



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

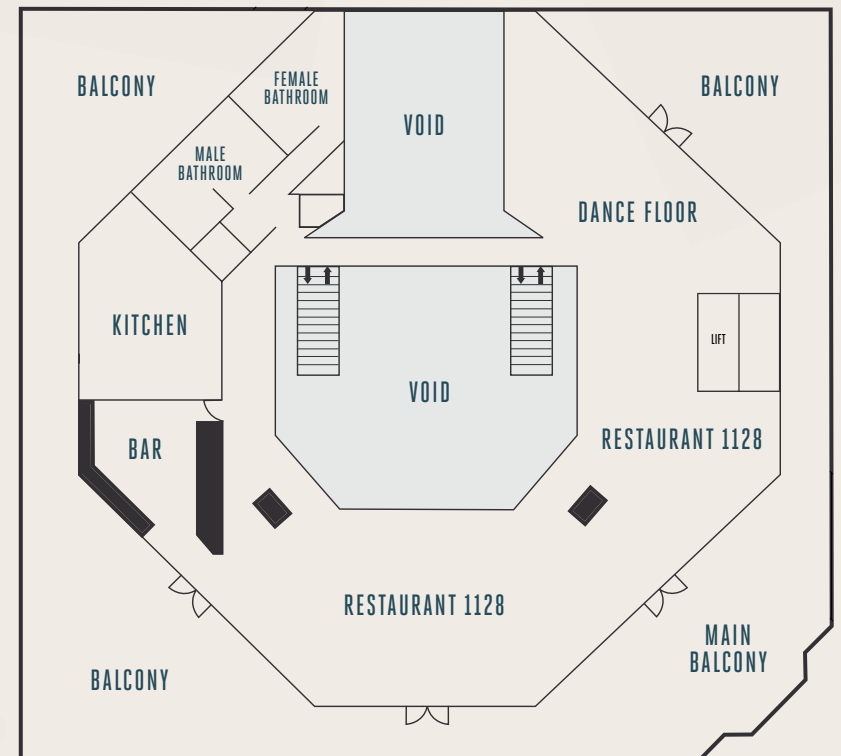
Cocktail style 200 guests

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



A romantic wedding scene featuring a bride and groom embracing on a rocky cliff. The bride is wearing a white lace gown with a white fur stole, and the groom is in a black tuxedo. They are positioned on the right side of the frame, looking out over a vast, deep canyon with forested hillsides. The sky is a soft mix of orange, pink, and blue, indicating the time is either dawn or dusk. The overall mood is serene and celebratory.

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 Alternate Serve

Two Courses
Three Courses



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

ADD ONS

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 mains, three salads
or sides, two desserts*

\$99 per person

*Choose three mains, four salads
or sides, two 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

\$48 PER PERSON

8 pieces per person, 4 varieties

3 hours

\$72 PER PERSON

12 pieces per person, 6 varieties

4 hours

\$96 PER PERSON

16 pieces per person, 8 varieties

ADD-ONS

Additional canapés - \$8 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 \$13.50pp

*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 \$7.50pp

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

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

Seafood Station

\$40 PER PERSON

Smoked salmon, house cured trout, cocktail prawn, cocktail sauce & lemon, bread & pickles with assorted condiments (gf) - duration of one hour

(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
\$15 per person (Chef's selection)
\$18 per person (Your own selection)*

Arrival Cocktail

\$15 PER PERSON (UP TO 2 VARIETIES)
COCKTAIL BARTENDER - \$300 PER BARTENDER

*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 soft drinks and juices

Classic

4 HOURS | \$55 PER PERSON
5 HOURS | \$60 PER PERSON

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

Premium

4 HOURS | \$65 PER PERSON
5 HOURS | \$70 PER PERSON

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

Quilty & 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

4 HOURS | \$75 PER PERSON
5 HOURS | \$80 PER PERSON

SPARKLING

Lark Hill 'Blanc de Blanc'

Canberra District, NSW

WHITE (PLEASE SELECT TWO)

Robert Stein Riesling Mudgee, NSW

Phillip Shaw 'The Gardener'

Pinot Gris Orange, NSW

Nick O'Leary Chardonnay

Tumbarumba, NSW

ROSÉ

Bimbadgen, 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

Soft Drinks Package

5 HOURS | \$22 PER PERSON

The package includes orange juice, apple juice & soft drinks

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

BEVERAGES ON CONSUMPTION

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

SPIRITS

Would you like house spirits on your special day? Include a separate bar tab for spirits, or provide your guests with a cash bar where they can purchase their own spirits from our bar throughout the event.

OR

Prefer to BYO? We allow up to a maximum of ten litres of spirits with a corkage fee of \$50 per litre



Ceremony

Ceremony At Restaurant 1128 Balcony

\$600

You can utilize the Balcony at Restaurant 1128 for your outdoor ceremony location prior to your reception at our venue. The ceremony fee will grant you exclusive and early access to the venue for your ceremony (1 hour earlier), and will include a wet weather back up plan for indoor ceremony in case of rain.

Ceremony At Bar NSW Terrace

\$1000

You can utilize the Terrace at Bar NSW for your outdoor ceremony location prior to your reception at Restaurant 1128. The ceremony fee will grant you exclusive and early access to the venue (1 hour prior), and will include a wet weather back up plan for indoor ceremony in case of rain.

Add Furniture Package

\$400

The Lookout can provide a 1-hour ceremony furniture package for your ceremony in the Balcony at Restaurant 1128 or in the Terrace at Bar NSW. The package includes 20 white chairs, clothed signing table, 1 easel.

**subject to availability*

1 Hour Food & Beverage 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.

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





Frequently Asked Questions

FREQUENTLY ASKED QUESTIONS...

CEREMONIES

Ceremonies at The Lookout

You can utilise The Lookout for your indoor or outdoor ceremony location prior to your reception at our venue. Charges and timing restrictions apply.

Ceremony Furniture

The Lookout can provide a 1-hour ceremony furniture package for your ceremony in the Balcony at Restaurant 1128. The package includes 20 white chairs, clothed signing table, 1 easel. Total cost \$400 incl GST.

Wet Weather Ceremonies

If you are having your reception at The Lookout, you can utilise our Restaurant space for your wet weather option. The wet weather option must be discussed and tentatively held during your event coordination stage.

The ceremony in the Restaurant space can occur any time from 12pm to 5pm before the start of your reception (subject to availability) with the following timings:

Day prior: Confirm with our Events Team if you are going ahead with this option

1hr before Ceremony Supplier to arrive

At the start time hire - Guest Arrival | 30 mins later - Ceremony to Commence

After 1 hr from start - Ceremony to Conclude Example:

3:00pm - Ceremony Supplier to arrive

4:00pm - Guest Arrival | 4:30pm - Ceremony to Commence

5:00pm - Ceremony to Conclude

You will need to confirm with our Events Team at least 1 week prior to your reception if you would like to secure our Restaurant as your wet weather option. Charges apply if the wet weather option is used, and payment is due 7 days after your wedding. Any cancellations to the wet weather plan made after 12pm on the day will be charged at the full amount.

VENUE INFORMATION

Parking at The Lookout

A metered car park is available directly next to the venue with ample spots for visitors. In addition, there is time restricted paid parking available on surrounding streets. Time restrictions end at 5:00pm. Alternatively, customers can park on nearby roads (Forster Rd) for up to 8 hours with no parking meters.

Venue Hire Inclusions

Our packages will always include the following:

- Exclusive Restaurant 1128, Bar NSW or Pitt Area
- Wait staff and a dedicated Events Team
- Long or square tables with chairs for maximum 150 guests
- White linen tablecloths with white linen napkins

- Easel for seating plan
- Lectern
- Placement of place cards, bonbonnières (must be provided in Venue Capacity

The capacity of the Restaurant 1128:

- Cocktail style: 200 guests
- Seated lunch or dinner:
 - » Up to 150 guests on long tables (no dance floor)
 - » Up to 130 guests on square tables (no dance floor)
 - » Up to 130 guests on long tables (with dance floor)
 - » Up to 110 guests on long tables (with dance floor)

The capacity of the Bar:

- Bar NSW:
 - » Cocktail style: 100 guests
 - » Seated lunch or dinner: Up to 50 guests
- Bar Terrace:
 - » Cocktail style: 300 guests
 - » Seated lunch or dinner: Up to 100 guests

Reception Timings

As a guide, we host Daytime Weddings Receptions from 10:30am-3:30pm, with guests departed by 4:00pm and Evening Wedding Receptions from 5:30pm-10:30pm, with guests departed by 11:00pm.

Venue Tables

- Square Tables: 1.5m in diameter, seating 8 adult guests or 12 children
- Long Tables: 0.75cm wide x up to 4.5m, seating up to 16 guests

Early Guest Arrival

You may wish to have your guests arrive early at the Lookout for drinks and canapes while your photographs are taken around Blue Mountains. There is an early arrival fee of \$500 per half hour and this is exclusive of your minimum spend.

Additional Furniture

Subject to availability, you are welcome to use our on-site furniture which includes 2 grey lounges, 8 wine barrels, 32 bronze stools and 10 round high tables.

Complimentary In-House Audio Visual

The Lookout has a single small speaker appropriate for light background music.

We recommend hiring an external sound system to provide louder music for dancing, for example. We also have a small projector/screen.

FREQUENTLY ASKED QUESTIONS...

Supplier Access & Bump-Out

Supplier access is available 1.5 hours prior to the start of your reception. If you would prefer to secure an earlier access time, please ask our Events Team for venue hire pricing.

All decorations must be removed from the venue by your suppliers between 11:00 and midnight.

In some circumstances where there is no event booked during the day, we can allow for earlier supplier access, however we can only confirm these 7 days prior to your reception.

VENUE INFORMATION

Our Events Team

Your wedding is extremely important to us. At The Lookout we have a dedicated team of wedding professionals who are here to help you. Throughout every stage of the coordination process, you will be guided by a member of our team.

Your dedicated Wedding Coordinator will oversee the logistics and planning of your special day, including your menu tasting and selections, customised floor plans, run sheet timings and every other finer detail. Once every part of the coordination is finalised, your Wedding Coordinator will be there for the duration of your wedding to make sure everything provided by the venue is seamless and perfect!

In addition to your Events Manager, your wedding will also have 1

bartender and 1 staff member for every 20 guests (seated reception), or 1 staff member for every 30 guests (cocktail/canapé reception).

External Suppliers

External suppliers may include photographers, videographers, DJ/band, stylists, florists, lighting, cake, photo booths etc. We request that you contract/book the suppliers for your wedding. We will provide you with a list of our preferred suppliers who we are pleased to recommend for weddings as they know our venue extremely well and provide a high level of service. You are also welcomed to utilise your own trusted suppliers. Please note that all suppliers must have Public Liability Insurance which must be provided to our Events Team.

Menu Tasting

Menu Tastings for plated and grazing menus are organised approximately 3 to 2 months before your reception. We do not offer menu tastings for our canapé menu. Tastings are complimentary for the wedding couple only. A selection of the dishes from our current menu will be sampled. If you would like to invite others to attend the tasting with you, additional charges will apply.

Place Cards & Bonbonnières

Please deliver place cards and bonbonnières (if being used), together with your other minor items, to our venue between 11.00am–3.00pm

the day prior. Our Events Team will place your items according to the instructions you have communicated to your Wedding Coordinator.

Additional Table Items

We provide complimentary printed menus (2 per table) and tea lights (2-3 per table). Please advise your Events Team if you require these items.

Seating List Template

We will forward you a seating list template depending on whether you would prefer long or square guest tables. The seating list is where your guests are seating on the specific table, their dietary requirements, if they are a child/teenager and if a highchair is required.

Client Seating Chart

For your guests to know where they are seated, you will need to provide your own display seating chart. Please ensure this is attached to cardboard or in a frame, so it will stand by itself.

You are more than welcome to use our easel for your seating list – our easel can hold up to A0 in size.

Dietary Requirements

Dietary requirements are provided for separately by our Head Chef. To ensure your guest receives their specific 'dietary' meal, we need to know where they are seated. As previously indicated, you will do this by completing your 'Seating List Template'. We can cater to special dietary restrictions for up to 10% of your guest list.

Wedding Planner Document

We will provide you with a wedding planning document and timeline to assist you in the preparation for your special day. The planning document will guide you through the decision-making process and ensure you have covered every detail. You will complete the planning document prior to your final wedding meeting with your Wedding Coordinator who will then create your event sheet.

Meetings and Communication

Due to the busy nature of our venue, we aim to respond to all communication within 24-48 hours.

Please do not hesitate to contact our Events Team to make an appointment if you wish to have a face-to-face meeting during the coordination process.

FREQUENTLY ASKED QUESTIONS...

QUESTIONS ASKED BY PREVIOUS CLIENTS

How do I confirm my wedding date?

Your wedding dates will be confirmed once we receive your 35% deposit payment of the minimum spend and your signed agreement. The final balance must be paid 7 days before your wedding date.

Can I have an earlier/later reception?

An earlier reception start time is subject to availability – please ask our Events Team for our additional hire fee and a potential early. For a daytime reception, it may be possible to extend your reception, subject to availability. Please ask our Events Team for the additional hire fee. For an evening reception, all weddings must conclude by 11:00pm with a 11:30pm guest departure, due to licensing regulations.

What can guests do in between ceremony & reception timing?

You may choose to have your guests arrive early for pre-reception drinks and snacks on our Bar NSW deck (early arrival charges apply). Alternatively, you might offer to your guests that they enjoy beverages and food at The Milk Bar or the Bar NSW while the celebration begins.

When can I deliver/collect my items or my wedding?

You can deliver items between 11 a.m. and 3 p.m. on the day before your wedding. The collection must be

completed no later than the day after the event. Please bear in mind that we are not liable for any items left at the site.

Do you provide theming & styling?

Our furniture and crockery have been chosen to reflect the natural surroundings of The Lookout, Echo Point. If you wish to style the venue further, our team can provide a list of recommended suppliers.

Do I need my own Stylist or Wedding Planner?

This will really depend on your vision for the day, especially if you have many incoming suppliers requiring supervision and direction. Our Events Team is responsible for the delivery of food and beverage service and the initial set-up of the space as per your customised floor plan. A Stylist/ Planner will typically oversee and manage your table decorations and venue styling.

Can I provide additional candles?

Yes, candles must be placed in holders (to catch any wax). You will need to arrange your stylist/ florist or family member to set this up for you.

Can I create a bespoke menu or make changes to the existing menu?

All bespoke menu or menu change requests are on application only. Please speak with our Events Team about your vision and specific requirements. Please note additional charges will apply.

Can I have a barista at my wedding?

We can certainly provide you with a barista on site to offer your guests barista style coffee and tea. There will be an additional cost for the barista. Teas and coffees are charged on a consumption basis. Alternatively, plunger tea and coffee

What if I want a specific type of alcohol at my wedding that is not included in the packages?

Please discuss these options with our team. This will be considered on a case-by-case basis. We do allow you to bring your own spirits if desired, however this does incur a corkage fee.

Can I make changes to my menu and beverage package selection in the lead up to my wedding?

Yes, our team will work with you to accommodate any changes that may arise. We only ask that your final numbers and menu choices are confirmed 14 days prior to your wedding date.

Can we have live entertainment or a DJ?

Yes, provided details are supplied to our team in advance of your wedding. The in-house sound system is not suitable for entertainers; therefore, they must supply their own equipment, including speakers.

What will wait staff be wearing?

For all events, our event wait staff will be dressed in traditional uniforms, comprising of a white long-sleeved collared shirt, black pants, black shoes, and apron.

Can my guests smoke at your venue?

The Lookout, Echo Point is a non-smoking venue, but we can assign an area at then terrace for smoking guests.

Is your venue wheelchair friendly?


Yes, it is. We have a lift available at The Lookout.

Is your venue pet friendly?

Only the outdoor Balcony at Restaurant 1128 and the outdoor Terrace at Bar NSW are pet friendly however, please note that indoor Bar NSW or Restaurant 1128 are not.

What is the latest time my event can conclude?

Monday - Sunday: 11:00 pm as our liquor license.



A full-page photograph of a wedding scene at night. A bride and groom are in the center, smiling and holding hands. The bride is wearing a white lace-trimmed gown, and the groom is in a white shirt and bow tie. They are surrounded by guests, some of whom are holding up lit sparklers, creating a festive and bright atmosphere against the dark night background.

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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thelookoutechopoint.com.au   [thelookoutechopoint](https://www.instagram.com/thelookoutechopoint)*