

summit
restaurant & function centre

CORPORATE PACKAGE



ALL INCLUSIVE PACKAGES FROM 58.0 PP

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

[f /summitrestaurant](#) [@ /summitrestaurantandbar](#)

ABOUT OUR VENUE

WHAT MAKES THE FOUNTAIN VIEW ROOM AT THE SUMMIT RESTAURANT AN IDEAL CORPORATE VENUE

- > We're situated a short 7 km drive West of Brisbane City
- > Complimentary car parking for all your delegates
- > Our venue is set amongst beautiful, manicured gardens
- > A versatile room suitable to accommodate up to 80 delegates
- > The room has natural lighting with block out blinds
- > Air conditioned for comfort or enjoy the fresh mountain air
- > Private, covered terrace for your breakout area or stretch your legs upstairs in the Summit Restaurant
- > Private bar facilities
- > Private washrooms
- > Directional signage provided

	FOUNTAIN VIEW ROOM	SUMMIT RESTAURANT	PAVILION ROOM
Dining	80 people	200 people	20 people
Theatre Style	80 people	na	na
Open Ended Ovals	50 people	na	na
'U' Shape	30 people	na	na
Cocktail	120 people	300 people	na
Boardroom	40 people	na	na

CORPORATE CONFERENCE PACKAGE 58.0 PER PERSON

Minimum 10 delegates



PACKAGE IS INCLUSIVE OF:

- > Tea, Percolated Coffee and Bottled Fruit Juice all day
- > Morning Tea, Lunch and Afternoon Tea
- > Mints
- > Presentation Equipment - whiteboard, flipchart, lectern, TV and video
(other audio-visual equipment is available for hire. Please enquire into costs)
- > Use of facilities from 8.00am till 5.00pm Monday - Friday unless otherwise negotiated
- > Broadband connection available upon request

MORNING TEA – choose (1)

- > Freshly baked scones w' jam and vanilla cream
- > Wholegrain strawberry & yoghurt muesli bars
- > Roasted vegetable frittata

Selections served with freshly percolated coffee, a selection of herbal teas, full cream and skim milk ^

LUNCH – served in the Summit Restaurant - choose (1)

- > Selections include seasonal fruit platter & local cheese platter
- > Baked sour dough baguette's w' assorted fillings
- > Slider rolls w'
 - Crumbled confit salmon, salted cucumber, watercress, crème fraiche
 - Shaved roast beef, grain mustard, relish, soft leaves
 - Semi dried tomato, fetta and basil tartlets

AFTERNOON TEA – choose (1)

- > Chocolate eclairs w' fresh berries
- > Selection of petite muffins

Selections served with freshly percolated coffee, a selection of herbal teas, full cream and skim milk ^

ADD A FRESH FRUIT PLATTER

to your morning or afternoon tea - 25.0 per platter.

Suitable for 10-15 delegates

^ Soya milk and decaffeinated coffee can be provided upon request

EXECUTIVE CONFERENCE PACKAGE 64.0 PER PERSON

Minimum 10 delegates



PACKAGE IS INCLUSIVE OF:

- > Tea, Percolated Coffee and Bottled Fruit Juice all day
- > Morning Tea, Lunch and Afternoon Tea
- > Mints
- > Presentation Equipment - whiteboard, flipchart, lectern, TV and video
(other audio-visual equipment is available for hire. Please enquire into costs)
- > Use of facilities from 8.00am till 5.00pm Monday - Friday unless otherwise negotiated
- > Broadband connection available upon request

MORNING TEA – choose (1)

- > Chocolate Danish pastry w' snow sugar
- > Selection of European iced profiteroles
- > Petite quiche lorraine

Selections served with freshly percolated coffee, a selection of herbal teas, full cream and skim milk ^

LUNCH - served in the Summit Restaurant – choose (1)

1. Buffet Lunch

- > Baked sour dough
- > Grazing platters – Variety of cold smoked deli meats
- > Orecchiette pasta w' radicchio, roasted vegetables, lemon dressing
- > Baby cos salad w' smoked bacon, poached egg, parmesan, garlic crisp
- > Seasonal fruit platter & Local cheese platter

2. Selection of Main Course from the Summit's Corporate Lunch Menu

- > Seasonal fruit platter & local cheese platter

AFTERNOON TEA – choose (1)

- > Chocolate & walnut brownies w' mixed berries
- > Lemon curd tartlets w' glazed strawberries
- > Selections served with freshly percolated coffee, a selection of herbal teas, full cream and skim milk ^

ADD A FRESH FRUIT PLATTER

to your morning or afternoon tea - 25.0 per platter.

Suitable for 10-15 delegates

^ Soya milk and decaffeinated coffee can be provided upon request

DIY CONFERENCE PACKAGE

For ½ Day Conferences or groups under 10 delegates



ROOM HIRE FEE 280.0

Inclusive of: Whiteboard, Flip Chart, TV/Video and Lectern

ARRIVAL TEA & COFFEE 3.9 PER PERSON

- > Freshly percolated coffee, a selection of herbal teas, full cream and skim milk available for arrival and refreshed throughout the day
- > Soya milk and decaffeinated coffee can be provided upon request
- > Barista Coffee is available at a price per coffee – please enquire into package options

MORNING AND/OR AFTERNOON TEA

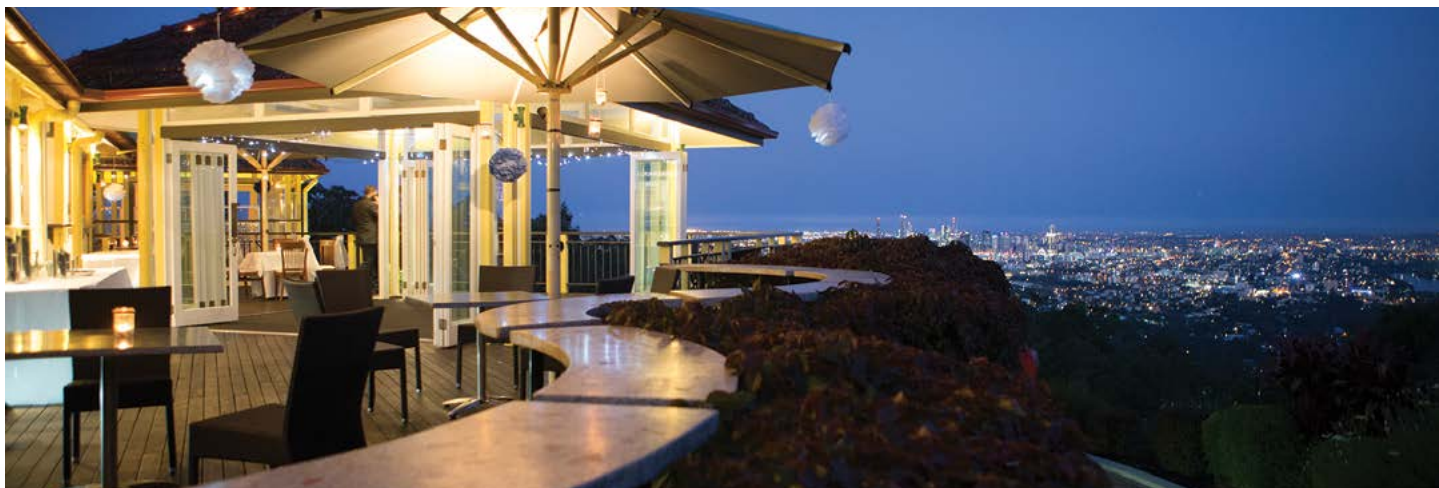
Option 1	7.5 per person	Fresh baked scones w' jam and vanilla cream
Option 2	7.5 per person	Chocolate Danish pastry w' snow sugar
Option 3	8.9 per person	Lemon curd tartlets w' glazed strawberries
Option 4	8.9 per person	Petite quiche lorraine
Option 5	8.9 per person	Roasted vegetable frittata

LUNCH SELECTIONS

Choose to break out and have your lunch served in the Summit Restaurant or continue working over lunch in the Fountain View Room

Option 1	19.9 per person	Baked sour dough baguette's w' assorted fillings Seasonal fruit platter Soft drink or juice
Option 2	22.0 per person	Option 1 w' semi dried tomato, fetta and basil tartlets
Option 3	26.4 per person	Baked sour dough Grazing platters – Variety of cold smoked deli meats Orecchiette pasta w' radicchio, roasted vegetables, lemon dressing Baby cos w' grilled bacon, poached egg, parmesan, garlic crisp Seasonal fruit platter Soft drink or juice
Option 4	39.95 per person	Summit's 3-Course Seasonal Lunch Menu

OPTIONAL EXTRAS



BREAKFAST 27.9 PER PERSON

Min 20 delegates

Before you get full steam ahead into your day, enjoy a leisurely breakfast upstairs in the Summit Restaurant. Be treated to a delicious breakfast and get your day off to a great start.

- > Fresh fruit & organic yoghurt
- > Scrambled egg w' toasted brioche, avocado, grilled bacon, roasted tomato
- > Tea or Coffee

SUNSET TEMPTATIONS 20.0 PER PERSON

Relax on the Summit Deck after a full day with ½ hour Classic Drinks Package and a selection of our Executive Chef's delicious canapés.

DINNER IN THE SUMMIT RESTAURANT 69.5 PER PERSON

An ideal finish to the day!

Choose from our 3-Course Menu and dine in the Summit Restaurant, where you'll enjoy contemporary cuisine, a fine selection of Australian and International wines, personable service and stunning Brisbane views.

(refer to page 8 for sample menu)

Please Note .. These Optional Extras apply only in conjunction with booking one of our Conference Packages

SUMMIT RESTAURANT MENUS



CORPORATE LUNCH MENU

Baked Atlantic Salmon w' fresh peas & beans, potato latke, macadamia nut & Noosa spanner crab romesco, fennel pollen (GF)

Glasshouse Mountains Chicken Breast w' lemon myrtle potatoes, buttered asparagus, mustard cream (GF)

Porterhouse 250g w' roast potatoes, sautéed sprouts, charred onions and potted jus (Short Horn Cattle, 100 days Grain Fed – Toowoomba QLD) (GF)

Noosa Hinterland Mushrooms w' buckwheat noodle, shitake & oyster mushrooms, hoisin liquor (GF,V)

3 COURSE LUNCH MENU

ENTRÉE TASTING PLATE

Crusty sour dough w' Queensland e.v.o.o

Tea cup house soup (GF)

Ginger braised salmon & noodle wonton w' sesame miso sauce

Potato, spinach & cauliflower pakora 'w coriander dressing (GF,V)

SMALL MAIN (choice of)

Atlantic Salmon Pave w' confit potatoes, French beans, truss tomato, smoked butternut puree (GF)

Roast Chicken Thigh w' poached fennel, spiced cauliflower butter, potato latke (GF)

Pork & Duck Terrine w' apple & brandy compote, grilled sourdough, soft leaves (GF)

Buffalo Ricotta Gnocchi w' fresh peas, roasted pinenuts, tomato butter, sage leaves (V)

DESSERTS (choice of)

Warm Flourless Dark Chocolate Torte w' vanilla clotted cream, balsamic strawberries (GF)

House Made Turkish Delight w' hazelnut fudge, sugared almonds, dandelion honeycomb (GF)

Caramelised Milk Tartlet w' Queensland strawberry conserve, macadamia nut textures (GF)

Single Origin Cheese Plate w' quince paste, lavosh, pear, biscuits

Menu selections subject to change without notice. Please confirm our current selections.

SUMMIT RESTAURANT MENUS (CONT)



GROUP MENU

Shared Platter + Large Plate 55.5 per person

3 Course's 69.5 per person

For Groups of 10 – 30 person's in the Summit Restaurant

TO SHARE

Served on tiered platters

Summit Grazing Plate w' artisan meats, charred sour dough, onion marmalade, dill pickles, toasted tortillas, olives, dips

LARGE PLATES (choice of)

Baked Atlantic Salmon w' fresh peas & beans, potato latke, macadamia nut & Noosa spanner crab romesco, fennel pollen (GF)

Glasshouse Mountains Chicken Breast w' lemon myrtle potatoes, buttered asparagus, mustard cream (GF)

Porterhouse 250g w' roast potatoes, sautéed sprouts, charred onions and potted jus (Short Horn Cattle, 100 days Grain Fed – Toowoomba QLD) (GF)

Noosa Hinterland Mushrooms w' buckwheat noodle, shitake & oyster mushrooms, hoisin liquor (GF,V)

DESSERT PLATES (choice of)

Caramelised Milk Tartlet w' macadamia nut texture, malt liquor, nutmeg tuile (GF)

Flourless Chocolate Torte w' mascarpone ice cream, glass biscuit, espresso fudge, balsamic strawberries (GF)

Katafi Pastry w' lemon curd, fresh raspberries, smoked honey, toasted coconut, mint

Menu selections subject to change without notice. Please confirm our current selections.



CORPORATE BOOKING FORM

All Inclusive Corporate Package

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

Conference Date:

Corporate Package (Please Tick) ☐ Corporate ☐ Executive

Company Name:

.....

Contact Person:

Contact at Function:

Phone:

Email:

Mobile:

Address:

.....

Method of Payment:

Total Number of People Attending:

Name of Function for Signage:

.....

Hours of Use: From

To.....

Function Actual Start Time:

Room Set Up: (Theatre, U Shape etc):

Our Company understands and accepts the following:

- > Payment is required upon completion of function or on previously approved credit.
- > If cancellation occurs, the following conditions apply:
- > Notice of less than 5 working days, a \$250.00 Cancellation Fee will apply.
- > Notice of less than 48 hours, the full cost of the function will be charged.
- > Any notice of cancellation must be received in writing.

Signature:

Position:

Date:

How did you hear about holding Corporate Events here at the Summit Restaurant?

.....

Equipment Required: please indicate number required

(Additional equipment can be arranged with prior notice)

Large Whiteboard (inclusive)

TV / Video (inclusive)

Flipchart (inclusive)

Lecturn (inclusive)

Broadband Modem (inclusive)

Projection Screen 22.00

Electronic Whiteboard 237.00

Data Projector & Screen 180.00

Notepads & Pens 4.40 per person

Catering Selection & Time Schedule: (refer to page 5)

Final numbers required (1) week prior to function for catering purposes.

Morning Tea

Time served:

No. of People: Selection:

Lunch

Time served:

No. of People Selection:

Served in: ☐ Summit Restaurant ☐ Fountain View Room

Afternoon Tea

Time served:

No. of People Selection:

Additional Fresh Fruit Platter

No. of Platters :

Served: ☐ Morning Tea ☐ Afternoon Tea

Optional Extras

Breakfast - 27.9 per person (minimum 20 delegates)

No. of People

Sunset Temptations - 20.0 per person

No. of People

3-Course Dinner in the Summit - 69.5 per person

No. of People

CORPORATE BOOKING FORM

Half day & groups under 10 people

EVENTS TEAM

SUMMIT RESTAURANT & FUNCTION CENTRE

PO BOX 606

TOOWONG, QLD, 4066

PH: (07) 3369 9922 ext 25

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Conference Date:

Corporate Package (Please Tick) ☐ Corporate ☐ Executive

Company Name:

Contact Person:

Contact at Function:

Phone:

Email:

Mobile:

Address:

Method of Payment:

Total Number of People Attending:

Name of Function for Signage:

Hours of Use: From

To

Function Actual Start Time:

Room Set Up: (Theatre, U Shape etc):

Our Company understands and accepts the following:

- > Half Day Room Hire is \$280.00. There will be an additional charge if our function continues after the time stipulated or falls short of the minimum number required.
- > Payment is required upon completion of function or on previously approved credit.
- > If cancellation occurs, the following conditions apply:
- > Notice of less than 5 working days, a \$250.00 Cancellation Fee will apply
- > Notice of less than 48 hours, the full cost of the function will be charged
- > Any notice of cancellation must be received in writing

Signature:

Position:

Date:

How did you hear about holding Corporate Events here at the Summit Restaurant?

.....

Equipment Required: please indicate number required
(Additional equipment can be arranged with prior notice)

Large Whiteboard (inclusive)

TV / Video (inclusive)

Flipchart (inclusive)

Lecturn (inclusive)

Broadband Modem (inclusive)

Projection Screen 22.00

Electronic Whiteboard 237.00

Data Projector & Screen 180.00

Notepads & Pens 4.40 per person

Catering Selection & Time Schedule: (refer to page 5)

Final numbers required (1) week prior to function for catering purposes.

Morning Tea

Time served:

No. of People: Selection:

Lunch

Time served:

No. of People Selection:

Served in: ☐ Summit Restaurant ☐ Fountain View Room

Afternoon Tea

Time served:

No. of People Selection:

Additional Fresh Fruit Platter

No. of Platters :

Served: ☐ Morning Tea ☐ Afternoon Tea

Optional Extras

Breakfast - 27.9 per person (minimum 20 delegates)

No. of People

Sunset Temptations - 20.0 per person

No. of People

3-Course Dinner in the Summit - 69.5 per person

No. of People



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[ig @summitrestaurantandbar](https://www.instagram.com/summitrestaurantandbar)