

BALLINA BYRON



Islander Resort
AND CONFERENCE CENTRE



Conference Packages

Working breakfasts, full day conferences, cocktail events.

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 



Conference Packages

For groups of 20 or more

PRICE INCLUDES

Food items and 8 hour venue hire
All day filtered coffee and gourmet teas
Iced water on all tables.

Full day: Sandwich Safari

\$45.50 pp

Morning Tea

Selection of muffins and fruit skewers.

Lunch

A selection of gourmet sandwiches and wicked wraps
– including vegetarian options.

Soft drinks, juices and sparkling water.

Afternoon Tea

Scones with strawberry jam & double cream
and fruit skewers.

Full day: Delightful Deli

\$50.50 pp

Morning Tea

Selection of muffins and fruit skewers.

Lunch

Choice of fresh bread rolls.

Chef's selection of tasty fillings:

Roast chicken, a wide selection of deli meats,
cheeses, eggs, tomato, lettuce, chutneys
and other scrumptious fillings.

Soft drinks, juices and sparkling water.

Afternoon Tea

Scones with strawberry jam & double cream
and fruit skewers.

2hr: Social Cocktail Event

\$42.50 pp

2hr: Dinner Cocktail Party

\$57.50 pp

Minimum 50 people

**Chef's selection of canapés
with food and bar service for 2 hours.**

Add additional bar service time, up to 3 hours extra
for the cost of staff only.

1 waitstaff required for every 20 people or part thereof @ \$40ph.

Working Breakfast

\$29.50 pp

For groups of 20 or more

PRICE INCLUDES

Delicious breakfast and 2 hour venue hire.
Filtered coffee and gourmet teas.
Assorted bottles of apple, orange and pineapple juice.
San Pellegrino sparkling water and Iced still water.

Select 4 Breakfast items from the following:

- Fruit skewers with side of honey and yoghurt – (pineapple, rockmelon, strawberry, banana, grapes)
- Granola cup – a cup layered with crunchy granola, vanilla yoghurt and seasonal fruit
- Salmon and cream cheese, caper bagel (half)
- Crispy chicken strips, bacon & Caesar dressing wrap
- Italian sausage, grilled mushroom & tomato chutney wrap
- Toasted sourdough with smashed avocado & feta (half)
- Ham and cheese mini croissant (warm)
- Scrambled egg and bacon mini croissant (warm)
- Chicken and Avocado mini croissant
- Mixed selection of mini croissants
- Salami and egg tartlet (salami crust, egg filling)
- Crustless zucchini slice tartlet
- Egg and bacon tartlet (bacon crust, egg filling)
- Pumpkin, spinach and feta tartlet (pastry crust)
- Mixed selection of tartlets
- Pikelets strawberry jam and cream (3 per serve)
- Assorted muffins

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



**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. Published 20 July 2023. Images are for illustrative purposes only.*

