

BALLINA BYRON



Islander Resort
AND CONFERENCE CENTRE



Premium Lunch & Dinner Packages

Alternate serve or Pre-selected

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 



Selections may be alternate serve or preselected

ENTRÉE SELECTIONS

- Classic tomato and basil bruschetta sprinkled with feta.
- Crispy duck spring rolls with sweet chili sauce.
- Garlic prawn and rice tartlet.
- Crispy tortellini bites with creamy marinara sauce.
- Salt and pepper calamari on a bed of greens.
- Creamy seafood chowder.
- Roasted pumpkin salad with feta, pine nuts, baby spinach, honey & balsamic dressing.

MAIN SELECTIONS

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

- Slow cooked lamb pie with flaky pastry top and house-made tomato chutney.
- Beer battered flathead fillets and crispy crunchy chips.
- Grilled Portuguese marinated chicken thigh served with chorizo rice.
- Grilled chicken breast topped with avocado, drizzled with hollandaise, served with salad and lightly herbed garlic potatoes.
- Thai beef salad with crispy noodles.
- Pork belly bites with apple chutney, salad greens and a white balsamic reduction sauce.
- Linguine tossed with smoked salmon, spinach and cherry tomatoes.
- Beef wellington with a side of mushroom sauce.
- Chicken cordon bleu.
- Crispy panko crumbed eggplant with fresh green salad.

DESSERT SELECTIONS

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

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

Our menus are based around seasonal produce so there will be some variation throughout the year, we will provide our current menu to you when you enquire and advise you of any changes prior to your booking.

Our chefs need 5 days notice of your pre-selections and numbers to prepare for your booking.

Affordable 3 hour lunch or evening meal packages for groups of 20 or more.

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

Silver Package – \$45.50 pp

Your selection of 2 Mains plus 2 Entrées or 2 Desserts

Gold Package - \$55.50 pp

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



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.



*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 16 April 2024. Images are for illustrative purposes only.