



Salt
BAR

Wedding Kit

Salt Bar Kingscliff

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Prior to your bridal party entrance into your reception space, we provide you a complimentary cheese board and glass of bubbles for the happy couple.

As part of your package, once the deposit and contract have been finalized, you are invited to dine at Salt Bar for a complimentary lunch or dinner. This is inclusive of 2 or 3 courses (pending your final menu selection) and a selection of wines for up to 2 guests. Additional guests can be catered to charge on consumption. This dining experience is designed to allow Salt Bar to showcase our quality of service and the style of food and beverage that can be served at your wedding reception. This will be coordinated with yourself and your wedding coordinator once the deposit has been paid and ideally prior to your finer details meeting.

As we just love, love, every wedding anniversary we'd like to offer you a complimentary lunch or dinner for each of our happy couples. We'll provide you with a select menu that you can choose from prior to your arrival.

Venue Inclusions

- ✔ Dedicated event coordinator in the lead up and planning of your event, and the execution of the event on the day
- ✔ All staff including wait staff, bar staff, kitchen teams
- ✔ Personalized food and beverage menu
- ✔ White table linen and white linen napkins (seated events only)
- ✔ Complimentary room hire for 5 hours (subject to minimum spend requirements)
- ✔ Room set up
- ✔ Complimentary use of AV (dependant on function space)
- ✔ A selection of cocktail or seated furniture



Ceremony Spaces & Inclusions



The Garden
(Council permit required)



The Beach
(Council permit required)

Inclusions

\$750 Ceremony Fee

Arbour with white draping

20 x white americana chairs

8 meter sea grass aisle runner

Signing table with 2 chairs

Function Spaces

Cabarita & Pottsville Room



Salt Bar Function spaces exclusive



All-Inclusive Packages

Seated Wedding Reception

Option 1 - \$130

Seated 2 course + 5-hour beverage package

Wedding cake served on platters

Option 2 - \$150

Canape Hour, Seated 2 course + 5-hour beverage package

Wedding cake served on platters

Cocktail Wedding Reception:

Option 1 - \$120 (Cocktail style)

10-piece canape package + 1 x substantial canape

5-hour beverage package

Monday to Thursday special

\$10 off per person on all packages



Set Menu

2 courses / \$70pp
3 courses / \$85pp

Set menu is served alternate drop style

Entrée

- ✔ Coconut Chicken; chicken kebabs poached in coconut milk scented with lemon grass and kaffir lime, glass noodles, Asian slaw and finished with fresh Vietnamese mint and roasted peanuts (df,gf)
- ✔ Smoked Salmon & zucchini salad; smoked salmon, zucchini, green beans, chilli, mint, coriander and Asian dressing (df,gf)
- ✔ Burrata & roasted vegetable salad; Burrata, rocket, roasted sweet potato, cherry tomatoes, olives, roasted capsicum, pepitas with vinaigrette dressing (gf) (v)
- ✔ Tomato & Ricotta Tart; Confit tomato and ricotta tart with a garden salad (v)
- ✔ Wild Mushroom Arancini; wild mushroom and white wine arancini, rocket and parmesan salad topped with truffle oil and served with aioli (v)



Mains

- ✔ Tasmanian salmon fillet; pan seared salmon fillet served with Asian salad (df,gf)
- ✔ Beef rump 250gm; Char-grilled rump steak with creamy herbed mash, seasonal vegetables and red wine jus (gf)
All steaks served medium
- ✔ Baked chicken breast; wrapped in crispy pancetta, served with sweet potato puree, seasonal greens, and confit garlic cream (gf)
- ✔ Pan fried snapper; sun-dried tomato and olive cracked potato, steamed greens, tomato and onion salsa (gf)
- ✔ Grilled lamb cutlets; served with potato mash, seasonal greens and rosemary jus (gf)
- ✔ Vegetable risotto; Arborio rice risotto with seasonal vegetables and topped with rocket (v) (gf) (vgo)

Canape Packages

4 pieces - \$23pp | 6 pieces - \$27pp | 8 pieces - \$35pp

Cold Canapes

Chilli marinated chicken breast served on toasted sour dough (df,gfo)

Pulled pork tartlet; with snow peas and hoi sin sauce

Bruschetta tartlet; Confit tomatoes, basil, and feta (v)

Smoked salmon, sour cream and capers (gf)

Freshly shucked oysters with lemon wedges (gf) (df)

Hot Canapes

Coconut crumbed prawns with lime aioli

Pulled pork steamed bao with sticky BBQ sauce and slaw

Lemon and thyme marinated chicken skewers (gf) (df)

Mini quiche; mixed mini quiche flavours (v) (gf)

Roasted butternut tart, chickpea and pepitas (v)

Desert Canapes

Chocolate brownies (gf)

Lemon meringue

Macarons (gf)

Fruit tartlets

Mini Eton mess tartlets

Substantial canape \$12 p/item

Beer battered flathead; tartare, lemon, chips

Chicken and chorizo risotto (dfo,gf)

Stir fried vegetables with Hokkien noodles (v)

Beef stroganoff with buttered penne pasta



Kids Menu

\$20 per child – 12 years and under

All dishes served with veggie sticks and chips, ice cream for dessert and soft drink

Battered fish and chips

Chicken nuggets

Cheeseburger

Plant based chicken nuggets

Meatballs and pasta

Upgrades

Upgrade to eye fillet from rump steak

Additional \$5 pp

Cheese platters for post ceremony & pre-reception

\$14 per guest

Canapes for post ceremony & pre-reception

4 canapes per person - \$23

Supplier Meals

\$35 p/supplier - main only



Bridal Shower High Tea

\$60pp

Scones with jam and cream

Petit Fors

Macarons

Finger sandwiches with a variety of fillings

Mini croissants

Mini cupcakes

Fresh fruit

Tea/coffee

Add a cocktail on arrival for \$20pp (Selected cocktails only)

Add a glass of sparkling wine for \$9.50pp



Beverage Packages

Standard Beverage Package

(Included in above packages)

3 hours - \$49pp | 4 hours - \$59pp | 5 hours - \$69pp

Sparkling

Edge of the World Sparkling Brut, AUS

White

Edge of the World Sauvignon Blanc, AUS

Rose

Edge of the World Rose, AUS

Red

Edge of the World Shiraz Cabernet, AUS

Beer

XXXX Gold, Tooheys New, Great Northern

Non-alcoholic

Soft drinks and juices

Premium Beverage Package

3 hours - \$59pp | 4 hours - \$69pp | 5 hours - \$79pp

Sparkling

Aurelia Prosecco

White

Choice of one:

821 Sauvignon Blanc,
Tempus Two Pinot Gris

Rose

Marquis De Pennautier Rose

Non-alcoholic

Soft drinks and juices

Red

Choice of one:

Argento Malbec
T'Gallant Cape Schank Pinot Noir

Beer

XXXX Gold

Choice of three:

Tooheys New, Great Northern, Young
Henrys New Towner, Stone & Wood
Pacific Ale, Black Hops, Wandana
Mullum Madness, Earth Aussie Lager

Deluxe Beverage Package

3 hours - \$69pp | 4 hours - \$79pp | 5 hours - \$89pp

Sparkling **Choice of one:**

Josef Chromy, Aurelia Prosecco

White **Choice of one:**

821 Sauvignon Blanc
Road to Enlightenment Riesling
Il Villagio Pinot Grigio

Rose

Marquis De Pennautier Rose

Red **Choice of one:**

Argento Malbec
Hentley Farm Villain & Vixen Shiraz
19 Crimes Snoop Dogg Cali Blend

Beer

Choice of one:

Balter Easy Hazy, XXXX Gold

Choice of three:

Stone & Wood Pacific Ale, Corona,
Peroni, Balter XPA, James Squire
Ginger Beer

Non-alcoholic

Soft drinks and juices

Upgrades

Champagne for toasts/bridal party entrance

A glass of below champagnes suitable for the toast or bridal party entrance

Piper Heidsieck Cuvee Brut Champagne, Reims, France | \$115btl

Moet | \$111btl

Mumm Cordon Rouge, NV, Reims, France | \$103btl

Veuve Clicquot, NV, Reims, France | \$130btl

Specialty cocktail (custom cocktail created by the couple)

Cocktail on arrival | \$20pp selected cocktails

Spirit add on

In conjunction with selected beverage package | \$30 additional per person Upgrades are required for all guests in attendance

Upgrade to deluxe or premium beverages

Upgrade to deluxe | \$10.00 additional per person

Upgrade to premium | \$20.00 additional per person

Upgrades are required for all guests in attendance

Food and Beverages are seasonal and are subject to change