



# 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 & RICOTTA PIZZA (V, VGO)**

Mozzarella, Lemon, Chives

**SWEET & SOUR FRIED CHICKEN WINGS (LG)**

Sesame, Chives, Comeback Sauce

**MARGHERITA PIZZA (V, VGO)**

Tomato Sugo, Mozzarella, Parmesan, Basil

**COCONUT CHILLI CALAMARI (LG)**

Fermented Chili Mayo, Lime

**SPICY SALAMI PIZZA**

Tomato Sugo, Piccante Sopressa, Mozzarella, Parmesan, Hot Honey

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

Aioli

## 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

**SWEET & SOUR FRIED CHICKEN WINGS (LG)**

Sesame, Chives, Comeback Sauce

**COCONUT CHILLI CALAMARI (LG)**

Fermented Chili Mayo, Lime

**HONEY ROAST PUMPKIN & BITTER LEAF (LG, VG)**

Coconut Yogurt, Chilli Sambal, Macadamia, Salsa Verde, Toasted Buckwheat, Olive Oil

**FOUR CHEESE PIZZA (V)**

Mozzarella Parmesan, Pecorino, Gorgonzola, Hot Honey, Sage

**PRAWN & PEPPERONI PIZZA**

Tomato Sugo, Mozzarella, Pepperoni, Chilli, Lemon, Basil

## WATEGOS

**\$49 PER HEAD**

**WOOD FIRED BREAD (V, VGO)**

Truffle Oil, Whipped Ricotta, Hot Honey

**WARM BYRON BAY OLIVES (LG, VG)**

Citrus Peel, Chilli, Thyme, Aromats

**LOCAL FISH CRUDO (LG, LD)**

Coconut, Makrut Lime, Mango, Ginger, Finger Lime, Crack Chilli, Sesame Oil

**MEATS & CHEESE BOARD (LGO)**

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

**CHARRED FREMANTLE OCTOPUS (LG)**

Macadamia Romesco, Salsa Verde

**SOUTHERN RANGES STEAK FRITES (LG)**

250g Bavette, Cafe de Paris Butter, Pecorino, Shoestring Fries

**WINTER SQUASH RISOTTO (LG, V, VGO)**

White Wine, Pumpkin, Garlic, Onion, Pecorino, Goats Cheese, Mint, Calabrian Chilli

# 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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