

Welcome...

To the Highfields Tavern on Highfields Road. Thank you for considering our venue.

We can assure you of the best food, service and presentation from our friendly and professional staff. Choose our function room to create the perfect atmosphere for your event, be it a birthday, conference, training seminar, trade show, office party, celebration dinner, wedding reception or any function you may be planning.

The versatility of our function room enables us to cater for up to 100 people depending on the event and chosen menu. Weddings with bridal table will fit around 80 people comfortably, whereas for a sit down dinner we can fit 100 comfortably.

Private Functions...

Room hire is \$99 for seminars, as you are required to provide your own equipment. Photocopying and faxing is available however charges do apply.

For other occasions, room hire is charged at \$198 which includes setting up of the room to your requirements - white linen tablecloths, paper serviettes and balloons are all included. (Please note: all prices are subject to change.)

For any bookings or enquiries, please contact our function coordinator between 10am and 5pm any day.



Highfields Tavern
Cnr O'Brien & Highfields Road
Highfields
PO Box 271
Phone: (07) 4699 6000
Fax: (07) 4699 6030
Email:
highfields@alhgroup.com.au

OPTION ONE

TWO COURSES

\$20.90

MAIN

Choice of ONE roast meat

- ❖ Beef
- ❖ Pork
- ❖ Lamb
- ❖ Chicken

Served with roasted vegetables and yorkshire pudding, finished with gravy.

ALTERNATE DROP DESSERT

Homemade lemon meringue tart

Sticky date pudding with a butterscotch sauce

All desserts served with fresh cream and strawberries.

OPTION TWO TWO COURSES (MAIN AND DESSERT) \$23.90

(ENTREE AND MAIN) \$26.90

**THREE COURSES
\$29.90**

ALTERNATE DROP ENTREE

Asian style calamari salad – salt and pepper calamari in a mesclun mix with crispy noodles finished with a mild nam jim dressing.

Chicken and mango salad – marinated chicken tenders served upon a mango, spanish onion and cherry tomato salad, drizzled with a lemon chive dressing.

MAINS

(CHOOSE **TWO** TO BE SERVED ALTERNATELY)

- ❖ *Stuffed chicken breast pocketed with ham, capsicum and a basil cream cheese, finished with a honey mustard cream sauce. Served upon duchess potatoes and fresh seasonal vegetables.*
- ❖ *250g Grazier's rump steak, char grilled, and served upon a potato, parsnip and herb rosti, with seasonal vegetables and sauced with a pink peppercorn jus.*
- ❖ *Vegetable filo parcel with a creamy spinach cheese sauce.*
- ❖ *Char grilled vegetable moussaka – medley of char grilled vegetables layered with lasagne sheets, rested upon an oven baked potato.*

ALTERNATE DROP DESSERTS

Brandy chocolate mousse with berry couli and fresh cream

Chocolate caramel cheesecake

OPTION THREE

TWO COURSES (MAIN & DESSERT) \$28.90

(MAIN & ENTREE)

\$29.90

THREE COURSES

\$32.90

ALTERNATE DROP ENTREE

Coconut tandoori prawns – prawns slowly cooked in our own tandoori yoghurt marinade, served upon our special braised jasmine rice.

Crumbed camembert cheese served with a petite green salad and accompanied with our chefs special honey chilli plum sauce.

MAINS

(CHOOSE TWO TO BE SERVED ALTERNATELY)

- ❖ 300g Grazier's rump, char grilled and served upon a potato, parsnip and herb rosti, with seasonal vegetables. Finished with kilpatrick mussels and a kilpatrick style diane jus.
- ❖ Oven baked chicken breast pocketed with camembert, baby spinach and roast garlic, drizzled with a creamy coriander pesto sauce with a rustic potato, pumpkin and semi dried tomato mash.
- ❖ Grilled coral trout encrusted with an Italian style bread crust served upon a fresh, light, green salad.
- ❖ Vegetable filo parcel with a creamy spinach cheese sauce.
- ❖ Char grilled vegetable moussaka – medley of char grilled vegetables layered with lasagne sheets, rested upon oven baked potato.

ALTERNATE DROP DESSERT

Rolled pavlova – pavlova rolled with fresh berries and coconut.

Homemade pecan nut tart drizzled with caramel sauce.

SEMINAR PACKAGE

MORNING TEA

\$7.50

AFTERNOON TEA

\$7.50

MORNING TEA & LUNCH

\$19.00

LUNCH & AFTERNOON TEA

\$19.00

MORNING/AFTERNOON TEA AND LUNCH **\$25.00**

MORNING AND AFTERNOON TEA

- Homemade scones with jam and whipped cream
- Cakes
- Slices
- Assorted biscuits

MAINS

- Chicken parmagiana
- Beer battered barramundi
- Roast of the Day
- Steak sandwich
- Creamy bacon and mushroom pasta.

Vegetarian and gluten free meals are available upon request.

HOT PLATTERS

\$80.00 (10-20 people)

- Party pies
- Sausage rolls
- Marinated chicken wings
- Fried kabana
- Dim sims
- Spring rolls
- Sweet chilli chicken tenders
- Dipping sauces

COLD PLATTERS

\$70.00 (10-20 people)

- Salami cones
- Kabana
- Tasty cubed cheese
- Camembert cheese
- Fetta cheese
- Carrot sticks
- Cucumber sticks
- Olives
- Antipasto mix
- Cherry tomatoes
- Fruit
- Water crackers

SANDWICH PLATTER

\$50.00 (10-20 people)

- Assorted sandwiches

KIDS PLATTER

\$35.00 (10 children)

- Party pies
- Sausage rolls
- Cherries
- Nuggets
- Chips