FUNCTIONS & EVENTS



THE HOME OF AUSTRALIAN BEACH CULTURE

The Beach Hotel is Australia's most iconic hotel in the heart of Byron Bay, steeped in a long history of Australian surf culture and legend.

In a prime position just meters away from Main Beach, 'The Beachy' is a must visit destination for all visitors to Byron Bay.



THE SHACK

The Shack is a beautiful light filled space offering a mix of indoor and outdoor seating and views of Byron's iconic main beach.

From day through to night the Shack is light, breezy, and intimate. Featuring a cathedral ceiling, lush foliage and greenery, with access to a private bar and toilets. The Shack is a stunning beachside oasis in the heart of Byron Bay.

The Shack can cater up to 150 guests and a variety of service styles with its open floorplan,

To reserve the Shack space, a room hire fee of \$500 is required to confirm your booking.

Room hire inclusions:

- Room setup
- AV
- Table linen (if requested)
- Function attendant for duration of booking
- Venue liaison





FUNCTIONS & EVENTS

The Shack is a premium, flexible and diverse space suited to social and business gatherings and events in the day and evening.

SOCIAL

Pre-wedding events Wedding recoveries Rehearsal dinners/lunches Birthdays Engagements

CORPORATE

Cocktails and dinner parties Fundraisers Product launches Team meetings and get-togethers









PROUDLY SHOWCASING THE BEST OF BYRON

Take a taste tour of Byron's local producers and growers with a menu exploring the region.

LOCAL FOOD

Coopers Shoot TomatoesCherry Street ButcherByron Bay MozzarellaByron Bay Olive CoDona CholitaOrgasmic FoodsSalumi AustraliaBlue Bay Gourmet

LOCAL BEVERAGE

- Stone & Wood Balter Brewing Seven Mile Brewing Co Cape Byron Distillery Byron Bay Spirit Company
- Earth Beer Wandana Brewery Lord Byron Distillery Husk Farm Distillery

FUNCTION PLATTERS

SEAFOOD - \$350

Locally sourced cooked shell-on king prawns, oysters, house cured & smoked ocean trout, ceviche kingfish, aioli, mignonette, milk buns & citrus

GARDEN PLATE - \$170

Selection of raw, pickled and marinated vegetables, 'Orgasmic' dips, guacamole, Byron Bay olives, local corn chips & tomato salad

CHEESE - \$180

Selection of local and international cheeses, crackers, corn chips, grapes, walnuts & salsa

ANTIPASTO - \$180

Prosciutto, double smoked leg ham, salumi, Byron Bay olives, crackers & corn chips, pickles & mustards





FUNCTION PACKAGES

For any function requiring exclusive use of the Shack, a food package from the options listed below can be selected, provided that the event's capacity exceeds 40 people.

MANGIA, MANGIA / to eat - \$50 PP

Our Italian inspired menu that features our hand stretched pizzas and accompaniments to be enjoyed as a shared table experience or as a grazing style option.

THE BEACH FEAST - \$65 PP

Curated to showcase the best of Byron's local produce, this menu is designed to impress and inspire your tastebuds. A true representative of the cuisine Byron Bay has to offer. This menu is designed to be enjoyed either as a grazing style or seated shared table experience.

CANAPES - \$55 - 95 PP

Discover a refined selection on our canapé menu. Immerse yourself in an array of delectable bites, each thoughtfully crafted for a harmonious blend of flavors. From luxurious rolls to zesty accompaniments, our canapés promise an experience of sophisticated indulgence.

BESPOKE

A personalised offering made just for you. From grazing style to a seated shared table experience or roaming canapés, the experience is up to you.



MANGIA, MANGIA

TO START

Garlic bread

Flat bread, garlic & herb butter, olive oil

Bread n' dips

Za'atar flat bread, 'Orgasmic' baba ganoush, tahini, olive oil

MAINS - PIZZAS

Margherita Sugo di Pomodoro, basil, mozzarella Silverbeet & Feta Mozzarella, toasted pine nuts, dill, mint & lemon oil Chilli prawn Marinated prawns, mozzarella, Sugo di Pomodoro, chimichurri, chilli flakes, chives Hawaiian Double smoked ham, caramelised pineapple, Sugo di Pomodoro, mozzarella Pepperoni & black olives Salumi Australia pepperoni, mozzarella, black olives, Sugo di Pomodoro, basil Prosciutto

San Daniele black label prosciutto, mozzarella, Sugo di Pomodoro, cherry tomatoes, basil

SIDES

Caprese salad Byron Bay Mozzarella, vine ripened tomatoes, basil & olive oil Bay garden salad

Gem hearts, rocket, tomato, fennel, radish, house pickles, lemon dressing

Skin on fries

With aioli

BEACH FEAST

TO START

Bread n' dips
Za'atar flat bread, 'Orgasmic' baba ganoush, tahini, olive oil
Szechuan pepper fried baby squid
Lime mayo
Salumi & cheese grazing plate
Selection of Artisan salumi, cheeses, olives, pickles, hummus & breads

TO FOLLOW

Slow roasted Porchetta Local Pork belly, fennel, spices and rosemary gravy Roasted Kent pumpkin Indian spices, sprouting cauliflower, charred peppers & cashews Caprese salad Byron Bay Mozzarella, vine ripened tomatoes, basil & olive oil Bay garden salad Gem hearts, rocket, tomato, fennel, radish, house pickles, lemon dressing Skin on fries With aioli Carolina slaw With chipotle mayo

TO FINISH

Bitter chocolate delice With crème fraiche

CANAPES Can be served as banquet service or roaming

SELECTION OF 3 - \$55 | SELECTION OF 4 - \$75 | SELECTION OF 5 - \$95

Lobster and Prawn Roll / mayo / chives

Steak Sanga / roast onion & relish

Ale Battered Fish & Chips / tartar / fried parsley

Roast Spiced Cauliflower / pepita cream & chilli cashews

Fried Fish Taco / charred corn & cabbage slaw / Baja sauce

Szechuan Pepper Calamari / lime mayo

Angus Cheese Burger / American cheddar / special sauce

Milkadamaia Soaked Buffalo Wings / blue cheese ranch sauce

Salmon Tartare / prawn crackers / lime

Tomato Bruschetta / Byron ricotta / Cabernet Vinegar

FUNCTION BEVERAGE SERVICE OFFERINGS

For any function requiring exclusive use of the Shack, the following options are available

PRIVATE BAR - \$350 / 5-8 hours

Enhance your experience with the exclusive touch of a private bar. Indulge in a selection of wines, spirits, and packaged beers, all available at your dedicated bar

MOBILE TAP BAR - \$350 / 5-8 hours

want Draught beer? hire me! With the option to select up to two tap products.

PUBLIC BAR

The Public bar is open to all hotel customers, including function guests. Our venue features two distinct public bars where your guests can place their orders



FUNCTION BEVERAGE SPEND OPTIONS

For any function, the following options are available . All guests will be given a wristband to track spend

BAR TAB

If you prefer to cover expenses at the bar, we offer convenient arrangements for a personalized bar tab. You have the flexibility to set your spending limit and choose the included products. To initiate a bar tab, we kindly request a driver's license and a credit card for security purposes. Rest assured, we'll provide periodic updates on your tab's status. Bar tabs are accessible at all our bars for your convenience.

CASH BAR

Guests are invited to pay for beverages as they go, with the convenience of purchasing drinks from any bar. All expenditures will be processed through an allocated tab number, ensuring easy tracking of minimum spend requirements



BEVERAGE LIST

PACKAGED BEER

Little Dragon Ginger Beer 4.0% Somersby Pear Cider 4.5% Coopers Pale Ale 4.5% Balter Cerveza Lager 4.0% Corona Lager 4.5% XXXX Gold Lager 3.5% Cascade Light 2.4%

RTDs

Wild Turkey & Cola can 4.8% Jim Beam & Cola can 4.8% Jack Daniels & Cola can 4.8% Bundaberg Lemon squash can 4% Smirnoff seltzer 5% / Natural Lime, Mango, or Passionfruit

SPIRITS / more available upon request

Smirnoff Vodka Gordons Gin Bundaberg Rum Jack Daniels Whiskey Captain Morgain Espolon Tequila Johnny Walker red Jim Beam

WINE - by the glass

SPARKLING

NV Dal Zotto Prosecco King Valley, Vic MV Clover Hill Pyrenees Pyrenees, Vic

WHITE

Squealing Pig Sauvignon Blanc Marlborough, New Zealand T'Gallant Juliet Moscato VIC The Other Wine Co. Pinot Gris Adelaide Hills, SA Annie's Lane Riesling Clare Valley, Penfolds Max's Range Chardonnay Adelaide Hills, SA

ROSE

Fringe Société Rosé Pays D'oc, France

RED

In Dreams Pinot Noir Yarra Valley, Vic Wolf Blass Private Release Merlot South Australia Wynns 'The Gables' Cabernet Sauvignon Coonawarra, SA Pepperjack Shiraz Barossa, SA Penfolds Max's Range Shiraz Cabernet South Australia

WINE - by the bottle

NV Louis Roederer Collection Champagne, France Coldstream Hills Sauvignon Blanc Yarra Valley, Vic Giant Steps Chardonnay Yarra Valley, Vic Rameau d'Or Provence Rosé Côtes de Provence, France Coldstream Hills 'Deer Farm Vineyard' Pinot Noir Yarra Valley, Vic Penfolds Bin 8 Shiraz Cabernet South Australia





FUNCTION ADDITIONS

Elevate your experience.

Private bartender - \$350

Tap bar / cocktail bar - \$350

Private musician - \$ available upon request

Magician - \$ available upon request

Fresh oyster bar - \$ available upon request

Balloons - \$ available upon request

Fresh flowers - \$ available upon request

TERMS AND CONDITIONS

BOOKING POLICY

- All function bookings made in consultation with Functions Manager.
- All function bookings will be held in The Shack with a baseline minimum spend of 4K,
- Functions are only confirmed upon completion of booking T&C's and a paid deposit.
- Menu section must be confirmed 4 weeks prior to your function date and secured with a \$500 deposit. Food paid in full 2 weeks prior to function booking.
- Should the minimum spend not be met, the remaining will be charged to the card provided in the booking process and given in the form of a voucher to be used at a later time.
- Your \$500 room hire fee, is to be paid to secure your booking.
- Any minors included in function booking must be accompanied by a parent or guardian at all times and under strict supervision. Minors are not permitted entry after 9pm and must be off premise by 10pm.
- All function bookings are subjected to our conditions of entry and house policies.

CANCELLATION POLICY

- Function booking deposits are fully refundable if cancelled 1 week prior.
- \$500 room hire is non-refundable should a function cancel within a week to the function date.
- Food order is non-refundable should a function cancel within 1 week of booking.
- If entry is refused to function booking, on the basis of our conditions of entry and house policies, the deposit and food order is non-refundable.

FUNCTION CATERING

- At the Beach Hotel we have our own function catering team who can support your catering needs.
- For groups 40 pax + are required to select a food package for their booking.
- menu selection must be confirmed 4 weeks prior to booking.
- No external catering is allowed unless approved by Functions Manager.
- Cakes/sweets can be brought in from external vendors as we do not offer this service.

TERMS AND CONDITIONS

DECORATION AND ROOM LAYOUT

- Decorations are welcome in the functions space subject to approval by the Functions Manager.
- Logos/marketing materials need to be approved by the Functions Manager at minimum 2 weeks prior.
- Furniture in the function space is a mixture of low cement tables and high bars.
- Note that some furniture is very difficult to be moved due to size and weight and if required to be moved, will be at the expense of the function booking.
- Table linen, napkins, included in room hire.

RSA AND BYO POLICY

- We are a licensed venue, therefore no BYO allowed.
- All booking attendees are subjected to our house RSA policies.

CONDITIONS OF ENTRY

- 1. Management will refuse entry to:
- Any persons who is showing signs of intoxication or appears under the influence of illicit drugs.
- Any persons seen consuming alcohol on approach to the venue.
- Any person who is acting in a disruptive or anti-social manner.
- Any persons showing signs of violence and aggression towards patrons and members of staff.
- 2. We are members of the Byron Bay liquor accord and participate in a multi venue barring system:
- Any patron involved in any incidents related to violence, drugs, or anti-social behaviour, may be barred from this venue which may result in barring from all Byron Bay licensed venues.
- Persons barred under MVB will be refused entry to the Beach Hotel.

3. Drugs – this venue has a zero tolerance on drug use. Persons suspected of drug use will be refused entry and/or immediately removed from the premises. NSW police may be enlisted.

4. CCTV – operates in and around this venue and you will be recorded.

TERMS AND CONDITIONS

CONDITIONS OF ENTRY - CONTINUED

5. ID scanning – upon entry your photograph will be taken and your ID scanned for security purposes only, failing to produce a valid form of ID upon request may result in refusal of entry.

6. Audio/visual recording – to enter or remain on premise you give consent to be recorded by video / audio recording devices that are used for security purposes only.

7. No entry permitted after 12 midnight.

8. OMCG colours – we are members of the Byron Bay Liquor Accord and we agree to ensure that no person is allowed entry to, or permitted to remain on premise, if that person is wearing any clothing, jewellery, or accessories that displays any of the organisations outlined in the BBLA terms.

- 9. Large group policy
- To enter or remain on premise, all large groups will be regarded as a whole and the Beach Hotel will enforce a 'one out all out' policy if one or more persons are consuming alcohol on approach, being disruptive, argumentative, behaving in an anti-social manner, being aggressive or violent.
- As a condition of entering or remaining on the premise large groups may be required to produce ID for scanning in order to assist staff in maintaining a safe and controlled venue.
- 10. Dress code
- Appropriate attire must be worn at all times.
- Footwear must be worn past 4:00pm and shirts must be worn after sundown or 7:00pm (whichever is first).
- Costumes/dress ups only permitted at the discretion of management and not permitted after 7:00pm.
- 11. ID 25+ Any person who appears to look 25 years or younger must present a valid form of ID:
- Current driver's license, key pass, photo card or proof of age card issued by a government agency within Australia (expired or hole punched not accepted).
- Australian or foreign passport.

THANK YOU

