



HIGHFIELDS TAVERN
FUNCTION PACK



Welcome

Thank you for considering the Highfields Tavern for your next special occasion.

We offer multiple function spaces to accommodate any occasion including Weddings, Birthdays, Engagement Parties and so much more.

We have created a specific Highfields Tavern set menu, a premium Highfields Tavern set menu and gourmet platter options to accommodate all occasions, dietary requirement and budgets. If you would like something that isn't on our menu, please let us know and we will do our best to make it happen.

For further information on our function spaces please give us a call today on (07) 4699 6000 and arrange a meeting with our Functions Manager or email us at highfieldstavern@alhgroup.com.au



PLATTERS (Regular feeds 6-10, Large feeds 10-15)

Aussie Favourites - \$80 Reg - \$120 Large

Party Pies, Sausage Rolls, Salt and Pepper Calamari, Chicken Skewers, Vegetarian Spring Rolls, Chicken Dim Sims.

Cocktail Platter - \$110 Reg - \$140 Large

Chicken Wings (BBQ or Buffalo), Fish Goujons, Tempura Battered Prawns, Cheeseburger Sliders, Salt and Pepper Calamari, Pumpkin Arancini Balls.

Antipasto - \$90 Reg - \$130 Large

Prosciutto, Salami, Ham, Cheddar, Camembert, Olives, Semi-dried Tomatoes, Grilled Capsicum, Carrot Sticks, Basil Pesto, Toasted Turkish Bread and Crackers.

Skewers - \$120 Reg - \$150 Large

An assortment of Skewers (20 each) including Lamb, Beef and Chicken for the regular size, the large platter includes these and additional Garlic prawns and Halloumi skewers.

Sandwich Platter \$70 Reg - \$110 Large

Assortment of Chef Choices which could include Ham, Chicken, Beef, Lamb, Pork and/or Pumpkin.

Scones and Finger Sandwiches - \$50 each or \$80 for both

Scones with Jam and Cream.

Assortment of Finger Sandwiches.

Gluten Free Platter - \$120 large

Sweet Chilli Chicken Skewers, Pumpkin Arancini Balls, Falafels, Vege Bites, BBQ Chicken Wings & Chilli Garlic Prawns served with Chilli Jam and Ranch.

Vegan Platter - \$130 Large

Vege Bites, Southern Fried Broccoli, Vegan Cheese Bites, Marinated Mushroom Skewers, Pumpkin and Spinach Tart and Falafels.

Fruit Platter - One Size \$65

An assortment of Seasonal Fruit.



HIGHFIELDS TAVERN SET MENU

Entrée

Choice of 1 shared dish

- Antipasto plate – cured meat, breads, cheese, accompaniment
- Cob loaf – bacon, cream cheese and spring onion filling
- Flash fried calamari – salt and pepper seasoning with salad
- Trio of dips – chefs choice of dips with toasted Turkish bread

Mains

Choice of 2 (served alternatively)

- 250g Rump cooked medium, with chips / salad or mash / veg and gravy
- Crumbed Barramundi with mango salad, sweet chilli and lime dressing, tartare and lemon
- Chicken Oscar – chicken breast with avocado, prawns (3), hollandaise sauce, chips
- Roast Pork with roast potato and pumpkin and steamed veg and gravy

Dessert

Choice of 2 (served alternatively)

- Sticky date pudding with butterscotch sauce and ice cream
- Pavlova with whipped cream, and seasonal fruits
- Fruit salad with yoghurt (with vegan option available)

\$32pp – 1 course

\$42pp – 2 course

\$55pp – 3 course

Vegetarian, Gluten Free, Dairy Free and Vegan can also be catered to

Entrée

Choice of 2 (served alternatively)

Crispy pork belly with asian noodle salad

Satay chicken with rice

Bruschetta, toasted turkish bread with diced tomatoes, onion and basil mix

Fish tacos with sweet chilli mayo, slaw, jalapeños, avocado and lime

Mains

Choice of 2 (served alternatively)

Garlic cream spaghetti with moreton bay bugs and prawns

Tomato and feta stuffed chicken supreme with chat potatoes, prosciutto wrapped asparagus and capsicum sauce

250g beef mignon cooked medium with mash potato, broccolini, cherry tomatoes and red wine jus

Eggplant lasagna with spinach, mushroom, white cheese sauce and napoli sauce

Dessert

Choice of 2 (served alternatively)

Pannacotta with berry compote, poached peaches and whipped yoghurt

Self-saucing chocolate pudding with raspberry coulis, caramel mousse and ice cream

Passion fruit semifreddo with strawberries, blueberries and whipped cream

\$37pp – 1 course

\$52pp – 2 course

\$65pp – 3 course

Vegetarian, Gluten Free, Dairy Free and Vegan can also be catered to

HIGHFIELDS TAVERN SET MENU

PREMIUM

Cake Options

Cut and Platter - \$25

Cut and plate - \$0.50pp

Cut and Plate with Ice Cream and

Strawberries - \$1.50pp

FUNCTION SPACES

FUNCTION ROOM

With the capability of being fully closed off, the Function Room is a brilliant place to host your next event. Complete with your own large private room, easy access to the restaurant bar and other facilities, the Function Room is flexible enough to suit any type of function group and is very popular with weddings, engagement parties and birthday celebrations.

Sit down dinner 20-100 pax

Cocktail style 20-150pax

Optional: Own private bar with a staff member \$150 for the function or free if a minimum bar tab of \$1000. Choice of 2 tap beers and your own choice of stubbies, spirits and wines.



COCKTAIL BAR

Suited to most function groups, the cocktail bar is a preferred option for small gatherings, club meetings and perfect for small birthday and other special celebrations.

Sit down dinner up to 30 pax
Cocktail style up to 50 pax



SECTION OF THE BISTRO

This area is perfect for casual occasions such as birthdays, christenings, baby showers and kids birthdays with easy access to the play area. We can also section off an area with partitions so that it is a semi private event.

Sit Down - 10-120pax
Cocktail 20-200pax





T&C's

\$200 deposit is to be paid to secure and confirm the booking.

Currently with Covid Restrictions in place ALL patrons are to sign in upon entry.

Accounts are to be settled at the end of the night by cash or credit card or prior to the event.

Food orders must be finalised at least 7 days prior to the event. We may be able to organise after this this time, but we cannot guarantee. Please discuss with management.

Food and Beverage cannot be brought in from an outside course, only exception is a cake.

The Venue takes its responsible service of alcohol obligations seriously and you must support any decision we make in relation to responsible service of alcohol.

The Venue has the right to refuse entry or service and remove from the premises any person it deems to be approaching intoxication.

The Venue has the right to refuse entry or service and remove from the premises any person it deems to be behaving in an improper, abusive, disorderly or anti-social behaviour.

No fixtures, glue, sticky tape are to be adhered to the walls, doors, windows or any space on the premises with prior approval from management.

In accordance with the Law, minors must be accompanied by a legal parent or guardian at all times.

Minors are to be off premises by 10pm.

All patrons are required to produce ID if asked.

Trading hours can vary, depending on the event.

Access to your booking space prior to the function commencement may be possible, please discuss with management.

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CONTACT US

Email

highfieldstavern@alhgroup.com.au

Phone

(07) 46 99 6000

FAX: (07) 4699 6030

Bistro Opening hours

Monday to Thursday:

11:30 am - 2:30 pm

5:30 pm - 8:30 pm

Friday to Sunday:

All day dining

11:30 am - 8:30 pm

General opening hours

Every Day: 10:00 am - 12:00 am

Address

Highfields road, Highfields QLD 4352

Website

www.highfieldstavern.com