



Harvest

CONFERENCES & EVENTS



HARVEST NEWRYBAR

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UNIQUELY BYRON EXPERIENCES

A dining destination unlike any other, Harvest is a food haven for both locals and food enthusiasts alike.



Housed in three lovingly restored heritage buildings in the historic village of Newrybar, Harvest invites guests to immerse themselves in a multi-sensory experience that highlights the rich diversity that the Northern Rivers has to offer.

At our sprawling landmark eatery, our menus are conceptualised by world-class chefs who are passionate about highlighting the beauty of each individual ingredient and its origins. Through our exceptional local suppliers, we are able to work with ingredients as they come into their prime allowing us the freedom to create dishes that are intuitive, imaginative and rich – an expression of the region in that moment. These relationships with key members of our community, from growers and producers, to artisans, to custodians of the land allow us to educate our guests on the importance of seasonality, locality and sustainability for the wellbeing of our region.

HARVEST, ON BUNDJALUNG COUNTRY

HARVEST.COM.AU

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WELCOME

LET US OPEN YOUR EYES TO THE FLAVOUR OF OUR COUNTRY



With an award-winning wine list that explores small, conscientious wine-makers and lesser-known Australian varietals and an authentic, attentive approach to service and generous spirit ensures guests are at ease to enjoy being surrounded by our rustic and atmospheric venue.

Harvest's unique approach to food is blended with a strong sense of community to produce an experience that is both rich and grounded in consciousness. Locally owned and led by a team of world-class hospitality professionals, Harvest is the premier destination in the Northern Rivers for culinary experiences and events.





OUR ETHOS

At Harvest, our ethos is naturally sustainable – our kitchen team is deeply passionate about sourcing produce in a mindful manner. Our first choice is always to use local producers and farmers, preferably who farm using organic or biodynamic and regenerative practices.

We also grow our own produce where feasible, harvesting directly from our garden for cocktails and other garnishes, and we choose to only serve sustainably sourced seafood.

Everything within our business is planned, as much as possible, to fit into our sustainable circle ethos. This means anything we can't use in the restaurant can be used either in the deli, garden or bakery, so each part of Harvest supports another in creating a minimal footprint and reducing waste.

Our everyday practices ensures your Harvest event will be as environmentally sustainable as possible, but we also offer many other options to further reduce the footprint of your function.





OUR VENUES

LET HARVEST BE YOUR CANVAS, AND LET OUR STAFF HELP YOU PAINT THE PICTURE OF YOUR PERFECT EVENT.

At Harvest, our dedicated events team approach each bespoke event with the same mindfulness and finesse that our chefs approach their menus. Every detail is thoughtfully considered to ensure the customer has a unique and memorable experience that rewards for years to come.

From your initial enquiry right through to coordination on the day, our planners are available to guide you through every part of the process to ensure space is kept for you to enjoy yourself while we help you plan your event.

Whether your group is just 2 people or 200, our unique venue offers a playground of options to help you host any event including birthdays, engagements, weddings, recoveries, anniversaries, meetings, corporate gatherings, product launches, film screenings and more.

Harvest also offers our renowned Harvest on Location, off-site catering. Bringing high end service, our passion for food, Harvest mobile bar and beverage packages to any location you desire.



VENUE CAPACITY

VENUES	MAX. SEATED	MAX. COCKTAIL	HIRE FEE
RESTAURANT	130	180	\$3,900
BAKERY	40	60	\$1,500
GARDEN	–	80	\$500
PRIVATE DINING ROOM	8	N/A	2 GUESTS: \$500 3–6 GUESTS: \$800 7–8 GUESTS: \$1,200
RESTAURANT & BAKERY	60+	60+	\$5,300
RESTAURANT, BAKERY & GARDEN	60+	60+	\$5,500
SPERRY TENT	MAX. SEATED	MAX. COCKTAIL	HIRE FEE
10m x 16m	120	150	\$11,000

* NOTE: In the event of COVID restrictions on these capacities we will advise you at the time of booking.





THE RESTAURANT

CAPACITY 130 GUESTS – SEATED
180 GUESTS – COCKTAIL STYLE

FEE \$3,900

Harvest Restaurant has a beautifully inviting and open ambiance for every corporate event. Exposed wooden beams, bi-fold windows, stylish bar, hanging gardens, and a fireplace encircled by luxurious leather chairs set the scene for easy elegance. Enjoy the space as it is or bring your own touches to imbue your event with a little more of you.





THE BAKERY

CAPACITY 40 GUESTS – SEATED
60 GUESTS – COCKTAIL STYLE

FEE \$1,500

The historical bakery filled with warmth and the smell of food, we work with you to create your event and your own story becomes entwined in the beauty of this character-filled and historic bakery. More than a century old, this space captivates with its uncommon charm and brings a covetable, rustic style to your event.

Tactile and warm with exposed brick, wooden beams and an original wood-fired oven, the bakery invites ample light through the large windows and overlooks the lovely Harvest gardens.



PRIVATE DINING ROOM

CAPACITY 8 GUESTS

FEE \$500 – \$1,200

Byron's best-kept secret, the Harvest private dining room is a bespoke sanctuary nestled behind our historic bakery. Seating two-to-eight guests, this purpose-built room makes use of bricks from the original bakery oven, which dates back to 1902. Imbued with a deep sense of nostalgia but styled with modern touches, this elegant space offers perfect privacy for meetings, events or private dining.





RESTAURANT & BAKERY

CAPACITY 130 GUESTS

FEE \$5,300

Seamlessly combining both character-filled spaces for your event allows the bakery to be used as an overflow for additional numbers, breakout area or dance floor to keep the celebrations going.



SPERRY TENT

CAPACITY 120 GUESTS – SEATED
150 GUESTS – COCKTAIL STYLE

FEE \$11,000 (exc. food & beverage)

SIZE 10m x 16m

Placed behind the bakery, between the lawn and our fire pit, the hand-crafted tent provides a canopy under which good times are bound to unfold.

Perfectly complementing the ambience and aesthetic of the tent, the fire pit provides a lovely talking point and a way for guests to feel connected to the beautifully prepared food and surrounding gardens.





OFFSITE LOCATIONS



We can offer full event planning, from styling to location sourcing, menu design, beverages, full staffing, infrastructure and logistics.

This can be in your own home or with some of our long-standing partners listed on the next page.

WE HAVE LONG-STANDING
RELATIONSHIPS WITH SOME OF
THE MOST BEAUTIFUL OFFSITE
LOCATIONS IN BYRON ALLOWING
US TO BRING HARVEST TO YOU.

We create the ability for you to experience Harvest's exceptional food and beverage service in a location selected by you.

Harvest have nurtured relationships over the years with numerous local suppliers from styling, florists, marquees and structures, activities in the local area and much more. Should you require any assistance with these at all we are delighted to assist, offering you a full guest services and concierge assistance.





THE SECRET GARDEN

A secret oasis in the centre of town, situated on half an acre featuring a lush sub-tropical garden bursting with majestic mature palms, amazing cacti gardens, tranquil rainforest inspired pockets and a gorgeous cabana and thatched garden hut.

secretgardenbyronbay.com



THE EARTHHOUSE

A Mediterranean-inspired event space constructed from rammed earth, The EarthHouse boasts spectacular mountain and hinterland views, offers boutique accommodation and is perfectly situated 10 minutes from Bangalow and 25 minutes to Byron Bay.

theearthhouse.com.au



FORGET ME NOT FARM

A private and tranquil outdoor venue on a working cattle farm with prize winning gardens, rainforest plantings and set by a picturesque water feature offering outstanding photo opportunities and beautiful sunsets.

Forget Me Not Farm also offers guest accommodation.
forgetmenotweddings.com.au



THE ORCHARD ESTATE

The Orchard Estate is a working macadamia nut farm situated in the rolling hills of the Byron Bay hinterland. Set on 100 acres, The Orchard Estate looks out over the spectacular Nightcap mountain range and features a purpose built barn and commercial kitchen.

theorchardestate.com.au



NIGHTCAP RIDGE

The 70 acre eco-luxe property, with lush green lawns, lily ponds and stunning function space, provides the perfect canvas for your big day. Guests can wander the many bush tracks, play lawn games, swim in the dam or lounge by the bar at The Argory.

nightcapridge.com.au



NEWRYBAR HALL

The Newrybar Community Hall was built in 1899 and has become the focal point of community life in Newrybar. Situated opposite Harvest restaurant, many weddings, parties and events have been celebrated at the Hall over its 120 year lifetime.

newrybarhall.com

FOOD & BEVERAGE PACKAGES



BEVERAGE PACKAGES

STANDARD

- One sparkling wine
- Two white wines
- Two red wines
- Full and mid strength beer
- Soft drinks
- Coffee and Tea

MID RANGE

- One sparkling wine
- Two white wines
- Two red wines
- Full and mid strength beer
- Soft drinks
- Coffee and Tea

LO-FI BIODYNAMIC PACKAGE

(LO-FI MEANS UNREFINED WITH MINIMAL, IF ANY, FILTRATION)

- Sparkling wine
- Sauvignon Blanc
- Pinot Gris
- Chardonnay
- Grenache
- Chilled Red
- Pinot Noir
- Full and mid strength beer
- Soft drinks
- Coffee and Tea

PREMIUM

- One sparkling wine
- Two white wines
- Two red wines
- Full and mid strength beer
- Soft drinks
- Coffee and Tea

	2 HOUR	3 HOUR	4 HOUR	P/H THEREAFTER
STANDARD	\$35	\$55	\$70	\$12
MID-RANGE	\$40	\$60	\$80	\$15
LO-FI	\$45	\$65	\$85	\$15
PREMIUM	\$50	\$75	\$95	\$20



FOOD PACKAGES

CANAPÉS UP TO 230 GUESTS

OPTION 1 6 canapes & 2 substantial	\$80pp
OPTION 2 6 canapes, 2 substantial & antipasto table	\$95pp
Additional Canapés	\$8ea
Additional Substantial Canapés	\$18ea
Dessert Canape	\$8ea
Antipasto table	\$18pp
Deli Cheese Table	\$15pp
Oyster Bar	\$6 per oyster
Raw and Smoked Bar	\$25pp
Paella Bar	\$25pp
Late Night sliders	\$10pp
Breakfast & Brunch Package	\$45pp

SHARED TABLE 8-160 GUESTS

OPTION 1 Lunch only – 1 main + 2 sides	\$55pp
OPTION 2 2 mains + 2 sides	\$65pp
OPTION 3 2 mains + 3 sides	\$75pp
OPTION 4 3 mains + 3 sides	\$85pp
WHOLE BEAST BANQUET 15-160 guests	\$95pp

A LA CARTÉ UP TO 50 GUESTS. RESTAURANT ONLY

OPTION 1 Entrée + Main OR Main + Dessert	\$65pp
OPTION 2 Entrée, Main + Dessert	\$85pp

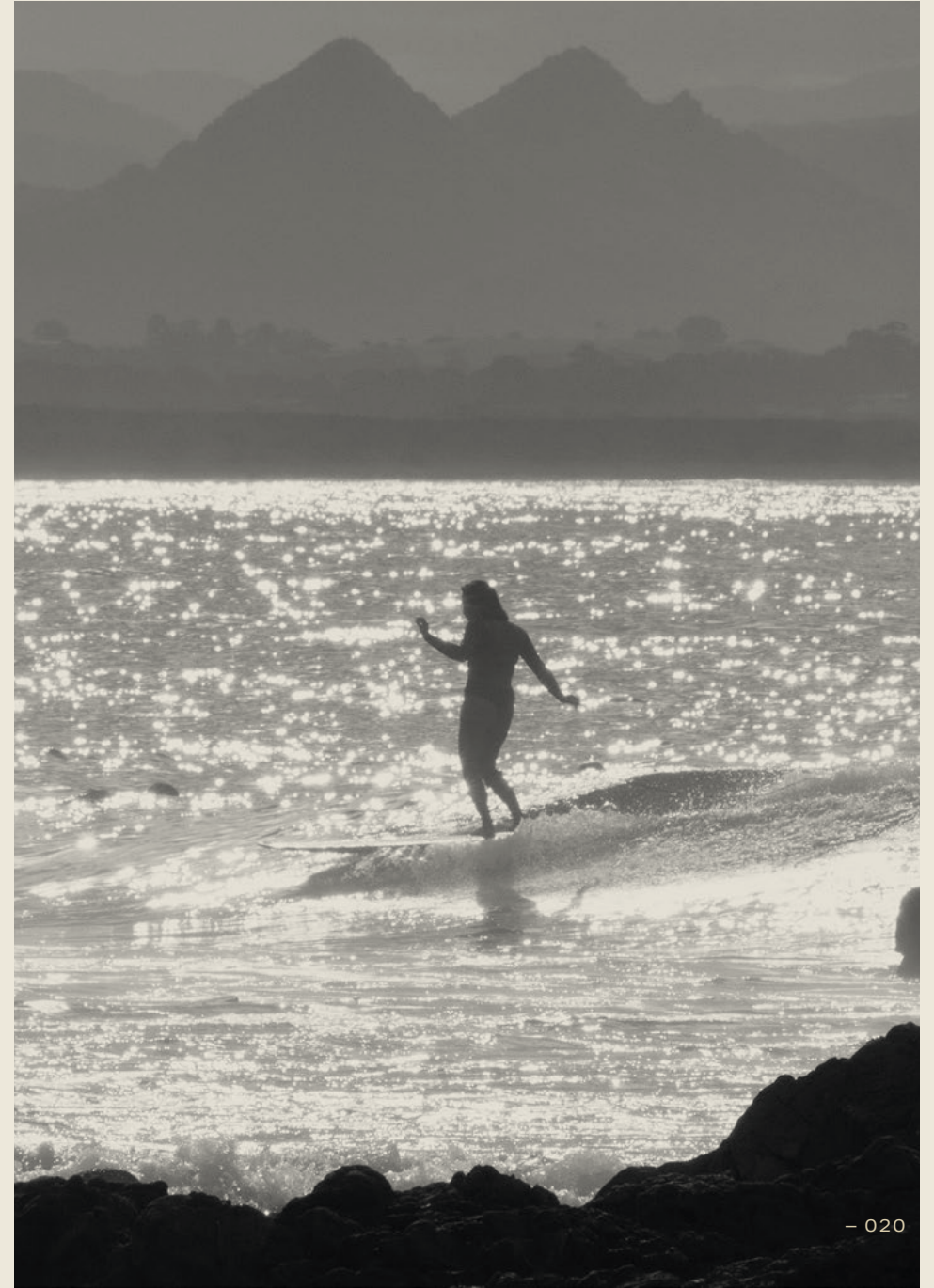
HARVEST DESSERT

OPTION 1 Individual Dessert	\$18pp
OPTION 2 Dessert Canapé	\$10pp
HARVEST DOUGHNUT TALE	\$6 per doughnut

* Crew meals – \$25pp



CORPORATE PACKAGES





AUTHENTIC EVENTS THAT WILL HELP YOUR GROUP CREATE & CONNECT



For groups seeking a memorable, rejuvenating business event, the region provides welcoming and luxurious spaces to create, connect and immerse yourself in nature to ensure the best outcomes can be achieved for your delegates. With premium customer service and Byron's creative flair, Harvest will create the ultimate authentic wellness destination for businesses and organisations.

CORPORATE EXECUTIVE RETREAT



We understand that during COVID the ability for the corporate audience to meet and engage is imperative. Starting with your executive leadership team allows the senior executives to escape the stress of the city and meet in a safe and conducive manner.

These activities are just some of the many options available. Please refer to our separate activities kit for a full list of activities and preferred suppliers on offer. We are able to work with you to customise a package to suit your needs.

OFFERED 7 DAYS A WEEK & CUSTOMISED TO YOUR NEEDS.

EITHER HALF DAY OR FULL DAY – PRICED ACCORDINGLY.

HALF DAY PACKAGE – \$82pp

INCLUDES

- Arrival tea and coffee, morning tea, lunch
- Add-on activities are POA

ARRIVAL OPTIONS

- Surfing
- Kayaking
- Yoga
- Personal training
- Guest speaker – POA food and wellbeing

AFTERNOON ACTIVITIES

- 5-minute massage
- Surfing
- Kayaking
- Food Tour
- Cooking class
- Paint and Picasso
- Cocktail masterclass
- Wine masterclass
- Growers learning – POA
- Plant and feed as you go – POA

FULL DAY PACKAGE – \$94PP

Monday – Friday, 8.30pm – 5.30pm

INCLUDES

- Arrival tea, morning tea, lunch and afternoon tea
- Water, room set-up and service throughout the day
- AV – quoted on specific needs per client.
- Venue Hire – space dependant
- Min and max numbers are space and COVID dependant

INCENTIVES IN THE BYRON HINTERLAND



The Incentive opportunities for your organisation in the Byron Bay Hinterland and beyond offers your guests the most wonderful experience to be rewarded and spoilt.

OFFERED 7 DAYS A WEEK &
CUSTOMISED TO YOUR NEEDS.

PRICED ACCORDINGLY.

DAY1

MORNING

- Arrive Ballina Byron Gateway airport
- Byron Bay Kombi or Byron Luxury Transfer to meet and greet and pick up

AFTERNOON

- Lunch at Stone and Wood
- Afternoon Activity
- Brookies Gin – tour
- Break

EVENING

- Dinner at Harvest
- Stay at: Harvest House, Ramada, Sunseeker, Beach Hotel Lord Byron

DAY2

MORNING

- Breakfast in accommodation or; dependant on accommodation option breakfast at the lighthouse and lighthouse tour.
- Kayaking OR learn to surf OR grow your own vegetables session

AFTERNOON

- Harvest Lunch – from the Garden
- Afternoon activity Paint and Picasso or cocktail/wine masterclass

EVENING

- Dinner: Harvest Sperry Tent catering (surprise location)

DAY3

MORNING

- Hot Air Ballooning (breakfast included)
- Magic Bus – pick up and taken to:
 - Byron Bay Producers Market (Thursday) OR
 - Bangalow Markets (Friday)

AFTERNOON

- DEPARTURE

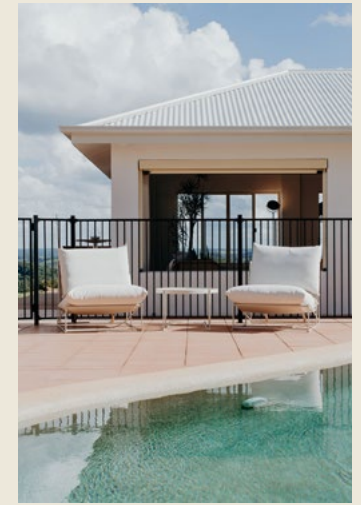
* NOTE: All activities are suggestions only. We can assist you with a wide variety of options to entertain your group throughout their stay.

HARVEST NEWRYBAR

HARVEST HOUSE



CONFERENCES & EVENTS



ACCOMMODATION

Harvest Newrybar have established relationships with numerous accommodation providers in the region.

Whether you are here for a corporate event, wellness retreat, incentive or a leisure stay, Byron Bay and the gorgeous surrounding hinterland offer a wide variety of accommodation options.





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HARVEST.COM.AU

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WE RESPECTFULLY ACKNOWLEDGE THE TRADITIONAL CUSTODIANS OF THIS LAND, THE BUNDJALUNG NATION AND PAY RESPECTS TO THE ELDERS PAST, PRESENT AND EMERGING.

Harvest

HARVEST.COM.AU

DESIGN BY CHRISTOPHERWALLACE.COM.AU