

## Functions & Events

Ocean Views ~ Heart of Byron Bay ~ Bespoke Functions

*Call us today!*

**PHONE - (02) 6680 9183**

**EMAIL - [functions@loftbyronbay.com.au](mailto:functions@loftbyronbay.com.au)**

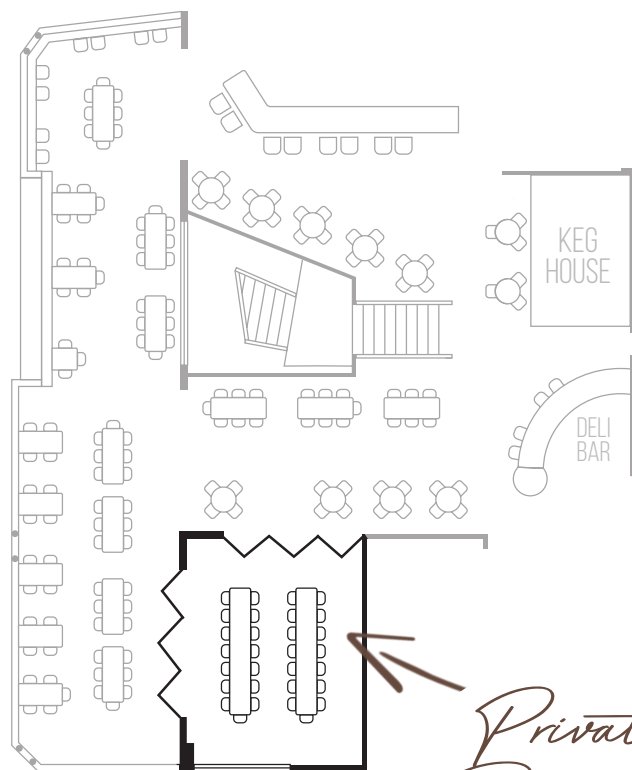


# Private Dining Room

*for groups up to 35*

seated dining ~ 30   standing/cocktail ~ 35

Byron Bay's largest private dining room, perfect for private or corporate events, long lunches and special occasions.



*Private  
Dining Room*







# The Terrace

*for groups up to 110*

seated dining ~ 94   standing/cocktail ~ 110

The Terrace is the perfect for both small and large functions, the versatile spaces easily adapt to your needs.

## *Town Terrace* *for groups up to 20*

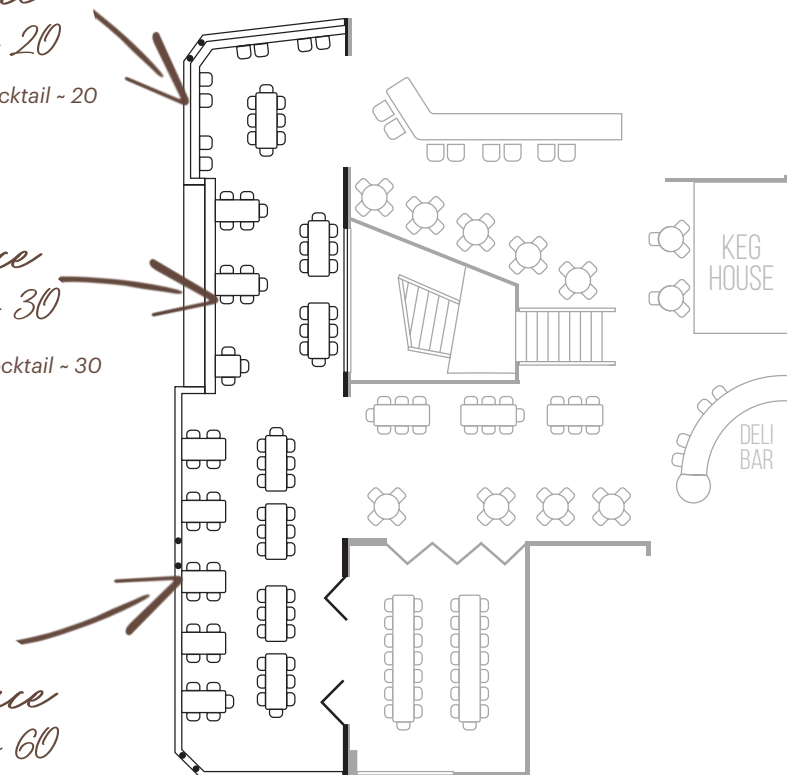
seated dining ~ 16   standing/cocktail ~ 20

## *Mid Terrace* *for groups up to 30*

seated dining ~ 26   standing/cocktail ~ 30

## *Ocean Terrace* *for groups up to 60*

seated dining ~ 52   standing/cocktail ~ 60



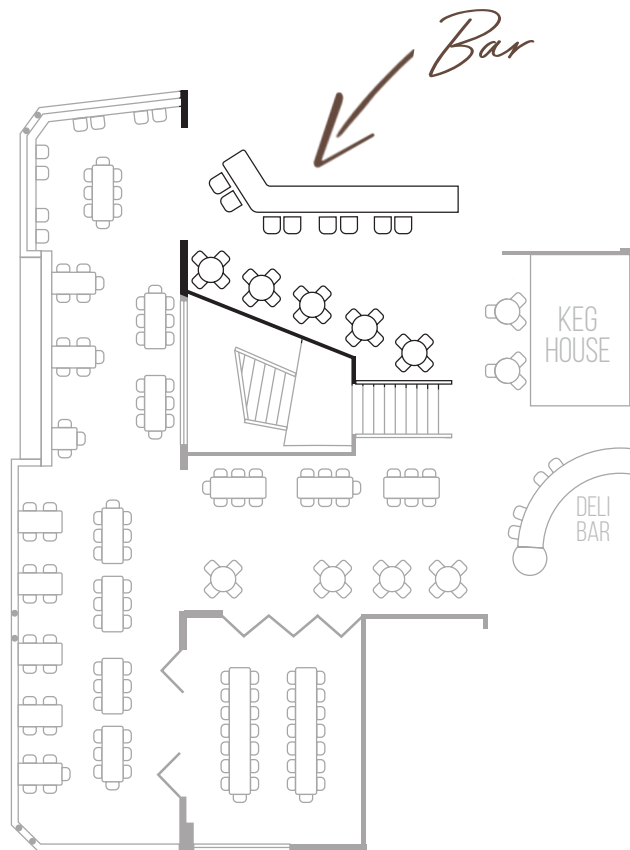


# Loft Bar

*for groups up to 30*

*standing/cocktail ~ 30*

The Loft Bar is the ideal space for small casual functions, which are designed to be low fuss and budget friendly.





## Flexible Beverage Options

### — Pay As You Go —

To keep drinks flexible, we have a simple and easy iPad payment system, so guests can pay their way as required.

### — Bar Tabs —

Bar Tabs are available to ensure your guests have full flexibility to enjoy our expansive Cocktail & Drinks list.

### — Beverage Packages —

Beverage Packages available on request.





# Food Options

## Seated

**LIGHT DINING** 69 pp

**LOFT DINING** 89 pp

**LOFT PREMIUM DINING** 109 pp

**LOFT SIGNATURE DINING** 129 pp

## Stand Up

**LOFT FAVOURITES** 49 pp | 69 pp

**LOFT PREMIUM CANAPES** 59 pp | 79 pp

*All menus subject to seasonal item and price changes.*





# Seated Dining

## Light Dining

~ 69 pp ~

1<sup>st</sup>

**BAKED OLIVES** GF V VG  
marinated – chilli-lemon-thyme

2<sup>nd</sup>

**SEARED HERVEY BAY SCALLOPS** GF  
xo sauce – pickled snow mushroom

**CALAMARI "FRITTI"** GF DF  
garlic mayo – pickled cucumber

3<sup>rd</sup>

**100 DAY AGED BLACK ANGUS SIRLOIN** GF  
charcoal grilled – cafe de cairo butter – mustard fruit

**FRIES** GF DF V  
sea salt – aioli

4<sup>th</sup>

**LEMON MYRTLE BASQUE CHEESECAKE** N  
dulce de leche – chocolate & hazelnut cremeux

## Extras

**BREAD SOCIAL**  
**ORGANIC SOURDOUGH** V // 3 pp  
smoked butter – swattleseed salt

**NATURAL OYSTERS (2)** GF DF // 6 pp  
with chardonnay mignonette

## Loft Dining

~ 89 pp ~

1<sup>st</sup>

**BYRON BAY STRACCIATELLA** GF V N  
heirloom cucumber – plum – pistachio –  
basil oil – black vinegar

**BREAD SOCIAL ORGANIC SOURDOUGH** V  
smoked butter – swattleseed salt

2<sup>nd</sup>

**SEARED HERVEY BAY SCALLOPS** GF  
xo sauce – pickled snow mushroom

**CALAMARI "FRITTI"** GF DF  
garlic mayo – pickled cucumber

3<sup>rd</sup>

**CRISPY TWICE COOKED PORK RIBS** GF DF  
chilli caramel – apple – cucumber salad

4<sup>th</sup>

**100 DAY AGED BLACK ANGUS SIRLOIN** GF  
charcoal grilled – cafe de cairo butter – mustard fruit

**FRIES** GF DF V  
sea salt – aioli

**BITTER LEAF SALAD** GF V  
pepitas – ricotta salata – sweet & sour dressing



# Loft Premium Dining

~ 109 pp ~

1<sup>st</sup>

**OYSTERS** GF DF

natural with lemon

**BAKED OLIVES** GF V VG

marinated – chilli-lemon-thyme

2<sup>nd</sup>

**BREAD SOCIAL ORGANIC SOURDOUGH** V

smoked butter – swattleseed salt

**BYRON BAY STRACCIATELLA** V GF N

heirloom cucumber – plum – pistachio –  
basil oil – black vinegar

3<sup>rd</sup>

**HIRAMASA KINGFISH CEVICHE** DF

cucumber – miso tomato – tobiko –  
black garlic – fried rye bread

**BEEF BARBACOA TACO** GF DF

slow cooked beef brisket – whipped avocado –  
green sauce – sumac pickle onion

4<sup>th</sup>

( Select 2 Mains )

**PAN-FRIED MARKET FISH** GF

yellow curry – coconut cream – rainbow chard –  
lime – curry leaves  
or

**100 DAY AGED BLACK ANGUS SIRLOIN** GF

charcoal grilled – cafe de cairo butter – mustard fruit  
or

**AUSTRALIAN BAY LOBSTER**

linguine – seaweed butter – togarashi – sea herbs

**FRIES** GF DF V

sea salt – aioli

**BITTER LEAF SALAD** GF V

pepitas – ricotta salata – sweet & sour dressing

5<sup>th</sup>

**LEMON MYRTLE BASQUE CHEESECAKE** N

dulce de leche – chocolate & hazelnut cremeux





# Loft Signature Dining

~ 129 pp ~

1<sup>st</sup>

**OYSTERS** GF DF  
with chardonnay mignonette

2<sup>nd</sup>

**HIRAMASA KINGFISH CEVICHE** DF  
cucumber – miso tomato – tobiko –  
black garlic – fried rye bread

**PRAWN BUN**  
citrus mayo – iceberg – furikake

3<sup>rd</sup>

**SEARED HERVEY BAY SCALLOPS** GF  
xo sauce – pickled snow mushroom

**BEEF BARBACOA TACO** GF DF  
slow cooked beef brisket – whipped avocado –  
green sauce – sumac pickle onion

4<sup>th</sup>

**AUSTRALIAN BAY LOBSTER**  
linguine – seaweed butter – togarashi – sea herbs

5<sup>th</sup>

( Select 1 Main )

**PAN-FRIED MARKET FISH** GF  
yellow curry – coconut cream – rainbow chard –  
lime – curry leaves  
or

**100 DAY AGED BLACK ANGUS SIRLOIN** GF  
charcoal grilled – cafe de cairo butter – mustard fruit

**FRIES** GF DF V  
sea salt – aioli

**BITTER LEAF SALAD** GF V  
pepitas – ricotta salata – sweet & sour dressing

6<sup>th</sup>

**LEMON MYRTLE BASQUE CHEESECAKE** N  
dulce de leche – chocolate & hazelnut creux

7<sup>th</sup>

**CHEESE** V  
served with lavosh – quince paste – fruits

*To complete the  
Signature Experience*  
pair a  
Lychee Chilli Coconut Martini  
on arrival // 22 pp



# Stand Up Dining

## Loft Favourites

### Small

**FRIES** GF DF V  
sea salt – aioli

**OVEN ROASTED  
EGGPLANT** GF DF V VG  
black sesame puree – golden raisins –  
pine nut crunch – mint – tahini sauce

**CALAMARI “FRITTI”** GF DF  
garlic mayo – pickled cucumber

**SWEET CORN ARANCINI**  
basil mayonnaise

### Medium

**BEEF BARBACOA TACO** GF DF  
slow cooked beef brisket – whipped avocado –  
green sauce – sumac pickle onion

**TOFU SLIDERS** V  
shaved cabbage – kewpie mayo –  
tonkatsu sauce

**JAPANESE CHICKEN SLIDERS**  
shaved cabbage – kewpie mayo –  
tonkatsu sauce

**CAULIFLOWER TACOS** GF V  
shaved red cabbage – radish –  
coriander – tomatillo salsa

**PRAWN BUN**  
citrus mayo – iceberg – furikake

Choice of

2 Small &  
2 Medium  
49 pp

Choice of

3 Small &  
3 Medium  
69 pp

## Extras

**NATURAL OYSTERS (2)** GF DF // 6 pp  
with chardonnay mignonette

**LOFT DELI BAR** V // 25 pp  
chef's selection of cheese – fresh fruit –  
baked olives – organic sourdough





# Stand Up Dining

## Loft Premium Canapes

~ 2 of each pp ~

**TEMPURA PRAWN**  
wasabi mayo

**CONFIT DUCK TART**  
quince paste

**POACHED SALMON BLINI**  
crème fraiche – edamame – puffed rice – dill

**CROQUETA**  
burnt apple aioli – shaved manchego

**MARINATED WAGYU BEEF SKEWER**  
black garlic

**CRISPY SQUID INK TAPIOCA**  
tuna tartare – pear – puffed wild rice –  
coriander crème

**PUMPKIN HUMMUS** v vG  
sumac – pepitas – vegan blini

Choice of

3 Canapes  
59 pp

Choice of

5 Canapes  
79 pp

## Extras

**NATURAL OYSTERS (2)** GF DE // 6 pp  
with chardonnay mignonette

**LOFT DELI BAR** v // 25 pp  
chef's selection of cheese – fresh fruit –  
baked olives – organic sourdough



# Preferred Suppliers

## FLOWERS

**THE FLOWER BAR CO**  
theflowerbarco.com.au  
0415 046 934

**WILDERNESS FLOWERS**  
info@wildernessflowers.com.au

## CAKES

**JAR & TIN BYRON BAY**  
jarandtin.com  
0404 629 178

## BALLOONS

**BANG BANG BALLOONS BYRON BAY**  
bangbangballoons.com.au  
1300 915 514

## STYLING

**THE WEDDING SHED**  
theweddingshed.com.au  
0439 949 968

## AUDIO VISUAL

**BYRON AUDIO**  
byronaudio.com.au  
0411 482 365