



Revel In Nature

FRIDA'S FIELD

A BYRON BAY HINTERLAND EVENT SPACE & LOCATION



*120 acre regenerative
farm, event space &
restaurant*



*Large private & flexible
space available for
exclusive hire*



*25 Minutes from
central Byron & the
Ballina-Byron Airport*





OUR ETHOS

We are excited to be part of the growing regenerative agriculture movement, and use farming practices that actively reverse environmental degradation while producing food that is more natural, flavourful and nutritious.

By planting a diversity of trees on our farm, managing our Angus-Wagyu cattle with holistic principles, and utilising organic gardening techniques we are sequestering carbon from the atmosphere, building soil health, and fostering biodiversity.

By coming onto our farm to enjoy one of the many experiences we offer, you'll be supporting us to keep expanding our ecological farming system and its integration with our farm kitchen.







OUR SPACE

Frida's Field is a completely private 120 acre property, allowing for exclusive hire and ample space to engage in a variety of activities - from long lunches, cocktail events and corporate presentations to tree-plantings, farm tours, workshops and more!

Our large, open-plan barn opens onto a spacious grass terrace and has stunning hinterland views, a full commercial kitchen and restaurant with staff, furniture and serving-ware for 120 people.

Wi-fi and three-phase power with a back-up generator plus 30 car parks and a private bus turning circle are available, ensuring all events run smoothly.







In-House Catering

Frida's Field provides in-house catering by our award-winning restaurant. Chef Alastair Waddell won a 2023 SHM Good Food Guide "Hat" for Frida's Field (his fourth time winning the coveted Award). Our contemporary country cuisine celebrates fresh seasonal produce grown by us and other producers in the Northern Rivers region. We are fully licensed to supply alcoholic beverages, with drinks packages and on-consumption options available. Our beverage list was recognised with a "Goblet" from The Australian Wine List of The Year Award 2022.



Long Lunches



Cocktail Events & Grazing Tables



*Breakfast Meetings,
Working Luncheons &
Afternoon Teas*





Long Lunches

Frida's Field is renowned for its long lunches, which have attracted coverage in numerous foodie publications including *Gourmet Traveller* and *Delicious Magazine*. They are the perfect off-site reward.

A bountiful communal feast of contemporary country cuisine with a set menu consisting of three starters, a main with three sides and dessert. They generally take around three to four hours, with each menu celebrating the season and showcasing the regions' best produce.



*Fully Licenced Venue
with Beverage
Packages & Bar Staff*





ACTIVITIES

Frida's Field is the perfect location for team-building and leadership workshops and activities.

We can curate a range of experiences to suit the size and interests of your group, with both in-house expertise and a plethora of locally-based facilitators.

Experiences can be held within the barn and at various locations around the 120 acre property.





Cooking Masterclasses



*Farm Tours &
Workshops*



Tree Plantings





Film & Photography
Shoots





For more information contact us at hello@fridasfield.com

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