

T&C'S

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Group bookings of 20 or more  
**must** go on set menu or pre order

Please chat with management about which option works  
best for your group

Service charge of 5% added to groups over 15

Set menu - menu options will be decided 4 weeks before  
date of booking. Choices will depend on seasonal menu  
OR

Pre order from the full seasonal menu - preorder to be  
made 48 hours prior to date of booking

This ensures service and wait times will be at a minimum

Whole venue minimum spend;  
This is made up of your food and drinks spend  
Lunch \$2500  
Dinner \$5000

\$500 deposit required to hire the whole venue

Maximum capacity  
Seated 70 guests  
Cocktail 100 guests

Final drinks - 9.45pm all guests departed by - 10.00pm

Cakeage \$3 per person- cake plated  
Cakeage with accompaniments - \$POA

Allergen advice; We take your allergy & dietary  
requirements very seriously. Please advise your  
needs at time of ordering

10% Surcharge added on a Sunday & Public Holidays

Prices valid till June 2024

Kelp Ballina is a contemporary seafood based restaurant, that draws inspiration from the distinct flavours of Asia, Latin America, and the Mediterranean.

The space has a friendly casual atmosphere, lending itself perfectly for social dining.

The team at Kelp emphasises on quality of both food and beverage, along with warm and hospitable service."

## Function Packages at Kelp Restaurant

Looking for a venue to host your celebration? Check out our packages

And if you have something else in mind we'd love to chat!

175 River Street Ballina NSW 2478

02 66 866 828

info@kelprestaurant.au

@kelprestaurantballina

www.kelprestaurant.au

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# the Lunch SET MENU

MAIN COURSE /  
\$25 PER PERSON

2 COURSE /  
\$45 PER PERSON

3 COURSE /  
\$57 PER PERSON

EMAIL US IF YOU  
WOULD LIKE TO SEE  
AN EXAMPLE  
SEASONAL MENU

## Canapés MENU

\$7 per canapé  
Minimum 5 canapés per person  
= \$35 pp  
Minimum 50 guests

# the Dinner SET MENU

MAIN COURSE /  
\$38 PER PERSON

2 COURSE /  
\$58 PER PERSON

3 COURSE /  
\$70 PER PERSON

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AN EXAMPLE  
SEASONAL MENU

## the Drinks Package

Charged per consumption

### BASIC DRINKS

House wines = \$10 per glass  
House beers = \$9 per schooner  
Soft drinks = \$4 per glass

### PREMIUM DRINKS

Premium wines = \$15 per glass  
Premium beers = \$11 per schooner  
Soft drinks & Mock tails = \$6 per glass