



COASTAL CORPORATE EVENTS & FUNCTIONS

*Where business and pleasure
find common ground*



RELAX

*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.

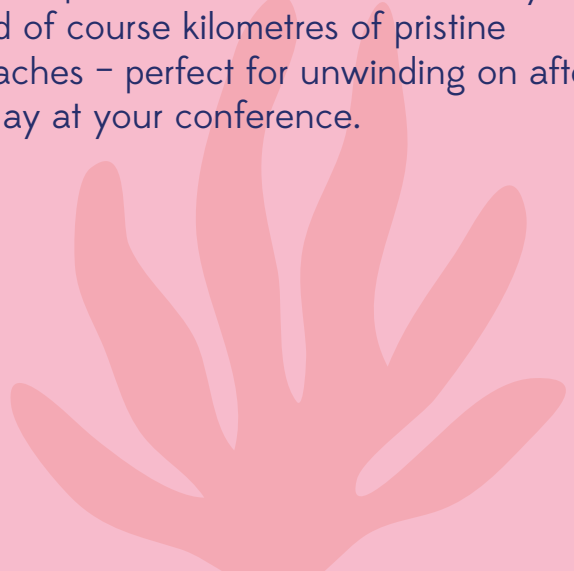




You're at the heart of it all yet a world away

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.





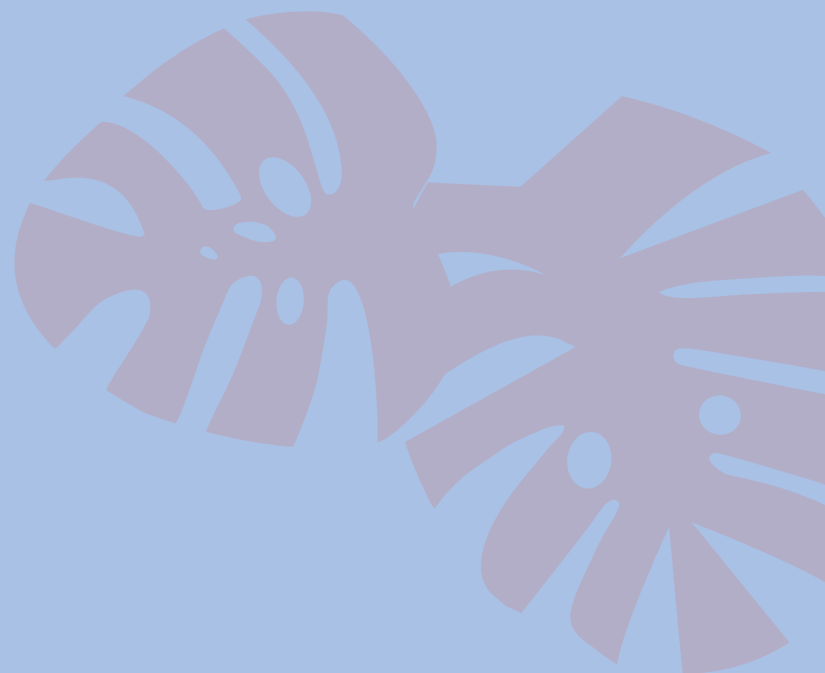
We'll deliver on every last detail

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



CANAPÉS

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

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

(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

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

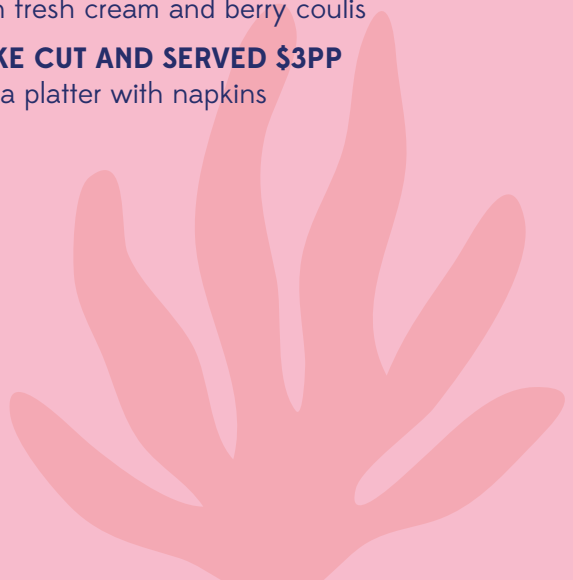
Guests are welcome to bring a celebration cake

CAKE CUT, PLATED AND SERVED \$5PP

With fresh cream and berry coulis

CAKE CUT AND SERVED \$3PP

On a platter with napkins



SEATED DINING

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

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

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

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, Byron Lager

STANDARD CRAFT BEER

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

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;
Argento Malbec, T'Gallant Cape Schank Pinot Noir

**SOFT DRINK AND JUICE
TEA AND COFFEE**



BEVERAGE

DELUXE PACKAGE

2 hours 45pp

3 hours 60pp

4 hours 75pp

5 hours 90pp

STANDARD DRAUGHT BEER

Choice of two;

Tooheys New, Great Northern,
Byron Lager, 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

SPARKLING

Choice of one;

Aurelia Prosecco, Josef Chromy

WHITE WINE

Choice of two;

821 Sauvignon Blanc, Road to Enlightenment Riesling,
Il Villagio Pinot Grigio

RED WINE

T'Gallant Cape Schank 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

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.

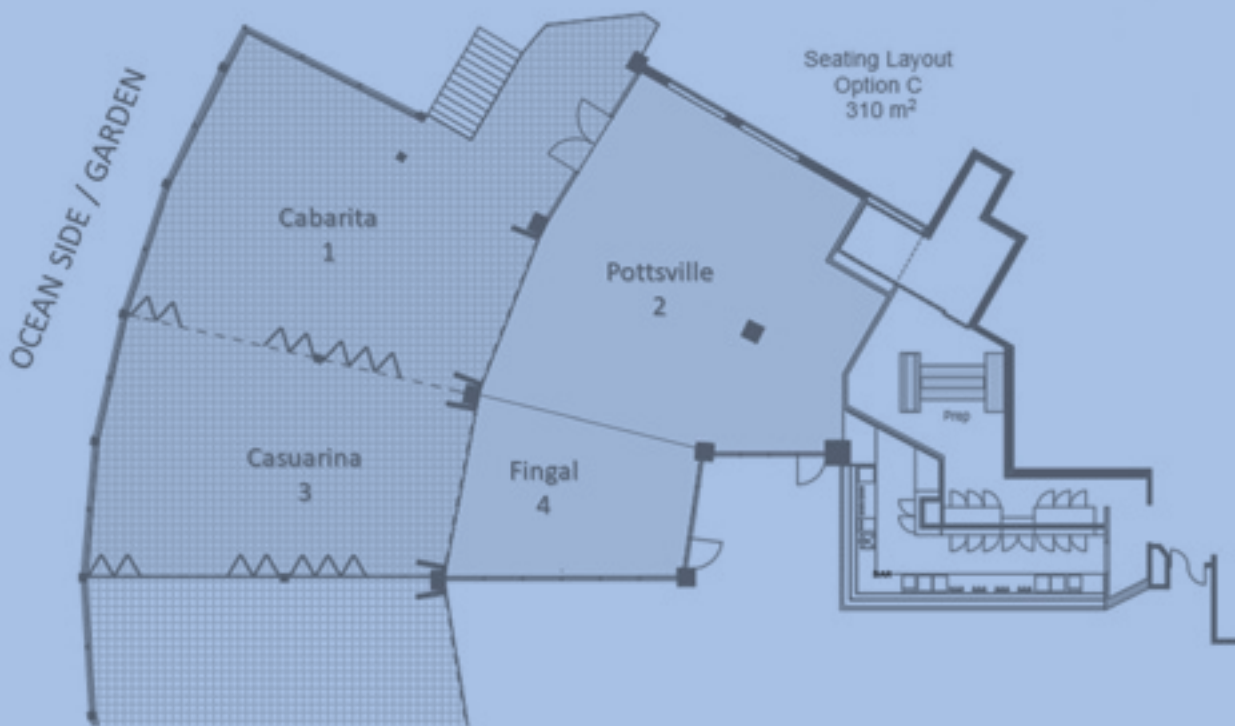
Guests are more than welcome to enjoy our public space and entertainment then vacate Salt Bar at normal closing time.

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

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





CONTACT

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