



Season has been showered with compliments, most of which refer to its approachable, uncomplicated, 'no fuss' menu. We pride ourselves on having a menu that features the best seasonable produce available. So, whether your occasion is a corporate function, group booking or a very special day such as your wedding, we can individually cater for your needs. Our restaurant comfortably seats 100 guests. If a dance area is required, comfortable seating would be approximately 80 guests.



Important guidelines for your information:

- Our restaurant is fully licensed and therefore **BYO is not permitted**. For your function, Season offers either **beverages on consumption or a variety of fixed price packages**.
- **Responsible Alcohol Service** – In accordance with the responsible service of alcohol regulations in Queensland, Season staff will discontinue service of all alcohol to any intoxicated person(s) without liability.
- **Prices** – Whilst every effort is made to maintain prices of the menus, they may be subject to alteration prior to your function. You will be notified asap of any change.
- **Deposit** - A 10% deposit is required to confirm a reservation. One month's notice of the cancellation of your function must be given to receive a refund of the deposit.
- **Payment** – Catering costs are required seven days prior to the event and payment of all outstanding amounts is to be made on the date of your function. We accept Cash, EFTPOS, Mastercard, Visa and American Express.
- **Final Guest Numbers** are required one week (7 working days) prior to the functions for staffing and catering requirements.





Entertainment – Due to the location of the restaurant, no amplified or loud music is permitted. Entertainment must conclude by 11.00pm. Background level music is permitted until 11.30pm when all guests must depart.

Venue Hire & Minimum Charge - Included in the 'minimum charge' price is the function setup, a Function/Events Co-coordinator to assist in the organizing of the function, menus, and linen. Venue hire is an additional charge of \$1,000 (*this is not included in the minimum charge/spend.*)

Season does not take any responsibility for items that are left at the restaurant before/after the function or any items damaged during your function.



Please telephone the restaurant to make an appointment to sit with a member of our staff to discuss your next function or email on season_restaurant@hotmail.com.

Included in this package are two limited choice menus, a canapé list, and four beverage packages.





**MINIMUM CHARGE SCHEDULE
FOR SOLE USE OF SEASON RESTAURANT 2009/2010
VENUE HIRE IS AN ADDITIONAL CHARGE OF \$1,000
(i.e. this charge is not included in the minimum charge/spend)**

2009	LUNCH (12 midday to 4.00pm)		DINNER (6.00pm to 11.30pm)	
	Monday to Thursday	Friday, Saturday & Sunday	Sunday to Thursday	Friday & Saturday
January, February, March, April	\$7,500	\$8,500	\$10,000	\$12,500
May, June, July, August	\$6,500	\$8,500	\$9,000	\$11,500
September, October	\$7,500	\$8,500	\$10,000	\$12,500
November, December	\$6,500	\$8,500	\$9,000	\$12,500
2010				
January, February, March, April	\$8,500	\$9,500	\$11,000	\$13,500
May, June, July, August	\$7,500	\$9,500	\$10,000	\$12,500
September, October	\$8,500	\$9,500	\$11,000	\$13,500
November, December	\$7,500	\$9,500	\$10,000	\$13,500

Season is available for breakfast functions (7.00am to 10.30) at the minimum charge rate of \$3,500. Please remember that our liquor license is from 10.00am.

- ** SEASON IS A LICENSED PREMISE AND THEREFORE NO BYO ALLOWED.
- ** **NO BOOKING IS CONFIRMED UNTIL A 10% DEPOSIT HAS BEEN PAID.**
- ** *On public holidays, Christmas & Easter periods, the Friday/Saturday rate applies.*
- ** *A 15% surcharge does apply on public holidays.*



season

RESTAURANT NOOSA

function / wedding



CANAPES

(a minimum order is 3 per person)

\$5 each

- Organic tomato & caperberry jellies
- Aranchini balls with smoked mozzarella
- Sweetcorn soup with walnut oil
- Wild mushroom pithivier
- Pissaladieres on crisp puff pastry
- Caponata & goat's curd tartlets
- Chicken liver parfait with port jelly
- Oyster shots

\$6 each

- Atlantic salmon fishcakes, lime & aioli
- Asparagus wrapped in pancetta with olive tapenade
- Crostini of gorgonzola, fig paste & prosciutto
- Beef tartare on beetroot crisp with truffle mayo

\$7.50 each

- Smoked salmon, crispy potato, wakame seaweed
- BBQ Hervey Bay scallops, tomato chilli jam
- Chilli corn cakes, carpaccio of snapper, salmon pearls
- Spanner crab & avocado sandwich
- Coral trout on potato blini
- Seared scallops with pickled daikon
- Tandori quail on naan bread

\$10 each (served in Asian boxes)

- Fish & chips
- Duck curry with jasmine rice
- Crispy chicken



season

RESTAURANT NOOSA

function / wedding



LIMITED CHOICE MENUS

25/08/09

MENU - Three Course (\$70/Head) includes entree, main & dessert

MENU - Two Course (\$60/Head) includes entree & main (no dessert)

Starter

Kalamata olive & parmesan pizza bread

Garlic, chilli & parmesan pizza bread

Entrée

Tasmanian pacific oysters, natural with chardonnay & shallot vinegar

Twice baked goats cheese soufflé, with baby beetroot, apple & walnut salad

Salt & pepper squid, taramasalata, tomato chilli jam, toasted ciabatta

Twice cooked pork belly, seared scallop, green papaya, cucumber, peanuts & nam jim dressing

Atlantic salmon fishcakes, rocket, lime & aioli

Main

Lamb, spinach & fetta pie, mash, peas & chilli jam

Chermoula marinated spitchcock, Israeli cous cous, pumpkin, dates, almond, mint & yoghurt dressing

Char-grilled eye fillet (cooked medium), rosemary roasted potatoes, wilted spinach, porcini sformato & crispy bacon

Asparagus, tomato & artichoke spaghettini

Pan-fried reef fish, braised fennel, kipfler potatoes, green beans, semi dried tomatoes & tarragon aioli

Dessert

Belgian chocolate tart with kahlua vanilla fudge sauce, vanilla bean ice-cream

Strawberries, meringue, white chocolate mousse, strawberry consume

Season selection of sorbets & ice-creams with mixed berries & mint

Brie with crackers, walnut bread, green apple & quince paste



season

RESTAURANT NOOSA

function / wedding



WINE & BEVERAGE PACKAGES

For your wedding or function, Season is offering four beverage packages. These packages are available for the following maximum time period:

Lunch - A maximum 4 hour period for example 12 midday to 4.00pm

Dinner - A maximum 4.5 hour period for example 6.00pm to 10.30pm

Alternatively, beverages may be purchased on consumption from our wine list.

BEVERAGE PACKAGE \$50/HEAD

Sparkling - Taltarni Brut, Pyrenees (served with canapés and bridal toast)

Wine

Indian Pacific Semillon/Sauvignon, Margaret River

Indian Pacific Cabernet Merlot, Margaret River

Beer - VB, XXXX, Cascade, Cascade Lite, XXXX Gold

Soft drinks and juices

BEVERAGE PACKAGE \$60/HEAD

Sparkling - Taltarni Brut, Pyrenees, Vic (served with canapés and bridal toast)

Wine

Fraser Gallop Semillon/Sauvignon, Margaret River

Mount Adam Cabernet Merlot, Barossa Valley

Beer - Crown Lager, James Boag Premiun, Cascade Light

BEVERAGE PACKAGE \$80/HEAD

Sparkling - Cloudy Bay Pelorus NV, Marlborough NZ (served with canapés and bridal toast)

Wine

Shaw & Smith Sauvignon Blanc, Adelaide Hills, SA

Isabel Pinot Gris, Marlborough NZ

Skillogalee Shiraz, Clare Valley SA

Carrick Unravelled Pinot Noir, Central Otago NZ

Beer - Crown Lager, James Boag Premiun, Stella Artois, Cascade Light

Soft drinks and juices

BEVERAGE PACKAGE \$120/HEAD

Champagne - NV Pol Roger, Reims, France (served with canapés and bridal toast)

Wine

Craggy Range Sauvignon Blanc, Martinborough, NZ

Leeuwin Estate Chardonnay, Margaret River, WA

Stefano Lubiana, Pinot Noir, Granton, Tasmania

Cape Mentelle Cabernet Merlot, Margaret River, WA

Beer - Crown Lager, James Boag Premiun, Stella Artois, Cascade Light

Soft drinks and juices





RESERVATION FORM

Please complete this reservation form, sign and return in person or by email, fax or post

Names: _____

Contact Person: _____

Contact Phone Number: _____

Email Address: _____

Reception Date: _____ Lunch 12 midday Dinner 6.00 pm

Number of Guests: _____ Exclusive Use: Yes/No

Minimum Spend: _____ + \$1,000 Venue Hire Fee

Total Amount Due: _____

Deposit Amount: _____

A deposit of 10% of the total amount due is required to confirm all reservations.

Final guest numbers and full food payment are required one week prior to the event.

I have read and understand the guidelines outlined above and agree to abide to the restrictions and policies stated; including cancellation policy, responsible service of alcohol, noise restrictions, and package durations. Please sign below to acknowledge your acceptance.

Signature _____

Method of payment:

Cheque, Cash, EFTPOS or

Charge my Visa, MasterCard or American Express

Credit card number _____ Expiry date __ / __ CCV _____

Cardholder Name _____

Amount \$ _____

Signature _____

Season Restaurant

Shop 5, 25 Hastings Street

Noosa Heads Qld 4567

Telephone: 07 54473747

Fax: 07 54473747

Email: functions@seasonrestaurant.com.au

