

# 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 30 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 1 month prior to your event. After this date all paid deposits are non-refundable

**Gratuity:** 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 70 people  
starting from 12.00pm until 4.00pm  
menu \$60 per person  
beverage packages start at \$50 pp for 5 hrs

### lunches

capacity 95 people  
starting from 12.00pm until 4.00pm  
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 95 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>
<b>lunch</b>	\$2,000	\$4,000
<b>dinner</b>	\$4,000	\$8,000

october to march

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

**Gratuity:** 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 LUNCH ONLY)

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  
heirloom tomatoes, cured cantimpalo chorizo

### canapés

cantimpalo chorizo, potato and aioli  
local prawns with aioli  
golden broth, chicken dumplings  
ortiz anchovies, Gem lettuce, parmigiano cream

### desserts

pistachio and yoghurt cake with pomegranate  
liquorice 'bullet' parfait  
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, Gem lettuce, parmigiano cream  
golden broth, chicken dumplings  
cantimpalo chorizo, potato and aioli

### bowls

mushroom risotto  
duck confit and bacon salad  
slow roasted scotch salad

## \$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, Gem lettuce, parmigiano cream  
golden broth, chicken dumplings  
cantimpalo chorizo, potato and aioli

### bowls

mushroom risotto  
duck confit and bacon salad  
slow roasted scotch salad

### desserts

pistachio and yoghurt cake with pomegranate  
liquorice 'bullet' parfait  
pineapple and lime 'splice'

# bbq menu (exclusive only)

## \$60 per person

cooked on the bbq

### 'smaller items'

grilled clair de lune oysters, worcerstershire sauce  
Ballina prawns  
Lyonnaise 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  
tabouli: cracked wheat, lentils, raw vegetables, parsley and dukkah  
green leaf salad

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

# sit down lunch and dinner menus

## \$50 per person lunch only

PROSCIUITTO  
CURED KINGFISH  
TABOULI  
  
ANGUS SCOTCH FILLET  
REEF FISH CURRY  
  
PAIN DE GENES  
LIQUORICE 'BULLET' PARFAIT

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

grilled flat bread, basil, olive oil  
spiced in the style of pastrami, soft herbs, lemon  
cracked wheat, lentils, raw vegetables, parsley, dukkah  
  
char grilled, house preserved horseradish, watercress  
shaved cuttlefish, cucumber and sorrel salad, dry red curry  
  
Genoa almond bread, poached stone fruit  
butterscotch

## \$60 per person

PROSCIUITTO  
CURED KINGFISH  
TABOULI  
  
ANGUS SCOTCH FILLET  
REEF FISH CURRY  
SPAGHETTINI  
  
PAIN DE GENES  
LIQUORICE 'BULLET' PARFAIT

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

grilled flat bread, basil, olive oil  
spiced in the style of pastrami, soft herbs, lemon  
cracked wheat, lentils, raw vegetables, parsley, dukkah  
  
char grilled, house preserved horseradish, watercress  
shaved cuttlefish, cucumber and sorrel salad, dry red curry  
zucchini flowers, currants, garlic, touch of chilli  
  
Genoa almond bread, poached stone fruit  
butterscotch

## \$70 per person

CLAIR DE LUNE OYSTERS  
WARM CRACKED OLIVES  
  
CURED KINGFISH  
PROSCIUITTO  
TABOULI  
  
ANGUS SCOTCH FILLET  
REEF FISH CURRY  
SPAGHETTINI  
  
PAIN DE GENES  
LIQUORICE 'BULLET' PARFAIT

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

natural  
house-made  
  
spiced in the style of pastrami, soft herbs, lemon  
grilled flat bread, basil, olive oil  
cracked wheat, lentils, raw vegetables, parsley, dukkah  
  
char grilled, house preserved horseradish, watercress  
shaved cuttlefish, cucumber and sorrel salad, dry red curry  
zucchini flowers, currants, garlic, touch of chilli  
  
Genoa almond bread, poached stone fruit  
butterscotch

## \$80 per person

CLAIR DE LUNE OYSTERS  
WARM CRACKED OLIVES  
ORTIZ ANCHOVIES  
  
CURED KINGFISH  
PROSCIUITTO  
TABOULI  
  
ANGUS SCOTCH FILLET  
REEF FISH CURRY  
SPAGHETTINI  
  
PAIN DE GENES  
LIQUORICE 'BULLET' PARFAIT

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

natural  
house-made  
gem lettuce, parmigiano cream  
  
spiced in the style of pastrami, soft herbs, lemon  
grilled flat bread, basil, olive oil  
cracked wheat, lentils, raw vegetables, parsley, dukkah  
  
char grilled, house preserved horseradish, watercress  
shaved cuttlefish, cucumber and sorrel salad, dry red curry  
zucchini flowers, currants, garlic, touch of chilli  
  
Genoa almond bread, poached stone fruit  
butterscotch

\* 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
Toscato 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 two

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 two

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 \$15 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.