

A photograph of a restaurant table set for a function. The table is made of dark wood and is set with two place settings. Each setting includes a dark plate, a smaller side plate, a glass, and a knife. A white napkin is folded on the table. In the foreground, there is a large glass vase filled with pink and red flowers. A black pepper mill is also on the table. In the background, a large window offers a view of a valley with green hills and a small town. The text "SKYLINE" is overlaid in a white serif font within a white rectangular border.

SKYLINE

FUNCTION MENU

AT A GLANCE

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SPACES

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LET'S EAT

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RAISE YOUR GLASS

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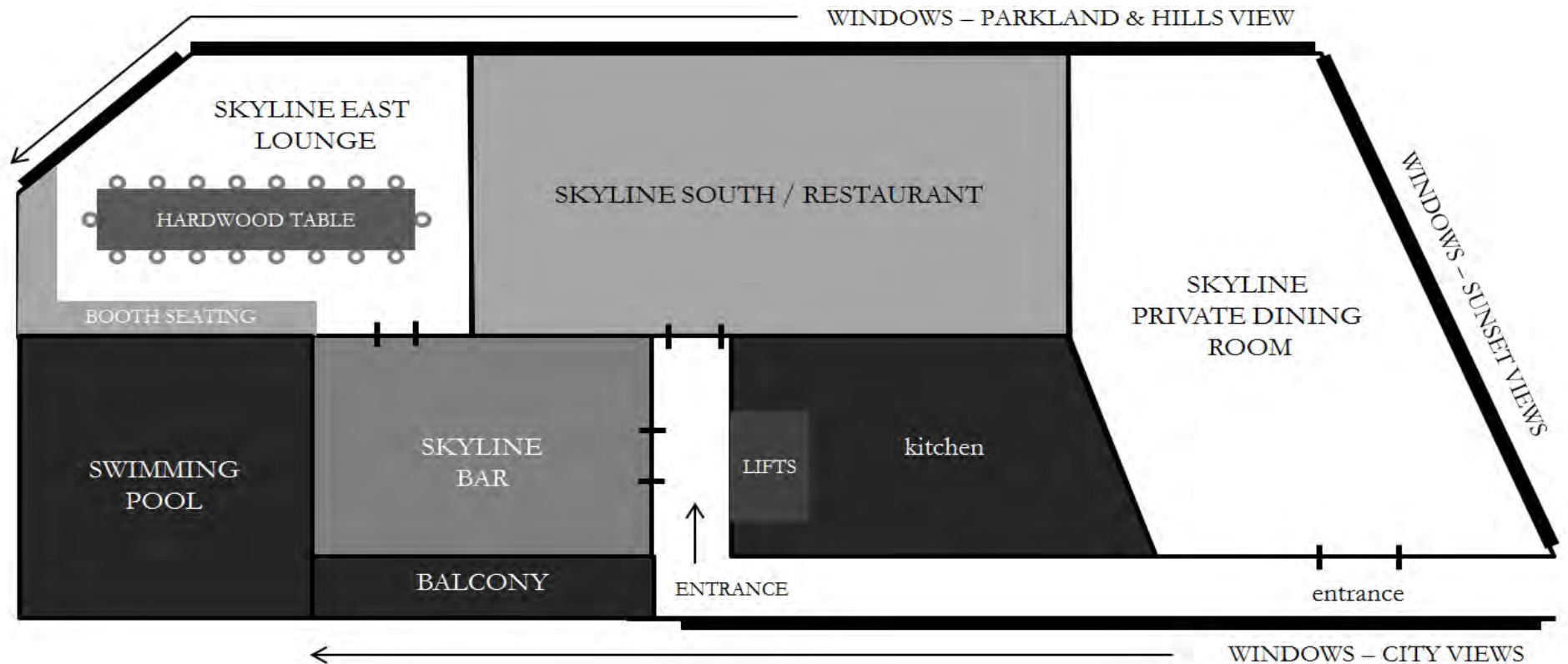
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CONTACT US

We'll help you create
Perfect!



FLOORPLAN





SKYLINE LOUNGE

For an intimate affair....

The Skyline Lounge located on the top level boasts spectacular views over the surrounding Parklands and Adelaide Hills through its floor to ceiling window façade. This exclusive space comfortably seats 18 guests but is also suitable for a group of 40 cocktail style.

Whatever the occasion, Skyline Lounge is ideal for those looking for that intimate dining experience.

CAPACITY

Seated: up to 18 guests

Cocktail: up to 40 guests

MINIMUM SPEND

Mon - Thurs: \$1,000

Fri - Sun: \$1,500

*Minimum spends may vary in peak seasons and on public holidays

SKYLINE
RESTAURANT



PRIVATE DINING ROOM

For larger occasions....

If you are planning a dinner or cocktail party the Skyline Private Dining Room is ideal. Located on the top level with 180 degree glass façade overlooking the surrounding Parklands and Adelaide Hills.

This space has stunning views of the evening sunset over Glenelg beach. It is sectioned off from the main restaurant and can be set in a number of configurations, with its own private access and bathrooms.

Sit back, relax and enjoy Adelaide CBD's finest private dining experience.

CAPACITY

Seated: 20 - 70 guests

Cocktail: 20 - 100 guests

MINIMUM SPEND

Mon - Thurs: \$2,000

Fri - Sun: \$3,000

**Minimum spends may vary in peak seasons and on public holidays*

SKYLINE
RESTAURANT



SKYLINE EVENT CENTRE

For something truly special

Looking for a stunning dining room to hold your next large event?
Skyline Events Centre combines Skyline Private Dining Room,
Restaurant and Lounge to provide one amazing space.

With panoramic views throughout the entire space, guests are sure
to be blown away by the picturesque Adelaide Hills and
surrounding parklands.

CAPACITY

Seated: up to 160 guests

Cocktail: up to 300 guests

MINIMUM SPEND

Mon - Thurs: \$6,000

Fri - Sun: \$8,000

*Minimum spends may vary in peak seasons and on public holidays

MENUS





2 – 3 COURSE MENU

Please be seated....

Skyline offers a two or three course menu comprising of the very best South Australian produce, freshly prepared and professionally served.

All two and three course menus are served with bread rolls to start and shared Garden Salads with mains.

	2 Course	3 Course
Set Menu	\$54	\$64
Alternate Served Menu	\$59	\$69
Choice Menu (2 choices – max 80 pax)	\$64	\$74

UPGRADES

Additional shared side dish \$3.00pp, per side

Choice of 3 dishes per course \$7.00 per person



2 – 3 COURSE MENU

Please be seated....

ENTRÉE

Blue Swimmer Crab and Prawn Fritters • green papaya

Seared Scallops (GF) • broccoli puree • white balsamic reduction

Twice Cooked Pork Belly (GF) • smoked chilli beetroot coulis • apple slaw

Adelaide Hills Lamb Loin (GF) • sumac crust • hummus • shaved asparagus

Confit Fennel & Caramelised Onion Arancini (V,GF) • goats curd

MAINS

Coorong Angus Sirloin (250G) (GF) • roasted kipfler potatoes • wilted broccolini • chorizo jus

Pan Seared Chicken Breast (GF) • sundried tomato risotto • natural jus • basil oil

Atlantic Salmon (GF) • gulf prawn colcannon mash • orange nage

Slow Cooked Pork Shoulder (GF) • sweet potato galette • grain mustard glaze

Pale Ale Braised Lamb Leg (GF) • roasted mushroom • cauliflower puree

Butternut and Spinach Lasagne (V) • bocconcini • artichoke puree

SIDES

Rocket, Almond and Pear Salad (GF, V)

Steamed Seasonal Greens with Herb Crumb (V)

Duck Fat Potato Wedges or Fries with Dukkah and Aioli

DESSERT

Dark Chocolate Mousse • lemongrass custard • brown sugar shortbread

Orange Blossom Crème Brulee • citrus zest • seasonal fruit salsa

Fig and Date Pudding • butterscotch sauce • whipped mascarpone

Cheese Plate • house made fruit paste • lavosh • dried fruits



COCKTAIL

Business or pleasure, it's our pleasure....

Whether you're after something light or fresh, our canapé menu caters for all.
Choose from either our finger food, substantial items
or an assortment of both!

Package Duration	Price PP
1 Hour	\$25
2 Hours	\$35
3 Hours	\$45
The above packages include 3 hot and 3 cold selections	

UPGRADES

One additional hot or cold selection \$5.00 per person
Two additional hot or cold selections \$8.00 per person
Add one substantial selection \$8.00 per person



COCKTAIL

Business or pleasure, it's our pleasure....

SOMETHING COLD

Asian Kingfish Ceviche • coconut • coriander • chilli (GF)

Octopus • quail egg • cos • basil mayo (GF)

Smoke Salmon Roulade • citrus cream • verjuice (GF)

Hoisin Chicken Nori Rolls • black sesame • wasabi (GF)

Seared Lamb • hummus • pomegranate syrup (GF)

Angus Beef on Ciabatta • horseradish aioli • confit tomato relish

Bruschetta • vine ripened tomatoes • olive tapenade

Butternut Mille-Feuille • goats curd • caramelised onion

SOMETHING HOT

Crispy Atlantic Salmon • wombok • sweet and sour dressing

Lemon Pepper Squid Strips • peanut • tamarind

Baked Chicken Morsels • lime • mint yoghurt (GF)

Pulled Lamb Crouton • tzatziki • sumac

Spice Rubbed Beef Brisket • sweet potato • shaved asparagus (GF)

Pork Shoulder • apple slaw • grain mustard (GF)

Crumbed Haloumi • orange salsa • walnut

Confit Fennel Arancini • saffron mayo • white balsamic

SOMETHING SUBSTANTIAL

Panko Barramundi • hand cut chips • wasabi aioli

Chermoula Spiced Chicken Breast • greek salad • balsamic reduction (GF)

Asparagus and Preserved Lemon Risotto • fried basil • parmesan (GF)

Mini Pulled Beef Burger • bacon • potato wedges

SOMETHING SWEET

Green Tea Custard Tart • sesame praline

Marble Chocolate Mousse • citrus zest (GF)

Brownie Bites • Baileys ganache (GF)

Cold Berry Pudding • aniseed syrup

DRINKS





SILVER PACKAGE

Another Madame?....

Angove Chalk Hill Blue Sparkling

Angove Chalk Hill Blue Semillon Sauvignon Blanc

Angove Chalk Hill Blue Moscato

Angove Chalk Hill Blue Shiraz Cabernet

Coopers Pale Ale

Carlton Draught

Coopers Light

Soft Drinks & Juice

Package Duration	Price PP
1 Hour	\$20
2 Hours	\$28
3 Hours	\$33
4 Hours	\$38



GOLD PACKAGE

Go on, You deserve it! ...

Tatachilla Sparkling NV

Tatachilla Sauvignon Blanc

Tatachilla Cabernet Shiraz

Angove Chalk Hill Blue Moscato

James Boags

Corona

Pressman's Original Apple Cider

Coopers Light

Soft Drinks & Juice

Package Duration	Price PP
1 Hour	\$25
2 Hours	\$33
3 Hours	\$38
4 Hours	\$43

GET IN TOUCH

We'll help you create perfect ...

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