



# COASTAL CORPORATE EVENTS & FUNCTIONS

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*Where business and pleasure  
find common ground*



# RELAX

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*This is where perfect occasions  
come together naturally*

Located in the heart of Salt Village at Kingscliff, the Salt Bar and Bistro is the perfect venue for any corporate event or function. Featuring a broad and welcoming beachfront deck overlooking acres of parklands, this idyllic setting is perfectly matched by the tranquil sounds of the ocean rolling in just metres away.

This premier function venue offers every facility to accommodate any private or semi-private gathering and seats up to 250 guests. This makes Salt Bar Beachbar and Bistro the standout venue choice for your next conference, meeting, corporate dinner, party, celebration, seminar or event.

The Salt Bar and Bistro offers something special for any size group or any occasion. Our tailored packages have been designed to suit all budgets and style of function including cocktail platters, buffets, lunch and high teas or sit down alternate drop menus. Of course if you'd rather tailor a package to your own personal tastes - then we're always happy to help.



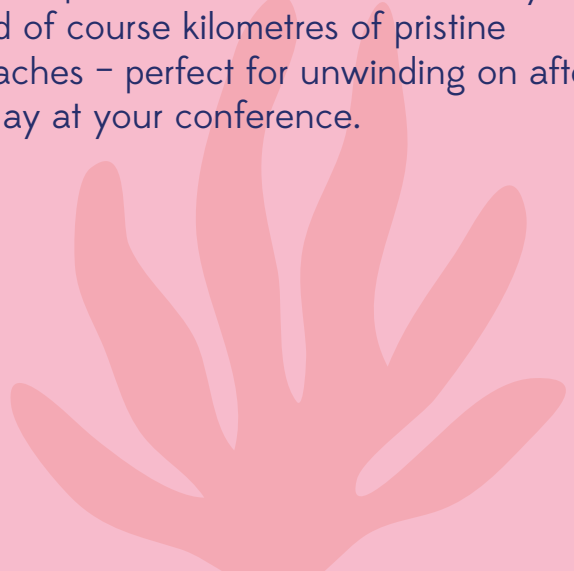


# *You're at the heart of it all yet a world away*

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Salt Village is located just 20 minutes south of the Gold Coast Airport and 45 minutes north of Byron Bay. This locale offers some of the region's most exclusive resorts and accommodation including Mantra on Salt Beach, Peppers Balé Salt and Peppers Salt Resort and Spa. Situated at the heart of it all is the Salt Village leisure and retail precinct.

You're nestled right on the beach yet surrounded by cafes, restaurants, accommodation, fashion, beauty and day spas. You're also in the prime position to take advantage of all that this amazing region has to offer including Mt. Warning day tours, water sports, parklands, beachside walkways and of course kilometres of pristine beaches – perfect for unwinding on after a day at your conference.





# *We'll deliver on every last detail*

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When it comes to organising your function or event you can count on your dedicated function manager to ensure that every last detail is taken care of and that your vision is brought to life. In fact every one of our professional staff are dedicated to ensuring your Salt Bar Beachbar and Bistro experience will be an event you'll always remember. Contact us today... and we'll start planning your next function, corporate event or celebration.







# FOOD & BEVERAGE

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# CANAPÉS

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## PACKAGE 1 | \$27PP

6 canapés per person – 3 hot and 3 cold

## PACKAGE 2 | \$35PP

8 canapés per person – 4 hot and 4 cold

## PACKAGE 3 | \$41PP

10 canapés per person – 5 hot and 5 cold

## PACKAGE 4 | \$54PP

12 canapés per person – 6 hot and 6 cold

## COLD

### CHILLI MARINATED CHICKEN BREAST

On cucumber cups with coriander and basil sambal (GF)

### ROAST PORK BELLY TARTLET

With snow peas and hoi sin

### BRUSCHETTA

Heirloom tomatoes, basil and garlic with feta and balsamic glaze

### ANTIPASTO CUPS (GF)

Salami cups with olive, tomato and feta

### CHEESE PINTXO (V)

Toasted sourdough, brie cheese, semi dried tomato and basil pesto

### FRESHLY SHUCKED OYSTERS (GF)

With lemon wedges and house made cocktail sauce

## HOT

### SCALLOP BITES

Local half shell scallops topped with chorizo and chilli cheese

### COCONUT CRUMBED PRAWNS

With lime aioli

### TWICE COOKED PORK BELLY

With sticky BBQ sauce and chilli jam

### SATAY BEEF SKEWERS

With toasted peanuts

### MINI QUICHE (V) (GF)

Spinach and feta

### ARANCINI

With wild mushroom and parmesan

## ADD FORK DISH

### \$12PP

### Presented as a self serve buffet

### BEER BATTERED FLATHEAD

with chips, lemon and tartare

### CHICKEN AND CHORIZO RISOTTO (GF)

with parmesan cheese

### VEGETARIAN STIR FRY VEGETABLES (V)

with hokkien noodles

### BEEF STROGANOFF

with buttered penne pasta





# CANAPÉ PLATTERS

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## COLD PLATTERS

### **ANTIPASTO PLATTER \$90** **SERVES UP TO 30 GUESTS**

grilled vegetables, assorted dips, assorted cheese, 2 cold meats, olives, sun dried tomatoes and crackers.

### **CHEESE PLATTER \$95** **SERVES UP TO 30 GUESTS**

4 assorted Australian cheeses, quince paste, walnuts, dried apricots and crackers

### **TOASTED BREADS AND DIPS \$60** **SERVES UP TO 10 GUESTS**

Assorted toasted breads and a selection of house made dips, feta and balsamic glaze

### **SANDWICH AND WRAP PLATTER \$75** **SERVES UP TO 10 GUESTS**

Assorted fresh sandwiches and wraps

### **FRESH FRUIT PLATTER \$85** **SERVES UP TO 10 GUESTS**

A variety of seasonal fresh fruit with natural yoghurt

### **NATURAL OYSTER BAR \$265** 50 natural oysters with lemon

**TUNA SASHIMI \$120**  
Slices of fresh sashimi, pickled daikon, soy

**CHILLED KING PRAWNS \$120**  
Served with lemon, tartare

## HOT

### **30 pieces per platter**

**COCONUT CRUMBED PRAWNS \$115**  
With lime aioli

**BATTERED FLATHEAD FILLETS \$80**  
With lemon and tartare

**ASSORTED MINI QUICHE \$90**  
A variety of flavours

**MINI SAMOSA (V) \$50**  
with sweet chilli dipping sauce

**PORK BELLY BITES (GF) \$85**  
With sticky BBQ sauce and chilli jam

**GRILLED VEGETABLE SKEWERS (V) (GF) \$75**  
Char grilled mix of vegetables and basil pesto

**MARINATED CHICKEN SKEWERS \$90**  
Lemon and thyme

**HERB & PARMESAN DUSTED CALAMARI \$75**  
Celeriac remoulade

**SPINACH & RICOTTA ROLLS \$65**

**MINI VEGETABLE SPRING ROLLS \$50**  
With sweet chilli dipping sauce

# BUFFETS

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(minimum 30 guests)

We can cater for any dietary requirements

## STANDARD \$60pp

### RIB FILLET STEAK

With caramelised onion

### HONEY & SOY MARINATED CHICKEN LEGS

### WILD CAUGHT CRUMBED SNAPPER FILLETS

### SEASONAL STEAMED VEGETABLES

### ROASTED BABY CHAT POTATOES

with lemon and thyme

### CHOICE OF 3 SALADS

Salads listed on following page

### BREAD ROLLS AND BUTTER

### CONDIMENTS

## PREMIUM \$70pp

### ROASTED BEEF SIRLOIN OR PORK LOIN

Choice of either

### SLICED BREAST OF CHICKEN

With Portuguese sauce

### GRILLED TASMANIAN SALMON FILLET

### SEASONAL STEAMED VEGETABLES

### ROASTED BABY CHAT POTATOES

with lemon and thyme

### CHOICE OF 4 SALADS

Salads listed on following page

### BREAD ROLLS AND BUTTER

### CONDIMENTS

## SEAFOOD DELUXE \$98pp

### GRILLED TASMANIAN SALMON FILLET

### FRESH CHILLED PRAWNS

### FRESH HALF SHELL OYSTERS

### ROASTED BEEF SIRLOIN OR PORK LOIN

Choice of either

### SEASONAL STEAMED VEGETABLES

### ROASTED BABY CHAT POTATOES

with lemon and thyme

### CHOICE OF 4 SALADS

Salads listed on following page

### BREAD ROLLS AND BUTTER

### CONDIMENTS







# BUFFET SIDES

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## SALAD OPTIONS

**MIXED LEAF SALAD (V, GF)**

**SEMI-DRIED TOMATOES, ROCKET  
AND PARMESAN (V, GF)**

**BABY BEETROOT AND GOATS CHEESE (V,GF)**

**FETA, OLIVES, CUCUMBER  
AND CHERRY TOMATO (V,GF)**

**PUMPKIN, SPINACH AND WALNUT (V, GF)**

**BOCCONCINI, SPINACH, TOMATO  
AND BASIL PESTO (V,GF)**

**BABY POTATO, BACON AND SEEDED  
MUSTARD AIOLI**

## DESSERT BUFFET \$10pp

Choice of 2

**CHOCOLATE MOUSSE CHOCOLATE MUD CAKE**

**MIXED BERRY CHEESECAKE**

**KEY LIME PIE**

Served with fresh cream and berry couli

## BYO CAKE

Guests are welcome to bring a celebration cake

**CAKE CUT, PLATED AND SERVED \$5PP**

With fresh cream and berry coulis

**CAKE CUT AND SERVED \$3PP**

On a platter with napkins



# SEATED DINING

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## 2 course \$65pp

Alternate drop select 2 entrées and 2 mains or 2 mains and 2 desserts

## 3 course \$75pp

Alternate drop select 2 entrees, 2 mains, 2 desserts

## ENTRÉE

### CHORIZO AND GREEN PEA RISOTTO (GF)

Finished with rocket and shaved parmesan

### CHILLED THAI BEEF SALAD (GF)

This aromatic Asian salad combines lemony- flavoured coriander leaves with cool cucumber, refreshing mint and rare beef

### GOATS CHEESE TART (V,GF)

Balsamic onion tart with goat cheese and thyme with a rocket and pear salad

### COCONUT CHICKEN SALAD (GF)

Tossed with baby spinach, basil, mint, cilantro, sprouts and ginger dressing

### PRAWN AND CREAM CHEESE MUSHROOM (V)

Field mushroom topped with prawn, garlic and a mix of cheeses on a warm balsamic vinaigrette

### VEGETABLE RISOTTO (GF) (V) (Vegan)

Seasonal vegetables finished with fresh rocket

## MAIN

### TASMANIAN SALMON FILLET (GF)

on mushroom risotto and shaved parmesan

### RIB FILLET 200GM

Creamy herbed mash, seasonal vegetables, onion jam and red wine jus

### BAKED CHICKEN BREAST

Wrapped in crispy pancetta, baby potatoes, seasonal greens, garlic and tomato hollandaise

### PORK BELLY

Twice cooked belly with sweet potato wedges, seasonal greens, apple chilli jam and red wine jus

### GRILLED LAMB CUTLETS

weet potato mash, seasonal greens, rosemary jus

### BAKED AVOCADO (V, GF)

Filled with baby spinach, roasted pumpkin, charred red peppers topped with garlic cream sauce and melted cheese

## DESSERT

### MIXED BERRY CHEESECAKE

### STICKY DATE PUDDING

### FRUIT PLATE

### CHOCOLATE BROWNIE

### WARM APPLE PIE



# SEATED DINING

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## KIDS MENU

\$15 per child  
12 yrs and under

**BATTERED FISH**

**CHICKEN NUGGETS**

**KIDS STEAK**

**KIDS VEGE PLATE**

**PASTA NAPOLITANA**

**BEEF LASAGNE**

All dishes served with veg sticks and chips

## KID'S DESSERT & DRINKS

**SMALL ICE CREAM TUB 3**

with flavouring

**SOFT DRINK 3.6**

**MILKSHAKES 7**

**JUICE POP TOP 3**



# KIDS FUNCTIONS

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## BASIC PACKAGE

Minimum 10 pax  
\$20 per small head

### Platter (select 4 items)

Fairy bread  
Vegemite & cheese sandwiches  
Jam sandwiches  
Party pies  
Sausage rolls  
Fruit platter

**Fruit juice & soft drinks**

## PREMIUM PACKAGE

Minimum 10 pax  
\$30 per small head

### Individual Meals

Choice of;  
Nuggets & chips  
Fish & chips  
Cheeseburger & chips  
Chicken burger & chips  
Napoli pasta

**Fairy bread platter & lolly bowls**

**Fruit juice & soft drink**

**Milkshakes**

## ADD ONS

### Party Entertainer

1 - 15 kids | 1 hour | 250  
15 - 20 kids | 1.5 hours | 300  
20 - 30 kids | 2 hours | 350

### Face Painting

### Balloon Animals

### Party Games

### Extras

Party Bags | 10 per child  
Toy, bracelet, treats & stickers  
Animal Farm | POA





# BEVERAGE

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## STANDARD PACKAGE

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

### STANDARD DRAUGHT BEER

Tooheys New, Great Northern

### LIGHT MID STRENGTH

XXXX Gold

### SPARKLING

Edge of the World Sparkling Brut

### WHITE WINE

Edge of the World Sauvignon Blanc

### RED WINE

Edge of the World Shiraz Cabernet

**SOFT DRINK AND JUICE  
TEA AND COFFEE**

## PREMIUM PACKAGE

2 hours 40pp  
3 hours 50pp  
4 hours 65pp  
5 hours 80pp

### STANDARD DRAUGHT BEER

Tooheys New, Great Northern, Furphy

### STANDARD CRAFT BEER

Choice of one;  
Stone & Wood Pacific Ale, Black Hops Pale Ale

### LIGHT MID STRENGTH

XXXX Gold

### SPARKLING

Aurelia Prosecco

### WHITE WINE

Choice of one;  
821 Sauvignon Blanc, Tempus Two Pinot Gris

### RED WINE

Choice of one;  
Altacena Tempranillo, Apostrophe GSM

**SOFT DRINK AND JUICE  
TEA AND COFFEE**



# BEVERAGE

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## DELUXE PACKAGE

**2 hours 45pp**

**3 hours 60pp**

**4 hours 75pp**

**5 hours 90pp**

### STANDARD DRAUGHT BEER

Choice of two;  
Tooheys New, Great Northern,  
Furphy, Hahn Super Crisp

### LIGHT MID STRENGTH

Choice of one;  
XXXX Gold, Balter Easy Hazy

### STANDARD CRAFT BEER

Choice of one;  
Stone & Wood Pacific Ale, Black Hops Pale Ale

### SPARKLING

Choice of one;  
Aurelia Prosecco, Josef Chromy

### WHITE WINE

Choice of two;  
821 Sauvignon Blanc, Leo Buring Riesling, Il Villagio  
Pinot Grigio

### RED WINE

Fickle Mistress Pinot Noir, Hentley Farm V&V Shiraz,  
19 Crimes Snoop Dogg Cali Blend

### SOFT DRINK AND JUICE TEA AND COFFEE

## BAR TAB

4 hours 40pp minimum spend

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

## WELCOME COCKTAILS

Can be arranged on request from our extensive range of Classic and Signature Cocktails. Please discuss options with your event co-ordinator. Cocktail Masterclass also available for corporate events.

## TEA AND COFFEE

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

Hot beverage station in your private room including: urn, assorted teas, instant coffee, full cream milk, light milk, soy milk, cups/ saucers, teaspoons, assortment of biscuits  
2.9pp

## KID'S DRINKS

**SOFT DRINK 3.6**

**JUICE POP TOP 2**

**JUICE POPPERS 2**



# VENUE

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## HIRE INCLUSIONS & OPTIONS

- Round or trestle tables available in various seating configurations including – ‘U’ shape seating, hollow-square, conference, boardroom, theatre, classroom, banquet, cabaret
- Coastal wicker chairs (chair covers with coloured sash can be arranged at extra cost on request)
- Dry bar tables and coastal wicker stools
- White linen for all guest tables (table centrepieces can be arranged at extra cost on request)
- Table skirting for buffet and tea/coffee station White linen napkins
- Cutlery, crockery, glassware
- Full staff table service included with bar tab, beverage package or set menu selections
- Room and floor plan completed and set - personal styling can be arranged if required
- Function co-ordinator and assistance with planning your function or event
- Overhead projector, screen, wireless speaker for personal playlists
- Free Wi-Fi
- AV system is available including a portable microphone. A \$50 hire fee will apply
- Supply of a personal iPod, iPad, or laptop with a music playlist is welcome if entertainment is required
- Live bands and DJ's available on request (additional costs apply)

## FUNCTION SET UP AND TIMING

### Room hire maximum of 5 hours

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.

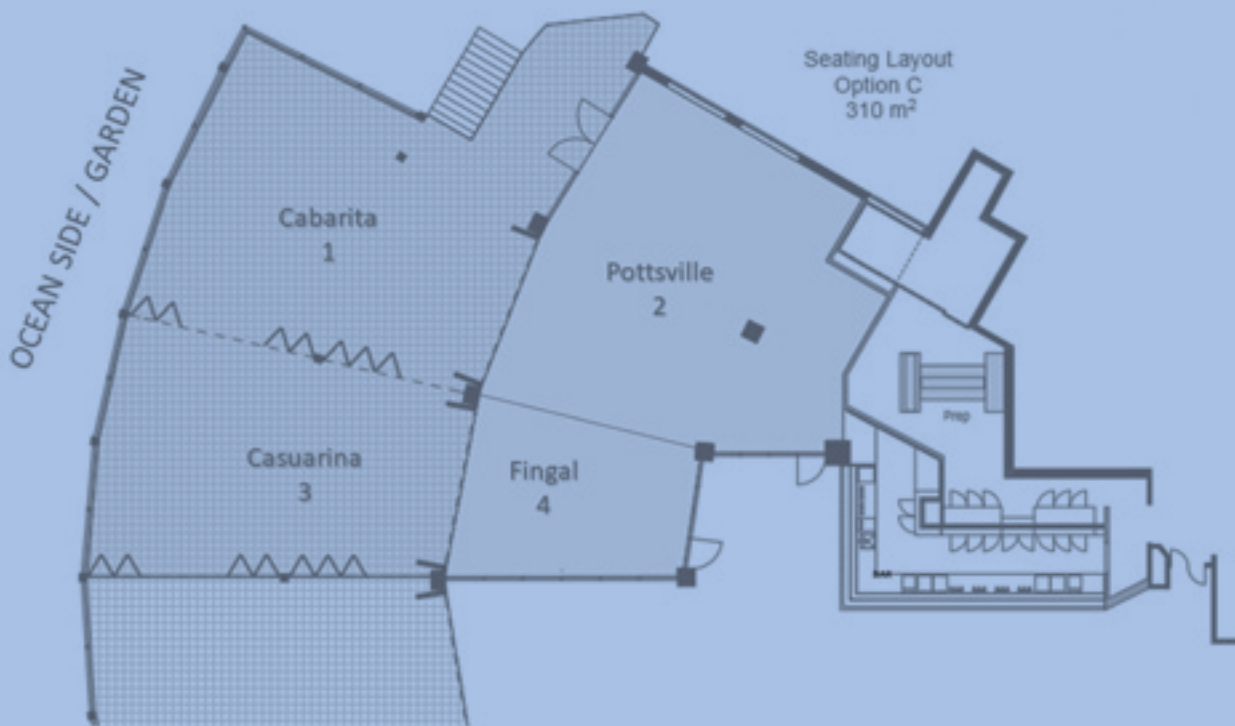
Guests are more than welcome to enjoy our public space and entertainment then vacate Salt Bar at normal closing time.

Function to conclude at 11.00pm. All styling items packed away and removed by stylist or staff by 11.30pm unless prior arrangements have been made with Salt Bar.



# VENUE

## FLOOR PLAN



## HIRE & SPACE CAPACITY

	SEATED	COCKTAIL
POTTSVILLE	30	50
CABARITA & POTTSVILLE	50	80
CABARITA, POTTSVILLE, CASUARINA	90	120
CABARITA, POTTSVILLE, CASUARINA, FINGAL	120	200



# TERMS & CONDITIONS

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An extra charge of \$150 may occur if Salt Bar are to pack away your function and store items (storage available until 11am the next day unless arranged otherwise with management)

Cake left overs will be saved and stored for you until 11am the morning after the function. If not collected the next day, the left over cake will be discarded

If function or event is to fall on a public holiday a 15% surcharge will be added to all food and beverage package components

Salt Bar operates on NSW time

Salt Bar is a smoke free venue including the complete deck and stairs to deck.

Designated smoking areas are available

For bookings made more than 12 months in advance, please allow a CPI increase and sometimes a menu and beverage restructure on published prices

Complete terms and conditions will be outlined in the function proposal once received on confirmation or you may request copy of Terms and Conditions prior to confirmation





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## CONTACT

Email: [functions@saltbar.com.au](mailto:functions@saltbar.com.au)

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