



Salt
BAR

Wedding Kit
Salt Bar Kingscliff

Welcome & Congratulations

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 finalised, 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 and charged 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 would like to offer you a complimentary lunch or dinner for each of our happy couples. We will 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 team
- Personalised 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)
- Festoon lighting on the ceiling (deck area only)
- Complimentary use of AV (dependant on function space)
- A selection of cocktail or seated furniture
- Mirror wall with lights

Ceremony Spaces

The Garden or Beach

\$600 inclusive:

Arbour with white draping

20 white Americana chairs

8 meter sea grass aisle runner

Signing table with 2 chairs

Please note a Tweed Shire Council permit is required for outdoor ceremonies



Wet Weather Option

In the event of wet weather, we can use your indoor reception space as a ceremony space



Function Spaces

Pottsville Room

The Pottsville Room is incredibly versatile, ideal for crafting various wedding styles. Our signature space boasts abundant natural light and ample room, perfect for a formal sit-down dinner or a cocktail reception, ensuring your guests experience the highest level of hospitality and service. For more intimate gatherings, we offer a range of options just consult with our on-site wedding planners for personalised assistance.

Capacity: Up to 100 guests seated, 120 guests cocktail style



Venue Exclusive

Intimate and bathed in natural light, Salt Bar is a beautifully designed space that offers stunning views, making it the perfect setting for your next celebration. Its close proximity to the beach enhances the room's relaxed and serene atmosphere, providing an ideal backdrop for your event. Whether you're hosting a small gathering or a special occasion, Salt Bar's charming ambiance and scenic vistas will create a memorable experience for you and your guests.

Capacity: Up to 160 guests seated, 250 guests cocktail style



All-Inclusive Package

Cocktail Wedding Reception/\$100 per person

Inclusions:

- Your choice of 6 canapes per person
- Your choice of 1 substantial fork dish per person
- 4-hour standard beverage package
- Your wedding cake cut and served on platters
- 5 hours exclusive use of your reception venue
- Salt Bar furniture including dry bars and stools
- Cake table or wine barrel
- Gift table with skirting
- Bluetooth speaker and Microphone
- Mirror ball and lights
- Dance floor area

Styling Add On / \$40 per dry bar including

- Pillar vase with fresh seasonal floral arrangement
- Pillar candles in glass cylinder vases or square candle holders

Add Ons & Upgrades

- Cheese platter on arrival - \$130 (serves up to 30 guests)
- Add an extra 2 canapes per person for an additional \$8 per person
- Upgrade to a 5-hour Standard drinks package for an additional \$10 per person
- Upgrade to a 5-hour Premium drinks package for an additional \$22 per person



All-Inclusive Packages

Seated Wedding Reception/\$120 per person

Inclusions:

- Two course alternate drop
- Your wedding cake cut, plated and served to you and your guests
- 4-hour standard beverage package
- 5 hours exclusive use of your reception venue
- Your choice of round or long tables
- Cake table or wine barrel
- Gift table with skirting
- Bluetooth speaker and Microphone
- Mirror ball and lights
- Dance floor area

Styling Add On / \$15 per person including

- Rattan placemat for each guest
- Tea light candles
- Choice of pillar candles in glass cylinder vases or square candle holders
- Pillar vases of fresh seasonal florals (can match to your colour scheme)

Add Ons & Upgrades

- Cheese platter on arrival - \$130 (serves up to 30 guests)
- Fresh fruit platter for dessert - \$90 per per platter (serves up to 10 guests)
- Upgrade to a 5-hour Standard drinks package for an additional \$10 per person
- Upgrade to a 5-hour Premium drinks package for an additional \$22 per person



Cocktail Wedding Reception

Choice of 6 canapes

Cold Canapes

Chilli marinated chicken breast served on toasted sourdough (LD)
Pork belly tartlet; with snow peas and hoi sin sauce
Bruschetta tartlet with confit tomatoes, basil, feta, balsamic glaze (V)
Smoked salmon served on crackers with sour cream and capers (LG)
Freshly shucked oysters with lemon wedges, house made cocktail sauce (LD)(LG)

Hot Canapes

Coconut crumbed prawns with lime aioli
Pulled pork steamed bao with sticky BBQ sauce and slaw (LD)
Lemon and thyme marinated chicken skewers (LD)(LG)
Mini quiche
Roasted butternut tart, chickpea and pepitas (LG)(V)

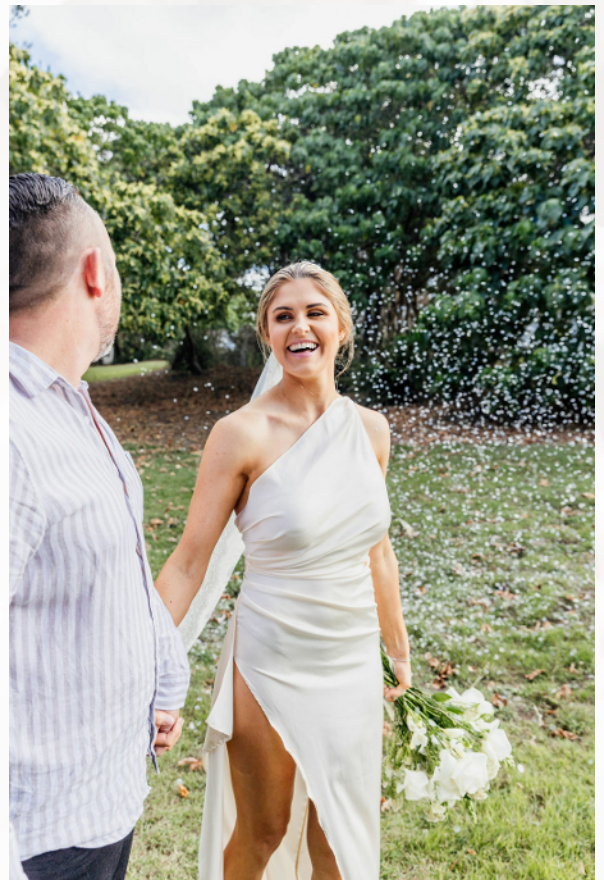
Fork Dish Canapes

Presented as a self serve buffet

Beer battered flathead; tartare, lemon and chips
Chicken, chorizo risotto with peas and parmesan (LDO)(LG)
Stir fried vegetables with Hokkien noodles (LD)(V)
Beef stroganoff with buttered penne pasta

Dessert

Your wedding cake cut and served on platters



Seated Wedding Reception

Entrée

Served alternate drop - choice of two

Baked brie with confit garlic, rosemary, and crusty bread (LGO)(V)
Grilled ocean king prawns with lemon, garlic and herb butter (LG)
Coconut kingfish ceviche (LD)(LG)
Crispy tofu stir fry with charred sugar snaps (LD)(LG)(V)(VGO)
Chicken Ballantine with olive and fig tapenade (LD)(LG)
Italian meatballs with whipped ricotta, sugo and parmesan (LGO)

Mains

Served alternate drop - choice of two

Confit duck: Maryland duck served with polenta, green beans, crispy mushroom, red wine jus (LG)
Pork belly porchetta: spiced rubbed pork belly, served with roast fennel, apple slaw, caramelised carrot puree, and jus (LG)
Pan fried barramundi served with sautéed cavalo Nero, caramelised leek, Harissa, pinenut gremolata, and lemon (LG)
Beef fillet served with truffle mash, seasonal vegetables and jus (LG)
Braised fennel parcel served with pilaf rice and seasonal vegetables (V)
Slow roasted lamb shoulder served with couscous, smoked tomato & rosemary vinaigrette, labneh, sweet potato crisps and charred pita bread (LGO)

Dessert

Your wedding cake cut, plated and served to you and your guests



V- Vegetarian VGO- Vegan Option LD- Low Dairy LG- Low Gluten
LDO- Low Dairy Option LGO- Low Gluten Option

Beverage

Standard Beverage Package

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

Beer

XXXX Gold, Tooheys New, Great Northern & James Squire Cider

Sparkling

Mr Mason Sparkling Cuvee Brut NV

White

Dottie Lane Sauvignon Blanc

Rose

Hearts Will Play Rose

Red

Henry & Hunter Shiraz Cabernet
La Boca Malbec

Non-alcoholic

Soft drinks, juices, tea, barista coffee

Premium Beverage Package

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

Beer

All Tap Beer & Cider on tap

Sparkling

Yves Sparkling Cuvee NV

White

Mill Flat Sauvignon Blanc
Pennello Pinot Grigio DOC
Penfolds Bin 311 Chardonnay

Rose

Sud Rose

Red

Storm & Saint Pinot Noir
Willow Chase Shiraz
Henschke Keyneton Euphonium Cabernet Merlot

Non-alcoholic

Soft drinks, juices, tea, coffee



Additional Options

Kids Meal | \$20 per child – 12 years and under
Meal, ice cream for dessert and soft drink

Supplier Meal | \$35 each

Cocktail on arrival | from \$21.00 per person

Offers

Receive \$10 off per person on all-inclusive packages for weddings held between Monday to Thursday

Preferred Suppliers

Wedding Stylist
TABLE JEWELS
@tablejewelsweddingstylist

Florist
THE ELECTRIC ROSE
@theelectricrose

Photobooth & DJ
OSMIC PRODUCTIONS
@osmicproductions

Wedding Stylist & Hire
THE POP UP EVENT CO
@popupeventco

Florist
SEVEN BLOOMS CASUARINA
@sevenbloomscasuarina

Stationery & Signage
EVER AFTER STATIONERY
@everafterstationery

Celebrant
JUST JESS CEREMONIES
@justjessceremonies

Soloist
LUKE YEAMAN MUSIC
@luke_yeaman_music

Photographer
TOM JUDSON PHOTOGRAPHY
@tomjudsonphoto

Celebrant
THE SURFING CELEBRANT
@thesurfingcelebrant

DJ
COASTAL BEATS DJ
@coastalbeatsbyron

Photographer
PINEAPPLE IMAGES
@pineappleimages

Hair & Make-up
BELLA RAE COSMETICS & ARTISTRY
@bellarae_gc

Suits
NORFORDS CUSTOM SUITS
@norfords

Cake
DIVINE CAKES
@jacquirileydivinecakes

Bridal Gowns
THE WHITE AISLE
@thewhiteaisle_bridal

Jewellery
THE WHOLE BRIDE
@thewholebride

Videographer
SUNNY DAY FILMS
@sunnydayfilms

Wedding Recovery

Post-Wedding Recovery

Book your wedding reception with us and receive a complimentary space for your wedding recovery (subject to availability) and a bottle of champagne for the happy couple

Cold Platters

Antipasto Platter - \$90

Grilled vegetables, assorted dips, assorted cheese, two cold meats, olives, sun dried tomatoes, crackers (LG)
Serves up to 30 guests

Cheese Platter - \$130

Four Australian cheeses, quince paste, walnuts, dried apricot, crackers (LG)(V)
Serves up to 30 guests

Toasted Breads & Dips - \$60

Assorted toasted breads, selection of house made dips, feta, balsamic glaze (LG)(V)
Serves up to 10 guests

Sandwich & Wrap Platter - \$75

Assorted fresh sandwiches and wraps (LGO)(VO)
(VGO)
Serves up to 10 guests

Fresh Fruit Platter - \$90

Seasonal fresh fruit, natural yoghurt (LDO)(LG)(V)(VGO)
Serves up to 10 guests

Natural Oyster Bar - \$280

50 natural oysters, lemon (LD)(LG)

Chilled King Prawns - \$190

Lemon, tartare (LD)(LG)

Hot Platters

Coconut Crumbed Prawns - \$115

Lime aioli Battered

Flathead Fillets - \$80

Lemon, tartare

Mini Quiche - \$125

Assorted flavours

Mini Samosa - \$60

Sweet chilli dipping sauce (LD)(VG)

Pork Belly Bites - \$105

Sticky BBQ sauce, chilli jam (LD)(LG)

Grilled Vegetable Skewers - \$75

Char grilled mix vegetables, basil pesto (LG)(V)

Marinated Chicken Skewers - \$110

Lemon, thyme (LD)(LG)

Lemon Pepper Dusted Calamari - \$85

Lemon myrtle aioli (LD)(LG)

Spinach & Ricotta Rolls - \$75 (V)

Mini Vegetable Spring Rolls - \$55

Sweet chilli dipping sauce (LD)(V)

Beverages

Bar tab available on request

Contact us

Email: info@saltbar.com.au

Ph: (02) 8322 2085

1Bells Blvd, Kingscliff, NSW 2487, Australia

www.saltbar.com.au

@saltbar_kingscliff