

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

** A list of local suppliers can be requested for complete ceremonies and any in-room styling



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 for your bridal party and guests.

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 DJs 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 and table center pieces can be arranged on request



canapés

Package 1 | \$24pp | 3 hot and 3 cold canapes

Package 2 | \$32pp | 4 hot and 4 cold canapes

Package 3 | \$36pp | 5 hot and 5 cold canapes

Package 4 | \$42pp | 6 hot and 6 cold canapes

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

Bruchetta
goats cheese, cherry tomato and garlic V

Beef Pintxo
mini toast, shaved beef fillet, onion jam

Cheese Pintxo
toasted sourdough, brie cheese, semi-dried tomatoes, pesto V

Hot

Scallop Bites
chorizo, topped with chilli cheese

Vegetarian Tart
goats cheese, asparagus, pesto v

Coconut Crumbed Prawns
lime aioli

Twice Cooked Pork Belly
chilli jam gf

Tempura Whiting Fillets
tartare sauce

Samosas
pumpkin and almond, served with raita yoghurt

Curry Puff
yellow chicken curry puff pin wheels served with satay dipping sauce

More Substantial

\$12.9 per piece | Minimum order 20 | Minimum 20 guests

Chicken Tenderloin
quinoa salad and chipotle sauce

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

Thai Beef Salad

Vegetable Noodle Stir fry V

Tempura Whiting
served with thick chips, lemon basil aioli

Thai Yellow Chicken or Vegetable Curry
steamed jasmine rice



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

Condiments

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

Australian cheese board
dried apricots, walnuts, dates, crackers

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

Australian cheese board
dried apricots, walnuts, dates, crackers

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
mustard aioli

Dessert

\$9.9pp

Chocolate Mousse

Berry Cheesecake

Chocolate Mud Cake

All served with fresh cream
and berry coulis

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

2 course \$55pp | Alternate Serve
select 2 entrées and 2 mains or 2 mains and 2 desserts

CHILLED OCEAN PRAWNS
spiced avocado, spicy mango salsa (GF)

MARINATED LAMB RUMP
*pocket bread, tomato, feta and cucumber
salad, raika dressing*

CHILLED THAI BEEF SALAD

SMOKED OCEAN TROUT CARPACCIO
crab aioli, micro herbs, lemon oil (GF)

200GM RIB FILLET
herbed mash, flat top mushrooms, onion jam red wine jus (GF)

SEARED BARRAMUNDI
*sweet corn puree, roasted baby beetroot, potato
and vincotto dressing (GF)*

GRILLED LAMB CUTLET S
*sweet potato mash, seasonal greens, capsicum jam,
rosemary jus (GF)*

OVEN BAKED CHICKEN BREAST
crispy pancetta, chat potatoes, vine ripened tomatoes,

CHOCOLATE BROWNIES (GF)

APPLE AND RHUBARB CRUMBLE (GF, DF)

3 course \$65pp | Alternate Serve
select 2 entrees, 2 mains 2 desserts

Entree

GOATS CHEESE TART
rocket and pear salad (V)

PEKING DUCK
shaved fennel and blood orange salad

½ DOZEN PACIFIC NATURAL OYSTERS
lime, chilli salt and white balsamic vinegar (GF)

COCONUT POACHED CHICKEN
*micro herbs, sprouts and coriander salad,
red pepper and ginger dressing*

Main

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)*

PORK RIB CUTLET
*bacon and chive mash, braised red cabbage and
apple cider jus (GF)*

Dessert

BAKED BERRY CHEESECAKE

STICKY DATE AND BUTTER SCOTCH PUDDING



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
Edge of the World Sparkling

White Wine:
Edge of the World
Chardonnay, Edge of the World
Sauvignon Blanc

Red Wine:
Edge of the World Shiraz Cabernet

Soft drink and juice

Tea and coffee

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:
Deakin Azahara,
Brown Brothers Prosecco

White Wine:
Pitchfork Semillon Sauvignon Blanc,
Skip Jack Sauvignon Blanc

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

Soft drink and juice

Tea and coffee

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

Soft drink and juice

Tea and coffee

Welcome Cocktails

CLASSIC COCKTAILS
\$10 - \$15 per cocktail

PREMIUM COCKTAILS
\$18 per cocktail

Bar Tab

A bar tab can be set up with a specified
limit and selection of beverages to be
served to your guests. The limit can be
reviewed as your function progresses
and increased if need be.

Tea & Coffee

\$4.5pp
hot beverage order taken for guests from
the Salt Bar - before 8.30pm

\$2.9pp
hot beverage station in your private room
including: assorted teas, instant coffee, full
cream milk, light milk, soy milk & assortment
of biscuits



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 11.30pm unless prior arranged with Salt Bar.

venue



Hire & Capacity

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



contact



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