



Located on the edge of the Blue Mountains Echo Point escarpment, *The Lookout* offers a romantic and breathtaking setting for your upcoming nuptials. Enjoy views of the Three Sisters and the Valley while celebrating a memorable milestone.

The recently refurbished venue offers world class food sourced by local producers, an award winning wine list and unrivalled views of the mountains. The venue is available for both ceremonies and reception hire.

Accommodating up to 200 guests cocktail style or 150 guests seated, *The Lookout* is the perfect venue for an intimate ceremony with your nearest and dearest or a large party for all your family and friends.

# EVENT SPACE Restaurant 1128

The fine-dining restaurant located on the mezzanine level of *The Lookout* boasts captivating 180 degree views of the Blue Mountains escarpment while offering a unique indoor and outdoor function space.

The large balcony wraps around the mezzanine level providing a unique setting for pre-function cocktail and canapes or alfresco dining. Restaurant 1128 is available for exclusive hire for weddings for up to 200 people cocktail

## **PRICING**

All prices are based on your specific catering needs and will reflect a minimum food and beverage spend requirement based on your requested date.

# DIETARY REQUIREMENTS

Dietary requirements of up to 5% of total confirmed guest numbers can be accommodated free of charge. Any additional requirements will incur a surcharge.

## **CAPACITIES**

Cocktail	200pax
Dining	150pax
Dining with	
dance floor	120pax





## WEDDING PACKAGES

#### **COCKTAIL RECEPTION**

10 canapés (5 selections)
2 substantials
Antipasto grazing station
4 hour standard beverage package
Minimum 60 guests
Maximum 200 guests

#### **SEATED RECEPTION**

3 canapés on arrival
3 course alternate serve dinner
2 sides to share
5 hour standard beverage package
Minimum 50 guests
Maximum 120 guests

## **INCLUSIONS**

#### **STANDARD**

Exclusive use of the venue
Professional wait staff
Menu tasting for 2
Wedding cake served as petit fours
Assorted tea and filtered coffee
Cake and gift tables
Tea light candles
Sound system with
iPod connectivity
Microphone and lectern

#### **COCKTAIL RECEPTIONS**

8 cocktail tables with 30 stools Grazing station styling

#### **SEATED RECEPTIONS**

Rectangular tables with white linen Contemporary chairs Customised menus

## OPTIONAL EXTRAS

#### **PRE-RECEPTION DRINKS**

Exclusive use of Bar NSW for 1 hour. Minimum spend applies

#### BEVERAGE PACKAGE UPGRADE

Classic Package or Premium Package

#### **ARRIVAL COCKTAILS**

The Lookout cocktail selection available

#### **ADDITIONAL CANAPÉS**

Standard canapé or Substantial canapé

#### **CHILDREN'S MEALS**

Main meal and ice-cream dessert served with soft drink

#### **MENU TASTING**

Up to 4 additional guests

#### SWEET BONBONNIERES

Small paper bags filled with Iollies Individually boxed cinnamon doughnuts

#### **SAVOURY BONBONNIERES**

Spread the love miniature jam jars



# COCKTAIL RECEPTION MENU

#### COLD CANAPÉS

Sydney rock oysters, finger lime dressing (gf)

Smoked trout salad, dill mayo (gf)

Scallop ceviche, chilli, lemon, lime (gf)

The Lookout pâté, pickled vegetables, crostini

Heirloom tomato gazpacho, basil, extra virgin olive oil (v, gf)

Oven dried tomato, Jannei feta, crostini (v)

#### **HOT CANAPÉS**

Our hot smoked chicken wings (gf)

Mushroom arancini, roasted red pepper sauce (v)

Bush tomato & pesto pin wheels (v)

Braised wagyu beef pies

Coconut crumbed prawns, smoked aioli

Warrigal green tartlets, goat's cheese

#### SUBSTANTIAL CANAPÉS

Pizzetta, chicken, roasted pumpkin, pesto

Cheese burgers, milk bread, tomato chutney

Pork and fennel sausage roll, herb yoghurt

Wild mushroom risotto (v, gf)

BBQ lamb cutlets

#### **DESSERT CANAPÉS**

Mini choc tops

Mini lemon myrtle curd tarts

Mini tiramisu

The Lookout doughnuts

#### **GRAZING STATIONS**

Antipasto Station - Assorted dips, bocconcini, olives, grilled Turkish bread & grilled Mediterranean vegetables

Charcuterie Station - Leg ham, salami, prosciutto, pickles & chutneys

Cheese Station - Cheese served with breads, Lavosh, fruit & quince paste

Dessert Station - Selection of sweet treats

Smoke House Station - talk to our chef about what we are smoking

#### **CHILDREN'S MEALS**

Pasta, tomato & basil sauce, parmesan cheese (v)

Fish & chips, lemon, tomato sauce

Chicken schnitzel, chips, salad

Spaghetti bolognese



# SEATED RECEPTION MENU

#### **ENTRÉE**

Roasted pumpkin soup, local truffles

Wagyu bresaola, lambs lettuce, crumbed goat's cheese

Smoked trout salad, roasted kipfler, dill mayo

Braised kangaroo lasagne, mountain pepper, tomato salsa

Heirloom tomato salad, Binnorie Persian feta, local herb salad (gf, v)

#### MAIN

Roasted pumpkin and beetroot salad, Persian feta, baby spinach

Braised chicken Maryland, ginger, shallot, fennel

Roasted Junee lamb rump, heirloom carrots, salsa verde (gf)

Crispy skin barramundi, roasted cauliflower pesto oil (gf)

Beef fillet, pomme purée, kale chips (gf)

#### **SIDES**

Fries with rosemary salt, aioli (v)

Leaf & herb salad, orange vinaigrette (v, gf)

Charred broccoli, toasted almonds, lemon (v,gf)

Sautéed rainbow chard, garlic oil

#### **DESSERT**

Lemon myrtle cheese cake, honeycomb

Chocolate tart, roasted strawberries, double cream (v)

Vanilla bavarois, spiced roasted apple, almond crumble

Cheese plank, peppered Lavosh, quince puree

#### **CHILDREN'S MEALS**

Fish and chips

Classic cheeseburger and chips

Ham and tomato pizzetta



## **BEVERAGE PACKAGES**

All beverage packages are served with James Squire Pilsener, Yenda Red Light Beer, assorted soft drinks and orange juice.

Wine selections include:

**STANDARD** Sparkling Bimbadgen Estate nv

White Krinklewood Wild White Semillon Chardonnay

Red Krinklewood Wild Red Shiraz

**CLASSIC** Sparkling Freeman Prosecco

White Briar Ridge Fume Semillon

Sauvignon Blanc

or Printhie Mr Chardonnay
Red Dryridge Estate Rosé

or Bimbadgen Estate Shiraz

**PREMIUM** Sparkling Courabyra 805 Vintage Sparkling

White Cutaway Hill Pinot Gris

or Scarborough Chardonnay

Red Dryridge Estate Rosé or Tertini Pinot Noir

or A. Retief Shiraz

#### THE LOOKOUT COCKTAILS

Bespoke cocktails available. Surcharge applies to all cocktails and spirits.

**Kate Windsor** Freeman Prosecco, Hello Lovelies 'Frenchy'

pomegranate cordial

**Rosemery & Guy** Rosemary infused stone pine dry gin, botanica

lemon myrtle liqueur, soda

James Loves Lola James Bentley Whiskey, Regal Rogue 'Daring

Dry', Hello Lovelies 'Lola' cherry cordial,

Dobson's bitters

**Look Out Rita!** Chiapas tequila, Dobson's orange blossom vodka,

Hello Lovelies 'Oh Regina' orange cordial, lime,

ginger salt rim



# FREQUENTLY ASKED QUESTIONS

#### WHAT FURNITURE DOES YOUR EVENT PACKAGE INCLUDE?

Cocktail: Eight round cocktail tables and 30 stools Seated: Rectangle tables, chairs, white linen, crockery, glassware and our professional wait staff.

#### CAN WE HAVE LIVE ENTERTAINMENT OR DJ?

Yes, provided details are supplied to our Event Manager in advance of your event. The in-house sound system is not suitable for entertainers; therefore, they must supply their own equipment, including speakers.

#### WHAT WILL WAIT STAFF BE WEARING AT MY EVENT?

For all events, our wait staff will be dressed in traditional uniforms, comprising of a white long-sleeved collared shirt, black pants and apron.

#### DO YOU SUPPLY THEMING AND STYLING?

Our furniture and crockery have been chosen to reflect the natural surroundings of *The Lookout Echo Point*. If you wish to further style the venue, our Events Manager can provide a list of suppliers.

#### WHAT PARKING FACILITIES ARE AVAILABLE?

Directly next to the venue, a metered car park is available with ample spots for visitors. In addition, there is time-restricted paid parking available on surrounding streets. Time restrictions end at 6.00pm.

# IF I WANTED TO ORGANISE TRANSPORT FOR MY GUESTS, CAN I ORGANISE THIS THROUGH YOU?

We don't directly organise transport for functions and events, however we have a recommended list of car and bus suppliers available on request.

#### WHAT ARE YOUR LIQUOR LICENSE HOURS?

Internal Areas

Monday - Sunday: 8.30am - Midnight

External Areas

Monday - Sunday: 10.00am - 8.30pm

Event beverage packages close 15 minutes prior to event finish times.

