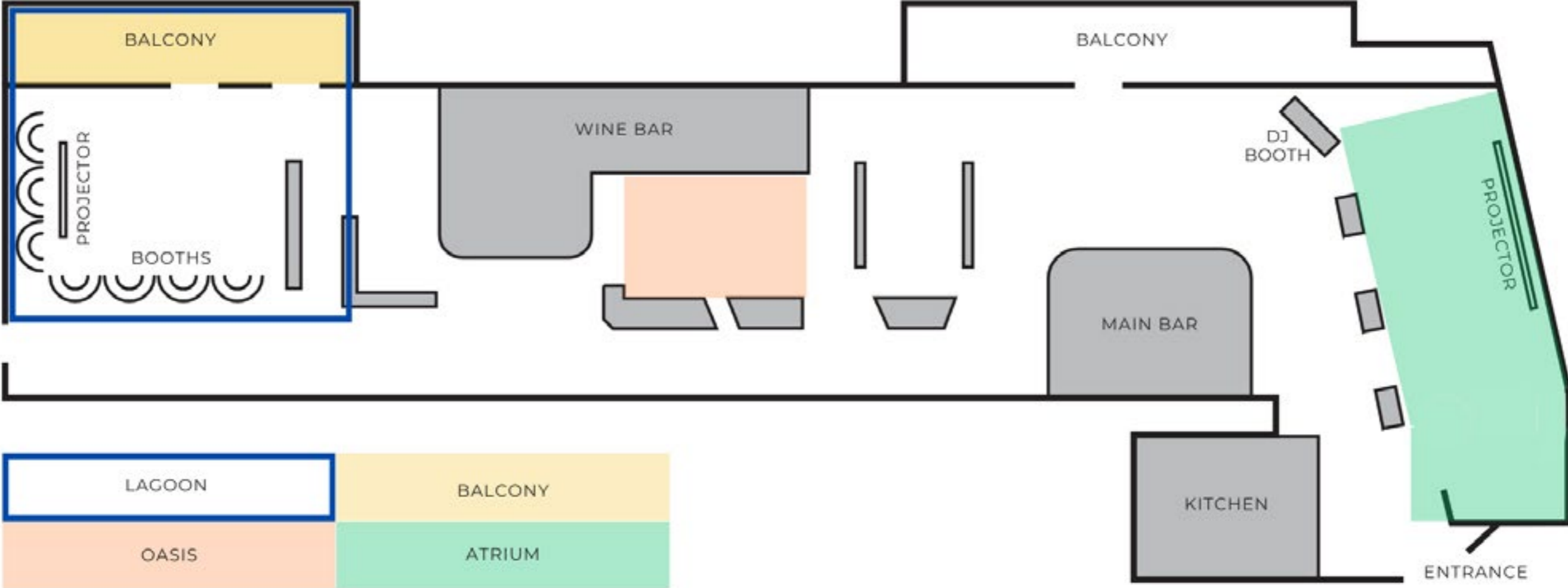
Aperol Spritz - prosecco, Aperol, orange & soda

## **Cocktail Keg**

Custom & seasonal

Seasonal menu changes apply. Minimum 25 guests per order.

# FLOOR PLAN





# OUR GROUP



HIGHTAIL



THE MINT



MYRTLE  
WINE BAR



MURMUR



the  
PENNY  
BLACK