



CORPORATE & SOCIAL FUNCTIONS

THE
SUMMIT





Where Nature and Culinary Artistry Meet

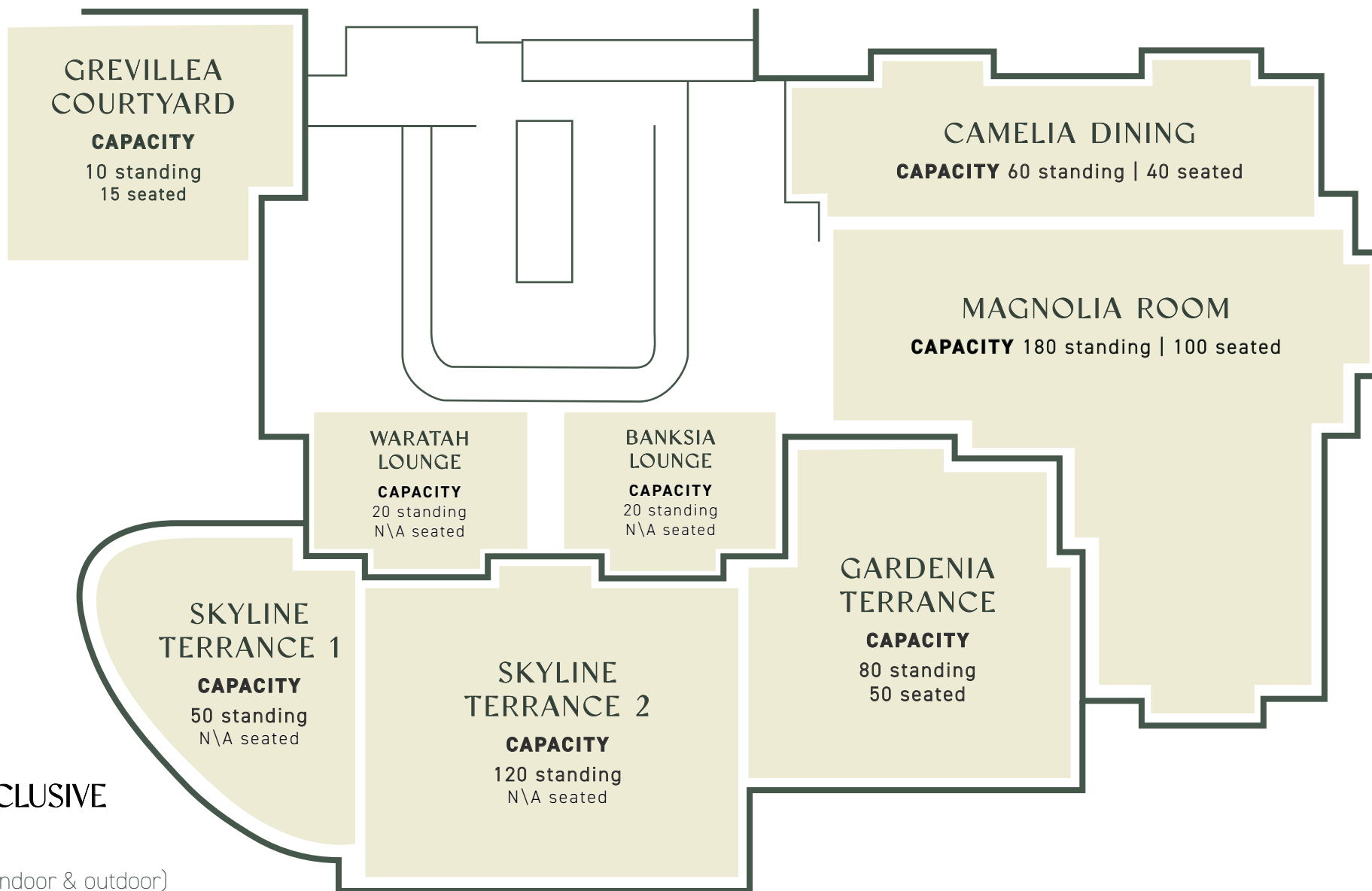
Our story begins on the top of Mount Coot-tha, surrounded by bushland with an amazing view of Brisbane City. Mount Coot-tha has a rich history which has seen the beauty and hardships of this land first hand.

Described in 1918 as “an ideal refuge for the weary citizen, from worldly care”, the Mount Coot-tha Summit has long been a beloved spot by the people of Brisbane; a place to clear one’s mind, gaze upon the sprawling city below or into the eyes of a sweetheart.

With a menu curated to incorporate native ingredients and venue designed to pay homage to the history of Mt Coot-tha, any function held at The Summit is sure to wow guests and leave a lasting impression.



Restaurant Function Spaces



VENUE EXCLUSIVE

CAPACITY

450 Standing (indoor & outdoor)

200 Seated (indoor & outdoor)





Wisteria Private Function Space

An exclusive ground level space with panoramic views

CAPACITY

220 Standing (indoor & outdoor)

120 Seated (indoor & outdoor)

PRIVATE BATHROOM

WISTERIA ROOM

CAPACITY

150 standing

120 seated

WISTERIA COURTYARD

CAPACITY

70 standing

N/A seated

PRIVATE BAR





Food Philosophy

Curated by the talented Executive Chef team, The Summit's menu pays homage to the history of Mt Coot-tha and the surrounding land.

Locally sourced, sustainable produce ensures each dish is not only fresh and vibrant but also supports local farmers and communities. Drawing inspiration from Australia's rich culinary heritage, native ingredients have been incorporated to honour the flavours that have been part of this land for thousands of years.

Every meal is a fusion of tradition; an innovation thoughtfully crafted to reflect the venue's storied past and bountiful present.



Lunch Menu | \$66pp

Available Monday-Friday lunch ONLY

Set menus are designed to share amongst groups and include all the items listed. All guests are required to dine on the same menu, however most dietary restrictions can be catered to.

House made bread truffle butter

Entrée

All dishes are served in the centre of the table for everyone to enjoy.

Duck parfait toasted brioche, marmalade

Wild mushroom arancini porcini puree, basil

Mt Tamborine stracciatella heirloom tomatoes, pistachio pesto, basil, tarragon

Pork belly thai herb salad, chilli caramel

Main

Select one of the following for the group.

Free range chicken fricasse of peas, beans, asparagus, leek, truffle & hazelnut vinaigrette

Longreach organic lamb dutch carrots & puree, sarladaise potato

Glazed pork loin caramelised pear, smoked potato puree, mustard seed jus

Side

Baby kipfler horseradish butter, pickled mustard seed





Taste Menu | \$89pp

Set menus are designed to share amongst groups and include all the items listed. All guests are required to dine on the same menu, however most dietary restrictions can be catered to.

House baked bread cultured truffle butter

Duck parfait toasted brioche, marmalade

Atlantic salmon gravlax (A) radish, smoked caviar, creme fraîche, basil oil

Mt Tamborine stracciatella heirloom tomatoes, pistachio pesto, basil, tarragon

Free range chicken fricasse of peas, beans, asparagus, leek, truffle & hazelnut vinaigrette

Broccolini black garlic, toum, chives, almonds

Baby kipfler horseradish butter, pickled mustard seed

Honey caramelised honey brûlée, stuffed figs, pear poached in honey liqueur

Optional Main Course

Eye fillet potato fondant, spinach, chestnut mushroom, braised shallot, red wine jus | \$25pp

Seafood Origin (A) Australian (I) Imported

Premium Taste Menu | \$119pp

Set menus are designed to share amongst groups and include all the items listed. All guests are required to dine on the same menu, however most dietary restrictions can be catered to.

House baked bread cultured truffle butter

Duck parfait toasted brioche, marmalade

Mt Tamborine stracciatella heirloom tomatoes, pistachio pesto, basil, tarragon

Atlantic salmon gravlax (A) radish, smoked caviar, creme fraîche, basil oil

Moreton Bay prawns (A) champagne sabayon, yuzu, native mint

Barramundi (A) nam jim jaew, crunchy rice, thai & native herbs, fermented palm sugar

Glazed pork loin caramelised pear, smoked potato puree, mustard seed jus

Baby kipfler horseradish butter, pickled mustard seed

Carrots organic, harissa dressing, sumac spiced yoghurt, fried shallots

Local strawberries yoghurt ice cream, native mint

Optional Main Course

Eye fillet potato fondant, spinach, chestnut mushroom, braised shallot, red wine jus | \$25pp

Seafood Origin (A) Australian (I) Imported





Signature Sit-down Menu *(minimum 20 people required)*

2 COURSES | \$84pp | Main & dessert

2 COURSES | \$95pp | Entrée & main

3 COURSES | \$112pp | Entrée, main & dessert

Entrée

Select two to be served alternately.

Atlantic salmon gravlax (A) radish, smoked caviar, creme fraîche, basil oil

Sheep's milk haloumi our honey, fig paste, pear

Duck parfait toasted brioche, marmalade

Mt Tamborine stracciatella heirloom tomatoes, pistachio pesto, basil, tarragon

Pork belly thai herb salad, chilli, caramel

Main

Select two to be served alternately.

Premium beef eye fillet potato fondant, spinach, chestnut mushroom, braised shallot, red wine jus

Free range chicken fricasse of peas, beans, asparagus, leek, truffle & hazelnut vinaigrette

Barramundi (A) nam jim jaew, crunchy rice, thai & native herbs, fermented palm sugar

Potato gnocchi urban valley mushrooms, chestnuts, cavolo nero, porcini cream

Glazed pork loin caramelised pear, smoked potato puree, mustard seed jus

Shared sides

Included with all options, served to share.

Carrots organic, harissa dressing, sumac spiced yoghurt, fried shallots

Baby kipfler horseradish butter, pickled mustard seed

Dessert

Select two to be served alternately.

Valrhona chocolate soufflé tart salted caramel & white chocolate

Local strawberries yoghurt ice cream, native mint

Honey caramelised honey brûlée, stuffed figs, pear poached in honey liqueur

Optional Add Ons

Chef's selection of canapés (3) on arrival | \$21pp

Daily house baked breads/ cultured butter, honey, smoked salt | \$5pp

Chef's selection cheese plate (2 types) | \$12pp

Seafood Origin (A) Australian (I) Imported

Premium Sit-down Menu *(minimum 20 people required)*

2 COURSES | \$96pp | Main & dessert

2 COURSES | \$110pp | Entrée & main

3 COURSES | \$128pp | Entrée, main & dessert

Entrée

Choose two to be served alternately.

Pork belly & spanner crab (A) thai herb salad, chilli, caramel

Atlantic salmon gravlax (A) radish, smoked caviar, creme fraîche, basil oil

Sheep's milk haloumi our honey, fig paste, pear

Duck parfait toasted brioche, marmalade

Moreton Bay prawns (A) champagne sabayon, yuzu, native mint

Main

*Select two to be served alternately. Selection must **not** include two red meat options.*

Roast duck burnt onion soubise, honey parsnip, asparagus, honey pollen, jus gras

Barramundi (A) nam jim jaew, crunchy rice, thai & native herbs, fermented palm sugar

Premium beef eye fillet Kidman Black Angus eye fillet

Longreach organic lamb dutch carrots & puree, sarladaise potato

Free range chicken fricasse of peas, beans, asparagus, leek, truffle & hazelnut vinaigrette

Glazed pork loin caramelised pear, smoked potato puree, calvados & mustard seed jus

Shared sides

Included with all options, served to share.

Carrots organic, harissa dressing, sumac spiced yoghurt, fried shallots

Baby kipler horseradish butter, pickled mustard seed

Dessert

Select two to be served alternately.

Valrhona chocolate soufflé tart salted caramel & white chocolate

Local strawberries yoghurt ice cream, native mint

Honey caramelised honey brûlée, stuffed figs, pear poached in honey liqueur

Optional Add Ons

Chef's selection of canapés (3) on arrival | \$21pp

Daily house baked breads/ cultured butter, honey, smoked salt | \$5pp

Chef's selection cheese plate (2 types) | \$12pp

Seafood Origin (A) Australian (I) Imported





Canapé Menu *(minimum 20 people required)*

Canapés are available for cocktail style events only and are served roaming. Please enquire about vegan, gluten free or dairy free options, and inform your function manager about any dietary requirements.

Pricing

Each piece represents one canapé, which may be chosen from either the hot or cold selection.

6 PIECE | \$42pp

6 pieces per person (hot or cold)

ADDITIONAL CANAPÉS | \$7ea

Must be applied to whole group (hot or cold)

8 PIECE | \$56pp

8 pieces per person (hot or cold)

10 PIECE | \$70pp

10 pieces per person (hot or cold)

Cold Canapés

Tartlet whipped chèvre, confit tomato, holy basil

En croûte crispy potato, beef tartare, caviar

Oyster (A) ponzu mignonette

Choux black garlic craquelin, smoked chicken, native thyme

Blini (A) gravlax, lemon myrtle, crème fraîche, caviar

Puff taco (A) bay bug, yuzu kosho, furikake, finger lime

Rocky Point cobia (A) herb & buttermilk dressing, finger lime

Scallop (A) nori cone, wasabi leaf, avocado, roe

Duck parfait red pepper berry, brioche, quandong

Hot Canapés

Croquette sweet pea, manchego, romesco

Wild mushroom & truffle arancini porcini puree, parmesan

Quiche caramelised onion, native thyme, soft chèvre

Empanada confit duck, foie gras, truffle

Sausage roll apple, fennel, pork

Vol au vent (A) spanner crab, bechamel, manchego

Pie 'shepards' organic lamb, potato

Moreton Bay prawn (A) yuzu, caviar

Vegan pumpkin arancini harissa

Vegan samosa mango chutney

Spiced lamb saltbush, labneh



Petit Fours | \$6ea

Minimum order of 20 per selection required

Salted peanut butter & chocolate truffle

Donut holes cinnamon myrtle sugar

Madeline burnt butter, honey

Chocolate crèmeux, caramelised chocolate feuilletine

Macarons seasonal flavour

Add On Options

Minimum order of 20 per selection required

Substantial Canapés | \$12ea

Slider black Angus, brown butter onions, cheddar, special sauce

Soft tacos beef, lemongrass

Slider (A) slipper lobster, mary rose sauce, caviar

Bao pork belly, cucumber & carrot pickled, coriander

Bowls | \$16pp

Battered reef fish (I) fries, tartare, lemon

Short rib masterstock, chilli caramel, asian herbs

BFC buttermilk fried chicken, hot sauce

Risotto sweet peas, pea flowers, herbs, chlorophyll

Gnocchi wild mushrooms, porcini cream





Grazing Menu *Minimum order of 20 per station required*

Grazing stations are designed to be an addition to your canapé package or seated menu. Grazing stations will be setup in your designated event area at the beginning of your event.

Cheese Station (V) | \$20PP

Chef selection 3 cheeses, grapes, dried fruit, lavosh, grissini, pickled figs, chutney, quince paste

Charcuterie Station | \$20PP

Chef selection Saison butchery salami, mortadella, grilled & marinated vegetables, dips, olives, fresh & dried fruit, lavosh, grissini

Add 2 cheeses to charcuterie | \$9pp

Cold Seafood Station (DF)(A) | \$33PP

Moreton Bay prawns, oysters, chef selection sashimi, ocean trout gravlax, lemons, seaweed salad, cocktail sauce, gin dressing

Taco Station | \$20pp

Chef's smoked meats, guacamole, pico de gallo, corn, coriander, assorted sauces

Bao Bun Station | \$20pp

Dong Po pork, char siu, pickled lobok & carrot, coriander, cucumber assorted sauces



Cake Menu

7 Days notice is required. We will prepare the cake, bring it to the table with candles and return it to the kitchen where it will be portioned and served. We have boxes that you can take remaining cake home in.

New York Baked Cheesecake | \$120 | serves 12 - 16 people

Red Velvet Cake | \$120 | serves 12 - 16 people

Chocolate Cake (GF) | \$120 | serves 12 - 16 people

Cupcakes | \$8pp
available in red velvet or chocolate

Garnishes | \$8pp
your cake served with suitable seasonal garnishes

Cakeage

External cakes are welcome, however please note the following fees apply. We may also request a small sample to hold for testing if required.

Cocktail or Sit Down Functions | \$8pp
our team will cut and plate the cake and serve with coulis & vanilla bean ice cream





BEVERAGE OPTIONS

Beverage Packages

Minimum order of 20 per selection required

Beverage packages apply to confirmed or actual guest numbers, whichever is greater.

Signature Package

2hrs | \$40pp **3hrs** | \$50pp

4hrs | \$55pp **5hrs** | \$65pp

Beer

All tap beers & cider

Sparkling Wine

Alpha Box & Dice 'Tarot' Prosecco
MURRAY DARLING, SA

White Wine

Jacqueline's Ridge Sauvignon Blanc
MARLBOROUGH, NZ

Red Wine

Dowie Doole Shiraz MCLAREN VALE, SA

Other drinks

Soft Drinks & Juice

James Squire Zero



Beverage Packages *continued*

Minimum order of 20 per selection required

Premium Package

2hrs | \$65pp **3hrs** | \$80pp

4hrs | \$95pp **5hrs** | \$110pp

Beer

All tap beers & cider

Sparkling Wine

Pirie TASMANIA

Rosé

La Tonnell Rosé PROVENCE, FRANCE

White Wine

Jacqueline's Ridge
Sauvignon Blanc MARLBOROUGH, NZ

In Dreams Chardonnay

YARRA VALLEY, VIC

Red Wine

Longview 'Twin Palms' Pinot Noir
ADELAIDE HILLS, SA

Pepperjack Cabernet Sauvignon
BAROSSA VALLEY, SA

Other drinks

Soft Drinks & Juice
James Squire Zero

Luxury Package

2hrs | \$95pp **3hrs** | \$120pp

4hrs | \$145pp **5hrs** | \$170pp

Beer

All tap beers & cider

Champagne

Taittinger Cuvée Prestige
CHAMPAGNE, FR

Rosé

Aix Rosé PROVENCE, FRANCE

White Wine

Villa Maria 'Reserve" Sauvignon
Blanc MARLBOROUGH, NZ

2024 In Dreams Chardonnay

YARRA VALLEY, VIC

Red Wine

Soumah 'Hexham Vineyard'
YARRA VALLEY, VIC

Craggy Range 'Appellation'
Pinot Noir MARTINBOROUGH, NZ

Other drinks

Soft Drinks & Juice
James Squire Zero

Beverage Package Add Ons



Champagne Upgrade | \$20pp

Add an arrival glass of Taittinger Cuvée Prestige to any beverage package.

Ginger Beer Upgrade | \$5pp

Add alcoholic ginger beer to any beverage package. Must be applied to the whole group.

Spirit Upgrade | 2hrs \$20pp | 3hrs \$30pp

Add spirits to any beverage package. Must be applied to the whole group.
Tanqueray | Ketel One | Wild Turkey | Johnnie Walker Black Label

Arrival Cocktail

Kuta Sunset | \$22pp

Tanqueray Sevilla, honey liqueur, native honey, grapefruit

Akuna Spritz | \$22pp

Bush limoncello, lemon aspen, honey, prosecco, lemon, native thyme

Fig & Davidson Plum Spritz | \$22pp

Tamborine Mountain elderflower & Davidson plum liqueur, fig, lemon, orgeat, prosecco

Bar Tab

On consumption bar tabs are available in lieu of a beverage package to make up any outstanding minimum spend.

Bar tabs are completely within your control. You can set the spend limit and also limit products available for your guests to order.

The spend limit on bar tab can be increased on the night of your event if required.



FAQ

WET WEATHER OPTIONS

In the case of wet weather, we will endeavour to move any events booked on the Skyline Deck to an indoor or covered space. Please note, the amount of space allocated to your group may be reduced.

PRIVATE EVENT SPACE

Due to the open plan layout of the venue, none of our spaces are completely private and all have shared bar access. Where possible, we will provide bollards and signs to allocate a space for your guests. We do have a private event space in the works, stay tuned.

PARKING

Free parking is available on site, including secondary parking spaces off-site (on Mount-Coot-tha). Transport options such as private buses can be arranged if required, at an extra cost. Please liaise directly with your function manager if transport is required.

DECORATIONS

You are welcome to bring decorations such as balloons, table decorations or signage. No glitter, confetti, or drip candles are allowed. We do not have a storage space, so all decorations are required to be removed from the venue or disposed of at the end of your event. The Summit Restaurant does not take any responsibility for lost, stolen or damaged decorations before, during or after your event. If you are hiring equipment externally (such as a balloon arch or photo booth) please let your function manager know prior to confirming. Access to power is limited, and bump-in/out times will need to be confirmed. You will have access to your function space up to 30 minutes prior to your function start time. If you require access earlier than this, please confirm with your function manager.

OPEN FLAMES

Guests are welcome to bring candles for tables or cakes so long as they are in sturdy and safe containers. Any mess resulting in extra cleaning may require an additional cleaning fee. Any out of the ordinary candles or open flames will be assessed and approved on a case by case basis. Please liaise directly with your function manager prior to confirming.

VENDOR BUMP-IN/OUT

As we trade as a restaurant and bar, specific bump in and out times may be required. Please ensure you confirm bump in and out times with your function manager prior to confirming with your supplier. Alternatively, we can coordinate times directly with your suppliers, so long as contact details are provided.

EXTERNAL FOOD OR BEVERAGES

We are a fully licensed venue and cannot allow external food or beverages. The exception to the above is celebration cakes, however, please note a cakeage fee applies. Please let your function manager know if you are wanting to bring a cake.

AV AND MUSIC

Due to the open plan layout of the venue, non-exclusive functions are not able to play their own music and may not be able to use AV (such as microphone or TV). Please liaise directly with your function manager if AV is required for your event. Exclusive events may be able to have a live musician or DJ. Noise restrictions do apply, however.

WHEELCHAIR ACCESS

The Summit Restaurant is wheelchair accessible from both the top or bottom carpark and accessible bathrooms are located on the main level. Your function manager can show you wheelchair access points during your site inspection.

DIETARY REQUIREMENTS

We recommend selecting items that cater to a broad range of dietary requirements in your initial food selection. Most dietary requirements can be catered to, so please liaise directly with your function manager for specific selections. In order to cater to dietary requirements advance notice is required. Whilst all care is taken, our kitchen does use gluten, nuts, dairy and shellfish so cross contamination may occur.



TERMS AND CONDITIONS

Please read the terms and conditions carefully. Payment of the deposit will assume the Terms & Conditions have been agreed to by all parties. The following applies to corporate and social events only and does not apply for weddings.

BOOKING CONFIRMATION AND DEPOSIT

Function areas are subject to availability so be sure to book in advance to ensure you get your desired function area and date. A tentative booking will (on request) be held for a maximum of seven (7) days. In order to confirm your function booking, Terms and Conditions must be signed along with a deposit (amount which is to be confirmed by functions manager) which contributes to the minimum spend or venue hire fee. Upon receipt of payment, your function booking will be confirmed.

CANCELLATIONS

The following cancellation policy applies to corporate and social events only, and does not apply for weddings. We appreciate that circumstances may occur which could make it necessary for your function to be cancelled. In all circumstances, written notice is required and the following cancellation fees apply:

- 60 days or more – deposit will be refunded if space is rebooked.
- 15 days – 59 days – 50% of deposit will be refunded if space is rebooked. Remaining 50% will be retained by the venue as a cancellation fee.
- 14 days – 7 days – deposit will not be refunded.
- Less than 7 days – full food and beverage cost will be incurred /no money will be refunded.

FINAL GUEST NUMBERS AND DETAILS

In order to effectively organise your event, our functions team will require the approximate number of guests and menu selection ten (10) business days prior to your function. The confirmed menu (including any dietary requirements), beverage selection and alterations to guest numbers is required, in writing, no less than seven business (7) days prior to your function. Your function manager will then create your tax invoice.

After this the total account for the function will be based on confirmed numbers or actual attendance whichever is greatest (where applicable). In the event that guest numbers change significantly, we reserve the right to amend quoted prices, terms and conditions, your nominated room or area prior to the commencement of the event. Please note, once a deposit has been paid and/or function confirmed, it is assumed that these terms and conditions apply regardless of whether or not the form has been completed/signed.

FINAL PAYMENT

Once your guest numbers have been finalised, a tax invoice will be issued with your expected outstanding payment (confirmed food and beverage packages or total minimum spend, whichever is greater). This payment is to be received by the venue no less than three (3) days prior to your event. Any additional charges incurred between this time and throughout the duration of your event will be charged and finalised on conclusion of your event.

SURCHARGES & SERVICE CHARGES

A 10% surcharge is applied on Sundays, and a 15% surcharge is applied on public holidays.

FOOD AND BEVERAGE POLICY

Due to the nature of the venue's Liquor License and policies, we are unable to permit patrons, guests or invitees to bring liquor or food onto the premises. Menu items and pricing are subject to change at any time. In the event of a price change, we will honour the original pricing for 12 weeks from the date of booking. You will be notified of any menu changes affecting your booking. Whilst all care is taken, our kitchen does use items containing gluten, nuts and shellfish. We cannot under any circumstance 100% guarantee that traces of nuts, shellfish or other allergens won't be present in meals.

ROOM ASSIGNMENT & WET WEATHER

In the event that confirmed guest numbers drop below the minimum requirement and/or the allocated space becomes unavailable due to circumstances outside the venue's control, we reserve the right to change the allocated space for the function. The venue cannot be held responsible for changes in weather; we will do our utmost to accommodate your function, however should space not present itself, please be aware that a private area may not be available. Minimal wet weather cover is available in outdoor areas. Where possible, the venue will accommodate the function in a covered area, however this may reduce the size of the space allocated.

DRESS STANDARDS

Dress standards do apply. Please contact the venue with any enquiries.



TERMS AND CONDITIONS

CAKEAGE

A \$8 per person cakeage fee applies to all bookings wishing to bring external cakes into the venue; this covers basic requirements. Additionally, the supplier of the cake must agree to the venue taking a small sample of the food (100 -150g approx.) to be held for subsequent testing should a food poisoning issue arise from food consumed at the function. This sample will be taken from the food item at the time it is consumed, not at the time it arrives on site. This is necessary because there may be a delay of several hours between when the food item is brought to site and when it is consumed. It could be subject to temperature abuse during this period.

PATRON CARE

Our obligations under the Liquor Act state that we are not permitted to serve or continue service of alcohol to patrons who, in our opinion, are intoxicated. Management reserves the right to exercise regulatory conditions at any time during a function if it is believed that the alcohol consumption rate is excessive.

PROPERTY AND DAMAGES

The venue will take all due care with clients/guests and third party property. However, we do not take responsibility for any items that have been left behind, lost, stolen and/or damaged during your function. The organiser is financially responsible for any damage to the venue's property and equipment as a result of your function, along with any damages to equipment hired for use during your function.

IDENTIFICATION REGULATIONS

Current Queensland Government regulations apply for all functions. The regulation states that a current Australian State or Territory issued Driver's License (with a photograph), 18 Plus Card or current Australian or International Passport are the only valid forms of identification accepted to enter the licensed premises and purchase liquor or tobacco.

RESPONSIBLE ADULTS & MINORS

Those unable to present identification or those under the age of 18 years are welcome to attend a function under the following strict regulations:

- Minors must be accompanied and supervised at all times by a parent or guardian.
- A responsible adult accountable for supervising a minor is defined by Liquor Act 1992 as a parent, step-parent, guardian or other adult who has parental responsibility for the minor whilst they are on licensed premises.
- Minors or those without identification **MUST NOT** consume any form of alcoholic beverages or tobacco or approach the bar.
- Minors or those without identification are not permitted outside of the function area and are obligated to leave the premises by 9pm sharp.
- No adult is to purchase liquor for a minor or those without identification. Those who purchase alcohol for minors or those without identification and/or any minor caught consuming alcohol or cigarettes will be asked to vacate the premises immediately.
- It is a requirement of the venue that all minors or those without identification wear identification supplied by the venue at all times so they are identifiable as being under age or without identification. Those who remove their identification will be asked to leave the premises.



A long dining table is elegantly set for a formal event. The table is covered with a white tablecloth and features a centerpiece of vibrant orange dahlias in a white bowl, with three lit white candles in a silver candelabra. The table is set with white plates, glassware, and silverware. The chairs are light-colored with a woven back. The setting is on a balcony with a glass railing, overlooking a lush green landscape with trees and a distant cityscape under a soft, hazy sky.

THE SUMMIT

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