Salt BAR

WEDDING KIT

Salt Bar Kingscliff



WELCOME & CONGRATULATIONS

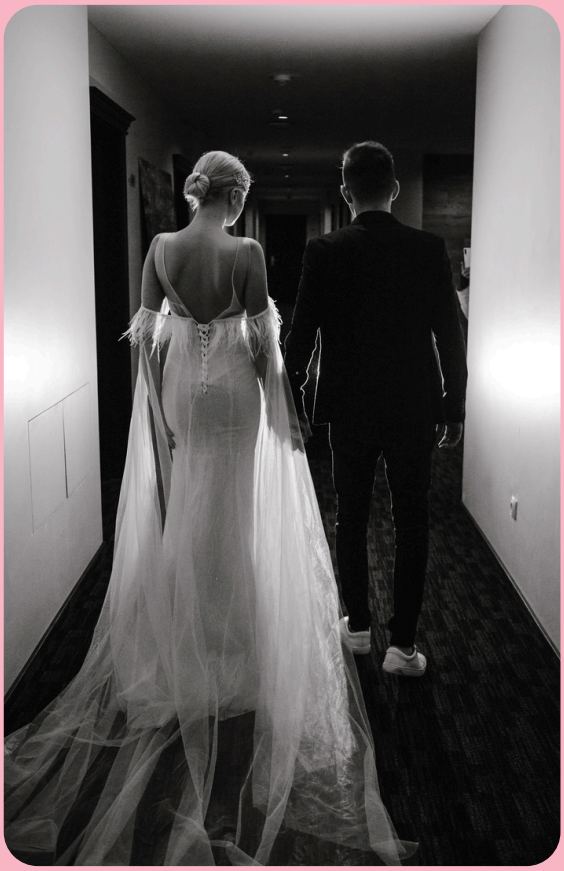
Congratulations! Thank you for choosing Salt Bar to host your wedding!

Salt Bar & Bistro is a breathtaking wedding venue on the Tweed Coast, perfectly suited for celebrations of up to 200 guests. With beachfront views alongside lush park and garden surrounds, the venue offers a choice of stunning ceremony locations to 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 aspect 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 2 white plinths, 20 white americana chairs or 6 bamboo bench seats with white cushions, 8 meter sea grass aisle runner and 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 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



LG – Low Gluten | LD – Low Dairy | V – Vegetarian | VG – Vegan | LGO – Low Gluten Option | LDO – Low Dairy Option | VO - Vegetarian Option | VGO – Vegan Option
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

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



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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

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)(V0) (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)

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

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

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

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

WHITE
Dottie Lane Sauvignon Blanc, Lost Woods Chardonnay

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

RED
Willow Chase Shiraz, Henry & Hunter Shiraz Cabernet

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

JEWELERY
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

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