



THE LOOKOUT | ECHO
POINT

Weddings

CONGRATULATIONS ON YOUR ENGAGEMENT

We are so excited you are considering.
The Lookout for your special day.



your day



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...

Onsite ceremony and wedding reception in one location, mountain views, floor to ceiling glass doors, dedicated pre-drinks and canapés area, outdoor terraces, multiple access areas, dedicated bar, bespoke menu and grazing stations, menu tasting for bride and groom, rigged points for lights and styling, parking next to venue, stunning onsite photography locations, lift access

Enjoy panoramic views of the Blue Mountains while celebrating your memorable milestone.





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. 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.

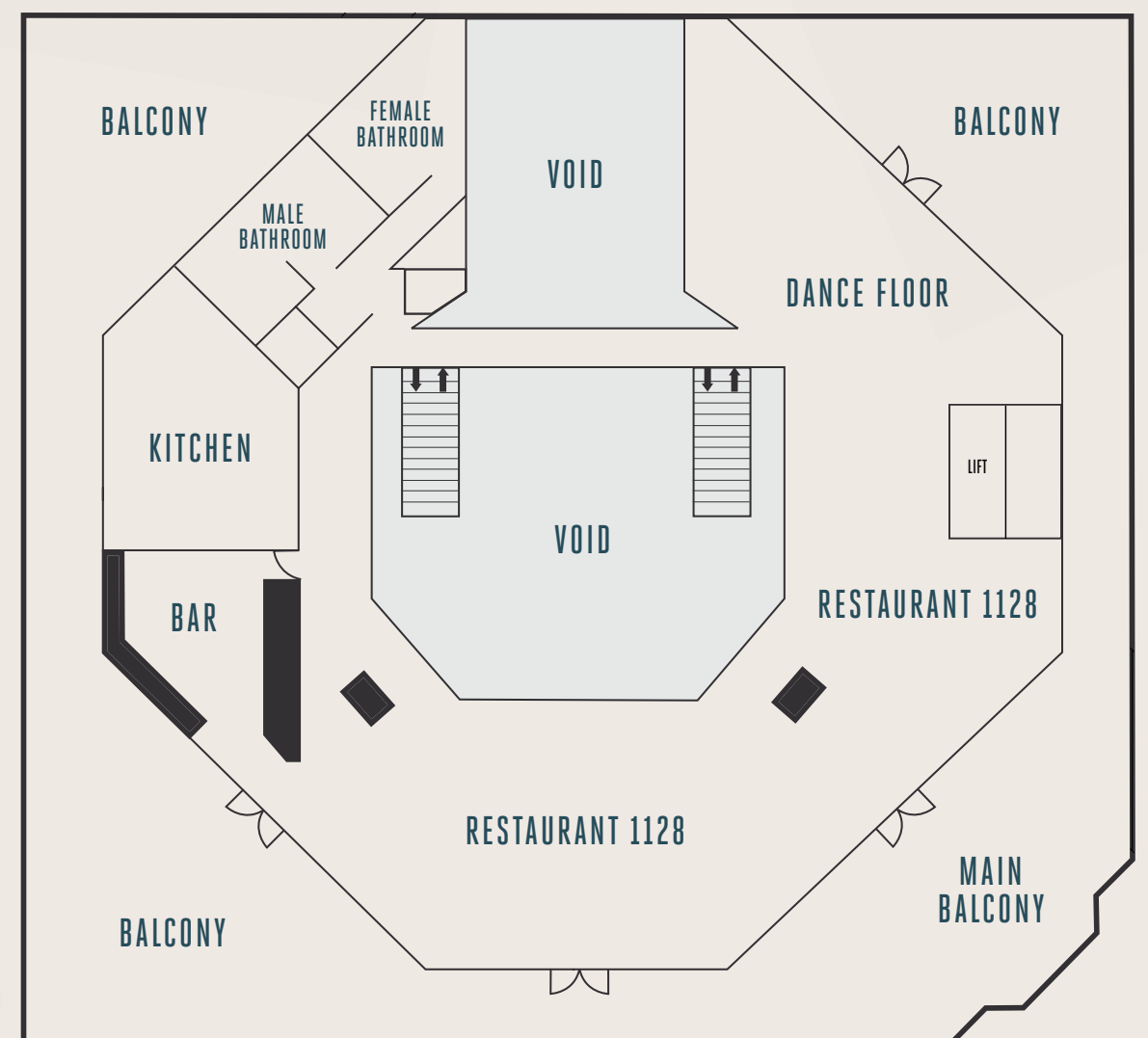
CAPACITIES

Whether you're looking to host an intimate get together or an extravagant celebration, The Lookout can accommodate up to:

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

Bar NSW and our outdoor terraces are also available for exclusive hire upon request.

Floorplan





Let's celebrate

Select a food and beverage package to best suit your special day. The pairing of food and wine is just as important as the match between love and marriage, so our Head Chef ensures the highest quality produce guides the menu.

We also understand every aspect of a wedding is a personal approach and as such, we can tailor our menus and packages to suit your needs.

We can't wait to start planning your special day at The Lookout, Echo Point.

Plated Lunch & Dinner

Two Courses

\$75 PER PERSON

Three Courses

\$89 PER PERSON

The alternate service fee is \$5 per person, 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

(Get an extra side for \$3)

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.

\$85 per person

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

\$99 per person

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.



Canapé 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

\$39 PER PERSON

8 pieces per person, 2 varieties

3 hours

\$59 PER PERSON

12 pieces per person, 6 varieties

4 hours

\$79 PER PERSON

16 pieces per person, 8 varieties

Additional canapes - \$6 per person

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 \$10 PER PERSON

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 \$4 PER PERSON

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

\$25 PER PERSON

Chicken and chorizo paella - duration of one hour

Barbecue

\$42 PER PERSON

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

\$20 PER PERSON

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

Charcuterie Grazing

\$30 PER PERSON

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
\$12 per person (Chef's selection)
\$15 per person (Your own selection)

Arrival Cocktail

\$15 PER PERSON

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
\$2.50 per person

Your wedding cake cut & plated individually with vanilla ice cream
\$4.50 per person

Children's menu

Main, ice cream & unlimited soft drinks
\$25 per child

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
\$30 per person





Beverage Packages

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

Standard

- 2 HOURS | \$42 PER PERSON
- 3 HOURS | \$50 PER PERSON
- 4 HOURS | \$55 PER PERSON
- 5 HOURS | \$60 PER PERSON

HOUSE SPARKLING

Brut Cuvée

HOUSE WHITE

Sauvignon Blanc

HOUSE RED

Cabernet Merlot

BEER

Byron Bay Premium Lager

Classic

- 2 HOURS | \$52 PER PERSON
- 3 HOURS | \$60 PER PERSON
- 4 HOURS | \$65 PER PERSON
- 5 HOURS | \$70 PER PERSON

SPARKLING

First Creek ‘Botanica’ Sparkling

WHITE (PLEASE SELECT ONE)

First Creek ‘Botanica’ Chardonnay

First Creek ‘Botanica’ Semillion

Sauvignon Blanc

RED (PLEASE SELECT ONE)

First Creek ‘Botanica’ Pinot Noir

First Creek ‘Botanica’ Shiraz

BEER (PLEASE SELECT ONE)

Young Henrys Newtowner Pale Ale

Byron Bay Lager

Premium

- 2 HOURS | \$62 PER PERSON
- 3 HOURS | \$70 PER PERSON
- 4 HOURS | \$75 PER PERSON
- 5 HOURS | \$80 PER PERSON

SPARKLING

First Creek ‘Botanica’ Sparkling

WHITE (PLEASE SELECT TWO)

Quilty and Gransden Sauvignon Blanc

Pier Diem Pinot Gris

Alte Chardonnay

Robert Stein Riesling

Fiore Moscato

ROSE

Luna Rosa Rose

RED (PLEASE SELECT TWO)

Robert Stein Merlot

Robert Stein Cabernet Sauvignon

Wild Oats Shiraz Cabernet

Montrose Shiraz

BEER

Young Henrys Newtowner Pale Ale

Byron Bay Lager

Non-alcoholic

- 2 HOURS | \$20 PER PERSON
- 3 HOURS | \$25 PER PERSON
- 4 HOURS | \$30 PER PERSON
- 5 HOURS | \$35 PER PERSON

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

Add \$10 per person for every extra hour in any of the packages

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.



Ceremony

Need a wet weather backup plan?

\$300 FOR ONE HOUR

If you have booked your wedding reception at The Lookout, you may wish to book the space as your wet-weather backup. Applies for ceremonies from 11:00am to 3:00pm

**Subject to availability*

One hour furniture package

\$400

Chairs, one clothed signing table, one staff member.
Applies for ceremonies from 11:00am to 3:00pm

**Subject to availability.*

1.5 hours ceremony package


\$45 PER PERSON

Chef's selection of three cold canapés and a one-hour beverage package (including house sparkling, white & red wine, full-strength beer, light beer and mineral water) and professional wait staff. Applies for ceremonies from 11:00am to 3:00pm

**Subject to availability.*

**Please note, the above costs are in addition to your wedding package and do not contribute to your minimum spend.*





Let's start creating
your memories

THE LOOKOUT | ECHO
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To enquire or book your wedding,
please contact our wedding specialist on

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

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