



ember

Events & Group Bookings



Celebrate unforgettable moments at Ember!

Nestled in the heart of Byron Bay, Ember is the premier destination for steak enthusiasts, with quality and flavour at the heart of everything we do.

Our cozy and inviting spaces set the perfect backdrop for any occasion, whether it's a corporate gathering, anniversary, pre wedding, reception or a joyous celebration. From intimate gatherings of 10 to grand events with up to 150 guests, we've got you covered.

Group Dining Options

Silver - 58 pp

Entree

Platter Wagyu fillet cured bresaola
*olives, rocket, parmesan, herb butter, olive oil
balsamic and ciabatta.*

Main

Wagyu rump 6+ (mr)
creamy pepper jus (gf)

Portuguese chicken breast
fresh lemon (gf)

Sides

Steamed brocolini
confit garlic oil (ve, gf)

Honey roasted carrots
fresh rosemary (v, gf)

Rocket, roasted pear salad
*pickled eshallots, goats cheese and
balsamic dressing (v, gf)*

Skin on chips
with rosemary salt (ve, gf)

Gold - 78 pp

Entree

Platter Wagyu fillet cured bresaola
*olives, rocket, parmesan, herb butter, olive oil
balsamic and ciabatta.*

Arancini 3 cheese
sweet roasted red pepper sauce (v, gf)

Grilled Australian king prawns
chimichurri, lime (df, gf)

Main

42 day dry aged Tomahawke (mr)
creamy pepper jus (gf)

Portuguese chicken breast
fresh lemon (gf)

Sides

Steamed brocolini
confit garlic oil (ve, gf)

Honey roasted carrots
fresh rosemary (v, gf)

Rocket, roasted pear salad
*pickled eshallots, goats cheese and
balsamic dressing (v, gf)*

Skin on Chips
with rosemary salt (ve, gf)

Premium Upgrade

Main

The Ember Steak - 20 pp
*8+ wagyu scotch - our most popular steak (gf)
Replace the steak in either package.*

Additions

Entree

Oysters - 9 pp
natural or kilpatrick (gf)

Dessert

Chocolate Torte - 14 pp
*Swiss chocolate sauce and
vanilla bean ice cream (gf)*



Veg/Vegan

Vegetarian

Entree

Szechuan tomato crumbed cauliflower
harissa aioli, cashew nut cream (v, df, gf)
graze on share platter - exclude bresaola (v)

Main

Vegetarian lasagne
herb napolitana, smooth white sauce,
vegetables, cheese (v)

Dessert

Chocolate Torte
Swiss chocolate sauce, vanilla ice cream (gf)

Vegan

Entree

Szechuan tomato crumbed cauliflower
harissa aioli, cashew nut cream (v, df, gf)
ciabatta, olives, rocket w balsamic (ve)

Main

In-house pickled roasted beetroot
spinach walnuts, seeded mustard dress (ve, gf)
or
Spice roasted pumpkin w asparagus
toasted coconut, tahini coconut hummus (ve, gf)

Dessert

Mango sorbet (ve, gf)

Beverage Pack

Beer & Cider

Stone & Wood Crisp
Coopers Australian Lager
Coopers Pale Ale
Seven Mile "Cali Cream"
Stone & Wood Pacific Ale
Sapporo Lager
Little Dragon Ginger Beer
Kirin Ichiban
Coopers Light
Apple Cider

Sparkling & Wine

Prosecco
Rose
Chardonnay
Sauvignon blanc
Cabernet sauvignon
Shiraz

Non-Alcoholic

All soft drinks & juices

2 hr - 48 pp 3 hr - 72 pp

Arrival Cocktail

18 each

Classic Margarita
Elderflower Breeze
Lychee Martini
Classic Mojito

Spirit Upgrade

with any beverage package
house spirits (2 hrs) - 16 pp
house spirits (extra hr) - 8 pp

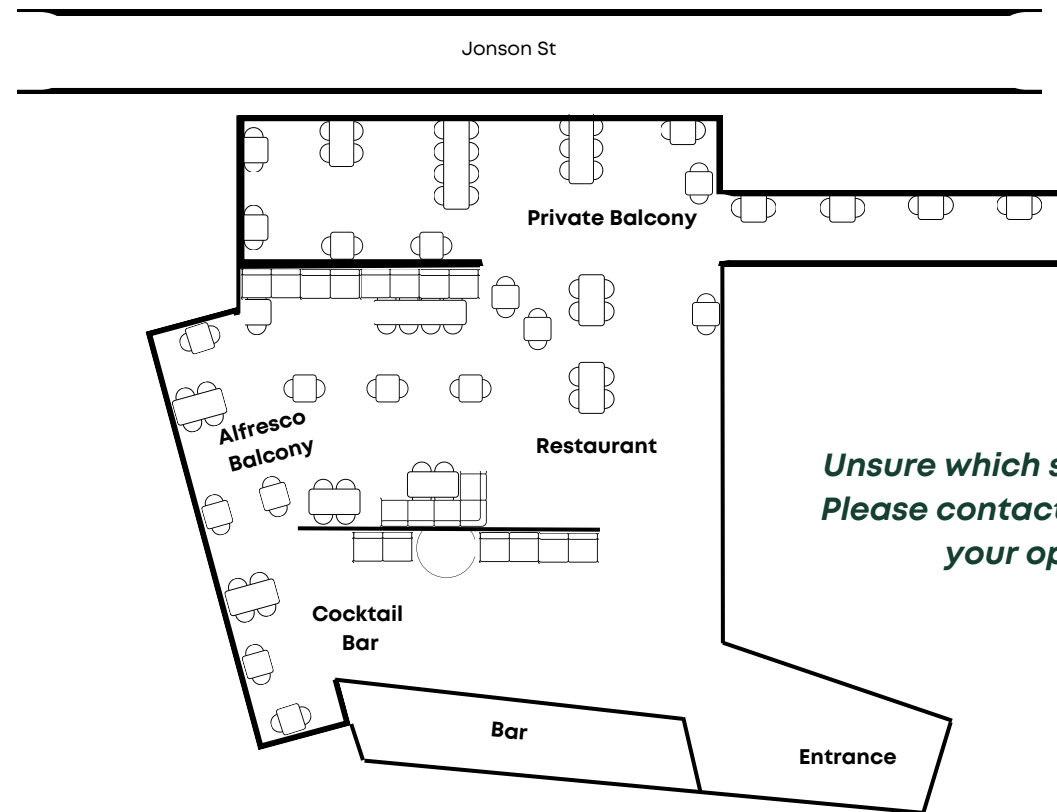
Bar Tabs

Prepaid bar tabs are available



Venue Spaces & Capacities

Total - Standing 150 Guests & Seated 120 Guests



Private Balcony - Standing 80, Seated 60

Private, intimate & exclusive with an open-air balcony suited for group bookings with table service for drinks.

Alfresco Balcony + Cocktail Bar - Standing 90, Seated 54

Perfect for 30 people sit down or intimate standing event with bar access for guests to be served or purchase drinks.

Ember Exclusive Venue - Standing 150, Seated 120

Full exclusive where you have the space & privacy for all types, styles & sizes of events.

Bespoke Menus & Canape

“Can’t see what you’re after? We have a range of options suitable for all styles of events, including sit-down and canape options. Contact us directly and we’ll tailor the event to suit your needs.”



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