



EVENT PACKAGES
2023 / 2024



EVENTS

REIMAGINED

We acknowledge and pay respect to the Bundjalung people, the Traditional Custodians of the lands on which we live and work.

FARM&CO
RESTAURANT

MEET THE TEAM BEHIND OUR VENUE



MARK WILSON

Founder of PLB Group, creating Tweed Coast favourites, Spice Den and Taverna, and currently managing iconic Casuarina venue, Osteria events, waterfront Mediterranean inspired sister event venue, Ancora, The Acre in the Gold Coast hinterland and Casuarina's Lolita's Mexican Cantina.

RACHEL DUFFY

Hospitality heavyweight, former General Manager at Icebergs Dining Room and Bar in Sydney, and founder of esteemed Cabarita newcomer No 35. Kitchen and Bar.

AMY BROWN

Former chef at Rick Shores, co-creator of the Farm & Co menu and our events manager.

ARMANDO ENRIQUEZ ICAZA

PLB Group Executive chef and co-creator of the Farm & Co menu.

TIM COLEMAN

Part of the founding team, Tim managed the 3 chefs hatted Rockpool restaurant in Sydney.

VENUE PRICING & CAPACITY



CAPACITY

Seated - 100

Standing - 100

BOOKING FEE

Monday - Wednesday Events - \$1,990

Thursday - Sunday Events - No booking Fee

MINIMUM F&B SPEND

FULL DAY 11:30AM - 8PM / HALF DAY 11:30AM - 3:30PM OR 4PM - 8PM

Monday - Wednesday // Full Day Only \$5,000 F&B

Thursday // Full Day Only \$7,000 F&B

Friday // Full day \$10,000 F&B / Half Day \$7,000 F&B

Saturday // Full Day \$10,500 F&B / Half Day \$7,500 F&B

Sunday // Full Day \$11,000 F&B / Half Day \$8,000 F&B

All prices include GST

ADDITIONAL EXTRAS

Bus required for drop off and pick up for all bookings over 50

15% surcharge for events falling on a public holiday

CONTACT US

We can't wait to hear all about your special day.

For more information please email hello@farmandco.com.au

LOCATED AT

529 Cudgen Rd, Cudgen NSW 2487

We acknowledge and pay respect to the Bundjalung people,
the Traditional Custodians of this land.

PACKAGE INCLUSIONS



DINING SPACE

- Handmade long wooden tables (seating up to 100 people)
- Tan crossback chairs (for up to 100 people)
- Crockery, cutlery, glassware and linen napkins placed on tables
- Bar set up, including staff and all glassware
- Use of the PA system, including wireless microphone.

BREAKOUT SPACE

- Picnic tables
- Wooden high bars and stools
- Lawn games
- Picnic rugs
- Unbeatable views

PLATTERS & CANAPES



PLATTERS \$25.00 PP

Farmhouse grazing table – Selection of house made terrines/dips/gravlax and pickles with local cheese, our farm honey, charcuterie, breads, fruit & crackers

WELCOME CANAPES \$32.00 PP (SAMPLE MENU)

Choose Five (additional canapes from \$7.50pp)

Maximum 3 seafood items.

VEGETARIAN

- Sweet potato & feta tartlet w/ garlic cream (v)
- Pumpkin crackle, smoked pumpkin, pepita praline (vegan/gf)
- Mushroom & truffle arancini (v)
- Crispy cauliflower w/ nutmeg salt (vegan/gf)
- Tempura eggplant, teriyaki cream, coriander, sesame (vegan/gf)
- Farm veg frittata, carrot jam (v)
- Corn chip, corn salsa, pickled onion (vegan/gf)

SEAFOOD

- Salmon & avocado tartare, citrus ponzu, wonton crisp
- Half shell scallop, sweet corn, xo oil (gf/df)
- Crab & chive, brioche, pickled celery
- Smoked salmon brandade, salmon pearls, dill, lavosh
- Brookies gin cured salmon, house rye, horseradish cream
- Rock oysters with champagne vinaigrette (market price)
- Grilled prawns, green goddess (market price)

MEAT

- Pork belly bao, pickled cucumber, hoisin
- Beef croquette, fried egg mayo
- House terrine, crouton, quince gel, herb
- Smoked ham hock, potato chip, mustard aioli, zucchini pickle (gf/df)
- Chicken & leek sausage roll, yoghurt sauce
- Karaage style chicken bites, chipotle mayo (gf/df)
- Crispy pork belly, tortilla chip, burnt pineapple, chilli

SKEWERS

- Chicken stick, green curry mayo, curry leaf (gf/df)
- Salmon stick, citrus butter, fennel (gf)
- Crispy pork belly, smoked honey, chilli (gf/df)

CHEF'S SELECTION SIGNATURE BANQUET



SIGNATURE BANQUET - \$69PP

Enjoy our Chef's selection banquet featuring the best local & seasonal produce

(SAMPLE MENU)

TO START

Pizza Fritta Bread, Herb Butter
Farm Tomatoes, Byron Bay Stracciatella, Crispy XO Oil
Chicken Terrine, Cucumber Pickle, Croutons

MAIN

choice of
Char-Grilled Chicken, Malted Mustard, Chive
or
Wood Smoked Lamb Shoulder, Mint Chimichurri, Jus
or
Roasted Goldband Snapper, Aromatic Oil, Curry Leaves
or
Woodfire Smoked Pumpkin, Lentils, Tomato

Add on 1KG Black Angus T Bone Steak, Caramelised Onion Butter - \$90

SIDES

Roasted Cauliflower, Beetroot & Walnut Salsa
Fried Potatoes, Tomato Jam
Field Leaves, Beans, Green Goddess

DESSERT

Tropical Cheesecake, Strawberry, Honey Oat Crumb

DELUXE SHARED BANQUET



DELUXE BANQUET - \$89 PP (SAMPLE MENU) (CHOOSE FROM BELOW)

TO START

Local baked bread & house made butter

SMALL PLATES

Choose Three

Byron Bay stracciatella, crispy xo oil (gf)
Byron Bay haloumi, farm honey, thyme (gf)
Farmhouse terrine, pickles, condiments
Crispy lamb ribs, cumin yoghurt, curry oil, toasted seeds
Fried squid, pink peppercorn mayo, nori crisps
Chargrilled octopus, romesco, herbs
Bangalow pork belly, carrot velvet, soy glaze

MAINS

Choose Two

Spatchcock chicken, cauliflower puree, pickled grape, burnt lemon
Braised lamb shoulder, horseradish, jus
Chatubriande, sweet potato puree, onion jam, jus gras
Confit salmon, fennel, citrus, caper dressing
Roasted pork neck, burnt apples, mustard, farm honey
Woodfire pumpkin, aromats (v)
Whole roasted cauliflower, tahini dressing, hazelnuts (v)

SIDES

Choose Three

Farm & Co field salad, green goddess, pickle onions
Heirloom tomato salad, basil, olive crumb, lemon dressing
Ancient grain salad, roasted hazelnuts
Seasonal farm greens, herb butter
Chargrilled broccolini, sunflower hummus, chive oil
Smokey potatoes, sour cream, chives
Baked carrots, farm honey, macadamias, salsa verde
Sweet potato, ricotta salata
Woodfire pumpkin, whipped fetta, caramelized pepitas

DESSERT

Milk chocolate panna cotta, salted caramel, chocolate crumb

BBQ COCKTAIL MENU



BBQ COCKTAIL MENU - \$89PP*

(SAMPLE MENU)

Choose 5 smaller canapé items from the arrival canapes section to be served as part of your main meal

Create 2 Walk & Fork Bowls to be prepared on the Woodfired BBQ. For each bowl, select one protein, one carb and one side to complete your menu item.

PROTEINS

Woodfire Lamb Shoulder | Mint Chimichurri | Jus
Woodfire Chicken | House BBQ glaze
BBQ Pork Belly | House BBQ Glaze
Braised Beef Brisket | Jus | Salsa Verde
Woodfire Pumpkin | Braised lentils | Smoked Yoghurt

CARBS

Roast potato salad | chives | mustard
Woodfired Flat Bread | Herb Butter
Garlic Fried Rice | Pickled Onions
Roasted Root Veg | Honey Mustard Dressing
Baby carrots | Farm honey | toasted macadamias

SIDES

Farm and Co field Salad
Seasonal Greens | Herb Butter
Smashed Cucumber Salad | Spring onion & Ginger Oil
Farm Slaw | Lemon dressing

DESSERT

Chef's seasonal dessert

Add a woodfired roll with your choice of protein to be served with farm slaw for an additional \$15 per person

*Please note the BBQ menu incurs a \$350 flat fee to cover a dedicated chef to man the woodfired BBQ along with specialised grilling wood.

MORE FOOD OPTIONS



Add-ons

enhance your experience with seasonal add-ons, chat to our team about available options.

Locally sourced 1KG Black Angus T Bone: Market Price
Oysters: Market Price

CAKEAGE

Served on platters - From \$3.50 pp

LATE AFTERNOON FEASTING

Lamb sliders - \$5.00 pp
Cheese & fruit board - \$6.50 pp
Add chocolates - \$2.50

CHILDREN'S MENU - \$30.00 PP

CHOOSE

House parmesan crumbed chicken tenders

or

House beer battered fish

Served with fries & house salad

Seasonal vegetarian option available upon request

DESSERT

Ice-cream

BEVERAGE OPTIONS



BEVERAGE OPTIONS

Beverage offerings range from 'guests pay' to 'full bar tab' or 'beverage package'. The choice is yours and we make it easy. Our experienced event staff can support and guide you with the best options to cater for your day.

We use organic and sustainable producers, a current beverage menu with seasonal adjustments will be provided to you for your final selections in the lead up to your event.

MINERAL WATER -

Bottomless sparkling & still mineral water served with fresh lemon or lime

WELCOME COCKTAIL- \$16.00 PP

Afternoon Tea - prosecco, aperol, earl grey, mandarin
Paloma - tequila, grapefruit, lime, agave
Gardener Colada - rum, coconut, pineapple, lime
High Baller - whiskey, lillet blanc, salted caramel, soda

CHAMPAGNE TOWER

4 Tier Champagne Tower (30 glasses)
with 8 bottles of Prosecco - \$490

5 Tier Champagne Tower (55 glasses)
with 12 bottles of Prosecco - \$675

6 Tier Champagne Tower (91 glasses)
with 18 bottles of Prosecco - \$975



BEVERAGE PACKAGES

SAMPLE MENUS ONLY

Subject to change but will remain similar.

HOUSE SELECTION

- 4 Hr Package - \$55
- 5 Hr Package - \$65
- 6 Hr Package - \$74

SPARKLING	Secret Garden Brut NV
WHITE	Counter Point Pinot Grigio
RED	Counter Point Shiraz
BEER	Stone & Wood Green Coast Lager Stone & Wood Pacific Ale Stone & Wood Green Coast Crisp
CIDER	The Hills Apple Cider
NON-ALCOHOLIC	Assorted soft drinks and fruit juice
ADDITIONS	Add Corona, Moscato, Apple Cider or Ginger Beer for additional \$4 pp

PREMIUM SELECTION

- 4 Hr Package - \$72
- 5 Hr Package - \$83
- 6 Hr Package - \$91

SPARKLING	Maison Prosecco
WHITE/ROSE <i>(Choose 2)</i>	Tin Cottage Sauvignon Blanc Range Life Pinot Grigio Maison Provence Rose
RED <i>(Choose 2)</i>	Unico Zelo Jungle Jungle Dolcetta DogRidge "The Pup" Shiraz Range Life Pinot Nero
BEER <i>(Choose 2)</i>	Stone & Wood Pac Ale Stone & Wood Green Coast Lager Heads of Noosa Lager +Stone & Wood Crisp (included)
NON-ALCOHOLIC	Select 2 House Made Sodas

DELUXE SELECTION

- 4 Hr Package - \$127
- 5 Hr Package - \$147
- 6 Hr Package - \$166

SPARKLING	Stefanio Lubiano Brut
WHITE/ROSE <i>(choose 2)</i>	Armato Chardonnay Villa Solais Vermentino Villa AIX Rose
RED <i>(Choose 2)</i>	Brothers Keorner Light Red Hughes & Hughes Pinot Noir La Violetta 'UP' Shiraz Pa Pa Pinot Noir
BEER <i>(Choose 2)</i>	Earth Aussie lager Heads of Noosa Lager Captain Sensible Young Henrys Cider +Stone & Wood Crisp (included)
NON-ALCOHOLIC	Select 2 House Made Sodas

Beverage package inclusions cannot be substituted

VENUE MAP

