

Thank you for considering Salt on the Beach.

Our venue is quite unique and is capable of catering for a range of different size and styles; you are only limited by your imagination. Following is a brief description of each area which we hope will help you with your planning.

THE BEACH BAR

Located on the northern side of the venue, this area has a casual and relaxing ambiance which can be decorated into an elegant dining area. This area can cater for:

Sit down **300 guests**
Cocktail style **1000 guests**

If you like the atmosphere and view, but have a smaller guest list, we have the capability to section areas off to create your own intimate party.

- Section of beach bar \$200 venue hire / no minimum spend
- ½ the beach bar \$500 venue hire / \$6000 minimum spend
- Entire area exclusively \$1000 venue hire / May – Oct \$12,000 minimum spend applies, Nov – April \$15,000 minimum spend applies
- Friday & Saturday nights in December \$20,000 minimum spend applies

**Above rates apply to Friday and Saturday nights. Please speak to functions coordinator in regards to rates for Monday – Thursday.

THE RESTAURANT

Our more formal dining area consists of:

Mezzanine (intimate function room attached to the restaurant, separated by raised floor and curtain)

Sit down 35 guests

Cocktail style 60 guests

Venue hire \$200 / no minimum spend

Terrace (mainly enclosed with a couple of small gaps)

Sit down 50 guests

Cocktail style 100 guests

Venue hire \$500 / \$4,000 minimum spend

Restaurant (including mezzanine)

Sit down 110 guests

Cocktail style 300 guests

Venue hire \$500 / \$6,000 minimum spend

Exclusive use of the terrace, restaurant and mezzanine

Venue hire \$1000 / \$12,000 minimum spend

** Minimum spends apply to dinner functions however lunch functions are negotiable.

***Set up is variable depending on types of tables and amount of additional equipment/furniture (ie. bands & dance floors) see suggested floor plans.

FUNCTION MENUS

HIGH TEA \$24 PP (MAY – OCTOBER)

monday – saturday 2.30 – 5 pm only

3 tiers of delicious sweet & savoury treats served with a selection of teas

BRUNCH PLATTER \$110

one platter serves 5 people

- mini bacon & egg quiche
- mini ham & cheese croissant
- assorted muffins
- petit danishes
- finger sandwiches

SET BREAKFAST MENU \$30 PP

(groups of 10 or more)

on arrival

platters of fresh, poached and dried fruit, greek yogurt, honey and almonds

plated breakfast served per person

2 eggs scrambled, bacon, tomato, mushrooms, sausages, lambs fry & breakfast potatoes with green tomato chutney served with sourdough toast (vegetarian alternative available)

add an extra (\$2.00 per item) or swap one item for another

bacon, sausages, tomatoes, mushrooms, prosciutto, baked beans, spinach, lambs fry, smoked salmon, shaved ham

percolated coffee or tea & fresh juice for the table

BUFFET BREAKFAST \$30 PP (GROUPS OVER 20)

CONTINENTAL

selection of cereals

fresh fruit platters

fruit salad

poached fruit

pancakes

burcher muesli

natural yoghurt with berry coulis

danish pasties

croissants

selection of toast

HOT BUFFET

scrambled eggs

bacon

sausages

hash browns

mushrooms

baked beans

tomatoes

vegetable mix

percolated coffee, tea & juice

PLATTERS

PIZZA PLATTER \$80

50 pieces per platter (we recommend 1 platter for 5 guests)

tomato basil & bocconcini
honey shaved ham, pineapple & coriander salsa
pumpkin, rocket & pine nut with chilli oil
chorizo, roasted peppers & basil pesto
smoked salmon, leek & dill mornay sauce

BLACKSALT BREWERY 'YUM CHA' PLATTER \$90

50 pieces per platter (we recommend 1 platter for 5 guests)

salt & pepper squid tentacles, lemon aioli
pork ribettes, sticky asian sauce
spring rolls, sweet chilli dip
thai'd up chicken wings

PLATTERS \$135 EACH

50 pieces per platter (we recommend 1 platter for 5 guests)

1

oysters
chicken tandoori spring roll, riata dip
steamed prawn dumpling with lemongrass & coriander
frittata of pumpkin, ricotta & pinenuts (v)
sesame tempura vegetables with a ponzu dip (v)

2

oysters
smoked chicken breast, lemon myrtle ratatouille on corn bread
vegetable spring rolls, chilli lime dip (v)
bacon wrapped beef glazed with rosemary infused honey (gf)
herb crumbed fish goujons with a caper mayonnaise

3

oysters
smokey prawn & chorizo on a stick.
sichuan pepper & salt calamari, lemon aioli
shaved porkbelly, shitake mushroom & savoy cabbage rice paper wrap (gf)
2 potato fritter flavoured with aromatic spices (v)

4

oysters
bruchetta of tomato chutney, bocconcini & chunky green olive tapenade (v)
chicken & ginger meatball with a teriyaki dip
seared beef tenderloin served on multigrain toast with a fresh horseradish mayonnaise
roasted capsicum risotto balls filled with olives & soft pecorino cheese (v)

5

king prawn and avocado nori rolls
tuna daikon and mayonnaise
tempura vegetable omelette (v)
teriyaki chicken with cos & japanese mayonnaise

FOOD BOXES \$6 EACH

1. crispy chicken served on soba noodles with asian greens & a star anise sticky sauce
2. chilli squid salad of tatsoi, swiss chard, red onion confit & pinenuts
3. fine herb crumbed fish bits with chips
4. beef & black bean with a spring onion & bean shoot fried rice

FOOD STATIONS provided at the beginning of your functions to allow your guest to help themselves.

ANTIPASTO STATION \$16 PP

fetta, olives, semi dried tomatoes
marinated vegetables
chef's gourmet salads
continental meat platter
our own wood fired breads & turkish flat breads
homemade dips

SEAFOOD STATION \$26 PP

homemade breads & dips
marinated chilli squid & tatsoi salad
smoked salmon, rocket, orange & walnuts salad
sashimi platter with traditional condiments
pickled octopus & fremantle sardines
chilled, steamed king prawns with a tangy cocktail dip

SET MENU OPTIONS

\$40 SET LUNCH

- entrée share platter – freshly shucked natural oysters, roasted capsicum risotto balls, a selection of antipasto vegetables & continental meats & chutney
- choice of two main courses (see list below)
- garden salad to share
- tea, percolated coffee & shortbread
- white table cloths & napkins
- personalised menus for the table

\$50 SET LUNCH OR DINNER

- entrée share platter – freshly shucked natural oysters, roasted capsicum risotto balls, a selection of antipasto vegetables & continental meats & chutney
- one set main courses
- garden salad to share
- set dessert
- tea, percolated coffee & shortbread
- white table cloths & napkins
- personalised menus for the table

\$60 SET LUNCH OR DINNER

- entree share platter – freshly shucked oysters, roasted capsicum risotto balls, chilled prawns cocktail, chicken & ginger meat balls glazed in a sticky sauce with a selection of continental meats & chutney
- choice of two main courses
- garden salad to share
- set dessert
- tea, percolated coffee & shortbread
- white table cloths & napkins
- personalised menus for the table

\$70 SET LUNCH OR DINNER

- chefs selection of canapés on arrival
- entree share platter – freshly shucked oysters, roasted capsicum risotto balls, chilled prawns cocktail, chicken & ginger meat balls glazed in a sticky sauce, smoked salmon salad and a selection of continental meats & chutney
- choice of three main courses
- garden salad to share
- set dessert
- tea, percolated coffee & shortbread
- white table cloths & napkins
- personalised menus for the table

MAINS SELECTION

grilled market fresh fillet of fish served on a seasoned mash potato with asparagus and a lemon bourree blanc
prime scotch fillet served medium on a crisp smashed potato with beans wrapped in pancetta & a juniper berry jus
chicken breast served on a chorizo rice pilaf with a saffron sauce, basil & olives

DESSERT SELECTION

warm sticky date pudding with double cream & butterscotch sauce
strawberry & white chocolate cheese cake with a blood orange coulis
lemon broulee tart served with passion fruit cream & mint candy

ADDITIONAL PRODUCTS

selection of cheeses, crackers and dried fruits \$10pp
extra set menu choice \$5 pp

BUFFET MENU (BEACH BAR ONLY) \$55 PP

(30 guests minimum)

CANAPÉS ON ARRIVAL

chef's selection of bites to taste

HOT BUFFET

market fresh fish grilled served with a lemon myrtle ratatouille
beef tenderloin medallions served on a roesti potato with a horseradish jus
chicken breast rubbed with thai spices served on a savoury rice pilaf with a coconut sauce
baked egg plant roll filled with fetta, rocket, capsicum & olives

COLD BUFFET

basket of homemade breads & butter
chilled asparagus, fennel & walnut salad
chat potato salad, nicoise style, with green bean, olives & egg
tatsoi, bean shoot and fried tofu salad
classic garden, cherry tomatoes, lebanese cucumber & spanish onion

ADDITIONAL DISHES \$10 PP

cumin & coriander rubbed lamb slowly roasted in our wood fired oven
wood fired pasta bake, aged cheddar, prosciutto & peas
platter of fresh fruit & cheeses
assorted mini tarts & slices

KIDS PACKAGE \$30 PP

MAIN MEAL (one of the following)

wiggly pasta with a choice of tomato sauce or plain with butter & parmesan
battered fish & chips with tomato sauce
chicken nuggets with chips & tomato sauce
grilled fillet of fish with mash potato
ham, cheese & tomato pizza

DESSERT

ice cream and topping

Price also includes unlimited soft drink

BAND PACKAGE \$30 PP

- Main meal
- One house wine or schooner of tap beer

BEVERAGE PACKAGE

OPTION 1

dunes pinot chardonnay sparkling nv, sa
somersault sauvignon blanc semillon, sa
somersault cabernet merlot, sa
hahn premium
hahn premium light
toohey's extra dry
soft drinks & juice

OPTION 2

grandin brut, france
clairault semillon sauvignon blanc, margaret river, wa 2008
ringbolt cabernet sauvignon, margaret river, wa
hahn premium
hahn premium light
toohey's extra dry
soft drinks & juice

upgrade to boutique beers – corona, becks, blacksalt \$10 extra per person

Duration	option 1	option 2
2 hours	27	36
3 hours	32	41
4 hours	35	47
5 hours	40	52
6 hours	44	62

***packages are subject to change due to availability

BEVERAGES ON CONSUMPTION

you are welcome to choose to pay for beverages on consumption instead of having a beverage package however you must limit your list to;

1 x sparkling
2 x white wines
2 x red wines
3 x beers

paying on consumption can be done in the following ways;

- stipulate a tab amount in advance and we notify you when you have reached this amount
- open tab (no limit)
- stipulate times guests beverages are being paid for then after the time runs out they can purchase their own

WINE LIST

SPARKING

dunes pinot chardonnay, sa	8	29
verve moisons cuvee extra blanc de blanc brut, france	10	41
verve moisons rose extra brut, france		41
grandin, france	9	39
chandon nv, vic	11	55
moet & chandon nv, france		120
verve clicquot ponsardin brut, france		125

WHITES

somersault sauvignon blanc semillon, sa	8	29
stella bella sauvignon blanc, margaret river wa		41
giesen sauvignon blanc, marlborough nz	9	42
clairault semillon sauvignon blanc margaret river wa	9	40
pierro semillon sauvignon blanc ltc, margaret river wa		59
leeuwin estate siblings semillon sauvignon blanc, margaret river wa	9	38
piano gully unwooded chardonnay, pemberton wa	9	40
omrah unoaked chardonnay, mt barker wa	8	34
rosily chardonnay, margaret river wa		42
trevelen farm 'katie's kiss' sweet riesling wa	8	32
heggies vineyard reisling, eden valley sa		42
amberley chenin blanc, yallingup wa		36
sandalford classic dry white, margaret river wa	8	32
trentham estate viognier, mildura vic		37
ashbrook estate semillon, margaret river wa		44

ROSE

sandalford estate rose, margaret river wa	9	39
richard hamilton rose, mclaren vale sa		33

REDS

somersault cabernet merlot, sa	8	29
kapuka pinot noir, malborough nz	8	32
forty-two degrees south pinot noir, tas		40
clairault cabernet merlot, margaret river wa	9	40
leeuwin estate cabernet merlot, margaret river wa		55
mojo shiraz barossa, sa		35
chalk hill shiraz, mclaren vale sa	9	40
sandalford estate reserve shiraz, margaret river wa		44
pirathon shiraz, barossa valley sa		49
leeuwin estate art series shiraz, margaret river wa		49
ringbolt cabernet sauvignon, margaret river wa		53
sandalford estate reserve, cabernet sauvignon, Margaret river, wa		42
rosily the cartographer margaret river wa	9	39
stella bella sangiovese cabernet, margaret river wa		55
tim adams the fergus, clare valley, sa		72

CAKE ORDER LIST

chocolate mud cake
\$75(12 pax) / \$50 (6 pax)

white chocolate mud cake
\$75 (12 pax) / \$50 (6 pax)

orange & poppy seed cake
\$60 (26cm) / \$50 (20cm)

carrot cake
\$75 (12 pax) / \$50 (6 pax)

saint honour
\$75 (12 pax only available)
2 days notice required

crocembouche
\$75 (serves 20) add \$6 per additional person
2 days notice required

simple sponge with cream & strawberries
\$60(12 pax) \$50 (6 pax)

WEDDING CAKES

quotes available on request

KID'S CAKES

available on request

CUP CAKE TIERS

available on request

** Guests are welcome to bring their own cake into the venue however a \$2.50 per person cake service charge will apply.

DIRECTORY

ACCOMMODATION

mention you are having your wedding at salt and receive 10% off the best rate at the following hotels

tradewinds hotel 9339 8188 www.tradewindshotel.com.au

VOCALISTS & DJ'S

frankie button 0416 238 351 info@soundimagedjs.net
(email for a demo cd) <http://soundcloud.com/sound-image-djs>

da doo ron ron 1300 33 7735 www.dadooronron.com.au

fiona lawe davies 0422 549 796 www.fionalawedavies.com

WEDDING STYLISTS

touched by angels 9389 6011 www.touchedbyangels.com.au
whirligig designs 9277 8879 www.whirligigdesigns.com.au

FLORISTS

flowers by nahid 9307 6414/0422 175 655 flowersbynahid@hotmail.com
poppy's 9386 1623 www.poppysflowers.com.au

CELEBRANTS

linda graves 9385 7150 lindagraves30@hotmail.com
michele adams 0414 353 646 www.fwaac.com.au

INVITATIONS

janelle rudolph 0417 979 9193 www.vanillabeaninvites.com.au

DANCING LESSONS

kim stock dancing 0422 486 840 www.kimstockdancing.com.au

EQUIPMENT HIRE

power music 9385 6996 www.powermusic.com.au
claremont party hire 9383 2147 www.perthpartyhire.com.au
party town 9284 3700 www.partytown.net.au
wells for that occasion 0403 969 707 www.wellsforthatoccasion.com

CONFIRMATION OF BOOKINGS

should our venue and packages meet with your expectations we suggest you contact our functions manager immediately to secure your date. we will require a deposit for confirmation and the amount will vary depending on the venue you choose.

due to the high volume number of enquiries we receive for events at salt we can only hold your tentative booking for 2 weeks (14 days). this tentative booking will be cancelled if you have not paid a deposit to confirm. deposits vary depending on the space you are requiring.

FINAL NUMBERS & PAYMENT

we require your final numbers and payment 12 days prior to your event. your numbers may increase but this must be approved by the chef. if your numbers decrease you will be charged on your confirmed numbers.

REFUND OF DEPOSITS

more than 200 days notice - refund of deposits will be issued in vouchers

less than 200 days notice – 50% cancellation fee applies and the remaining amount will be issued in vouchers

less than 1 month – no deposit will be refunded