

Salt
BAR

WEDDING KIT

Salt Bar Kingscliff



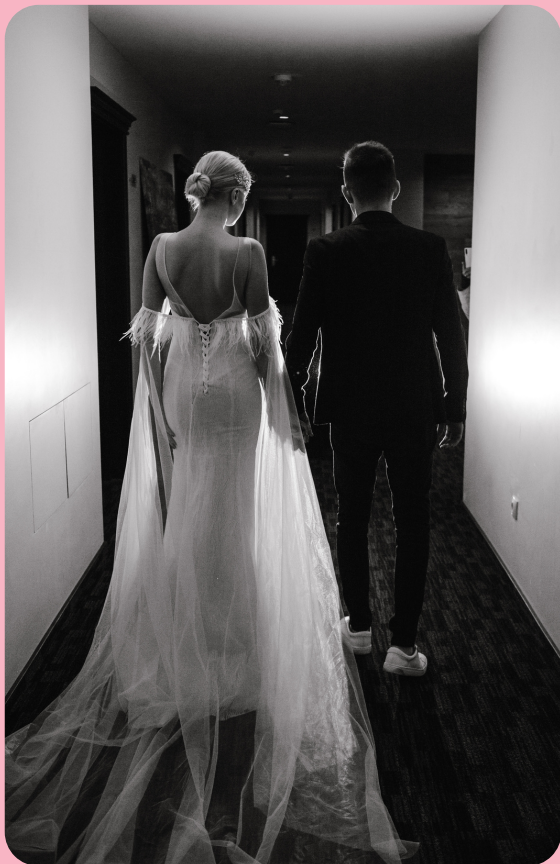
WELCOME & CONGRATULATIONS

Congratulations! Thank you for choosing Salt Bar to host your wedding.

Salt Bar & Bistro is a breathtaking wedding venue on the Tweed Coast, perfectly suited to celebrations of up to 200 guests. With beachfront views and lush park and garden surrounds, the venue offers a choice of stunning ceremony locations that reflect your unique style.

Located in Kingscliff, a destination renowned for its natural beauty, exceptional cuisine and warm hospitality, Salt Bar & Bistro provides the perfect setting for an unforgettable wedding day.





VENUE INCLUSIONS

- Dedicated wedding coordinator to manage all aspects of your reception
- Dedicated events team
- Use of Salt Bar's furniture which includes tables with white tablecloths and white linen napkins (seated event only), high bars and stools, wooden barrels
- Complimentary room hire for 5 hours (subject to minimum spend requirements)
- Festoon lighting on the ceiling (deck area only)
- Complimentary use of AV which includes a Bluetooth speaker, microphone, projector and screen (dependent on function space)
- Dance floor
- Mirror ball with lights

CEREMONY SPACES



THE GARDEN OR BEACH

\$800 inclusive: arbour with white draping or two white plinths, 20 white Americana chairs or six bamboo bench seats with white cushions, an 8-metre seagrass aisle runner and signing table with two chairs.

WET WEATHER OPTION

In the event of wet weather, your indoor reception space can be used as your ceremony space.

POTTSVILLE ROOM

SPACE TYPE		
INDOOR/OUTDOOR	80	120

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



ALL FUNCTION SPACES

SPACE TYPE		
INDOOR/OUTDOOR	150	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 special occasion, Salt Bar's charming ambience 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 canapés 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 15 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

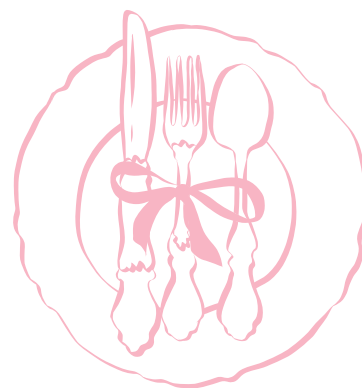
SEATED WEDDING RECEPTION

\$120 PER PERSON



INCLUSIONS:

- Two course alternate drop
- Your wedding cake cut, and served to you and your guests on a platter
- 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 15 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

Oysters (A, LD, LG) Pink grapefruit ponzu, caviar & baby coriander
Bruschetta (V) Tomatoes, basil, balsamic & olive oil
Crudo (A, LD, LG) Local fish, citrus, capers & shallot
Prawn Roll (A) Lemon & dill mayo, milk bun, baby cos
Salami Pintxo (LG) Classic salami, smoked cheddar, pickled chilli & olives
Tartlet Caramelised onion & gruyère tartlet

HOT CANAPES

Arancini (V) Mushroom & white wine arancini, aioli, parmesan
Duck Spring Rolls Peking duck spring rolls, hoisin sauce, coriander
Pork Belly (LD, LG) Roasted pork belly, lime, sesame & hoisin sauce
Veggie Skewers (LDO, LG, V, VG) Mediterranean vegetables, pesto, balsamic & olive oil
Chicken Satay Skewer (LD, LG) Grilled chicken, roasted peanut sauce, chilli, cucumber and lime
Cauliflower (LD, LG, VG) Turkish cauliflower salad, witlof, green tahini, dates & pine nuts
Prawn (I) Crispy fried coconut prawn with fermented chilli mayo
Bao Korean fried chicken, house pickles, herb salad, hot honey dressing

FORK DISH CANAPES

Beer battered flathead with tartare, lemon and chips (I)
Chicken, chorizo risotto with peas and parmesan
Stir fried vegetables with Hokkien noodles (LD, VG)
Beef stroganoff with smashed chat potatoes (LG)
Buttered penne pasta with chives and parmesan (V)

DESSERT

Your wedding cake cut and served on platters



LG – Low Gluten | LD – Low Dairy | V – Vegetarian | VG – Vegan | LGO – Low Gluten Option | LDO – Low Dairy Option | VO – Vegetarian Option | VGO – Vegan Option
A – Australian Seafood | I – Imported Seafood | M – Mixed Seafood
Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens.

SEATED WEDDING RECEPTION

ENTRÉE

Served alternate drop - choice of two

Spinach & Ricotta Cannelloni (V) with tomato sauce, mozzarella, fried breadcrumbs, basil
Grilled Ocean King Prawns (A, LG) with garlic and herb butter, bisque emulsion, lemon
Kingfish Ceviche (A, LD, LG) with chilli, lime, coconut, shallot, ginger
Grilled Broccoli Steak (LD, LG, VG) with macadamia romesco, marinated capsicum, green tahini dressing
Chicken Terrine (LD, LGO): Confit chicken, shallots & figs, toasted sourdough
Italian Meatballs with tomato sugo, mozzarella and parmesan

MAINS

Served alternate drop - choice of two

Confit Duck (LG) with polenta, green beans, red wine jus
Pork Belly Porchetta (LDO, LG) with roasted fennel, apple slaw, carrot puree, jus
Pan Fried Australian Barramundi (A, LG) with harissa, leak, cavalo nero, gremolata & pinenuts
Beef Fillet (LG) with truffle mash, seasonal vegetables, jus
Miso Roasted Sugarloaf (LG, V) with pepita cream, smoked almonds and salsa verde
Slow Roasted Lamb Shoulder (LDO, LGO) with pearl couscous, cherry tomatoes, labneh & charred pita bread

DESSERT

Your wedding cake cut, and served to you and your guests on a platter

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



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POST- WEDDING RECOVERY

Receive a complimentary bottle of sparkling wine for the newlyweds when you book your wedding reception and recovery brunch OR dinner at Salt Bar!

COLD PLATTERS

Toasted Breads & Dips (LD, LGO, V) \$100

Serves up to 10 guests
Assorted breads, selection of house made dips, seasonal vegetable crudités

Antipasto Platter \$125

Serves up to 10 guests
selection of cured meats, cheese, pickles, olives & breads

Cheese Platter (LG, VO) \$130

Serves up to 10 guests
Selection of local cheeses, seasonal & dried fruit, quince paste & crackers

Sandwich Platter (VO) \$85

Serves up to 10 guests
Assorted fresh sandwiches

Fresh Fruit Platter (LD, LG, VG) \$90

Serves up to 10 guests
Seasonal fresh fruit

Natural Oyster Bar (A, LD, LG) \$280

50 natural oysters, lemon

Cooked Prawns (LD, LG) \$115

1kg Australian Tiger Prawns, cocktail sauce, lemon

HOT PLATTERS

Wings (LG) \$85

3kg Buffalo wings, hot honey, carrot & celery sticks, Ranch dressing

Arancini (V) \$135

Mushroom & white wine, pumpkin & sage, tomato & basil 10 of each with dipping sauces

Vegetable & Halloumi Skewer (LG, V) \$130

30 Skewers of grilled vegetables, halloumi, lemon, basil

Mini Samosa (LD) (VG) \$60

Sweet chilli dipping sauce

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

Sticky BBQ sauce, chilli jam

Satay Chicken Skewers (LD, LG) \$125

30 skewers, peanut satay sauce, coriander

Calamari (I, LD) \$80

Salt & pepper calamari, chips, lemon, tartare sauce

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

Sweet chilli dipping sauce

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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

SPARKLING

Mr Mason Sparkling Cuvee Brut NV

WHITE

Dottie Lane Sauvignon Blanc

ROSE

Hearts Will Play Rose

RED

Henry & Hunter Shiraz Cabernet

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

Mt Paradiso Prosecco

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

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

VIDEOGRAPHER

SUNNY DAY FILMS
@sunnydayfilms



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