



BALLINA BYRON



Islander Resort  
AND CONFERENCE CENTRE

# Courtyard Gourmet Barbeque

Cook your own feast.

To discuss your needs and prepare a package to suit your event please contact our Events Manager on 02 6686 8866.  
1 Ronan Place Ballina NSW 2478 | 02 6686 8866 | [events@TheIslanderResort.com.au](mailto:events@TheIslanderResort.com.au) |  
[BallinaByronIslanderResort.com.au](http://BallinaByronIslanderResort.com.au) 

## Affordable Gourmet BBQ packages for groups of 20 or more.

For smaller groups contact our Events Manager to discuss options on 02 6686 8866.

BBQ's are a great Australian tradition and perfect for celebrations with friends and family. While pretty much any day is a good day for a BBQ, a Saturday afternoon/evening BBQ provides you and your friends with a much-needed alternative to going out and hitting the local pub.

To this end we have created a Gourmet BBQ package. BYO meat, or let us supply it, either way the idea is to have fun and not worry about all the prep and cleaning up.

All our ingredients are market fresh and handpicked for quality. Every salad is prepared by our chef just before serving.

### BBQ Package 1 – \$28.00 pp

You supply your own meats

We supply 2 gourmet salads and 1 hot side plus breads

\* You do the cooking and serving \*

### BBQ Package 2 – \$48.00 pp

We supply a selection of 3 meats,

We supply 2 gourmet salads and 1 hot side plus breads

\* You do the cooking and serving \*

#### PACKAGE INCLUSIVE OF:

- Under cover Courtyard hire for 3 hours
- An appetising array of fresh salads and hot sides to choose from
- Caramelised sliced onions
- An assortment of crusty ciabatta, bread and freshly baked rolls with plain and garlic butter
- Condiments and sauces (homemade horseradish cream, mustard, dijon, seed and hot English, tomato sauce, homemade smoky bourbon BBQ sauce, homemade tomato chutney)
- Filtered coffee and gourmet tea selection
- All cooking equipment, serving platters and utensils, plates and crockery
- For groups of 20 or less waitstaff are included for 3 hours.  
For additional time, or larger groups, staff can be provided at an additional cost of \$40 per hour per staff member (one staff per 20 guests)

*Please inform us of any dietary requirements within your group*

Subject to Liquor laws, all drinks consumed on the premises must be purchased from our bar which is an extension of the covered courtyard BBQ area.

We offer a range of competitively priced drink options to suit all budgets:

- **Pay-as-you-go:** Guests order and pay for their own drinks from the bar
- **Open Bar Tab:** You set a limit for the bar tab, once reached guests pay for their own drinks.
- **Pre-selected Beverage package:** You select a specific number of bottles of wine and beers for service



## GOURMET BARBEQUE BOOKING FORM

### BBQ Package 1: Select two gourmet salads and one hot side

#### SALADS

- Caesar salad
- Bacon egg and potato salad
- Tangy Coleslaw
- Seasonal garden greens, tomato, cucumber with balsamic dressing
- Fuseli pasta with pesto, cherry tomato
- Roast pumpkin, pine-nut, spinach salad with maple syrup and balsamic dressing
- Spinach, pear, rocker and roasted walnuts
- Rice, sweet corn, coriander drizzled with white balsamic dressing

#### HOT SIDES

- Corn on the cob, smoked paprika butter and parmesan cheese
- Field mushrooms sautéed with butter, thyme and salt flakes
- Potato dauphinoise
- Potato scallops and sriracha ioli
- Hot crunchy chips

### BBQ Package 2: Select two gourmet salads and one hot side above and add a selection of three mains

#### MAINS

- Scotch fillet minute steaks marinated lightly with garlic, lemon, olive oil, rosemary and freshly cracked black pepper (120 grams)
- Gourmet pork sausages
- Homemade beef hamburger patties
- Portuguese chicken skewers
- Rosemary, garlic and olive oil lamb skewers
- Tandoori marinated chicken thigh with raita and kasundi
- Barramundi with lemon slices wrapped in foil to slowly cook on the BBQ
- Haloumi and vegetable skewers

#### Optional extras 'Sweet Temptation Platter' – \$8.50 pp

- Portuguese tartlet
- Chocolate Kiss
- Lemon tartlet
- Donut holes
- GF Jaffa mini muffin
- Churros with chocolate dipping sauce
- Florentines
- Banana beignet bites

#### Optional Welcome Drinks

Please indicate if you want welcome drinks - (Select one or both)

- Champagne \$9.50 pp
- House Mocktail \$9.50 pp

#### Beverage Packages Please indicate your preferred option

- Pay-as-you-go
- Open Bar (Select one)
  - No Limit
  - Limited Bar Tab – Amount \$ \_\_\_\_\_
- Pre-Selected Beverages (Select one)
  - No Limit
  - Set quantity

Note: A Special event celebratory cake (supplied by guest) cakeage fee applies – \$2.50 pp

# GOURMET BARBEQUE BOOKING FORM

## Your Details

Company Name:

Contact Name:

Phone:

Email:

Number of people:

Arrival Date:

Time:

Departure Date:

Time:

## Special Dietary Requirements

Guest Name:

Requirement:

## Group Accommodation Requirements

Minimum 20 guests *Please select desired options*

### Rooms Required

STANDARD TWIN SHARE – \$97.<sup>50</sup> pp  
No: Required

Single supplement – \$77.<sup>50</sup> pp  
No: Required

### Group Breakfast Options

Full Continental - \$17.<sup>50</sup> pp  
No: Required

Full Cooked Buffet - \$20.<sup>00</sup> pp  
No: Required

Full Continental Plus Full Cooked Buffet - \$27.<sup>50</sup> pp  
No: Required

### Group Dinner Options *Please select one option only*

2 Course Pre-selected Dinner - \$38.<sup>50</sup> pp  
No: Required

3 Course Pre-selected Dinner - \$48.<sup>50</sup> pp  
No: Required

## Individual Accommodation Requirements

**RATES:** Discounted rates are available for all guests attending an event. Please discuss your needs with our Events Manager call 02 6686 8866.

**Premium King Room** No: Required   
One King Bed and ensuite.

**Premium Queen Spa Room** No: Required   
One Queen Bed with Spa and separate ensuite.

**Premium Family Spa Suite** No: Required   
One Queen Bed with spa, Two Single Beds and ensuite.

**Executive Queen Rooms** No: Required   
One Queen Bed and ensuite.

**Executive Twin Rooms** No: Required   
One Queen Bed and One Single Bed and ensuite.

**Executive Family Suite** No: Required   
One Queen Bed and 2 Single Beds and ensuite.

*For specific room details please see our website.*

*Prices are based on Twin Share accommodation, Standard room rate – and excludes peak and shoulder periods. Please check website or call for peak (Christmas & Easter) and shoulder (School holidays) rates and dates.*



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\*T&C apply. Prices were correct at time of publishing, but are subject to change due to market variations and should be considered as a guide only. Please check prices at time of booking. Please note: One extra serving staff is required for every 20 extra guests or part thereof at \$40.00 per hour. There is a 15% surcharge on Sundays and public holidays.  
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