



Salt BAR

event and functions package

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

Seating up to 160 guests, this premier function venue offers every facility to accommodate any private gathering. This makes Salt Bar the standout venue choice for your next conference, meeting, corporate dinner, party, celebration, seminar or event.

Salt Bar offers something for any sized group or occasion. Our tailored packages have been designed to suit all budgets and style of function, including cocktail events, buffets, lunches, high teas and sit-down alternate drop menus. However, if you would rather tailor a package to suit your own tastes, we're happy to help.

We'll deliver on every detail







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



Function Spaces

Pottsville Room







Pottsville is a private space accommodating up to 50 guests. It is a light-filled blank canvas, allowing you to create the perfect look and feel for your event.

Space Type						
Inside	40	50	Y	Y	Y	Y



Cabarita Room







Intimate, light filled and complete with stunning views, Cabirata is the perfect space for your next celebration. Its proximity to the beach adds to the relaxed atmosphere of the room.

Space Type						
Inside	50	70	Y	Y	Y	Y



Casuarina Room

Casuarina is close to the ocean and boasts breathtaking views that create a stunning backdrop for your next event. Accommodating up to 50 guests, it's the perfect space for engagements, fundraisers, corporate events, kid's parties and more.

Space Type						
Inside	50	60	Y	Y	Y	Y



A photograph of a gourmet dish featuring a large, seared salmon fillet resting on a bed of fresh vegetables, including cherry tomatoes, green onions, and shredded carrots. A bright green lime wedge is placed as a garnish at the top of the plate. The dish is served on a sleek, black, oval-shaped plate, which is set upon a light-colored, intricately woven placemat. In the upper left background, the base and stem of a clear wine glass are visible on a light wooden surface. A semi-transparent dark blue banner with white cursive text is overlaid across the middle of the image.

Food & Beverage

Canapes

Package 1 | \$27pp

6 canapes per person

Package 2 | \$35pp

8 canapes per person

Package 3 | \$45pp

10 canapes per person

Package 4 | \$55pp

12 canapes per person

Cold

Chilli Marinated Chicken Breast

Cucumber cups, coriander, basil sambal (gf)

Roast Pork Belly Tartlet

Snow peas, hoi sin

Bruschetta

Heirloom tomatoes, basil, garlic, feta, balsamic glaze (v)

Antipasto Cups

Salami, olive, tomato, feta (gf)

Cheese Pintxo

Toasted sourdough, brie, sun dried tomato, basil pesto (v)

Freshly Shucked Oysters

Lemon wedges, house made cocktail sauce (gf)

Hot

Scallop Bites

Local half shell scallops, chorizo, chilli cheese (gf) (dfo)

Coconut Crumbed Prawns

Lime aioli

Twice Cooked Pork Belly

Sticky BBQ sauce, chilli jam

Satay Beef Skewers

Toasted peanuts

Mini Quiche

Assorted vegetarian (v) (gf)

Arancini

Wild mushroom, parmesan (v)

Add a fork dish / \$12pp

Presented as a self-serve buffet

Beer Battered Flathead

Tartare, lemon, chips

Chicken & Chorizo Risotto

Parmesan (gf)

Stir Fry Vegetables

Hokkien noodles (v)

Beef Stroganoff

Buttered penne pasta



Canape Platters

Cold Platters

Antipasto Platter \$90

Serves up to 30 guests

Grilled vegetables, assorted dips, assorted cheese, two cold meats, olives, sun dried tomatoes, crackers (gf)

Cheese Platter \$130

Serves up to 30 guests

Four Australian cheeses, quince paste, walnuts, dried apricot, crackers (gf)

Toasted Breads & Dips \$60

Serves up to 10 guests

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

Sandwich & Wrap Platter \$75

Serves up to 10 guests

Assorted fresh sandwiches and wraps

Fresh Fruit Platter \$90

Serves up to 10 guests

Seasonal fresh fruit, natural yoghurt (gf) (v)

Natural Oyster Bar \$280

50 natural oysters, lemon (gf)

Tuna Sashimi \$265

Fresh sashimi, pickled daikon, soy (df) (gf)

Chilled King Prawns \$190

Lemon, tartare (df) (gf)

Hot Platters

30 pieces per platter

Coconut Crumbed Prawns \$115

Lime aioli

Battered Flathead Fillets \$80

Lemon, tartare

Mini Quiche \$125

Assorted flavours

Mini Samosa \$50

Sweet chilli dipping sauce (v)

Pork Belly Bites \$105

Sticky BBQ sauce, chilli jam (gf)

Grilled Vegetable Skewers \$75

Char grilled mix vegetables, basil pesto (gf) (v)

Marinated Chicken Skewers \$110

Lemon, thyme (df)

Herb & Parmesan Dusted Calamari \$85

Celeriac remoulade (df) (gf)

Spinach & Ricotta Rolls \$70 (v)

Mini Vegetable Spring Rolls \$50

Sweet chilli dipping sauce (v)



Buffets Minimum 30 guests

Standard Buffet \$85pp

Rib Fillet Steak

Caramelised onion (df) (gf)

Honey Soy Marinated Chicken Legs (df) (gf)

Wild Caught Snapper Fillets

Seasonal Steamed Vegetables (df) (gf) (v) (vg)

Roasted Baby Chat Potatoes

Lemon, thyme (df) (gf) (v) (vg)

Choice of 3 salads

Bread Roll & Butter

Condiments

Premium Buffet \$110pp

Roasted Beef Sirloin or Pork Loin (df) (gf)

Sliced Breast of Chicken

Portuguese sauce (df) (gf)

Grilled Tasmanian Salmon Fillet (df) (gf)

Seasonal Steamed Vegetables (df) (gf) (v) (vg)

Roasted Baby Chat Potatoes

Lemon, thyme (df) (gf) (v) (vg)

Choice of 4 salads

Bread Roll & Butter

Condiments

Seafood Deluxe Buffet \$130pp

Grilled Tasmanian Salmon Fillet

Fresh Chilled Prawns (gf)

Fresh Half Shell Oyster (df) (gf)

Roasted Beef Sirloin or Pork Loin (df) (gf)

Seasonal Steamed Vegetables (df) (gf) (v) (vg)

Roasted Baby Chat Potatoes

Lemon, thyme (df) (gf) (v) (vg)

Choice of 4 salads

Bread Roll & Butter

Condiments

Buffet Sides

Salad options

Mixed leaf salad (df) (gf) (v)

Sun dried tomatoes, rocket, parmesan (gf) (v)

Baby beetroot, goat's cheese (gf) (v)

Feta, olives, cucumber, cherry tomato (gf) (v)

Pumpkin, spinach, walnut (gf) (v)

Bocconcini, spinach, tomato, basil pesto (gf) (v)

Baby potato, bacon, seeded mustard aioli

Dessert Buffet \$25pp

Choice of 2 desserts

**All served with fresh cream
and berry coulis**

Chocolate Mousse

Chocolate Mud Cake

Mixed Berry Cheesecake

Fruit Salad

BYO Cake – guests are welcome
to bring their own celebration cake

Cut, plated and served with
fresh cream and berry coulis \$5.Opp
or

Cut and served on a platter with
napkins \$3.Opp

Seated Dining

2 courses | \$70pp

Alternate drop 2 entrées and 2 mains OR 2 mains and 2 desserts

3 courses | \$85pp

Alternate drop 2 entrées, 2 mains, 2 desserts

Entrées

Chorizo & Green Pea Risotto

Rocket, shaved parmesan (gf)

Chilled Thai Beef Salad

Rare beef, lemon flavoured coriander leaves, cool cucumber, refreshing mint (gf)

Goat's Cheese Tart

Balsamic onion, thyme, rocket & pear salad (gf)

Coconut Chicken Salad

Baby spinach, basil, mint, cilantro, sprouts, ginger dressing (gf)

Prawn & Cream Cheese Field Mushroom

Garlic, mix of cheeses, warm balsamic vinaigrette (v)

Arancini

Wild mushroom, parmesan

Mains

Tasmanian Salmon Fillet

Mushroom risotto, shaved parmesan (gf)

250g Rump

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

Baked Chicken Breast

Crispy pancetta, baby potatoes, seasonal greens, garlic & tomato hollandaise

Twice Cooked Pork Belly

Sweet potato wedges, seasonal greens, chilli jam, red wine jus

Grilled Lamb Cutlets

Potato mash, seasonal greens, rosemary jus

Vegetable Risotto

Seasonal vegetables, fresh rocket (v) (gf) (vgo)

Desserts

All served with fresh cream and berry coulis

Mixed Berry Cheesecake

Sticky Date Pudding

Fruit Plate

Chocolate Brownie

Warm Apple Pie



Seated Dining

KIDS MENU

12 yrs and under

Battered Fish \$15

Chicken Nuggets \$15

Cheeseburger \$15

Meatballs & Pasta \$15

Plant Based Chicken Nuggets \$15

Juice Pop Top \$3.0

Soft Drink \$3.6

Milkshake \$7.5

Small Ice Cream Tub, Flavouring \$3.0



Kids Functions

Basic Package | \$20pp

Minimum 10 guests
Choice of 4 platters

Fairy Bread

Vegemite & Cheese Sandwiches

Jam Sandwiches

Party Pies

Sausage Rolls

Fruit Platter

Fruit Juice & Soft Drinks

Add-ons

Party Entertainer

Face painting, balloon animals, party games

1 - 15 kids | 1 hour | \$275

15 - 20 kids | 1.5 hours | \$320

20 - 30 kids | 2 hours | \$365

Premium Package | \$30pp

Minimum 10 guests
Choice of individual meals

Nuggets & Chips

Fish & Chips

Cheeseburger & Chips (dfo)

Plant Based Chicken Nuggets & Chips (v) (vg)

Meatballs & Pasta (df)

Fairy Bread Platter & Lolly Bowls

Fruit Juice & Soft Drink

Milkshakes

Extras

Party Bags | \$10pp

Toy, bracelet, treats, stickers

Animal Farm | \$POA





Beverage

STANDARD PACKAGE

2 hours | \$38pp
3 hours | \$48pp
4 hours | \$58pp
5 hours | \$68pp

STANDARD DRAUGHT BEER

Toohey's 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 & JUICE

TEA & COFFEE

PREMIUM PACKAGE

2 hours | \$50pp
3 hours | \$60pp
4 hours | \$75pp
5 hours | \$90pp

STANDARD DRAUGHT BEER

Toohey's New, Great Northern

CRAFT BEER

Choice of one: Stone & Wood Pacific Ale, Black Hops, Wandana Mullum Madness, Earth Aussie Lager

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 & JUICE

TEA & COFFEE

Beverage

DELUXE PACKAGE

2 hours | \$55pp
3 hours | \$65pp
4 hours | \$80pp
5 hours | \$95pp

CRAFT BEER

Choice of two: Stone & Wood Pacific Ale,
Corona, Peroni, Balter XPA

LIGHT MID STRENGTH

Choice of one: XXXX Gold, Balter Easy Hazy

SPARKLING

Choice of one: Aurelia Prosecco, Josef Chromy

WHITE WINE

Choice of one: Road to Enlightenment Riesling,
Il Villaggio Pinot Grigio

RED WINE

Choice of one: T'Gallant Cape Schank Pinot
Noir, Hentley Farm V&V Shiraz, 19 Crimes Snoop
Dogg Cali Blend

SOFT DRINK & JUICE TEA & COFFEE

Bar Tab

4 hours | \$40pp minimum spend

Create your own beverage menu from our wide selection of beer, wine, spirits, cocktails, soft drinks and juices.

WELCOME COCKTAILS

Can be arranged on request from our extensive range of classic and signature cocktails.

Your event coordinator can provide you with more details. Cocktail Masterclasses are also available for corporate events.

TEA & COFFEE

Our function staff can arrange a 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, assorted biscuits (\$2.9pp).

KIDS DRINKS

Soft Drink \$3.6

Juice Pop Top \$2.0



Hire inclusions & options

Round or trestle tables available in various seating configurations, including 'U' shape seating, hollowsquare, conference, boardroom, theatre, classroom, banquet or 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 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 coordinator can help 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 for a \$50 hire fee.

Supply of a personal iPod, iPad or laptop with a music playlist is welcome if entertainment is required.

Live bands and DJs available on request (additional costs apply).

Function set-up and timing

Room hire is for a maximum of 5 hours. Refer to Terms and Conditions.

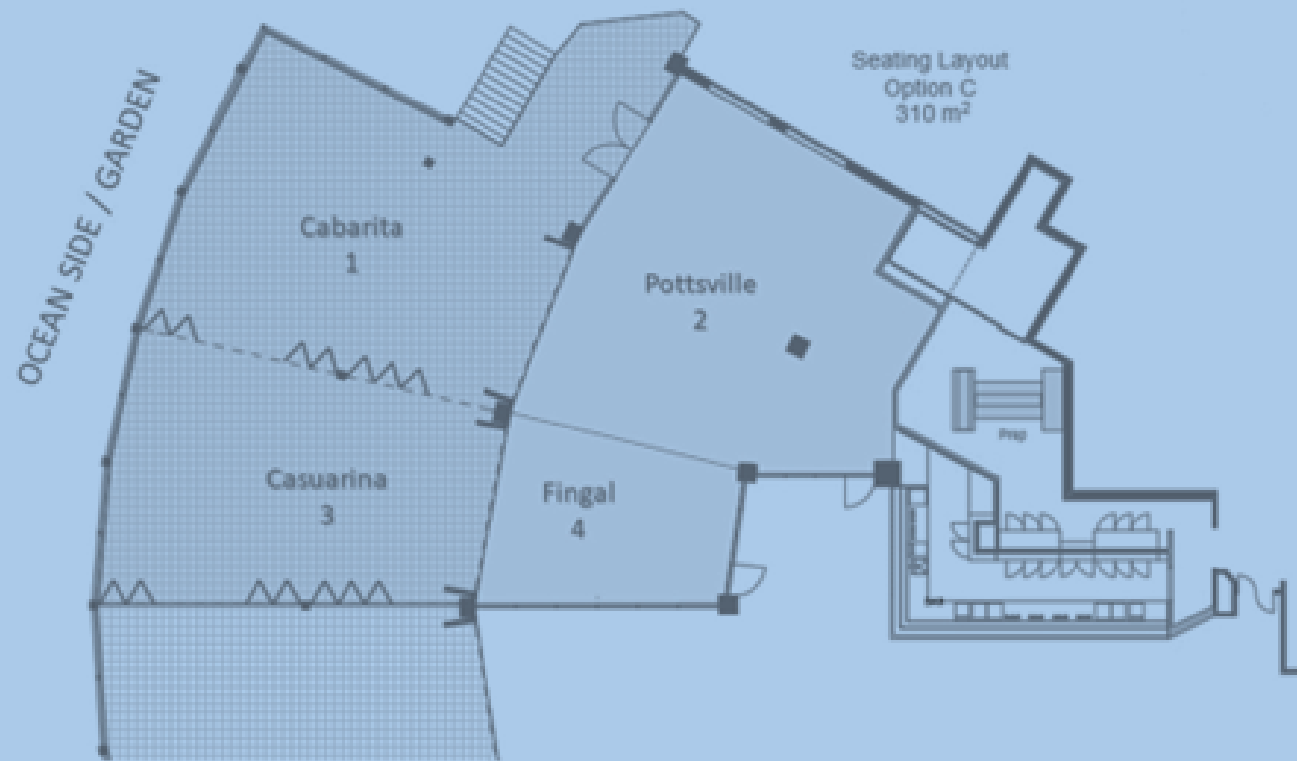
Room is available after 10.30am on the day of the event if no other function is on that day.

All guests will be asked to move from the outside deck to the inside dance floor area at 10.30pm.

Last drinks will be served inside the function room at 10.45pm.

Last song to be played at 10.50pm inside the function room before guests will be asked to re-locate to the late night entertainment area of the venue. Guests are welcome to enjoy our public space and entertainment before vacating Salt Bar at the normal closing time.

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



Hire & Space Capacity

	Seated	Cocktail
Pottsville	40	50
Cabarita & Pottsville	90	120
Cabarita, Pottsville, Casuarina	150	180
Cabarita, Pottsville, Casuarina, Fingal	160	200

Terms & Conditions

An extra charge of \$150 may occur if Salt Bar is required to pack away your function and store items.

Storage is available until 11am the next day unless otherwise arranged with management.

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

If your function or event falls 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 all deck areas and stairs to deck.

Designated smoking areas are available.

For bookings made more than 12 months in advance, please allow a CPI increase and menu changes.

Complete terms and conditions will be outlined in the function proposal you receive on confirmation.

You may also request a copy of our Terms and Conditions prior to confirmation.

Additional costs

Cleaning fee - \$200

Breakage fee - \$150





Salt BAR

Contact

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