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!

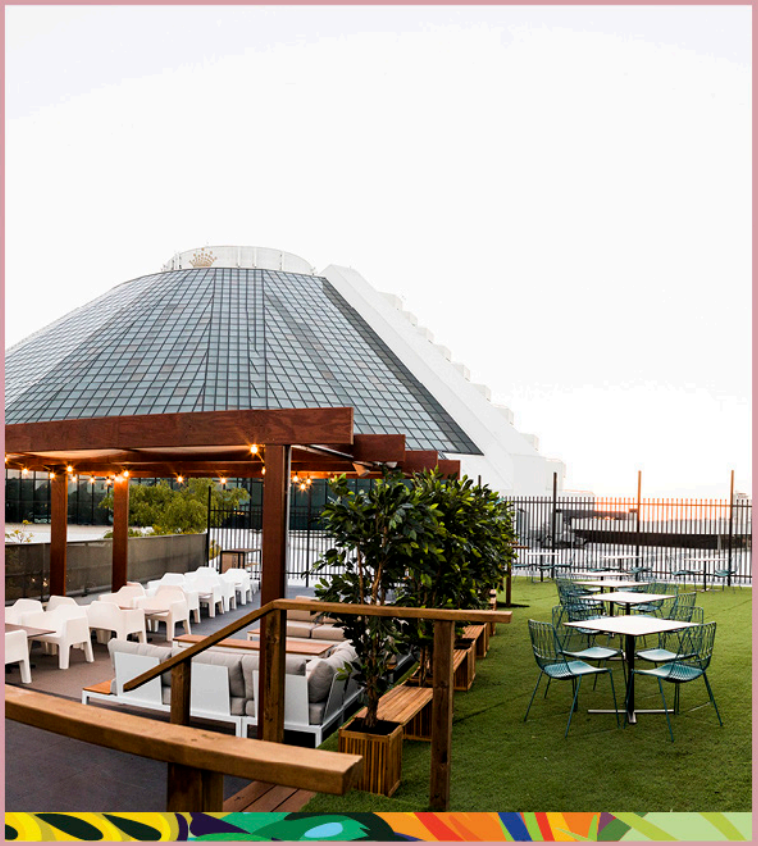
Relax in the open-air setting and soak in views of Perth's glittering skyline as you sip on cocktails to celebrate your special occasion.

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.

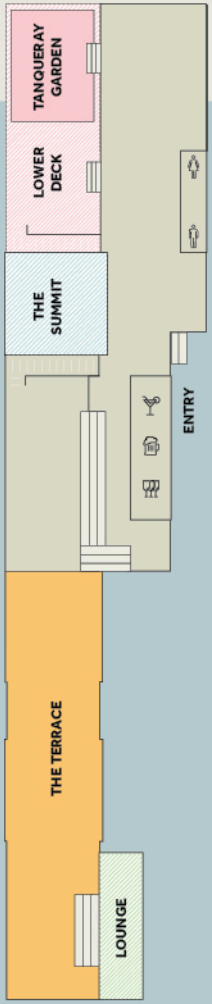
Eastern Deck
40 - 180 Guests

Tanqueray Terrace
50 - 120 Guests

The Summit
20 - 35 Guests

Tanqueray Garden
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).



CROWN

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 $59pp | Three Hours $74pp | Four Hours $95pp

Veuve Tailhan NV | Burgundy, France

Ta_Ku Sauvignon Blanc | Margaret River, WA

Vasse Felix Cabernet Merlot | Margaret River, WA

Corona MEX

Wild Yak Pacific Ale VIC

Somersby Pear 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 $72pp | Three Hours $92pp | Four Hours $112pp

Chandon Brut NV | Yarra Valley, VIC

Leeuwin Estate 'Prelude' Chardonnay | Margaret River, WA

Petaluma White Label Rosé | Coonawarra, SA

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

Corona MEX

Wild Yak Pacific Ale VIC

Pirate Life Pale Ale SA

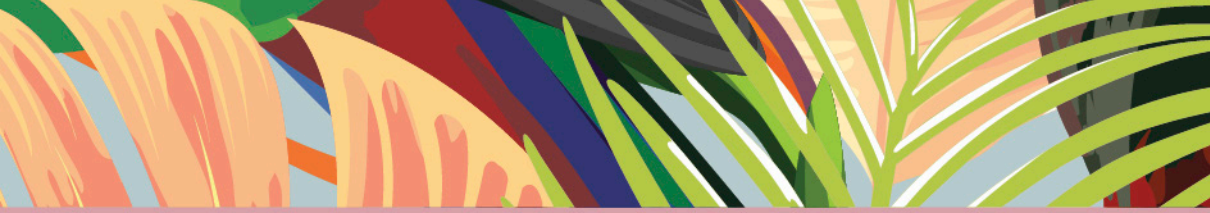
Brookvale Union Ginger Beer NSW

Somersby Pear Cider VIC

Soft Drinks & Juices

+ $15pp per hour for house spirit package

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



SHARE PLATTERS

Grazing Platter **$140**

Brie, Cheddar & Blue Cheese, Assorted Cold Meats,
Crackers, Dried & Fresh Fruit, Nuts

Sushi Platter **$120**

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

Asian Platter **$145**

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

Vegan Friendly Platter **$120**

Turkish Bread, Hummus, Vegetable Sticks, Olives, Roasted Chickpeas, Vegan Aioli

***Each platter serves 10**

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, Dried Tomato, Celery Leaf, Country Bread

Roasted Pumpkin Eclair, Truffle, Granola, Pepitas **V**

V - Vegetarian

Menu is subject to change.

CANAPÉS

Hot Selections

Beef Wellington, Citrus Pumpkin Purée

Tempura Prawns, Shichimi Mayo

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

Menu is subject to change.

CANAPÉS

Dessert Selections

Macaron Selection

Apple Pie & Vanilla Choux

Milk Chocolate, White Rum, Bergamot, Basil

Salted Caramel Mousse, Sudachi, Lemon

Rhubarb & Custard Apple Tartlet, Crème Fraîche, Burnt Meringue

Açai Blueberry, Macadamia Sponge, Banana Yogurt

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 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

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.

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 card, passport, Australian learner's driver permit with photograph or Australian driver's licence are only acceptable proof of identification.

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responsibledrinking