season
RESTAURANT NOOSA

NON-EXCLUSIVE GROUP BOOKINGS

Season Restaurant & Bar 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 function.

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 a selection of price per head limited choice menus.

Included in this package are sample menu options and booking terms and conditions. If you require any further information or assistance with your enquiry, please do not hesitate to contact the restaurant.

p: 07 5447 3747
e: seasonrestaurantnoosa@hotmail.com
w: www.seasonrestaurant.com.au

DIETARY: Please let your waiter know if you have any food allergies.
Gluten Free options available please ask V=Vegetarian VG=Vegan
SEAFOOD ORIGIN: A=Australian I=Imported M=Mixed
A fee applies to all card transactions. 17% surcharge applies on public holidays.

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IMPORTANT GUIDELINES FOR YOUR INFORMATION:

BEVERAGES & BYO

Our restaurant is fully licensed and therefore **BYO is not permitted**.

WINE & BEVERAGE PACKAGES

Season Restaurant offers beverages on a consumption basis or if you prefer we can offer a price per head beverage package. Our wine & beverage list is available for download on our website www.seasonrestaurant.com.au under the menus tab.

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 the prices of the menus, they may be subject to alteration prior to your function. You will be notified asap of any change. A surcharge applies to all accounts settled by card. A 17% surcharge applies on public holidays.

DEPOSIT

A deposit of $500 is required to confirm a group reservation. One week'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, Direct Deposit, Mastercard & Visa. A surcharge applies to all accounts/invoices settled by card.

FINAL NUMBERS

Final guest numbers are required one week (7 working days) prior to the function for staffing and catering requirements.

SEATING & TABLE ARRANGEMENTS

Unfortunately we are unable to seat group functions in the very beachfront section of the dining room.

ENTERTAINMENT

Season Restaurant provides background music for the enjoyment of patrons. No other forms of entertainment are permitted in the restaurant unless the venue has been booked for exclusive use. In respect of our other diners, speeches and audio/visual presentations are not permitted in the restaurant unless the venue has been booked for exclusive use. We ask that you please take into consideration the comfort of other diners in the restaurant during your function (ie noise levels, seating arrangements etc).

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 items damaged during your function.

HIRING OF 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.

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MENU OPTIONS

For group bookings of between 15 and 35 guests who choose not to book the restaurant for exclusive use, we offer two price per head charge limited choice menus. Both menu options include shared pizza breads as a starter.

MENU OPTION 1

$85 per person

PIZZA BREAD

Garlic, chilli, parsley & parmesan
Kalamata olive & parmesan

ENTRÉE

Oysters Natural
tomato water, rice vinegar, shallots, cucumber, tobiko, lime (A)

Coconut Braised Beef Short Rib
chilli, tamarind, green mango, herb salad, cashews

Confit Duck Leg
fig, beetroot, apple, hazelnut, frisée, goat curd, citrus mustard dressing

Falafel
zucchini & sumac yoghurt, pickled red onion, mint, pomegranate (V)

MAIN

Pan Fried Snapper
charred broccolini, braised leeks, green peppercorn & mustard velouté, green olive salsa (A)

220g Char Grilled Eye Fillet
café de Paris butter, crisp onions, wilted spinach, potato puree

BBQ Harissa Spatchcock
creamed corn, charred green onion, oyster mushrooms

Potato Gnocchi
gorgonzola, verjuice, quince, walnuts, sage (V)

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MENU OPTION 2
$105 per person

PIZZA BREAD

Garlic, chilli, parsley & parmesan
Kalamata olive & parmesan

ENTRÉE

Oysters Natural
tomato water, rice vinegar, shallots, cucumber, tobiko, lime (A)

Coconut Braised Beef Short Rib
chilli, tamarind, green mango, herb salad, cashews

Confit Duck Leg
fig, beetroot, apple, hazelnut, frisée, goat curd, citrus mustard dressing

Falafel
zucchini & sumac yoghurt, pickled red onion, mint, pomegranate (V)

MAIN

Pan Fried Snapper
charred broccolini, braised leeks, green peppercorn & mustard velouté, green olive salsa (A)

220g Char Grilled Eye Fillet
café de Paris butter, crisp onions, wilted spinach, potato puree

BBQ Harissa Spatchcock
creamed corn, charred green onion, oyster mushrooms

Potato Gnocchi
gorgonzola, verjuice, quince, walnuts, sage **(v)**

DESSERT

Quince & Almond Tart, *double cream, rose floss*

Sour Cherry & Macadamia Brownie, *star anise caramel, macadamia gelato*

Winter Fruits Pavlova, *white chocolate cream, passionfruit sorbet*

Brie, *served with quince paste & mixed crackers*

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

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RESERVATION FORM

Please complete this reservation form, sign and return to **info@seasonrestaurant.com.au**

Names: _____

Contact Person:_____

Contact Phone Number: _____

Email Address:_____

Function Date: _____ Time: _____

Number of Guests: _____

Menu Option: $85 pp / $105 pp Total Food Cost: _____
Deposit Amount: A deposit of $500 is required to confirm all reservations.

Our Restaurant Manager will telephone you to organize payment of deposit. Function is not confirmed until deposit has been paid.

_____

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 _____

Season Restaurant
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