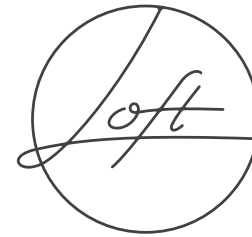


## GROUP BOOKINGS



## *Group Bookings*

Celebrating at Loft offers an unforgettable experience.

In the heart of Byron Bay, with breezy views of Main Beach and overlooking Jonson Street and vibrant Bay Lane, our sophisticated, contemporary spaces provide the inspiration for casual gatherings from 15 guests through to events for up to 200.

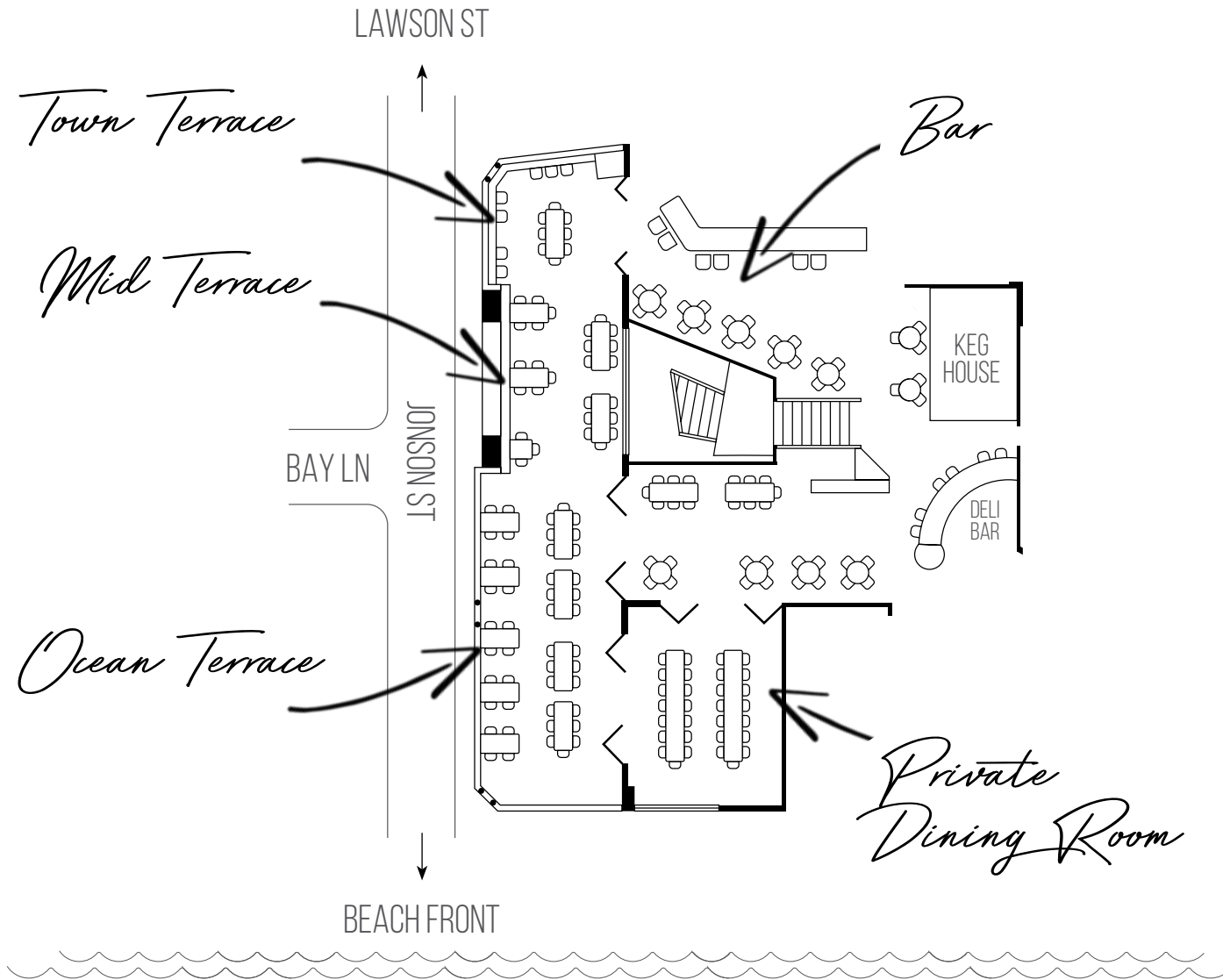
The natural light and luxurious style provide a beautiful canvas on which to create your occasion, whether its work or play.

Fresh and innovative food and drinks are paired in flexible packages and our team are full of ideas and experience so it's minimum effort for you and maximum impact for your guests.



# VENUE LAYOUT

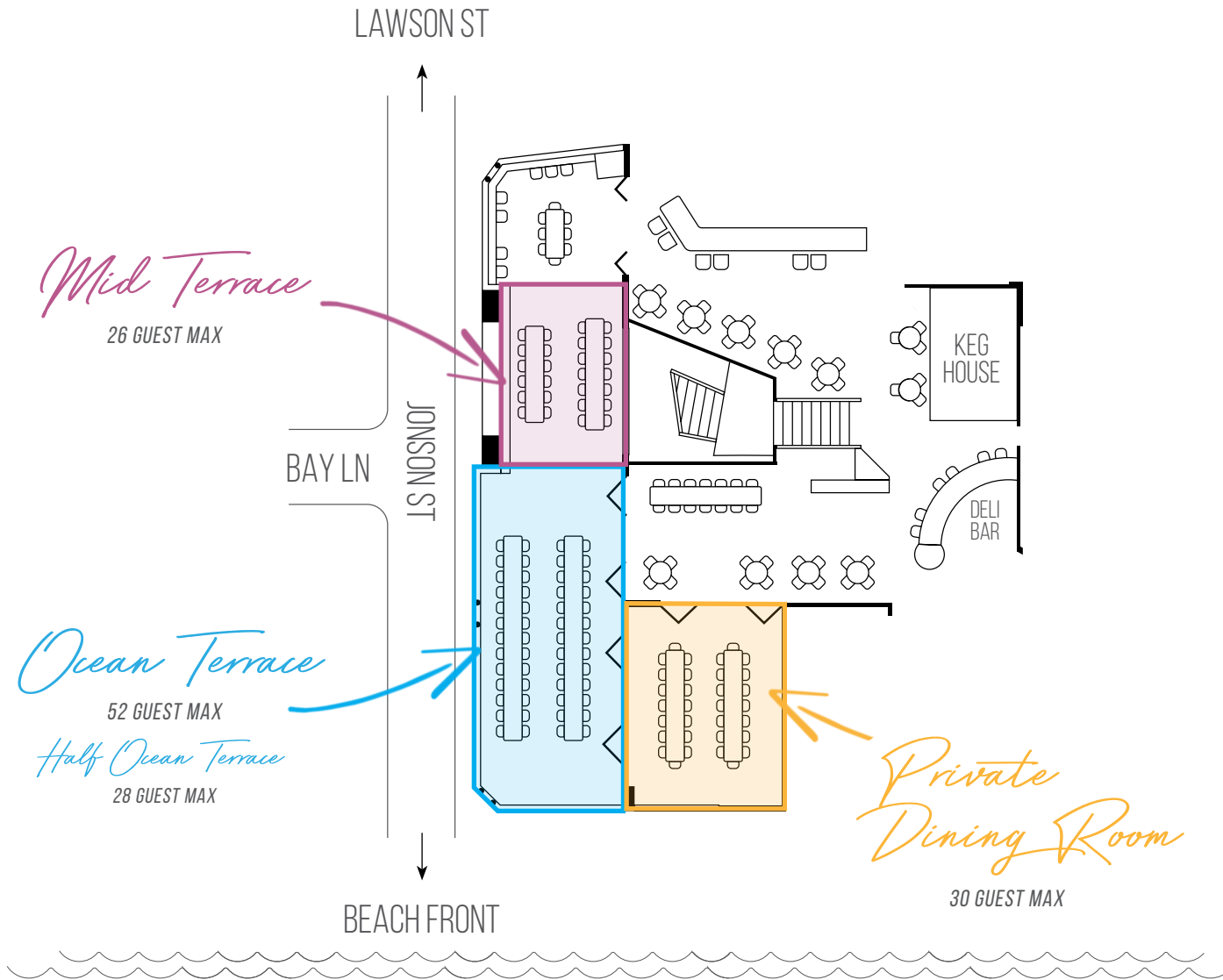
SEATS 180 GUESTS





# SEATED LAYOUT

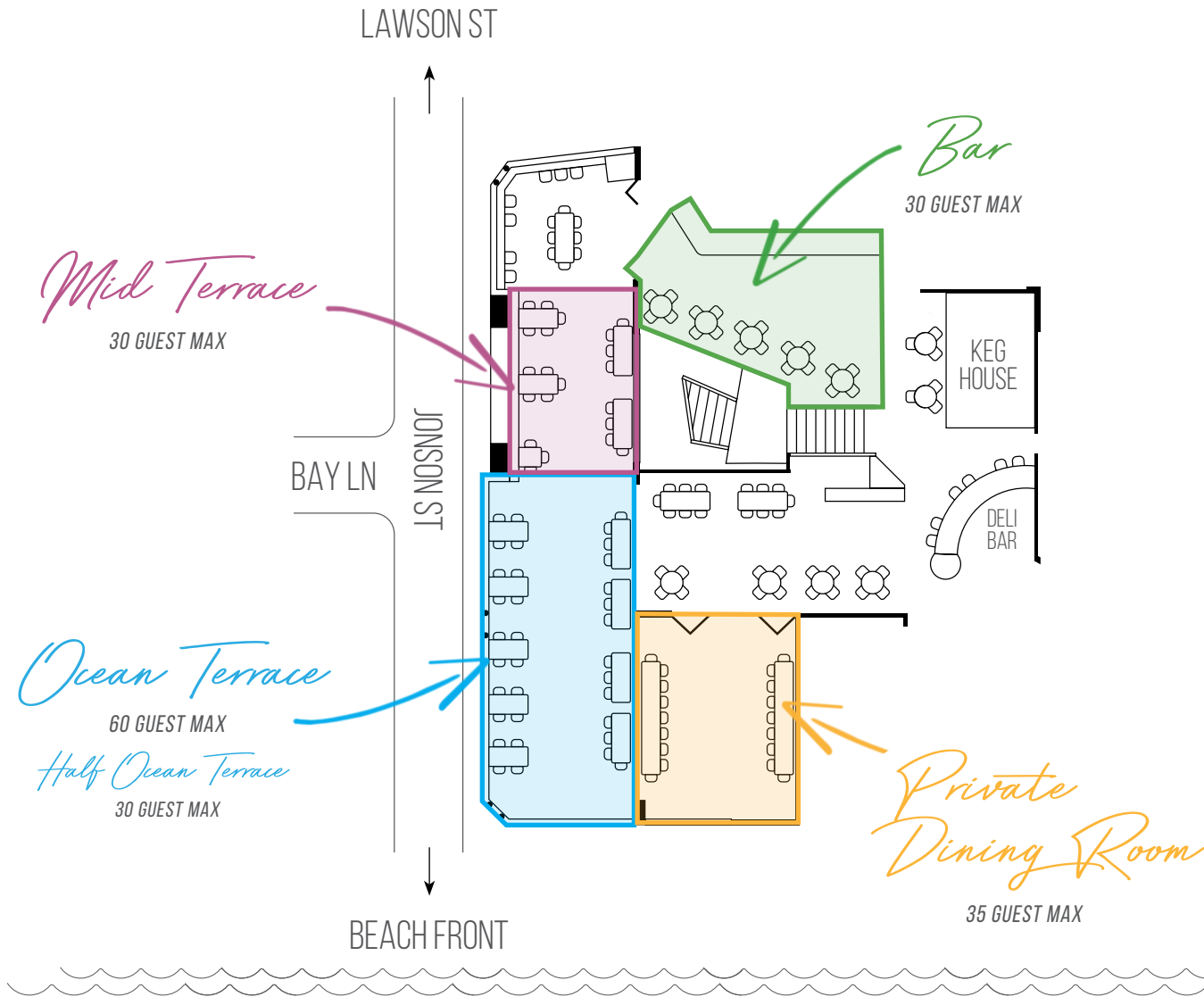
MIN 15 - MAX 180 GUESTS

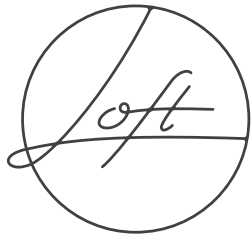




# STANDING LAYOUT

MIN 20 - MAX 200 GUESTS





## FOOD & BEVERAGE OPTIONS

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



# SEATED DINING OPTIONS

## LOFT SNACKS

~ 40 PP ~

1<sup>ST</sup>

**MARINATED OLIVES** GF V VG  
mt zero olives – guindillas

**SOURDOUGH** V VG  
homemade whipped butter

2<sup>ND</sup>

**TEMPURA EGGPLANT** GF V VG  
miso ranch

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

3<sup>RD</sup>

**FRIED SQUID** GF GF  
pickled cucumber radish – yuzu mayo

**CHILLI MISO MUSSELS** GF  
steamed mussels – grilled sourdough

**SOFT SHELL CRAB TACO** GF GF  
shaved red cabbage – radish – coriander –  
tomatillo salsa

## LOFT DINING

~ 55 PP ~

1<sup>ST</sup>

**MARINATED OLIVES** GF V VG  
mt zero olives – guindillas

**HERVEY BAY SCALLOPS** GF GF  
macadamia puree – watermelon rojo – macadamia dust

2<sup>ND</sup>

**BURRATA**  
heirloom tomato – jamon – olive – basil –  
pedro ximenez vinegar

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

3<sup>RD</sup>

**CHILLI MISO MUSSELS** GF  
steamed mussels – grilled sourdough

**TWICE COOKED PORK RIBS** GF GF  
pineapple – agave – coriander – lime

4<sup>TH</sup>

**LOCAL SIRLOIN** GF  
duck fat potato – mushroom – porcini butter

**HEIRLOOM CARROTS** GF V VG  
labneh – pistachio – olive – honey

**CABBAGE SALAD** V  
shaved cabbage – mint – orange – sheep's yoghurt – pistachio

## LOFT PREMIUM DINING

~ 75 PP ~

1<sup>ST</sup>

**OYSTERS** GF GF  
steamed oysters – mirin – soy – shallot

**MARINATED OLIVES** GF V VG  
mt zero olives – guindillas

2<sup>ND</sup>

**SOURDOUGH** V VG  
homemade whipped butter

**BURRATA**

heirloom tomato – jamon – olive – basil –  
pedro ximenez vinegar

3<sup>RD</sup>

**HOUSE CURED OCEAN TROUT**  
baby cucumber – gin – roe – creme fraiche – crustini

**CHILLI MISO MUSSELS** GF  
steamed mussels – grilled sourdough

4<sup>TH</sup>

( CHOICE OF )

**MARKET FISH** GF GF  
beetroot – broccolini – confit tomato –  
fine herb oil

OR

**CHILLI CAMEL PORK**  
twice cooked pork hock – chilli – caramel –  
sesame – pickled watermelon

AND

**LOCAL SIRLOIN 500G** GF  
duck fat potato – mushroom –  
porcini butter

OR

**LOCAL DORPER LAMB**  
sardinian slow cooked lamb – fregola –  
rainbow chard – portobello mushroom –  
salsa verde

**HEIRLOOM CARROTS** GF V VG

labneh – pistachio – olive – honey

**CABBAGE SALAD** V

shaved cabbage – mint – orange – sheep's yoghurt – pistachio

5<sup>TH</sup>

( CHOICE OF )

**ALMOND, COCONUT & RASPBERRY PUDDING**  
coconut gelato

OR

**CHEESE** V

chef's selection of cheeses –  
quince aioli – housemade fruit bread

# STANDING FOOD OPTIONS

## FROM THE DELI BAR

~ 20 PP ~

**SOURDOUGH** V VG  
homemade whipped butter

**MARINATED OLIVES** GF V VG  
mt zero olives – guindillas

**CHEESE** V  
chef's selection of cheeses –  
quince aioli – housemade fruit bread

**CHARCUTERIE**  
chef's selection of cured meats –  
pickles – sourdough

## LOFT STANDING SNACKS

~ 40 PP ~

### SMALLS

~ CHOICE OF 2 ~

**FRIES** GF V VG  
salt & vinegar salt – kewpie mayo

**SOURDOUGH** V VG  
homemade whipped butter

**MARINATED OLIVES** GF V VG  
mt zero olives – guindillas

**TEMPURA EGGPLANT** GF V VG  
miso ranch

### BIGS

~ CHOICE OF 2 ~

**SOFT SHELL CRAB TACOS** GF GF  
shaved red cabbage – radish – coriander – tomatillo salsa

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

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

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

## LOFT FAVOURITES

~ 50 PP ~

### SMALLS

~ CHOICE OF 3 ~

**FRIES** GF V VG  
salt & vinegar salt – kewpie mayo

**SOURDOUGH** V VG  
homemade whipped butter

**MARINATED OLIVES** GF V VG  
mt zero olives – guindillas

**TEMPURA EGGPLANT** GF V VG  
miso ranch

**FRIED SQUID** GF GF  
pickled cucumber radish – yuzu mayo

### BIGS

~ CHOICE OF 3 ~

**SOFT SHELL CRAB TACOS** GF GF  
shaved red cabbage – radish –  
coriander – tomatillo salsa

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

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

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





# BEVERAGE OPTIONS

## BEVERAGE PACKAGES

{20 GUEST MINIMUM}

### STANDARD

2HRS - 55 PP | 3HRS - 65 PP

### PREMIUM

2HRS - 75 PP | 3HRS - 85 PP

## Cocktail Upgrades

SPRITZ OR BAYLINI ON ARRIVAL | 15 PP

COCKTAIL ON ARRIVAL | 18 PP

2 ROUNDS OF COCKTAILS | 35 PP

3 ROUNDS OF COCKTAILS | 53 PP

## STANDARD

LOFT PINOT GRIGIO  
euston, new south wales 2016

LOFT PINOT NOIR  
euston, new south wales 2016

LOFT SPARKLING  
euston, new south wales 2016

STONE & WOOD PACIFIC ALE  
byron bay, new south wales

LOFT LAGER  
adelaide, south australia

TREEHOUSE CIDER  
granite belt, queensland

LIGHT BEER & SOFT DRINKS

## PREMIUM

MAHI SAUVIGNON BLANC  
malborough, new zealand, 2018

LOFT PINOT GRIGIO  
euston, new south wales 2016

ROCKBARE SHIRAZ  
mclaren vale, south australia 2016

LOFT PINOT NOIR  
euston, new south wales 2016

DAL ZOTTO PROSECCO  
king valley, victoria, nv

REVERIE ROSE  
pays d'oc region, france

STONE & WOOD PACIFIC ALE  
byron bay, new south wales

LOFT LAGER  
adelaide, south australia

TREEHOUSE CIDER  
granite belt, queensland

LIGHT BEER & SOFT DRINKS

## COCKTAIL SELECTION

LYCHEE CHILLI COCONUT MARTINI  
vodka, lychee liqueur, coconut, chilli, lime

WATERMELON SUMMERTINI  
vodka, strawberry liqueur, watermelon, lemon, rhubarb

TIKI PUNCH  
white rum, mango liqueur, pineapple, lime, agave

COCONUT & MANDARIN MARGARITA  
tequila reposado, mandarin, lime, coconut

BROOKIES SPRING GIMLET  
brookies gin, elderflower, mint, basil,  
cucumber, lime, thyme

CHILI OR TOMMY'S MARGARITA  
tequila reposado, lime, triple sec / chili / agave

SALTED CARAMEL ESPRESSO MARTINI  
vodka, kahlua, coffee, salted caramel

## Spirit Upgrades

with any beverage package

### BASIC SPIRITS

20 PP PER HOUR

## BAR TABS

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



## PREFERRED SUPPLIERS

### FLOWERS

#### NIKAU STORE

nikaustore.com  
(02) 6680 9792

#### THE FLOWER BAR BANGALOW

theflowerbarbangalow.com.au  
0449 256 455

### CAKES

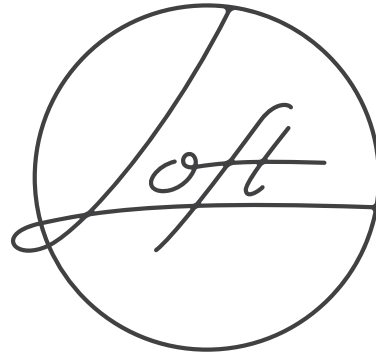
#### JAR & TIN BYRON BAY

jarandtin.com  
0404 629 178

### BALLOONS

#### BANG BANG BALLOONS BYRON BAY

bangbangballoons.com.au  
1300 915 514



## **BOOKINGS**

Have some questions or would like to book?

PHONE - (02) 6680 9183

EMAIL - [FUNCTIONS@LOFTBYRONBAY.COM.AU](mailto:FUNCTIONS@LOFTBYRONBAY.COM.AU)