

The background of the image is a warm-toned wooden wall with horizontal and vertical paneling. Two shelves are visible, each holding a lush green plant with heart-shaped leaves. A blue rectangular sign with a white border is mounted on the wall, featuring the word 'BARRIO' in white, bold, sans-serif capital letters.

**BARRIO**

WEDDINGS  
EVENTS AND SPECIAL  
CATERING







# WEDDINGS EVENTS AND SPECIAL CATERING











# ABOUT BARRIO

*Barrio means “neighbourhood” in Spanish and is designed to feel like your home away from home. Bringing together the local community in a relaxed environment to celebrate great company, great food and great wine, Barrio is the “New Kid on the Block”, in the Byron area, and is the perfect place to meet, greet and celebrate in a relaxed and modern landscape.*

*Located in the beautiful new Habitat community development, Barrio seamlessly materialises the Bay’s ethos of effortless beauty, bringing people together with a modern industrial feel that compliments Chef Francisco Smoje’s Argentinian influenced ethically focused food.*

*Barrio’s beautiful contemporary plan can be transformed from its existing share style interior for every event. Whether it is a small intimate gathering or wedding at Barrio, to off site events for up to 200 guests, Barrio has a beautiful flow from inside to out and is the perfect place to raise a glass in relaxed style.*

*It doesn’t stop there, if it’s catering you are after, Barrio Specialty Catering can look after weddings, private parties and corporate alike. We offer clients a unique dining style and hospitality that will make your guests feel like they are seated at a warm and inviting, family dinner.*









# OUR STORY

*Barrio is the newest collaboration for a number of the bay's hospitality gems, Tristan & Kassia Grier from local favourite, 'Harvest Newrybar', Fransisco Smoje and Emma Byrne known for Byron's catering sensation, 'Fransisco's Table' & Dan Wyllie, who has established himself as a fixture in the local restaurant game for a number of years now. This amazing combination has given light to the idea of a sense of community, bringing people together to celebrate the joys of life.*

*It's a family affair for Barrio, and that is the feeling you get walking into Barrio for the very first time!*

*The team will make you feel as if you have known them for years and you are simply enjoying a family gathering with some really great friends, fresh fun food, fabulous wine and a dynamic service!*

*With over 20 years experience in the Events Industry, the Barrio team can create the perfect event, professionally tailored to your needs, and love to work to personalise every aspect of the event experience for you.*









*The smokey aromas of the wood fire oven just accentuate the delicious flavours of Chef Fransisco Smoje's Argentinian inspired food.*

*Focusing on locally grown, foraged, and sourced ingredients, Fransisco's food emulates the ethos of the slow food generations, and is all about honesty in the produce creating a unique culinary experience.*

*It's natural, it's fresh and it's all about the food. Adopting this philosophy, Fransisco is able to create truly enticing dishes using the top to tail, and root to stem style of cooking and is all about the seasons and the unique produce the Byron Bay region can offer.*

*Chef Fransisco has been in the catering game for over 20 years, bringing his unique food theories to movie sets across the world, and up until the opening of Barrio, regional favourite Fransisco's Table.*

*Fransisco prides himself on being able to have little to no environmental impact for all catering projects and events, be it in your own back yard, to a hinterland field for 200 people.*

*Barrio catering is conscious of all dietary needs and special requests.*







# VENUE PACKAGES

*Barrio are happy to help with your unique requirements and can recommend the best options for you and your event. With options including in house events and offsite catering, Barrio has it covered.*

## **Barrio Events In House Events**

*For all in house Barrio events there is a minimum spend that is made up of food and beverage only. We do not charge a venue fee for the spaces, but instead encourage our clients to utilise every dollar to enrich your experience.*

*The minimum spend includes event planning, kitchen, floor and bar staff, Barrio furniture, tables, chairs, glassware, tableware, candles and background music. Music can be customised through Spotify and itunes playlists.*

*We are happy to have stylists bring in furniture if required and your planner will look after set up and pack down times.*

## **Barrio Inside only – Sole Use**

*(Inside dining max 90 seated – 100 stand up)*

*Mon – Wed Lunch Service \$3000*

*Thurs – Sat Lunch Service \$4000*

*Mon – Wed Dinner Service \$5000*

*Thurs – Sat Dinner Service \$7000*

## **Barrio Sole Use – Entire Venue**

*(entire Venue is only utilised for dinner service)  
(max seated inside dining 90 (not seated outside) – 100 stand up)*

*Mon – Wed Dinner Service \$7000*

*Thurs – Sat Dinner Service \$10,000*

## **Barrio Private Dining (Dinner Only)**

*(Inside Seating up to 12 pax)*

*Mon – Wed Dinner Service \$1500*

*Thurs – Sat Dinner Service \$2000*

## **Barrio Private Canape Function (Dinner Only)**

*(Standing for up to 40 pax)*

*Mon – Wed Dinner Service \$2000*

*Thurs – Sat Dinner Service \$3500*

*\*This function must choose from the Canape or Substantial Canape Menu*

## **Off Site Catering Options**

*Our friendly Events team are happy to offer bespoke quotes for up to 200 guests, for personally tailored packages for your perfect off site catered event. We are happy to recommend preferred suppliers for options for hire and décor options. Menus are priced per head. Staff & costs are quoted separately.*

*ADDITIONAL HIRE COSTS ARE EXCLUDED,  
A QUOTE IS AVAILABLE UPON REQUEST.*

*AN ADDITIONAL SURCHARGE OF \$800 APPLIES  
ON SUNDAY AND PUBLIC HOLIDAYS FOR ALL  
BARRIO ONSITE AND OFFSITE EVENTS. ALL  
PRICES ARE QUOTED INCLUSIVE OF GST.*



# Menu Options



## **Barrio Canape Style Menu**

*\$40 pp*

*Canapes circulate during  
the first 2 hours of the Event.*

*Please select 5 canapes to be  
served for your event*

*labne & escabeche eggplant bruschetta  
smoked chilli gazpacho w. migas  
oysters, pickled cucumber, salmon roe  
& crispy eschallots  
figs, nimbin blue and candied pecans  
cod ceviche & white sweet potato  
pulled pork, pickles & slaw slider  
hayters hill beef empanadas  
nduja and roasted peppers bruschetta  
corn empanadas  
sardine escabeche soldiers  
beef tonatto crostini*

## **Barrio Substantial Canape Menu**

*\$50 pp*

*Substantial Canapes circulate during  
the first 2 hours of the Event.*

*Please select 5 canapes to be  
served for your event*

*fish crudo bruschetta  
orecchiette, roasted brocolli & baked ricotta  
octopus chorizo paella  
chicken mole tamales  
corn and mozzarella empanadas  
fish fatayer w. harissa  
chipotle pulled pork, pickles sliders  
ceviche bowl w. sweet potatoes  
lemon oregano chicken wings w. piri piri  
lamb anticuchos w. preserved lemon yoghurt*





### ***Barrio Grazing Shared Table Menu***

*\$45 pp*

*sourdough, focaccia, baguettes & paninis  
olive oil and roasted garlic butter  
marinated olives  
roasted pumpkin and fetta dip  
pea, roasted garlic and mint puree  
potatoes, green beans, preserved lemons,  
chives & dill  
rare roasted beef, gribiche sauce  
herbed roasted whole salmon side  
pulled chicken, braised fennel & purple onions  
brown rice, pecans, cranberries,  
fetta & herbs  
agridolce roasted capsicums  
snow peas, sugar snaps, broad beans  
w. chilli garlic dressing*

### ***Barrio Shared Table Menu – Option 1***

*\$70 pp*

#### ***canapes***

*local beef empanadas  
pea, roasted garlic & goat cheese crostini  
prawns with chipotle aioli*

#### ***dinner***

*sourdough olive oil and balsamic  
citrus marinated olives  
grilled eggplant, baked ricotta,  
roasted peppers & salame  
–  
porchetta, salsa verde & crackling crumbs  
roasted purple skin sweet potatoes  
frisse, fennel, radishes, apples & local pecans*



# Menu Options



## **Barrio Shared Table Menu – Option 2**

*\$70 pp*

### **canapes**

*sydney rock oysters, lemon vinaigrette  
& salmon roe*

*eggplant escabeche, our labne  
caraway seed bruschetta*

*francisco's grissini w. jamon*

*crumbed green olives w. harissa*

### **dinner**

*our sourdough rolls w. roasted garlic butter*

–

*braised fennel & goats cheese risotto*

–

*grilled beef ribs w. salsa criolla  
& roasted onions*

*roasted peppers & bangalow potatoes*

*organic cos, rocket & radishes  
w. lemon and olive oil*

## **Barrio Shared Table Menu – Option 3**

*\$50 pp*

### **dinner**

*panzanella: local tomatoes, roasted eggplant,  
mozzarella, panne granato*

–

*risotto of mushroom & peas*

–

*beef cheek pie*

*polenta & braised fennel (v)*

*roasted potatoes, olives & lemon*

*watercress, endive salad & witlof*





**Barrio Shared**  
**Table Menu – Option 4**

\$70 pp

**canapes**

profiteroles w. chicken liver parfait

octopus anticucho w. chipotle mayo

corn & mozzarella empanadillas

**dinner**

our citrus and spices marinated olives

sourdough w. roasted garlic cultured butter

–

snapper ceviche w. quinoa & sweet potato

–

grilled rib eye & chimichurri

potatoes, peas & green beans

w. soft boiled egg-caper dressing

organic bitter greens, fennel, radish

& herb salad w. lemon olive oil

**Barrio Shared**  
**Table Menu – Option 5**

\$60 pp

**canapes**

cured fish crostini w. pickled radish

mushroom arancini

hayters hill beef empanadillas

**feast**

smoked olives w. citrus peel and spices

sourdough w. summerland olive oil

–

braised fennel, goats cheese risotto

–

roasted tenderloin lamb shoulder

w. our preserved lemon mojo verde

roasted carrots, cumin & labne

local cos, rocket & mustard greens

w. lemon & olive oil

–

panna cotta, coffee caramel

& cocoa almonds







# Menu Options



## ***Barrio Al a Carte Menu***

*Option 1 - \$60 pp – Choose 1 Starter, 1 Main  
and 1 Dessert to be served to all guests*

*Option 2 - \$70 pp – Alternate Drop*

### ***starters***

*fish crudo, pickled fennel & finger lime  
or*

*chargrilled beef tonatto*

–

### ***mains***

*spit roasted chicken roasted garlic sauce  
or*

*pork belly, puy lentils & romesco sauce*

–

### ***desserts***

*ricotta cake, grilled figs, vino cotto  
or*

*chocolate mouse sesame brittle*

## ***Children's Meals: - \$25pp***

*ham and cheese empanadas*

*creamed corn & meatballs*

*tomatoes fetta and cucumbers*

*Includes soft drink, water and dessert*

## ***Dietary Requirements***

*Guests with dietary requirements will be  
catered for individually and with care, as  
discussed with our events team.*

## ***Crew Meals***

*\$30pp to be decided by venue on night.*

## ***Wedding & Specialty Cakes***

*Served as Dessert \$5pp, Served as Dessert  
Canape \$3pp. All cakes must be delivered  
to the venue 2 hours before your event with  
instructions for storage.*



# Beverage Options



## **Barrio Package**

### **Options:**

*Packages run for 4 hours of your event.  
You can add additional hours as priced.*

*Standard package \$60 pp  
+ \$10 pp extra hour there after*

*Mid range package \$70 pp  
+ \$12 pp extra hour there after*

*Premium package \$80 pp  
+ \$15 pp extra hour there after*

*All Beverage options include  
Filtered Water, Selected Local Favourite  
'Stone and Wood' Tap Beers and Soft Drink.*

*Cocktails and Spirits are available  
an additional cost.*



### ***Barrio Bar Tab:***

*You can opt to run a bar tab using nominated beverages from our restaurant beverage list, current at the time of your event, on a basis of a minimum per head of \$30pp.*

*For most events you can look at choosing your menu items and using the remainder of the minimum spend as your starting bar tab.*

*We are happy to increase the bar tab for you throughout the night.*

*Staff will ask for a nominated party to authorise the increase during the evening and this can be payed at the end of the event.*

### ***On Location – Off site events:***

*Barrio can help with all you Beverage Package needs for your offsite event. Tailored specifically for the location we offer a range of 3 off site Beverage packages.*

*Our on location bar is available for locations that do not already have a bar set up on site.*

*Standard package \$50 pp  
+ \$10 pp extra hour there after*

*Mid range package \$60 pp  
+ \$12 pp extra hour there after*

*Premium package \$70 pp  
+ \$15 pp extra hour there after*

*Barrio Catering can look after your BYO drinks service.*







*Barrio Events team are here to help! Our professional team of experienced planners have a wealth of knowledge in planning the perfect event be it the most intimate dinner, an elegant corporate event or a reception for all of your closest friends and family on your beautiful Wedding Day. We also specialise in pre and post Wedding functions and can tailor to suit the style you are looking for, after all Barrio is all about creating that inclusive atmosphere for all to feel welcome and enjoy!*

*Barrio events team will guide you through the process from start to finish and have specialised staff to make the planning a breeze.*

*Your events planner is able to help bring your vision to life creating tailored packages, discussing your styling needs, floor plans, staffing and recommending the best local suppliers the region has to offer. Our amazing venue staff are then able to follow through*

*with the best on the day service that will make your event fresh, fabulous and fun!*

*We can put you in touch with our many and varied preferred suppliers and stylists for everything from flowers to table décor, and all styling that you would like to incorporate. Your coordinator will then work with your engaged suppliers to identify set up and pack down times that will accommodate all aspects of the planning.*

*All suppliers are required to liaise with Barrio regarding set up and pack down times.*

*If you have only a few simple décor items we are happy to place these for you, please label everything with your event name and encase simple instructions for how these will be placed for our events staff to put out. This can be discussed with our friendly events team prior to your event at your pre event meeting.*









*We would love to meet you and discuss all the perfect possibilities for your event.  
Let us work with you on every little detail to make your event an experience to remember.*

*Book in an appointment and we can talk through all of your ideas,  
for Barrio Events, Weddings & our amazing specialty catering.*

*Erin Waddell  
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