

Event Packages

HIGHER MARK
Taking your event to the next level

O'BRIEN GROUP
AUSTRALIA

GMHBA
STADIUM



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Our Menus

At Higher Mark, our experienced and dedicated culinary team strive to deliver a food and beverage experience that will make its mark at your event.

Our team, including renowned Australian and International chefs, have curated seasonal menus influenced by the abundance of local and regional produce we're fortunate to have at our doorstep.

Through our partnership with Jack Rabbit vineyard, an icon on the Bellarine Peninsula, our wine menus are enriched with some of the best wines available in Australia, providing the perfect pairing to your dishes.

Breakfast



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Seated Breakfast

Scrambled Kossies Free Range Eggs

with Lonsdale Tomato Farm tomato, Barwon Valley Smallgoods bacon and Cumberland sausages with hash browns on sourdough.

Belgian Waffle

with seasonal poached fruit, mascarpone, local honey and white chocolate crumble

Western Plains Pork

with poached Kossies free range eggs, spinach, chipotle Hollandaise, pickled cabbage, mojo Verde and focaccia bread

Cauliflower and Gruyere Fritters

with beetroot hummus, chermoula and cashew dukkha

Field Mushroom

with smashed peas, ricotta, rose harissa, rocket and crispy enoki mushroom

The Smoked Egg Company Omlette

with slow cooked salmon, crispy chickpeas, pickled cucumber, spinach, dill and tahini dressing

Continuous supply of freshly brewed coffee, tea and orange juice

Seated breakfast single drop \$40pp

Seated selection with continental table inclusions \$45pp

20 – 1,000 people



Standing Breakfast

WARM SELECTION

Egg, bacon and cheese muffin

Baked Spanish egg

Roti with tandoori chicken and cheese

Ham and cheese topped croissant bun

Meredith goat cheese and spinach frittata
with beetroot chutney

Croissant bun

topped with Lonsdale Tomato Farm tomato,
bocconcini and basil pesto

Continuous supply of freshly brewed coffee, tea and orange juice

Select four items
\$34pp

COLD SELECTION

Breakfast smoothie

Assorted pastries

Ricotta, pear and candid walnut tart

Overnight oats with fruit and crumble

Mini Belgian waffle

with banana, chocolate and coconut



Enhance your Breakfast

Nespresso and Love Tea station - \$3.50pp

Barista coffee cart - \$375 per cart

Coffee is charged on consumption at \$5 per coffee

**Coffee carts service 50 coffees per cart per 30minutes*

Seated breakfast alternate drop - \$5.50pp

Additional breakfast standing item

\$8.50pp per selection

Shared items served to the middle of the table

\$4.50pp per selection

SHARED ITEMS SERVED TO THE MIDDLE OF THE TABLE

Roasted button mushroom
with garlic and thyme oil

Sliced seasonal fruit

Zucchini and fetta fritter
with pea purée

Smashed avocado
with white balsamic and sesame

Croissant
with jam and butter

Hash brown
with tomato relish

Homemade bean stew
with chorizo

Buttered sautéed greens

Coconut and chia pudding
with macerated fruit and walnut crumble

Freshly baked danishes

Greek yoghurt
with spiced honey and granola

Break Options

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Break Options

Arrival tea and coffee – \$8.50pp
Up to 1hr of Nespresso & Love Tea

Continuous tea and coffee – \$16pp
Up to 8hrs of Nespresso & Love Tea

Morning and afternoon tea break – \$17.50pp

ENHANCE YOUR BREAK

Barista coffee cart – \$375 per cart
Coffee is charged on consumption at \$5 per coffee
*Coffee carts service 50 coffees per cart per 30 minutes

**Additional morning or afternoon tea item
\$8.50pp per selection**

**Morning or Afternoon Tea items served
to the middle of the table – \$4.50pp**

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	WEEKEND
Morning Tea					
Scones with jam and cream	Coconut and chia pudding with berries	Pastries	Various muffins	Portuguese custard tart	Assorted slices
Tempura cauliflower with miso mayonnaise	Gruyere, leek and thyme quiche	Egg, bacon and cheese slider	Homemade sausage rolls	Ham, brie and apricot croissant	Chorizo empanada with bacon jam
Afternoon Tea					
Assorted mini donuts	Chocolate brownie	Homemade banana bread	Orange and almond loaf	Home baked assorted cookies	Pear and ricotta tart
Croque monsieur	Sweet corn, parmesan and chilli muffin	Sweet potato, Meredith goat cheese and caramelised onion quiche	Arancini with parsley aioli	Sundried tomato, goat cheese, olive and spinach pinwheel	Smoked salmon puffs with horseradish cream



Conference



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Conference

DAY DELEGATE PACKAGES

20 – 1,000 people

Half Day Package – \$84pp*

Excludes morning or afternoon tea

Full Day Package – \$95pp

PACKAGE INCLUSIONS

Nespresso and Love Tea

Morning Tea Break

Lunch Break

Afternoon Tea Break

Pads, pens, mints and ice water

In-built audio visual

Whiteboard and flipchart

*Additional room hire fee's may apply

SYNDICATE DAY PACKAGE

5 – 1,000 people

\$76pp

PACKAGE INCLUSIONS

Chefs selection morning & afternoon tea

Sandwich lunch including fruit platter, soft drinks and juices

Pads, pens, mints and ice water

In-built audio visual

Whiteboard and flipchart

ENHANCE YOUR CONFERENCE

Swap a menu item from another day \$5.50pp

Additional Salad \$5.50pp per selection

Additional Sandwich \$7.50pp per selection

Additional Hot Item \$10.50pp per selection

Additional Morning or Afternoon Tea Item
\$7.50pp per selection

Request an alternate days menu \$7.50pp

Add banquet tables for your guests to
enjoy seated dining \$5.50pp

White Board – \$54ea

White Board with Flip Chart Paper – \$65ea

Flip Chart Paper – \$54ea



Conference Full & Half Day Menus

MONDAY

Morning Tea

Scones with jam and cream
Tempura cauliflower with miso mayonnaise

Lunch

Salad
Succotash salad

Sandwich

Baguette with ham, sweet pickle relish,
tasty cheese and spinach

Hot Items

Cajun spiced pork loin
Huli Huli chicken
Tomato curry with pearl cous cous and jambalaya

Afternoon Tea

Assorted mini donuts
Croque monsieur

TUESDAY

Morning Tea

Coconut and chia pudding with berries
Gruyere, leek and thyme quiche

Lunch

Salad
Asian noodle salad

Sandwich

Roast beef baguette with 5 spiced mayonnaise
and Asian slaw

Hot Items

Mango chicken curry
Crispy pork belly with stir fry vegetables
Goan vegetable curry and fried rice

Afternoon Tea

Chocolate brownie
Sweet corn, parmesan and chilli muffin

WEDNESDAY

Morning Tea

Pastries
Egg, bacon and cheese slider

Lunch

Salad
Caesar salad

Sandwich

Multigrain sandwich with Barwon Valley
Smallgoods ham, Dijon mustard, cucumber
and rocket

Hot Items

Whole roast beef with mustard and gravy
Barwon Valley Smallgoods gourmet sausages
with caramelised onions
Smoky chickpea stew
Roasted garlic and rosemary potatoes

Afternoon Tea

Homemade banana bread
Sweet potato, Meredith goat cheese
and caramelised onion quiche

Conference Full & Half Day Menus

THURSDAY

Morning Tea

Various muffins
Homemade sausage rolls

Lunch

Salad
Cypriot grain salad

Sandwich

Grilled vegetable and hummus on Turkish bread

Hot Items

Paprikash chicken stew
Cuban beef ropa vieja
Santa Fe pasta
Creamy mash

Afternoon Tea

Orange and almond loaf
Arancini with parsley aioli

FRIDAY

Morning Tea

Portuguese custard tart
Ham, brie and apricot croissant

Lunch

Salad
Lonsdale Tomato Farm cucumber, capsicum
and tomato salad

Sandwich

Kossies curried egg sandwich

Hot Items

Chicken musakhan with red onion and sumac
Sri Lankan pork curry
Beetroot curry and steamed rice

Afternoon Tea

Home baked assorted cookies
Sundried tomato, goat cheese, olive
and spinach pinwheel

WEEKEND

Morning Tea

Assorted slices
Chorizo empanada with bacon jam

Lunch

Salad
Minted pea and Meredith goat cheese salad

Sandwich

Shredded chicken, parsley mayonnaise, rocket
on wholemeal bread

Hot Items

Braised Moroccan lamb tagine with apricots,
dates and pearl cous cous
Whole roast beef Diane,
Gnocchi with eggplant caponata with pesto and
roasted vegetable and potatoes

Afternoon Tea

Pear and ricotta tart
Smoked salmon puffs with horseradish cream

Conference Syndicate Menus

MONDAY

Morning Tea

Scones with jam and cream
Tempura cauliflower with miso mayonnaise

Lunch

Roasted pumpkin, rocket caramelized onions,
Persian feta wrap

Baguette with ham, sweet pickle relish , tasty
cheese and spinach

Turkey, brie and cranberry sandwich

Afternoon Tea

Assorted mini donuts
Croque monsieur

TUESDAY

Morning Tea

Coconut and chia pudding with berries
Gruyere, leek and thyme quiche

Lunch

Panini with roast capsicum, provolone, pesto and
spinach

Roast beef wrap with 5 spiced mayo and Asian
slaw

Ham, mustard, swiss cheese and pickles in a
baguette

Afternoon Tea

Chocolate brownie
Sweet corn, parmesan and chilli muffin

WEDNESDAY

Morning Tea

Pastries
Egg, bacon and cheese slider

Lunch

Caprese focaccia sandwich, tomato, Fior di latte,
pesto, red onion and arugula

Multigrain sandwich with Barwon Valley
Smallgoods ham, Dijon mustard, cucumber and
rocket

Escabeche chicken wrap

Afternoon Tea

Homemade banana bread
Sweet potato, Meredith goat cheese
and caramelised onion quiche

Conference Syndicate Menus

THURSDAY

Morning Tea

Various muffins
Homemade sausage rolls

Lunch

Ruben Sandwich

Grilled vegetable and hummus turkish bread

Caesar wrap with cos letuce, chicken, bacon and anchovie mayonnaise

Afternoon Tea

Orange and almond loaf
Arancini with parsley aioli

FRIDAY

Morning Tea

Portuguese custard tart
Ham, brie and apricot croissant

Lunch

BLT

Kossies curried egg sandwich

Smoked salmon, dill cream and cucumber bagel

Afternoon Tea

Home baked assorted cookies
Sundried tomato, goat cheese, olive and spinach pinwheel

WEEKEND

Morning Tea

Assorted slices
Chorizo empanada with bacon jam

Lunch

Falafel and tabouli wrap

Shredded chicken, parlsey, mayo, rocket, wholemeal bread

Ploughmans sandwich, ham,cheese mustard mayo and spinach

Afternoon Tea

Pear and ricotta tart
Smoked salmon puffs with horseradish cream

Seated Dining

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Seated Dining

GEELONG PACKAGE

20 – 1,000 people

Two Course \$85pp

Three Course \$95pp

BELLARINE PACKAGE

20 – 1,000 people

Two Course \$102pp

Three Course \$112pp

SURF COAST PACKAGE

20 – 280 people

Two course \$108pp

Three course \$119pp

COMMUNITY/NON FOR PROFIT PACKAGE

20 – 1,000 people

Two course \$75pp

Three course \$85pp

ENHANCE YOUR EVENT

Add a side \$7.50pp per selection

Swap a menu item \$7.50pp per course

Alternate drop \$5.50pp per course

Continuous supply of freshly brewed coffee and tea



Seated Dining Geelong Package

Please select a menu below

MENU ONE

Bread rolls and butter

Entrée

Bocconcini with quince purée and almond crumble
alternating with
Lamb backstrap with beer soil, beetroot gel and horseradish cream

Main

Hazeldene chicken breast with kipfler potato, kossies smoked eggs, sauce gribiche and oregano oil
alternating with
Roast barramundi with pomme purée, confit garlic and red wine butter sauce

Side

Charred broccolini with sundried tomato and basil oil

Dessert

Chocolate fudge cake with caramel soil
alternating with
Coconut panna cotta with tropical fruit and toasted coconut

MENU TWO

Bread rolls and butter

Entrée

Roasted duck leg with cardamon yoghurt and pickled vegetables
alternating with
Potato galette with white anchovies, tahini and pomegranate molasses

Main

Whole roasted eye fillet with mushroom purée, braised endive and Cowboy butter
alternating with
Hazeldene chicken breast with pumpkin, daikon slaw and five spice caramel

Side

Roast sweet potato with chimichurri

Dessert

Banoffee pie with popcorn
alternating with
Cheesecake with passionfruit gel and white chocolate

MENU THREE

Bread rolls and butte

Entrée

Poached chicken with spiced pineapple salsa, red pepper jam and crispy onions
alternating with
Asparagus with Lonsdale Tomato Farm red capsicum romesco and rocket oil

Main

Lamb rump with ratatouille, goats cheese and tarragon jus
alternating with
Slow baked salmon with warm ancient grain salad and beurre blanc

Side

Chat potatoes with harissa

Dessert

Espresso brûlée with biscotti
alternating with
Brownie with cream cheese frosting and forest fruits

Seated Dining Bellarine Package

Please select a menu below

MENU ONE

Local sourdough bread rolls with Lard Ass butter

Entrée

French onion tart with cheddar and walnuts

Main

Southern Highlands braised beef cheek with sweet corn purée, raisins, jalapeño and chimichurri

Side

Kipfler potato with wholegrain mustard and sauerkraut

Dessert

White chocolate panna cotta with raspberry and praline

MENU TWO

Local sourdough bread rolls with Lard Ass butter

Entrée

Mayura wagyu bresaola with white bean hummus, raisins and spring onion oil

Main

Chicken chasseur with potato gratin and oregano jus

Side

Green beans with toasted almonds

Dessert

Custard tart with poached pear and toffee

MENU THREE

Local sourdough bread rolls with Lard Ass butter

Entrée

Duck breast with curried labneh, Malay dressing and pickled red onion

Main

Lamb rump sofrito with herbed zucchini and saba sauce

Side

Roast sweet potato with chimichurri and garlic cream

Dessert

Apple cinnamon cake with crumble and custard

Seated Dining Surf Coast Package

Please select a menu below

MENU ONE

Local sour dough bread rolls with Lard Ass butter

Entrée

Compressed watermelon with Lonsdale Tomato Farm tomato, Meredith goat cheese and sticky balsamic pearls

alternating with

Braised pork collar with roasted seasonal fruit, fregola and thyme sauce

Main

Roast Kingfish and crab with orzo truffle oil

alternating with

Confit duck leg à l'orange with pommes anna and spinach

Side

Asparagus with The Smoked Egg Company smoked egg and truffle cheese

Dessert

Chocolate mousse with sponge and orange cream

alternating with

Cinnamon chiffon cake with lemon and local honey

MENU TWO

Local sour dough bread rolls with Lard Ass butter

Entrée

Steamed asparagus with curried egg, parmesan and rocket pesto

alternating with

Wagyu beef rostbiff MB6-7 with daikon, shiso, white onion cream, ponzu and spring onion oil

Main

Pork belly with scallop, cauliflower, succotash and lime cream

alternating with

Lamb rack with eggplant, yuxiang sauce and crispy onions

Side

Jalapeno hummus with roasted potatoes

Dessert

Profiterole with dulce de leche, pear and white chocolate

alternating with

Black forest layer cake

MENU THREE

Local sour dough bread rolls with Lard Ass butter

Entrée

Steamed snapper with cauliflower purée, vadouvan cream sauce and herb oil

alternating with

Burrata with basil mojo, marinated zucchini, pickled mustard seeds and local olive oil

Main

1000 Guineas short horn tenderloin with fondant potato, spinach, King mushroom and bordelaise jus

alternating with

Chicken saltimbocca with marsala cream, squid ink pasta and vine cherry tomato

Side

Beetroot salad with horseradish and smoked cashews

Dessert

Chocolate pave with crème fraîche foam and bitter soil

alternating with

Macadamia and apple tart

Seated Dining Community/Non for Profit Package

Please select a menu below

MENU ONE

Bread rolls and butter

Entrée

Poached chicken breast with ginger plum sauce and wombok salad

Main

Roast beef striploin with red wine jus, spinach, potato gratin and onion jam

Dessert

Vanilla panna cotta with fruit compote

MENU TWO

Bread rolls and butter

Entrée

Steamed prawns with bell pepper jam and parsley oil

Main

Hazeldene chicken breast with mash potato and Sicilian cream sauce

Dessert

Chocolate fondant with berry coulis

MENU THREE

Bread rolls and butter

Entrée

Confit beetroot with Ras El Hanout and tahini cream

Main

Roast pork loin with sweet potato mash, broccolini and apple jus

Dessert

Pavlova with seasonal fruit

Canapé



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Canapé

20 – 1,000 guests

HALF HOUR CHEFS CHOICE

Only available pre or post event

\$19pp

Three canapés

\$25pp

Four canapés

ONE HOUR

\$37pp

Five canapé selections

\$43pp

One substantial canape

Four canape selections

ONE AND HALF HOUR

\$48pp

Seven canapé selections

\$54pp

One substantial canape

Six canape selections

TWO HOUR

\$61pp

Ten canapé selections

\$87pp

Two substantial Canapes

Ten canape selections

ENHANCE YOUR EVENT

Additional Canapé Item – \$7pp per selection

Additional Substantial Item – \$13pp per selection

Additional Service Time – \$5.50pp per hour



Canapé Menus

COLD CANAPÉS

Fior di latte

with radicchio, grape, walnut and vincotto

Cauliflower with almond, ricotta and rose harissa

Scallop with jalapeño, pickled green apple and coriander mayonnaise

Marinated salmon tartlet

with crème fraîche, chives and white balsamic

French confit onion tart

with Meredith goats curd and Lonsdale Tomato Farm tomato

Serrano with fig jam and sabba

Kingfish crudo with avocado crema and citrus dressing

Duck breast with orange chutney

Chicken rillettes with macerated prunes and quince

Steamed prawn

with endive, honey vinaigrette and Baghdad spice

Roasted zucchini with ricotta cream and olive

HOT CANAPÉS

Vegetable bhaji with mint sauce

Duck oyaki with honey nam prik

Cheese slider

with dill pickle and BBQ mayonnaise

Steamed pork dim sim with green chilli oil

Spanish empanada with chimichurri

Polenta chips

with onion jam and gorgonzola sauce

Red miso eggplant

with black vinegar and pickled daikon

Caramelised pork belly with pineapple jam

Falafel with smoked yoghurt and sumac

Canapé Menus

SUBSTANTIAL CANAPÉS

Soft shell crab bao

with quince and coriander slaw

Taiwanese pork

with fried shallots and chilli jam

Chicken coconut laksa

with green tea noodles, bean shoots and coriander

Braised lamb

with orange, star anise and forbidden rice

Chilli con carne

with sweet corn salsa and sour cream

Teriyaki Donburi

GFC - Geelong fried chicken

with pickled radish, jalapeño, cheese sauce on a buttermilk bun

Tandoori cauliflower

with currant pilaf and raita

DESSERT CANAPÉS

Pistachio and raspberry financier

After dinner mint fudge

White chocolate panna cotta and honey comb

Chocolate hazelnut crèmeux

Blood orange fruit jube

Salted caramel profiterole

Continuous supply of freshly brewed coffee and tea

Children



Children 4-12 years

MAIN

\$19 per item

Fish and chips

Two battered fish fillets with chips, salad and tomato ketchup

Chicken nuggets

Five tempura nuggets served with chips, salad and tomato ketchup

Calamari

Four calamari rings served with chips, salad and tartare sauce

Hawaiian pizza

Ham, cheese and pineapple pizza served with chips

Vegetable pizza

Roasted vegetable pizza served with garden salad

Pasta bolognaise

Pasta served with rich bolognaise sauce and cheese

SIDES

\$4.50 per item

Chips

Steamed greens



Beverages



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Beverages Packages

Beverage Package Extensions

30 minute – \$5.50pp

60 minute – \$10.50pp

Additional wine selection – \$3.50pp per selection

Please select two white wines to be offered throughout your event. Sparkling wine is served with all packages.

STANDARD

2 hrs \$45pp | 3 hrs \$55pp | 4 hrs \$65pp

Wine

Bee Bop NV Sparkling Brut
Bee Bop Moscato
Bee Bop Chardonnay
Bee Bop Sauvignon Blanc
Bee Bop Pinot Grigio
Bee Bop Shiraz

*Bellarine Peninsula VIC
Bee Bop \$41 per bottle and \$11 per glass on consumption

Beer

Carlton Draught
Great Northern
Cascade Light

Soft drink

Pepsi, Pepsi Max, Solo, Schweppes
Lemonade, Schweppes Raspberry,
Lemom, Lime & Bitters

Juice

Orange, Apple

DELUXE

2 hrs \$50pp | 3 hrs \$60pp | 4 hrs \$70pp

Wine

Cat Out Of The Bag Prosecco
Cat Out Of The Bag NV Sparkling
Cat Out Of The Bag Chardonnay
Cat Out Of The Bag Sauvignon Blanc
Cat Out Of The Bag Pinot Grigio
Cat Out Of The Bag Rose
Cat Out Of The Bag Pinot Noir
Cat Out Of The Bag Shiraz

*Bellarine Peninsula VIC
Cat Out Of The Bag \$47 per bottle and \$12.60 per glass on consumption

Beer

Carlton Draught
Great Northern
Cascade Light

Soft drink

Pepsi, Pepsi Max, Solo, Schweppes
Lemonade, Schweppes Raspberry,
Lemom, Lime & Bitters

Juice

Orange, Apple

PREMIUM

2 hrs \$55pp | 3 hrs \$65pp | 4 hrs \$75pp

Wine

Jack Rabbit Blanc de Blanc
Jack Rabbit Chardonnay
Jack Rabbit Sauvignon Blanc
Jack Rabbit Riesling
Jack Rabbit Pinot Grigio
Jack Rabbit Rose
Jack Rabbit Pinot Noir
Jack Rabbit Shiraz

*Bellarine Peninsula VIC
Jack Rabbit \$59 per bottle and \$14 per glass on consumption

Beer

Carlton Draught
Great Northern
Cascade Light

Soft drink

Pepsi, Pepsi Max, Solo, Schweppes
Lemonade, Schweppes Raspberry,
Lemom, Lime & Bitters

Juice

Orange, Apple

Spirits and Cocktails

STANDARD

\$12

Grainshaker Vodka
Gordon's London Dry Gin
Johnnie Walker Red Scotch Whisky
Canadian Club Whisky
Jim Beam Bourbon
Bundaberg Rum
Bacardi Rum
Malibu Rum
Southern Comfort
Kahlua

DELUXE

\$14

Tanqueray Gin
Johnnie Walker Black Scotch Whisky
Captain Morgan Spiced Rum
Pimm's No 1
Baileys Irish Cream

PREMIUM

Tanqueray 10 Gin **\$15.50**
Maker's Mark Bourbon **\$15.50**
Talisker 10yr Single Malt Scotch Whisky **\$20**
Johnnie Walker Blue Scotch Whisky **\$23**

COCKTAILS

Cocktail Kegs

Selection of two cocktails (party size)

\$15 per cocktail

Minimum spend of \$1,200

Selections:

Espresso Martini

Sangria

Margarita

**All beverages are subject to change depending on availability. Full spirit range available in Geelong Social Club and President's Room South bars only.
A range of any 5 spirits can be chosen to be in President's Room Central and North Bars*

Beer and Cider

	Bottle
Carlton Draught	11.60
Great Northern	11.60
Blackmans Brewery Mervyn Pale Ale	12.60
Balter XPA (Can 375ml)	14.50
Blackmans Brewery Juicy Banger (Can 375ml)	12.60
Cascade Light	9.80
Carlton Zero	9.50
Somersby Cider	12.60



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