

PACIFIC dining room

functions

byron bay

Thank you for your recent interest in hosting an event at Pacific Dining Room, Byron Bay.



“Pacific Dining Room. The best restaurant in town. Not to be missed.”

Australian Gourmet Traveller March 2008

Pacific dining room sits on the edge of the Pacific Ocean. The restaurant extends into the garden, and the aqua-topped bar set on volcanic rock serves punchy iced cocktails while the wine list offerings are glimpsed in the tall, glass wine room.

Providing a fare of delicious dishes – with a penchant for superb fresh fish, local produce, clean cooking and fabulous flavours - is David Moyle. We pride ourselves on the professionalism of our staff, which in Byron Bay, translates as warm and friendly, but also knowledgeable and efficient. Within the first year of opening, Pacific Dining Room was awarded one chef's hat in the Good Food Guide and one goblet in the Wine List of the Year Awards, in 2008.

The venue has two spaces, the Pacific Ocean room for smaller groups or the restaurant exclusively for up to 110 guests. Both lunch and dinner events are available with a range of food and beverage options to suit all types of occasions.

To follow is a summary facts sheet and food and beverage options. A date can be held for 7 days without a deposit. To secure a booking a deposit of 30% of the minimum spend and a signed terms and conditions form is required. We look forward to discussing your event with you further.

Rebecca Villanti
Event co-ordinator

pacific ocean room (private room)

facts sheet

cocktail event in pacific ocean room

capacity 35 people
starting from 6.00pm
menu prices range from \$40 - \$70 per person
beverage packages start at \$50 pp for 5 hrs

dinner event in pacific ocean room

capacity 24 people
starting from 6.00pm
menu prices range from \$60 - \$80 per person
beverage packages start at \$50 pp for 5 hrs
for a wider range of options, beverages are also available on consumption, please ask for more details

pacific ocean room minimum spends

april to september

<u>monday – thursday</u>	<u>friday – sunday</u>
\$1,500	\$2,000

october to march

<u>monday – thursday</u>	<u>friday - sunday</u>
\$2,000	\$2,500

To confirm a booking: A deposit of 30% of the minimum spend will secure a reservation

Cancellations: Incur \$150 administration fee until 14 days prior to your event. After this date all paid deposits are non-refundable

Gratuities: There is a 7% gratuity charged on the total of the final bill

Surcharges: Surcharge of 10% on Sundays and 15% on public holidays on food and beverages

Peak periods: These minimum spends may not apply to special event periods. Special event periods include (but are not limited to) Christmas/New Year period, Byron Bay Writers Festival and Splendour in the Grass. January may also incur different minimum spends. Please enquire.

pacific dining room (restaurant exclusive)

facts sheet

bbq lunch

capacity 84 people
starting from 12.00pm until 4.30pm
menu \$60 per person
beverage packages start at \$50 pp for 5 hrs

lunches

capacity 84 people
starting from 12.00pm until 4.30pm
menu prices range from \$50 - \$80 per person
beverage packages start at \$50 pp for 5 hrs

cocktail event

capacity 110 people
starting at 6.00pm
menu prices range from \$40 - \$70 per person
beverage packages start at \$50 pp for 5 hrs
for a wider range of options, beverages are also available on consumption, ask for details

dinner

capacity 84 people
starting at 6.00pm
menu prices range from \$60 - \$80 per person
beverage packages start at \$50 pp for 5 hrs
for a wider range of options, beverages are also available on consumption, ask for details

pacific dining room minimum spends

april to september

	<u>monday – thursday</u>	<u>friday – sunday</u>
lunch	\$2,000	\$4,000
dinner	\$4,000	\$8,000

october to march

	<u>monday – thursday</u>	<u>friday - sunday</u>
	\$3,500	\$5,000
	\$6,000	\$10,000

To confirm a booking: A deposit of 30% of the minimum spend and a completed terms and conditions form will secure a reservation

Cancellations: All cancellations incur a \$150 administration fee. Further cancellation fees apply, see terms & conditions for full details

Gratuities: There is a 7% gratuity charged on the total of the final bill

Surcharges: Surcharge of 10% on Sundays and 15% on public holidays on food and beverages

Peak periods: These minimum spends may not apply to special event periods. Special event periods include (but are not limited to) Christmas/New Year period, Byron Bay Writers Festival and Splendour in the Grass.

cocktail menus

\$40 per person (8 canapés per person – light snack menu)

choose 2 items from each group below

starters

salt cod croquettes
clair de lune oysters natural
black figs, buffalo mozzarella, pickled melon
prosciutto on grilled flatbread

canapés

confit duck salad
local prawns with aioli
golden broth, chicken dumplings
ortiz anchovies, crouton, melted tomatoes

desserts

pistachio and yoghurt cake with pomegranate
chocolate and liquorice terrine
pineapple and lime 'splice'

\$60 per person (banquet table plus 4 canapés per person and 2 bowls per person)

banquet dishes (buffet-style), all of these items served on a large table for guests to graze

steamed Ballina prawns, clair de lune oysters, tomato with basil and mozzarella, vecchiet prosciutto, fresh melon, house baked bread

choose 2 items from each group below

canapés

salt cod croquettes
Ortiz anchovies, crouton, melted tomatoes
golden broth, chicken dumplings
Lyonnais sausage on sauerkraut

bowls

mushroom risotto
duck confit and bacon salad
slow roasted scotch

\$70 per person (banquet table plus 8 canapés per person and 2 bowls per person)

banquet dishes (buffet-style), all of these items served on a large table for guests to graze

steamed Ballina prawns, clair de lune oysters, tomato with basil and mozzarella, vecchiet prosciutto, fresh melon, house baked bread

choose 2 items from each group below

canapés

salt cod croquettes
Ortiz anchovies, crouton, melted tomatoes
golden broth, chicken dumplings
Lyonnais sausage on sauerkraut

bowls

mushroom risotto
duck confit and bacon salad
slow roasted scotch

desserts

pistachio and yoghurt cake with pomegranate
chocolate and liquorice terrine
pineapple and lime 'splice'

bbq menu

\$60 per person

cooked on the bbq

smaller items

grilled clair de lune oysters, worcerstershire sauce
Ballina prawns
Lyonnais sausage

larger items

local fish 'parcels'
slow cooked lamb shoulder

cold items served on a large table for guests to graze

sauerkraut
condiments
house made bread
raw vegetable and cracked wheat salad
green leaf salad

* We are able to cater for dietary requirements – please give a minimum of one week notice

* These menus are subject to change based on seasonality of produce, please use as a guide only

sit down lunch and dinner menus

\$50 per person

PROSCUITTO
SALT COD MANTECATO
SAVOY CABBAGE

ANGUS SCOTCH FILLET
REEF FISH CURRY

WARM GRAPEFRUIT SPONGE
LIQUORICE PARFAIT

lunch only light feasting menu (all dishes placed in the centre of tables)

grilled flat bread, basil, olive oil
whipped salt cod, cooked and raw autumn vegetables
shredded cabbage, celeriac, salted ricotta

char grilled, potato 'Anna', preserved horseradish, watercress
shaved cuttlefish, cucumber and sorrel salad, dry red curry

wild Bolivian chocolate ice cream, grapefruit essence
butterscotch, aerated chocolate

\$60 per person

PROSCUITTO
SALT COD MANTECATO
SAVOY CABBAGE

ANGUS SCOTCH FILLET
REEF FISH CURRY
RISOTTO

WARM GRAPEFRUIT SPONGE
LIQUORICE PARFAIT

feasting menu (all dishes placed in the centre of tables)

grilled flat bread, basil, olive oil
whipped salt cod, cooked and raw autumn vegetables
shredded cabbage, celeriac, salted ricotta

char grilled, potato 'Anna', preserved horseradish, watercress
shaved cuttlefish, cucumber and sorrel salad, dry red curry
grilled radicchio, chianti, reggiano parmigiano

wild Bolivian chocolate ice cream, grapefruit essence
butterscotch, aerated chocolate

\$70 per person

CLAIR DE LUNE OYSTERS
WARM CRACKED OLIVES

YELLOWFIN TUNA
PROSCUITTO
SAVOY CABBAGE

ANGUS SCOTCH FILLET
REEF FISH CURRY
RISOTTO

WARM GRAPEFRUIT SPONGE
LIQUORICE PARFAIT

feasting starters and entrees, then a choice of mains and dessert or available as a complete feasting menu

natural
house-made

raw, mushroom, soy, truffle
grilled flat bread, basil, olive oil
shredded cabbage, celeriac, salted ricotta

char grilled, potato 'Anna', preserved horseradish, watercress
shaved cuttlefish, cucumber and sorrel salad, dry red curry
grilled radicchio, chianti, reggiano parmigiano

wild Bolivian chocolate ice cream, grapefruit essence
butterscotch, aerated chocolate

\$80 per person

CLAIR DE LUNE OYSTERS
WARM CRACKED OLIVES
ORTIZ ANCHOVIES

YELLOWFIN TUNA
PROSCUITTO
SAVOY CABBAGE

ANGUS SCOTCH FILLET
REEF FISH CURRY
RISOTTO

WARM GRAPEFRUIT SPONGE
LIQUORICE PARFAIT

feasting starters and entrees, then a choice of mains and dessert or available as a complete feasting menu

natural
house-made
sour dough crouton, slow cooked tomato

raw, mushroom, soy, truffle
grilled flat bread, basil, olive oil
shredded cabbage, celeriac, salted ricotta

char grilled, potato 'Anna', preserved horseradish, watercress
shaved cuttlefish, cucumber and sorrel salad, dry red curry
grilled radicchio, chianti, reggiano parmigiano

wild Bolivian chocolate ice cream, grapefruit essence
butterscotch, aerated chocolate

* All menus include sides of green salad

* We are able to cater for dietary requirements – please give a minimum of one week notice

* These menus are subject to change based on seasonality of produce, please use as a guide only

beverage packages

standard

- 3 hours duration \$40 per person
- 4 hours duration \$45 per person
- 5 hours duration \$50 per person
- 6 hours duration \$60 per person

selection of sparkling wine, one white wine, one red wine, two local beers and soft drinks

sparkling wine

Jansz Pipers Brook, Tas

white and rosé wine - select one

Mt Langhi Riesling	Grampians, Vic
Corte Giara Pinot Grigio	Trentino, Italy
MvH Sauvignon Blanc	Marlborough, NZ
Forest Hill Chardonnay	Western Australia
La Vieille Ferme Cotes du Ventoux Rosé	Southern Rhône, France

red wine – select one

Crowded House Pinot Noir	Central Otago, NZ
Toscolo Chianti Sangiovese	Tuscany, Italy
MvH Shiraz	Adelaide Hills, SA
Rymill Cabernet/Merlot	Coonawarra, SA

Beer – select two

Hahn Super Dry Coopers sparkling ale James Boag's premium James Boag's light

premium

- 3 hours duration \$50 per person
- 4 hours duration \$55 per person
- 5 hours duration \$60 per person
- 6 hours duration \$70 per person

selection of sparkling wine, two white wines, two red wines, two of beers and soft drinks

sparkling wine

Yarrabank Cuvée Yarra Valley, Vic

white and rosé wine - select one

Mitchell 'Watervale' Riesling	Clare Valley, SA
Innocent bystander Pinot Gris	Yarra Valley, SA
Catalina Sounds Sauvignon Blanc	Marlborough, NZ
YarraLoch Arneis	Yarra Valley, Vic
Yering Station Chardonnay	Yarra Valley, Vic

red wine – select one

Yering Station Pinot Noir	Yarra Valley, Vic
Teusner 'Joshua' GSM	Barossa Valley, SA
Yering Station Shiraz/Viognier	Yarra Valley, Vic
St Huberts Cabernet/Merlot	Yarra Valley, Vic
Guigal Côtes du Rhône GSM	Southern Rhône, France

beer – select two

James Boag's premium Heineken Peroni Corona

additional info

- * Wines are subject to change, however we will do our best to have your first choice available
- * A minimum of 3 weeks notice is required on wine selections, without which availability may be very limited
- * Cocktails are an extra \$10 per person, served for the first hour – please ask for our cocktail selection
- * Upgrade to French champagne is available and is charged on consumption – please ask for our champagne selection



beach hotel accommodation

Pacific Dining Room is situated in the Beach Hotel, which offers spacious, well appointed and comfortable rooms equipped to enhance your Byron experience. The Beach Hotel Byron is the prime location for accommodation in town. Everything you could possibly want to do during your visit is literally on the doorstep, with Pacific Dining Room literally steps away via a private guest entrance.

When you're ready to unwind the Resort will be waiting for you. Relax by the heated pool, drink and dine indoors or out, enjoy undercover parking and stay connected with free wireless internet facilities. And, of course, you practically roll out of bed and onto the beach!

When booked in conjunction with an event at Pacific Dining Room, discounted rates may apply subject to seasons and availability.