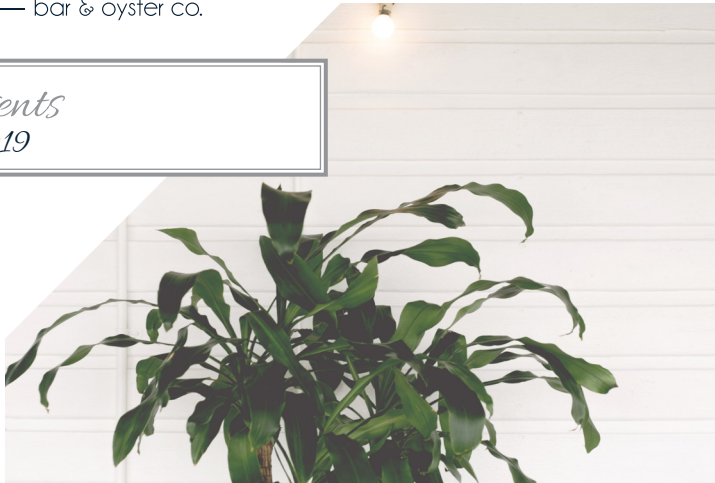




BALCONY

bar & oyster co.

Events
2019





The Balcony Bar & Oyster Co

Just metres back from Byron Bay's famous Main Beach, Balcony Bar sits perched high above the hustle and bustle of Byron's busy streets.

One of the only existing heritage buildings in Byron Bay, this 150 year old venue has a unique history. Once used as a boarding house it is now home to one of the town's most iconic restaurants.

The newly refurbished décor suggests a faraway beach house while the structure continues to maintain the building's historical integrity. Balcony Bar captures the daily sunset and evokes the hippy come surf culture that Byron is famous for.

The Palms

For the ultimate sit down dinner, The Palms event space caters for groups of up to 40 guests. Situated on our iconic wrap around balcony, styled with tropical greenery and vintage tiled tables, your guests will enjoy a birds eye view of Byron's famous town centre.

the decor suggests a seaside beach house with whitewashed surfaces





Private Dining Room

Our newly air - conditioned private dining room is one of the only private dining rooms in Byron Bay. It is the ideal space to enjoy one of Sean Connolly's signature long table feasts. Whether you're hosting a business lunch meeting or an intimate dinner for friends and family this room is the space for you.

This room can be closed off for an exclusive feast of 20 or can be opened up to The Palms area to create a roaming event space that can cater to up to 80 guests in total.

Exclusive Use

For the ultimate event experience, hiring out Balcony Bar in its entirety offers exclusivity like no other.

Celebrate your event in the heart of Byron Bay on our wrap around deck with sunset views, the ocean breeze and the perfect platform for people watching.

Balcony can host up to 200 guests quite comfortably for exclusive events.



... create a hassle free event in a
bespoke seaside beach house





Balcony Bar & Oyster Co Cuisine

FRESH, SEASONAL FARE BY SEAN CONNOLLY

Under the direction of executive chef Sean Connolly; one of Australia and New Zealand's most well respected and recognised chefs, Balcony has the most diverse oyster menu in Byron Bay. Sean has a wealth of experience that spans the globe and he is a true visionary that never says no to an opportunity to share his love and passion for wonderful produce and honest food. The food ethos is all about simple, fresh and honest flavours.

"I'm a firm believer that the less you do to food the better it tastes." - Sean Connolly



\$110 GOLD MENU



(minimum 10 guests)

To Start

SEAFOOD PLATTER

To Share

(your choice of three dishes below)

WHOLE BAKED FISH

chilli, extra virgin olive oil & parsley (gf)

FREE RANGE LAMB SHOULDER

raspberry vinegar, rosemary & star anise gravy (gf)

ANGUS RIB ON THE BONE (600G)

green peppercorn sauce (g, df)

BAKED OCEAN TROUT FILLET

green goddess dressing

ORGY OF MUSHROOM GNOCCHI

ricotta gnocchi, mushrooms & lemon butter sauce (v)

Sides

duck fat chips (gf)

house pickled beetroot (v, gf)

cabbage & parmesan slaw (v, gf)

To Finish

(your choice of one dessert listed below)

SEAN'S ETON MESS

CHOCOLATE TORTE

CHEESEBOARD



\$75 SILVER MENU



(minimum 10 guests)

To Start

FRESHLY SHUCKED OYSTERS (p, gf)

CHICKEN LOLLIPOPS

southern fried chicken, chilli & molasses dip (gf)

GREEN PEA & AVOCADO GUACAMOLE

lettuce boats & crisp tortilla chips (df, v)

To Share

FREE RANGE LAMB SHOULDER

raspberry vinegar, rosemary & star anise gravy (gf)

BAKED OCEAN TROUT FILLET

green goddess dressing

ORGY OF MUSHROOM GNOCCHI

ricotta gnocchi, mushrooms & lemon butter sauce (v)

Sides

duck fat chips (gf)

house pickled beetroot (v, gf)

cabbage & parmesan slaw (v, gf)

To Finish

(your choice of one the desserts listed below)

SEAN'S ETON MESS

CHOCOLATE TORTE

(p) Denotes Paleo | (v) Denotes Vegetarian | (gf) Denotes Gluten Free *All Menus are subject to change





\$55 BRONZE MENU



(minimum 10 guests)

To Start

CHICKEN LOLLIPOPS

southern fried chicken, chilli & molasses dip

GREEN PEA & AVOCADO GUACAMOLE

lettuce boats & crisp tortilla chips (df, v)

To Share

FREE RANGE LAMB SHOULDER

raspberry vinegar & star anise gravy (gf)

BAKED OCEAN TROUT FILLET

green goddess dressing

Sides

duck fat chips

house pickled beetroot (p, v, gf)

cabbage & parmesan slaw (v, gf)

(p) Denotes Paleo | (v) Denotes Vegetarian | (gf) Denotes Gluten Free | (vn) Denotes Vegan

*All Menus are subject to change



SEATED MENU

UPGRADE YOUR BRUNCH

OYSTERS | \$27/\$54

½ doz or doz

ESPRESSO MARTINI | \$18PP

to finish





GIRLS PICNIC MENU



- \$49pp -

available for lunch only

To Sip

JUGS OF MINTED LEMONADE ON ARRIVAL
sourdough & C'ultured butter

To Start

CRAW & LETTUCE TACO
chardonnay vinaigrette, salmon caviar, fresh chilli (p, gf)

GREEN PEA & AVOCADO GUACAMOLE
lettuce boats & crisp tortilla chips (df, v)

Followed By

WALDORF 'MODERNE'
*poached free range chicken, celery, pink lady apple,
cos, smoked almonds (p, gf, v, vn)*

BAKED OCEAN TROUT FILLET
green goddess dressing

Sides

*cabbage & parmasan slaw (gf, v)
duck fat chips*

(p) Denotes Paleo | (v) Denotes Vegetarian | (gf) Denotes Gluten Free | (vn) Denotes Vegan

*All Menus are subject to change

SEATED MENU



UPGRADE YOUR BRUNCH

OYSTERS | \$27/\$54

½ doz or doz

COCKTAIL CARAFE | \$30

pimms cup, bloody mary or ruby rouge

BUBBLES ON ARRIVAL | \$10PP

*millesimato 'extra dry' prosecco
veneto, italy*





DUDE FOOD

- \$75pp -
(minimum 6 guests)

Drink on Arrival

STONE & WOOD

To Start

SOUTHERN FRIED FISH TACO
slaw, adobo & finger lime mayonnaise

GREEN PEA & AVOCADO GUACAMOLE
lettuce boats & crisp tortilla chips (df, v)

To Share

1.2KG TOMAHAWK STEAK
café de paris, red wine jus, horseradish creme (gf)

Sides

DUCK FAT CHIPS
ICEBERG WEDGE SALAD (V,GF)
HOUSE PICKLED BEETROOT
goats cheese, chill, mint (v,gf)

(p) Denotes Paleo | (v) Denotes Vegetarian | (gf) Denotes Gluten Free | (vn) Denotes Vegan

*All Menus are subject to change



SEATED MENU





RECOVERY BRUNCH



- \$30pp -

(available saturday & sunday only between 9am & 12pm)

TEA & COFFEE

FRESH JUICES

SELECTION OF FRESHLY BAKED PASTRIES

SEASONAL FRUIT SALAD & HOMEMADE COCONUT
YOGHURT WITH PALEO GRANOLA (p, gf, v, vn)

SPANISH EGGS STATION
SERVED WITH CHAR GRILLED SOURDOUGH (gf)

(p) Denotes Paleo | (v) Denotes Vegetarian
(gf) Denotes Gluten Free | (vn) Denotes Vegan

*All Menus are subject to change

UPGRADE YOUR BRUNCH

BOTTOMLESS BELLINIS

2 hours | \$29pp

BLOODY MARY
EXPERIENCE STATION

\$18pp

MAPLE BACON
& PICCALILLI BUTTY

\$10pp



PLATTER



(Available between 3-6 pm)
(minimum of 15 guests, maximum of 30 guests)

1 DOZEN FRESHLY SHUCKED OYSTERS | \$54

fresh lemon & mignonette (p, gf)

CRAB & LETTUCE TACOS | \$70

chardonnay vinaigrette, chilli, salmon caviar & chives (gf, df, v)

GREEN PEA & AVOCADO GUACAMOLE

lettuce boats & crisp tortilla chips (df, v)

SEAN'S CHICKEN LOLLIPOPS | \$60

chilli molasses dipping sauce

CAULIFLOWER POPCORN | \$60

habenero mayonnaise (v)

FISH & CHIP PLATTER | \$90

fresh lemon & gherkin mayo

SOUTHERN FRIED FISH TACOS | \$80

adobo slaw & finger lime mayonnaise

BALCONY BURGER SLIDER | \$90

mini demi-brioche, beef patty & chipotle mayo

CHEESE PLATTER | \$140

local & international cheeses, crackers, grapes & dates (v)

CHARCUTERIE PLATTER | \$110

a selection of cured meats and local artisan small goods

Platters are portioned to serve groups of 10 guests

(p) Denotes Paleo | (v) Denotes Vegetarian (gf) Denotes Gluten Free | (vn) Denotes Vegan

**All Menus are subject to change*

Minimum Spend \$250 | Items subject to change due to seasonality



Beverage Packages

minimum 20 guests

STANDARD BEVERAGE PACKAGES

2 hours - \$39 | 3 hours - \$49 | 4 hours - \$59

Sparkling	NV Tyrrells Moores Creek Brut (<i>Hunter Valley NSW</i>)
White Wine	Tyrrells Moores Creek Chardonnay (<i>Hunter Valley NSW</i>)
Red Wine	Tyrrells Moores Creek Shiraz (<i>Hunter Valley NSW</i>)
Cider	Tree House Cider
Beer	Stone & Wood Lager Stone & Wood Pacific Ale Boags Light Non Alcoholic Beverages
	*Cocktail on arrival available for an extra \$19pp *Frozen Cocktail on arrival available for an extra \$15pp

PREMIUM BEVERAGE PACKAGES

2 hours - \$59 | 3 hours - \$69 | 4 hours - \$79

Sparkling	Millesimato 'Extra Dry' Prosecco (<i>Veneto, Italy</i>)
White Wine	Banter Sauvignon Blanc (<i>Marlborough NZ</i>)
Rosé	Bertoulet Rosé (<i>Provence, France</i>)
Red Wine	Rockburn Devil Staircase Pinot Noir (<i>Central Otago NZ</i>)
Cider	Tree house Cider
Beer your choice of three bottled beers	Stone & Wood Lager Stone & Wood Pacific Ale Corona Hahn Super Dry Asahi Boags Light Non Alcoholic Beverages
	*Cocktail on arrival available for an extra \$19pp *Frozen Cocktail on arrival available for an extra \$15pp



* Bespoke beverage packages available upon request



TO BOOK YOUR EVENT PLEASE CONTACT US ON

02 6680 9666
info@balcony.com.au