HWY. | THE HIGHWAY

2026 FUNCTION + EVENTS PACKAGES

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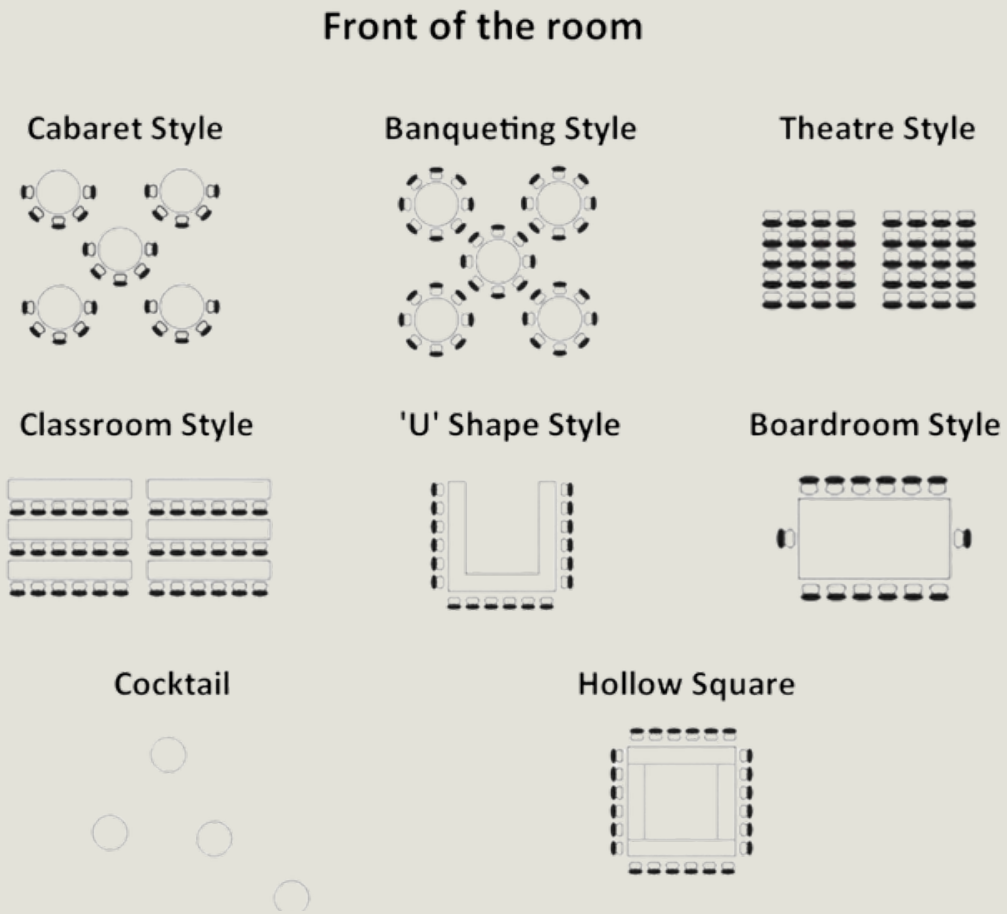
WHERE IT'S ALWAYS THE RIGHT PLACE AND ALWAYS THE RIGHT TIME.

Thank you for considering The Highway for your next special event.

More than just a great pub, The Highway is one of Australia's premier private function venues. Conveniently located between Adelaide's CBD and Glenelg, we offer a range of stylish, contemporary event spaces catering for intimate gatherings of 35 guests through to celebrations of up to 400.

Whether you're planning a birthday, engagement, corporate event, gala dinner or cocktail celebration, our experienced team will help create an event to remember.

ROOM LAYOUTS



FUNCTION ROOM ONE

Perfect for intimate celebrations, milestone occasions and corporate events, Function Room One comfortably accommodates 30–90 guests. Stylish, versatile and fully equipped, it provides the ideal setting to create a memorable event, whatever the occasion.

FEATURES

- Data projector with wall mounted access points
- AV System (micophone + speakers)
- Wireless internet access
- Independent music system (Nightlife, IPod, Spotify)
- Linen
- Choice of round or trestle tables for seated events
- High bars for cocktail style
- Private function bathrooms
- Dancefloor
- Private bar

PLEASE NOTE: A 15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS.

DECORATIONS + CATERING

- See Page 9 for decorations + room additions
- See Page 7+ 8 for catering options
- See Page 10 for beverage options

CAPACITY

- Cocktail (stand up) - 90 guests
- Banquet (sit down) - 50 guests

ROOM HIRE - MINIMUM SPENDS

- Monday to Wednesday - $1,500
- Thursday to Saturday - $2,500
- Sunday - $3,000
- Thursday to Sunday (December Only) - $3,000

FUNCTION ROOM TWO

Function Room Two is the ideal venue for events of up to 350 guests. Featuring clean, contemporary design, neutral tones and an abundance of natural light, this spacious room provides a versatile backdrop that can be tailored to suit everything from elegant celebrations to large-scale corporate events.

FEATURES

- Data projector with wall mounted access points
- AV System (micophone + speakers)
- Wireless internet access
- Independent music system (Nightlife, IPod, Spotify)
- Linen
- Choice of round or trestle tables for seated events
- High bars for cocktail style
- Private function bathrooms
- Dancefloor
- Private bar

PLEASE NOTE: A 15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS.

DECORATIONS + CATERING

- See Page 9 for decorations + room additions
- See Page 7 + 8 for catering options
- See Page 10 for beverage options

CAPACITY

- Cocktail (stand up) - 300 guests
- Banquet (sit down) - 140 guests

ROOM HIRE - MINIMUM SPENDS

- Monday to Wednesday - $2,000
- Thursday to Saturday - $3,500
- Sunday - $4,000
- Thursday to Sunday (December Only) - $4,000

FUNCTION ROOM ONE + TWO

Perfect for live entertainment, product launches, corporate presentations, weddings and milestone celebrations, this versatile space can be tailored to suit events of every style and occasion.

FEATURES

- Data projector with wall mounted access points
- AV System (micophone + speakers)
- Wireless internet access
- Independent music system (Nightlife, IPod, Spotify)
- Linen
- Choice of round or trestle tables for seated events
- High bars for cocktail style
- Private function bathrooms
- Dancefloor
- Private bar

PLEASE NOTE: A 15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS.

DECORATIONS + CATERING

- See Page 9 for decorations + room additions
- See Page 7 + 8 for catering options
- See Page 10 for beverage options

CAPACITY

- Cocktail (stand up) - 450 guests
- Banquet (sit down) - 220 guests

ROOM HIRE

- Monday to Wednesday - $3,000
- Thursday to Saturday - $5,500
- Sunday - $6,000
- Thursday to Sunday (December Only) - $6,000

MENU OPTIONS & PRICING

Set Menu (2 Courses) $65 pp
Set entrée & set main or set main & set dessert

Set Menu (3 Courses) $75 pp
Set entrée, set main & set dessert

Alternate Drop Menu (2 Courses) $72 pp
Alternate drop entrée & main or alternate main & dessert

Alternate Drop Menu (3 Courses) $82 pp
Alternate drop entrée, main & dessert

Choice Menu (2 Courses) $80 pp
Choice entrée & choice main or choice main & choice dessert
For functions over 80 guests, alternate drop only

Choice Menu (3 Courses) $90 pp
Choice entrée, main & dessert
Maximum 2 choices per course
For functions over 80 guests, alternate drop only

All sit-down dining options include table service set with bread rolls and cultured butter to share.

SIT-DOWN MENU SELECTIONS

Entrée

Butternut Pumpkin Arancini
beetroot aioli, dukka (V)

Twice-Cooked Beef Brisket
bacon mustard cream, pickled fennel salad (GF | NF)

Pulled Lamb Ragu
pea puree, rocket, puff pastry (DFO | NF)

Pork Belly
apple cider glaze, celeriac puree, waldorf salad (GF)

Beetroot Cured Salmon (A)
horseradish and dill crème fraîche, pickled onion, (GF|NF)

Peri Peri Chicken
avocado cream, corn salsa, lemon dressing (GF | DF | NF)

Crispy Fried Sesame Tofu
rice noodle salad, chili soy (VG | DF | GF)

Main

200g Beef Eye Fillet
seeded mustard potato mousseline, charred broccolini, roasted portobello mushroom, red wine jus
(GF | DFO | NF)

Free-Range Chicken Breast
lemon and thyme infused, herb quinoa, romesco, heirloom carrot
(GF | DF | NF)

Grilled Pork Cutlet
butter bean and chorizo cassoulet, pangrattato, cherry & pinot noir jus (NF)

Braised Beef Cheek
celeriac puree, asparagus, lardons and Red Wine (GF | DFO | NF)

Crispy Skin Salmon (A)
cauliflower truffle puree, broccolini, herb sauce (GF | NF)

Lamb Rump
spiced couscous, roast pumpkin, chimichurri (DF | NFO)

Spinach & Ricotta Cannelloni
tomato sugo, basil puree, toasted pinenuts (V)

Teriyaki Eggplant
cashew cream, pickled cucumber, seaweed crumb (VG)

Dessert

Sticky Date Pudding
double cream, butterscotch sauce

Chocolate Brownie
chocolate ganache, vanilla ice cream, chocolate tuille (GF)

Apple Crumble Tart
vanilla anglaise, coconut gel

Plant-Based Raspberry Ripe
chocolate sponge, raspberry, chocolate
(GF | NF| DF| VG)

DIETARY KEY

- V - Vegetarian
- VFO - Vegan Option
- GF - Gluten Free
- GFO - Gluten Free Option
- NF - Nut Free
- NFO - Nut Free Option
- DF - Dairy Free
- DFO - Dairy Free Option
- A - Australian Seafood
- I - Imported Seafood
- M - Mixed Origin Seafood

COCKTAIL PLATTERS

Dips Platter | $60
assorted breads, house dips (V | GFO)

Charcuterie Board | $120
sliced smallgoods, olives, dip, assorted breads (GFO)

(20 pieces per platter unless specified)

Pumpkin Arancini | $80
beetroot aioli (V)

Moroccan Popcorn Chicken | $80
aioli(GF)

Australian Salt + Pepper Squid (A) | $90
served with aioli (GF)

Tomato Bruschetta | $80
whipped burrata, sticky balsamic (GFO | VGO)

King Oyster Mushroom Skewers | $90
plant-based mayo, seaweed (GF | VG)

Prawn + Chorizo Skewers (M) | $125
served with chimichurri (GF)

Cheeseburger Spring Rolls | $100
served with burger sauce

Wagyu Beef Sliders | $125
bacon, American cheese, tomato sauce

Portuguese Chicken + Pineapple Sliders | $125
chipotle mayo

Party Favorite's | $90
Vili's sausage rolls, pies, pasties

Asian Platter | $90 (30 pieces)
samosas, spring rolls, dim sims

Pizza | $28ea
Barossa meats, Margherita, The Lot (GFO | VGO)
Gluten Free Bases + $5 | Vegan Mozzarella + $3

SWEET PLATTERS

Lemon Curd Tartlet | $80

Cannoli | $80
vanilla ricotta, pistachio

Chocolate Brownie | $80
raspberry gel

LET'S CHAT ABOUT YOUR NEXT EVENT!

THE HIGHWAY

290 Anzac Highway, Plympton
South Australia 5038

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E: reception@thehighway.com.au OR events.manager@thehighway.com.au
W: www.thehighway.com.au

Venue Manager: Darren Paech
Functions Manager: Linh Pham

PREFERRED SUPPLIERS

XL Letters
Kym Walkdeck
0497 558 433 or kym@xlletters.com.au

Arches/Backdrops
Events by NK
Nancy Kennedy
0411 664 223

Black Cherry Events (DJ)
Ali B
0402 555 005 or info@blackcherryevents.com.au

Balloon Styling
Natasha Tsoulos
withloveevents.co@gmail.com

DJ Bands/Entertainment
Escapades: Justin Mok, Director
0414 311 248
justin@escmusicent.com

Photographer
Diana M Photography
0432 838 156 or dianamphotography@gmail.com

BEVERAGE PACKAGES Only available with a set menu	STANDARD PACKAGE **$45 PP for 3 hours** **Plus $10 every extra hour**	SILVER PACKAGE **$56PP for 3 hours** **Plus $12 every extra hour** **Choose 8 Wines in total**	GOLD PACKAGE **$70 PP for 3 hours** **Plus $15 every extra hour** **Choose 8 Wines in total**
Sparkling	Angas Brut NV Angas Moscato	The Lane 'Lois' Blanc de Blanc Bird In Hand Sparkling Pinot Noir Alpha Box + Dice Tarot Prosecco	Bird In Hand Sparkling Pinot Noir, Deviation Road Cuvee Blanc, Mumm Tasmania Brut Prestige NV, Jansz Premium Cuvee NV
Rosé	La Vieille Ferme Rosé	Woodstock Rosé	Howard Cabernet Franc Rosé Rockford Alicante Bouchet Maison AIX Rosé
White Wine	Oxford Landing Sauvignon Blanc Oxford Landing Chardonnay	Jim Barry 'Watervale' Riesling Jeanneret Riesling, Rockbare Pinot Gris Somewhen Pinot Grigio, Wicks Chardonnay The Lane Sauvignon Blanc	Pewsey Vale Eden Valley Riesling, Pikes 'Luccio' Pinot Grigio, Catalina Sounds Sauvignon Blanc, Shaw + Smith Sauvignon Blanc, Oliver's Taranga Fiano, Jericho Fume Blanc, Jim Barry Assyrtiko, Kooyong 'Clonale' Chardonnay
Red Wine	Oxford Landing Merlot Oxford Landing Shiraz	El Desperado Pinot Noir, Willunga 100 Grenache, Geoff Merrill 'Saint Nic' Grenache Shiraz, Bremerton Tamblyn Red Blend, Hentley Farm Villain + Vixen Shiraz	Mudoch Hill Pinot Noir, Sidewood Pinot Noir, Yangarra Circle Grenache, Kaesler 'Reach for the Sky' GSM, Somewhen GSM, Majella 'Musician' Cabernet Shiraz, Gemtree 'Uncut' Shiraz, Mollydooker 'The Boxer' Shiraz
Tap Beers	Pirate Life South Coast Pale Ale Carlton Draught Hahn Super Dry + 3.5 Stubbies of LIght + 0.0%	Pirate Life South Coast Pale Ale Carlton Draught Hahn Super Dry + 3.5 Stubbies of LIght + 0.0%	Stone + Wood Pacific Ale Carlton Dry Heineken Coopers Range 0.0% Asahi Great Northern Super Crisp Stubbies of Light

TERMS + CONDITIONS

(Tentative bookings are strictly held for 7 days only. At which time Management reserves the right to cancel and reallocate the area without notice.

CONFIRMATIONS

To confirm a booking a deposit of $500 (if event under $10K) or $1000 (if event over $10K) must be received within 7 days of the original booking date with a signed contract.

FINAL NUMBERS

Final guest numbers and dietary requirements are required 10 days prior to your event. This number will be used as the minimum for catering and billing. Changes to guest numbers, room layout, seating, menus or decorations after this time may incur a fee of up to $500.

FINAL PAYMENTS

Final payment is required 7 days prior to your event, including all anticipated food, beverage and AV charges. Any additional costs incurred on the day (such as bar tabs) must be settled at the conclusion of the event unless otherwise approved by the Function/Venue Manager.

PAYMENT OPTIONS

We accept bank transfer, EFT, cash or credit card payments. A 1.5% surcharge applies to card payments, with a 2% surcharge for payments made via online payment link.

DIETARIES + ALLERGIES

The Function Manager is to be advised in writing of all guests that have dietary requirements.

WEATHER

The Highway accepts no responsibility for weather conditions. Outdoor bookings are at the organiser's risk, with no guarantee of an alternative exclusive space. If available, an alternative area may be provided; otherwise guests are welcome to use public areas, which will not be exclusive.

MINIMUM SPENDS

Each space has a minimum spend requirement, calculated on your final guest numbers. If the minimum spend is not reached, the shortfall will be charged as a room hire fee. No room hire applies when the minimum spend is met.

FOOD + BEVERAGE

All guests must be catered for when alcohol is served. Hot food must be provided before 10pm. No outside catering is permitted. Celebration cakes are welcome at a fee of $3.50pp (banquet) or $25 per cake (canapés).

AV/PA EQUIPMENT

Organisers are responsible for any damage to The Highway's or hired equipment. The Highway accepts no responsibility for AV/PA equipment arranged by the organiser.

CLEANING

General room cleaning is included in the room hire cost. If cleaning is deemed excessive, additional charges will be added to your final account.

RESPONSIBLE SERVICE OF ALCOHOL

The Highway reserves the right to refuse entry/service and remove guests displaying intoxicated or inappropriate behaviour. Gifted alcohol cannot be consumed on premises. Events may be cancelled without compensation if deemed unsafe, unhealthy or unruly.

FUNCTION ROOM ACCESS

Guaranteed access is 1 hour prior to your event. Earlier access may be available for an additional fee - please discuss with your Function Manager.

MINORS

Minors must be accompanied by a parent/guardian and leave public areas by 10pm and private areas by midnight. Supplying alcohol to minors or underage drinking will result in immediate removal from the venue.

CANCELLATIONS

Cancellations must be submitted in writing to the Function Manager. Refunds are at The Highway's discretion and are subject to the following:

- 6+ months prior: full deposit refund
- 3–6 months prior: 50% deposit refund
- Within 3 months: deposit forfeited

MANAGEMENT FEES

A $150 management fee may apply at The Highway's discretion to cover supplier coordination, venue access and out-of-hours meetings.

RESPONSIBILITY

Organisers are financially responsible for any damage caused by themselves, guests or attendees. The Highway accepts no responsibility for lost or damaged items before, during or after the event.

INSURANCE

The Highway accepts no responsibility for lost or damaged items before, during or after an event. Appropriate insurance cover is recommended.

DECORATIONS/SIGNAGE

No fondue, smoke machines, glitter, scatters or confetti are permitted. You may choose to decorate the room yourself, but nothing is to be nailed, screwed or adhered to any wall or other surface. Signage must be approved by the venue and must be kept to a minimum unless otherwise arranged by your event co-ordinator.

PRICE INCREASES

The Highway will honour all quoted pricing for a period of three (3) months from the date the quotation is issued.

In exceptional circumstances, it may be necessary to adjust pricing within the three-month period due to significant increases in supplier or market costs. Should this occur, you will be notified as soon as possible and any changes will be discussed with you prior to confirmation.