




BALLINA BYRON



Islander Resort
AND CONFERENCE CENTRE

Cocktail Party Packages

A finger food affair – small pieces, big flavours.

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 | BallinaByronIslanderResort.com.au 



Affordable lunch or evening Cocktail function for groups of 50 or more.

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

Who doesn't love to sharing stories with friends while enjoying a drink, delicious snacks, and lots of laughs?

The stand-up cocktail party is an amazing combination of wonderful appetizers and drinks lasting 2 to 3 hours, during which time guests snack on delicious finger food while enjoying their favourite drink and socialising with other guests.

CHEF'S COCKTAIL PARTY

Chef's selection of canapés: \$30⁰⁰pp

PACKAGE INCLUSIVE OF:

- Chef's selection of canapés for a 2 hour function.
- Venue hire for 2 hours • Waitstaff for 2 hours

Optional: Add additional bar service time (up to 3 hours extra) for the cost of staffing only - 1 waitstaff required for every 25 people or part there of.

GALA COCKTAIL EVENT

2hr function: \$45⁰⁰pp 3hr function: \$55⁰⁰pp

4hr function: \$60⁰⁰pp 5hr function: \$65⁰⁰pp

PRICE INCLUSIVE OF:

- Canapés as selected by you.
- Filtered coffee and gourmet tea selection.
- Venue hire and wait staff for up to 5 hours.

BEVERAGE OPTIONS

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 specific bottles of wine and beer from our beverage menu, with either a set number of bottles for service or no limit on the number. You can also choose to allow your guests to purchase other drinks from the bar, such as spirits at their own cost.

THE BUSINESS COCKTAIL EVENT

If there is any event that leads to more closed deals than the business lunch, it is the corporate cocktail party. They are the ultimate opportunity to mix, mingle, 'network' and softly lobby and negotiate on behalf of yourself and your business.

As the old saying goes, *"people do business with people, not companies"* and there is nothing like a night of good music, plentiful drink and relaxed, friendly conversation, to turn that perspective client into an old friend, looking forward to giving you their business.

At the Islander we offer easy access, ample parking, delicious food, the very best domestic and imported beverages and can even arrange accommodation if your guest should need it.

A friend once told me, *"there is a reason you don't let your mechanic do your taxes or ask your accountant to work on your car. Some jobs are best left to the experts."*

Subject to Liquor laws, all drinks consumed on our premises (including the grounds) must be purchased from our bar.

Please inform us of any dietary requirements within your group.



COCKTAIL FUNCTION BOOKING FORM

- Chef's Cocktail Party:** 2 hours only 2 hours + 1 additional hour 2 + 2 additional hour 2 + 3 additional hour
- Gala Cocktail Event:** 2 hour Function 3 hour Function 4 hour Function 5 hour Function

Gala Cocktail Event – Canapé Selections

Choose eight (8) selections for a 2 hour function / ten (10) for 3 hours / eleven (11) for 4 hours / and twelve (12) for 5 hours.

Crispy bread bites and other cold Hors d'oeuvres

- Country Pâté, and fruit paste
- Salmon mousse
- Smoked salmon cream cheese
- Rare roast beef, horseradish cream and rocket
- Smoked chicken and prosciutto
- Prawn and spiced yoghurt pappadums
- Tandoori chicken and spicy yoghurt pappadums
- Peking duck pancake, cucumber, shallot, hoi sin
- Cold julienne cut mixed vegetables served with an avocado, hummus or romesco dip served in individual; shot glasses

Bruschetta / Mini Pizza / Bread

- Traditional Italian bruschetta Fresh tomato, basil, red onion, feta
- Mediterranean bruschetta – roasted vegetables feta
- Variety of mini pizza (Hawaiian, Vegetarian, BBQ chicken and bacon, Roast vegetable medley, Pepperoni)
- Crispy crunchy garlic bread

Warm Baby Frittata, Mini Quiches and Open Tartlets 4cm diameter

- Haloumi and sweet potato frittata
- Chorizo, haloumi and sweet potato frittata topped with roasted pepitas
- Zucchini slice
- Quiche Lorraine
- Spinach quiche
- Tomato and onion quiche
- Honey roasted pumpkin and feta tartlet
- Crustless egg and bacon tartlet
- Crustless salami and egg tartlet

Savoury mini croissant collection

- Shaved double smoked ham and swiss cheese
- Confit tomato and shaved parmesan
- BLT

Skewers / Drumettes

- Cherry tomato, fresh basil and bocconcini skewer with caramelized balsamic dressing
- Portuguese chicken skewer with kaffir lime and lemon
- Tandoori chicken with raita
- Chicken yakitori skewers
- Marinated honey soy chicken drumettes

Pastries

- Double smoked ham and cheddar and pineapple pinwheels
- Pizza (salami, olive and sundried tomato) pinwheels
- Chicken and bacon pinwheels
- The classic puff pastry sausage roll with smoky BBQ sauce
- Spinach and ricotta rolls (like sausage rolls) with tomato chutney
- Pork and fennel sausage rolls served with smoky BBQ sauce
- Seafood mornay pie
- Chicken and leek pie
- Moroccan vegetable and chick pea gourmet pie with tomato relish
- The classic mini beef pie with Heinz ketchup
- Cheese and spinach pastizzi topped with Parmesan and Chia seeds
- Savoury filled vol-au-vents (mushroom, smoked oyster, garlic prawn)
- Baby beef and mushroom /chicken and mushroom /lamb and rosemary wellingtons

Meatballs

- Old fashioned beef meatballs with smoky paprika mayo
- Chicken croquette meatballs
- Risotto balls with a variety of fillings
- Wild mushroom risotto balls with tomato relish
- Fish Thai cake balls with sweet chili sauce
- Chicken green curry meatballs

Fried

- Popcorn chicken with ranch dressing
- Fish goujons with tartare sauce
- Salt and pepper calamari with sriracha ioli
- Chips with gravy
- Spring rolls (vegetarian and duck) w/ sweet chili sauce
- Hash brown topped with chorizo and sriracha mayonnaise
- Coconut prawns with spicy mango sauce

Sweet Temptations

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

Welcome Drinks

 Please indicate if you want welcome drinks - select one or both

- A welcome glass of Sparkling White Wine: \$7⁰⁰pp
- A welcome Cocktail: \$10⁰⁰pp
- A welcome Mocktail: \$10⁰⁰pp

Beverage Packages

 (Please indicate your preferred option)

- Package One: Pay-as-you-go
- Package Two: Open Bar
 - No Limit Limited Bar Tab - Amount \$ _____
- Package Three: Pre-Selected Beverages
 - No Limit Set quantity

Note: With all special event 'celebratory' cakes (supplied by guest) a \$2⁵⁰pp cakeage fee applies.

*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. The 'Islander Resort' reserves the right to adjust menu items and prices at any time. Images used in this brochure are for illustrative purposes only. Published 16/12/2020.

COCKTAIL FUNCTION 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:

Guest Name:

Requirement:

Guest Name:

Requirement:

Guest Name:

Requirement:

Guest Name:

Requirement:

Guest Name:

Requirement:

Group Accommodation

Minimum 20 guests - please select desired options.

Rooms Required

STANDARD TWIN SHARE - \$75⁰⁰pp
Number Required _____

Single supplement - \$70⁰⁰pp
Number Required _____

Group Breakfast Options

Full Continental - \$12⁵⁰pp
Number Required _____

Full Cooked Buffet - \$17⁵⁰pp
Number Required _____

Full Continental Plus Full Cooked Buffet - \$25⁰⁰pp
Number Required _____

Group Dinner Options

 Please select one option only

2 Course Pre-selected Dinner - \$35⁰⁰pp
Number Required _____

3 Course Pre-selected Dinner - \$45⁰⁰pp
Number Required _____

Individual Accommodation

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 Number Required _____
One King Bed and ensuite.

Premium Queen Spa Room Number Required _____
One Queen Bed with Spa and separate ensuite.

Premium Family Spa Suite Number Required _____
One Queen Bed with spa, Two Single Beds and ensuite.

Executive Queen Rooms Number Required _____
One Queen Bed and ensuite.

Executive Twin Rooms Number Required _____
One Queen Bed and One Single Bed and ensuite.


Executive Family Suite Number Required _____
One Queen Bed and 2 Single Beds and ensuite.

For specific room details please see our website.

Prices are based on Standard Twin Share (1 Queen bed, 1 Single bed.) Prices exclude peak periods. There is a 10% surcharge on Saturdays and Sundays, and 15% on public holidays on all food and beverage prices.



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