season

RESTAURANT

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 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, sample 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 the restaurant.

Season Restaurant + Bar
p: 07 5447 3747
e: info@seasonrestaurant.com.au
w: www.seasonrestaurant.com.au

10% surcharge applies on Sundays. 18% surcharge applies on public holidays.
Please let your waiter know if you have any food allergies. Many dishes from our menu can be made Gluten Free. V=Vegetarian VG=Vegan
SEAFOOD ORIGIN: A=Australian I=Imported M=Mixed

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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 SHEDULE (as at 29 June 2026)

LUNCH EVENTS

12 midday – 4.00pm	**Minimum Spend**
Monday – Thursday	$10,000
Friday & Sunday	$12,000
Saturday	$15,000

EVENING EVENTS

6.30pm – 10.30pm	**Minimum Spend**
Monday – Thursday	$14,000
Friday & Sunday	$16,000
Saturday	$19,000

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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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. A surcharge applies to all accounts/invoices settled by card.

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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. A surcharge applies to all accounts/invoices settled by card.

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
$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

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

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*

Pavlova, strawberries & fig, *white chocolate cream, passionfruit sorbet*

Brie, *served with quince paste & mixed crackers*

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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 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 _____

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

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