

Celebrate

**CHRISTMAS PARTY
SEASON**

at
SUMMIT RESTAURANT

BOOK TODAY
FOR EARLY BIRD SAVINGS



Early Bird Specials

Book before 12th September 2019 to receive your choice of:

Summit Restaurant Exclusive Use

Complimentary Room Hire (value \$600)

or

5 x \$100 Summit Restaurant Gift Vouchers
to give to your guests

Pavilion & Deck Cocktail Parties

Complimentary Room Hire (value \$250)

or

2 x \$100 Summit Restaurant Gift Vouchers
to give to your guests

Fountain View Room (min 40 guests)

\$250 Bar Tab

or

2 x \$100 Summit Restaurant Gift Vouchers
to give to your guests

Restaurant Dining Parties

A FREE Hour of Drinks

when a 2 hour beverage package is purchased
with Lunch bookings

or

when a 3 hour beverage package is purchased
with Dinner bookings

RESTAURANT DINING PARTY CONDITIONS

Valid for Non Sole Use Bookings in the Summit Restaurant.
Valid on Chefs Selection 3 course menu and Shared Dining only.
Table sizes dependant on availability.

Mid-Week Specials

Sunday – Thursday Parties

Maximise Your Mid-Week Celebration with one of these gifts on us!

Summit Restaurant Exclusive Use

Complimentary Chef's Selection Canapés on arrival

or

\$500 Bar Tab

Pavilion & Deck Cocktail Parties

Kick start your cocktail party with a Christmas gift!

Bookings of:

40 - 50 guests receive\$200 bar tab

51 - 75 guests receive\$300 bar tab

76 - 100 guests receive\$400 bar tab

Fountain View Room (min 40 guests)

Complimentary Room Hire

or

Chef's Selection Canapés

Plus .. Book before 12th September
to receive Complimentary Room Hire

EARLY BIRD + MID-WEEK CONDITIONS - Relevant minimum spend must be met.



Venue Spaces

* See menu options for any applicable room hire and T&C's for any applicable minimum spend

Fountain View Room

Situated on the ground floor of the restaurant and sharing the magnificent views over Brisbane City, is our fully private and exclusive Fountain View Function Room. Air-conditioned and with its own private facilities, it provides the ideal venue for fabulous Christmas events. Fairy lights on the ceiling accentuate the sparkling city lights and the courtyard by the Fountain provides a serene setting for your guests to enjoy pre-celebration canapés whilst marveling at the City skyline.

Private seated groups *	20-80 guests maximum
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 for all to enjoy. 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.

Smaller parties	10+ guests
Exclusive use seated groups *	60 - 200 guests
Exclusive use Cocktail events *	80 - 300 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 Christmas cocktail parties. Sections of the surrounding deck can also be utilised to ensure space as your guests star gaze over the magical night lights of Brisbane.

Intimate seated groups *	20 guests maximum
Cocktail events (Pavilion + ½ deck) *	50 guests
Cocktail events (Pavilion + entire deck) *	100 guests



Christmas Party Cocktails

2 hour Canapé Menu / Mini Main / Cheese & Fruit Plates
Christmas Petit Four to finish (1 per person) / Tea & Coffee Station
Christmas Styling including Bon Bons, Centrepiece & Menus
78.5 pp

Based on 6 selections: minimum 2 selections to be cold options served to cold canapé station
For those with any special dietary requests, please discuss this with our Events Team

Cold Selection

Sweet baby pea pannacotta, blue swimmer crab, lemon dill crème fraiche
Rare beef, horseradish crème, radish, beetroot crostini, watercress
Confit duck, pickled cucumber, lime chilli sesame marinade
Avocado bruschetta, crisp fried basil, heirloom tomato, parmesan thyme croute
Smoked salmon, dill crepe, zesty crème fraiche, avocado purée, roe, sorrel leaf

Hot Selection

Crispy chicken bao, sirachi aioli, pickle, kimchi coleslaw
Ginger and shallot prawn, flakey pastry, nim jam dressing
Wild mushroom tartlet, micro herb salad, stilton cheese veloute, caramelised onion
Sea scallop, bacon lardons, orange segments, thyme & apple cider dressing
Crispy cider poached pork belly, mango salsa, citrus caramel glaze
Shiraz and rosemary infused lamb croquette, cauliflower purée, onion jam

Mini Mains Select (1)

Roast turkey, smashed garlic chat, buttered beans, cranberry glaze
Huon salmon, wilted spinach, garlic butter asparagus, dill & lime hollandaise
Chargrilled chicken breast, sweet corn and chive chowder, broccolini, pancetta crisps
Wild mushroom risotto, pecorino cheese, fried enoki mushrooms, truffle oil, fried sage
Braised lamb shoulder, purple kumara, cherry tomato, baby capsicum, preserved lemon marmalade

Complete
Your Party

with one of our
Drink Packages
available at
extra cost

GENERAL TERMS

» Menu subject to slight change.
» Available every day.

» Room Hire of \$250 applies for Lunch Functions in the Fountain View Room.
» Room Hire of \$400 applies for Dinner Functions in the Fountain View Room.

Christmas Party Light Lunch & Sunset Dinner

Choice of Entree, Small Main Course and Dessert
Christmas Styling including Bon Bons, Centrepiece & Menus

Lunch 48.9 pp

Sunset Dinner 49.9 pp

Sunset Dinner Functions must conclude by 7.00pm

Entrée (choice of one)

Avocado bruschetta, crisp fried basil, heirloom tomato, parmesan thyme croute
Huon smoked salmon, dill crepe, zesty crème fraiche, avocado purée, roe, sorrel leaf
Wild mushroom tartlet, micro herb salad, stilton cheese veloute, caramelised onion
Shiraz and rosemary infused lamb croquette, cauliflower purée, onion jam

Small Main (choice of one)

Huon salmon, pea purée, potato noisette, feta, french beans w' a splash of aged sherry vinegar
Roast turkey, garlic thyme roasted vegetables, baby carrots, broccolini, cranberry jus
Parmesan and thyme gnocchi, tomato butter, avocado puree, toasted pine nuts, crisp basil
Rosemary and red wine lamb shoulder, purple kumara purée, cherry tomato, baby capsicum, orange & lemon marmalade

Dessert (choice of one)

Traditional steamed Christmas pudding, brandy custard
Cheese, dried fruits, nuts, quince paste, crackers
White chocolate pannacotta, coconut fairy floss, marbled chocolate shard, puffed rice
Pavlova, passionfruit curd, seasonal berry compote, pistachio wafer



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GENERAL TERMS

- » Menu subject to slight change.
- » Available every day.
- » **'Christmas Specials & Early Bird Offers' do not apply to this menu option.**
- » Served as alternate drop if 20+ guests or when in the Fountain View Room.
- » Room Hire of \$250 applies for Lunch Functions in the Fountain View Room.
- » Room Hire of \$400 applies for Dinner Functions in the Fountain View Room.
- » Lunch Functions must conclude by 3pm.
- » Sunset Dinner Functions must conclude by 7pm.

Christmas Party Chefs Selection

Bread / Shared Platter / Choice of Main Course and Dessert

Christmas Styling including Bon Bons, Centrepiece & Menus

3 Course Dinner 78.9 pp

3 Course Lunch 73.9 pp

2 Course Lunch 63.5 pp

(shared platter + main course or main course + dessert)

- To Start -

Shared Platter on tables

Avocado bruschetta, crisp fried basil, heirloom tomato, parmesan thyme croute

Smoked salmon, dill crepe, zesty crème fraiche, avocado purée, roe

Crispy chicken bao, sirachi aioli, pickle, kimchi coleslaw

Sea scallop, bacon lardons, orange segments, thyme & apple cider dressing

Main Course (choice of one)

Chargrilled beef fillet, kumara purée, wilted baby spinach, baby truss tomato, red wine jus

Roast turkey, garlic thyme roasted vegetables, baby carrots, broccolini, cranberry jus

Huon salmon, pea purée, potato noisette, persian feta, caraway butter beans w' a splash of aged sherry vinegar

Apple cider pork belly, mango salsa, broccolini, citrus caramel glaze, smoked pumpkin puree

Wild mushroom risotto, pecorino cheese, fried enoki mushrooms, truffle oil, fried sage

Dessert (choice of one)

Traditional steamed Christmas pudding, brandy custard

Rocky road brownie, marshmallow fluff, chocolate dipped strawberry, popping candy

Citrus sago, fresh blueberries and raspberries, coconut sorbet

Local cheese plate, fresh fig, quince paste, crackers

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GENERAL TERMS

- » Menu subject to slight change.
- » Served as alternate drop if 20+ guests or when in the Fountain View Room.

- » Room Hire of \$250 applies for Lunch Functions in the Fountain View Room.
- » Room Hire of \$400 applies for Dinner Functions in the Fountain View Room.
- » Lunch Functions must conclude by 3pm.

Christmas Party Food Stations

Shared Platter / Main + Dessert Food Stations / Tea and Coffee Station

Christmas Styling including Bon Bons, Centrepiece & Menus

Dinner Menu 79.9 pp

Lunch Menu 75.9 pp

- To Start - Shared Platter on tables

Avocado bruschetta, crisp fried basil, heirloom tomato, parmesan thyme croustade
Smoked salmon, dill crepe, zesty crème fraîche, avocado purée, roe
Crispy chicken bao, sriracha aioli, pickle, kimchi coleslaw
Sea scallop, bacon lardons, orange segments, thyme & apple cider dressing

Salad Station

Cabbage slaw, shredded apple, toasted walnuts, mint, honey aioli
Potato caesar, steamed potato, egg, parmesan cheese, bacon, spring onion, dijon aioli
Rocket, feta, sun-dried tomato, balsamic dressing

Carvery

Roast turkey, cranberry sage stuffing, port and cranberry sauce
Slow roasted beef over 8 hours, seeded mustard thyme glaze, red wine jus
Roasted garlic thyme potato, sweet potato, pumpkin
Seasonal garden vegetables, dill and lime hollandaise
Wilted spinach, cherry tomato, confit garlic butter

Hot Fork Dish

Slow roasted barramundi, buttery gruyere and baby pea mornay sauce
Succulent roast pork loin, crisp crackle, honey pecan glaze

Dessert Station

Traditional steamed Christmas pudding, brandy custard
Cheese, dried fruits, nuts, quince paste, crackers
Assorted petite desserts & fruit mince tarts

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GENERAL TERMS

- » Menu subject to slight change.
- » Available for exclusive use parties only in the Summit for lunch or dinner.
- » Available in the Fountain View Room for groups of 30+ Sunday to Thursday or 40+ Friday and Saturday.
- » Room Hire of \$250 applies for Lunch Functions in the Fountain View Room.
- » Room Hire of \$400 applies for Dinner Functions in the Fountain View Room.
- » Lunch Functions must conclude by 3pm.

Christmas Party Shared Dining

Entree Platter / Selection of Salads, Sides and Mains / Dessert Platter

Christmas Styling including Bon Bons, Centrepiece & Menus

Dinner Menu 79.9 pp

Lunch Menu 74.9 pp

- To Start -

Entree Platter on tables

Avocado bruschetta, crisp fried basil, heirloom tomato, parmesan thyme croute

Smoked salmon, dill crepe, zesty crème fraiche, avocado purée, roe

Crispy chicken bao, sirachi aioli, pickle, kimchi coleslaw

Sea scallop, bacon lardons, orange segments, thyme & apple cider dressing

Salads + Sides (choose 3 to share)

Cabbage slaw, shredded apple, toasted walnuts, mint, honey aioli

Potato caesar, steamed potato, egg, parmesan cheese, bacon, spring onion, dijon aioli

Rocket, feta, sun-dried tomato, balsamic dressing

Roasted garlic thyme vegetables, potato, sweet potato, pumpkin

Seasonal garden vegetables, dill and lime hollandaise

Wilted spinach, cherry tomato, confit garlic butter

Mains (choose 2 to share)

Roast turkey, cranberry sage stuffing, port and cranberry sauce

Slow roasted beef over 8 hours, seeded mustard thyme glaze, red wine jus

Slow roasted barramundi, buttery gruyere and baby pea mornay sauce

Succulent roast pork loin, crisp crackle, honey pecan glaze

Dessert Platter on tables

Traditional steamed Christmas pudding, brandy custard

Cheese, dried fruits, nuts, quince paste, crackers

Assorted petite desserts & fruit mince tarts

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GENERAL TERMS

- » Menu subject to slight change.
- » Available every day for groups of 10+.
- » Lunch Functions must conclude by 3pm.

- » Final numbers and menu selections required no later than 10 days prior
- » Room Hire of \$250 applies for Lunch Functions in the Fountain View Room.
- » Room Hire of \$400 applies for Dinner Functions in the Fountain View Room.

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 *

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

* Select (4) For Christmas Parties in the Fountain View Room

Soft Drinks & Fruit Juices

Duration	Classic	Premium	Decadence
2 Hours	34.0 pp	42.0 pp	49.0 pp
3 Hours	39.0 pp	48.0 pp	57.0 pp
4 Hours	44.0 pp	54.0 pp	65.0 pp

GENERAL TERMS

- » Menu subject to slight change.
- » Available every day.
- » Room Hire of \$250 applies for Lunch Functions in the Fountain View Room.
- » Room Hire of \$400 applies for Dinner Functions in the Fountain View Room.



FOUNTAIN VIEW ROOM - TERMS + CONDITIONS

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 (7) 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 (7) 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.

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 sit down function.
- » Maximum Capacity of the Fountain Room is 120 people for a cocktail function.
- » 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

SUMMIT RESTAURANT - TERMS + CONDITIONS

AVAILABILITY

- » Exclusive Use Lunches - Monday to Saturday (Restaurant must be vacated by 3.00pm)
- » Lunch - 7 Days (non exclusive use)
- » 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 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 (2) hours before the scheduled commencement time and (2) hours after the scheduled finishing time.

ROOM INCLUSIONS

- » A 600.0 Room Hire Fee applies for exclusive use functions 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 (7) 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 (7) 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.

CANCELLATIONS RELEVANT FOR EXCLUSIVE USE EVENTS

- » 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.
- » 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.
- » Cancellations must be submitted in writing.

CANCELLATIONS FOR SMALLER EVENTS (NON EXCLUSIVE USE)

- » Your deposit will not be refunded if notice is less than (2) months.
- » A cancellation fee of 50% of proposed spend will be charged for cancellations (10) days - (1) month prior to function.
- » Full payment of function will be charged on functions cancelled less than (10) days prior to function date.
- » Cancellations must be submitted in writing.

EXCLUSIVE USE

- » Exclusive use is based on a minimum spend.
- » Minimum Spend:
- » a. Breakfast & Lunch = 6,000.0
- » b. Friday & Sunday Evenings = 12,000.0
- » c. Saturday Evenings = 14,000.0
- » d. Monday to Thursday Evenings = 9,000.0

PAVILION ROOM - TERMS + CONDITIONS

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.

WET WEATHER

- » In the event of Wet Weather, the Summit will allocate your deck cocktail event to the most suitable available area within the Lookout complex

» CANCELLATIONS

- » If cancellation occurs, the following conditions apply:
- » Your deposit will not be refunded if notice is less than (2) months.
- » A cancellation fee of 50% of proposed spend will be charged for cancellations (10) days - (1) month prior to function.
- » Full payment of function will be charged on functions cancelled less than (10) days prior to function date.
- » Cancellations must be submitted in writing.

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

GENERAL - TERMS + CONDITIONS

MENU SELECTION

- » Final meal selections required 2 weeks prior to function date.
- » Groups of 20+ guests will be served as alternate drop.
- » 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 10 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 10 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 enquire with Events Team.

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.

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.

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.

CHRISTMAS PARTY BOOKING FORM

EVENTS TEAM

SUMMIT RESTAURANT & FUNCTION CENTRE

PO BOX 5333

KENMORE EAST, QLD, 4069

PH: (07) 3369 9922 ext 25

E-mail: functions@brisbanelookout.com

ABN: 20 848 269 526

Payment Details For

ELECTRONIC FUNDS TRANSFER

Bank: National Australia Bank

BSB: 084-004

Acct: 50839 9817

Acct Name: Mt Coot-tha Summit Restaurant

Reference: Surname or Company + date of booking

Date of Function: _____

Booking Time: _____

Booking Name: _____

Contact Person: _____

Contact Number: _____

E-mail: _____

No. People ___ x \$10.0 pp deposit

Payment Amount \$ _____

PAYMENT BY CREDIT CARD

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.

Name on Card: _____

Card Type: American Express Mastercard Visa

Card No: / / /

Expiry Date: Security No.

Signature: _____

Date: _____

PLEASE NOTE that this payment is subject to approval of funds by your financial institution.

Failure to provide some details may result in rejection or delays.

We acknowledge that we have Read and Agree to the Terms and Conditions.

Signature: _____

Print Name: _____

Date: _____

Please tick if you would like to be added to our mailing list to be kept up-to-date with upcoming events

How did you hear about Christmas Parties at the Summit Restaurant?

Venue Booked:

- Summit Restaurant - exclusive use
- Summit Restaurant - non-exclusive use
- Pavilion Room
- Fountain View Room (Room Hire applies)

Please speak to our Events Department for confirmation

Menu Selection (Please tick)

Dinner

- Sunset Christmas Party \$49.9 pp
(must conclude by 7.00pm)
- Classic Cocktail Party \$78.5 pp
- Chef's Selection 3 Course \$78.9 pp
- Christmas Food Stations \$79.9 pp
- Christmas Shared Dining \$79.9 pp

Lunch

- Christmas Party Lunch \$48.9 pp
- Christmas Food Stations \$75.9 pp
- Christmas Shared Dining \$74.9 pp
- Chef's Selection 3 Course \$73.9 pp
- Chef's Selection 2 Course \$63.5 pp
 - Shared Starter + Main Course
 - Main Course + Dessert

Beverage Packages (Please tick)

Classic

- \$34.0 pp (2 hours)
- \$39.0 pp (3 hours)
- \$44.0 pp (4 hours)

Premium

- \$42.0 pp (2 hours)
- \$48.0 pp (3 hours)
- \$54.0 pp (4 hours)

Decadence

- \$49.0 pp (2 hours)
- \$57.0 pp (3 hours)
- \$65.0 pp (4 hours)

(Office Use)

Date Received: Method of Payment:

ED R B D CL FM



Summit Restaurant & Bar

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brisbanelookout.com

3369 9922 ext 25

functions@brisbanelookout.com

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

- PHOTO CREDITS -

Wood & Willow Photography, Hannah Photography, Peter L Studios, Joy Joy Photography and our talented Nicola