

coastal weddings





ceremony package

Arbour

1 x posted arbour with white draping

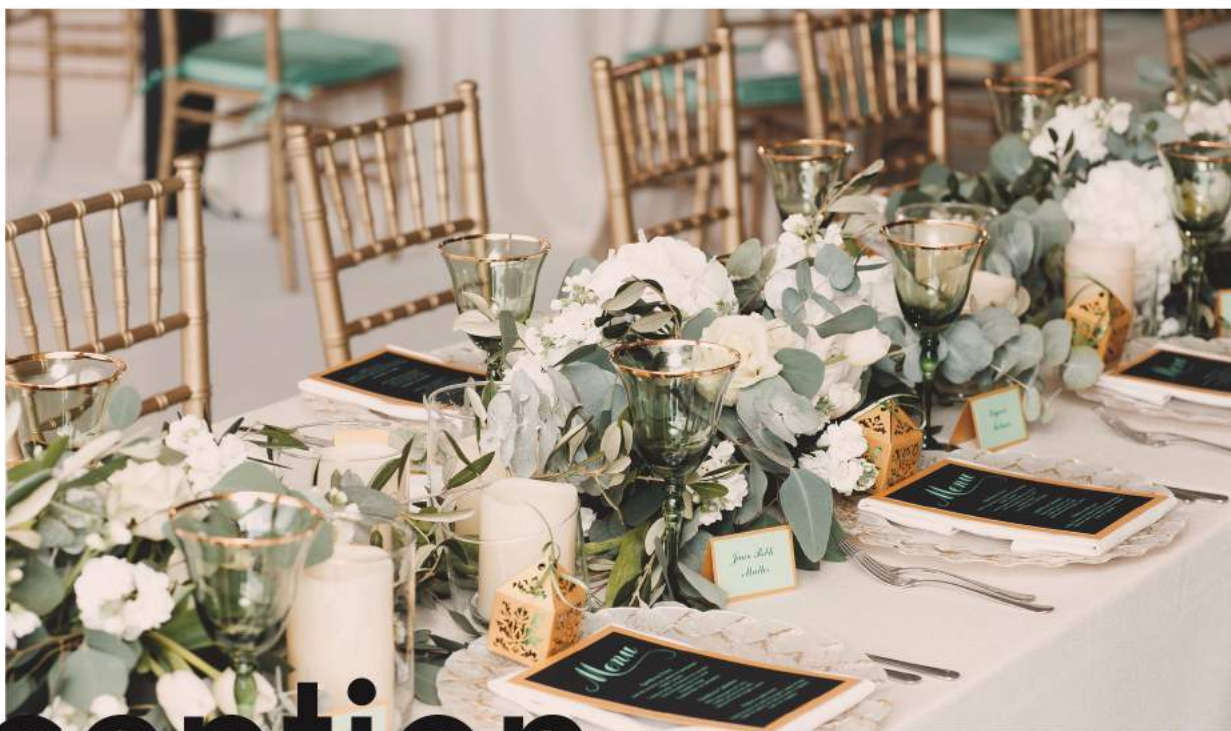
20 x white Americana chairs

8 meter sea grass aisle runner

Signing table and 2 chairs

\$600*

* Minimum 8 weeks notice required



reception

Our function deck at Salt Bar provides amazing views of our manicured parklands with Salt Beach just beyond.

Enough space for a private stand up cocktail reception or a sit down dinner for up to 250 guests.

We are also the perfect venue for pre or post wedding celebrations, whether you are looking for a relaxed lunch, sit down dinner or just drinks. Our functions team are here to help coordinate any style and size of celebration

Inclusions

- Round tables seating up to 10 and trestle tables seating up to 8 available in various seating configurations
- Coastal wicker chairs
- Dry bar tables and coastal wicker stools
- White table linen for all tables, table skirtings and white linen napkins
- Tables set with cutlery, crockery and glassware
- Table service included with bar tab, beverage package or set menu selections
- Events manager to assist with your wedding planning, wedding day schedule and floor plan
- A dedicated function supervisor and events team on the day
- Portable AV system including microphone for speeches
- Live bands and DJ's available on request (additional costs apply)

Optional Extras

- **CAKE CUTTING**
Wedding cake to be professionally cut and served as your dessert
- 4.90pp cake cut - plated per guest with added cream and berry coulis
- 2.00pp cake cut - served on platter per table with side napkins
- **VENDOR MEALS** \$20ea - main meal for your suppliers.
- **AV SYSTEM** \$50 hire fee AV system for music entertainment. Supply of personal music playlist required on iPad or iPod
- **STYLING**
Assistance with basic table styling on the day using clients or preferred stylist hired items.
For an additional cost, chair covers, coloured sash



canapés

Package 1 | \$24pp

6 canapés per person | 3 hot and 3 cold

Cold

Chilli Marinated Chicken Breast
on sliced cucumber with a coriander & basil sambal GF

Tequila & Lime King Prawn Shooters GF

Roast Duck Tartlet
snow peas and hoisin

Hot

Scallop Bites
chorizo, topped with chilli cheese

Vegetarian Tart
goats cheese, asparagus, pesto v

Coconut Crumbed Prawns
lime aioli

More Substantial

\$12.9 per piece | Minimum order 20

Chicken Tenderloin
quinoa salad and chipotle sauce

Salt & Pepper Calamari
Asian salad (served hot or cold)

Package 3 | \$36pp

10 canapés per person | 5 hot and 5 cold

Bruchetta
goats cheese, cherry tomato and garlic V

Beef Pintxo
mini toast, shaved beef fillet, onion jam

Twice Cooked Pork Belly
chilli jam gf
Tempura Whiting Fillets
tartare sauce

Samosas
pumpkin and almond, served with riata yoghurt

Curry Puff

Thai Beef Salad
Vegetable Noodle Stir fry V

Tempura Whiting
served with thick chips, lemon basil aioli



buffet

(minimum 20 pax) We can cater for any dietary requirements

Standard

54pp

Rib fillet steaks
sautéed onions

Honey soy marinated chicken legs

choice of
Lamb or beef gourmet sausages

Wild Queensland snapper fillets

Seasonal steamed green vegetables v

Roasted chat potatoes
with lemon and thyme v

Choice of 3 salads

Bread rolls and butter

Salad Options

Mixed leaf salad v gf

Semi - dried tomatoes, rocket
and parmesan v gf

Baby beet and goats cheese v gf

Feta, olives, cucumber and cherry
tomatoes v gf

pumpkin, spinach and walnuts v gf

Bocconcini, spinach, tomato and basil pesto
v gf

Baby chat potato, bacon and seeded mus-

Premium

65pp

choice of
Roasted beef sirloin or pork loin

Sliced chicken breast
portuguese sauce

Seasonal steamed green vegetables v

Roasted potatoes
garlic paprika and fresh herbs v

Grilled Tasmanian salmon

Ocean king prawns

Choice of 4 salads

Bread rolls and butter

Condiments

Dessert

9.9pp

Chocolate Mousse

Berry Cheesecake

Chocolate Mud Cake

All served with fresh cream
and berry coulis

Seafood Deluxe

79pp

choice of
Roasted beef sirloin or pork loin

Sliced chicken breast
portuguese sauce

Seasonal steamed green vegetables v

Roasted potatoes
garlic paprika and fresh herbs v

Grilled Tasmanian salmon

Ocean king prawns

Choice of 4 salads

Bread rolls and butter

Condiments

BYO Cake

4.9pp
cake cut and plated with added cream
and berry coulis

3.5pp
cake cut and served on a platter per table,
side plates, napkins and spoons

2.0pp
cake cut and served on a platter per table
with napkins



set menu

Main

200gm Rib Fillet
*herbed mash, flat top mushrooms,
onion jam, red wine jus gf*

Seared Barramundi
*sweet corn puree, roasted baby beetroot,
potato and vincotta dressing gf*

Grilled Lamb Cutlets
*sweet potato mash, seasonal greens,
capsicum jam, rosemary jus gf*

Oven Baked Chicken Breast
*crispy pancetta, chat potatoes, vine ripened tomatoes, green
beans with a fresh herb hollandaise gf*
Tasmanian Salmon Fillets
pickled red onion, braised fennel and salsa verde gf

Stuffed Avocado
*baked with spinach, roast red peppers
and mozzarella cheese, roast pumpkin, salad
and smoked chipotle sauce v*

Dessert

Baked Berry Cheesecake

Sticky Date and Butterscotch Pudding

Chocolate Brownies gf



beverages

Standard 'Sand' Package

2 hours 30pp | 3 hours 40pp
4 hours 50pp | 5 hours 60pp

Standard Beer
choice of two
Tooheys New, Pure Blonde, Carlton Premium Dry

Light, Mid Strength
choice of one
XXXX Gold, Cascade Premium Light

Sparkling
Willowglen Sparkling Brut

White Wine
choice of one
Willowglen Chardonnay, Willowglen Sauvignon Blanc, Willowglen Moscato

Red Wine
Willowglen Cabernet Merlot

Tea & Coffee

4.5pp | function staff to arrange hot beverage order for guests from the Salt Bar - before 8.30pm

2.9pp | hot beverage station in your private room including: urn, assorted teas, instant coffee, full cream milk, light milk, soy

Welcome Cocktails

Can be arranged on request

classic cocktails | \$10 - \$15 per cocktail

premium cocktails | \$18 per cocktail

Premium 'Salt' Package

2 hours 37pp | 3 hours 47pp
4 hours 60pp | 5 hours 72pp

Standard Beer
choice of two
Tooheys New, Pure Blonde, Carlton Premium Dry

Premium and Imported Beer
choice of one
Stone & Wood Pacific Ale, Heineken, Peroni, Corona, Coopers Pale Ale

Light, Mid Strength
choice of one
XXXX Gold, Cascade Premium Light, Peroni Leggera

Sparkling
choice of one
Coolwoods Brut, Brown Brothers Prosecco

White Wine
choice of one
Pitchfork Semillon Sauvignon Blanc, Skip Jack Sauvignon Blanc

Red Wine
First Creek 'Botanica' Shiraz, Earthworks Cabernet Sauvignon

Bar Tab

5 hours 40pp minimum spend

Create your own beverage menu from our large selection of beer, wines, spirits, cocktails, soft drinks and juices

Deluxe 'Pearl' Package

2 hours 45pp | 3 hours 57pp
4 hours 73pp | 5 hours 87pp

Standard Beer
choice of two
Tooheys New, Pure Blonde, Carlton Premium Dry, Crown Lager

Light, Mid Strength
choice of one
XXXX Gold, Cascade Premium Light, Stone & Wood Garden Ale

Craft Beer
choice of two
Stone and Wood Pacific Ale (tap or bottled), Twisted Palm Tropical Pale Ale, Stone & Wood Lager, Balter XPA (on tap)

Sparkling
choice of one
Brown Brothers Prosecco, Janz non-vintage cuvee

White Wine
choice of two
Twin Islands Sauvignon Blanc, The Source by Zilzie Chardonnay, West Cape Howe Semillon Sauvignon Blanc

Red Wine
Devils Corner Pinot Noir, West Cape Howe Cabernet Sauvignon, Wirra Wirra Adelaide Shiraz

Kids Drinks

Soft drink | 3.6
Juice pop top | 2
Juice poppers | 2



venue

Set Up & Timing

Room hire maximum of 5hrs - Refer to Terms and Conditions

Room available after 10.30am the day of the event if no other function is on that day

At 10.30pm all guests will be asked to move from outside deck to the inside dance floor area

Last drinks will be served inside function room at 10.45pm

Last song to be played 10.50pm in function room before relocating to late night entertainment area of venue. Guests are more than welcome to enjoy our public space and entertainment then vacate Salt Bar at normal closing time

Reception to conclude at 11.00pm.

All styling items packed away and removed by stylist or staff by

venue



Hire & Capacity

	SEATED	COCKTAIL
CABARITA — 1	60	70
POTTSVILLE — 2	60	80
CASUARINA — 3	60	70
FINGAL — 4	30	40



contact



Salt Bar Function and Events Manager

Email: info@saltbar.com.au

Ph: 02 8322 2085

1 Bells Blvd, Kingscliff, NSW 2487, Australia

www.saltbar.com.au