

season

RESTAURANT



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 90 guests for a sit-down occasion. It is a requirement at Season Restaurant to book the venue for exclusive use if you have 40 or more guests. If your occasion is a smaller affair (between 15 and 40 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,

Angela Bunz

Angela Bunz
Restaurant & Function Manager
Season Restaurant

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e: info@seasonrestaurant.com.au

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MINIMUM CHARGE SCHEDULE FOR EXCLUSIVE USE

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

Please email for a quote.

PRICING

LUNCH

12 midday – 4.00pm

Minimum Spend

Monday – Thursday

\$ 8,000

Friday & Sunday

\$ 9,000

Saturday

\$10,000

EVENING

6.30pm – 10.30pm

Minimum Spend

Monday – Thursday

\$11,000

Friday & Sunday

\$13,000

Saturday

\$15,000

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.

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R E S T A U R A N T

IMPORTANT GUIDELINES FOR YOUR INFORMATION:

NOISE RESTRICTIONS, MUSIC & ENTERTAINMENT

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 gathering.

The restaurant sound system with iPod/MP3 player facilities is provided for use throughout the duration of the event. 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 event but Season is not a restaurant where excessive noise from guests and/or music is tolerated.

For the enjoyment of all and to not cause any misunderstanding 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.

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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.

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MENU OPTION 1 \$75 per person

PIZZA BREAD

kalamata olive & parmesan
garlic, chilli & parmesan

ENTRÉE

oysters natural, verjuice ice, finger lime, eschalot

king prawns, kombu, avocado mousse, voodoo bacon, chilli oil, cress

coconut braised beef short rib, tamarind, cucumber, young coconut, peanut, coriander
fresh fig, fromage blanc, pomegranate marmalade, walnut, radicchio, banyuls dressing (v)

atlantic salmon fishcakes, mango, gem lettuce, watermelon radish, yuzu mayo

MAIN

goldband snapper, kipfler potato & smoked salmon salad, togarashi, saltbush lemon butter

adobo spiced roast spatchcock, smoked tomato, green beans, goat fetta, olive, salsa verde

eye fillet (*cooked medium*), bottarga butter, potato mash, chard, asparagus, jus

roast sweet potato, baby beets, macadamia fetta, apple balsamic, macadamia nuts & seeds, tendrils (v)

crispy battered fish & chips, tartare sauce, lemon



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R E S T A U R A N T

MENU OPTION 2

\$90 per person

PIZZA BREAD

kalamata olive & parmesan
garlic, chilli & parmesan

ENTRÉE

oysters natural, verjuice ice, finger lime, eschalot

king prawns, kombu, avocado mousse, voodoo bacon, chilli oil, cress

coconut braised beef short rib, tamarind, cucumber, young coconut, peanut, coriander

fresh fig, fromage blanc, pomegranate marmalade, walnut, radicchio, banyuls dressing (v)

atlantic salmon fishcakes, mango, gem lettuce, watermelon radish, yuzu mayo

MAIN

goldband snapper, kipfler potato & smoked salmon salad, togarashi, saltbush lemon butter

adobo spiced roast spatchcock, smoked tomato, green beans, goat fetta, olive, salsa verde

eye fillet (*cooked medium*), bottarga butter, potato mash, chard, asparagus, jus

roast sweet potato, baby beets, macadamia fetta, apple balsamic, macadamia nuts & seeds, tendrils (v)

crispy battered fish & chips, tartare sauce, lemon

DESSERT

dark chocolate pot, cherry compote, white chocolate chip ice cream, cookie crumble

mango & soft passionfruit cheesecake, coconut crumble, mango sorbet

white peach vanilla panna cotta, peach verjuice consommé, black sesame coral

brie served with quince paste, ash water crackers, Barossa bark



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MENU OPTION 3 **\$110 per person**

CANAPES

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

ENTRÉE

oysters natural, verjuice ice, finger lime, eschalot
king prawns, kombu, avocado mousse, voodoo bacon, chilli oil, cress
coconut braised beef short rib, tamarind, cucumber, young coconut, peanut, coriander
fresh fig, fromage blanc, pomegranate marmalade, walnut, radicchio, banyuls dressing (v)
atlantic salmon fishcakes, mango, gem lettuce, watermelon radish, yuzu mayo

MAIN

goldband snapper, kipfler potato & smoked salmon salad, togarashi, saltbush lemon butter
adobo spiced roast spatchcock, smoked tomato, green beans, goat fetta, olive, salsa verde
eye fillet (*cooked medium*), bottarga butter, potato mash, chard, asparagus, jus
roast sweet potato, baby beets, macadamia fetta, apple balsamic, macadamia nuts & seeds, tendrils (v)
crispy battered fish & chips, tartare sauce, lemon

DESSERT

dark chocolate pot, cherry compote, white chocolate chip ice cream, cookie crumble
mango & soft passionfruit cheesecake, coconut crumble, mango sorbet
white peach vanilla panna cotta, peach verjuice consommé, black sesame coral
brie served with quince paste, ash water crackers, Barossa bark



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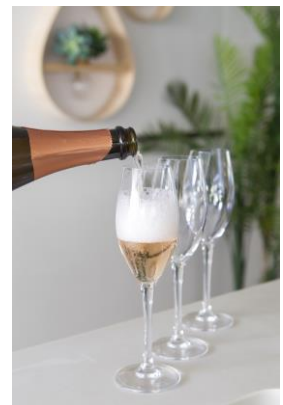
RESTAURANT

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 email to info@seasonrestaurant.com.au

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 \$2,000 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:

Charge my Visa or MasterCard

Credit card number _____ Expiry date __ / __ CCV _____

Cardholder Name _____

Amount \$ _____

Signature _____

Season Restaurant
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Online bookings : www.seasonrestaurant.com.au

