



HI-LINE

ROOFTOP BAR

FUNCTIONS

Live the Hi-Life



CELEBRATE

Thank you for choosing to celebrate your special occasion with us here at HI-LINE. Our function coordinators are here to help you plan your perfect event so please do let us know if you have any questions or if we can be of any assistance to you. We look forward to helping you enjoy the Hi-Life!

Relax in the open-air setting and soak in views of Perth's glittering skyline as you sip on cocktails to celebrate your special occasion.

HI-LINE serves the classic cocktails you know and love plus a range of popular wine, sparkling, beer and cider. For the cocktail curious, there's a delightful list of signature cocktails to explore that are guaranteed to be an adventure for the tastebuds.

Plus there's plenty of entertainment options across Crown Perth should your crew decide to continue on the party.

For more information or to secure an area for your next function, please contact our functions coordinator below:

HiLine@crownperth.com.au

For more information call 9362 7699.

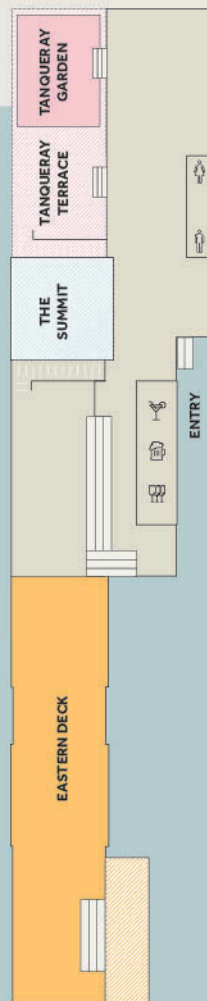


VENUE DETAILS

Whether you're after a stand-up cocktail style event or a more relaxed seated gathering, we have a variety of function areas available to suit your event style.

Eastern Deck	Tanqueray Terrace
40 - 180 Guests	50 - 120 Guests
The Summit	Tanqueray Garden
20 - 40 Guests	20 - 50 Guests

All function bookings require a minimum of 20 guests, and exclusive venue hire is available for 180 to 380 guests (subject to dates and management approval).







THE SUMMIT

Situated at the highest point of the entire rooftop bar, The Summit offers a bird's eye view of not only the entire venue but a scenic view of the sunset.

The Summit features a shaded pavilion which can accommodate up to 40 guests for a stand-up style function with high tables and chairs.

Suitable for 20 - 40 Guests



Tanqueray Garden

The Tanqueray Garden may be divided into an exclusive section.

**Suitable for
20 - 50 Guests**

TANQUERAY TERRACE

The Tanqueray Terrace offers a mix of lounge seating, family style seating, high and low tables and plenty of standing space.

For those who want to really impress their guests, there's an option of adding on a private bar for wine and beer service.

Suitable for 50 - 120 Guests



EASTERN DECK

The Eastern Deck offers a range of lounge seating under a shaded pavilion, high bar style tables and plenty of standing space.

Suitable for 40 - 180 Guests

A vibrant, abstract illustration of tropical foliage in shades of orange, yellow, green, and blue, positioned at the top of the page.

CLASSIC BEVERAGE PACKAGE

Two Hours \$45pp | Three Hours \$60pp | Four Hours \$75pp

Veuve Tailhan NV Burgundy, France

Vasse Felix SBS Margaret River, WA

Robert Oatley 'Signature' Chardonnay Margaret River, WA

Ringbolt Cabernet Sauvignon Margaret River, WA

Corona Extra MEX

Heineken 3 NLD

Little Creatures Rogers' Amber Ale WA

4 Pines Indian Summer Ale NSW

Pipsqueak Apple Cider VIC

Soft Drinks & Juices

+ \$15pp per hour for house spirit package

Ketel One, Tanqueray, Bacardi, Bulleit, Johnnie Walker Black Label



PREMIUM BEVERAGE PACKAGE

Two Hours \$60pp | Three Hours \$80pp | Four Hours \$100pp

Chandon Brut NV Yarra Valley, VIC

Vasse Felix SBS Margaret River, WA

Vasse Felix 'Filius' Cabernet Merlot Margaret River, WA

Cape Mentelle Rose Margaret River, WA

Corona Extra MEX

Heineken 3 NLD

Little Creatures Rogers' Amber Ale WA

4 Pines Indian Summer Ale NSW

Feral Biggie Juice East Coast IPA WA

Little Creatures Pale Ale WA

Pipsqueak Apple Cider VIC

Soft Drinks & Juices

+ \$15pp per hour for house spirit package

Ketel One, Tanqueray, Bacardi, Bulleit, Johnnie Walker Black Label



SHARE PLATTERS

Cheese Platter

\$150

Selection of Four Gourmet Cheeses,
Iranian Figs, Celery, Muscatels
& Assorted Crackers

Charcuterie Platter

\$120

Chorizo, Wagyu Bresaola, Parma Ham,
Olives, Semi Dried Tomatoes
& Artichokes

Sushi Platter

\$100

Salmon Nigiri, Teriyaki Chicken Sushi
Roll, Mixed Vegetarian Sushi Rolls
with Pickled Ginger & Wasabi

Asian Platter

\$120

Prawn Tempura, Vegetarian
Spring Rolls, Curry Puffs with
Sweet Chilli Sauce

Vegan Friendly Platter

\$150

Pakorras, Pumpkin Bites, Roasted
Vegetable Pastizzi & Vegetable
Skewers

Turkish Bread Platter

\$80

Grilled Turkish Bread, Dips, Olive Oil
& Balsamic Vinegar



CANAPÉS

Minimum 30 Guests

**Nine Items \$39pp | Twelve Items
\$53pp | Fourteen Items \$58pp**

Cold Selections

Ocean Trout, Herbed Scone, Chive Crème
Fraîche & Salmon Caviar

Pistachio Crusted Soft Goats Curd, Black
Olive Shortbread, Caramelised Figs &
Micro Celery **V**

Pork Rillettes Tartlet, Pressed Cucumber
& Pickled Red Onion

Prawn & Pickled Vegetable Rice Paper
Rolls with Peanut Dipping Sauce

Kashmiri Butter Chicken, Charred Mini
Naan Bread, Kachumber Salad with
Spiced Mango Gel

Soy Glazed Duck Nigiri, Ginger & Scallions

Roasted Angus Beef, Horseradish Cream,
Balsamic Onion Relish on Sourdough

Duck Confit, Pickled Shallot, Morello
Cherry on Charcoal Bread

Yellowfin Tuna, Aji Amarillo, Jalapeño,
Chive, Shallot & Seaweed

Poached West Australian Prawns, Laab
Style with Green Papaya & Peanuts

Chicken & Foie Gras Terrine, Wild
Mushrooms, Quince & Cabbage Cress

Scallop Ceviche With Soy, Avocado,
Coriander & Finger Lime

Butternut Pumpkin Custard Tartlet, Black
Truffle, Meredith Feta, Candied Nuts &
Lemon Oil **V**

Blue Swimmer Crab Tart, Celeriac, Apple,
Pressed Lemon Oil & Apricot

**+ \$7pp - Grilled Turkish Bread with
House-made Dips**

V - Vegetarian



CANAPÉS

Hot Selections

Caramelised Pumpkin, Zucchini
& Eggplant Pastizzi
with Ketchup **V**

Crispy Prawns, Sea Salt & Pepper

Barbecue Pork Steam Buns with
Hot Chilli Sauce

Caramelised Red Onion & Potato
Tartlet **V**

Ginger Prawn Dumpling with Soy
& Black Vinegar
Dipping Sauce

Sweet Corn & Gruyere Croquette
with Chipotle Mayonnaise **V**

Mini Beef Wellington with Roasted
Shallot Jus

Mini Wagyu Beef Slider, Melted
Cheese, Sweet Pickle,
Dijon Mustard on a Brioche Bun

Prawn & Pork Firecracker with Sriracha
Lime Mayonnaise

Crispy Korean Style Chicken Lollipops
with Gochujang

Artichoke & Pancetta Tarte Flambée
with Parmesan

Peking Duck Spring Rolls with Plum
Mayonnaise

V - Vegetarian

Menu is subject to change.



CANAPÉS

Dessert Selections

Chocolate Shell with Fruit Ganache

Lemongrass Compressed Mango
Tartlets

Mojito Lime Mousse with Mint Rum
Gelée

Strawberry Champagne Mini Dome

Blood Orange & Eucalyptus Crèmeux
with Chocolate

Apple Pie & Vanilla Choux

Macaron Selection

Yoghurt Mousse, Lychee &
Boysenberry

Pineapple Brown Rum Compote &
Coconut Mousse

Black Cherry in Vodka & Vanilla

Menu is subject to change.



TERMS & CONDITIONS

Booking Confirmation

Please note that when you receive a quote for an event, the event space is only held once a deposit equal to the venue hire fee has been received for the function booking.

Final Numbers

Prior to your function a final count of guests must be confirmed 7 business days before the event. Any increase in guest numbers will be subject to availability at the time. A decrease in guest numbers on the day will still be charged as per booking confirmation.

Cancellation Policy

Deposits and prepayments are non-refundable. The amount will be forfeited if the booking is cancelled. Refund requests are subject to management approval.

Fees and Surcharges

A surcharge of 1.2% is applicable for all credit card transactions. A surcharge of 10% applies on all public holidays.

Weather

HI-LINE is an outdoor venue and may be subject to unfavourable weather. In this case, management will make reasonable efforts to arrange an alternate venue for confirmed bookings, subject to availability.

Menu

Menus and prices quoted are subject to seasonal changes and product availability at any time. Wherever possible, HI-LINE will endeavour to meet your requests. If you or your guests have any special dietary requirements, please inform your function coordinator at least 7 days prior to the function date.



Allergies & Dietary Requests

Please note that our products either contain or/are produced in kitchens which contain/use the allergens of peanuts, tree nuts, seafood, soy, milk (and other dairy), egg, sesame, wheat (gluten), lupin and sulphite preservatives. Whilst we cannot guarantee that any of our products are 100% allergen free, every effort will be made to ensure the experience is still equally enjoyed by everyone.

Cakes

You are welcome to bring your own cake on arrival, at no extra charge, however unfortunately we are unable to store or refrigerate items.

Decorations

We understand this may be a special occasion, but we encourage you to enjoy our venues as they are designed. The

addition of personal decoration is limited and must be discussed with management prior to arrival.

Responsible Service of Alcohol

HI-LINE complies with Western Australian Responsible Service of Alcohol Legislation. All staff are trained in the Liquor Licensing Accredited 'RSA' (Responsible Service of Alcohol). Staff may refuse to serve alcohol to any person who they believe to be intoxicated. Any intoxicated person will be removed from the venue. In accordance with liquor licensing laws of Western Australia,

Under 18's

Persons under the age of 18 are not permitted to consume alcohol on the premises. All children under the age of 18 years old must be accompanied by their parent or legal guardian at all times.



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