

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.



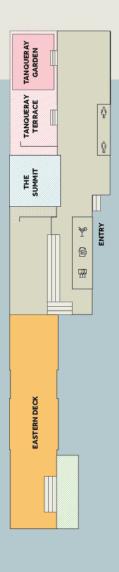
VENUE DETAILS

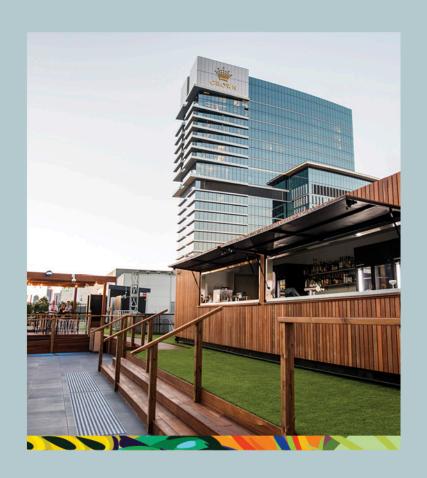
Whether you're after a stand-up cocktail style event or a more relaxed seated gathering, we have a variety of function areas available to suit your event style.

Eastern Deck Tanqueray Terrace
40 - 180 Guests 50 - 120 Guests

The Summit Tanqueray Garden 20 - 35 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.

Suitable for 20 - 35 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.

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 40 - 180 Guests



CLASSIC BEVERAGE PACKAGE

Two Hours \$65pp | Three Hours \$80pp | Four Hours \$95pp

Seppelt Fleur de Lys I South Eastern Australia

Ta_Ku Sauvignon Blanc I Margaret River, WA

Vasse Felix Cabernet Merlot I Margaret River, WA

Corona MEX

Great Northern Super Crisp QLD

Great Northern Zero QLD

Strongbow Apple Cider UK

Soft Drinks & Juices

+ \$15pp per hour for house spirit package

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



PREMIUM BEVERAGE PACKAGE

Two Hours \$79pp | Three Hours \$99pp | Four Hours \$119pp

Chandon Brut NV I Yarra Valley, VIC

Leeuwin Estate 'Prelude' Chardonnay I Margaret River, WA

Petaluma White Label Rosé I Coonawarra, SA

Xanadu 'Black Label' Cabernet Sauvignon I Margaret River, WA

Corona MFX

Great Northern Super Crisp QLD

Pirate Life South Coast Pale Ale SA

Brookvale Union Ginger Beer NSW

Great Northern Zero QLD

Strongbow Apple Cider UK

Soft Drinks & Juices

+ \$15pp per hour for house spirit package

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



SHARE PLATTERS

Grazing Platter

*Each platter serves 10

Brie, Cheddar, Blue Cheese, Assorted Cold Meats, Crackers, Dried & Fresh Fruit, Nuts	ΨΙΨΟ
Sushi Platter Salmon Nigiri, Teriyaki Chicken Sushi Roll, Mixed Vegetarian Sushi Rolls, Pickled Ginger, Wasabi	\$120
Asian Platter Prawn Tempura, Vegetarian Spring Rolls, Curry Puffs, Samosas, Sweet Chilli Sauce	\$145
Vegan Charcuterie Platter Turkish Bread, Hummus, Vegetable Sticks, Olives, Roasted Chickpeas, Vegan Aioli	\$120

\$140



CANAPÉS

Minimum 30 Guests

Six Items \$58pp | Ten Items \$75pp | Twelve Items \$88pp

Cold Selections

Tandoori Chicken, Mint Yoghurt, Mini Flat Bread, Sultana Chutney
Teriyaki Chicken Sushi Rolls, Soy Sauce Mayonnaise, Pickled Ginger
Gorgonzola, Mascarpone, Pistachio, Strawberry, Kalamata Olive Shortbread V
Smoked Salmon Profiterole, Caviar, Crème Fraîche, Wasabi Pea Purée
Peri Peri King Prawn Tartlet, Sautéed Green Pea, Squid Ink Aioli
Veal Fillet, Tuna Anchovy Emulsion, Sundried Tomato, Celery Leaf, Country Bread
Roasted Pumpkin Eclair, Truffle, Granola, Pepitas V

V - Vegetarian



CANAPÉS

Hot Selections

Beef Wellington, Citrus Pumpkin Purée

Tempura Prawns, Shichimi Mayonnaise

Cumberland Pork Pastie, Tomato Chilli Sauce

Vegetable Gyoza, Truffle Yuzu Ponzu V

Charred Chicken Satay, Coconut Peanut Sauce, Coriander

Breaded Deep Fried Scallops, Tartare Sauce

Wild Black Rice Arancini, Eggplant, Goat Cheese, Arrabbiata Aioli V

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

V - Vegetarian



CANAPÉS

Dessert Selections

Macaron Selection

Apple Pie & Vanilla Choux

Milk Chocolate, White Rum, Bergamont, Basil

Salted Caramel Mousse, Sudachi, Lemon

Rhubarb & Custard Apple Tartlet, Crème Fraîche, Burnt Meringue

Açai Blueberry, Macadamia Sponge, Banana Yogurt



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 10 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.

Fees and Surcharges

Please note that credit card payments incur a service fee of 1.15%. A surcharge of 10% applies on Sundays and 15% on Public Holidays.

Weather

HII-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.

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 own parent or legal guardian at all times and are permitted in the venue until 10pm.

Proof of Age

HI-LINE has a strict proof of age policy. No ID—no entry, WA Proof of age cerd, passport. Australian learner's driver permit with photograph or Australian driver's licence are only acceptable proof of identification.

Live the Hi-Life

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.

