

HIGHTAIL GRILL



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H I G H T A I L

A G A R D E N O A S I S I N A C O N C R E T E J U N G L E

When you really want to impress hire the whole venue! Situated just a hop, skip and a jump away from Southern Cross Station, once you enter you will be transported into a stunning world where modern architecture merges with the soothing tones of the savanna. As huge as the African plain but made intimate with clever styling, the venue is perfect for progressive events where every turn will delight and surprise your guests.

If you have a whole pride to entertain, be it a corporate party or end to end wedding you can also take over the lower floor of Collins Square with its stunning curved tiled roof, inspired by New York train stations- ideal for large scale presentations or ceremonies.

								
Cocktail Capacity	Seated Capacity	Covered Space	Private Bathrooms	Disabled Access	Micro-phone	Screen	Private Music	Private Bar
950	N	Y	N	Y	Y	4	Y	2



H A L F V E N U E

L A R G E H E R D S W E L C O M E

When you still have a huge gang but don't need the whole jungle hiring half of Hightail is the solution. Cleverly designed so both halves feature a private balcony and bar, as well as a large space for formalities or even a dance floor for your guests to strut their stuff. Included in either side is a data projector, screen and microphone - taking the worry out of your presentation needs.



400	100	Y	N	Y	Y	2	Y	Y



A T R I U M

PARTY IN AN INDOOR GREENHOUSE

Louvered glass windows and masses of greenery creates an elegant space that lends itself to both casual and formal events. From formal seated weddings, raucous 40th birthdays and corporate trivia events this space has seen and done it all.



80	60	Y	N	Y	Y	1	N	N



LAGOON

THE FUNCTION SPACE THAT HAS IT ALL

Tucked away at the far end of Hightail is the Lagoon - a soothing space of warm wood, cool blues and splashes of greenery. Separated from the rest of the rat race by a large curtain for privacy, and featuring your own balcony, bar and AV equipment - the Lagoon has everything you need for a good time.

The flexible floor plan can be designed to suit your style from sit down banquets and cocktail parties to presentations and theatre style seated events.

150	60	Y	N	Y	Y	1	Y	Y



G A Z E L L E

GO WILD IN THE HEART OF HIGHTAIL

Relax in elegance, or let the party animal out in our most popular semi private space.

Situated in the heart of Hightail, Gazelle is the area for casual work drinks and networking events. A private bar keeps your guests well watered, and the creative floor plan creates an exclusive vibe while being situated right in the middle of the action.

50	N	Y	N	Y	Y	1	N	Y



C H E E T A H

P R I V A T E B A R A C C E S S F O R S M A L L F L O C K S

Set yourself apart from the rest of the corporate animals and party in the Cheetah space. A dedicated bar tender ensures speedy service while the open plan ensures you don't sacrifice atmosphere, even if your gang is small.

30	N	Y	N	Y	N	1	N	Y

C L A S S I C C A N A P E S



HOT CANAPÉ

Zucchini, sweet potato & pea croquettes **V**
 Chicken & brie croquette
 Vegetable spring rolls **V**
 Prawn cigars, sweet chilli
 Beef and vegetable sausage roll
 Mushroom, spinach & goats curd tarts **V**
 Chargrilled baby corn cups, manchego, bbq
 sauce **G F | V | V O**
 Herb crusted polenta chips, salsa verde
 Selection of gourmet pies **G F O | V O**
 Mushroom, spinach & asparagus arancini **V**
 Moroccan spiced chicken drumettes **G F**
 Marinated beef skewer, romesco sauce **G F**

COLD CANAPÉ

Peking Duck pancakes, hoisin sauce
 Oysters, pickled ginger, tomato & shallots **G F**
 Chargrilled prawn cocktail,
 avocado mousse **G F**
 Roasted cauliflower, hummus &
 pomegranate **G F | V**
 Smoked paprika corn chips, salsa, lime & chilli
V E G A N | G F
 Handmade rice paper rolls -
 prawn, chicken or vegetarian **G F**
 Hand rolls **G F**
 Salmon & cucumber
 Teriyaki chicken
 Cooked tuna & spring onion
 Prawn & cucumber
 Tofu & vegetable **V**

\$ 3 0 P E R P E R S O N S E L E C T 6 I T E M S
 \$ 3 5 P E R P E R S O N S E L E C T 8 I T E M S

EXTRA ITEMS ARE \$4.5 EACH | MINIMUM ORDER IS 25

V = VEGETARIAN | VE = VEGAN | GF = GLUTEN FREE

O = DIETARY OPTION AVAILABLE

C L A S S I C E X T R A S



SUBSTANTIAL

\$7.5 PER ITEM

Minimum order is 25 per item

Smoked salmon, herbs, dill creme fraiche, cucumber & watercress on squid ink brioche

Wagyu beef slider, pickle, cheese, tomato, mustard, lettuce

Warm roasted cauliflower salad, grains, herbs & tahini dressing **V E G A N | G F**

Salt & pepper calamari, lemon herb aioli

Risotto, Swiss mushroom, spinach, asparagus & parmesan

V | G F | V E G A N O

La Tortilleria corn taco, black bean & vegetables **V E G A N | G F**

Chipotle chicken pita pocket, shredded lettuce, slaw & aioli

Pork & fennel chipolata, brioche, sauce & cheese

DESSERT CANAPÉ

\$5.00 PER ITEM

Minimum order is 30 per item

Mixed macarons

Salted caramel donut

Chocolate & hazelnut donut

Lemon curd tartlet

Toblerone cheesecake

SWEET PLATTER

\$200.00

48 pieces

St Germain petit four selection

LOOKING TO MAKE YOUR
COCKTAIL MENU A LITTLE MORE
SUBSTANTIAL?

MINIMUM ORDER IS 25 PER ITEM FOR SUBSTANTIAL &
30 PER ITEM FOR DESSERT

SEATED MENU



ENTRÉE

Heirloom tomato salad, fior de latte, basil & balsamic **G F | V**

Sweet corn zucchini fritters **V**

Chargrilled prawn cocktail

Portuguese chicken skewer, rice salad **G F**

MAINS

Chargrilled Scotch fillet steak, greens, creamy mash, roasted heirloom vegetables & red wine jus **G F**

Seasonal market fish **G F O**

Marinated, baked chicken breast, kale salad, toasted pine nuts, pomegranate, pecorino, lemon, djon mustard dressing **G F**

Grain salad, herbs, greens, cherry tomatoes, toasted almonds, citrus & avocado dressing
V E G A N | G F

Risotto, pumpkin, spinach, semi dried tomatoes & broccolini **V | G F**



DESSERT

Warm apple tart **G F | D F**

Chocolate fondant

Eton Mess

Lemon curd tart

A BIT EXTRA

Elevate your seated meal to the next level with our delicious add ons

SHARING BOARDS

\$26 EACH

Charcuterie or cheese
(Serves 4)

SIDES

\$4 PER PERSON

Garden salad, mixed greens
& crispy potatoes

\$ 4 8 P E R P E R S O N | 2 C O U R S E
\$ 5 7 P E R P E R S O N | 3 C O U R S E

PLEASE CHOOSE TWO OF EACH COURSE WHICH WILL BE SERVED AS AN ALTERNATE DROP. ALL DIETARY REQUIREMENTS CAN BE CATERED FOR SEPARATELY.

GRAZING TABLES



FEATURING
THE VERY
BEST SEASONAL
PRODUCE

MINIMUM ORDER IS 25 PEOPLE



CHARCUTERIE

\$25 PER PERSON

Cured meats, seasonal condiments, heirloom vegetables, fruits, dips, roasted nuts, pickled vegetables, crackers and charred bread.

CHEESE

\$23 PER PERSON

Variety of cheese, quince paste, crackers, bread, biscuits, seasonal fresh & dried fruit.



B E V E R A G E S



BAR TABS

We offer the option to set up a bar tab with a specified limit and your selection of beverages. We'll stay in touch with you as your event progresses, giving you the option to increase your budget if necessary. We will supply your guests with a wrist band, for security & speedier service.



CASH BARS

If you are not looking to buy beverages for your guests we also offer the option of a cash bar in certain spaces, so everyone can just head to the bar and order and pay for themselves.



BEVERAGE PACKAGES

Our beverage packages are great value for larger events & for weddings. All packages come with soft drinks, juices, mineral waters and craft sodas.

HIGHTAIL PACKAGE

2 hours \$32.5 per person
3 hours \$47.5 per person
5 hours \$57.5 per person

Two Doors Sparkling
Two Doors Bianco
Two Doors Rosso
Carlton Draught
Melbourne Bitter
Bulmer's Apple Cider
Cascade Light

PREMIUM-TAIL

2 hours \$42.5 per person
3 hours \$57.5 per person
4 hours \$67.5 per person

Two Doors Sparkling
1 Prosecco
Two Doors Bianco
2 Premium whites
1 Rose
Two Doors Rosso
2 Premium Reds

Full range of our ever rotating selection of tap beers and ciders.

SPIRIT ADD ON

House spirits
\$10pp per hour
Premium spirits
\$15pp per hour
Only available with a beverage package.

B E V E R A G E S



ARRIVAL COCKTAILS

HIGHTAIL SPRITZ

\$12 EACH

Select aperitif, prosecco, sparkling water, garnished with an olive and orange

SPRITZ SELECTION

\$15 EACH

YOUR GUESTS CAN CHOOSE

FROM THE FOLLOWING

Montenegro Spritz

Aperol Spritz

Violet Spritz

CLASSIC COCKTAILS

\$17 EACH

Southside

French 75

Mojito

Dark & Stormy

Tom Collins

BIG BATCH COCKTAILS

Your choice of 4, 6 or 8L tower. One litre serves approximately 8 to 10 people as a welcome drink

CLASSIC BATCH

\$50 PER LITRE

VENETIAN SPRITZ

Select aperitif, prosecco, sparkling water, olive, orange

HIGHTAIL PUNCH

Gin, pineapple, lavender, citrus & moscato

HIGHTAIL SANGRIA

Your choice of red or white

TRADITIONAL PIMM'S CUP

PREMIUM BATCH

\$60 PER LITRE

DARK & STORMY

Dark rum, ginger beer, lime

APEROL SPRITZ

Prosecco, aperol, sparkling water, orange

MOJITO

White rum, lime, mint

TOM COLLINS

Gin, lemon, lime & sparkling water

MINIMUM ORDER FOR ALL COCKTAIL TOWERS IS 4 L PER FLAVOUR SELECTION



GUEST ENTRY & DEPARTURE:

Guest entry to functions will only be permitted in accordance with agreed start and finish times. The venue reserves the right to refuse entry or service at any time to any patron in accordance with normal responsible service of alcohol procedures.

Additional function guests (above and beyond the numbers of guests confirmed) may only be admitted in accordance with the venue's licensed capacity. Minors are welcome to attend functions only when accompanied by a Legal Guardian, however they must vacate the premise by 10pm (infants are welcome to remain at the parents own risk).

PRICES & MINIMUM SPENDS:

All prices quoted are inclusive of GST. Whilst every effort is taken to maintain prices, these are subject to change. Minimum spend requirements apply for all function spaces. Management will advise the minimum spend upon enquiry as these do vary according to the season. This cost will be in line with estimated turnover obtained in regular trade in the proposed function area. Minimum spends are restricted to food and beverage spend only, with final numbers required 7 business days prior to the event date. Any costs outside of this (e.g. additional security, entertainment) are not included in the final calculation. If the minimum spend quoted for the space is not met, the additional charge will become a room hire fee and will be payable on completion of the function

CONFIRMATION OF BOOKINGS:

Due to demand, tentative bookings can only be held for up to 5 days following a contract and deposit invoice being used. Prior to this, please note no date or space is able to be placed on a tentative hold. Once this period has lapsed, the venue reserves the right to release the tentative reservation. To confirm a booking, a minimum deposit is required. This payment should be made within 5 business days of receiving the booking form to secure the date, and can be done using any major credit card, EFTPOS, direct deposit or cash. A compulsory credit card authority is also required to confirm the booking and is held as security

RESPONSIBLE SERVICE OF ALCOHOL:

Please note all Hightail staff hold a current RSA and serve alcohol responsibly to ensure that everybody has a good time.

CANCELLATIONS:

Canceling a function after the deposit has been paid can only be done by consulting directly with management in writing, and only by the person who paid the initial deposit. Any cancellation will forfeit the deposit and any cancellation made within a period of 4 weeks from the date of the function will forfeit the deposit and any additional payments that may have been made. Cancellations made within 48 hours of the event date are still required to pay any estimated costs involved, minimum amount payable or any pre organised catering at the venues discretion

DAMAGE:

Please be advised that organisers are financially responsible for any damage, theft, breakage or vandalism sustained to the function room or venue premises by guests, invitees or other persons attending the function. Should any extra cleaning be required to return the premise to a satisfactory standard, this will be charged to the client. The venue does not accept responsibility for damage or loss of merchandise left at the venue prior to or after the function. It is recommended that all client goods be removed from the venue immediately after the function.

ROOM ALLOCATION:

Management reserves the right to assign an alternate room where the original room becomes inappropriate or unavailable due to circumstances beyond the venue's control. Should attendee numbers decrease from numbers advised at the time of final confirmation, it is at the venue management's discretion to reallocate an event to a more appropriate space. The room and space allocation is only for the time frame only within the signed terms & conditions – following the conclusion time will be at the venues discretion. Please note last drinks are called 15 minutes prior to conclusion time of the event.

FUNCTION CONDUCT:

It is required that the organiser will conduct the function in an orderly manner. All normal venue policies, procedures and legal responsibilities apply to any and all persons attending functions at all times, including total compliance to all responsible service of alcohol guidelines and standards. When booking a function, it is the host's responsibility to give accurate details in relation to the type of function and its guests. If a guest falsifies information, or if a function is booked on forged pretenses, the venue reserves the right to cancel the function without notice, and at the expense of the host.

100 BURGERS VENUES

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PA'S
& BAR



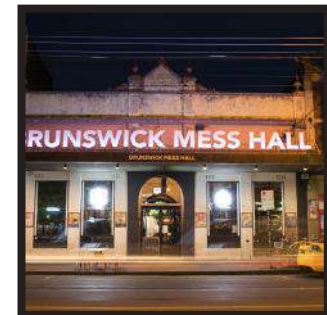
POR
TELLO
ROS
SO



MURMUR
PIANO BAR



NATURAL HISTORY
PUBLIC BAR



BRUNSWICK
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