

A photograph of a restaurant table set for a function. The table is made of dark wood and is set with white plates, silverware, and glasses. A vase of pink flowers is on the left. In the background, a large window offers a view of a city skyline and a green landscape. The text "SKYLINE FUNCTION MENU" is overlaid in the center.

SKYLINE

FUNCTION MENU

AT A GLANCE

03

SPACES

04 Floorplan
05 Skyline East Lounge
06 Private Dining Room
07 Skyline Events Centre

07

LET'S EAT

08 Seated Dinner Packages
09 Dinner Menu
10 Cocktail Packages
11 Cocktail Menu
12 Platter Menu

13

RAISE YOUR GLASS

14 Beverage Packages

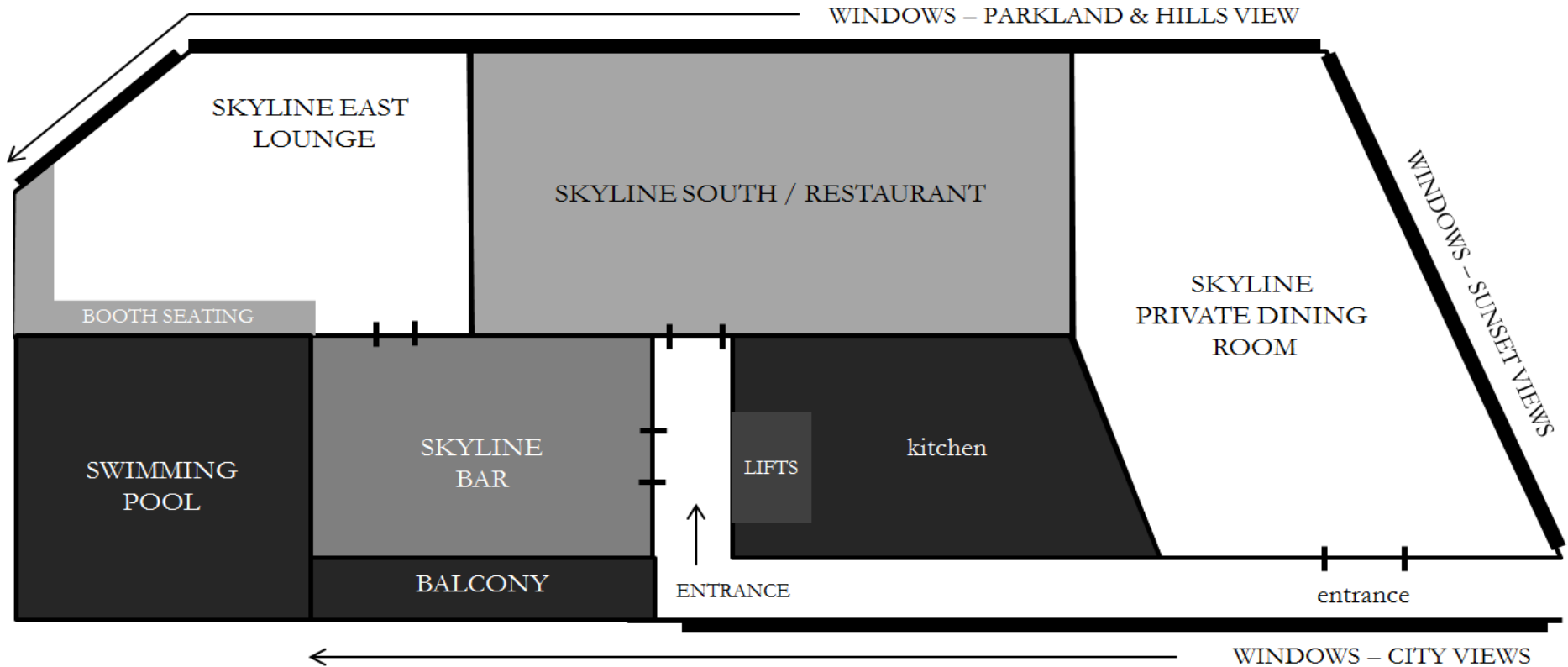
16

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 40 guests but is also suitable for a group of 60 cocktail style.

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

CAPACITY

Seated: up to 40 guests

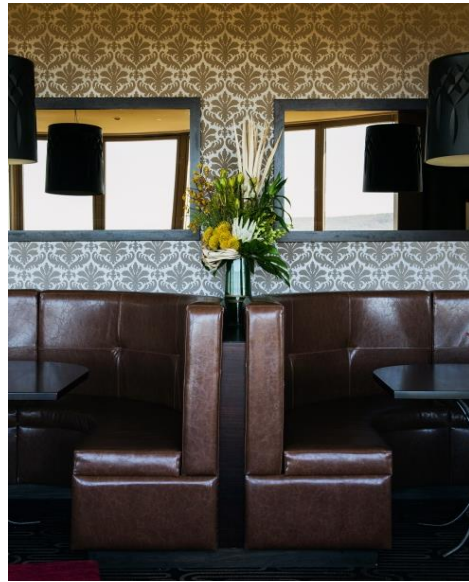
Cocktail: up to 60 guests

MINIMUM SPEND

Mon - Fri: \$1,500

Evenings & Weekends: \$2,500

*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 - 120 guests

MINIMUM SPEND

Mon - Fri: \$3,000

Evenings & Weekends: \$5,000

*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 250 guests

MINIMUM SPEND

Mon - Fri: \$6,000

Evenings & Weekends: \$10,000

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

LET'S
EAT



SEATED DINNER

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 (1 option per course)	\$59	\$69
Alternate Drop (2 options served alternately)	\$64	\$74
Choice Menu (2 choices per course - max 80 pax)	\$69	\$79

UPGRADES

Additional shared side dish \$3.00pp, per side

Choice of 3 dishes per course \$7.00 per person



SEATED DINNER

Please be seated....

ENTRÉE

Atlantic Salmon Enchiladas • whipped guacamole • pico de gallo • coriander pesto

Tempura Gulf Prawns and Udon Noodle Salad • shiitake • nahm jim

Orange Braised Pork Belly (GF) • sumac veloute • citrus petite salad

Seared Lamb Loin (GF) • gremolata • havuc • vicchy asparagus

Roast Vegetable and Puff Pastry Tian • lychee bechamel • scallion

MAINS

8hr Braised Angus Beef Brisket • smashed kipflers • merlot reduction • wilted broccolini

Slow Cooked Lamb Leg (GF) • braised du puy lentils • red pepper emulsion

Lemon & Olive Basted Chicken Thigh (GF) • citrus risotto • aragula salsa verde

Pan Seared Barramundi (GF) • szechwan style eggplant • wok tossed broccolini

House Spice Rubbed Pork Scotch (GF) • sweet potato romesco • tarragon hollandaise

Butternut and Baby Spinach Lasagne (V) • red capsicum jam • confit asparagus

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

Cherry Ripe Torte • dark chocolate sabayon • fresh berries salsa

Coconut Mango Panna Cotta (GF) • mango relish • chilli kaffir lime syrup

Espresso Coffee Mousse • cardamom short bread • burnt marshmallows

Local Cheese Plate • house made fig paste • crackers • dried fruits





SHARED MENU

ENTRÉE - Please select 1 option

House Antipasto Platter

Grilled Gulf Prawns and Zucchini Brochettes

Chicken and Bean Enchiladas • *creole sauce* • *pico de gallo* • *coriander pesto*

Orange Braised Pork Belly • *verjuice veloute* • *citrus petite salad*

Seared Lamb Loin • *chilli gremolata* • *mustard herb crumb*

Confit Fennel and Caramelised Onion Arancini • *saffron mayo* • *baby leaves*

MAINS - Please select 2 options

Pan Seared Atlantic Salmon Medallion • *tarragon hollandaise* • *steamed broccolini*

Spice Rubbed Sirloin Minute Steak • *fettuccine vegetables* • *merlot reduction*

Pulled Lamb Piadina • *mint havoc* • *chickpeas* • *marinated kalamata olives*

8 Hour Braised Pork Shoulder • *maple butter* • *hand cut duo of potato chips*

Szechwan Style Chicken Thigh Fillet • *wilted choy sum* • *asian broccoli*

Massaman Sweet Potato, Eggplant and Lychee Curry • *coconut rice* • *grilled flat bread*

Medley of Mushrooms in Risotto • *parmesan shards* • *herb oil*

FROM \$59 PP

SIDES - Please select 2 options

- Confit Butternut, Walnut and Pepita Salad
- Avocado, Heirloom Cherry Tomatoes and Verjuice Salad
 - Feta, Black Rice and Date Salad
- Bean Shoot, Wombok and Tofu Salad with Tamarind Dressing
 - Duck Fat Potato Wedges

DESSERT - Please select 1 option

Dark Chocolate Mousse • *bailey's ganache*

White Chocolate, Mango and Honey Cheesecake • *caramel popcorn*

Cherry Ripe Torte • *coconut praline* • *sabayon*

Espresso Creme Brulée • *burnt marshmallows*

Strawberry and Sumac Clafoutis • *brown sugar crust* • *berry relish*

UPGRADE OPTIONS

- Add Dark Rye with Dukkha / EVOO or Cheese Garlic Pide with Aged Balsamic for \$3.00pp
- Add an additional Entrée or Dessert for an extra \$8.00pp
 - Add an additional Main for an extra \$12.00pp
 - Add an additional Side for an extra \$3.00pp

SKYLINE
RESTAURANT



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 • caramalised 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

PLATTER MENU

Finger food for your guests to enjoy. Each platter serves 10 guests

House Made Vegetarian Dips Platter

grilled pita
toasted turkish pide
\$35 per platter

Vegetable Crudités Platter

assorted vegetarian dips
basil garlic bread
\$40 per platter

Mini Bruschetta

vine ripened tomatoes
whipped goats curd
verjuice
\$45 per platter (20 pieces)

Gourmet Wraps & Petite Sandwiches

meat options
vegetarian options
\$70 per platter (20pieces)

Local Cheese Platter

lavosh
house made fruit paste
dried fruits
\$70 per platter (20 pieces)

Antipasto Platter

sliced cold cuts
smoked salmon
toasted rye
balsamic mushrooms
marinated olives
\$80 per platter

Asian Delight Platter

vegetable spring rolls
vegetable samosa
fried pork dim sims
tempura prawn
\$80 per platter (60 pieces)

Aussie Favourite Platter

mini meat pies
sausage rolls
pasties
\$75 per platter (30 pieces)

Sliders Platter

crispy pork belly & wombok
chorizo & caramelised onion
angus beef & relish
\$90 per platter (30 pieces)

Brochette

chermoula chicken
thai citrus prawn
five spiced pork
\$90 per platter (30 pieces)

Surprises of the Sea Platter

panko barramundi
lemon pepper squid
potato spun wrapped prawn
\$90 per platter (30 pieces)

Chook Platter

chilli ginger chicken bites
bbq chicken & avocado in ciabatta
teriyaki chicken skewers
\$80 per platter (30 pieces)



DRINKS





BEVERAGE PACKAGES

Standard	Silver	Premium
Angove Chalk Hill Blue Bubbles	Tatachilla Sparkling	The Lane Lois Blanc de Blanc
Angove Chalk Hill Blue Sem Sav Blanc	Tatachilla Sav Blanc	The Lane Series Rose
Angove Chalk Hill Blue Moscato	Tatachilla Shiraz Cabernet	The Lane Series Pinot Gris
Angove Chalk Hill Blue Shiraz Cabernet	Angove Chalk Hill Blue Moscato	The Lane Series Shiraz
Carlton Draught	Asahi	Peroni
Coopers Light	Super Dry	Asahi
Great Northern Original	Coopers Light	Corona
Soft Drinks	Somersby Apple Cider	Somersby Apple Cider
Juices	Soft Drinks & Juices	Soft Drinks & Juices

Duration	Standard PP	Silver PP	Premium PP
1 Hour	\$22	\$27	\$37
2 Hours	\$30	\$35	\$45
3 Hours	\$35	\$40	\$50
4 Hours	\$40	\$45	\$55

GET IN TOUCH

We'll help you create perfect ...

www.skylinerrestaurant.com.au

functions_rydgessouthparkadelaide@evt.com

1 South Terrace, Adelaide 5000

ph : 08 8216 0300

