

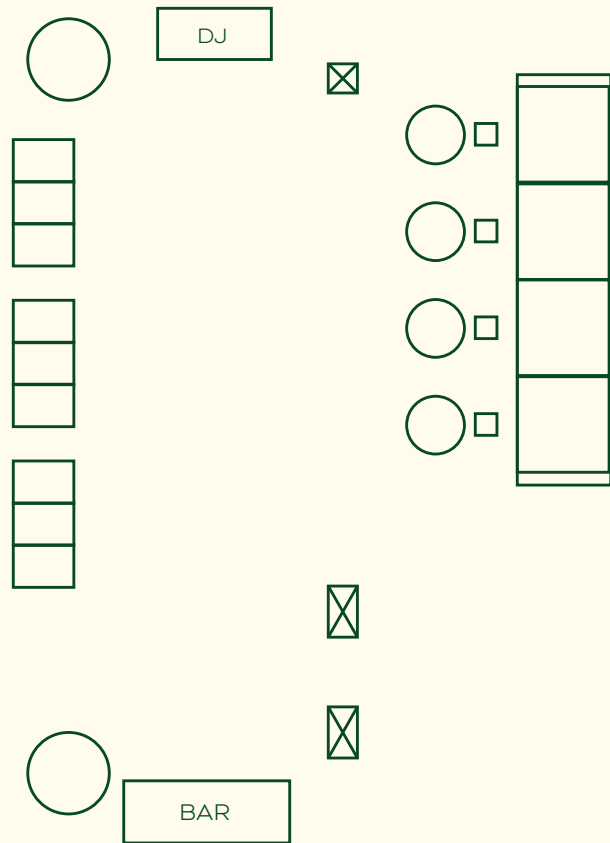


H I G H S T
H S H
H O T E L

FUNCTIONS & EVENTS

HIGH ST. HOTEL

THE YORK



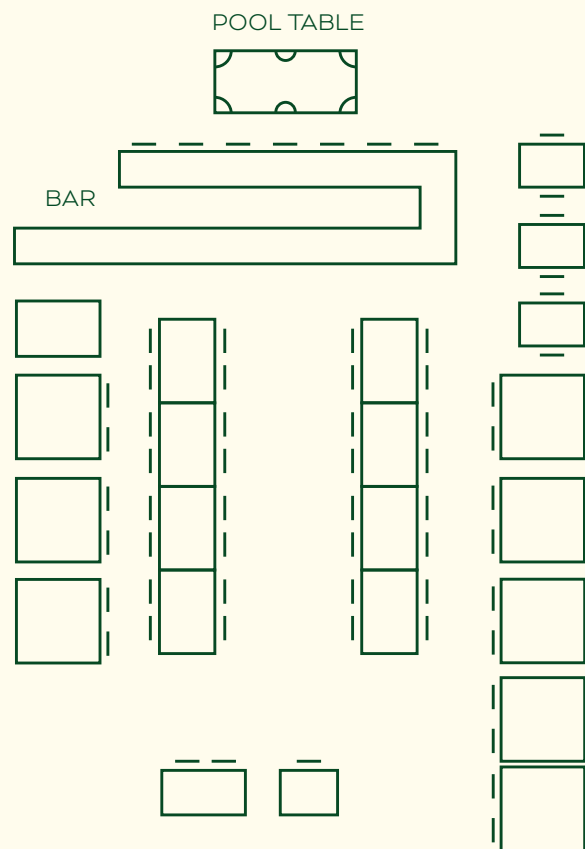
SIT DOWN 40 PAX
CANAPÉ 80 PAX

MINIMUM SPENDS APPLY



HIGH ST. HOTEL

BEER GARDEN



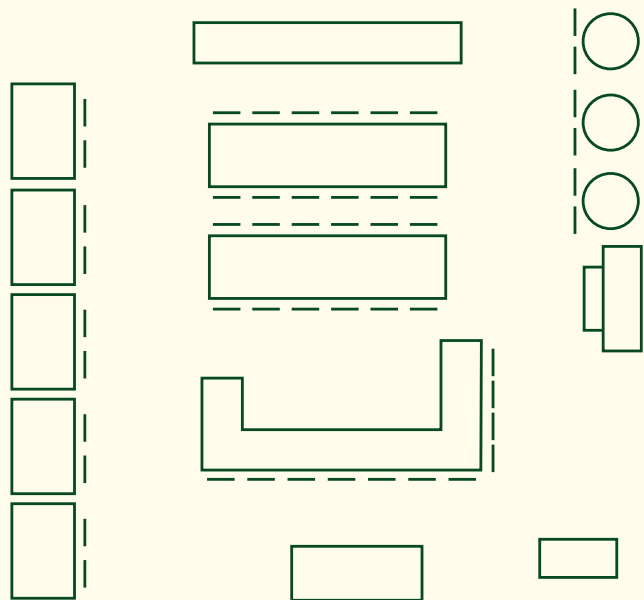
CANAPÉ 20-60 (NON EXCLUSIVE)
CANAPÉ 200 PAX (EXCLUSIVE)

MINIMUM SPENDS APPLY



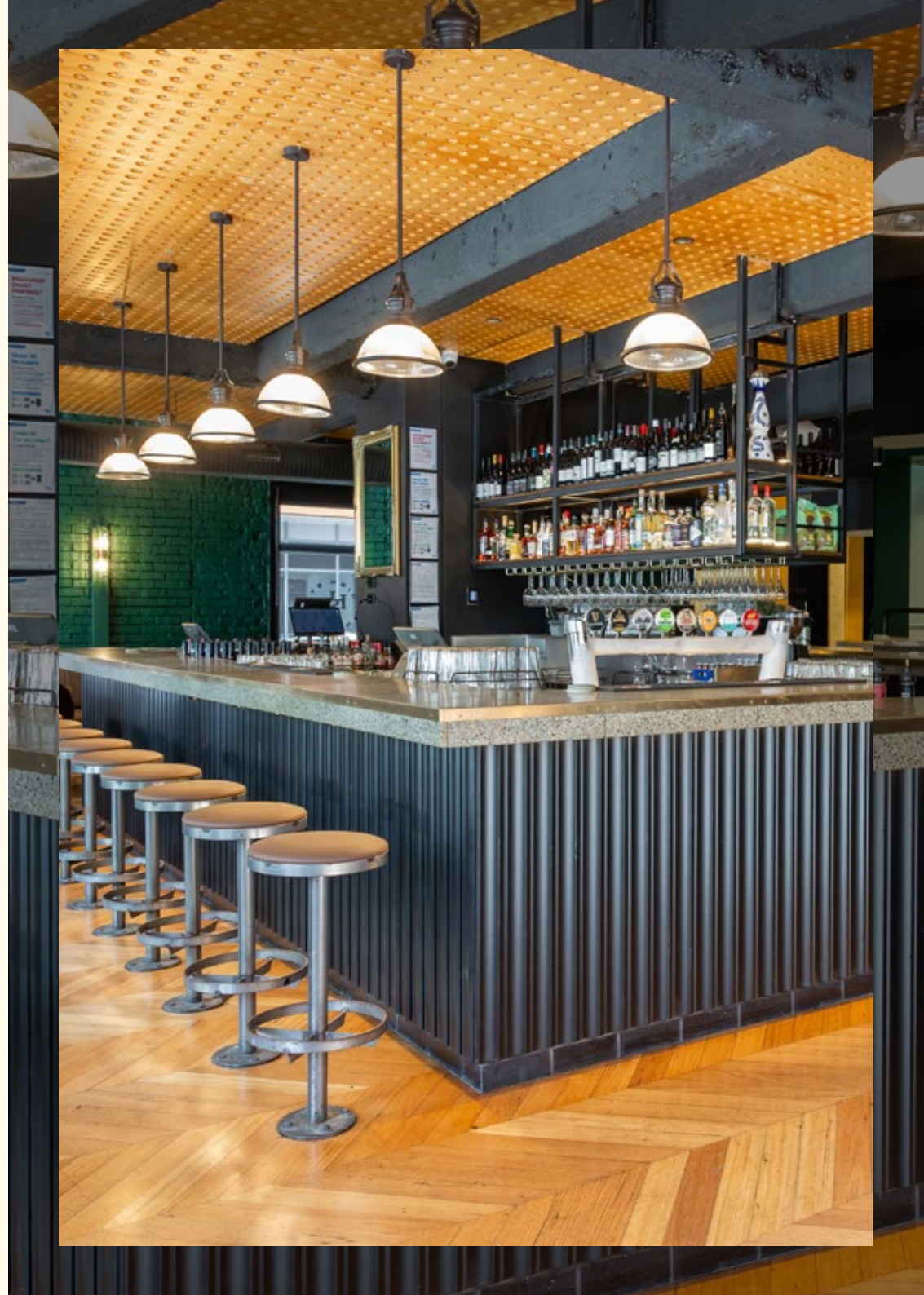
HIGH ST. HOTEL

FRONT BAR



CANAPÉ 20-60 (NON EXCLUSIVE)
CANAPÉ 150 PAX (EXCLUSIVE)

MINIMUM SPENDS APPLY

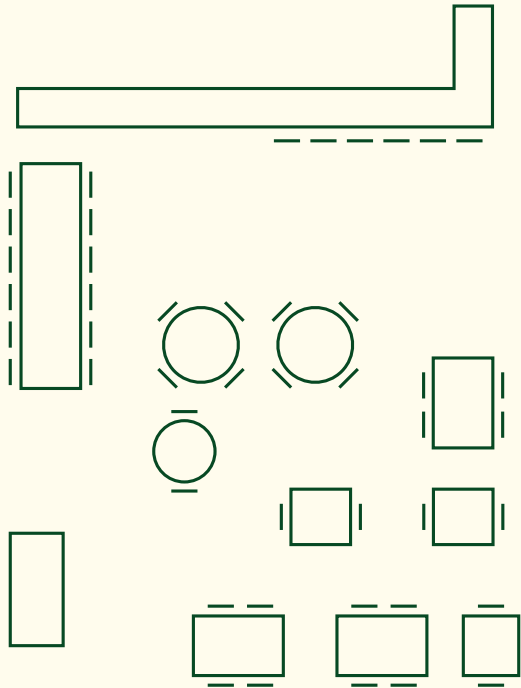


HIGH ST. HOTEL

DINING ROOM

Our shared feasting menus are designed for a social dining experience.

Each package includes your choice of three entrées, three mains & three sides from the selected list.



SIT DOWN 35 PAX (EXCLUSIVE)

MINIMUM SPENDS APPLY



HIGH ST. HOTEL

CANAPÉ SELECTIONS

6 PIECES \$40PP | 8 PIECES \$45PP | 10 PIECES \$55PP

COLD

Whipped goat cheese, fresh peas, crostini (GFO)
Prawn cocktail, crispy lettuce, bloody mary sauce (GF) (DF)
Whipped ricotta, chilli oil, basil, focaccia (GFO)
King fish, pickled fennel, dill, apple
Mortadella toast, sunflower pesto, crispy capers (GFO)

HOT

Warm buttered prawn roll, lettuce, chives (LDO) (GFO)
Potato hash, sour cream, spring onion (VG option)
Slow braised wagyu croquettes, smoked aioli (LDO)
Mac & cheddar cheese croquettes (VG)
Beef sausage roll, relish
Truffle mushroom arancini (VG option)
Fried chicken tenders, HSH hot sauce, smoked ranch

SWEET

Whipped cheesecake, seasonal fruit compote, biscoff crumb (GFO)
Dark chocolate brownie, whipped cream (VG option)

Add Grazers \$13 ea

HSH roast chicken sliders, truffle gravy (GFO)
HSH beef sliders, cheese, bacon, pickles (GFO)
Mini fish & chips, tartare, lemon
Roast pumpkin vego sliders, smoked mayo, pickles (VG option) (GFO)



HIGH ST. HOTEL

FEASTING MENU

2 COURSES \$65PP | 3 COURSES \$75PP

SHARED ENTREES

(selection of 3)

- Whipped ricotta, fresh basil, sundried tomato dressing, house focaccia (VG)
- Ora king salmon tartare, compressed apple, buttermilk dressing, puffed rice (GF)
- Tarragon & pork terrine, house pickles, mustards (CBF)
- HSH fried chicken, hot sauce, ranch, pickled celery
- Grass fed beef carpaccio, evo, parmesan, aged balsamic (GF)
- Charcuterie, house preserves, mustard, grissini (CBF)
- Mushroom & leek arancini (CBF)

SHARED MAINS

(selection of 3)

- Pan fried saltwater barramundi, broccoli puree (GF)
- Roasted chicken, charred corn, leek (GF)
- Fresh rigatoni, roasted pumpkin, sage, ricotta salata (CBDF)
- Grass fed striploin, bearnaise, mustards (CBDF, GF)
- Panfried gnocchi, soft herb pesto, seasonal greens, parmesan (GF)
- Porchetta, brown butter carrot puree (GF)

SHARED SIDES

(included with mains)

(selection of 3)

- Roasted potatoes, carrots, confit garlic, thyme (GF, VG)
- Skin on fries, smoked aioli (CBGF, VG)
- Charred greens, salsa verde, sour cream (GF, CBDF, CBV)
- Mixed leaf salad, breakfast radish, soft herbs, citrus dressing (GF, DF, V)
- Slaw, compressed apple, dill, smoked mayo, pickled onion (GF, DF, VG)

SHARED DESSERTS

(selection of 2)

- Shared cheeses, fresh fruit, quince, lavosh (CBGF)
- Pavlova, chantilly, seasonal berry compote (GF, VG)
- Whipped cheesecake, biscotti crumble, strawberry compote (CBGF, VG)

V: Vegetarian | VG: Vegan | GF: Gluten Free | DF: Dairy Free
CB: Can Be Made (e.g., CBGF: Can Be Made Gluten Free)



HIGH ST. HOTEL

BEVERAGE OPTIONS

We invite you to speak with us about your beverage requirements. Our team can tailor a package to meet your needs-no matter how simple or specific.

On Consumption Bar Tab

A bar tab can be arranged for your function with a specified limit or amount in mind that you feel comfortable with spending. Your bar tab can be reviewed as your function progresses and increased if required. However, we will always ensure you are in control of the amount throughout the event.

Cash Bar Allow your guests to choose from our extensive beverage selection, which they can purchase throughout your function.



HIGH ST. HOTEL

BEVERAGE PACKAGES

STANDARD

2HR \$49 | 3HR \$59 | 4HR \$69

BEER

Carlton Draught

SPARKLING

HSH Prosecco

WHITE

HSH Pinot Gris

RED

HSH Pinot Noir

NON ALC

Soft drinks & juices

PREMIUM

2HR \$59 | 3HR \$69 | 4HR \$79

BEER

Asahi

SPARKLING

Dunes & Greene Prosecco

WHITE

Jackson Brooke Chardonnay
or Le Pezze Pinot Grigio

ROSE

Maison Francaise Pay d'OC

RED


Denton Shed Pinot Noir
or Tori Matthews DJ Shiraz

NON ALC

Soft drinks & Juices

Beverage Add Ons
Arrival Cocktail \$17PP
(T&C Apply)
Spirit Package \$29PP





HIGH ST. HOTEL

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