



BALLINA BYRON



Islander Resort
AND CONFERENCE CENTRE

Courtyard Gourmet Barbeque

Cook your own feast

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



Affordable Gourmet BBQ packages for groups of 20 or more.

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

BBQ's are a great Australian tradition and perfect for celebrations with friends and family. While pretty much any day is a good day for a BBQ, a Saturday afternoon/evening BBQ provides you and your friends with a much-needed alternative to going out and hitting the local pub.

To this end we have created a Gourmet BBQ package. BYO meat, or let us supply it, either way the idea is to have fun and not worry about all the prep and cleaning up.

All our ingredients are market fresh and handpicked for quality. Every salad is prepared by our chef just before serving.

BBQ Package 1 – 25⁰⁰pp

You supply your own meats

We supply 3 gourmet salads and 1 hot side plus breads

*** You do the cooking and serving ***

BBQ Package 2 – 40⁰⁰pp

We supply a selection of 4 meats,

We supply 3 gourmet salads and 1 hot side plus breads

*** You do the cooking and serving ***

PACKAGE INCLUSIVE OF:

- Under cover Courtyard hire for 3 hours
- An appetising array of fresh salads and hot sides to choose from
- Caramelised sliced onions
- An assortment of crusty ciabatta, bread and freshly baked rolls with plain and garlic butter
- Condiments and sauces (homemade horseradish cream, mustard, dijon, seed and hot English, tomato sauce, homemade smoky bourbon BBQ sauce, homemade tomato chutney)
- Filtered coffee and gourmet tea selection
- All cooking equipment, serving platters and utensils, plates and crockery
- For groups of 20 or less waitstaff are included for 3 hours.
For additional time, or larger groups, staff can be provided at an additional cost of \$30 per hour per staff member (one staff per 25 guests)

Please inform us of any dietary requirements within your group

Subject to Liquor laws, all drinks consumed on the premises must be purchased from our bar which is an extension of the covered courtyard BBQ area.

We offer a range of competitively priced drink options to suit all budgets:

- **Pay-as-you-go:** Guests order and pay for their own drinks from the bar
- **Open Bar Tab:** You set a limit for the bar tab, once reached guests pay for their own drinks.
- **Pre-selected Beverage package** – You select a specific number of bottles of wine and beers for service



Gourmet Barbeque Booking Form

Package 1: Select three gourmet salads and one hot side

SALADS

- Caesar salad
- Bacon egg and potato salad
- Tangy Coleslaw
- Seasonal garden greens, tomato, cucumber with balsamic dressing
- Fuseli pasta with pesto, cherry tomato
- Roast pumpkin, pine-nut, spinach salad with maple syrup and balsamic dressing
- Spinach, pear, rocker and roasted walnuts
- Rice, sweet corn, coriander drizzled with white balsamic dressing

HOT SIDES

- Corn on the cob, smoked paprika butter and parmesan cheese
- Field mushrooms sautéed with butter, thyme and salt flakes
- Potato dauphinoise
- Potato scallops and sriracha ioli
- Hot crunchy chips

Package 2: Select three gourmet salads and one hot side above and add a selection of four mains

MAINS

- Scotch fillet minute steaks marinated lightly with garlic, lemon, olive oil, rosemary and freshly cracked black pepper (120 grams)
- Gourmet pork sausages
- Homemade beef hamburger patties
- Portuguese chicken skewers
- Rosemary, garlic and olive oil lamb skewers
- Tandoori marinated chicken thigh with raita and kasundi
- Barramundi with lemon slices wrapped in foil to slowly cook on the BBQ
- Haloumi and vegetable skewers

Optional extras 'Sweet Temptation Platter' – 6.50 pp

- Portuguese tartlet
- Chocolate Kiss
- Lemon tartlet
- Donut holes
- GF Jaffa mini muffin
- Churros with chocolate dipping sauce
- Florentines
- Banana beignet bites

Optional Welcome Drinks

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

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

Beverage Packages Please indicate your preferred option

- Package One: Pay-as-you-go
- Package Two: Open Bar
 - No Limit
 - Limited Bar Tab - Amount \$ _____
- Package Three: Pre-Selected Beverages
 - No Limit
 - Set quantity

Note: A Special event celebratory cake (supplied by guest) cakeage fee applies – \$2.50pp

GOURMET BBQ BOOKING FORM

Your Details

Company Name:

Contact Name:

Phone:

Email:

Number of people:

Arrival Date:

Time:

Departure Date:

Time:

Special Dietary Requirements

Guest Name:

Requirement:

Group Accommodation Requirements

Minimum 20 guests - please select desired options.

Rooms Required

STANDARD TWIN SHARE - \$75⁰⁰pp
No: Required _____

Single supplement - \$65⁰⁰pp
No: Required _____

Group Breakfast Options

Full Continental - \$12⁰⁰pp
No: Required _____

Full Cooked Buffet - \$17⁵⁰pp
No: Required _____

Full Continental Plus Full Cooked Buffet - \$25⁰⁰pp
No: Required _____

Group Dinner Options

 Please select one option only

2 Course Pre-selected Dinner - \$32⁵⁰pp
No: Required _____

3 Course Pre-selected Dinner - \$42⁵⁰pp
No: Required _____

Individual Accommodation Requirements

RATES: Discounted rates are available for all guests attending an event. Please discuss your needs with our Events Manager call 02 6686 8866.

Premium King Room No: Required _____
One King Bed and ensuite.

Premium Queen Spa Room No: Required _____
One Queen Bed with Spa and separate ensuite.

Premium Family Spa Suite No: Required _____
One Queen Bed with spa, Two Single Beds and ensuite.

Executive Queen Rooms No: Required _____
One Queen Bed and ensuite.

Executive Twin Rooms No: Required _____
One Queen Bed and One Single Bed and ensuite.

Executive Family Suite No: Required _____
One Queen Bed and 2 Single Beds and ensuite.

For specific room details please see our website.

Prices are based on Standard Twin Share (1 Queen bed, 1 Single bed.) Prices exclude peak periods: 21 December 2019 to 9 January 2020 and Easter. There is a 10% surcharge on Saturdays and Sundays, and 15% on public holidays on all food and beverage prices.



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*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. Published May 2019. Images used in this brochure are for illustrative purposes only.