Salt BAR



Function Pack

Welcome to Salt Bar



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 groups of any size or occasion. Our tailored packages have been designed to suit all budgets and styles 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.



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						
INDOOR/OUTDOOR	80	120	Y	Y	Y	Y



All Function Spaces

IIntimate, 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						
INDOOR/OUTDOOR	150	200	Y	Y	Y	Y

Canapes Packages

PACKAGE 1 | 4 CANAPES $28PP

PACKAGE 2 | 6 CANAPES $38PP

PACKAGE 3 | 8 CANAPES $46PP

COLD

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

ADD A FORK DISH | $12PP

Beer Battered Flathead
Tartare, lemon, chips

Chicken & Chorizo Risotto (LG)
Parmesan, peas

Stir Fry Vegetables (LD) (V)
Hokkien noodles

Beef Stroganoff
Smashed chat potatoes

Buttered penne pasta
Chives & parmesan

HOT

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, chiili, cucumber and lime

Cauliflower (LD, LG, VG)
Turkish cauliflower salad, whitlof, 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

DESSERT

Churros (V)

Chocolate Brownie (LG, V)

Macaron (V)



LG – Low Gluten | LD – Low Dairy | V – Vegetarian | VG – Vegan | LGO – Low Gluten Option |
LDO – Low Dairy Option | VO - Vegetarian Option | VGO – Vegan Option | I - Imported | A - Australian | M - Mixed

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.

Platters

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

Spinach & Ricotta Rolls (V) $120
Spinach and Ricotta Pastries, tatziki & lemon

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 chili dipping sauce

Kids Platter $80 (serves up to 10 children)
Calamari, sausage rolls, fish fillets, chicken nuggets, chips, tomato & BBQ sauce

BUFFET (MINIMUM 30 GUESTS)

Traditional Buffet $55pp

Roast (choose two)
Sliced roast pork belly, Sliced beef brisket, Roasted chicken breast

Salad (choose two)
Garden salad, Charred green salad, Caeser 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 chicken breast

Salad (choose two)
Garden salad, Charred green salad, Caeser 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

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Plated Menu

2 COURSES | $61PP
Alternate drop 2 entrées and 2 mains
OR 2 mains and 2 desserts

3 COURSES | $73PP
Alternate drop 2 entrées,
2 mains, 2 desserts



ENTREES

Spinach & Ricotta Cannelloni(V)
Tomato sauce, mozzarella, fried breadcrumbs, basil

Grilled Ocean King Prawns (A, LG)
Garlic and herb butter, bisque emulsion, lemon

Kingfish Ceviche (A, LD, LG)
Chilli, lime, coconut, shallot, ginger

Grilled Broccoli Steak (LD, LG, VG)
Macadamia Romesco, marinated capsicum, green tahini dressing

Chicken Terrine (LD, LGO)
Confit chicken, shallots & figs, toasted sourdough

Italian Meatballs
Baked with tomato sugo, mozzarella and parmesan

MAINS

Confit Duck (LG)
Polenta, green beans, red wine jus

Pork Belly Porchetta (LDO, LG)
Roasted fennel, apple slaw, carrot purée, jus

Pan Fried Australian Barramundi (A, LG)
Harissa, leek, cavalo nero, gremolata & pinenuts

Beef Fillet (LG)
Truffle mash, seasonal vegetables, jus

Miso Roasted Sugarloaf (LG, V)
Pepita cream, smoked almonds and salsa verde

Slow Roasted Lamb Shoulder (LDO, LGO)
Pearl couscous, cherry tomatoes, labneh & charred pita bread

DESSERT

Cheese Plate Per Table (LGO, V)
Cheese selection, seasonal fruit, lavosh

Chocolate Brownie (V)
Seasonal berries, vanilla bean ice cream, chocolate sauce

Lemon Meringue Tart (V)
Tropical fruits, vanilla mascarpone

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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
Rigatoni Pasta | Margherita Pizza

Beverage

STANDARD PACKAGE

2 HOURS | $48PP

3 HOURS | $61PP

4 HOURS | $75PP

5 HOURS | $85PP

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

BAR TAB ON CONSUMPTION

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).



Beverage

PREMIUM PACKAGE

2 HOURS | $59PP

3 HOURS | $73PP

4 HOURS | $87PP

5 HOURS | $97PP

DRAUGHT BEER
All tap beer

SPARKLING
Mr Mason Sparkling Cuvee Brut NV
Mount Paradiso Prosecco NV
Vivo Moscato

WHITE WINE
Dottie Lane Sauvignon Blanc
Lost Woods Chardonnay

ROSE WINE
Hearts Will Play Rose
Sud Rose - magnum 1500ml

RED WINE
Willow Chase Shiraz
Henry & Hunter Shiraz Cabernet

NON-ALCOHOLIC
Soft Drink, Juice, Tea, Coffee

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CONTACT US

(02) 8322 2085
info@saltbar.com.au
saltbar.com.au
1 Bells Blvd, Kingscliff, NSW 2487, Australia