

Highlands Information Pack 2024

Highlands Adventure Package Includes:

- Coach lap on arrival
- Go Karts
- Subaru WRX Teaser
- High Speed Taxi
- Museum
- Virtual Reality Room
- Reaction test
- Loo with a view and lunch

15 to 20 People – \$410.00 per person

21 to 30 People – \$405.00 per person

31 to 40 People- \$360.00 per person

41 to 50 People- \$340.00 per person

Please NOTE: When booking, the bus determined to be used will be based on estimated numbers you give Event Bus Charters. If your final numbers drop below the minimum required to run a large bus and we have no availability for a smaller bus your per person cost will increase to cover the cost of running a larger bus for the day.

Info:

Return transport from Invercargill. Please allow 10-12 hours total for the day.

Leaving Invercargill 8.00am-8.30am.

Drinking allowed on the bus respectfully (No Red Wine or Jelly shots), our larger buses are set up with Bluetooth stereos.

Go Karts no alcohol to be consumed before hand.

Coach lap on arrival – You get taken out onto the Highlands track for a commentary tour lap, this is a great introduction to Highlands and they hear the story about how Highlands come about and how the track was designed and built, \$25m build and all done in 11 months and 1 week, quite an incredible story!

Go Karts (U-Drive)– A 650m outdoor track, drive a German built Go Karts with transponders (capable of speeds up to 50kmph) to record your fastest lap times during your 10 minute session.

You will see your lap times appear on the screen and how you compared to the other racers on the track with you! (your times will also be emailed to you)

Plenty of great viewing areas for the rest of the group to cheer on their team mates!

Zero alcohol policy and covered in shoes are required.

National Motorsport Museum – Home to some of the rarest cars in NZ motorsport, set in stunning modern architecture, the museum has wide appeal even to non-motorsport fans, with over \$25 million worth of vehicles on display including an Aston Martin Vulcan (only 24 in the world and the only one in the Southern Hemisphere)! This is the heart of Highlands.

Reaction Test –located in the Museum, the Batak machine is an interactive game that tests your reaction skills, this is timed and scored to test your hand and eye co-ordination – highly competitive!

Young Guns Virtual Reality Room –located in the Museum, this latest attraction is a stunning, new Virtual Reality experience celebrating the Young Guns of New Zealand motorsport.

Hear their great interviews, and experience a virtual lap around the Highlands track in the Ferrari wearing a VR goggle, choose your driver who will give you a commentary about his favourite parts of the track, move the goggles around to see the scenery and look at the dashboard to see how fast they are going!

Highlands High Speed Taxi – (WE DRIVE) an awesome way to experience the track at speed, up to 4 people to one taxi (a Porsche Cayenne Turbo reaching speeds of up to 180kmph around our circuit with our professional driver at the wheel!

Subaru WRX Teaser – A 30 minute experience. You and your team will use the stable of our potent, powerful Subaru WRX 's to tackle the challenging & spectacular Highlands Circuit – it is a whole new class of fun that will have your team members on the edge of their saddle.

<https://www.highlands.co.nz/group/subaru-wrx-experience>

Upon booking you will be required to agree to Highlands Motorsport terms and conditions- this will be emailed to you.

A 20 percent deposit is required within 7 days of booking.

Please note bookings are subject to availability of both Highlands Motorsport and Event Bus Charters and Tours.



Highlands

EXPERIENCE THE EXCEPTIONAL

Highlands Functions Lunch Menu

BUFFET LUNCH

Assortment of artisan breads & spreads, roast gourmet potatoes,

served with your choice of:

One hot main

One hot side

One salad

All menu items are subject to change according to seasonality and availability

All prices include GST

Minimum 10 guests - Maximum 150 guests

PLEASE CHOOSE ONE SALAD

Fresh green market salad with balsamic vinaigrette
GF/DF/VE

Winter roast vegetables finished with a creamy garlic dressing & nutty dukkah
GF/DF/V

Teriyaki chicken slaw, finished with fresh herbs & crunchy toasted peanuts
GF/DF/H

Crispy Lebanese salad packed with fresh radish, cucumber & baby cos finished with a citrus sumac dressing
GF/DF/VE

Orecchiette pasta, packed with bacon, mushroom, pesto & rocket, finished with shaved parmesan

Traditional Caesar salad, loaded with chicken, bacon, parmesan, croutons & soft poached eggs
H

Nutty chicken, lemon quinoa salad, finished with cranberries, pistachio & almond slivers with a citrus dressing
GF/DF/H

SALADS CONTINUED

Simple fresh Tabouli filled with fresh herbs, finished with zesty olive oil dressing
DF/V/VE

Israeli cous cous & kumara salad, full of chick peas & seeds finished with a chilli & lime dressing
DF/V/VE

Traditional raw energy with carrot, beetroot and rocket finished with seeds & raisin mix with pomegranate molasses vinaigrette
GF/DF/V

Chickpea, green bean & avo salad finished with fresh herbs & a creamy yoghurt & feta dressing
GF/V

Masala potato & spicy chorizo salad full of fresh baby rocket, toasted coconut thread finished with creamy garlic mint dressing
GF/DF

Pumpkin & Israeli cous cous, full of feta, sundried tomatoes & seeds, dressed with pomegranate vinaigrette
V

PLEASE CHOOSE ONE HOT MAIN

Beef cheeks served with mushroom
Sauce
GF

Baked salmon with fresh roquette and
lemon (surcharge of \$5.00pp)
GF/DF

Roast lamb served with jus & mint jelly
DF/GF

Baked orange ruffly served with lemon,
rocket, and citrus tartare on the side
GF/DF

Chicken thigh served with roman
tomato & caper sauce
H/GF/DF

Quinoa, mushroom, tomato & roquette
stack
V

PLEASE CHOOSE ONE HOT SIDE

Roast broccoli, cauliflower & brussel
sprout finished with toasted cumin,
lemon zest and olive oil
GF/DF

Steamed bok choy, asparagus & green
beans finished with sesame, soy & chilli
GF/DF

Roast carrot & parsnip medley tossed in
fennel; cumin & coriander finished with
minted labneh
GF

UPGRADE YOUR BUFFET LUNCH

All prices are per person

Add an additional hot main
(excluding salmon)
13

Add an additional hot side
8

Add additional Salad
8

Chefs' selection hot gourmet savouries
and quiche
5

Chefs' selection sweets platter
4

Soup of the day
8

Benjer juice
5.50

Sweet slice
5.50

Cheese & fruit platter
12

Add tea & filter coffee station
6

BEVERAGES

We are a licensed premise.

We have a selection of premium
beers and Central Otago wines.

A full range of soft drinks, including
local Benjer juices range and sparkling
or still water is also on offer.

All drinks charged on consumption.

GF = Gluten Free DF = Dairy Free
VE = Vegan V=Vegetarian H=Halal

Please let us know if you have any other dietary
requirements.