



Thank you for your interest in Highland Heritage Estate. Come and enjoy the views from the rustic dining area of our family owned property, surrounded by lush rolling hills and picturesque grape vines, which makes a perfect setting for your special day.

We pride ourselves on the professional way that we conduct our functions and have over 20 years of experience in Hospitality, so you can be assured that the quality of the food, the standard of service and the smooth running of your function is unparalleled in this district.



Highland  
Heritage  
Estate

*Contact Us:*

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4968 Mitchell Hwy Orange NSW 2800



Package Dated: August 2016

# *Add Some Trimmings*

## *Canapes*

*(Price per person)*

*(Children 12yrs and under eat canapes free)*

### **COLD CHOICES**

- ❖ Mini Bruschetta on handmade bread – V, NF, DF - \$4.00
- ❖ Devilled Eggs - \$4.50
- ❖ Smoked Salmon Roulade with Lemon Lime Mayonnaise - GF\* NF - \$5.00
- ❖ Rare Seared Beef with Horseradish Cream on a Crouton –NF - \$5.00
- ❖ Champagne Poached Chicken served on a Cucumber slice with a petite herb salad – GF, NF, DF \$5.00
- ❖ Variety of Sushi with Wasabi Mayonnaise & Soy Sauce – GF\*, NF, DF - \$6.00



### **HOT CHOICES**

- ❖ Vegetable Spring Rolls with a Chilli Soy Sauce – V - \$3.50
- ❖ Blue Cheese & Caramelised Onion Mini Quiches – V, NF - \$4.00
- ❖ Quiche Lorraine – NF - \$4.00
- ❖ Crumbed Chicken Strips with a Roast Garlic Aioli – GF\*, NF - \$4.50
- ❖ Salt & Pepper Squid with an Asian Dipping Sauce – GF, NF, DF - \$4.50
- ❖ Tomato & Bocconcini Tartlet – V, NF - \$4.50
- ❖ Crumbed Barramundi Goujons with a Tartar Sauce – GF\* \$5.00
- ❖ Variety of Mini Pizzas - \$5.00
- ❖ Braised Pork Belly with Caramelized Onion & Toffeed Apple – GF, NF, DF - \$5.00
- ❖ Coconut Prawns with a Mango Salsa – GF\* - \$6.00

- ❖ **Tea and Coffee** - \$4.00 per person
- ❖ **Iced Tea Dispenser** - \$1.50/head

## *Entrées*

(2 to be chosen to be served alternatively)

*\$10.00 Per Person*

- ❖ French Onion Soup with Croutons – GF\*, NF
- ❖ Sweet Potato, Coconut & lime Soup with Saffron Crème Fraiche – GF,NF



*\$14.00 Per Person*

- ❖ Roasted Garlic & Potato Soup, Seared Scallops & White Truffle Oil – GF,NF
- ❖ Tuscan Seafood Soup – GF,DF,NF



*\$18.00 Per Person*

- ❖ Five Spiced Honey Poached Chicken Breast with and Asian Style Wonton salad - DF
- ❖ Thai style Marinated Beef on a Vermicelli noodle & Asian Green Salad – DF,GF
- ❖ A small Salad of Szechwan Peppered Calamari with Asian pickled Vegetables, Mesclan & Vietnamese marinade – GF,DF
- ❖ Macadamia Prawns, Mango Salsa, Chilli & Lime aioli - DF
- ❖ Handmade Cannelloni filled with Spinach & Ricotta and a Tomato Ragu - V
- ❖ Asian style crispy cooked Pork Belly with a Daikon & Rocket salad with a soy dressing – GF\*,DF,NF
- ❖ Gruyere & Bacon tartlet, Wild Rocket & Pinenut Salad with a Red Capsicum dressing
- ❖ A Small tart of Roasted Cherry Tomatoes, Caramelised Onion & Goat's Cheese with crispy Prosciutto, Rocket & radish salad - NF



*\$20.00 Per Person*

- ❖ Lamb Loin Marinated in Honey, Soy & Cracked Black Pepper on Seasonal Greens-GF\*,DF,NF
- ❖ Crab & Avocado Tian, Heirloom Tomatoes & Lemon Fennel – GF,DF,NF

## *Mains*

(2 to be chosen to be served alternatively)

*\$33.00 per person*

- ❖ Marinated Breast of Chicken with Duchess Potato, Seasonal Green Vegetables, Roasted
  - ❖ Roma Tomatoes & Jus - GF
  
- ❖ Chargrilled Sirloin with Duchess Potato, Roasted Tomato, Vegetables & Jus – NF

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*\$38.00 Per Person*

- ❖ Marinated Breast of Chicken with Parmesan Risotto Cake, Bacon, Peas & Mint – GF,NF
  
- ❖ Rib Eye Fillet on the Bone served with Sautéed Mushrooms, green beans, Potato Galette & finished with Béarnaise Sauce – GF,NF
  
- ❖ Grilled Pork Sirloin with Baked Apple, Crushed Kipflers, Broccolini & Calvados Jus – GF,NF
  - ❖ Atlantic Salmon served with Crispy Polenta, sautéed Baby Spinach, roasted Baby Truss Tomatoes & Sundried Tomato Pesto - GF
  
- ❖ Greek Lamb Rump with Mediterranean Vegetables, Sweet Potato Galette & a Honey, Mint Dressing – GF,NF

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*\$43.00 Per Person*

- ❖ Roast Rib of Pork stuffed with Apricot, Pinenut & Sage served with Duck Fat Roasted Vegetables & Housemade Jus- GF,DF
  
- ❖ Confit Duck Leg With Blackberry Five Spice Sauce, Green Tea Infused Soba Noodles in a Chilli & Garlic Broth with Bok Choy – DF,NF
  - ❖ Rolled Eye Fillet Beef served with Garlic Marinated Tiger Prawn, Potato Gratin, Broccolini & Asparagus in a Creamy Garlic Sauce – GF\*,NF
  
- ❖ Pan Seared Blue Eyed Cod with Wilted Spinach, a Warm Beetroot & Potato Salad, candied walnuts & Sorrell Buerre Blanc - GF

## *Desserts*

(2 to be chosen to be served alternatively)

*\$16.00 Per Person*

- ❖ Cappuccino Crème Brulee & Biscotti – GF\*
- ❖ Estate Grown Raspberries & Praline Semifreddo with an Almond Wafer – GF\*
- ❖ Vanilla Pannacotta with a Berry Compote - GF
- ❖ Housemade Sticky Date Pudding with Butterscotch Sauce & Vanilla Bean Ice-cream
- ❖ Chargrilled Peppered Pineapple with Handmade Coconut & Lime Sorbet – GF,DF



*\$18.00 per person*

- ❖ Lemoncurd Tart with Praline & Chantilly Cream
- ❖ Chocolate Tart, Kahlua ice-cream & fresh berries
- ❖ Italian Style Tiramisu



*Dessert Buffet*

## *Prices per head*

A selection of petit dessert served platter style

- ❖ Chocolate Brownie – GF - \$5.00
- ❖ Sticky Date Cake - \$5.00
- ❖ Pavlova – GF - \$5.00
- ❖ Lemon Curd Tart - GF\* - \$6.00
- ❖ Profiteroles - \$6.00
- ❖ Fruit Platter – GF - \$6.00
- ❖ Mini Pannacotta with Mixed Berries – GF - \$5.00
- ❖ Tiramisu - \$6.00

*Gourmet BBQ*  
*(90 People Maximum)*

## *\$50.00 Per Person*

### **MEATS (choose 3) Additional Options add \$8 per person**

- ❖ Chicken Skewer
- ❖ Beef Skewer
- ❖ Half Beef Steaks
- ❖ BBQ Salmon Pieces
- ❖ Prawn Skewer
  
- ❖ Gourmet Sausages – Lamb & Rosemary OR Pork & Fennel

### **SALADS (choose 3) Additional Options add \$8 per person**

- ❖ Potato Salad
- ❖ Green Salad
  
- ❖ Chargrilled Mediterranean Vegetable Salad
  
- ❖ Bean & Asparagus Salad
  
- ❖ Tomato & Bocconcini Salad



### **Also includes**

- ❖ Hand Made Bread Rolls
  
- ❖ House made Dressings & Sauces
  
- ❖ Onions

*Kids Menu*

## *\$20 Per Child*

*Includes: Main meal, Dessert, a Soft Drink or Juice & a Kids Activity Pack*

Choose from the following options:

### **Main Course**

- ❖ Chicken Nuggets & Chips
- ❖ Fish Pieces & Chips
- ❖ Steak & Chips
- ❖ Spaghetti Bolognese
- ❖ Cheese Burger with Chips

All kids' main meals are served with vegetables

### **Dessert**

- ❖ Chocolate Brownie with Vanilla Ice-cream
- ❖ Fresh Fruit Sorbet
- ❖ Highland Heritage Ice-Cream Sundae with your choice of topping – Chocolate, Strawberry or Caramel

### **Beverages**

**Soft Drinks:** Coke, Diet Coke, Sprite, Lift, Fire Engine

**Juice:** Orange, Apple, Pineapple





# FUNCTIONS BEVERAGE LIST

## *Red and White Wines*

– Various vintages may apply Bottle

Highland Heritage Estate Sauvignon Blanc	\$25.00
Highland Heritage Estate Riesling	\$25.00
Highland Heritage Estate Nikki D Riesling (sweet)	\$25.00
Highland Heritage Estate Rose	\$25.00
Highland Heritage Estate Fume Blanc	\$25.00
Highland Heritage Estate Chardonnay	\$25.00
Highland Heritage Estate Pinot Noir	\$30.00
Highland Heritage Estate Shiraz	\$30.00
Highland Heritage Estate Merlot	\$30.00
Highland Heritage Estate Cabernet Sauvignon	\$30.00
Wellwood Estate Sauvignon Blanc	\$20.00
Wellwood Estate Riesling	\$20.00
Wellwood Estate Chardonnay	\$20.00
Wellwood Pinot Grigio	\$20.00
Wellwood Rose	\$20.00
Wellwood Estate Pinot Noir	\$20.00
Wellwood Estate Merlot	\$20.00
Wellwood Estate Shiraz	\$20.00
Wellwood Estate Cabernet Sauvignon	\$20.00

## *Italian Wines & Sparkling*

Ca'Luca Pinot Grigio	\$15.00
Gaetano Daquino Pinot Grigio	\$20.00
Botter Prosecco	\$20.00
Botter Moscato White	\$20.00
Botter Moscato Rose	\$20.00
Gaetano Daquino Moscato	\$25.00

## **Sparklings**

Rothbury Estate	\$15.00
Angullong Sparkling White or Rose	\$25.00
Yellowglen 'Pinot Noir Chardonnay' NV Sparkling Wine	\$28.00
Riccadona Asti Sparkling	\$30.00
Domain Chandon NV Brut	\$45.00
Mumm Cordon Rouge Brut NV	\$95.00
Moet & Chandon NV Imperial	\$125.00

*Beer*

*Glass*

Keg Beer – Full strength & Mid Strength	\$4.00
Hahn Premium Light, Cascade Light	\$4.50
All Standard Beers (Tooheys New/Old/Xdry, VB, XXXX Gold, Pure Blonde, Carlton Dry)	\$5.00
Crown Lager, James Boags, Cascade Premium,	\$7.00
Stella Artois, Peroni, Corona, Heineken	\$8.00
Pressman’s Alcoholic Apple Cider on Tap	\$4.00
Soft Drinks , Juices &/or Non Alcoholic Punch	\$4.00
Jug	\$12.00
Spirits (30ml)	From \$6.00
Liqueurs (30ml)	From \$8.00
BYO Corkage per bottle (conditions apply)	\$10.00

*Other beverages can be arranged so please don't hesitate to ask*



## Terms & Conditions

All bookings that are accepted and all functions undertaken are on the basis of the following terms & conditions, which on payment of deposit become the resultant function contract between you, your guests and Highland Heritage Estate Restaurant & Function Centre.

**They are important, please read carefully:**

### Clause

#### Tentative Bookings

1 Tentative bookings will be held for a period of fourteen (14) calendar days from the date of your enquiry

1.1 Tentative bookings that are not confirmed within fourteen (14) calendar days will be removed without notice.

#### Deposits

2 Payment of a minimum deposit of **\$650.00** is required within 14 days of tentatively booking a date to confirm the booking

2.1 Once the deposit has been paid this confirms that all terms and conditions are agreed to.

2.2 Deposits are non refundable however if notice of an intended cancellation is given more than 180 days (6 months) prior to the date of the event the deposit may be refunded provided that the venue is subsequently booked with a similar size function and at management discretion.

#### Cancellations

3 Notice of cancellations is acceptable only by email or in writing. Any other form will not be accepted.

#### Catering

4 Your menu selections should be finalised at least fourteen (14 days) prior to the function date. If not this may result in some of the food choices not being available.

4.1 The musician's award states that all musician's booked for 4 hours or more are entitled to a meal. We can provide a main meal charged at the cost of your chosen main meals. Any alcohol served to the musicians is to have prior approval by you and will be added to your bill.

4.2 BYO Lolly Buffet will incur a \$100.00 charge

#### Final Numbers

5 A guaranteed minimum number of guests attending the function is required fourteen (14) days prior to the event. This will then be regarded as the minimum number for catering purposes and will also become the minimum number charged on your function account. Any additional guest numbers after this time will be separately charged.

#### Pricing

6 Prices quoted are in Australian dollar (\$AUD) and includes GST where applicable

6.1 Prices are subject to change without notice

## **Payment Terms**

7 You are to pay in full the cost of the function at least seven (7) days prior to the event. This will be based on the final guest numbers advised 14 days prior to the event. Payment adjustments due to a reduction in numbers is at management discretion. Direct Deposit, Bank cheques, Mastercard, Visa, AMEX or Cash (including EFT) are the only acceptable forms of payment for this.

7.1 Where beverages are charged on a 'consumption' basis, this account must be settled on the night. Direct Deposit, Bank cheques, Mastercard, Visa, AMEX or Cash (including EFT) are the only acceptable forms of payment for this.

## **Hire Fees and inclusions**

8 Venue hire fee is \$650.00.

8.1 Our service is inclusive of all the items specified and any 'extras' required will be charged as specified therein or as separately negotiated.

8.2 Our reception service includes; linen, glasses, cutlery, salt and pepper, cast iron easel for table list, bridal skirt, cake table skirt, present table skirt, microphone, lectern and surround sound system & **5 hours of venue usage.**

8.3 Our ceremony service includes; chairs, decoration bows & flags, wine barrel table for signing & **2 hours of venue usage.**

## **Conduct, Damages & Liability**

9 It is understood patrons will conduct their function in an orderly manner and in full compliance with Highland Heritage Estate Management direction and all applicable laws. Highland Heritage Estate reserves the right to cease and close bar operations, exclude or eject any persons from the function or premises without liability.

9.1 Patrons or patron's guests, invitees or other persons attending the function are financially responsible for any damage sustained whether in rooms reserved or in any part of Highland Heritage Estate. A minimum of a \$500.00 damage fee will be charged.

9.2 Highland Heritage Estate will not accept responsibility for damage or loss of merchandise left on the premises prior, during or after a function; and patrons should arrange their own insurance or security.

9.3 No confetti please! Otherwise a \$100.00 cleaning charge will apply.

## **Scheduled Times**

10 Patrons agree to begin the function and vacate the designated function area at the scheduled times specified.

10.1 Function duration is five (5) hours, if patrons wish to extend their function, an additional cost will apply at \$100 per half an hour.

10.2 Please note that all functions must finish at 11:30pm and that our Liquor Licensing Laws also dictate that the serving of alcohol must cease at 12.00am (midnight) and no shots are allowed.

## **Public Holidays**

11 Events held on Public Holidays will require a separate wedding package

## **Non Smoking Venue**

12 Highland Heritage Estate is a 'non-smoking' venue.

## **Responsible Service of Alcohol (RSA)**

13 Highland Heritage Estate upholds RSA practices and to ensure the safe sale, supply and consumption of liquor

13.1 Highland Heritage Estate reserves the right to cease and close the bar, exclude or eject any persons from the function or premises without liability.

13.2 Please note Liquor Licensing Laws also dictate that the serving of alcohol must cease at 12.00 am (midnight) and no shots are allowed.

13.3 Please Note Liquor Licensing Laws do not allow beverages to be taken out of the front door of Highland Heritage Estate. This includes any beverages purchased before close of function.

## **CLIENT AGREEMENT**

CLIENT NAME: \_\_\_\_\_

FUNCTION DATE: \_\_\_\_\_

CLIENT SIGNATURE: \_\_\_\_\_

DATED: \_\_\_\_\_