



**Crystalbrook**  
byron  
Byron Bay

**Weddings**



# Let love bloom, naturally

Nestled amongst 45 acres of subtropical rainforest, Crystalbrook Byron is the perfect backdrop for a memorable and unique wedding.

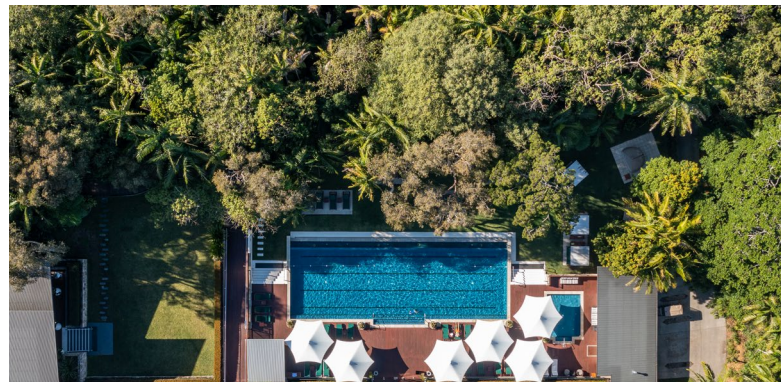
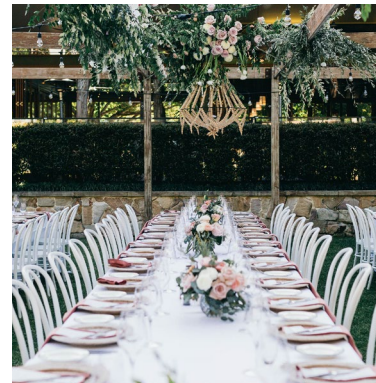
A last minute elopement; a boho garden party on the lawn; or the black tie and evening dress soiree – it's your day and your way, and we're thrilled to make it happen.

With views of the glittering swimming pool and rainforest beyond, the Rainforest Verandah or Rainforest Lawn is the perfect place to start – or end – your day of celebration. In winter, the space warms on crisp coastal nights with outdoor heaters and cosy blankets. In summer drinks tinkle and there's no denying a contagious feeling of excitement and delight as you sip champagne and dance barefoot beneath the stars.

Our collection of 92 light-filled suites offer the perfect blend of intuitive service, impeccable detail and stunning natural surroundings in an idyllic Australian destination. Each suite provides the privacy of your own home and are configured as one-bedroom suites with a comfortable living room, dining area, and two enclosed verandahs. The perfect place to relax or primp before saying "I do" and a welcome retreat after a day of dancing.









# Spaces

Byron Bay weddings, proposals, engagements and elopements. We're here for it all. From the engagement party, rehearsal dinner and honeymoon, host all of your celebrations with us under one roof - our under one sky.

## Ceremony

Imagine exchanging vows with the lush rainforest and flowing palm trees as your backdrop. The Rainforest Lawn is the perfect space for ceremonies under the sky, Sperry tents and so much more. Soak up the tranquillity of the resort in one of Byron Bay's most picturesque outdoor wedding settings.

## Cocktail Hour

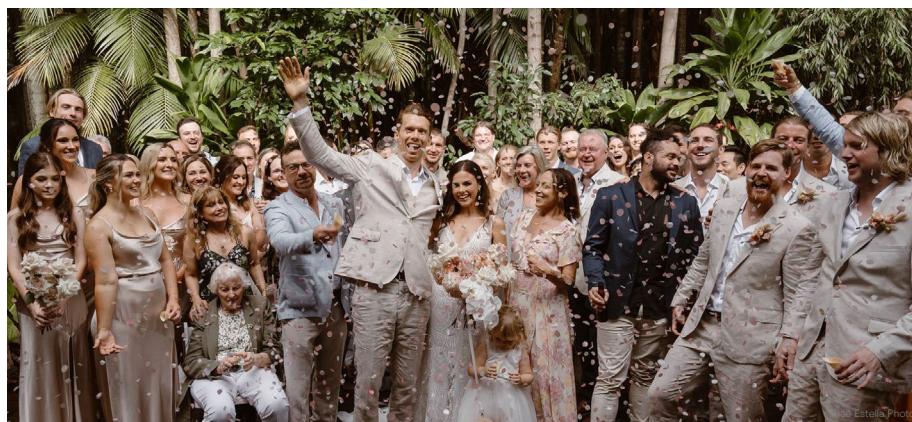
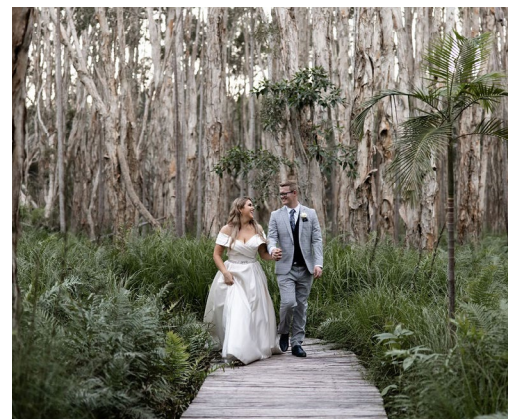
For a truly unique event consider the Rainforest Verandah, a gorgeous space featuring 180 rainforest views. No décor needed...let nature do the work. This area is included in all wedding packages. It's perfect for your cocktail reception, brunch, welcome dinner or even the wedding itself. Cascading vines and potted plants surround the space, while Bangalow Palms create a striking backdrop.

## Reception

Memories will be made while dancing the night away in our Tallow Creek room. This thoughtfully designed event (which can be divided in two) space features natural décor, windows that frame the stunning rainforest views and doors that open out onto the Rainforest Verandah.







## Rainforest and grounds

Enjoy the 45 acres of natural subtropical rainforest on your wedding day. There are multiple opportunities to have your photos on-site.

Venture through Bangalow palms, wander along the 4km of boardwalk or gaze out Tallow Lake from the resort's private viewpoint.



# Wedding Inclusions

- Exclusive use of the lawn (ceremony), rainforest verandah (pre-dinner drinks) and entire conference space (reception)
- Dedicated resort wedding coordinator
- Access to the resort grounds and rainforest for photos
- Complimentary Treetop Luxe Suite for the bridal couple on the wedding night including full breakfast for two in Forest
- Menu tasting for the bridal couple
- Dedicated golf carts to pick up and drop off the bride and bridesmaids
- Ceremony setup including 24 white American-style chairs, signing table with white linen, a water station and pop-up bar
- Tables, cutlery, crockery, white linen, white napkins, frame, and easel for seating chart
- Cake table with white linen and cake knife
- Gift table with linen
- Lectern with microphone
- Welcome and directional signage
- Access to recommended supplier list
- Complimentary car parking

## Venue hire

Venue hire fees apply for exclusive access to ceremony and reception areas.

- Venue Hire \$5000
- A food and beverage minimum spend of \$200 per person applies.

If you have a special offsite ceremony location in mind, venue hire rates for your reception are available on application.



# Eat, drink and be married

Check in at the bar, grab a drink, and let the celebrations begin. Go gluten free, vegan or vegetarian -- we serve to change it up and please. Enjoy shareable, seasonal food in a stunning social setting or design a creative, customized menu using the freshest ingredients and inspired drinks.

Passionately local, over 80% of resort's ingredients come from within a three-hour drive of Byron Bay. The environment also sits close to heart and we only use sustainably sourced seafood and free-range proteins. Executive chef Jordan Staniford has created menus with a unique sense of place reflecting our deep connection to the soil and sea. We're doing our bit to grow, consume and compost with our on-site herb gardens, four beehives and seven Subpods®.



# Canapés

Two hours of service

Selection of three hot and two cold.....\$50

Selection of four hot and three cold.....\$70

Selection of four hot and four cold.....\$80

Extra item per person.....\$10

Luxe canapes.....\$12 each

## Cold

Native rock oysters with  
Possum Creek finger lime  
and chardonnay vinegar

House-made blinis with salmon caviar,  
jalapeno, dill and chives

Forest Gin-cured salmon with avocado,  
capers, sea purslane and blood orange

Piquillo peppers stuffed with  
mushroom and walnut duxelle (VG)

Roasted grape crostini with  
goats' cheese curd and pistachio praline (V)

Smoked chicken, cucumber, pomegranate  
molasses in crisp endive leaves

Pea and avocado guacamole with lime,  
coriander and purple corn tostada (VG)

Cacciatorini salami with house-made tomato  
and fennel pickle on ciabatta crostini

## Hot

Panko crumbed oysters with  
crushed pea and avocado goddess dressing

Iluka squid, flash fried  
with sea salt, lemon and native pepperberry

Riverina brisket tostadas  
with soused red onion and chimichurri sauce

Bangalow pork belly bites  
with five spiced caramel and rice wine vinegar

Byron Bay mushroom bombs  
with truffled cashew cheese (VG)

Spicy cauliflower fritti  
with habanero and roasted garlic aioli (V)

Ash-roasted pumpkin, romesco sauce,  
cress and pecorino cheese (V)

Turmeric-coconut free range chicken skewers  
with mango-quandong chutney

## Luxe cold

Grilled half-shell Hervey Bay scallops  
with Davidson Plum and karkalla

Kingfish ceviche  
with lemon aspen, jalapeno,  
pickled radish and lime

King crab tacos  
with gem heart cos lettuce,  
chilli and salmon caviar

Yamba prawn,  
peanut and roasted coconut sambal  
in betel leaves

## Luxe hot

Grilled peach with prosciutto,  
bocconcini, basil and pistachio pesto

Free range Maremma duck pancakes  
with cucumber,  
shallots and hoisin sauce

Char-grilled grass-fed eye fillet  
“carpet bag” with Dijon mustard  
and jamon

Eggplant involtini with  
roasted macadamia,  
confit garlic and herbs (VG)

(V) Vegetarian (GF) Gluten Free (VG) Vegan (DF) Dairy Free • All menus and prices are subject to seasonal change.



# Canapés continued

Two hours of service

Selection of three hot and two cold.....\$50

Selection of four hot and three cold.....\$70

Selection of four hot and four cold.....\$80

Extra item per person.....\$10

Luxe canapes.....\$12 each

## Bigger bites \$16

King prawn sliders, pickle, toasted milk bun,  
spicy prawn mayo (2p/p)

Charcoal bao buns with seared tuna and avocado  
with miso mayo (2p/p)

Grilled kingfish tacos  
with wombok cabbage slaw and finger lime aioli

Boquerones white anchovies with  
grilled organic sourdough and salsa verde

Brazilian “picanha” rump cap skewers  
with chimichurri sauce

Lamb lollipops with ras el hanout spice rub and  
sticky pomegranate molasses

Homemade falafel, beetroot hummus,  
pickles and crispy tortilla chips (VG)

Pot-set cashew cheese parfait  
with blueberries and falwasser crackers (VG)

## Sweet treats \$10

Dark chocolate ganache, raspberry and shortbread

Cinnamon myrtle and white chocolate panna cotta  
with blueberries

Poached pear, salted caramel and persian fairy floss

Chiffon sponge with passionfruit curd and  
honey from our resort bees

Eton mess with raspberry meringue  
and sweet cherry fool

Vegan chocolate and orange tart with citrus cream

Strawberry and vanilla vacherin slice

Local artisanal cheeses with dates and lavosh

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# Share style

Two-course \$115 per person • Three-course \$130 per person

Includes one side • each additional side \$15 per head

*Each plated experience is accompanied by artisanal sourdough bread and Nimbin Valley butter*

## Entrée

### King crab san choi bao

Alaskan king crab, vermicelli, water chestnut, mint and coriander, lime

### Forest salmon

Forest gin-cured salmon, finger-lime, avocado, radish, ruby grapefruit, pomegranate

### Crispy pork belly

Bangalow sweet pork belly, porcini and Byron Bay mushroom ragu

### Spitfire peppers

flame-roasted bullhorn capsicum, hummus, chilli and black-bean xo sauce

### Chicken and blossom

coconut-poached free-range chicken, banana blossom, herbs, roast tomato and lime sambal

### Beetroot borani

labna and beetroot tartare, baby cos, crostini and Davidson plum vinegar

## Main

*Based on family style service*

### Petuna ocean trout

baked trout, local greens, avocado green goddess sauce, fresh lemon

### Whole roasted market fish

sauce vierge, roasted lemon and herbs

### Roasted porchetta

Bangalow Sweet Pork porchetta, fennel and spice, local greens, red wine gravy, chimmi churri sauce

### Whole roasted beef sirloin

green cauldron greens, horseradish, selection of mustards and red wine gravy

### Mediterranean lamb shoulder (on the bone)

slow-cooked lamb shoulder with sun-dried olives, preserved lemon and herbs

### Charcuterie platter

\$250 (caters for 10pax)  
cured and smoked meats, pickles, ferments, condiments and breads

### Grazing platter

\$180 (caters for 10pax)  
local produce antipasti, dips, pickles, ferments, artisanal cheese, olives, lavosh

## Sides

### Green cauldron greens

local grown green vegetables, preserved lemon, chilli and garlic

### Byron Bay lettuce co. salad

resort honey and cider vinaigrette

### Pickled beetroot and labne

house-pickled beetroot, chilli, mint and labne

### Cabbage and pecorino slaw

shaved wombok, red onion, chardonnay dressing, pecorino Toscano

### Pomme purée

classic creamy mashed potato with cultured butter and sea salt

### Pearl cous cous

roasted vegetables, herbs and marinated fetta

## Dessert

### Nougat semi-fredo

cherry, hazelnut and pistachio parfait with yuzu curd and berry salsa

### Chocolate torte

caramel popcorn, vanilla cream chantilly, forest honeycomb

### Strawberry galette

baked pastry, local strawberries, vanilla bean ice-cream

### Australian cheese plate

local artisanal cheeses, relish, fresh and dried fruit, lavosh crackers

*All menus are subject seasonal change.*



# Seated in style

Two-course \$115 per person • Three-course \$130 per person

Includes one side • each additional side \$15 per head

*Each plated experience is accompanied by artisanal sourdough bread and Nimbin Valley butter*

## Entrée

### King crab san choi bao

Alaskan king crab, vermicelli, water chestnut, mint and coriander, lime

### Forest salmon

Forest gin-cured salmon, finger-lime, avocado, radish, ruby grapefruit, pomegranate

### Crispy pork belly

Bangalow sweet pork belly, porcini and Byron Bay mushroom ragu

### Spitfire peppers

flame-roasted bullhorn capsicum, hummus, chilli and black-bean xo sauce

### Chicken and blossom

coconut-poached free-range chicken, banana blossom, herbs, roast tomato and lime sambal

### Beetroot borani

labna and beetroot tartare, baby cos, crostini and Davidson plum vinegar

## Main

### Petuna ocean trout or Hiramasa Kingfish

baked trout, wakame, avocado, pickled ginger, miso, lime and sesame sauce

### Chicken saltimbocca

Free-range chicken supreme, crisp prosciutto, sage, salsa verde

### Roasted porchetta

Bangalow Sweet pork porchetta, fennel and spice, local greens, red wine gravy, chimmi churri sauce

### Crystalbrook beef sirloin

Tuscan kale, potato purée, double onion gravy

### Roasted cauliflower

brown onion purée, toasted hazelnut, pickled grapes, sumac

### Maremma duck

Free range duck breast, butternut pumpkin purée, king brown mushrooms, anise myrtle gravy

### Half lobster

(seasonal pricing surcharge)  
(WA Crays 600G-800G - \$65 p/kg)  
Roasted half lobster, new potatoes, dill, grilled asparagus, lemon bearnaise sauce

## Sides

### Green cauldron greens

local grown green vegetables, preserved lemon, chilli and garlic

### Byron Bay lettuce co. salad

resort honey and cider vinaigrette

### Pickled beetroot and labne

house-pickled beetroot, chilli, mint and labne

### Cabbage and pecorino slaw

shaved wombok, red onion, chardonnay dressing, pecorino Toscano

### Pomme purée

classic creamy mashed potato with cultured butter and sea salt

### Pearl cous cous

roasted vegetables, herbs and marinated fetta

## Dessert

### Nougat semi-fredo

cherry, hazelnut and pistachio parfait with yuzu curd and berry salsa

### Chocolate torte

caramel popcorn, vanilla cream chantilly, forest honeycomb

### Strawberry galette

baked pastry, local strawberries, vanilla bean ice-cream

### Australian cheese plate

local artisanal cheeses, relish, fresh and dried fruit, lavosh crackers

*All menus are subject seasonal change.*



# Beverage packages

## Tier one

Two-hours	\$48 per person
Three-hours	\$54 per person
Four-hours	\$60 per person

### Wines

NV Ate Brut  
South East Australia

2021 Ate Pinot Grigio  
South East Australia

2021 Ate Sauvignon Blanc  
South East Australia

2021 Ate Rosé  
South East Australia

2021 Ate Shiraz  
South East Australia

2021 Ate Cabernet  
South East Australia

### Beers

Byron Bay Brewery  
Premium Lager 4.4%

Stone & Wood Garden Ale 3.5%

Coke, Coke Zero, Sprite,  
orange juice, filtered water

## Tier two

Two-hours	\$58 per person
Three-hours	\$64 per person
Four-hours	\$72 per person

*Choice of one sparkling wine,  
two white wines and two red wines*

### Wines

NV First Creek 'Botanica' Cuvee Sparkling,  
Hunter Valley, NSW

2021 First Creek 'Botanica' Pinot Grigio  
Central Ranges, NSW

2018 First Creek 'Botanica' Chardonnay  
Hunter Valley, NSW

2020 First Creek 'Botanica'  
Semillon Sauvignon Blanc,  
Hunter Valley, NSW

2021 First Creek 'Botanica' Pinot Noir  
Orange, NSW

2018 First Creek 'Botanica'  
Cabernet Sauvignon,  
Central Ranges, NSW

2019 First Creek 'Botanica' Shiraz  
Central Ranges, NSW

### Beers

Byron Bay Brewery Premium Lager 4.4%

Stone & Wood Pacific Ale 4.4%

Stone & Wood Garden Ale 3.5%

Coke, Coke Zero, Sprite,  
orange juice, filtered water

## Tier Three

Two-hours	\$68 per person
Three-hours	\$74 per person
Four-hours	\$82 per person

*Choice of one sparkling wine or upgrade to champagne  
for \$15 additional per person*

### Wine

NV First Creek 'Botanica' Cuvee Sparkling, Hunter Valley, NSW

2021 Dal Zotto Prosecco, King Valley, VIC

### Choice of two white wines

2022 Riesling Freak No.3 Riesling, Clare Valley, SA

2021 Falls Sauvignon Blanc, Adelaide Hills, SA

2021 Nick Spencer Pinot Gris, Tumbarumba, NSW

2021 Murdoch Hills Chardonnay, Adelaide Hills, SA

2022 Gilbert Rosé Mudgee, NSW

### Choice of two red wines

2022 Te Mata Gamay Noir (served chilled), Hawkes Bay, NZ

2021 Craggy Range Pinot Noir, Martinborough, NZ

2021 La Ragnaie 'Troncone' Sangiovese, Tuscany, Italy

2020 The Other Wine Co. Grenache, McLaren Vale, SA

2019 Leeuwin Estate 'Prelude' Cabernet Sauvignon, Margaret River, WA

2021 Two Hands 'Gnarly Dudes' Shiraz, Barossa Valley, SA

### Choice of three beers

Byron Bay Brewery Premium Lager 4.4%

Stone & Wood Pacific Ale 4.4%

Stone & Wood Garden Ale 3.5%

Heineken 5%

Little Creatures Pale Ale 5.2%

Coke, Coke Zero, Sprite, orange juice, filtered water

*Our menu changes seasonally. As a result, your first choice may not be available, and vintages are subject to change without notice.*

# Cocktail station upgrade

Treat delegates to an alluring first-class beverage station to create a momentous activation at any function or event.

One-hour - \$40 per person • Two-hours - \$80 per person

## Interactive Tequila station

Includes Olmeca bar

### ***Choice of three***

Classic

Mezcal

Passionfruit

Spicy

Coconut

## Interactive Mojito stations

Indulge with an exclusive mojito station with three tasting profiles

ranging from lychee, passionfruit, classic. Perfect for a pre-dinner experience or cocktail function.

## Sangria jugs

Add a little bit of flare to your event with our refreshing Sangria jugs.

Enhanced by indigenous ingredients and exotic fruits with both tropical

white and native red options.

## Brookies Gin Bar

Byron Dry Gin distilled with native botanicals foraged from the heart of our rainforest. Hand-crafted on our farm in the hinterland of Byron Bay.

Brookie's Dry Gin is a beautifully balanced combination of the finest regional botanicals in a truly classic gin

Brookie's Byron Slow Gin is the first of its kind. Made in the traditional style of the English 'Sloe' gin, Brookie's Byron Slow Gin showcases a unique rainforest fruit native to the subtropical region of Byron Bay, the Davidson Plum. We steep these plums in our Byron Dry Gin and let time weave its magic. Expect exhilarating flavours of rose, watermelon, and bright plum.

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## Stay a while...

Relax and unwind with all the creature comforts you desire for your wedding.

Crystalbrook Byron is an intimate resort set amongst 45-acres of subtropical rainforest.

Each beautifully styled and self-contained suite provides the perfect balance between luxury and sustainability.

Get ready in style with enough space for the entire entourage and when it's all over, return to your Treetops Luxe Suite as newlyweds.

We offer the bridal couple a complimentary wedding night stay and 10% discount on accommodation rates for your guest.



An aerial photograph of the Crystalbrook Byron resort. The image shows a large, rectangular swimming pool with blue water, surrounded by a green lawn and several lounge chairs. The pool is nestled within a dense, lush forest of tropical trees, including many palm trees. In the background, the ocean is visible with waves breaking on the shore, and a small headland is seen in the distance under a clear sky.

# Crystalbrook byron

Byron Bay

## Contact us

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