



Group Lunch & Dinner Packages

Alternate serve or Preselected menu options



BALLINA BYRON



Islander Resort

AND CONFERENCE CENTRE

To discuss your needs and prepare a package to suit your event please contact our Events Manager on 02 6686 8866.

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In response to many requests we have created an affordable two course lunchtime and/or evening meal packages for groups of 20 or more. For groups less than 20 contact our Events Manager to discuss options on 02 6686 8866.

We believe the following offers are competitive without compromising the quality or service which we are known for.

The menus are based around seasonal produce so there will be some variation throughout the year, however we will send our new menu to you each time you confirm a booking. Our chefs need **5 days notice** to prepare your selection.

Beverages

As with all functions you will have use of the bar, which opens up from the function room, and is a place where guests often meet for a pre-function or post-function drink.

Drinks and meals can also be served in the courtyard which overlooks the pool and is an extension of the bar.

You also have the option to dine in our licensed restaurant, where you can enjoy your chosen meal with our other guests.

We offer a broad range of drinks which are competitively priced, and we never run out. (Not with Dan Murphy's across the road!)

Venue Hire

We have made the venue hire 'cost neutral' for us.

This means that for events of 20 people or less, that take place in the restaurant, during regular restaurant hours (6pm-8.30pm), there is no charge.

There is however, a small service fee for events of more than 20 people; events that take place outside regular restaurant hours or events that use the function room during restaurant hours, as these situations require additional preparation and staffing.

The service fee for each hour outside regular restaurant hours is \$25 per hour, per staff member required. One staff member is required for every 25 guests, or part thereof.

eg: A group of up to 20 people from 12.00 - 2.00pm would require 1 staff @ \$25 for 2 hours = \$50 this cost can be split between guests (ie: \$2.50pp) or paid separately.

There is a 10% surcharge on Saturdays and 15% on Sundays, public holidays and peak periods.

Gold Package Menu - 32^{50pp}

Your selection of 2 Mains plus 2 Entrées or 2 Desserts

Diamond Package Menu - 42^{50pp}

Option 1: Our Chef's selection of tantalising canapés, plus your selection of 2 mains and 2 desserts

Option 2: Your selection of 2 entrées, 2 mains and 2 desserts

COMPLIMENTARY TEA & COFFEE INCLUDED WITH ALL PACKAGES

Selections may be alternate serve or preselected

(If you 'preselect', specific numbers for each of your 2 selected options must be given to the chef 5 days in advance)

ENTRÉE SELECTIONS

- Crispy spring rolls w sweet chili sauce.
- Roasted vegetable bruschetta w vine ripened tomatoes & feta.
- Caramelised beetroot and goats cheese tartlet.
- Chicken skewers w satay sauce on a bed of coconut rice.
- Dukkah coated chicken tenderloins w basil aioli.
- Jamon wrapped asparagus w lemon mayo.
- Rare roast beef w caramelised pear, goat's cheese & rocket salad drizzled with walnut oil.
- Roasted pumpkin salad w feta, pine nuts, baby spinach honey and balsamic dressing.

MAIN SELECTIONS

All main meals are served with fresh seasonal vegetables or fresh garden salad unless otherwise stated

- Quiche (Lorraine or Vegetable).
- Slow cooked lamb pie with flaky pastry top & house-made tomato chutney.
- Beer battered flathead fillets and crispy crunchy chips.
- Jason's special salt & pepper calamari served on bed of baby greens.
- Peri peri chicken thigh fillet w lightly spiced jus and served with chorizo rice.
- Grilled chicken breast topped w avocado, drizzled with hollandaise, served with salad and lightly herbed garlic potatoes.
- Thai beef salad with crispy noodles.
- Pork belly bites w apple chutney, salad greens and a white balsamic reduction sauce.
- Spinach & ricotta ravioli with creamy pumpkin sauce & shredded parmesan.
- Crispy panko crumbed eggplant w fresh green salad.

DESSERT SELECTIONS

- Fresh fruit salad and cream or ice-cream.
- Baby pavlovas topped with cream, strawberries, bananas & passionfruit.
- Apple strudel with cream or ice-cream.
- Vanilla bean panna cotta with maple syrup.
- Chocolate mousse cake w cream and malt crumbs.
- Lemon meringue tartlet

Special Event celebratory cake (supplied by guest) - \$2.50pp cakeage fee.



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*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. Published November 2018. Images are for illustrative purposes only.