

NEW HEIGHTS

For Breast Cancer Awareness



SYDNEY'S TOWERING SUMMIT RESTAURANT GETS IN THE PINK FOR A GOOD CAUSE.



Sarah-Jane Clarke and Heidi Middleton of top Australian fashion label sass & bide are joining the Summit to support the National Breast Cancer Foundation.

THE SUMMIT RESTAURANT and Orbit Bar have been in the spotlight a lot recently thanks to new restaurateur Michael Moore taking over the helm. But this October the restaurant's spotlight will be pink, as the restaurant becomes one of just two Sydney landmarks taking part in the international Estée Lauder Global Illumination event. The restaurant will join the Sydney Opera House – and other architectural icons around the world – in being lit pink to launch Breast Cancer Month 2006.

At 47 storeys high, the pink-hued Summit will remind Sydneysiders that more than 11,800 people each year are diagnosed with breast cancer, and send a signal of hope up into the skies above the city. In addition, the Summit has created a special PINK Framboisier dessert and a sexy PINK cocktail, with sales of both going towards funding for the National Breast Cancer Foundation.

In serving up the decadent PINK Framboisier dessert, the Summit becomes the first Australian outlet for renowned French pastry and dessert specialists Lenotre. Mark Stone, previously of Blue Bird, the Savoy Hotel London and Marco Pierre White, is the first Australian to have undergone accreditation at the prestigious Lenotre Academy in Paris and is now creating some of their spectacular desserts for the Summit.

The restaurant has committed to donating \$5 for every Framboisier and \$5 for every PINK cocktail sold throughout the month of October and hopes to raise at least \$15,000.

Sarah Murdoch, Patron of National Breast Cancer Foundation, has applauded the Summit's involvement in the fundraising effort. "Breast cancer impacts the lives of thousands of Australian women, their families and their friends every year," she says. "As Patron of the NBCF, I hope that Sydneysiders will help us raise as much money as possible throughout Breast Cancer Month."

Summit restaurateur Michael Moore, who appears regularly on Channel Nine's *Mornings with Kerri-Anne* and *Fresh*, has taken the famous Summit



venue to a new level with his innovative menu and the restaurant's stylish new look.

"No other high-dining restaurant commands such a prestigious and uninterrupted Sydney view," says Moore. "Summit's menu is designed to marry the visual experience with an unforgettable taste – the best of Sydney food with the best of Sydney views."

Revolving 165 metres above the harbour, patrons are treated to a vista that takes in the Sydney Opera House, Harbour Bridge, Blue Mountains, Botanical Gardens, and the entire city. As one food critic put it: "This is as close to heaven as you can get in a restaurant."

"We are encouraging all Sydneysiders to come up to experience the new-look Summit Restaurant and Orbit Bar and while they are here to enjoy a Framboisier or PINK cocktail so that we can raise as much money as possible for the National Breast Cancer Foundation," Moore says.

"With so many Australians affected by breast cancer, either directly or through the experience of loved ones, I can't think of a better cause to contribute to."



THE ESTÉE LAUDER
COMPANIES INC.



SUMMIT RESTAURANT AND ORBIT BAR

Level 47, Australia Square

264 George Street, Sydney

T: +61 2 9247 9777

W: www.summitrestaurant.com.au