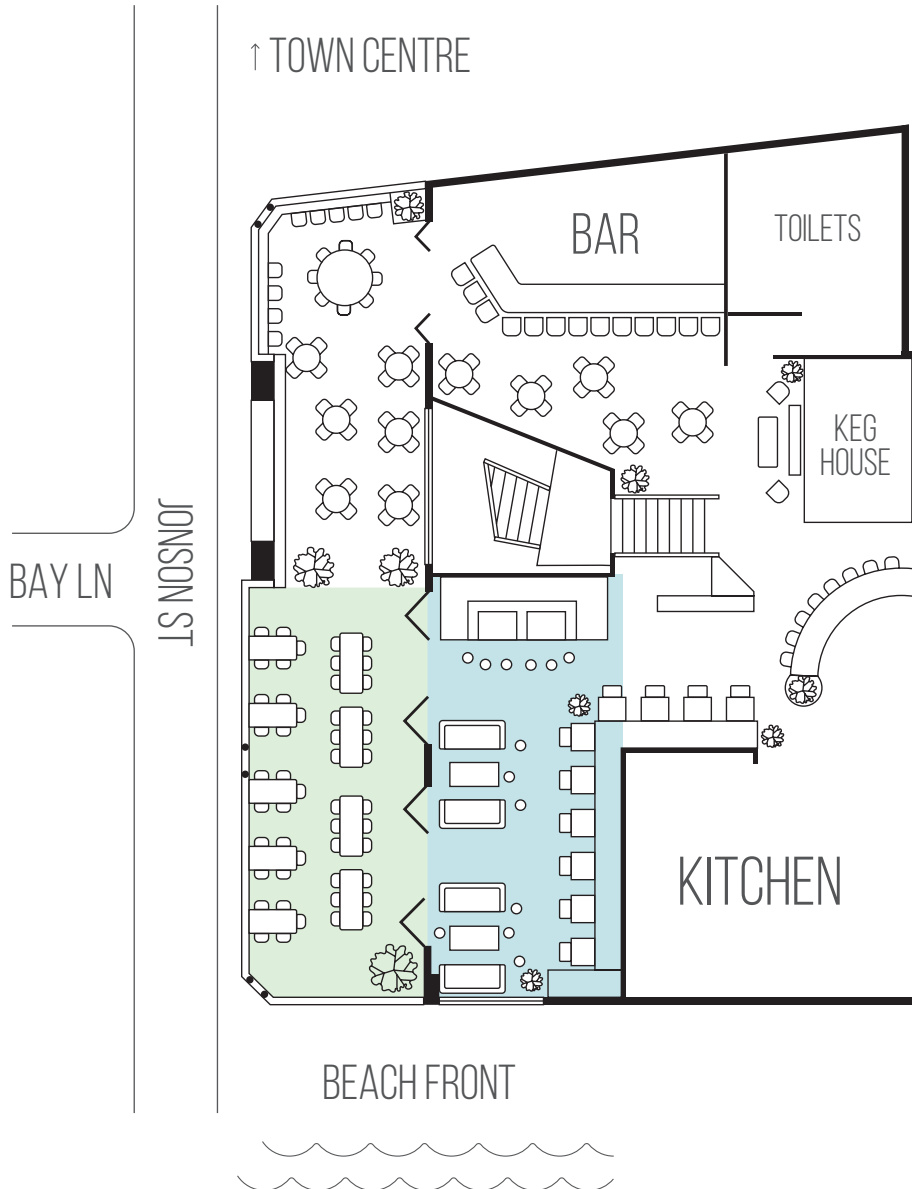


FUNCTIONS AT LOFT



Loft Byron Bay is located at the top of the town opposite the iconic Bay Lane. With its light filled spaces and ocean views, Loft is the perfect venue for your next function. While wine and cocktail lovers will find their place within these walls, our amazing food will leave you wanting more long after the night has ended.

Our casual but attentive service will allow you to unwind and relax. Whether it be on our beautiful Terrace overlooking the breathtaking beaches of Byron Bay or snuggling up in our cosy Lounge area, settling into Loft will become irresistible.



FUNCTION SPACES

THE TERRACE

Suited for parties between 20 to 45 this unique space offers a vantage point over the top of the town with cosy security from any weather disruptions there may be.

With our elevated tables you can enjoy the luxurious beach views Byron Bay has to offer.

THE LOUNGE

This more intimate setting welcomes parties between 20 to 45 and allows your guests to get comfortable on the couches or enjoy a cocktail style event in the heart of the action.

Overlooking the Terrace this section of the venue certainly isn't deprived of those ocean views.

PACKAGES

BEVERAGE

{20 GUEST MINIMUM}

STANDARD

2HRS - 45 PP

3HRS - 55 PP

4HRS - 65 PP

- Loft House White
- Loft House Red
- Loft House Sparkling
- Balter Pilsner
- Stone & Wood Pale Ale
- Treehouse Cider
- Light Beer
- Soft Drinks

PREMIUM

2HRS - 55 PP

3HRS - 65 PP

4HRS - 75 PP

- Little Angel Marlborough Sauvignon Blanc 2017
- Loft House White
- Howard Park Flint Rock Pinot Noir WA 2017
- Rising Shiraz Yarra Valley VIC 2017
- Loft House Red
- Antonutti 'Colevento 921' Prosecco Fruili Italy
- Loft House Sparkling
- Balter Pilsner
- Stone & Wood Pacific Ale
- Treehouse Cider
- Light Beer
- Soft Drinks

OPTIONAL EXTRAS

Basic spirits - 10 PP / 15 PP / 20 PP PER HOUR

Cocktail on arrival - 15 PP

GRAZING TABLE

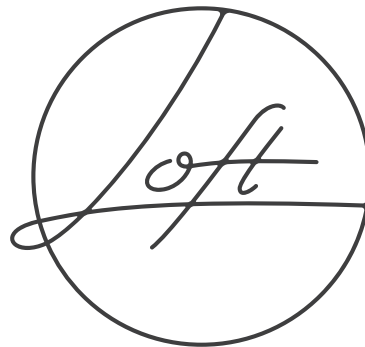
{20 GUEST MINIMUM}

2 COURSE - 59 PP

3 COURSE - 69 PP

see 'grazing dishes' for options »

Vegan and vegetarian options are available upon request



GRAZING DISHES

- ENTRÉE FOR THE TABLE -

SELECTION OF LOCAL AND INTERNATIONAL CURED MEATS FROM THE DELI BAR
olives + sourdough + pickles

- CHOICE OF THREE MAIN DISHES -

COAL SMOKED BEETROOT ^{GF V}
almond cream and raisin vinaigrette

CRISPY BATTERED MARKET FISH
pea puree and malt vinegar fries

DRY AGED SIRLOIN ^{GF}
garlic mash and red wine jus

SLOW ROAST LAMB SHOULDER
cashew yoghurt and roast capsicum

ROAST PORK BELLY
spiced pear and artichoke crisps

- DESSERT OR CHEESE FOR THE TABLE -

BYRON BAY COOKIES AND CREAM ICE CREAM

CHOCOLATE MARQUISE
with chantilly cream

CHEESE
chef's selection of cheese, quince lavosh

PLATTERS

OYSTER PLATTER | 110

freshly shucked oysters + pickled shallot and ginger

DELI PLATTER | 200

a variety of our local and international cured meats and cheeses from our deli bar

ONE METER DELI PLATTER | 300

a one meter showcase of our local and international cured meats, cheeses, olives and sourdough from our deli bar

HOT PLATTER | 220

buttermilk fried chicken with chilli mayo
parmesan + parsley croquettes with tomato jus
roasted pepper arancini with rocket pesto
salted cod fritters with caper + dil tartare

VEGETARIAN PLATTER | 180

beetroot and goats cheese + ash lavosh
spicy fried cauliflower with lime dressing
baked pea and mint tartlet

Subject to seasonal change.

Vegan options available on request.

Available for larger groups, minimum spend applies.

PACKAGES

CANAPE STYLE

{40 GUEST MINIMUM}

PECKISH | 40PP

3 CANAPES, 2 SUBSTANTIAL

HUNGRY | 50PP

4 CANAPES, 2 SUBSTANTIAL, 1 SWEET

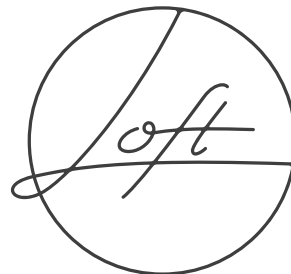
FAMISHED | 60PP

5 CANAPES, 2 SUBSTANTIAL, 2 SWEET

Extra canape - 5PP

Extra substantial option - 10PP

GF - GLUTEN FREE V - VEGETARIAN V* - VEGAN



CANAPE MENU

PARMESAN AND PARSLEY CROQUETTES V
with tomato jam

PRAWN AND WAKAME + CUCUMBER GF

BAKED PEA AND MINT TARTLET V

ROASTED PEPPER ARANCINI V
with rocket pesto

DUCK RILLETTE WITH QUINCE GF

POTATO AND LEEK ROSTI V
with cultured cream

SPICY FRIED CAULIFLOWER V*
with lime dressing

TOMATO + BASIL BRUSCHETTA V

SALTED COD FRITTERS
with caper and dill tartare

CURED MEATS
with pickles + lavosh

SMOKED SALMON
+ avocado with crouton

BEETROOT + GOATS CHEESE V
with ash lavosh

SUBSTANTIAL

CAPE BYRON BEEF BURGERS
with blue cheese sauce

BUTTERMILK FRIED CHICKEN
with chilli mayo

HALOUMI SLIDERS
+ beetroot with onion jam

CHICKPEA HOMMUS V GF
+ cos with seasonal vegetables