

season

R E S T A U R A N T



Season Restaurant occupies one of the most enviable dining sites in Noosa. With views across Laguna Bay to Noosa's North Shore, it offers a stunning backdrop for any event.

Reflecting on Season's unique seaside location, Chef Andrew Tomlin creates a seasonally updated menu that focuses heavily on seafood and local produce, and his thoughtfully compiled dishes ensure that there is something for everyone. With a modern interior surrounded by

gardened walls, and a dining room that extends into a long white-tented space cooled by the ocean breezes, it is difficult to imagine a better spot to enjoy your private function.

The venue is able to comfortably accommodate 80 guests for a sit-down occasion. It is a requirement at Season Restaurant to book the venue for exclusive use if you have 35 or more guests. If your occasion is a smaller affair (between 15 and 35 guests), we are able to offer a group dining experience in a section of the restaurant with one of our price per head charge limited choice menus.



Included in this package is our exclusive use pricing schedule, menu options, inclusions, and terms and conditions. Please be aware that Season Restaurant is not a venue where excessive noise from guests and/or music is allowed. If you require any further information or assistance please do not hesitate to contact me.

kind regards,

Nathan Reynolds

Nathan Reynolds
Restaurant Manager
Season Restaurant

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Shop 5/25 Hastings Street
Noosa Heads Q 4567
(07) 5447 3747

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MINIMUM CHARGE SCHEDULE FOR EXCLUSIVE USE OF SEASON RESTAURANT

Public Holiday, Long Weekend & School Holiday rates are NOT included on this schedule. Please email for pricing.

	LUNCH (12pm to 3.30pm)		DINNER (6.30pm to 10.30pm)	
2016/2017	Monday to Thursday	Friday, Saturday & Sunday	Sunday to Thursday	Friday & Saturday
January, February, March, April	\$8,500 minimum spend	\$9,500 minimum spend	\$10,000 minimum spend	\$13,500 minimum spend
May & August	\$5,500 minimum spend	\$6,500 minimum spend	\$7,000 minimum spend	\$8,000 minimum spend
June & July	\$3,000 minimum spend	\$3,500 minimum spend	\$4,000 minimum spend	\$6,500 minimum spend
September and October	\$8,500 minimum spend	\$9,500 minimum spend	\$10,000 minimum spend	\$13,500 minimum spend
November and December	\$5,500 minimum spend	\$6,500 minimum spend	\$10,000 minimum spend	\$12,500 minimum spend

Season is also available for breakfast functions (7.00am to 10.30am).

Please contact our event coordinator for a personalised quote.

Please remember that our liquor license is from 10.00am.

**** BYO is not permitted.**

**** A deposit of \$1000 is required to secure a function date. Your booking is not considered confirmed until this amount has been paid and a function reservation form has been completed and returned.**

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IMPORTANT GUIDELINES FOR YOUR INFORMATION:

NOISE RESTRICTIONS, MUSIC & ENTERTAINMENT

As a function venue, Season Restaurant offers your guests a Noosa beachfront dining experience where enjoying quality food and wine with your guests is the focus of the event. Season Restaurant is not a venue where excessive noise from guests and/or music is tolerated. The restaurant sound system with iPod/MP3 player facilities is provided for use throughout the duration of the function. The restaurant manager will control the volume of any music played in the restaurant throughout the entire event. Live entertainment is not permitted in the restaurant as stipulated by Tingirana body corporate in our lease agreement.

Noise restrictions for the restaurant are set out in the business lease agreement and business Liquor License and are not negotiable under any circumstances.

- Noise levels emanating from the restaurant (from both guests and music) must not exceed 75 Dbs. This equates to background dinner music for the entire length of the event.
- Live entertainment is not permitted in the restaurant.
- Season Restaurant management reserves the right to cease any activity in the restaurant that does not abide by the restrictions set out above or any activity that places the business at risk of being in breach of lease and liquor licensing agreements.
- Venue doors will be closed during the reception to ensure that noise level effects are kept to a minimum
- The restaurant manager will control the volume of any music played through the restaurant sound system from an iPod/MP3 player throughout the entire event.

RESPONSIBLE ALCOHOL SERVICE, BEVERAGES & BYO

In accordance with responsible service of alcohol guidelines, final beverages will be served half an hour prior to the end of the function/closing time. Season staff will discontinue service of all alcohol to any intoxicated person(s) without liability. Our restaurant is fully licensed and **BYO is not permitted**. Season Restaurant offers either beverages on consumption or a variety of fixed price packages.

PRICES

Your deposit guarantees the total minimum charge quoted at the time of your booking – not the price of menu options and beverage packages. Whilst every effort is made to maintain the prices of the menus and beverage packages, they may be subject to alteration prior to your function. You will be notified asap of any change.

DEPOSIT AND PAYMENT - MINIMUM SPEND, & INCLUSIONS

A \$1000 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.

Final guest numbers are required two weeks prior to the function and an invoice will then be issued to you detailing food and beverage costs. Catering costs are required to be paid in full seven days prior to the event and payment of all outstanding amounts must be made prior to or on the date of your function. We accept Cash, Bank Transfer, EFTPOS, Mastercard, & Visa.

The "minimum spend" amount is used to pay for your food and beverage package.

RESPONSIBILITY

Damage sustained to any of Season Restaurant's property is the responsibility of the function client. Season does not take any responsibility for items that are left in the restaurant before or after the function or any personal items damaged during your function.

HIRING OF DÉCOR, FURNITURE & EQUIPMENT

The function client is responsible for any external hiring of equipment and is to be paid for by the client. All items hired for use in the restaurant for the function must be collected and removed from the restaurant immediately after the function concludes. **Hired décor and furniture cannot be stored in the restaurant for pick up the following day.**

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MENU OPTIONS

Option 1 \$70 per person

Starter

kalamata olive & parmesan pizza bread
garlic, chilli & parmesan pizza bread

Entrée

freshly shucked oysters, verjuice ice, finger lime caviar, chervil, shallots
atlantic salmon fishcakes, avocado & horseradish cream, snow pea tendrils
seared scallops, butifarra negra, cauliflower puree, golden raisins, pine nuts, witlof
bbq coconut beef short rib, tamarind dressing, blood orange, coriander, cashews
ricotta & basil stuffed zucchini flowers & charred asparagus, witlof, lemon olive oil

Main

pan fried snapper, potato & crème fraiche puree, lemon myrtle butter, fermented lentils, kale
chicken ballotine with Moreton Bay stuffing, corn puree, tarragon corn salsa, mushroom mousseline
char grilled eye fillet (220g cooked medium), Paris mash, stilton butter, confit baby turnips, watercress, jus
lamb back strap, broad beans, heirloom carrots, baby eggplant crisps, black garlic jus
saffron gnocchi, smoked tomato, green olive, charred chilli preserved lemon, broccolini, ricotta salata



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Option 2 **\$80 per person**

Starter

kalamata olive & parmesan pizza bread
garlic, chilli & parmesan pizza bread

Entrée

freshly shucked oysters, verjuice ice, finger lime caviar, chervil, shallots
atlantic salmon fishcakes, avocado & horseradish cream, snow pea tendrils
seared scallops, butifarra negra, cauliflower puree, golden raisins, pine nuts, witlof
bbq coconut beef short rib, tamarind dressing, blood orange, coriander, cashews
ricotta & basil stuffed zucchini flowers & charred asparagus, witlof, lemon olive oil

Main

pan fried snapper, potato & crème fraiche puree, lemon myrtle butter, fermented lentils, kale
chicken ballotine with Moreton Bay stuffing, corn puree, tarragon corn salsa, mushroom mousseline
char grilled eye fillet (220g cooked medium), Paris mash, stilton butter, confit baby turnips, watercress, jus
lamb back strap, broad beans, heirloom carrots, baby eggplant crisps, black garlic jus
saffron gnocchi, smoked tomato, green olive, charred chilli preserved lemon, broccolini, ricotta salata

Dessert

dark chocolate pave, orange blossom fig, pistachio ice-cream, soil
almond milk parfait, vanilla salted popcorn, persimmon sorbet, amaretto raisins
white chocolate panna cotta, black olive caramel, poached pear, hazelnut crumb
cheese plate: brie, quince paste, muscatels, water crackers, lavosh



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Option 3 **\$95 per person**

Canapés

aranchini balls with smoked mozzarella
wild mushroom pithivier
asparagus wrapped in pancetta with olive tapenade

Entrée

freshly shucked oysters, verjuice ice, finger lime caviar, chervil, shallots
atlantic salmon fishcakes, avocado & horseradish cream, snow pea tendrils
seared scallops, butifarra negra, cauliflower puree, golden raisins, pine nuts, witlof
bbq coconut beef short rib, tamarind dressing, blood orange, coriander, cashews
ricotta & basil stuffed zucchini flowers & charred asparagus, witlof, lemon olive oil

Main

pan fried snapper, potato & crème fraiche puree, lemon myrtle butter, fermented lentils, kale
chicken ballotine with Moreton Bay stuffing, corn puree, tarragon corn salsa, mushroom mousseline
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lamb back strap, broad beans, heirloom carrots, baby eggplant crisps, black garlic jus
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Dessert

dark chocolate pave, orange blossom fig, pistachio ice-cream, soil
almond milk parfait, vanilla salted popcorn, persimmon sorbet, amaretto raisins
white chocolate panna cotta, black olive caramel, poached pear, hazelnut crumb
cheese plate: brie, quince paste, muscatels, water crackers, lavosh



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WINE & BEVERAGE PACKAGES



Season Restaurant offers beverages both on a consumption basis & fixed price per head packages.

Our wine & beverage list is available for download on our website – www.seasonrestaurant.com.au under the menus tab. Our current beverage packages are available on request, please email Nathan at info@seasonrestaurant.com.au



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RESERVATION FORM

Please complete this reservation form, sign and return in person, by e-mail or post

Names: _____

Contact Person: _____

Contact Phone Number: _____

Email Address: _____

Function Date: _____

Lunch
12 pm

Dinner
6.30 pm

Number of Guests: _____

Exclusive Use: Yes/No

Minimum Spend: _____

Total Amount Due: _____

Deposit Amount: A deposit of \$1000 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 or MasterCard

Credit card number _____ Expiry date __ / __ CCV ____

Cardholder Name _____

Amount \$ _____

Signature _____

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Telephone: 07 54473747

Email: info@seasonrestaurant.com.au

