



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 garden 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 (please telephone the restaurant for details of small group packages).

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 loud music and/or guests is permitted. If you require any further information or assistance with your enquiry please do not hesitate to contact me.

Kind Regards,

*Nathan Reynolds*

**Nathan Reynolds**  
**Restaurant Manager**  
**Season Restaurant**

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### MINIMUM CHARGE SCHEDULE EXCLUSIVE USE

Public Holiday, Long Weekend & School Holiday pricing is not included on this schedule.

Please email for a quote.

#### PRICING

##### LUNCH RECEPTION

11.00am – 4.00pm

##### Minimum Spend

Monday – Thursday

\$10,000

Friday & Sunday

\$11,000

Saturday

\$12,000

##### EVENING RECEPTION

5.30pm – 10.30pm

##### Minimum Spend

Monday – Thursday

\$13,000

Friday & Sunday

\$15,000

Saturday

\$17,000

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

Contact our event coordinator for a personalised quote.

Our liquor license is from 10.00am.

**SORRY - NO BYO**

#### TO SECURE YOUR DATE

A deposit of \$2,000 and a completed reservation form is required to secure a function date.  
We do not take tentative bookings.

### IMPORTANT GUIDELINES FOR YOUR INFORMATION:

#### NOISE RESTRICTIONS, MUSIC & ENTERTAINMENT

As a wedding venue, Season Restaurant offers your guests the ultimate Noosa beachfront dining experience where enjoying quality food and wine with your guests is the focus of the reception.

The restaurant sound system with iPod/MP3 player facilities is provided for use throughout the duration of the reception. The restaurant manager will control the volume of any music played in the restaurant throughout the entire event. Live entertainment is not permitted. We certainly want you to enjoy your reception but Season is not a restaurant where excessive noise from guests and/or music is tolerated.

For the enjoyment of your wedding reception and to not cause any misunderstanding on this special night listed below are some very important and not negotiable Noise Guidelines.

- 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.
- 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 therefore BYO is not permitted. For your function, 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

A \$2000 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

Final guest numbers are required two weeks prior to the function and an invoice will then be issued to you detailing food and beverage. Catering costs are required 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.

### 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 not outlined within our "inclusions" 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.



### MENU OPTIONS

We offer a range of menu options to those who have booked Season Restaurant for exclusive use.

#### Option 1

\$110 per person – 3 Course Menu  
Canapés, Entrée & Main Course

#### Option 2

\$125 per person – 4 Course Menu  
Canapés, Entrée, Main Course & Dessert

Side dishes and extra canapés may be included in your selection at an extra cost.



### SAMPLE MENU – MENUS ARE SEASONAL AND SUBJECT TO CHANGE

**CANAPES** - Select five canapés from the list below

Organic tomato & caperberry jellies	Oysters natural & Kilpatrick
Aranchini balls with smoked mozzarella	Goats curd & Noosa red tomato mini bruschetta
BBQ lemongrass prawns	Seared scallops with pickled daikon
Wild mushroom pithivier	Pissaladières on crisp puff pastry
Caponata & goats curd tartlets	Chicken liver parfait with port jelly
Oyster shots	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	Smoked salmon, crispy potato, wakame seaweed
BBQ Hervey Bay scallops, tomato, chilli jam, chilli corn cakes	Carpaccio of snapper, salmon pearls
Ocean trout on potato blini	

### ENTRÉE

oysters natural, verjuice ice, finger lime, eschalot  
king prawns, kombu butter, black barley, baby radish, macadamia cream  
coconut braised beef short rib, green mango, cashews, tamarind, coriander  
fromage blanc tart, white balsamic jelly, olive salsa, endive salad, fennel, olive caramel (v)

### MAIN

goldband snapper, sauce jacqueline, yellow beans, baby squash, pepitas, golfball carrot  
quail, golden raisins, almonds, cauliflower, radicchio, crisp pancetta  
eye fillet (*cooked medium*), bottarga butter, potato mash, chard, asparagus, jus  
roast baby beets & sweet potato, smoked sesame cheese, macadamia nuts & seeds,  
snow pea tendrils, apple balsamic (v)

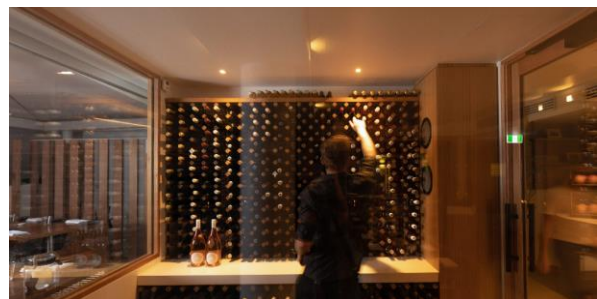
### DESSERT

dark chocolate mousse, mint chocolate gelato, cookie crumb, chocolate shard, crème fraiche  
hazelnut meringue, praline, caramelised white chocolate cremeux, strawberries  
new season mango & soft passionfruit cheesecake, coconut crumble, mango sorbet  
cheese plate  
*brie served with quince paste, ash water crackers, Barossa bark*



### 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](http://www.seasonrestaurant.com.au) under the menus tab. Our current beverage packages are available on request, please email Nathan at [info@seasonrestaurant.com.au](mailto:info@seasonrestaurant.com.au)



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: \_\_\_\_\_

Reception Date: \_\_\_\_\_ Lunch 11 am Dinner 5.30 pm

Number of Guests: \_\_\_\_\_ Exclusive Use: Yes/No

Minimum Spend: \_\_\_\_\_

Deposit Amount: A deposit of \$2000 is required to confirm all exclusive use 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:

Charge my Visa or MasterCard

Credit card number \_\_\_\_\_ Expiry date \_\_ / \_\_ CCV \_\_\_\_\_

Cardholder Name \_\_\_\_\_

Amount \$ \_\_\_\_\_

Signature \_\_\_\_\_

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