



EVENTS MENU



THE LOOKOUT

Echo Point



PACKAGES

COCKTAIL

5 HOURS | \$110 PER PERSON
Add \$10 per person for every extra hour

10 canapés (5 varieties)
2 substantial canapés
4.5 hours standard beverage package

SEATED

5 HOURS | \$125 PER PERSON
Add \$10 per person for every extra hour

2 canapés on arrival
3 course alternate serve dinner
Bread and 2 sides to share per table
4.5 hour standard beverage package
Printed menus per person on the tables

SHARED FEAST

5 HOURS | \$130 PER PERSON
Add \$10 per person for every extra hour

2 canapés on arrival
3 course banquet style serve dinner
Bread and 3 sides to share per table
4.5 hour standard beverage package
Printed menus per person on the tables

INCLUDED IN ALL PACKAGES:

Exclusive Restaurant 1128 venue hire
Wait staff and event supervisor
Customised floor plan
Use of any additional Lookout furniture
Tea light candles for each table
Easel for sign
White linen table cloths

*(gf) gluten free (v) vegetarian | Menu items subject to seasonal change.
Sample menu only.*



CANAPÉS

COLD CANAPÉS

- Mango chicken tartlet
- Pumpkin & feta tartlet (v)
- Coconut prawn, lime, chili dipping sauce
- Smoked brisket & blue cheese on beetroot chip (gf)
- Smoked salmon mousse bite (gf)

HOT CANAPÉS

- Fragrant veal meatball
- Chicken & ginger meatball with sticky glaze
- Smooth dory croquettes, lime aioli
- Mini jacket potato, crème fraise, crispy bacon (gf)
- Mini jacket potato, feta, roasted capsicum (v, gf)

SUBSTANTIAL CANAPÉS

- Caramelised apple, pork & fennel rolls
- Brisket sliders, beetroot relish, aioli, baby spinach
- Fried chicken & slaw sliders
- Tikka cauliflower & chickpea curry bowl, jasmine rice (v, gf)

DESSERT CANAPÉS

- Mini lemon curd tarts (v)
- Mini chocolate & walnut brownie, salted caramel (v)
- Mini panna cotta (v, gf)



SEATED LUNCH OR DINNER

ENTRÉE

A choice of two menu items to be served alternatively at your table:

Chorizo and minted pea arancini, tomato relish

Field mushroom, thyme butter, onion relish, goat's cheese bruschetta (v)

Sage & garlic smoked kangaroo rump, couscous, caramelised balsamic (gf)

Smoked chicken salad with grilled summer vegetables, rocket, maple & Dijon dressing (gf)

MAIN

A choice of two menu items to be served alternatively at your table:

Slow braised grass-fed beef brisket, preserved artichoke, leek, radicchio, red wine jus

Crispy skin barramundi, yoghurt, Moroccan spiced quinoa

Homemade potato gnocchi, butternut pumpkin, warrigal greens, goat's cheese, pepitas (v)

Grilled free-range chicken Maryland, lemon myrtle, garlic, colcannon potato, vine tomatoes

SIDES

1128 house salad

Fries

Roasted vegetables

DESSERT

A choice of two menu items to be served alternatively at your table:

White chocolate brownie, macadamia, boysenberry ice cream, mixed berries

Salted caramel and chocolate tart, toasted flaked coconut

Vanilla panna cotta, peanut crunch, spiced apricots and mint

Lemon almond cake, honey-soaked oranges, Chantilly cream

CHILDREN'S PLATED MENU

Fish & chips

Beef brisket slider & chips

Chicken nuggets & chips

*(gf) gluten free (v) vegetarian | Menu items subject to seasonal change.
Sample menu only.*

*Dietary requirements of up to 5% of total confirmed guest numbers can be accommodated free of charge.
Any additional requirements will incur a surcharge.*



GRAZING STATION

CHARCUTERIE STATION

Selection of cured meats & cheeses

SMOKE HOUSE STATION

Talk to our team about our current menu

DESSERT STATION

Selection of sweet treats

Bespoke grazing stations are available upon request

BESPOKE ADDITIONS

BEVERAGE PACKAGE UPGRADE

Add \$10pp for Classic Package or add \$20pp for Premium Package

ARRIVAL COCKTAILS

The Lookout cocktail selection from \$15pp

ADDITIONAL CANAPÉS

Standard canapé \$5pp or Substantial canapé \$10pp

CHILDREN'S MEALS

Main meal and ice-cream dessert
served with unlimited soft drinks \$25 per child

CREW MEAL

1 course \$25pp

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Sample menu only.*



BEVERAGE PACKAGES

STANDARD

SELECT 4 VARIETIES

Sparkling

Aura Brut Sparkling

White

(Please Select One)

Aura Sauvignon Blanc or Aura Chardonnay

Red (Please

Select One)

Aura Shiraz or Aura Cabernet Merlot

Beer

Yenda Crisp Lager

OPTION TO UPGRADE

Classic (add \$10pp)



Premium (add \$20pp)

All packages include orange juice, apple juice & soft drinks



To enquire or book your event
please contact our event specialist on:

(02) 4782 1299 | events@thelookoutechopoint.com.au

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