

summit
restaurant & function centre

EVENTS PACKAGE



CORPORATE EVENTS / SPECIAL OCCASIONS

Summit Restaurant & Function Centre
Sir Samuel Griffith Drive, Brisbane Lookout, Mt Coot-tha
t. 3369 9922 ext 25 | e. functions@brisbanelookout.com

[f /summitrestaurant](https://www.facebook.com/summitrestaurant) [@ /summitrestaurantandbar](https://www.instagram.com/summitrestaurantandbar)

SET YOUR NEXT EVENT 'HIGHER' THAN ALL THE REST!

Special Event Functions are our specialty. For your convenience, we have designed a selection of set or food station menus complete with drink packages.

Got a particular idea in mind? Fantastic! We welcome you to present your event concept and we'll outline with expertise, a clear vision to develop into the event you envisage. We also understand that although every event is different, each is equally important. We want to ensure that everything runs smoothly and exceeds your highest expectations, therefore, our Events Team is more than happy to sit with you to discuss all aspects of your upcoming event.

Whether you're after a sunrise breakfast, lavish lunch, private dinner or sunset cocktail party your complete satisfaction is guaranteed.

Thank you for considering the Summit Restaurant & Bar to hold your event.

SUMMIT RESTAURANT & BAR

s: 1012 Sir Samuel Griffith Drive,
Brisbane Lookout, Mt Coot-tha
p: PO Box 606, Toowong Qld 4066
t: 3369 9922 ext 25
e: functions@brisbanelookout.com
w: www.brisbanelookout.com

f: /summitrestaurant

ig: /summitrestaurantandbar

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WHAT SETS US APART?

- > We're a short 7kms from the Brisbane CBD and offer ample free car and bus parking
- > Summit Restaurant is nestled amongst the natural bushland of Brisbane Forest Park, and is host to panoramic views of Brisbane and beyond. These stunning views and fresh air can be enjoyed from anywhere in the venue.
- > Our Chef's have created menus to suit a range of tastes and understand that there can sometimes be need for alterations due to dietary requirements and are flexible with these requests.
- > We offer 3 unique venues to suit various sized events.

VENUE SPACES



FOUNTAIN VIEW ROOM

Situated on the ground floor of the restaurant and sharing the magnificent views over Brisbane City, is our fully self-contained Fountain View Function Room. Air-conditioned and with its own private facilities, it provides the ideal venue for private events. Fairy lights on the ceiling accentuate the sparkling city lights and a courtyard by the Fountain provides a serene setting for your guests to enjoy pre-dinner canapés whilst watching the sun go down over the Brisbane City backdrop.

This Fountain View Room is suited to accommodate 80 guests in a sit down capacity and 120 guests for a stand up cocktail event.

At a glance, ideal for ...

- Private Seated Groups..... 20 - 80 guests
- Cocktail Events 120 guests maximum



SUMMIT RESTAURANT

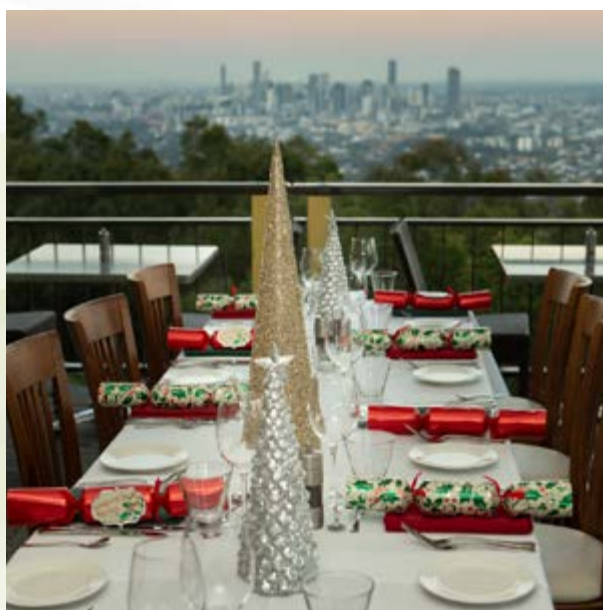
Offering spectacular panoramic views of Brisbane stretching to Moreton Bay, events at the Summit Restaurant are a memorable experience in a truly unique setting with delicious contemporary cuisine.

The open plan design of the restaurant ensures every table affords dazzling sights, the ultimate in high impact first impressions! Sensational service, exceptional food and a show stopping outlook – the Summit Restaurant certainly is ‘high’ above the rest.

The Summit Restaurant can cater to a maximum of 200 guests in a sit down format and 280 guests for a stand up cocktail.

At a glance, ideal for ...

- Smaller Parties 10+ guests
- Sole Use Seated Groups 60 - 200 guests
- Cocktail Events 80 - 280 guests



PAVILION ROOM

This highly sought after dining section offers a ‘semi private’ dining experience for your group. Located on the deck of the Summit Restaurant, the Pavilion affords unrivalled views in a unique setting. Glass bi-fold doors can be enclosed or opened completely – there really is no comparison for the ultimate in VIP dining.

The Pavilion is also a fabulous option for cocktail events. Sections of the surrounding deck can also be utilised to ensure space as your guests star gaze over the magical night lights of Brisbane.

At a glance, ideal for ...

- Intimate Seated Groups 20 guests maximum
- Cocktail Events (Pavilion + ½ deck) 50 guests
- Cocktail Events (Pavilion + entire deck) 100 guests

Note: Minimum spends apply to all venues - please refer to terms and conditions

CELEBRATION PACKAGE 122.0 PER PERSON



THIS FANTASTIC PACKAGE INCLUDES ...

- > Chef's Selection of canapés on arrival
- > Choice of Food Station Menu, 3 Course Alternate Drop Menu or Shared Dining Menu
- > 4 hour Classic Beverage Package
- > Room Hire (up to 5 hours)
- > Microphone & lectern
- > Table decorations. Your choice of balloons and table sprinkles or candle based centrepiece
- > Complimentary car parking for your guests

CLASSIC BEVERAGE PACKAGE

Bottled Wine

Select (1) From Each Range:

Sparkling Wine

- > NV Zilzie Selection 23 Sparkling
- > NV Zilzie Selection 23 Prosecco

White Wine

- > d'Arenberg Stump Jump Unwooded Chardonnay
- > d'Arenberg Stump Jump Sauvignon Blanc

Red Wine

- > Zilzie Selection 23 Cabernet Merlot
- > Tyrrell's Old Winery Pinot Noir
- > d'Arenberg Stump Jump Shiraz
- > Tyrrell's Moores Creek Cabernet Sauvignon

Tap Beer

- > Kosciuszko Brewery Pale Ale
- > XXXX Gold
- > Hahn Premium Super Dry

Soft Drinks & Fruit Juices

UPGRADE YOUR PACKAGE

See Page 11 for package inclusions

Premium Celebration Package 132.0 per person

Decadent Celebration Package..... 143.0 per person

D.I.Y PACKAGE



1. MENU CHOICE:

- > 3 Course Alternate Drop Menu w' chefs selection of canapés..... 75.9 pp
- > Food Station Menu w' chef's selection canapés 75.9 pp
- > Shared Dining Menu w' chefs selection of canapés 75.9 pp
- > Create your Cocktail Party Menu - refer to selections on page 12

2. BEVERAGES ... see page 11 for details

- > Classic Beverage Package
- > Premium Beverage Package
- > Decadence Beverage Package
- > Bar Tab (Consumption Basis)

DURATION	CLASSIC	PREMIUM	DECADENCE
3 Hours	39.0 pp	48.0 pp	57.0 pp
4 Hours	44.0 pp	54.0 pp	65.0 pp
5 Hours	49.0 pp	60.0 pp	73.0 pp

Please Note: Wine Vintages and Selections subject to change

3. ROOM HIRE

- > Summit Restaurant..... 600.0
- > Fountain View Room..... 400.0

4. OPTIONAL EXTRAS

- > Chair covers (white or black) and your choice of sash colour 6.0 per chair
- > Parquetry dance floor hire:
 - 5 x 5 metres (suited to Summit Restaurant) 600.0
 - 3 x 4 metres (suited to Fountain View Room) 430.0



3 COURSE MENU served as Alternate Drop or Set Menu



Chef's Selection of Canapés served on arrival

Crusty Sour Dough w' homemade butter medallion

ENTRÉE

Tea Smoked Huon Salmon Fillet w' buckwheat bilini, wood sorrel leaves, citrus herb crème

Noosa Spanner Crab w' sweet corn soufflé, squid crisp, botanical salad, bergamot dressing

Spiced Duck w' miso roasted eggplant, quinoa, persimmon, confetti coriander

Mooloolaba Poached Prawns w' arugula, compressed watermelon, hazelnut, white balsamic pearls

Pork and Duck Terrine w' petite cos lettuce, beetroot jelly, pistachio butter, poached Iranian figs

Glazed Queensland Genoa Figs w' goats cheese, butter pastry, apple & mustard dressing, chard leaf

Sous Vide Chicken Breast w' apple, fennel, roasted walnuts, Stradbroke Island honey dressing, carrot foam

Chargrilled Lamb Fillet w' truss tomato, fresh mozzarella, French beans cabernet dressing, celery leaf

Confit Bangalow Pork Belly w' jamon textures, braised cabbage, elixir maple balsamic dressing

Roasted Cauliflower Salad w' dill, bulgur wheat, caraway tuile, spiced yoghurt (v)

Twice Baked Emmental Cheese Soufflé w' caramelized pear, walnut textures, watercress (v)

Young Vegetable Mélange w' almond milk jelly, botanicals, avocado oil (v)

MAIN COURSE

Served w' roasted vegetables and sesame yoghurt

Chargrilled Beef Fillet w' emmental cheese & potato gratin, steamed broccolini, avocado foam, shallot jus

Organic Chicken Pithivier w' braised pencil leeks, butter pastry, chanterelle mushrooms, tarragon reduction

Baked White Fish w' samphire potato pave, coastal greens, candied tomato, lobster essence

Braised 8 Hour Lamb Shoulder w' lemon thyme potatoes, radish, baby beetroot, ajo blanco

Roasted Spiced Persian Pork Loin w' poached carrot, pecans, cranberries, pearl cous cous, chermoula dressing

Grilled Huon Salmon Fillet w' cauliflower fondant, roasted corn salsa, watercress, Jerusalem artichoke shards

Grilled Shitake Mushrooms w' soba noodles, bean shoots, tatsoi leaf, hoi sin sauce (v)

Pearl Barley Risotto w' baked figs, cranberries, beetroot leaves, parmigiana reggiano (v)

Chestnut Gnocchi w' sheep's milk feta, roasted garlic, porcini mushroom, sprouts (v)

DESSERT

Chocolate Fondant w' bergamot clotted cream, macerated strawberry

Turkish Delight w' almond foam, peanut brittle, dandelion honeycomb, nasturtiums

Passionfruit Bombe w' coconut meringue, passionfruit crumble, elderflower jelly

Lemon Verbena Butter w' shortbread, oatmeal, blueberries, toasted marshmallow

Yellow Box Honey Pannacotta w' spiced strawberry, pistachio wafer, white chocolate

Portuguese Tartlet w' orange cream, sherry caramel, salted caramel popcorn

Coffee & Tea w' chocolates

- Add the Finishing Touch -

LOCAL FARMHOUSE 3 CHEESE PLATTER

w' dried fruits, quince paste, lavosh

1 platter served per table | 7.5 per person



Chef's Selection of Canapés served on arrival

GRAZING PLATTER ON TABLES

Artisan breads, smoked bresaola, olives, cornichons, fire roasted peppers, balsamic onions, and pistou

SALAD STATION (select 2)

- > Roasted Beetroot w' goats cheese, sprouts, roast almonds, witlof leaves, balsamic glaze
- > Quinoa Grains, w' heirloom tomatoes, sheep's milk feta, broccoli, orange oil dressing
- > Petite Cos Lettuce w' smoked pork belly, coddled egg, shaved parmesan, toasted sour dough, roast garlic dressing
- > Israeli Cous Cous w' pickled vegetables, dates, spiced dressing
- > Baked Pumpkin w' English spinach, radicchio leaves, pepitas, ricotta dressing
- > Steamed Kiplfer Potato, speck, spring onions, mustard seed dressing
- > Soft Leaf Salad w' cucumber, snow peas, sprouts, pine nuts, lemon oil

FORK DISH STATION (select 2)

- > Roasted Vegetable Tarte Tatin w' sweet pumpkin puree
- > Grilled Wild Barramundi w' wilted spinach, pinenut, raisons
- > Roasted Pine Mushrooms w' confit leeks, thyme butter
- > Organic Chicken Coq Au Vin w' speck, shallots, roasted garlic
- > Huon Atlantic Salmon w' roasted corn salsa, watercress
- > Persian Spiced Pork w' poached carrot, pecans, calvados

HOT ROAST STATION (select 2 flavours)

Flavours are accompanied by roasted vegetables & baked potato

- > Darling Downs Roast Beef w' horseradish jus
- > Fennel Spiced Lamb Shoulder w' pomegranate yoghurt
- > Roasted Organic Chicken w' braised leeks, white wine
- > Slow Baked Organic Pork Leg w' shaved cabbage, apple cider

DESSERTS

Selection of Petite Desserts & Tartlets

Local Fruit Platter w' berries

Coffee & Tea w' chocolates

- Add the Finishing Touch -

LOCAL FARMHOUSE 3 CHEESE PLATTER

w' dried fruits, quince paste, lavosh

1 platter served per table | 7.5 per person

SHARED DINING MENU



Chef's Selection of Canapés served on arrival

GRAZING PLATTER ON TABLES

Artisan breads, smoked bresaola, olives, cornichons, fire roasted peppers, balsamic onions, and pistou

SALADS (select 2)

- > Roasted Beetroot w' goats cheese, sprouts, roast almonds, witlof leaves, balsamic glaze
- > Petite Cos Lettuce w' smoked pork belly, coddled egg, shaved parmesan, toasted sour dough, roast garlic dressing
- > Baked Pumpkin w' English spinach, radicchio leaves, pepitas, ricotta dressing
- > Steamed Kiplfer Potato, speck, spring onions, mustard seed dressing
- > Soft Leaf Salad w' cucumber, snow peas, sprouts, pine nuts, lemon oil

SHARE MAINS (select 2)

Served w' roasted vegetables, steamed broccoli, braised silver beet

- > Char Grilled Kilcoy Beef Fillet w' crisp kale, horseradish jus
- > Fennel Spiced Lamb Cutlets w' pomegranate yoghurt
- > Roasted Organic Chicken w' braised leeks, white wine
- > Slow Baked Beef Cheeks w' roasted beetroot, onion relish
- > Roasted Vegetable Tarte Tatin w' sweet pumpkin puree

DESSERT STATION

French Pastries

Petite Sweets

Local Fruit Platter w' berries

Coffee & Tea w' chocolates

BREAKFAST MENUS



BUFFET BRUNCH

35.0 per person
(minimum 20 people)

Fresh juice

Tropical fruit glass w' mango & passionfruit syrup

Grilled bacon, chipolata sausages, roast mushrooms w' spinach, baked tomatoes, eggs benedict, scrambled eggs

Chocolate Danish

French Toast w' Nutella crème

Petite croissants

Filter coffee & tea

BREAKFAST BANQUET

33.9 per person
(minimum 20 people)

Fresh juice

Seasonal Fruits

Assorted sweet pastries

Choice of (1) when booking

- > 3 Egg omelette w' confit potatoes, smoked ham, peppered spinach, truss tomato, pulled mozzarella cheese
- > Eggs benedict w' toasted brioche, wilted spinach, heritage tomato, chive hollandaise
- > Poached eggs w' buttered mushrooms, bacon, avocado foam, Roma tomato and preserved lemon cream

CONTINENTAL

22.9 per person
(minimum 20 people)

Fresh juice

Cereals – Cornflakes, Sultana Bran, toasted muesli

Bircher Muesli

Banana & Organic Yoghurt smoothie w' toasted coconut

Assorted Breads – wholemeal, white, fruit, brioche

Assorted Pastries – petite croissants, chocolate Danish, sweet muffins

Fruit salad w' mango and passionfruit syrup

Filter coffee or Tea

ADDITIONS 5.9 PER PERSON

- > Smoked salmon bilini w' baby spinach, lime crème fraiche, salmon pearls
- > Croquet monsieur madam w' ham, gruyere cheese, béchamel, Dijon mustard
- > Petite croissant w' smoked ham, Swiss cheese

COCKTAIL MENU

MENU 'A'

Poached prawn / watermelon / sheep's milk fetta / arugula
 Tea smoked salmon / bilini / horseradish cream
 Duck confit / duck egg / pickled cabbage / wood sorrel
 Smoked chicken/ quinoa / charred onion relish / fried sage
 Avocado bruschetta / crisp basil / heritage tomato
 / toasted brioche

 Seared wagu beef pithivier / mushroom foam / black truffle
 Crisp squash blossom flower / grilled corn / ricotta / lemon
 Baked pumpkin / goats cheese / honey walnuts/ chervil
 Gruyere cheese croquette / thyme / sweetcorn / beetroot
 relish
 Slow braised beef / spelt pastry / red wine / mushroom
 textures
 Petite Angus beef burger / swiss cheese / profiterole pastry /
 chipotle sauce
 Poached king prawns / light pastry / ginger / wasabi mayo

MENU 'B'

Noosa spanner crab / cauliflower soufflé / tomato caviar /
 chives
 Chargrilled lamb fillet / mozzarella / celery salt / tomato jelly
 Seared scallop / charcoal croute / seaweed salad / yuzu pearls
 Moreton bay bug / pineapple salsa / english spinach / orange oil
 Confit of salmon / egg omelette / avocado / hazelnut crumb

 Bangalow pork belly / apple & celeriac / maple glaze
 Pork & shitake gyoza / ponzu / petite coriander
 Beef cheek tartlet / juniper berries / garden peas / potato
 butter
 Peking duck wellington / butter pastry / black sesame seeds
 Ocean Prawn / roast garlic / chive / light wonton pastry
 Crisp chicken karaage / spring onion / smoked soy mayo /
 tatsoi
 Slow roast lamb shoulder / butter puff / parsnip / jus

DURATION	MENU 'A'	MENU 'B'	MIX OF MENU 'A' & 'B'
1 Hour (4 selections)	24.5 pp	31.1 pp	28.0 pp
1½ Hours (5 selections)	36.7 pp	46.4 pp	41.8 pp
2 Hours (6 selections)	47.4 pp	60.7 pp	54.6 pp
3 Hours (8 selections)	66.8 pp	77.0 pp	71.9 pp

COCKTAIL MENU ADDITIONS

GRAZING FORK DISHES choose (1) - 12.75 per person

- > Fennel Spiced Lamb Shoulder w' buttered potatoes, pomegranate yoghurt
- > Organic Chicken Coq Au Vin w' speck, shallots, roasted garlic
- > Huon Atlantic Salmon w' roasted corn salsa, watercress
- > Chestnut Gnocchi w' sheep's milk feta, roasted garlic, porcini mushroom, sprout

SUBSTANTIAL BITES choose (1) - 14.3 per person

- > Brioche Slider Rolls w' condiments and red wine sauce
- > Kilcoy Roast Beef or Himalayan Salted Roast Lamb

MINI MAINS 8.2 per serve

- > Chargrilled Beef Fillet w' emmental cheese & potato gratin, steamed broccolini, avocado foam, shallot jus
- > Grilled Huon Salmon Fillet w' cauliflower fondant, roasted corn salsa, watercress, Jerusalem artichoke shards
- > Organic Chicken Pithivier w' braised pencil leeks, butter pastry, chanterelle mushrooms, tarragon reduction

PETIT SWEETS

- > Assorted petit sweets..... 4.9 pp
- > Local cheese platter 7.5 pp

CHEF'S DESSERT GLASS TABLE 15.5 per person

Our chef will conduct culinary theatre in front of your guests by designing a dessert table you can all enjoy and consume

Please Note:

If you wish to build your own cocktail package then a room hire charge of 400.00 for the Fountain View Room and 600.00 for the Summit Restaurant will be incurred

Cocktail functions require a combination of canapes and a selection from grazing fork dishes, substantial bites or mini mains to be served in order to ensure that a substantial quantity of food is served for the duration of the function

Beverages are charged as per packages, via consumption on bar tab or by cash bar

BEVERAGE PACKAGES

CLASSIC BEVERAGE PACKAGE

BOTTLED WINE

Select (1) From Each Range:

Sparkling Wine

- > NV Zilzie Selection 23 Sparkling
- > NV Zilzie Selection 23 Prosecco

WHITE WINE

- > d'Arenberg Stump Jump Unwooded Chardonnay
- > d'Arenberg Stump Jump Sauvignon Blanc

RED WINE

- > Zilzie Selection 23 Cabernet Merlot
- > Tyrrell's Old Winery Pinot Noir
- > d'Arenberg Stump Jump Shiraz
- > Tyrrell's Moores Creek Cabernet Sauvignon

TAP BEER

- > Kosciuszko Brewery Pale Ale
- > XXXX Gold
- > Hahn Premium Super Dry

SOFT DRINKS & FRUIT JUICES

PREMIUM BEVERAGE PACKAGE

BOTTLED WINE

Select (1) Sparkling And (3) Still Wines

SPARKLING WINE

- > NV Chandon Sparkling
- > Chandon NV Rose
- > Coriole Vintage Prosecco

WHITE & ROSE WINE

- > Tim Gramp Riesling
- > Cape Mentelle 'Georgiana' Sauvignon Blanc
- > Zilzie Regional Collection Chardonnay
- > Zilzie Moscato (Sweet Wine)
- > Soho 'Harry' Rose

RED WINE

- > Elderton 'E Series' Shiraz Cabernet Sauvignon
- > Katnook 'Founders Block' Cabernet Sauvignon
- > Cape Mentelle 'Marmaduke' Shiraz
- > Mr Riggs Gaffer Shiraz
- > Howard Park 'Flint Rock' Pinot Noir

TAP BEER & CIDER

- > James Squire Orchard Crush Apple Cider
- > XXXX Gold
- > Hahn Premium Super Dry
- > Kosciuszko Brewery Pale Ale

SOFT DRINKS & FRUIT JUICES

DECADENCE BEVERAGE PACKAGE

BOTTLED WINE

Select (6) Wines:

SPARKLING

- > NV Cloudy Bay Pelorus Sparkling
- > Coriole Vintage Prosecco
- > Chandon 'S' Sparkling

WHITE WINE & ROSE

- > Lethbridge 'Dr Nadeson' Riesling
- > Ronco Dei Tassi Pinot Grigio
- > Cloudy Bay Chardonnay
- > Cape Mentelle 'Estate' Chardonnay
- > Cloudy Bay Sauvignon Blanc
- > Cape Mentelle 'Wallcliffe' Sauvignon Semillon
- > Zilzie Moscato (Sweet Wine)
- > Maison Angelvin Rose

RED WINE

- > Cloudy Bay Pinot Noir
- > Mosswood Ribbon Vale Merlot
- > Katnook Estate Cabernet Sauvignon
- > Tim Adams 'Aberfeldy' Shiraz
- > Dutschke 'St Jakobi' Shiraz
- > Mosswood 'Amy's' Cabernet Petit Verdot

TAP BEER & CIDER

Select (4) For The Fountain View Room

- > James Squire Orchard Crush Apple Cider
- > XXXX Gold
- > Hahn Premium Super Dry
- > Little Creatures Pale Ale
- > Kosciuszko Brewery Pale Ale
- > Kirin Megumi First Press

SOFT DRINKS & FRUIT JUICES

TERMS & CONDITIONS

FOUNTAIN VIEW ROOM

AVAILABILITY

- Everyday for Breakfast, Lunch & Dinner

ENTERTAINMENT / MUSIC / OTHER FUNCTIONS

- If speeches and/or amplified music are required for your booking, it must be inside the facilities glass doors, and must cease no later than Midnight. The size of your band needs to be clarified pre event.
- We reserve the right to book a function in the Summit Restaurant.
- We reserve the right to book other functions in the same room up to (2) hours before the scheduled commencement time and (2) hours after the scheduled finishing time.

ROOM INCLUSIONS

- A 400.0 Room Hire Fee applies and includes the following:
- Use of The Fountain View Room facilities for (5) hours
- Waiter service
- Microphone & Lectern for speeches
- Linen tablecloths (white) & napkins
- Table & room set up

TENTATIVE BOOKINGS & DEPOSITS

- Tentative Bookings will be held for 14 days only. The date is only considered confirmed when a minimum deposit of 500.0 is received together with a signed Function Booking Form. This amount will be deducted from your final account. We reserve the right to cancel your tentative booking without notice and allocate the venue to another client if the deposit is not received within the two weeks.
- Function deposits and final payments made by American Express, Diners, Visa or Mastercard will incur an additional 'cost of acceptance surcharge. Please enquire with Events Team.

SUMMIT RESTAURANT

AVAILABILITY

- Breakfast - Monday to Saturday (Restaurant must be vacated by 12.00 pm)
- Lunch - Monday to Saturday (Restaurant must be vacated by 3.00pm)
- Dinner - 7 Nights

ENTERTAINMENT / MUSIC

- If speeches and/or amplified music are required for your booking, it can only be on the basis of Sole Use of the Restaurant. All music performances must be inside the Restaurant and must cease no later than Midnight.
- We reserve the right to book a function in the Fountain View Room.
- We reserve the right to book other functions in the same room up to (1) hour before the scheduled commencement time and (1) hour after the scheduled finishing time.

ROOM INCLUSIONS

- A 600.0 Room Hire Fee applies and includes the following:
- Use of The Summit Restaurant facilities for (5) hours
- Waiter service
- Microphone & Lectern for speeches
- Linen tablecloths (white) & napkins
- Table & room set up

TENTATIVE BOOKINGS & DEPOSITS

- Tentative Bookings will be held for 14 days only. The date is only considered confirmed when a minimum deposit of 1,000.0 is received together with a signed Function Booking Form. This amount will be deducted from your final account. We reserve the right to cancel your tentative booking without notice and allocate the venue to another client if the deposit is not received within the two weeks.
- Function deposits and final payments made by American Express, Diners, Visa or Mastercard will incur an additional 'cost of acceptance surcharge. Please enquire with Events Team.

CANCELLATIONS

- If cancellation occurs, the following conditions apply:
- Notice of more than (6) months your full deposit will be refunded
- Notice of less than (6) months your deposit will only be refunded if the room is subsequently rebooked.
- Your deposit, or any payments made will not be refunded if notice is (6) months prior to date of function.
- Cancellations must be submitted in writing.
- Full payment of function will be charged on functions cancelled less than (2) weeks to function date.
- A cancellation fee of 50% of proposed spend will be charged for cancellations (2) weeks - (2) months prior to function.

MINIMUM & MAXIMUM NUMBERS

- Minimum Guest numbers apply.
- Maximum Capacity of the Fountain Room is 80 people
- Smaller numbers may be accepted subject to availability and room hire. A surcharge may be applied.

MINIMUM SPEND

- Saturday Evenings = 3,500.0
- All other times = 1,800.0

CANCELLATIONS

- If cancellation occurs, the following conditions apply:
- Notice of more than (6) months your full deposit will be refunded
- Notice of less than (6) months your deposit will only be refunded if the room is subsequently rebooked.
- Your deposit, or any payments made will not be refunded if notice is less than (3) months.
- Cancellations must be submitted in writing.
- Full payment of function will be charged on functions cancelled less than (2) weeks to function date.
- A cancellation fee of 50% of minimum spend will be charged for cancellations (2) weeks - (2) months prior to function.

SOLE USE is based on a minimum spend.

- Dinner Monday – Thursday = 9,000.0
- Friday & Sunday = 12,000.0
- Saturday = 14,000.0
- Lunch Monday - Friday = 5,000.0
- (must conclude by 3pm)
- Saturday = 6,000.0
- Sunday - Subject to approval and agreed spend

TERMS & CONDITIONS cont.

PAVILION ROOM

OTHER FUNCTIONS

- We reserve the right to book a function in the Summit Restaurant and Fountain View Room
- We reserve the right to book other functions in the same room up to (1) hour before the scheduled commencement time and (1) hour after the scheduled finishing time.

ROOM INCLUSIONS

- A 250.0 Room Hire Fee applies and includes the following:
- Use of The Pavilion Room (and allocated deck) facilities for (5) hours
- Waiter service
- Linen tablecloths (white) & napkins
- Table & room set up

TENTATIVE BOOKINGS & DEPOSITS

- Tentative Bookings will be held for (3) days only. The date is only considered confirmed when a minimum deposit of 500.0 is received together with a signed Function Booking Form. This amount will be deducted from your final account. We reserve the right to cancel your tentative booking without notice and allocate the venue to another client if the deposit is not received within the (3) days.
- Function deposits and final payments made by American Express, Diners, Visa or Mastercard will incur an additional 'cost of acceptance surcharge. Please enquire with Events Team.

GENERAL

MENU SELECTION

- An appointment is necessary for the completion of both menu selection and final details.
- Appointment times are to be held between the hours of 9.00am and 5.00pm Tuesday to Saturday. After hour times can be arranged with prior agreement.
- We can also cater for children's meal and any special dietary requirements. Please see our Events Manager to discuss options available.
- Menu tastings are not available. We recommend dining in the restaurant to sample the quality of our cuisine.

FINAL NUMBERS

- Final numbers must be given to the event coordinator no later than 14 days prior to the day of your function. This will be the minimum number charged to your account. In the event that no minimum number is received at this time, the original number of guests indicated or the actual number of guests (whichever is greater) will be charged for.

PAYMENT

- Pre-payment by cash, credit card or direct debit of the balance of your account is due no later than 14 days prior to your function. Please Note: Personal Cheques will not be accepted.
- Any payments made later than this will only be accepted via cash or credit card.
- Any additional charges that are incurred during the evening (bar tab or additional room hire charges) must be paid at the completion of the function via credit card or cash only.
- Function deposits and final payments made by American Express, Diners, Visa or Mastercard will incur an additional 'cost of acceptance' surcharge. Please check with Events Team.

PUBLIC HOLIDAY SURCHARGE

- Events held on Public Holidays will attract a 15% surcharge of the total food & beverage account due to public holiday penalty rates.

PRICES & MENUS

- Prices and menus are valid until June 2019. All prices are inclusive of GST, unless otherwise stated.

CANCELLATIONS

- If cancellation occurs, the following conditions apply:
- Notice of more than (6) months your full deposit will be refunded
- Notice of less than (6) months your deposit will only be refunded if the room is subsequently rebooked.
- Your deposit, or any payments made will not be refunded if notice is (3) months prior to date of function.
- Cancellations must be submitted in writing.
- Full payment of function will be charged on functions cancelled less than (2) weeks to function date.
- A cancellation fee of 50% of proposed spend will be charged for cancellations (2) weeks - (1) month prior to function.

MINIMUM SPEND

• Pavilion	Lunch	=	800.0
	Dinner	=	1,200.0
• Pavilion + ½ Deck	Lunch	=	1,200.0
	Dinner	=	1,800.0
• Pavilion + Whole Deck	Lunch	=	2,000.0
	Dinner	=	3,000.0

CHANGE OF ADDRESS

- Event organisers are required to update the function department with any change of contact details.
- We reserve the right to cancel your booking and allocate the venue to another client if the contact details you have given us are incorrect and we cannot contact you within one month from the function date, even if a deposit has been paid.

TRANSFER OF BOOKING

All transfer of bookings must be notified in writing

LICENSING LAWS

- Management prohibits the sale or consumption of alcoholic beverages on the premises other than those supplied by the Summit Restaurant. Please note that food not supplied by the Summit Restaurant is also not permitted on the premises.
- The Summit Restaurant and Fountain View Room are licensed to Midnight only.

EXCESSIVE CLEANING OR DAMAGE

- A Cleaning fee of 55.0 per hour will apply if excessive cleaning is required. Please be advised that confetti, rose petals and rice are not permitted on site.
- Any damage caused by the function or participants to the walls, doors or other surfaces will be the clients responsibility.

ARRIVAL & DEPARTURE TIME FRAME

- Room hire is based on a 5-hour period. Any extensions beyond 5 hours or after midnight will attract a 250.0 surcharge.
- Surcharges will apply if rooms are not vacated by the agreed time.
- Arrival and departure times are to be confirmed with the event coordinator.

GIFTS & LOST PROPERTY

- The Summit Restaurant does not accept responsibility for damage of equipment or property left on the premises prior to or after a function. Independent insurance should be considered for valuables.
- All items left behind must be collected from the venue no later than 2 weeks after the event. After this time, we reserve the right to dispose of any items left.

EVENT BOOKING FORM

EVENTS TEAM

SUMMIT RESTAURANT & FUNCTION CENTRE

PO BOX 606

TOOWONG, QLD, 4066

PH: (07) 3369 9922 ext 25 FAX: (07) 3369 8937

ABN: 20 848 269 526

Direct Functions E-mail: functions@brisbanelookout.com

Payment Details For

ELECTRONIC FUNDS TRANSFER

Bank: National Australia Bank

BSB: 084-004

Acct: 50839 9817

Acct Name: Mt Coot-tha Summit Restaurant

Reference: Use Surname or Company + booking date

Please confirm my reservation as listed below:

Event Date:

Contact:

Type of Event:

Contact During Function:

Address for Correspondence:

.....

.....

Home Phone Number:

Work Number:

Mobile Number:

E-mail:

Number of People Attending:

Arrival Time:

Room Required (Please Tick):

- Summit Restaurant
- Fountain View Room
- Pavilion Room

Package Selected:

Please find enclosed my deposit of \$.....
to secure my reservation.

We acknowledge that:

- > We have Read and Agree to the Terms and Conditions.
- > Numbers will be confirmed (2) weeks prior to function and this will be the minimum number charged. (Minimum spend required by the venue must be met)
- > Full payment is required (2) weeks prior to function by direct debit, credit card or cash. Personal cheques will not be accepted.
- > Functions held on a public holiday will attract a 15% surcharge.
- > Management prohibits the sale or consumption of alcoholic beverages on the premises other than those supplied by the Summit Restaurant.
- > A cleaning fee of 55.00 per hour will apply if excessive cleaning is required.
- > Time limit of (5) hours from arrival time applies.
- > Any extensions beyond 5 hours or after midnight will attract a 250.00 per hour fee.
- > Prices are inclusive of 10% GST.

Signature:

Print Name:

Date:

For Research Purposes, how did you hear about holding Events here at the Summit Restaurant?

(Office Use)

Date Received:

Method of Payment:

ED R D CL FM B DB



Cheers to that!

SUMMIT RESTAURANT & FUNCTION CENTRE

Sir Samuel Griffith Drive, Brisbane Lookout, Mt Coot-tha

brisbanelookout.com

3369 9922 ext 25

functions@brisbanelookout.com

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