

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

- Crispy spring rolls with sweet chili sauce.
- Bruschetta: Roasted vegetable or vine ripened tomatoes & feta.
- Caramelised beetroot and goats cheese tartlet.
- Chicken Yakitori skewers with coconut rice and cucumber salad.
- Dukkah coated chicken tenderloins with basil aioli.
- Pork san chow bow.
- Rare roast beef with caramelised pear, goat's cheese & rocket salad drizzled with walnut oil.
- 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.

- Quiche (Lorraine or Vegetable).
- Slow cooked lamb pie with flaky pastry top and house-made tomato chutney.
- Beer battered flathead fillets and crispy crunchy chips.
- Jason's special salt & pepper calamari served on bed of baby greens.
- Portuguese chicken thigh fillet served with 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 or chicken wellington with a side of mushroom sauce.
- 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

Special Event celebratory cake (supplied by guest)
- \$2.50pp 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 – 35⁰⁰pp

Your selection of 2 Mains
plus 2 Entrées or 2 Desserts

Gold Package – 45⁰⁰pp

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.



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*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 there of at \$30⁰⁰ per hour. There is a 15% surcharge on Sundays and public holidays.
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