



# 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 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 120 guests. It is a light-filled blank canvas, allowing you to create the perfect look and feel for your event.

Space Type						
Inside	100	120	Y	Y	Y	Y



### Exclusive Hire Room

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

Space Type						
Inside	160	200	Y	Y	Y	Y





## Canapes Packages

Package 1 | 4 Canapes \$26pp

Package 2 | 6 Canapes \$36pp

Package 3 | 8 Canapes \$48pp

## Cold

### Chilli Marinated Chicken Breast (LD)

Served on toasted sour dough

### Pulled Pork Belly Tartlet

Snow peas, hoi sin sauce

### Bruschetta Tartlet (V)

Confit tomatoes, basil, feta, balsamic glaze

### Smoked Salmon (LG)

Sour cream, capers on crackers

### Freshly Shucked Oysters (LD) (LG)

Lemon wedges, house made cocktail sauce

## Hot

### Coconut Crumbed Prawns

Lime aioli

### Pork Steamed Bao (LD)

Sticky BBQ sauce, slaw

### Chicken Skewers (LD) (LG)

Lemon, thyme marinade

### Mini Quiche

Assorted flavours

### Butternut Tart (LG) (V)

Chickpea, pepitas

## Add a fork dish / \$12pp

Presented as a self-serve buffet

### Beer Battered Flathead

Tartare, lemon, chips

### Chicken & Chorizo Risotto (LG)

Parmesan, peas

### Stir Fry Vegetables (LD) (V)

Hokkien noodles

### Beef Stroganoff

Buttered penne pasta

## Dessert

### Chocolate Brownies (LG) (V)

### Lemon Meringue (V)

### Fruit Tartlets (LG) (V)

### Mini Eton Mess Tarlets (V)



## Platters

### Cold Platters

#### Antipasto Platter (LG) \$90

Serves up to 30 guests

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

#### Cheese Platter (LG) (V) \$130

Serves up to 30 guests

Four Australian cheeses, quince paste, walnuts, dried apricot, crackers

#### Toasted Breads & Dips (LG) (V) \$60

Serves up to 10 guests

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

#### Sandwich & Wrap Platter (LGO) (VO) (VGO) \$75

Serves up to 10 guests

Assorted fresh sandwiches and wraps

#### Fresh Fruit Platter (LDO) (LG) (V) (VGO) \$90

Serves up to 10 guests

Seasonal fresh fruit, natural yoghurt

#### Natural Oyster Bar (LD) (LG) \$280

50 natural oysters, lemon

#### Chilled King Prawns (LD) (LG) \$190

Lemon, tartare

### Hot Platters

25 pieces per platter

#### Coconut Crumbed Prawns \$115

Lime aioli

#### Battered Flathead Fillets \$80

Lemon, tartare

#### Mini Quiche \$125

Assorted flavours

#### Mini Samosa (LD) (VG) \$60

Sweet chilli dipping sauce

#### Pork Belly Bites (LD) (LG) \$105

Sticky BBQ sauce, chilli jam

#### Grilled Vegetable Skewers (LG) (V) \$75

Char grilled mix vegetables, basil pesto

#### Marinated Chicken Skewers (LD) (LG) \$110

Lemon, thyme

#### Lemon Pepper Dusted Calamari (LD) (LG) \$85

Lemon myrtle aioli

#### Spinach & Ricotta Rolls (V) \$75

#### Mini Vegetable Spring Rolls (LD) (V) \$55

Sweet chilli dipping sauce

## Buffets

Minimum 30 guests

### Traditional Buffet \$55pp

#### Roast (choose two)

Sliced Roast Pork Belly, Sliced Beef Brisket, Roasted Sliced Chicken Breast

#### Salad (choose two)

Garden Salad, Charred Green Salad, Caesar Salad, Pasta Salad

#### Included Sides

Roast potato, Roast Pumpkin, Steamed Vegetables, Gravy, Condiments Bread Roll & Butter

### Premium Buffet \$85pp

#### Roast (choose two)

Sliced Roast Pork Belly, Sliced Beef Brisket, Roasted Sliced Chicken Breast

#### Salad (choose two)

Garden Salad, Charred Green Salad, Caesar Salad, Pasta Salad

#### Hot Dishes

Baked Whole Salmon, Creamy Potato Bake, Salt & Pepper Calamari

#### Included Sides

Roast potato, Roast Pumpkin, Steamed Vegetables, Gravy, Condiments, Bread Roll & Butter



## Feasting Menu

### 2 courses | \$60pp

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

### 3 courses | \$75pp

Alternate drop 2 entrées, 2 mains, 2 desserts

## Entrées

### Baked Brie (LGO) (V)

Confit garlic, rosemary, crusty bread

### Grilled Ocean King Prawns (LG)

Garlic & herb butter, lemon

### Coconut Kingfish Ceviche (LD) (LG)

### Crispy Tofu Stir Fry (LD) (LG) (V) (VGO)

Charred sugar snaps

### Chicken Ballontine (LD) (LG)

Olive & fig tapenade

### Italian Meatballs (LGO)

Whipped ricotta, sugo, parmesan

## Mains

### Confit Duck (LG)

Maryland duck, soft polenta, green beans, crispy mushroom, red wine jus

### Pork Belly Porchetta (LG)

Spice rubbed pork belly, roast fennel, apple slaw, caramelised carrot puree, jus

### Pan Fried Australian Barramundi (LG)

Sautéed cavalo nero, caramelised leek, Harissa, pinenut gremolata, lemon

### Beef Fillet (LG)

Truffle mash, seasonal vegetables, jus

### Braised Fennel Parcel (V)

Palif rice, seasonal vegetables

### Slow Roasted Lamb Shoulder (LGO)

Cous cous, smoked tomato & rosemary vinaigrette, labneh, sweet potato crisps, charred pita bread

## Desserts

### Cheese Plate Per Table (LG) (V)

Assorted cheeses, fresh fruit, water crackers to share

### Warm Chocolate Brownie (V)

Raspberry sorbet, tim tam crumble

### Lemon Curd Tart (V)

Berry coulis, whipped cream

## Kids

### \$20pp 12 Years And Under

All dishes served with veggie sticks, chips, ice cream, soft drink or juice

### Battered Fish & Chips

### Chicken Nuggets

### Cheeseburger

### Meatballs & Pasta

### Plant Based Chicken Nuggets



## *Beverage*

### **STANDARD PACKAGE**

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

### **STANDARD DRAUGHT BEER**

Toohey's New, Great Northern XXXX Gold

### **SPARKLING**

Mr Mason Sparkling Cuvee Brut NV

### **WHITE WINE**

Dottie Lane Sauvignon Blanc

### **ROSE WINE**

Hearts Will Play Rose

### **RED WINE**

Henry & Hunter Shiraz Cabernet

### **NON-ALCOHOLIC**

Soft Drink, Juice, Tea, Coffee

### **PREMIUM PACKAGE**

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

### **DRAUGHT BEER**

All Tap Beer

### **SPARKLING**

Yves Sparkling Cuvee NV

### **WHITE WINE**

Mill Flat Sav Blanc  
Lost Woods Chardonnay

### **ROSE WINE**

Sud Rose

### **RED WINE**

Storm & Saint Pinot Noir  
Palmetto Shiraz

### **NON-ALCOHOLIC**

Soft Drink, Juice, Tea, Coffee

## *Bar Tab*

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.

### **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).

# Salt BAR

## *Contact*

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