



BARRIO

events and private dining packages

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Barrio is designed to feel like a home away from home, bringing together the local community in a relaxed environment for all-day dining.

Wood-fired, rustic sharing food, cooked in the spectacle of executive chef Santiago Socrate's open grills, sets the tone for Barrio's elegant space with a convivial atmosphere, natural materials and earthy textures.

The modern design's concrete shell is softened by upholstered timber banquettes, overflowing indoor greenery, and paintings, while custom handmade tableware adds further homely warmth.

We welcome you to our space.



Event Spaces

Barrio is the perfect location for corporate and networking events, social gatherings, parties, business meetings and family celebrations. The whole venue can also be hired exclusively for up to 210 guests.

Lounge

The cosy north end area of Barrio is perfect to host a warm and intimate standing or seated gathering.

Available for private events for lunch, dinner or cocktail party. The space hire fee for this area is \$250 for 4 hours.

10 seated - 20 standing

Alfresco Dining

Open and inviting, our outdoor courtyard sets the scene for your next event. Available for exclusive hire with a choice of menus from canapes, shared plates or private BBQ. The hire fee for this area is \$250 for 4 hours.

24 seated - 40 standing

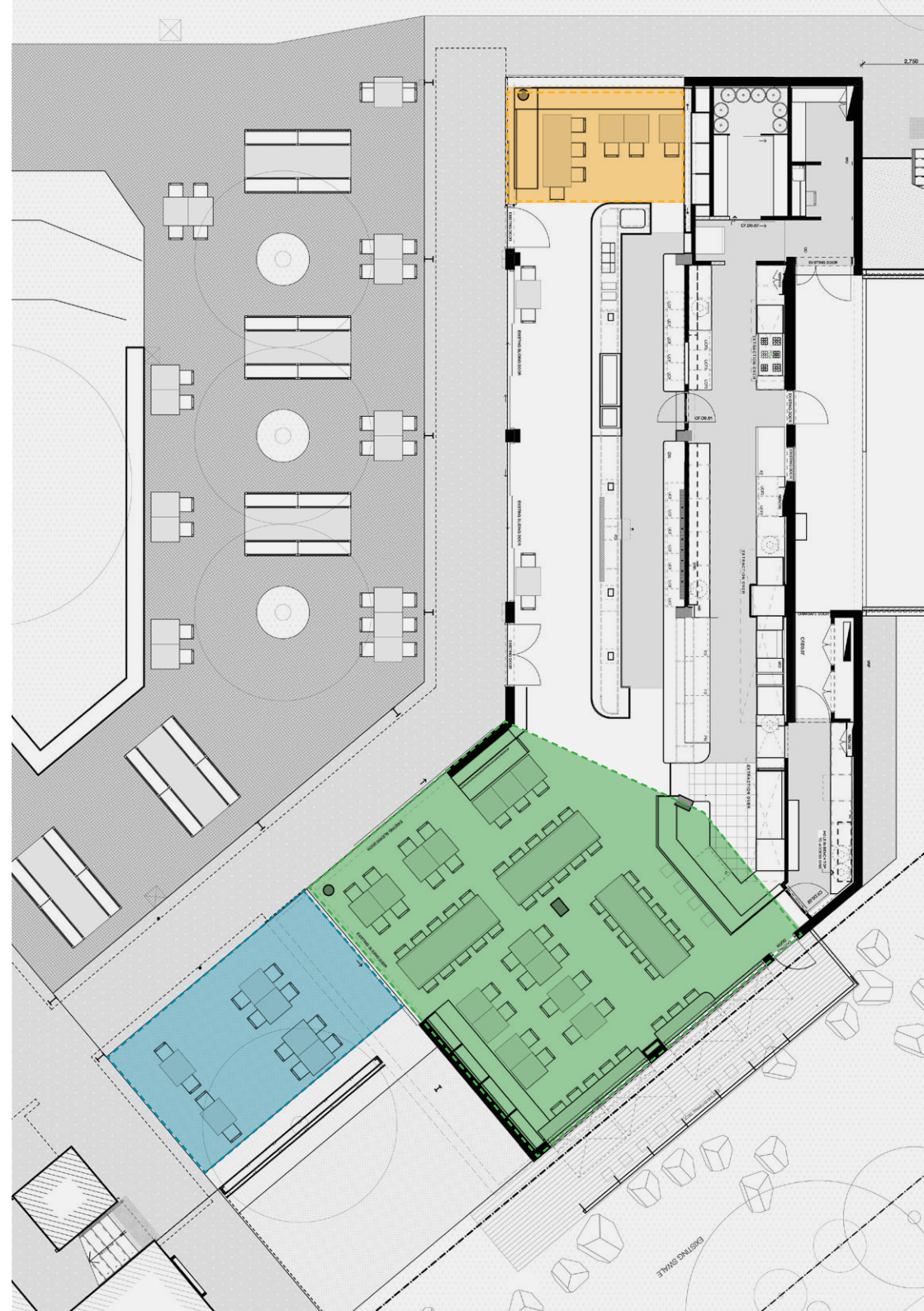
Restaurant

The full venue includes a large indoor restaurant and bar, as well as lounge area, and courtyard.

\$2500 for the exclusive use of restaurant, lounge, courtyard and alfresco area.

A minimum spend is also required.

100 seated - 210 standing



Food packages | canapes

OPTION 1

3 small, 3 big and 1 sweet \$55/head

OPTION 2

4 small, 3 big and 2 sweets \$75/head

OPTION 3

5 small, 4 big and 2 sweets \$85/head

Small Bites

- » Seed cracker, goats cheese and smoked beetroot G|V
- » Cucumber, smoked trout, gribiche G|D
- » Raw kingfish, sesame dressing and furikake G|D
- » Ricotta stuffed mushrooms G|V
- » Satay chicken skewers D|G
- » Prawn skewer, chive aioli G|D
- » Gazpacho shot Ve|G
- » Blue cheese and pear crostini G option
- » Fish croquettes with tartare sauce D

Bigger Bites

- » Beef tartar on sourdough G option|D
- » White fish ceviche G|D
- » Fish rilette on toast G option
- » Asparagus and boiled egg G|D|V
- » Carrots with dukkah and ricotta G|V
- » Fish and chips, aioli G option|D
- » Cauliflower cheese G|V
- » Meatballs in tomato sauce G|D
- » Pulled lamb on lettuce cup and coriander dressing G|D

Sweets Bites

- » Ice cream (flavour of the day)
- » Chocolate mousse G
- » Basque cheesecake, caramel sauce
- » Rice pudding G
- » Fruit salad with sorbet V
- » Crème caramel
- » Lemon Tart

G = Gluten free | V = Vegetarian | Ve = Vegan | D = Dairy free



Food packages | shared plates

OPTION 1

2 shared starters, 2 shared mains,
3 shared sides and 2 shared sweets
\$95 | head

OPTION 2

3 Canapes of your choice, 2 shared mains,
3 shared sides and 2 shared sweets
\$110 | head

OPTION 3

2 shared mains, 3 shared sides and an
abundant cheese platter to share
\$125 | head

Menu options can also be designed
to be served alternate drop for an
extra \$20/head

Starters

- » Roasted peppers, ricotta, sweet chilli sauce G|V
- » Smoked trout, pickled cucumber and sumac yoghurt G
- » Deep fried school prawns, lemon aioli G|D
- » Beetroot tartare G|V
- » Stracciatella, cherry tomatoes and basil G|V
- » Sardines marinated in olive oil, chilli and lemon G|D
- » Eggplants marinated in olive oil, garlic, parsley oregano G|V

Mains

- » Slow cooked lamb shoulder, lamb jus G|V
- » Roasted whole chicken, parsley and lemon salsa G|D
- » Grilled pork collar, beer and mustard sauce G|D
- » Roasted cauliflower, zucchini puree and toasted nuts and seeds G|V
- » Grilled whole sirloin, chimichurri (G|D
- » Whole rainbow trout, citrus beurre blanc G

Sides

- » Local lettuce salad, lemon myrtle dressing G|V
- » Fried chat potatoes, whipped ricotta G|V
- » Roasted sweet potato, honey and thyme G|D|V
- » Wood fired vegetables, salsa verde G|V
- » Broccolini, smoked crème fraiche G|V
- » Roasted carrots, cashew dressing G|V

Sweets

- » Ice cream (flavour of the day)
- » Chocolate mousse G
- » Basque cheesecake, caramel sauce
- » Rice pudding G
- » Fruit salad with sorbet V
- » Crème caramel

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Food packages | bbq buffet

Option 1

One main and two shared sides
\$55 | head

Option 2

Two mains and three sides
\$65 | head

Option 3

Three mains and three sides
\$80 | head

Mains

- » Short ribs, chimichurri G|D
- » Pork loin, apple sauce G|D
- » Grilled chicken, criolla sauce G|D
- » Butternut pumpkin, provolone and walnuts G|V
- » Whole fish, coriander salsa G|D

Sides

- » Roasted cabbage, butter emulsion and parmesan G|V
- » Potato and egg salad G|D
- » Lettuce, tomato and red onion G|V
- » Roasted sweet potato, tahini dressing G|Ve
- » Roasted vegetables, salsa verde G|Ve

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Food packages | Add Ons

Add something special to your event with one of our additions.

Champagne + Oysters on arrival

One glass of champagne on arrival with platters of oysters
\$35 | head

Raw Bar

Oysters, white fish ceviche, sashimi, white anchovies, beef or fish carpaccio, tartare and vegetable crudités
\$60 | head

Grazing

Chefs dips selection, locally made cheeses, cured meats, crisps, sourdough, baguette, seasonal fruits and crudités
\$25 | head

Cured meats

Charcuterie platters with Salami; coppa; prosciutto; smoked ham
\$35 | head

Cheeses

Service of cheeses: Blue; Brie; Manchego; Chèvre
\$45 | head

Dips

Selection of house-made dips including baba ganoush, hummus, white beans with confit garlic, lentils, and sun-dried tomatoes, served with flat bread
\$35 | head

BYO cake service

Cake cut and plated with seasonal fruits
\$5 | head



Drink packages | 4 hours (unlimited)

Standard

Including one sparkling wine, one white and red wine, one rose, one beer and one cider
\$75 | head

Essentials

Including one sparkling wine, two white and red wines, one rose, two beers and one cider
\$85 | head

Premium

Including one Champagne, one sparkling wine, one skin contact, two white and red wines, one rose, two beers and one cider
\$105 | head

Spruce it Up

Drink package add ons

Cocktail Hour

Choice of two standard cocktails unlimited order within the hour
+ \$35 | head

- » Aperol Spritz
- » GandT
- » Margarita
- » Negroni
- » Mojito

Brookie's Gin

Brookie's Byron Dry Gin distilled with native botanicals served with tonic, and Brookie's Byron Slow Gin made with Davidson Plum served with tonic
+ \$40 | head

Bizzaro Aperitivo Spritz

Australian Made Bitter Aperitivo served with a splash of soda
+ \$45 | head

Physical Pop up bar

Drink service from a private bar
+ priced on number of guests



Styling and planning

Barrio events planner and stylist will guide you from concept to creation.

We discuss your event requirements and come up with a suggestion of how we could best utilise our space to bring what you envision to life while coordinating the logistics with our chefs, bar and floor staff and various local suppliers who might be required for your gathering.

Styling

Working closely with you or your client to define the styling concept while managing the logistics and deliveries to ensure that you enjoy our hospitality and your experience.

We will coordinate the set up and style the space before your group's arrival making sure it reflects your vision.

Planning

There is a lot of planning and communication required for the success

of an event. We are here to support you and make sure everything runs smoothly.

Venue inclusions

When having exclusive use of Barrio's architecturally designed restaurant, we also provide:

- » Barrio's dedicated and incredibly charming front of house and bar team
- » Long outdoor and indoor trestle tables
- » Wooden dining chairs
- » High stools for a cocktail setting
- » Access to the alfresco area and the courtyard
- » Pig and Pilgrim custom-made BBQ
- » Robert Gordon crockery, stainless steel cutlery, wine glasses and tumblers



Terms and conditions

Menu and beverages

Our menus are seasonal and regularly changing, therefore we invite you to select your menu one month prior to your event, unless otherwise agreed.

Due to our evolving menus, your selection might vary slightly according to the local produce available.

Food allergies

Please advise details of guests with food allergies when confirming final numbers. Whilst the chef and kitchen staff will do their utmost, we cannot guarantee 100% compliance with allergy requirements as our kitchen uses a wide variety of ingredients on a daily basis.

Set-up and styling

Suppliers can deliver flowers, decorations and furniture up to 2 hours prior to the event. Should your event require substantial decoration, a stylist is available to help you, for an additional cost. All larger items like furnishings for styling or from hire companies must be collected at the end of the event. With a night-time event, the allocated collection time is 11:30pm.

Cleaning fee

A cleaning fee will be charged, at the discretion of Management, should the restaurant premises be left in an unacceptable state.

Confirmation of guests

Guest numbers and dietary requirements are to be confirmed no later than 14 days prior to the event to ensure all preparation and staffing requirements are met.

License

The restaurant currently has a 10pm license. All drinks will be served until 9.30pm, and amplified music permitted until 10pm. Guests are to depart by 10.30pm.

Payment details and terms

To confirm your booking, we require a non-refundable deposit of 20% of total account. Full payment must be made on confirmation of final numbers 4 weeks prior to your event. Any additional cost incurred on the day of the event must be settled on the day. Payment by cash, direct debit or bank cheque incurs no surcharge. Any payment by credit card incurs a 1.5% surcharge (Visa or Mastercard) or a 2% surcharge (Amex).

Cancellation policy

All cancellations or change of date made 60 days or less prior to your event, will incur a loss of 50% of the minimum spend. All cancellations made within 14 days of your event will incur a loss of all monies due, as stated on your invoice.

Cancellations must be confirmed to Barrio in writing. In case of unforeseen circumstances, extreme weather conditions or accidents, Barrio reserves the right to cancel any booking and refund any deposit payments made.

Alcohol and decorum

Barrio is a fully licensed venue. BYO beverages are not permitted. It is your responsibility to ensure the orderly conduct of your guests. Beverages are subject to supply availability and seasonal change. You'll be notified of any alterations.

Public liability insurance

Barrio holds public liability insurance, however all external suppliers will be required to have their own as the Barrio public liability insurance is specific to our venue and fit-out.

Gratuity

Our team always do its best to provide the best hospitable service it can offer. During an event, there is a second a higher level of care that is offer and for this gratuity is greatly appreciated and kindly requested by Barrio's management.

Sunday gratuity

It's our pleasure to be looking after you on a Sunday. A 10% surcharge is charged on a Sunday to recognise our staff and their commitment to hospitality.



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