

The Perfect Wedding Venue

Everything you could wish for in one beautiful location

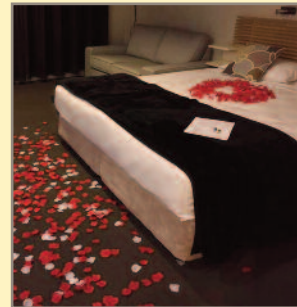
BALLINA BYRON



Islander Resort
AND CONFERENCE CENTRE



Book your wedding
with us and receive a
complimentary
Honeymoon Suite



When you book your
wedding with us, the
Bride & Groom receive a
complimentary night in
our Honeymoon Spa Suite
complete with a
continental breakfast
the next morning.
We also provide special rates
for wedding guests
accommodation,
easing the burden of
the post celebration
drive home.

And for those that want
to continue the celebration
we can put on a
great recovery breakfast.

The Islander

The Perfect choice for your wedding venue



The wedding you've always dreamed about.

Whether you are a local looking for the ideal wedding venue in the region or someone from Interstate dreaming of doing something extra special to celebrate your wedding day with friends and family you'll find everything you desire at the Islander Resort and Conference Centre in Ballina.

A tropical South Pacific island destination that's very affordable.

Ballina is an island, located on the scenic north coast of New South Wales, minutes from beautiful South Pacific Ocean beaches, scenic hinterlands and blessed with sunny days and warm tropical evenings. No it's not Fiji or Tahiti, but it's a lot more affordable and has a lot to offer.

The Islander Resort and Conference Centre is built on two acres of lush tropical gardens just minutes from the Ballina-Byron Gateway Airport and only an hour from the Gold Coast International Airport, making it easy for Interstate and even overseas guests to attend your special day.

So much more than just a function venue.

With 40 spacious, recently renovated ground floor rooms and suites, you and your guests can stay right where the action is and our attractive group accommodation deals and discounts for wedding guests means that guests who have to travel to your wedding can enjoy discounted 'before and after' accommodation packages. Quite often the wedding group choose to stay on with their friends and turn their wedding day into a long weekend of celebrations and memories, with a recovery breakfast, a poolside courtyard luncheon, picnic excursion, or a paintball skirmish for the thrillseekers. Then a few cocktails in the bar as the sun sets before enjoying a more relaxed farewell dinner in our à-la-carte restaurant. Others have just spent the day recovering by the lagoon pool with the occasional swim and their favourite cocktail until dinner then an early night before heading home.

But enough about all the bonus extras, lets talk about how special your wedding day will be, when you choose to share it with us.

*For more information
on accommodation,
facilities, catering and
group discounts
see our brochures on our
website or call
02 6686 8866.*





At the Islander we provide everything you need to make your wedding day, the day you have always imagined.

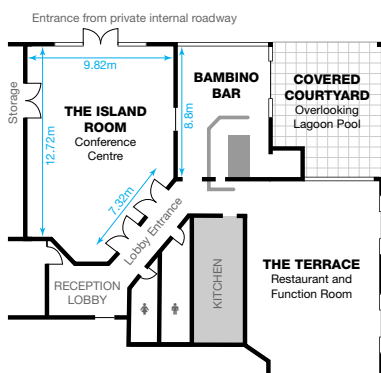
The first thing you discover is just how easy it is to stage the wedding you want with everything conveniently located in the one place.

Starting with a picturesque Tropical Garden lawn setting to hold your ceremony with up to 100 guests, and two acres of grounds with numerous backdrops to capture those precious photos.

The Island Room, a purpose-built function room ideal for holding the most elaborate (or simple) wedding reception. Dressed and themed to meet your needs and large enough to host 100 guests seated or 120 cocktail style, with access to our bar and courtyard for welcome drinks.

Your venue hire fee includes a number of complimentary features as part of the service.

Our **Tropical Garden** area is also available for your ceremony use (with our covered courtyard as a handy backup in case of a tropical shower). If you would like to explore this option speak to our dedicated Wedding Event Manager.



The Island Room \$550* hire fee includes:

- 🐦 A dedicated Event Manager to assist in planning your event
- 🐦 Use of the property gardens for photos
- 🐦 Use of our licensed Bar, Restaurant and professional bar and wait staff
- 🐦 Use of our bar and courtyard for a welcome cocktail hour.
- 🐦 Function/Event space and setup and 5 hours of service staff
- 🐦 Tables dressed with crisp white linen
- 🐦 All tableware including glassware, cutlery and linen napkins
- 🐦 Bridal table finished with white skirting
- 🐦 Welcome table/cake table finished with white skirting
- 🐦 Dancefloor
- 🐦 Lectern and Microphone

* A surcharge applies for Sundays and public holidays.

Tropical Lawn area available for your Wedding Ceremony - POA

With the venue decided, it's time to talk food.

Food can make or break your day, and lets face it we have all experienced 'function food' sometimes it surprises, but more often than not your choices are limited and the quality adequate, but not remarkable.

At the Islander we run a fully licenced à-la-carte restaurant – we pride ourselves on providing meals that delight and professional service at reasonable prices. The food we serve you and your guests is prepared in the same kitchen by our full time professional chefs who are passionate about the food they prepare and the tastes they create.

We offer you a range of flexible catering options including canapés to feasting tables, alternate drop dining to pre-selected à-la-carte dishes, all carefully prepared by our chefs who will work with you to design a menu that will delight your guests and maximise your budget.

Lunch and Dinner menus are available along with special dietary options. We have provided some sample menus and costings in this brochure to whet your taste buds and help make decisions easier, but are happy to discuss any special requests. Simply call our Wedding Events Manager to discuss your ideas, they will personally look after your needs from planning through to the final day.

The final thing you will discover is just how affordable it is to have your ideal wedding when you choose a venue that has everything you need and the experience and professional staff to ensure your big day is exactly as you imagined it would be.



Wedding Menu Options

Our menus change on an ongoing basis to reflect new dishes and seasonal produce.
Please check with our Wedding Manager to ensure you have our latest offering.

Welcome Drinks

Champagne – \$7.00 per person

Cocktail or Mocktail – \$10.00 per person

Canapés Menu

Canapés served to your guests for 1 hour prior to your reception

4 items per person with 4 canapé choices – \$16.50 pp

5 items per person with 5 canapé choices – \$20.00 pp

Cold Selections

Prosciutto wrapped melon

Mini bruschetta with roasted tomatoes and basil

Mini bruschetta with parma ham and parmesan shavings

Chicken ribbon sandwiches

Smoked salmon cream cheese bites

Blue cheese bites with honey

Prawn and spiced yoghurt pappadums

Tandoori chicken pappadums

Hot Selections

Duck rolls with hoisin sauce

Freshly baked mini quiche

Salt & pepper calamari with aioli and lemon

Mini ham & cheese croissants

Chicken meatballs with creamy peanut sauce

Oven roasted portobello mushrooms finished with sherry vinegar

Haloumi & semi dried tomato skewers with balsamic reduction

Shoestring fries with mayonnaise



Angels Beach Menu – Alternate Drop

Menu selections are alternate drop shared 50/50. Please select 2 from each course. Minimum 40 adults.

Two Entrées and Two Mains selection: \$60.00* per person

Two Entrées, Two Mains and Two Desserts Selection: \$70.00* per person

Please see the Dessert Menu on page 10

* Includes complimentary freshly brewed coffee and assorted gourmet teas.

* Wedding cake (supplied by the bride and groom) – \$2.50pp cakeage fee

– Plated with berry coulis and cream \$5.00pp

Entrées

Thai beef salad with crispy vermicelli

Teriyaki lamb with spinach salad

Smoked salmon salad with champagne dressing

Grilled haloumi salad with pomegranate and lemon dressing

Salt & pepper calamari with green salad and asian dressing

Crispy coconut crusted prawns served with mango salsa

Thai fish cakes with a crunchy asian salad

Crispy chicken bites with steamed rice and kewpie mayonnaise

Roast beetroot and feta tart with mesclun salad

Mains

All mains served with a medley of seasonal vegetables and duck fat roasted potatoes or buttered chats (unless the dish has its own vegetable or salad accompaniment) and a bread roll.

Macadamia & coconut crumbed chicken breast with chill & mango sauce

Peri-peri chicken thigh fillet with mildly spiced jus

Baked chicken breast topped with avocado, drizzled with hollandaise

Lamb rump salad with feta, cherry tomatoes and teriyaki dressing

Crispy pork belly with caramelized apples slices

Beef Wellington stack with sautéed mushrooms served with a red wine and chive sauce

Tender beef fillet on garlic whipped potatoes and red wine jus

Atlantic salmon pastry parcels and creamy lemon sauce

Oven baked fish with macadamia nut crust lime butter sauce



Cape Byron Menu – Feasting Table

Please select 4 from each course.

Minimum 50 Adults: \$65.00* per person

Optional Dessert Table: \$10 per person

* Includes complimentary freshly brewed coffee and assorted gourmet teas.

* Wedding cake (supplied by the bride and groom) – \$2.50pp cakeage fee

– Plated with berry coulis and cream \$5.00pp

Salads & Vegetables

Caesar salad

Pesto pasta salad

Potato salad

Rocket, parmesan and pear salad with balsamic dressing

Roast pumpkin, pine nut, baby spinach, shaved parmesan and maple dressing

Steamed vegetable medley with pine nuts and basil

Roast vegetable medley

Steamed baby chats with herbs and tossed in butter

Perfect duck fat roast potatoes

Mixed steamed greens and maitaise sauce

Mains

Crispy roast pork with apple sauce

Rolled roast lamb with rosemary mint pan gravy

Baked leg of ham with cloves, pineapple and brown sugar syrup

Rare roast beef with horseradish sauce

Lightly spiced crunchy chicken pieces

Oven baked fish with fresh tomato and basil salsa

Spinach and ricotta ravioli with a rich pumpkin sauce

Vegetarian lasagna with a subtle garlic béchamel sauce and parmesan cheese



Boat Harbour Bay Cocktail Menu

Standing Cocktails - Minimum 40 Adults: \$65.00* per person

Wedding cake plated & served with fresh cream and berry coulis

* Includes complimentary freshly brewed coffee and assorted gourmet teas.

* Wedding cake (supplied by the bride and groom) - \$2.50pp cakeage fee
- Plated with berry coulis and cream \$5.00pp

Cold Selections

Prosciutto wrapped melon

Mini bruschetta with roasted tomatoes and basil

Mini bruschetta with parma ham and parmesan shavings

Chicken ribbon sandwiches

Smoked salmon cream cheese bites

Blue cheese bites with honey

Prawn and spiced yoghurt pappadums

Tandoori chicken pappadums

Hot Selections

Duck rolls with hoisin sauce

Freshly baked mini quiche

Salt & pepper calamari with aioli and lemon

Mini ham & cheese croissants

Chicken meatballs with creamy peanut sauce

Oven roasted portobello mushrooms finished with sherry vinegar

Haloumi & semi-dried tomato skewers with balsamic reduction

Shoestring fries with mayonnaise

Sweet Temptations

Chef selection of desserts including

Mini cupcakes

Tartlets

Mousse cups

Baby meringues

Slices etc.



Islander Dessert Buffet Menu

Please select 1 choice per 10 people

Minimum 40 Adults: \$10.00 per person

Fresh summer fruit salad
Chocolate mousse cups
Petite lemon meringue tarts
Petite pecan tarts
Chocolate mousse cake
Lemon slice
Apple Strudel

Honey panna cotta with berries
Jaffa chocolate slice
Petite custard filled fruit tarts
Petite lemon syrup cakes
Caramel slice
Sticky date hot pudding

Islander Children's Menu

For children under the age of 10 – \$20 per child.

1 to 4 children: Select 1 main and 1 dessert from the list below. All children receive the same chosen dishes.

5 or more children: Select 2 mains and 2 desserts from the list below – dishes are Alternate serve or Pre-selected.

Selections must be placed with chef one week prior to event.

Children's Mains

Served with a selection of accompaniments

Mini beef cheese burger and chips
Popcorn chicken and chips
Sausages and mash
Tomato soup with cheese toastie
Macaroni and cheese bowls
Fish bites and chunky chips
Spaghetti Bolognese

Children's Desserts

Ice-cream with chocolate or strawberry topping, sprinkles or nuts
Fruit salad and ice-cream in waffle cone

Islander Beverage Packages

Package One: Pay-as-you-go

Guests buy their own drinks from a fully stocked bar

Package Two: Open Bar

You pay for an open bar where guests may choose any drink they wish from the bar

Package Three: Pre-Selected Beverages

You pre-select drinks you wish to offer your guests – then:

A) – You set up a bar tab with no limit B) – You set up a limit on the bar

Once your drink limit is reached, guests then have the option of buying drinks from the bar.

This package is very popular with 3 red wines, 3 white wines and standard beers as the pre-selected drinks.

Package Four: Table Selection

You select a specific number of bottles of wine and beers for placing on the guests tables

Terms & Conditions: Weddings

The terms 'Islander', 'motel', 'Islander Resort', and 'Islander Resort and Conference Centre' when used in this document mean 'The Islander' a registered business of Leap International Pty Ltd.

Pricing and Surcharges

All pricing is GST inclusive

All prices quoted are valid until 31st December 2018

10% surcharge applies on Saturdays & Sundays and 15% on Public Holidays

1. Confirmation of Booking/Deposit/Bond

Tentative bookings will be held for a maximum of 14 working days only. A bond of \$500 and signed Event Contract/Credit Account Application are required to confirm your booking.

2. Payment Schedule:

Initial bond \$500.00. 6 months prior to your wedding date a progress payment of 25% of the estimated value of your wedding is required. If the deposit is outstanding past the due date, the tentative booking may be cancelled. 10 days out 100% payment must be made.

Additional costs such as additional bar costs must be paid in full at the conclusion of the event after which the bond will be returned to the designated bank account within the next 24 hours.

3. Attendance Numbers

Final attendance numbers must be notified seven working days prior to wedding day. Any reduction in attendance numbers subsequent to notification of final numbers will be subject to charging at the full contract amount.

4. Final Details

To ensure a smooth and successful wedding, all details relating to schedule, menus, beverages, room set up and audio-visual requirements are required at least 14 days prior to your wedding.

5. Cancellation Policy

We would be disappointed if you were to cancel your event with us, however we realize that circumstances occasionally make this necessary. If the event is cancelled the following conditions will apply:

NOTICE OF MORE THAN 60 DAYS Your full bond will be refunded

NOTICE OF 30 - 60 DAYS 50% of your bond will be refunded

NOTICE OF 30 DAYS OR LESS Due to the costs incurred, at this stage, unfortunately no refund can be made. A further cancellation fee equal to 20% of the total value of the event, will be made at the direction of the general manager of the Islander and will be payable immediately at the request of the general manager. The Islander is not responsible for the cancellation of the event due to any reason beyond its reasonable control including industrial dispute.

NOTICE OF 7 DAYS OR LESS In the event of cancellation made within 5 working days of the event, full room hire will be charged along with 50% of food and beverage items

NOTICE OF 48 HOURS OR LESS In the event of a cancellation made as late as 48 hours (i.e. 2 working days prior to the function date, the organizer will be charged the total quoted price of the function.

6. Special Dietary Requirements

The Islander will endeavor to reduce all risks associated with the special dietary requirements specified by the client. All special dietary requirements must be given to the Event Manager at least 7 days prior to the wedding.

7. Change of date

We understand that you may need to change the date of your wedding, we will attempt to fit in with any change of date where space is available. Your deposit will be rolled over for the new dates. If the requested dates are not within 30 days of the original dates booked, then the change will be treated as cancellation (see cancellation terms and conditions)

8. Change of Circumstance

Whilst every reasonable effort will be made to ensure that your wedding will proceed on the date you have nominated, we reserve the right to cancel your function due to change in circumstances/unforeseen Act of God which may be within or outside our control. As soon as we become aware of any such change in circumstances, we will notify you that your function is cancelled and we will refund your deposit in full. Your damages in respect to any cancellation are limited to the amount of the deposit and you have no further claim against us for any further damages or loss that you may suffer as a consequence of the cancellation.

9. Function Timing

The patron agrees to begin the event at the scheduled time and agrees to have its guests, invitees, and other persons vacate the designated event space at the closing hour indicated. If the function begins after the specified time, it will still be subject to the finishing time specified on the Event Order. If the patrons do not vacate the venue at the specified time the client will have the additional staff costs taken from the \$500 bond.

10. Prices (are inclusive of GST)

Prices are applicable for functions held from 1st January 2018 - 31st December 2018 and are inclusive of GST.

11. Insurance

The Islander takes all care with the security and protection of property and guests, we are unable to accept any responsibility for damage or loss of property left in the motel prior, during or after an event. We recommend patrons arrange their own insurance.

12. Conduct of Event

If the Islander has reason to believe that the event or any part of it will affect the smooth running of the motel business, its security or reputation, the management reserves the right to cancel the event or any part

of it at its discretion and without notice or liability. The event shall be conducted in all respects in an orderly and lawful manner and in accordance with the conditions attached to the hotel's licences granted pursuant to the liquor act 1982. The Islander reserves the right to terminate the event immediately without being liable for of any costs, damages or expenses whatsoever arising from such termination. The Islander reserves the right to exclude or remove all undesirable persons from the Islander's premises without liability.

13. Noise Restrictions

Noise restrictions are applicable as specified on our liquor licence. The recommended band size is a maximum of 3 pieces. All entertainment in every form must be discussed with the Event Manager and approved by the General Manager prior to your function. Management reserves the right to refuse approval of entertainment in any form prior to the event if it does not conform to the guidelines required by the Islander. Due to licensing laws all entertainment & drink service must conclude by 11.15 pm.

14. External Audio Visual Contractors

For all functions, plans must be approved by the venue a minimum of 14 days before the function. Outside contractors must liaise with the venue in all matters of delivery, set-up and break-down. Outside contractors appointed by the client, or by the venue on behalf of the client, must at all times abide by the venue's regulations and instructions. All outside contractors will be required to obtain their own appropriate public liability insurance with a minimum cover of \$10,000,000 and must provide certificate of proof to The Islander.

15. Liquor Licence/Alcohol Service

The Islander operates under the terms and conditions of an On Premise Licence. In accordance with the Liquor Act, responsible service of alcohol is practiced. Alcohol will not be served to guests under the age of 18 years or intoxicated guests. Management reserves the right to request proof of age identification from any function guest. Any guests deemed to be intoxicated or disorderly will be requested to leave the premises, refusal to vacate the premises on request will result in law enforcement being called and hefty fines may be applicable (As per the NSW Liquor Licensing Laws). Last drinks will be called at 11:00PM (or at the discretion of bar staff & management) and drinks service will cease by 11:15PM. Events must conclude by 11:30PM and guests vacate by 11:40PM. As stated in item 9, if the patrons do not vacate the venue at the specified time the client will have the additional staff costs taken from the \$500 bond

The Islander is not a B.Y.O. venue, NO OUTSIDE ALCOHOL is to be consumed in the venue or it's surrounds including car park, garden, roadways and lawn area. Patrons who consume alcohol not purchased from the Islander will be asked to dispose of their alcohol. Guests who continue to consume alcohol purchased from outside the venue will then be asked to vacate the premises as per NSW Liquor Licensing Laws and this can result in the Function/event being shut down and all patrons being asked to vacate the venue.

It is the responsibility of the client to ensure that all guests are aware of these conditions by way of advance notice before the function and/or announcing it on the day/night of the function. The client will be made aware of guests who are consuming alcohol not bought at the venue and will be given the opportunity to speak to the offenders. If the offenders continue to flaunt the directive after they have been asked by the client to dispose of their alcohol they will be asked to leave the premises and the client will lose their \$500 bond.

16. Personal Effects

The Islander prides itself on caring for guests and their belongings. However, we cannot accept responsibility for damage or loss of items left at the Islander before, during and after an event.

17. Indemnity and Liability

The client indemnifies the Islander from all losses, claims, actions, demands, proceedings, damages, costs, charges and expenses (including consequential damages and losses) in respect of or in relation to the death of or injury to, illness of any person or loss of, or damage to property to the extent that such loss or damage is caused by the negligent or willful act or omission of the Customer or its employees or agents in relation to the performance of this agreement.

18. Breakages / Damages

Clients are financially liable for any damage sustained to the venue by the action of their guests or outside contractors. All breakages, damages and the Islander property removed from the premises will be charged to the client in full. Any cleanup needed (in addition to the normal cleaning requirements) such as cleaning up vomit or carpet stains will incur a \$50 fee for each incident which will be charged to the client or deducted from the bond.

19. Security

Should the Islander deem it necessary for a specific event, licensed security guards may be required at the cost of the client.

20. Delivery and Collection of Goods

Delivery of goods must occur on the same day as your event unless alternate arrangements have been agreed to by the Event Manager. All items delivered to the Islander must be clearly identified and have a return address. Items must be removed on completion of your event as agreed to by the Events Manager.

21. Function guests staying in house. (NO PARTY POLICY)

The Islander has a "NO PARTY POLICY" in rooms. Any in house guests caught hosting gatherings or parties in their rooms will be asked to leave immediately and will be charged for the accommodation and any damages caused.

22. Confirming your Event booking

Event bookings are only confirmed once the "Event Booking Form" and the "Terms and Conditions" have been filled out in FULL and returned to the Events Manager and the terms and conditions of the booking have been met.

I Acknowledge and accept all the Terms & Conditions and would like to confirm my Wedding booking at the Islander Resort and Conference Centre.

Date of Function:	Group Name:		
Contact Name:	Telephone: ()		
Address:			
Suburb	State	Postcode	
Signature:		Date:	

Wedding Booking Form

Booking Details

Brides Name: _____

Grooms Name: _____

Contact Name: _____

Address: _____

Phone: _____ Mobile: _____

Wedding Date: ____ / ____ / ____

Areas Required (Please tick)

☐ Wedding Lawn

☐ Wine Bar & Courtyard area

☐ Function Room

☐ Restaurant

No of Adult guests: _____ No of Children guests: _____

Menu Selections Please select one of the following menu options

Canapé Menu (Please tick one)

☐ 4 items \$16.50 per person ☐ 5 items \$20.00 per person

Canapés Selection 1 _____

Selection 2 _____

Selection 3 _____

Selection 4 _____

Selection 5 _____

Angels Beach Menu - Alternate Drop Serving (Please tick one)

☐ 2 course option ☐ 3 course option

Entrée Selection 1 _____

Selection 2 _____

Main Selection 1 _____

Selection 2 _____

Dessert Selection 1 _____

Selection 2 _____

Cape Byron Menu - Feasting Table

Salad & Vegetable Selection 1 _____

Selection 2 _____

Selection 3 _____

Selection 4 _____

Mains Selection 1 _____

Selection 2 _____

Selection 3 _____

Selection 4 _____

Boat Harbour Bay Cocktail Menu - Alternate Drop Serving

☐ \$65.00 per person - requires a minimum of 40 adults

Chef's Selection of Cold, Hot and Sweet Finger Food

Islander Dessert Buffet (One selection for every 10 people)

1 _____ # 7 _____

2 _____ # 8 _____

3 _____ # 9 _____

4 _____ # 10 _____

5 _____ # 11 _____

6 _____ # 12 _____

Islander Children's Menu

Main(s) Selection 1 _____

Selection 2 _____

Dessert(s) Selection 1 _____

Selection 2 _____

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

☐ Champagne \$7.00pp ☐ Cocktail / Mocktail \$10.00pp

Beverage Options (Please tick one)

☐ Package One: Pay-as-you-go

☐ Package Two: Open Bar

☐ Package Three: Pre-Selected Beverages

☐ No Limit ☐ Limited Bar Tab - Amount \$ _____

☐ Package Four 'Table Selection'

Selections: _____

Dietary requirements

Guest Name: _____

Requirement: _____

Guest Name: _____

Requirement: _____

Guest Name: _____

Requirement: _____

Guest Name: _____

Requirement: _____

Accommodation Requirements

For weddings, we provide complimentary accommodation for the Bride & Groom in our Honeymoon Spa Suite complete with a continental breakfast the next morning.

Discounted rates are available for all guests attending the wedding, please discuss your needs with our Wedding Events Manager on (02) 6686 8866.

How many rooms will you require for your Wedding Guests? (excluding the Bride & Groom) _____



BALLINA BYRON

Islander Resort

AND CONFERENCE CENTRE

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

1 Ronan Place Ballina NSW2478 | 02 6686 8866 | events@TheIslanderResort.com.au | BallinaByronIslanderResort.com.au 

Prices subject to change due to changing produce prices, please check at time of booking. Images used are for illustrative purposes only. Details correct as at June 2018