



THE LOOKOUT | ECHO
POINT

Event package



In the heart of the Blue Mountains

Perched on the edge of the Echo Point escarpment, with breathtaking views of the Jamison Valley, The Lookout offers...

Mountain views, floor to ceiling glass doors, dedicated pre-drinks and canapés area, bespoke menu and grazing stations, outdoor terraces, multiple access areas, dedicated bar, rigged points for lights and styling, parking next to venue, stunning onsite photography locations, lift access

Enjoy panoramic views of the Blue Mountains while making beautiful memories.

THE LOOKOUT | ECHO POINT



The Venue

RESTAURANT 1128

Located on the mezzanine level of The Lookout, Restaurant 1128 boasts captivating 180 degree views of the Blue Mountains escarpment, while offering a unique indoor and outdoor function space. Serving locally sourced produce paired with a NSW focused wine and beer list, the restaurant offers a relaxed environment and unique dining experience for any occasion. The large balcony surrounding the mezzanine level can be transformed into a romantic open air venue, ideal for lavish cocktail style gatherings or intimate alfresco dining.

CAPACITIES

Cocktail style 200 guests
Seated style 150 guests
Seated with dance floor 130 guests

BAR NSW

Located on the ground level of The Lookout, BAR NSW boasts stylish interiors of wood and copper, with direct access to our scenic outdoor terrace overlooking the Blue Mountains. With an award-winning beverage list featuring wines sourced solely from New South Wales vineyards plus ciders, beers and cocktails and a range of delicious snack and light meal options, BAR NSW is an ideal venue space for hosting a range of events.

CAPACITIES

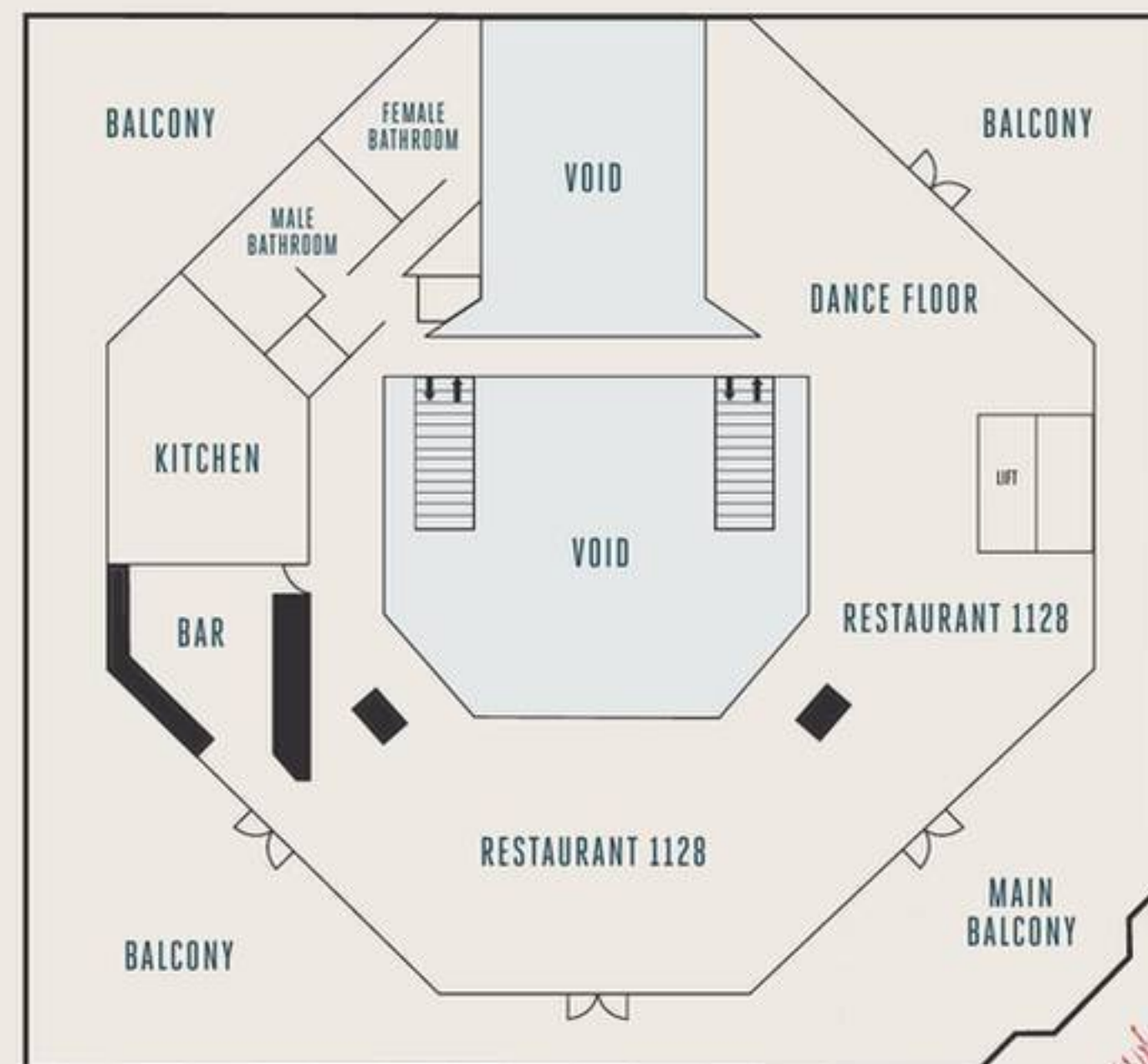
BAR NSW

Cocktail 100 guests
Seated 50 guests

BAR TERRACE

Cocktail 300 guests
Seated 100 guests

Floorplan





The packages

Select a food and beverage package
to best suit your event.

Breakfast

Canapé Breakfast

Includes four standard canapés & one substantial canapé.
Filtered coffee and tea station included

SAMPLE MENU

STANDARD CANAPÉS

Please select four

Banana bread & espresso butter

House-made granola with coconut yogurt and honey

Banana & honey smoothie *gf, v*

Fresh fruit skewer *gf, df, v*

Smoked cheddar and onion tart

Ham, parmesan cheese-tart

SUBSTANTIAL CANAPÉS

Please select one

Scramble egg & bacon roll

Baked salmon & potato smash

Mini ham & cheese toastie

Triple cheese grilled toastie & jam

Seated Breakfast

Includes one main plated meal, shared seasonal fruit
& pastries per table. Filtered coffee and tea included

MAIN PLATED MEAL

Please select two to be served alternately

Scrambled eggs, sour dough toast, roast tomato, bacon

Baked salmon, potato smash, fried eggs & toast

Smash Avocado toast, fetta, cherry tomatoes, beetroot relish and Dukka

Morning & Afternoon Tea

Includes a selection of five treats
Filtered coffee and tea station included

ADDITIONAL CANAPÉS

SAMPLE MENU

Please select five

Banana bread & espresso butter

Ham & cheese toastie

Seasonal fresh fruit platter *gf, df, v*

Salmon gravlax on a house made lavosh

Hummus on a house made lavosh

Selection of baked Danish pastry

Smoked cheddar and onion tart

Ham, parmesan cheese tart

Triple cheese grilled toastie & jam

Oven baked beef empanada
with bush tomato salsa

Chocolate mousse cannoli

Seasonal fruit pavlova



Conference

Package one

FULL DAY

Morning Tea + Grazing Station Lunch + Afternoon Tea

HALF DAY

Morning OR Afternoon Tea + Grazing Station Lunch

MORNING TEA - 2 items per person

GRAZING STATION LUNCH - Chef's selection of warm meats and seafood dishes complimented with vegetables and salads.

AFTERNOON TEA - two items per person.
Plunger tea and coffee station

Package two

FULL DAY

Morning Tea + Working Lunch + Afternoon Tea

HALF DAY

Morning OR Afternoon Tea + Working Lunch

Morning tea - 2 items per person.

Working lunch - Chef's selection of gourmet salads, wraps & rolls with a seasonal fruit platter and pastry platter.

Afternoon tea - two items per person.



Post Conference

One hour

Standard beverage package and four standard canapés per person

Two hours

Standard beverage package & eight standard canapés per person

TEA & COFFEE UPGRADES

Freshly brewed tea & coffee: **COMPLEMENTARY**
Espresso coffees on consumption

CONFERENCE PACKAGE INCLUSIONS

Bowls of mints

Iced water

Notepads & pens

AV INCLUSIONS

One cordless microphone, background music, projector, pens and notepads

Session times

FULL DAY

9.00am - 5.00pm

HALF DAY

9.00am - 1.00pm or 1.00pm - 5.00pm





Plated Lunch & Dinner

Two Courses Three Courses

The alternate service available, per course



SAMPLE MENU

ENTRÉE

(Includes freshly baked bread per person)

Roasted pumpkin, green lentils & feta crumble *gf, v*

Cauliflower tempura, almond cream, mint oil *v*

Applewood smoked duck breast, orange, fig salad *gf*

Ponzu ocean trout sashimi with grapefruit, cucumber, chilli salad *gf*

Grilled peach & prosciutto salad *gf*

MAIN

(Includes one side to share on the table)

Slow-braised Ranger's Valley beef brisket, potato & leek mash, beetroot oil, wine jus

Pan-seared Barramundi, asparagus, polenta tart on herb velouté *gf*

Tandoori Maryland, raita, grilled corn salad & crispy noodles *gf*

Spinach ricotta tortellini with sage butter *v*

SIDES

Roasted chat potatoes *gf, v*

Seasonal steamed vegetables *gf, v*

Seasonal salad *gf, v*

Crispy chips *gf, v*

DESSERT

Chocolate truffle, raspberry meringue on chocolate mousse *gf*

Buttermilk panna cotta with orange and raspberry jelly *gf*

Apple and rhubarb crumble with vanilla ice cream

Classic seasonal fruit pavlova

(gf) gluten free (v) vegetarian

Menu items subject to seasonal change. Sample menu only.

Grazing Lunch & Dinner

Our Grazing option allows you to select your choice of meat and seafood dishes, complimented with seasonal salads and sides.

Option one

Choose two types of meat, one fish,
two salads or sides, two desserts

Option two

Choose two types of meat, two fish,
two salads or sides, three desserts



SAMPLE MENU

MAINS

Slow-braised Ranger's Valley beef brisket,
potato & leek mash, beetroot oil, wine jus

Pan-seared Barramundi, asparagus,
polenta tart on herb velouté *gf*

Tandoori Maryland, raita,
grilled corn salad & crispy noodles *gf*

Ham hock, grill pineapple, green slaw, sour cream *gf*

Baked salmon, black lentil, buttered peas, bacon crumb *gf*

SALADS & SIDES

Roasted pumpkin, green lentils & feta crumble *gf, v*

Oven-roasted potato *v, gf*

Seasonal steamed vegetables *gf, v*

Seasonal salad *gf, v*

Crispy chips *v, gf*

DESSERT

Chocolate truffle, raspberry meringue on chocolate mousse *gf*

Buttermilk panna cotta with orange and raspberry jelly *gf*

Apple and rhubarb crumble with vanilla ice cream

Classic seasonal fruit pavlova

Chocolate mousse cannoli

(gf) gluten free (v) vegetarian

Menu items subject to seasonal change. Sample menu only.

Canape Event Package

For any cocktail event of two or more hours, we recommend serving a standard canapé package together with a substantial canapé or grazing station. This will ensure that there is ample food for attendees and also maintain the responsible service of alcohol for the duration of the event.

2 hours

8 pieces per person, 2 varieties

3 hours

12 pieces per person, 6 varieties

4 hours

16 pieces per person, 8 varieties

Additional canapés available



SAMPLE MENU

COLD CANAPÉ SELECTION

Hummus on house made Lavosh *v*
Beetroot relish & Goat cheese tart *gf, v*
Prosciutto, asparagus & cream fraiche *gf*
Sobrasada & parmesan rillettes
Aburi Salmon Nigiri *gf*
Chicken, mayo & chives sambo

HOT CANAPÉ SELECTION

Chicken Lollipop
Beef brisket, polenta and horseradish *gf*
Duck spring Rolls
Cheese croquets *v*
Stuffed Mushroom *gf, v*
Panko prawns with lime mayo

SUBSTANTIAL CANAPÉ SELECTION

Pulled smoked brisket roll with slaw,
chocolate chilli BBQ house
Tandoori chicken slider with mint raita sauce,
lettuce, cucumber, pickle onion
Classic fish & chips
Pasta fettuccine, mushrooms, pesto, parmesan *v*

DESSERT CANAPÉ SELECTION

Chocolate mousse cannoli
Seasonal fruit pavlova
Milk panna cotta, berries compote, almond praline *gf*

(gf) gluten free (v) vegetarian

Menu items subject to seasonal change. Sample menu only.

Bespoke Additions

Food stations

Paella

Chicken and chorizo paella - duration of one hour

Barbecue

Selection of meat & condiments - duration of one hour

**Please note that additional fees may apply if the guest number is over 200 people*

Cheese Grazing

Brasserie bread selection, fruit, guava paste,
three kinds of cheese (gf on request)

Charcuterie Grazing

Selection of cold meats, lavosh, olives,
fruit, selection of cheeses & dips

(gf) gluten free (v) vegetarian

Menu items subject to seasonal change. Sample menu only.



Additions to make your event sparkle

Arrival canapés

3 varieties, 3 pieces per person
Chef's selection
Your own selection

Arrival Cocktail

Start your event with seasonal cocktails
or old-time favourites to get the party started,
or work with our team to create your favourite
flavours to tell a story to your guests.

Cakeage options

Your wedding cake cut & served petit
four style to share, complimentary

Your wedding cake cut & plated individually

Your wedding cake cut & plated individually
with vanilla ice cream

Children's menu

Main, ice cream & unlimited soft drinks

MAIN (Please choose one)

Crumbed Hoki fish, shoestring chips,
lemon, tomato sauce

Pasta, tomato ragout, parmesan cheese

Chicken tenders & shoestring chips

DESSERT

A selection of strawberry, chocolate
or vanilla ice cream

Crew Meal

Main meal & Unlimited soft drinks

Beverage Packages

All packages include orange juice, apple juice, soft drinks & mid-strength beer

Classic

2 HOURS
3 HOURS
4 HOURS
5 HOURS

SPARKLING

Here & Now 'Brut Cuvée'

WHITE

Here & Now Sauvignon Blanc

HOUSE RED

Here & Now Cabernet Merlot

BEER

Byron Bay Premium Lager

NON - ALCOHOLIC

Heaps Normal 'XPA' Beer, NSW

Lyre's Classico Sparkling, AUS

Soft

2 HOURS
3 HOURS
4 HOURS
5 HOURS

The package includes orange
juice, apple juice & soft drinks.

Premium

2 HOURS
3 HOURS
4 HOURS
5 HOURS

SPARKLING

See Saw Prosecco, Orange, NSW

WHITE (PLEASE SELECT TWO)

Keith Tulloch Semillon, Hunter
Valley, NSW

Annais Pinot Grigio, Mudgee, NSW
Alte Chardonnay, Orange, NSW

ROSÉ

Luna Rosa 'Rosado' Mudgee, NSW

RED (PLEASE SELECT TWO)

First Creek 'Botanica' Pinot Noir
Hunter Valley, NSW

Hand Picked Shiraz, Hilltops, NSW
Guilty & Gransden Cabernet
Sauvignon, Orange, NSW

BEER

Byron Bay Lager

Young Henrys Newtowner Pale Ale

NON - ALCOHOLIC

Heaps Normal 'XPA' Beer, NSW

Lyre's Classico Sparkling, AUS

Deluxe

2 HOURS
3 HOURS
4 HOURS
5 HOURS

SPARKLING

Lark Hill 'Blanc de Blanc'
Canberra District, NSW

WHITE (PLEASE SELECT TWO)

Robert Stein Riesling Mudgee,
NSW

Philip Shaw 'The Gardener'
Pinot Gris Orange, NSW

Nick O'Leary Chardonnay
Tumbarumba, NSW

ROSÉ

Bimbardgen, Hunter Valley, NSW

RED (PLEASE SELECT TWO)

Swinging Bridge 'M.A.W.' Pinot
Noir

Orange, NSW

Nick Spencer 'PAR' Sangiovese
Hilltops, NSW

Silkman Shiraz, Hunter Valley, NSW

BEER

Byron Bay Lager

Young Henrys Newtowner Pale Ale

NON - ALCOHOLIC

Heaps Normal 'XPA' Beer, NSW

Lyre's Classico Sparkling, AUS

BEVERAGES ON CONSUMPTION

Beverages are to be selected
from our current menu. Please
discuss this option with our
events team for more
information.

SPIRITS

You may wish to include a
separate bar tab for spirits,
or provide your guests with a
cash bar where they can
purchase their own spirits
throughout the event.

***An additional fee per person for
every extra hour, for any of the
packages applies.*




Let's start creating
your memories

THE LOOKOUT | ECHO
POINT

To enquire or book your wedding,
please contact our wedding specialist on

(02) 4782 3653 | events@thelookoutechopoint.com.au

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