Byron Bay’s Beach Hotel announces the launch of the Green Room, a bar and dining room within the iconic Beach Hotel. In a progressive move to enhance the local Byron Bay community and its hospitality offering, the famed Beach Hotel has made an impactful statement by removing their historically profitable poker-machines in favour of a locally inspired Green Room. Green Room has been redesigned by hospitality architect, Kelvin Ho of Akin Atelier, to create relaxed yet sophisticated interiors featuring minted green stucco-rendered walls, native Australian recycled timbers and exposed red brick walls —echoing the native surrounds and heritage of the landmark hotel.

The name Green Room is derived from the hotel’s entirely eco-friendly and sustainable design, practices and overall philosophy. Both Green Room and Beach Hotel proudly divert 90% of the venue’s waste from becoming landfill. In keeping with the hotel’s strong live music heritage, Green Room also references the countless musicians and live acts the hotel has fostered over its 25 year history, as well as the barrel of a Byron Bay wave and the cascading foliage that surrounds each guest.

Owner, John van Haandel says, “We’re proud of Green Room—a smart, inclusive and relaxed food and beverage pace for locals and visitors with a conscious affiliation to sustainable practices. This is a new era for the Beachy!”

Designed to share, the team has curated a clever menu that utilises locally sourced produce, seafood, poultry and meats supporting Byron’s local farmers and growers. Green Room’s perfectly curated drinks menu comprises of natural and organic wines by Jilly Wines (on tap) produced in nearby Clunes, New South Wales, and a range of cleverly crafted cocktails, which use locally sourced spirits.

Green Room at the Beach Hotel is the perfect place to host group bookings or private events, just metres from Byron’s iconic shoreline.
“Byron Bay’s Beach Hotel, synonymous with the laid-back, beachy vibe of the area, has taken the bold step of getting rid of its poker-machine room to make way for a new restaurant and bar. Named the Green Room, it has water views, a drinks list where everything - from the wine to the mineral water - has been sourced locally, and a killer menu....”

AS FEATURED IN BROADSHEET 17/12/18

“Green Room adds to the pubs already impressive green credentials: 90% of the venue’s waste is diverted from ending up in landfill.”

AS FEATURED IN URBANLIST 18/12/18
CANAPÉ MENU
$30 PER HEAD (2-3 HRS)
Spiced local nuts w paprika salt
Marinated local olives
Spiced eggplant dip, corn chips
Oysters, finger lime dressing
Rye bites w smoked tomato whipped ricotta and olive dust
Rye bites w Brookie’s cured salmon crème fraîche, shallot and dill

CANAPÉ MENU
$40 PER HEAD (3-4 HRS)
Spiced local nuts w paprika salt
Marinated local olives
Spiced eggplant dip, corn chips
Oysters, finger lime dressing
Rye bites w smoked tomato whipped ricotta and olive dust
Rye bites w Brookie’s cured salmon crème fraîche, shallot and dill
Meatballs in tomato sugo
The Bread Social bread
Prawn tacos
**CANAPÉ MENU**
$50 PER HEAD (4+ HRS)

- Spiced local nuts w paprika salt
- Marinated local olives
- Spiced eggplant dip, corn chips
- Oysters, finger lime dressing
- Rye bites w smoked tomato whipped ricotta and olive dust
- Rye bites w Brookie’s cured salmon crème fraîche, shallot and dill
- Meatballs in tomato sugo
- The Bread Social bread
- choose 2-3 wood fired pizza styles*
- Prawn tacos

**WOOD FIRED PIZZAS FROM PIZZA BOY, CHOOSE 2-3/styles**

- Margharita. tomato sauce mozzarella, basil
- Smoked. napoli tomato sauce, smoked mozzarella, black olives, anchovies
- Prosciutto. tomato sauce, mozzarella prosciutto, shaved parmesan, rocket
- Salami. tomato sauce, mozzarella spicy salami, red onion
- Pumpkin. woodfired pumpkin pesto, fetta, pinenuts, spinach
- Ham & pineapple. honey smoked ham mozzarella, woodfired pineapple

*+$5 CHARGE FOR EACH GLUTEN-FREE BASE.
Cocktail & Banquet Menu

$60 PER HEAD
*BASED ON AN EXCLUSIVE BOOK OUT, MINIMUM 30 PERSONS

Canapés
Spiced local nuts w paprika salt
Marinated local olives
Spiced eggplant dip, corn chips
Oysters, finger lime dressing
Rye bites w smoked tomato whipped ricotta and olive dust
Rye bites w Brookie’s cured salmon crème fraîche, shallot and dill
Meatballs in tomato sugo
The Bread Social bread
Prawn tacos

PLEASE CHOOSE 2 MAINS FOR UP TO 30 GUESTS (3 MAINS FOR 45+ GUESTS)

Cold smoked ocean trout, potato salad cos hearts, dill crème fraîche and gremolata
Roast sirloin of beef w smokey mash potato skins, roast pumpkin salad and red wine sauce
Slow cooked spiced lamb shoulder carrots and cardamom, fried spiced chickpeas, roasting juices and a tomato salad
Whole roasted kingfish, Kipfler potato salad, zucchini salad and Beurre Blanc sauce
Pork belly w honey glazed carrots apple and cabbage slaw w apple sauce
CAPACITIES
The Beach Hotel’s Green Room is best suited, yet not limited to, cocktail style events for up to 80 persons.
For a sit down event our maximum capacity is 60 persons.

MINIMUM SPEND
Minimum spends are based on a 4 hour exclusive event.
$2,500 Monday to Thursday
$6,500 Friday to Sunday

T&C’S
If the minimum spend is not met, the remaining funds will be charged as a room hire fee.
Prices may vary on Sundays, Public Holidays or due to pricing increases.
Exclusive bookings are POA in holiday periods.
Deposit/Confirmation of booking: Your booking will be confirmed upon payment of 50% of the minimum spend.
Cancellations: Cancellations up to 1 month prior to your booking are fully refundable but within 1 month the deposit is non-refundable.

BEVERAGES
You can either go with the flow or party pack it up.

GO WITH THE FLOW
We will charge you on a consumption basis for your beverages based off a pre-selected range of drinks.

PARTY PACKAGE
S&W Pacific Ale, S&W Garden Ale
Jilly sparkling, white, rosé and red wine
Soft drinks
2 hours - $45 per head
3 hours - $55 per head
4 hours - $65 per head

If you prefer a premium beverage package, or to add a cocktail on arrival, this can be tailored to your needs.

ROOM HIRE COSTS, NOT INCLUDING CATERING
$500 Room hire fee for room hires up until 2pm with furniture as per room setting.

CONFERENCING
$500 Room hire 8.30am – 2pm
Anything past 2pm is $500 per hour (latest is 5pm)
Catering & staff costs not included
As we are an open space venue adjoining the Beach Hotel, we can tailor music to your needs for an exclusive booking until the live music* begins on stage.

*USUALLY 9PM
LOCAL SUPPLY

NOTABLE LOCAL FOOD SUPPLIERS
Byron Farmers Market
Cherry Street Butchery
Salumi Australia
Bay Seafood Market
Cheese Loves You
The Bread Social
Grumpy Grandma’s Olives
Coopers Shoot Tomatoes

LOCAL BOOZE SUPPLIERS
Stone & Wood Brewing Company
Fixation Brewing Co.
Seven Mile Brewing Co.
Mount Warning Spring Water
Jilly Wines
The Bucha of Byron
Cape Byron Distillery - Brookie’s Gin
Husk Distillers – Ink Gin, Spiced Bam Bam Rum
Tintenbar Distillery
Old Greg’s Famous Potato Bazooka Vodka
Lord Byron Distillery
Pyewacket’s Traditional Shrubs
GREEN ROOM EVENTS & GROUPS

for all enquiries please email Marc Labonte
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GREEN ROOM
BYRON BAY
GREEN ROOM, BEACH HOTEL
BAY STREET, BYRON BAY, NSW