



BALLINA · BYRON
ISLANDER RESORT
RELAX · DINE · EVENTS

CORPORATE CHRISTMAS & NEW YEAR EVENT PACKAGES

All-inclusive conference and event
experiences designed for
Effortless, Enjoyable gatherings.





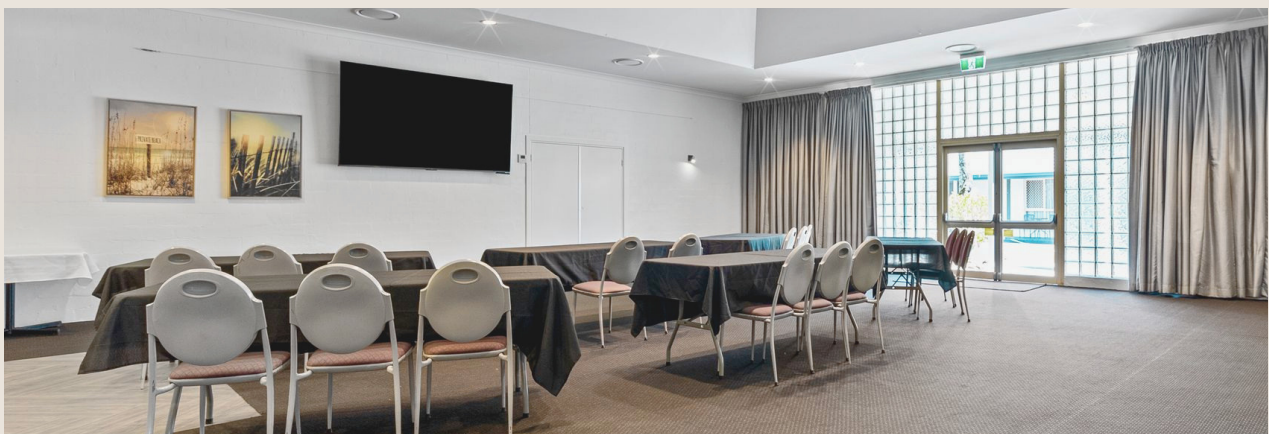
1 From corporate functions to wedding ceremonies

2 All included dining experience with local ingredients

3 40 stylish rooms for multi-day events

4 15 Minutes from the airport and pristine beaches

5 High-speed WiFi, AV equipment, and on-site support



EXCELLENCE IN EVERY DETAIL

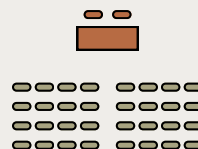
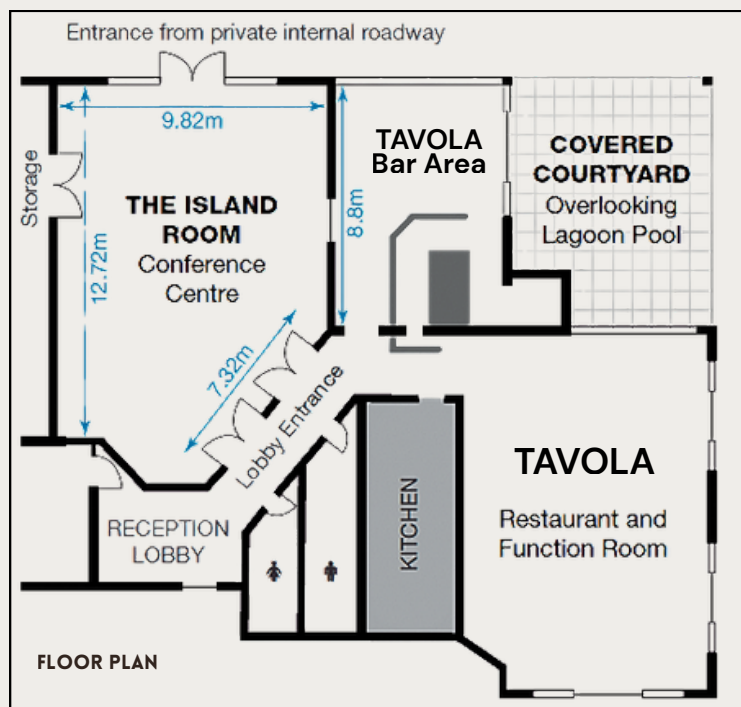
OUR SPACE

The Island Room is more than a conference space. It's a flexible venue designed to bring your event together. With natural light, soundproofing and adaptable layouts for up to **120 guests**, it offers a comfortable setting for meetings, conferences, workshops and social events.

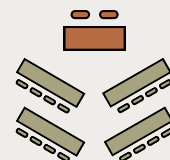
With direct access to the **Tavola Restaurant Bar** and **covered courtyard**, all of which can also be used as **additional event spaces**, your event flows effortlessly from formal sessions to relaxed dining or social gatherings.

EVENT LAYOUT OPTIONS

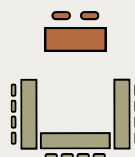
We help you design your event



THEATRE (100)



HERRINGBONE (90)



U-SHAPE (50)



BOARDROOM (30)



CABARET (90)



COCKTAIL (120)

CHRISTMAS SPECIAL

HALF DAY VENUE HIRE INCLUDED

\$98 pp

MINIMUM 20 PEOPLE

Christmas Indulgence

WELCOM DRINK, AND CHOOSE 2 DISHES FROM
ENTRÉE, MAIN, SIDES & DESSERT TO ENJOY

Inclusions

VENUE HIRE, PRESENTATION SCREEN OR PROJECTOR
WITH HDMI CONNECTIVITY, WHITEBOARD OR
FLIPCHART WITH MARKERS, MICROPHONES, DATA
PROJECTOR, TABLE SETUP AND ONSITE SUPPORT

\$78 pp

MINIMUM 20 PEOPLE

Christmas Cheer

WELCOM DRINK, AND CHOOSE 2 DISHES FROM
MAIN, SIDES & DESSERT TO ENJOY

Inclusions

VENUE HIRE, PRESENTATION SCREEN OR PROJECTOR
WITH HDMI CONNECTIVITY, WHITEBOARD OR
FLIPCHART WITH MARKERS, MICROPHONES, DATA
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CHRISTMAS MENU

Tavola
Italian & Modern Australian

Arrival

CHAMPAGNE COCKTAIL OR MOCKTAIL

Entrée

CHEF'S CHOICE OF HOT AND COLD CANAPÉ
SHOT GLASS OF TANGY FRUIT SORBET

Mains

BAKED HAM WITH FRESH PINEAPPLE SALSA

ROAST PORK WITH
CRUNCHY CRACKLE & CARAMELISED APPLES

SUCCULENT TURKEY BREAST WITH CRANBERRY JUS

GRILLED SALMON & WILTED SPINACH
WITH TARTARE SAUCE

Sides

POTATOES AU GRATIN
STEAMED SEASONAL VEGETABLE MEDLEY
CRISP GARDEN SALAD.

Dessert

PLUM PUDDING WITH BRANDY CUSTARD
PEAR PIE SERVED WITH CARAMEL SAUCE & ICE-CREAM
CLASSIC PAVLOVA WITH FRESH FRUIT, CREAM & PASSIONFRUIT
GOURMET TEA & COFFEE WITH CHEF'S TREAT