

*Salt*  
BAR

WEDDING KIT

*Salt Bar Kingscliff*



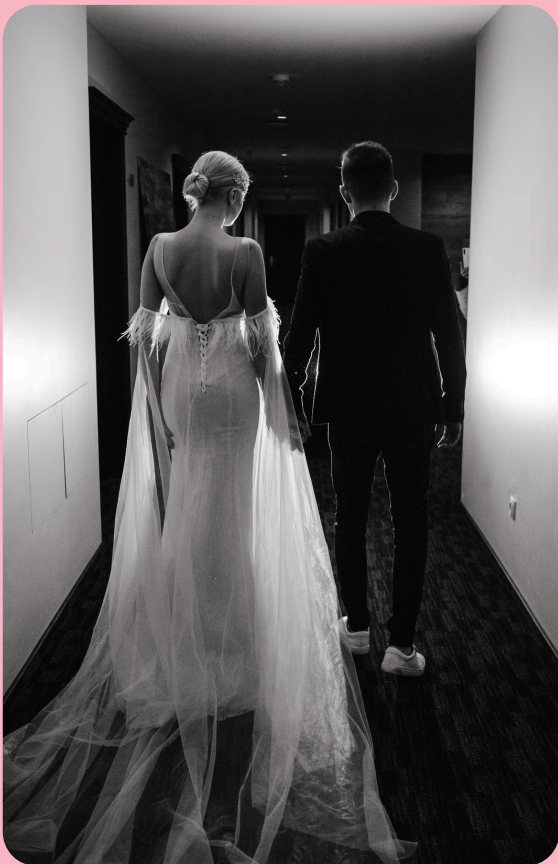
# WELCOME & CONGRADULATIONS

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 ball with lights

# CEREMONY SPACES





## **THE GARDEN OR BEACH**

\$800 inclusive: Arbour with white draping 20 white Americana chairs 8 meter sea grass aisle runner Signing table with 2 chairs

## **WET WEATHER OPTION**

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



# POTTSVILLE ROOM

SPACE TYPE		
INDOOR	100	120

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.



# VENUE EXCLUSIVE

SPACE TYPE		
INDOOR	160	250

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.



# 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

# 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 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 bely 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 Balantine with olive and fig tapenade (LD)(LG)

Italian meatbals 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 bely porchetta: spiced rubbed pork bely, 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

## 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





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

**Cheese Platter - \$130** Serves up to 30 guests  
Toasted Four Australian cheeses, quince paste, walnuts, dried apricot, crackers (LG)(V)

**Breads & Dips - \$60** Serves up to 10 guests  
Assorted toasted breads, selection of house made dips, feta, balsamic glaze (LG)(V)

**Sandwich & Wrap Platter - \$75**  
Assorted fresh sandwiches and wraps (LGO)(VO) (VGO)  
Serves up to 10 guests

**Fresh Fruit Platter - \$90** Serves up to 10 guests  
Seasonal fresh fruit, natural yoghurt (LDO)(LG)(V)(VGO)

**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 chili dipping sauce (LD)(VG)

**Pork Belly Bites - \$105**  
Sticky BBQ sauce, chili jam (LD)(LG)

**Grilled Vegetable Skewers - \$75**  
Char gri led mix vegetables, basil pesto (LG)(V)

**Marinated Chicken Skewers - \$110**  
Lemon, thyme (LD)(LG)

**Natural Oyster Bar - \$280**  
50 natural oysters, lemon (LD)(LG)

**Chilled King Prawns - \$190**  
Lemon, tartare (LD)(LG)

**Lemon Pepper Dusted Calamari - \$85**  
Lemon myrtle aioli (LD)(LG)

**Spinach & Ricotta Rolls - \$75 (V)**

**Mini Vegetable Spring Rolls - \$55**  
Sweet chili dipping sauce (LD)(V)

# BEVERAGE PACKAGES

Bar tab available on request

## 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 Lost Woods Chardonnay

### ROSE

Sud Rose

### RED

Storm & Saint Pinot Noir Willow Chase Shiraz

### NON-ALCOHOLIC

Soft drinks, juices, tea, barista coffee





# PREFERRED SUPPLIERS

**WEDDING STYLIST**

TABLE JEWELS  
@tablejewelsweddingstylist

**FLORIST**

THE ELECTRIC ROSE  
@theelectricrose

**WEDDING STYLIST & HIRE**

THE POP UP EVENT CO  
@popupeventco

**CELEBRANT**

JUST JESS CEREMONIES  
@justjessceremonies

**CELEBRANT**

THE SURFING CELEBRANT  
@thesurfingcelebrant

**HAIR & MAKE-UP**

BELLA RAE COSMETICS & ARTISTRY  
@belarae\_gc

**BRIDAL GOWNS**

THE WHITE AISLE  
@thewhiteaisle\_bridal

**FLORIST**

SEVEN BLOOMS CASUARINA  
@sevenbloomscasuarina

**SOLOIST**

LUKE YEAMAN MUSIC  
@luke\_yeaman\_music

**DJ**

COASTAL BEATS DJ  
@coastalbeatsbyron

**SUITS**

NORFORDS CUSTOM SUITS  
@norfords

**JEWELRY**

THE WHOLE BRIDE  
@thewholebride

**PHOTOBOOTH & DJ**

OSMIC PRODUCTIONS  
@osmicproductions

**STATIONERY & SIGNAGE**

EVER AFTER STATIONERY  
@everafterstationery

**PHOTOGRAPHER**

TOM JUDSON PHOTOGRAPHY  
@tomjudsonphoto

**PHOTOGRAPHER**

PINEAPPLE IMAGES  
@pineappleimages

**CAKE**

DIVINE CAKES  
@jacquirileydivinecakes

**VIDEOGRAPHER**

SUNNY DAY FILMS  
@sunnydayfilms



## CONTACT US

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