


*Ballina Island Motor Inn*  
*Weddings*





Our wedding garden with its Gazebo is a delightful setting for your ceremony and photographs.



The Jabiru Bar and lounge area opens on to an all weather courtyard where your guests can enjoy pre-dinner drinks and hors d'oeuvres in a relaxing poolside atmosphere.

Your first meal together can be served in either our function room or the Garden Restaurant, as your guests enjoy the friendly, professional service of our staff in air-conditioned comfort.

For this very special occasion you can select a delicious meal, personally prepared by our chef, to suit your tastes and budget. Specialised menus can be arranged.

As part of our commitment to provide you with the day of your dreams, we provide a wedding planning service at no additional cost to plan and coordinate your arrangements with us. Our wedding host will create a plan to suit your requirements and budget and will supervise and host your day.

To make your perfect day complete we provide as our wedding gift to you, our spa honeymoon suite.



## *Our charges*

**\$385.00**

**Up to 50 Guests**

**\$450.00**

**50+ Guests**

Included in the above prices are:

### **Venue**

- Use of Island Room
- Lace skirting for Bridal table
- Decorated gift & cake tables
- Room set to your requirements
- 4 marbled pillars to feature the bridal table with special effect lighting
- All tableware
- Linen serviettes and tablecloths
- P A equipment for music
- Microphone
- Professional staff to support the reception in addition to your personal wedding host
- Use of Cocktail Bar and Courtyard for Hors D'oeuvres and drinks
- **Honeymoon Spa Suite**

### **Available Extras**

Garden wedding on-site  
Serviette inlays or ribbon, colour of your choice  
Menus rolled with ribbon  
Round Tables (includes tablecloth, seat 8)  
Chair covers  
Silk ceiling drape  
Helium Balloons  
Taper Candles  
Fresh or silk flower table decorations  
Large floral arrangements  
Live entertainment

Prices available on request

All prices in this pack include GST Children under 12 years of age half price.

# *Catering for your Reception*

*Vegetarian choices available and most special dietary needs can be catered for.*

## **Dinner Menu Prices**

**Cocktail Receptions** \$27.00 pp

Your choice of 8 items from Finger Food Selection 2  
(Extra selections \$4.50 pp each)

### **Menu Option 1**

Set 2 Courses (main & dessert)

Alternate service choose 2 mains, 2 desserts \$30.50 pp

Set 3 Courses (entrée, main, dessert)

Alternate service choose 2 entrées, 2 mains, 2 desserts \$38.50 pp

### **Menu Option 2**

Set 2 Courses (main & dessert)

Alternate service 2 mains, 2 desserts \$35.00 pp

Set 3 Courses (entrée, main, dessert)

Alternate service 2 entrées, 2 mains, 2 desserts \$45.00pp

### **Buffet Menus**

Option 1 \$34.90 pp

Option 2 \$39.90 pp

### **SEAFOOD MENU**

POA

As we like to use only the freshest of local fish & seasonal seafood, our chef will create a sensational seafood menu as a buffet or set menu to suit your needs and reflecting the seasonal availability of the seafood.

# *Menu Option (1)*

## **Entree**

Pumpkin & Coriander Soup w *Coconut Cream*

Crumbed Calamari w Garlic & Paprika served w *Lime Mayonnaise*

Chicken & Asparagus Vol au Vent w *Blue Cheese*

## **Main**

Grilled Snapper Fillet w *Tomato, Basil Salsa and Fried Leeks*

Roast Lamb Rump w Sweet Potato Mash. Served with Mint & Shiraz Jus

Chicken Breast Schnitzel w *Lemon Pepper Hollandaise*

Rib Fillet of Beef w *Creamy Garlic & Shallot Sauce*

## **Dessert**

New York Baked Cheesecake w *Quince & Almond Ice-cream and Blueberry Coulis*

Meringue Nest w *Strawberries, Cream and Chocolate Sauce*

Deep Pan Apple Pie w *Crème Anglaise & Cream*

Fresh Fruit Salad & Passionfruit Cream

## *Menu Option (2)*

### **Entrée**

*Thai Seafood Dumplings w Satay Sauce*

*Lamb Rump Salad w Feta, Cherry Tomatoes and Pesto Dressing*

*Macadamia & Coconut Crumbed Chicken Breast w Mango & Sweet Chilli  
Dipping Sauce*

*Oysters Natural w Brandy fused Cocktail Sauce*

### **Main**

*Eye Fillet of Beef w Bacon, Whole Mushrooms and Port Wine Jus*

*Chicken Breast Fillet pocketed with King Prawns, Ricotta & Sage.  
Served with Roast Tomato Sauce*

*Atlantic Salmon crusted w Almonds, Capers & Creamed Parmesan*

*King Pork Cutlet w Apple Relish & Crispy Proscuitto*

### **Dessert**

*Apple & Rhubarb Crumble w Thickened Cream*

*Profiteroles w Crème Patissiere & Chocolate Sauce*

*Mississippi Mud Cake w Mixed Berry Coulis & Cream*

*Sticky Date Pudding w Butterscotch Sauce & Almond Nut Praline*

## *Buffet Selections*

All Buffet Menus include  
The Cold Buffet Selection and Tea & Coffee

### **BUFFET OPTION 1 \$34.90pp**

Your choice of  
2 Carvery choices  
2 Hot Buffet choices  
2 Dessert choices

### **BUFFET OPTION 2 \$39.90pp**

Your choice of  
3 Carvery choices  
3 Hot Buffet choices  
3 Dessert choices

*Fresh Prawns & Oysters served with any Buffet Option  
\$12.50 per person extra*

### **Cold Buffet**

Assorted Sliced Cured Meats & Mediterranean Antipasto Selection  
Condiments, Sauces and Dressings  
Five Seasonal Salads & Freshly Baked Bread Rolls

## **Carvery Selection**

**Roast Rib Fillet of Beef** *w Seeded Mustard & Garlic Crust, Served w Green Peppercorn Sauce.*

**Roast Loin of Pork** *w Sage & Apple Relish.*

**Baked Leg of Ham** *w Cloves, Pineapple and Brown Sugar Syrup*

**Roast Breast of Turkey** *w Cranberry Sauce & Crushed Macadamia Nuts*

**Roast Leg of Lamb** *w Spiced Cous Cous and Rosemary Pan Gravy*

## **Hot Buffet**

**Cajun Chicken Breast** *on Sautéed Green Beans, Onion, Cabbage and Capsicum, Served w Tomato Relish*

**Mediterranean Vegetable Lasagne** *of Char Grilled Eggplant, Capsicum, Zucchini and Onions w Tomatoes, Olives, Cheddar & Parmesan Cheese*

**Fillet of Atlantic Salmon** *w Macadamias, Baby Capers & Lemon Pepper Crust*

**BBQ Pork** *w Hokkien Noodles & Vegetables with Ginger, Chilli & Soy*

**Beef Stroganoff** *w Mushrooms, Paprika & Red Wine*

**Char Grilled Lamb Cutlets** *in a Coconut Cream & Coriander Thai Curry*

**Ricotta & Spinach Ravioli** *in a Roasted Garlic, Tomato & Basil Sauce*

**Seafood Marinara** *w King Prawns, Calamari, Sea Scallops and Octopus, in a Rich Tomato & White Wine Sauce*

**Chicken Breast & King Prawns** *in Oyster Sauce & Asian Vegetables*

## **Desserts**

Profiteroles' Crème Patissiere & Chocolate Sauce

Raspberry New York Cheesecake

Fresh Fruit Salad

Pavlova with Kiwifruit & Strawberry & Passionfruit Glaze

Sticky Date Cake with Butterscotch Sauce

Mississippi Mud Cake with Mixed Berry Coulis

Apple Strudel with Custard Cream

Desserts Served with Fresh Whipped Cream & Crème Anglaise

# *Finger Food*

## **Selection 1**

Freshly Baked Mini Quiche Selection

Cocktail Spring Rolls *w Sweet Soy Sauce*

Vegetarian Pizza Fingers

Chicken Skewers *w Creamy Peanut Sauce*

Assorted Meat Pies *w Tomato Sauce*

Salt & Peppered Calamari *w Tartare Sauce & Lemon*

Cheese & Fresh Fruit Platter

Assorted Dips *w Vegetable Crudities*

Freshly Baked Sausage Rolls *w Tomato & Basil Sauce*

Baba Ghanoush *w Grilled Turkish Bread*

BBQ Meat Balls *w Sweet & Sour Sauce*

Spinach & Feta Pastries *w Sweet Chilli Sauce*

***Select any 4 Choices \$10.90 pp***

***Select any 5 Choices \$12.90 pp***

***Select any 6 Choices \$14.90 pp***

## **Selection 2**

(Minimum, 20 Guests)

Local Crumbed Whiting *w Macadamias and Lime Mayonnaise*

King Prawns in Tempura Batter *w Chilli, Sesame & Soy Dipping Sauce*

Bocconcini, Cherry Tomato and Basil Skewers *w Warm Balsamic Dressing*

Rare Roasted Eye Fillet of Beef en Croute *w Mandarin Bearnaise*

Pork & Prawn Won Tons *w Sweet & Sour Sauce*

King Prawn Skewers *w Chinese Plum Sauce*

Sea Scallops wrapped in Bacon *w Basil Bread Crumbs & Sweet Chilli & Mango Dipping Sauce*

Cajun Chicken Skewers *w Yoghurt Dressing*

Feta, Kalamata Olive & Sundried Tomato Pizza Fingers

Smoked Salmon Mousse *w Melba Toast*

Cheese & Fresh Fruit Platter

Vegetarian Quiche *w Mango Chutney*

***Select any 4 Choices \$14.90 pp***

***Select any 5 Choices \$17.90 pp***

***Select any 6 Choices \$20.90 pp***

## *Beverages*

Beverages of your choice from our extensive wine & beverage list (including fruit punch) can be

- Charged to your master account on a consumption basis and can be monitored at your discretion. (This is called a 'dry till'. This is the adding of each drink as it is served through the till, you can specify a limit or just keep a check on the total during the evening and decide on the night when to close the till. Once the till is closed Guest can then pay for their own drinks), or
- Guests to purchase their own beverage requirements from our fully stocked bar

## *Accommodation for Guests*

The Ballina Island Motor Inn offers 4 star accommodations with option to suit all of your guests. Over looking lush tropical gardens are Queen Rooms, Twin Share Rooms, Family Suites and Spa Rooms. All rooms are well appointed with AUSTAR, WIFI, fully stocked mini-bar, kettle, and toaster and reverse cycle air conditioning.



## TERMS AND CONDITIONS

Ballina Island Motor Inn will hold your booking for a period of 14 days after your reservation is made

To secure your reservation a deposit of \$385 if less than 50 people or \$450 if 50+ is required. You will be issued a receipt and confirmation of your reservation.

Cancellation Policy: Your deposit will be refunded in full if cancelled 30 days prior to the event. If we have had to outlay any expenses up to this time that amount will be deducted from the deposit. All cancellations must be in writing. If the function is postponed the deposit will be held in trust and applied to the future function.

A surcharge of 10% of total account applies on Sundays and public holidays.

To ensure maximum efficiency a confirmation of final numbers must be provided 7 days prior to the event. This number is the minimum number for which you will be charged.

Payment is to be made in full for all catering costs 48 hours prior to the event and any bar cost or other guests cost must be paid, in full, at the conclusion of the event

Ballina Island Motor Inn and its staff will take all care but accepts no responsibility for damage or loss of any property left on the premises prior to, during or after the function by your employees, agents, contractors or guests.

As our client you are responsible for any damage to the property of Ballina Island Motor Inn or any other damage, loss or injury caused by your employees, agents, contractors or guests.

All prices quoted include G.S.T.

The prices quoted are valid until Dec 31<sup>st</sup> 2012

We abide by the responsible service of alcohol act and therefore will not provide alcohol to any person under the age of eighteen (18) or to any person displaying any signs of intoxication. Persons who cause a nuisance will be asked to leave the premises. Failure to leave when asked will result in the police being called. We expect your co-operation with the control of the behaviour of your guests to ensure that everyone enjoys the event. Persons under the age of eighteen (18) are not permitted in the bar area at any time even if accompanied by an adult. Alcohol cannot be consumed outside the designated areas, or in the main entrance foyer. You and your guests are requested to have consideration for the comfort of other guests of the motel and keep noise levels to a minimum whilst on the premises and when leaving. Smoking is not permitted in the function room, bar or restaurant