



NORTH BYRON HOTEL

FUNCTIONS





Welcome to North Byron Hotel—a relaxed and welcoming pub, offering a spacious outdoor area that is often our guests' favourite spot.

Offering a seasonal menu packed with delicious dishes to graze on, from our take on classic pub favorites to moreish plates made with the freshest local produce, plus an extensive selection of craft beers, spirits and wines that capture the essence of Byron Bay.






We are happy to tailor a menu and beverage package to suit your specific needs—chat to our dedicated team to help plan your perfect event.





## LOUNGE & DECK






Our Lounge and Side Deck area is a fantastic option for larger groups and offers a semi-private setting. This is an open-air area but is weather protected, creating a breezy, relaxed vibe. The seating includes comfortable lounges, low chairs, and high tables with stools. It also provides easy access to our indoor bars. For speeches or special announcements, the speakers in this area can be isolated.

SPACE TYPE					
LOUNGE & DECK	-	100	Y	N	Y
INDOOR LOUNGE	-	30	Y	N	Y

## RESTAURANT

The Restaurant Dining area is the perfect space for a more formal sit-down event. This indoor space is fully weather protected while still feeling bright and airy, thanks to its large glass doors and windows that flood the area with natural light. Everyone will be seated together, creating the perfect setting for a shared dining experience.






Hire the space exclusively or simply reserve a section for smaller groups.

SPACE TYPE					
EXCLUSIVE	100	-	Y	N	N
SECTION	40	-	N	N	N



# OUTDOOR GARDEN

Our Outdoor Garden area is a lush, open-air area with a beautiful, relaxed atmosphere. Enjoy quick bar access and our vinyl DJ's who are present on the weekends to entertain everyone. The space includes a mix of large picnic tables, tall wine barrels, and benches, high stools, chairs and picnic rugs for seating. There is ample shade provided by umbrellas. The nearby playground is a fun and convenient feature, easily visible for parents to keep an eye on little ones.

SPACE TYPE					
EXCLUSIVE	-	400	N	N	Y
SECTION A	-	150	N	N	N
SECTION B	-	80	N	N	N
SECTION C	-	40	N	N	N



# SHARING MENUS

## THE PASS

### \$15 PER HEAD

#### **GARLIC & PARMESAN PIZZA (V, VGO)**

tomato sugo, mozzarella, parmesan, basil

#### **MARGARITA PIZZA (V)**

tomato sugo, mozzarella, parmesan, basil

#### **DIAVOLA PIZZA**

tomato sugo, mozzarella, basil, hot salami, hot honey

#### **FUNGHI TARTUFO PIZZA (V)**

mozzarella, mushrooms, truffle oil, chives, parmesan

#### **CONTADINA PIZZA (VG)**

tomato sugo, mushrooms, confit tomatoes, green olives, capers, basil, roquette, truffle oil, nuts

#### **CAPRICCIOSA PIZZA**

tomato sugo, mozzarella, ham, mushroom, artichoke, green olives, parmesan

#### **SALT & VINEGAR FRIES (V, LG)**

aioli

## BELONGIL

### \$25 PER HEAD

#### **CHARCUTERIE BOARD (LGO)**

120g salumi, cheddar, caperberries, pickles, focaccia

#### **CALAMARI FRITTI (LG)**

fermented chilli mayo, lemon

#### **SALT & VINEGAR FRIES (V, LG)**

aioli

#### **HEIRLOOM TOMATO SALAD (VG, LG)**

basil, capers, banana shallots, whipped tahini, nuts & seeds, chardonnay vinegar, mt zero olive oil

#### **CAESER WEDGE SALAD**

baby cos, pancetta, pecorino, pangrattato, salted egg yolk

#### **MARGARITA PIZZA (V)**

tomato sugo, mozzarella, parmesan, basil

#### **DIAVOLA PIZZA**

tomato sugo, mozzarella, basil, hot salami, hot honey

#### **FUNGHI TARTUFO PIZZA (V)**

mozzarella, mushrooms, scamorza, truffle oil, chives, thyme

#### **CAPRICCIOSA PIZZA**

tomato sugo, mozzarella, ham, mushroom, artichoke, green olives, parmesan

## WATEGOS

### \$35 PER HEAD

#### **WOOD FIRED BREAD (V)**

o.d.o cheese, hot honey

#### **BYRON BAY MIXED OLIVES & SWEET GARLIC**

#### **CHARCUTERIE BOARD (LGO)**

salumi, cheddar, caperberries, pickles, focaccia

#### **CALAMARI FRITTI (LG)**

fermented chilli mayo, lemon

#### **COLD SEAFOOD PLATTER**

pacific oysters, king prawns, local pipis, kingfish crudo, ortiz anchovy gildas, cocktail sauce, spring

#### **CAESER WEDGE SALAD**

baby cos, pancetta, pecorino, pangrattato, salted egg yolk

#### **HEIRLOOM TOMATO SALAD (VG, LG)**

basil, capers, banana shallots, whipped tahini, nuts & seeds, chardonnay vinegar, mt zero olive oil

#### **CROMWELL FARMS PORCHETTA**

nduja, cranberry, pistachio, macadamia, gremolata, jus

**(V) VEGETARIAN | (VO) VEGETARIAN OPTION | (VG) VEGAN | (VGO) VEGAN OPTION  
(LG) LOW GLUTEN | (LGO) LOW GLUTEN OPTION | (LD) LOW DAIRY | (LDO) LOW DAIRY OPTION**

# SHARED SET MENU

## \$55 PER PERSON

All dishes served shared style to the table

### WOOD FIRED BREAD (V)

whipped o.d.o cheese, hot honey

### SPENCER GULF KINGFISH CRUDO (LG)

coconut milk, chilli crunch, lime

### HALLOUMI SAGANAKI (LG, V)

hot honey, nuts & seeds

### MARGARITA PIZZA (V)

tomato sugo, mozzarella, parmesan, basil

### DIAVOLA PIZZA

tomato sugo, mozzarella, basil, hot salami, hot honey

### HEIRLOOM TOMATO SALAD (LG, VG)

basil, capers, banana shallots, whipped tahini, nuts & seeds, chardonnay vinegar, mt zero olive oil

### CROMWELL FARMS PORCHETTA NDUJA

cranberry, pistachio, macadamia, gremolata, jus

### CHARRED HISPI CABBAGE (LG, V)

yoghurt sauce, puffed red sorghum, almond

### ZUCCHINI & SPRING PEA PASTA (LGO, V)

calamarata pasta, lemon, spring peas, chilli, garlic, mascarpone, pecorino, parsley

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# PRE-ORDERED DRINKS PACKAGES

## BUBBLES

PROSECCO	4 Bottles of Villa Jolanda 750ml	170
CHAMPAGNE	4 Bottles of Veuve Clicquot Brut 750ml	505
PET NAT	12 Cans of N.O.W Pet Nat 250ml	210

## WHITE WINE

SAUV BLANC	4 Bottles of Catalina Sounds 750ml	190
PINOT GRIGIO	4 Bottles of Tar & Roses 750ml	180
CHARDONNAY	4 Bottles of Scarborough 750ml	220

## ROSÉ

FRENCH	4 Bottles of Artea, Alpes-de-Haute-Provence 750ml	190
PREMIUM FRENCH	4 Bottles Of Aix, Aix-en-Provence 750ml	250

## RED WINE

PINOT NOIR	4 Bottles of In Dreams Pinot Noir 750ml	200
MERLOT	4 Bottles of Round Two Merlot 750ml	160
SHIRAZ	4 Bottles of Torbreck Woodcutter's 750ml	210

20 X 150ML GLASSES PER PACK



# PRE-ORDERED DRINKS PACKAGES

## SPECIALITY WINE PACKS

<b>AMISFIELD</b>	2 Amisfield Pinot Gris + 2 Amisfield Pinot Noir 750ml	<b>315</b>
<b>SMALL FRY</b>	2 Stella Luna Shiraz + 2 Tangerine Dream Skin Contact 750ml	<b>230</b>
<b>CLASSIC MIXED</b>	2 Domaine Naturaliste Cab Sauv + 2 Scarborough Chardonnay 750ml	<b>215</b>
<b>PREMIUM NATURAL MIXED</b>	Loimer Lois Gruner Veltliner + 2 Charlotte Dalton 'A Change is Gonna Come' Pinot Noir 750ml	<b>280</b>
<b>NATURAL ORDER WINES</b>	2 'Fractals' Skin Contact + 2 'Earth Twitch' Chilled Grenache 750ml	<b>225</b>

## BEER, CIDER, GINGER BEER & SELZTERS

12 BOTTLES/CANS PER PACK

<b>STONE &amp; WOOD</b>	12 Bottles of Stone & Wood Pacific Ale 330ml	<b>105</b>
<b>YULLI'S LAGER</b>	12 Cans of Yulli's 'seabass' Mediterranean Lager 375ml	<b>95</b>
<b>BALTER CERVEZA</b>	12 Bottles of Balter Cerveza 355ml	<b>80</b>
<b>ASAHI</b>	12 Bottles of Asahi Japanese Rice Lager 330ml	<b>85</b>
<b>YULLI'S CIDER</b>	12 Cans of Yulli's 'margot' Cider 375ml	<b>100</b>
<b>LITTLE DRAGON</b>	12 Cans of Little Dragon Ginger Beer 330ml	<b>110</b>
<b>SUPER CRISP</b>	12 Bottles of Great Northern Super Crisp Mid-strength 330ml	<b>80</b>
<b>YULLI'S MID</b>	12 Cans of Yulli's 'jed' Ale/lager Mid-strength 375ml	<b>85</b>
<b>HEAPS NORMAL 0-0.5%</b>	12 Cans of Heaps Normal Quiet Xpa Non-alcoholic 375ml	<b>80</b>
<b>PALS VODKA PEACH &amp; PASSIONFRUIT SODA</b>	12 Cans of Pals Flavoured Vodka Soda 330ml	<b>110</b>







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