



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	70	-	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

\$25 PER HEAD

GARLIC & PARMESAN FLAT BREAD (V, VGO)

Mozzarella, Confit Garlic, Chives

SWEET & SOUR FRIED CHICKEN (LG)

Sesame, Chives, Chili Mayo

MARGHERITA PIZZA (V, VGO)

Tomato Sugo, Mozzarella, Parmesan, Basil

BABY CALAMARI FRITTI

Aleppo Pepper, Fermented Chili Mayo (LG)

DIAVOLA PIZZA

Tomato Sugo, Mozzarella, Picante Salami, Parmesan, Hot Honey

SALT & VINEGAR FRIES (LG, V, VGO)

Garlic Mayo

BELONGIL

\$35 PER HEAD

WARM BYRON BAY OLIVES (LG, VG)

Citrus Peel, Chilli, Thyme, Aromats

MEATS & CHEESE BOARD (LGO)

Salumi Australia Meats, Cheddar Cheese, Carlita's Quince, Pickles, Garlic & Thyme Flat Bread

WHITE PICKED ANCHOVIES (LG)

Citrus Zest, Guindilla Peppers, Aleppo Pepper, Black Pepper, Mt Zero Olive Oil

BABY CALAMARI FRITTI (LG)

Aleppo Pepper, Fermented Chili Mayo

TOMATO PANZANELLA SALAD (VGO, LGO)

Local Tomatoes, Goats Cheese, Shallots, Charred Bread, Chardonnay Vinaigrette, Basil

MARGHERITA PIZZA (V, VGO)

Tomato Sugo, Mozzarella, Parmesan, Basil

CAPPRICIOSA PIZZA

Tomato Sugo, Mozzarella, Ham, Mushroom, Artichoke, Green Olives, Oregano, Parmesan

WATEGOS

\$49 PER HEAD

WOOD FIRED BREAD (V, VGO)

Truffle Oil, O.D.O Cheese, Hot Honey

WARM BYRON BAY OLIVES (LG, VG)

Citrus Peel, Chilli, Thyme, Aromats

LOCAL FISH CRUDO (LG)

Blood Orange Vinegar, Yarra Valley Salmon Roe, Sicilian Olives, Shallots, Capers, Olive Oil

MEATS & CHEESE BOARD (LGO)

Salumi Australia Meats, Cheddar Cheese, Carlita's Quince, Pickles, Garlic & Thyme Flat Bread

CHARRED FREMANTLE OCTOPUS (LG)

Parsley Gremolata, Lemon, Squid Ink Aioli

STEAK FRITES (LG)

Chargrilled Flank, Cafe de Paris Butter, Beef Jus, Shoestring Fries

CHARRED BROCCOLINI (LG, V, VGO)

Almonds, Goats Cheese, Olive Oil

CHARRED BUTTER BEANS (LG, V)

Lemon, Radicchio, Parsley Gremolata

PRE-ORDERED DRINKS PACKAGES

BUBBLES

	<i>10 x 150ml glasses per pack</i>
Cuvée Brut – 2 bottles of Mr Mason Cuvée Brut (Multi Regional, AUS)	\$90
Prosecco – 2 bottles of Villa Jolanda Prosecco (Piedmont, IT)	\$125
Champagne – 2 bottles of Veuve Clicquot Yellow Label (Champagne, FRA)	\$285

WHITE WINES

Sauvignon Blanc – 2 bottles of Dottie Lane (Riverland, Aus NV)	\$95
Pinot Grigio – 2 bottles of Pennello Pinot Grigio (Delle Venezia, IT)	\$95
Chardonnay – 2 bottles of Mountadam “Five-Fifty” Chardonnay (Eden Valley, SA) VG	\$105

ROSE AND ORANGE WINES

Rosé - 2 bottles of SUD Rosé (Languedoc, FRA)	\$105
Natural Wine - 2 bottles of N O W Fractals (Barossa, AUS 23) VG, O	\$110

RED WINES

Pinot Noir – 2 bottles of Coldstream Hills Pinot Noir (Yarra Valley, AUS 23) VG	\$105
Grenache – 2 bottles of N O W ‘Earth Twitch’ Chilled Grenache (Barossa, AUS) VG	\$110
Merlot – 2 bottles of Round Two Merlot (Barossa, AUS 23) VG	\$110
Shiraz – 2 bottles of Henry Hunter Shiraz Cabernet (Multi Regional, AUS)	\$95



PRE-ORDERED DRINKS PACKAGES

BOTTLED BEER, CIDER & GINGER BEER

LOCAL LEGENDS

Stone & Wood - 12 bottles of Stone & Wood Pacific Ale 330ml

\$105

Lager – 12 bottles of Byron Bay Lager 355ml

\$80

AUSSIE ICONS

Little Creature – 12 bottles of Little Creature Pale Ale 330ml

\$85

Cerveza – 12 bottles of Balter Cerveza 355ml

\$80

Mid-Strength – 12 bottles of Great Northern Super Crisps Mid-strength 330ml

\$80

INTERNATIONAL PICK

Asahi – 12 bottles of Asahi Japanese Rice Lager 330ml

\$85

CRACK A CAN

Cider - 12 cans of Yulli's 'Margot' Cider 375ml

\$100

Ginger Beer – 12 cans of Little Dragon Ginger Beer 330ml

\$110

EASY DOES IT

Heaps Normal 0-0.5% - 12 cans of Heaps Normal Quiet XPA Non-alcoholic 375ml

\$80

Pacific Ale 0-0.5% - 12 cans of Hiatus Pacific Ale Non-alcoholic 375ml

\$80





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