



Salt House

Marina Point, Cairns



Christmas Packages

Celebrate the festive season in style with Salt House -
catering for private and corporate Christmas parties of
any size and budget!

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Salt House

ABOUT

Situated at Marina Point, Salt House is a unique dining, bar and entertainment venue designed by renowned Sydney designer Michael McCann of Dreamtime Australia Design, offering a panorama of the ocean, marina and city on the waterfront in Cairns.

Salt House offers a space that is glamorous, funky, chilled-out, progressive, stylish, calming, lively and welcoming all at once. There are several facets to this standard-setting venue: a large restaurant area with a custom wood-fired grill and open kitchen, an outdoor cocktail bar surrounded by flowing ponds and fire features and a glowing bar in the front of the complex which showcases local and visiting bands.

Salt House offers a variety of spaces to suit any style of function, and our team will work with you from start to finish to ensure your event is a complete success.



Private Dining Room

Featuring floor to ceiling windows and surrounded by some of the world's best wines and champagnes, watch the world go by with a glass of your favourite bubbly. Seating up to 20 guests, our Private Dining Room is perfect for intimate family dinners, board and business meetings, or exclusive VIP events.

Dine A la carte, from our set menu, or let our Head Chef write a personalised degustation menu, matched perfectly with wines for you and your guests.

Receive complimentary room hire when you reach a spend of \$1500 or more on food and beverage (\$1000 for lunch bookings), alternatively the room can be hired for \$150 with no minimum spend.



Restaurant Dining

Perched literally on the water's edge, our outdoor restaurant boasts stunning views of Cairns Marina and more. Seating up to 200 guests, including a large outdoor feel dining space, inside seating with a view of our Argentinian wood fired grill, and several semi private areas.

Watch our Executive Chef and kitchen team prepare your meal on our unique Argentinian wood fire grill in our peek-a-boo kitchen or watch us hand pick your wine selection from our exclusive wine cellar.

Minimum spend required for exclusive use , price on application



Outdoor Island Bar

Our outdoor island cocktail bar allows your guests to fully experience the tropical feel of Cairns, with a retractable roof which is able to be opened or closed at a moments notice.

Semi private areas available for hire for small bookings, or exclusive use for larger celebrations. Combine with our garden area for increased capacity.

Minimum spend required, price on application



Inside Sailing Bar

Situated at the front of the venue, our lantern lit sailing bar with purpose built stage and HD projector screen is perfect for private and corporate events. Holding up to 100 guests (more when combined with the balcony), this space can be made completely private with blackout curtains, fully functioning cocktail bar, private bathrooms, independent climate control and high quality audio visual.

Fully opening glass sliding doors allow for this room to be completely enclosed or opened up to increase capacity with the inclusion of extra seating on the balcony.

Minimum spend required, price on application



The Balcony

Joining onto our Inside Sailing bar, the balcony is the perfect spot for Christmas get togethers. Close to the bar and the late night band, with plenty of seating for your guests - party is all set!

Undercover with ceiling fans, this area is perfect for weather of all occasions.

Minimum spend required, price on application



Salt House Pizzeria

Keep it casual this Christmas with a pizza party! Suitable for any group size up to 40 guests, our Pizzeria is the perfect spot to kick off your Christmas party celebrations.

The pizzeria sharing menu is designed for this area, however for exclusive use groups any menu is available.



Salt House Garden

Our beautiful garden at the front of the venue with it's sweeping views of the Cairns Marina and esplanade is available for hire for corporate promotional events, car or product launches, celebrations and more. With nothing comparable anywhere in Cairns, our garden is the perfect place for you to hire in full or partially. This area can be combined with our island bar area to increase the capacity of your event.

This area is fully licensed, and we have a fully functioning pop up cocktail bar that you can personalise for your event (minimum spend applies) to ensure your guests don't go thirsty!

Minimum spend required, price on application



Trinity Inlet Viewing Deck

Our newest edition to Salt House, this is the spot to be seen at in Cairns this Christmas.

Choose this area, and allow your guests the most stunning views over the Marina and Trinity Inlet.

Customise the space as you wish, from stand up cocktail parties to lavish dinner parties set over a long table....this space can do it all.

Minimum spend required, price on application



Exclusive Use

Salt House can be made exclusively yours for any event, whether it is a private affair or a corporate Christmas celebration. Mix and match – combine various areas of the venue to increase the capacity size up to 1500 guests.

From canapés to food stations and sit down dinners, let your vision come to life with the full hire of our venue, with unsurpassed views of the Cairns marina and Trinity inlet, your event is sure to hit the mark.

Minimum spend required, price on application

Festive Dining

Salt House

Set Menu

Two course \$55 per person

Three course \$70 per person

Includes table clothes, linen napkins, Christmas styling and bonbons

You are able to choose 3 dishes for each course from the below choices, to create your personalised set menu that will then be offered to your guests on the evening.

Please consider your guests' dietaries when choosing your dishes.

Want four choices? Add a fourth option for each course + \$2 per person

Entree

confit salmon tartare, salmon roe, pickled cucumber, pistachio, crème fraîche, crostini

kingfish ceviche, palm heart, jalapeño, avocado, plantain, lime

chickpea tempura squash blossoms (v), ricotta and chèvre, butter bean, tomato, lemon

veal carpaccio, smoked egg, mustard, horseradish, parmesan, broad bean, hazelnut, grissini

spiced braised pork belly, skordalia, fig jam, apple and walnut, fresh figs

lotus root kofta (ve), tomato and chipotle sauce, chermoula, popcorn shoots, sesame seed

cow's milk burrata (v), stone fruit, tomato medley, candied olives, baked flat bread

Main

lamb shoulder tagine, Moroccan spices, buttermilk pumpkin, couscous, spiced yoghurt

Tasmanian ocean trout, beetroot risotto, baby beets, charred red onion, horseradish, walnuts

Daintree Barramundi, eggplant hummus, chickpea tabbouleh, harissa yoghurt, lemon, dukkah

grilled King prawns, chorizo butter, karkalla, sweetcorn, romesco, lemon

half roasted chicken, marinated in Tropical spices, pea and cider puree, roasted baby carrots,

goat feta, dukkah, watercress salad

250g Bass Straight sirloin, confit garlic mashed potato, mustard mayonnaise, broccolini,

watercress salad, red wine jus

linguine a la limone (v), preserved lemon, chilli, confit garlic, crema di carciofi, pangrattato, parsley

roasted cauliflower salad (ve), lemon couscous, coconut yoghurt, pine-nuts, mixed elk, herbs

Dessert

ricotta, pistachio and orange cannoli, Nutella, vanilla gelato, fresh strawberries

lemon baked cheesecake, dragonfruit gelato, honeyed macadamia, mango gel, edible flowers

Dulce de leche creme catalana, fresh berries, vanilla crostini, orange and cinnamon

Chocolate four ways, chocolate pudding, white chocolate mascarpone mousse, chocolate soil, chocolate gelato, raspberry gel

Trio of sorbets, selection of house made sorbets fresh strawberries, toasted nuts

Fancy something extra?

Baked sourdough, olive oil and balsamic + \$5pp

Amuse bouche + \$7pp

Palate cleanser + \$5 pp

Share antipasto platter + \$15pp

Share petit-fours platter + \$15pp

Sharing Menu

Two course \$55 per person

Three course \$70 per person

Includes table clothes, linen napkins, Christmas styling and bonbons

This menu is designed for sharing! Available for groups of 20 or more, choose from two or three courses
Each course is served on share plates in the middle of the table and guests are able to serve themselves.

To start choose one

Charcuterie board, sopressa, nduja, prosciutto, pickled green peppers, cornichons,
balsamic onions, wood fired baby peppers, fig jam, sourdough

Antipasto share plate, mortadella, feta stuffed peppadews, marinated artichoke, Pecorino,
stuffed green olives, semi-dried tomatoes, basil pesto, ciabatta, grissini

Mezze board, marinated octopus, taramasalata, skordalia, carrot hummus, Kalamata olives,
marinated dolmades, Persian feta, halloumi, pita bread

Chilled seafood board, local chilled prawns, natural South Australian oysters,
cured Tasmanian salmon, marinated baby octopus, sourdough, olive oil

Protein choose three

prosciutto wrapped pork loin, green apple, ancient grains and pecan stuffing
wood fired rib fillet of beef, mustard, horseradish

turkey breast roulade, apricot, fig and walnut stuffing

pork belly porchetta, balsamic roasted eschalots, fennel

slow roasted lamb shoulder, harissa yoghurt, quinoa tabbouleh

free range chicken, cranberry, pistachio and sage stuffing

spiced buttermilk roast chicken, charred corn puree, lime

roast Atlantic salmon, pomegranate glaze, herbs, pistachio crumb

seafood paella, chorizo, prawns, squid, mussels

Sides choose four

mashed potato, confit garlic, chive

rustic chips, truffle oil, Grana Padano

sautéed mixed + foraged mushrooms, romesco, pangrattato

charred sweetcorn, jalapeño, Manchego, paprika

broccolini with pumpkin puree, aged balsamic, almonds

roasted baby carrots, Meredith goat feta, dukkah

cauliflower, coconut yoghurt, pine nuts, lemon couscous, herbs

heritage tomatoes, fior di latte, herbs, vino cotta

mixed leaf salad, radicchio, witlof, oak lettuce, nashi pear, parmesan

Dessert receive the below

petit fours and cheese board, Chef's selection of handmade petit fours and premium cheeses,
quince paste, fig jam, muscatel, nashi pear, sourdough, lavosh,

Canapes Menu

Our Canapés menu is available for a stand up style function in one of the bar areas or in conjunction with welcome drinks before dinner.

Canapés are served to your guests while they are sitting, standing, talking and mingling.

Standard canapés - five choices

One hour \$22.5 per person / **Two hour** \$36 per person

Premium canapés - eight choices

One hour \$36 per person / **Two hour** \$50 per person

Substantial canapé + \$10 each / **Dessert canapé** + \$4.5 each

Cold selection

kingfish ceviche tostada, jalapeño, lime, avocado, cilantro
sesame crusted tuna, fried wonton, edamame, ponzu mayonnaise,
Atlantic salmon crostini, cucumber, goats curd, dill
mini Yorkshire pudding, rare roast beef, pea, horseradish crème fraîche
heritage tomato bruschetta (v), whipped feta, aged balsamic, basil
chipotle chicken with fried tortilla, guacamole, chimichurri mayonnaise
local crabmeat on brioche, avocado, papaya, caviar
grilled halloumi (v), harissa yoghurt, pistachio dukkah, pita
smoked duck breast, caramelised nashi pear, chèvre, chervil
natural oyster, wakame, pickled ginger, lime
scallop ceviche tostada, orange, chilli, chive
roasted grape crostini (v), whipped goats cheese, walnut, vino cotto

Hot selection

barramundi + crab cakes, Thai spices, coriander, Japanese mayonnaise
mini beef Wellington, braised beef, mushroom, truffle
Peking duck spring rolls, hoisin, five spice, shallot
prosciutto wrapped King prawns, basil pesto, roast garlic aioli
Indonesian chicken skewers, spicy peanut satay, lime, coconut
grilled oysters, chorizo butter, smokey paprika, lemon
Arrabbiata arancini (v), bocconcini, parmesan, saffron aioli
mini Mediterranean vegetable pie (v), oregano, Persian feta
tempura oyster, salmon roe, Japanese mayonnaise, dill
lamb kofta, chermoula, dukkah, harissa yoghurt

Substantial

crumbed barramundi, rustic fries, tartare, lemon
chorizo and chicken paella, manchego, pea
Wagyu beef slider, triple mustard mayonnaise, pickles, sweet onions
chipotle chicken taco, corn and lime salsa, slaw, cilantro
lamb tagine, preserved lemon, couscous, yoghurt
grilled halloumi (v), stone fruit, orange, herbs, pepita

Dessert

triple chocolate brownie, chocolate mousse, strawberry
passionfruit curd tart, swiss meringue
mini profiterole, creme patisserie, Nutella
cannoli, pistachio and ricotta cream
white chocolate and mascarpone tart, raspberry
tropical fruit skewer

Platters Menu

Available for all bar functions, why not start off with canapés and finish with some platters?

Pick a range of platters to be served to your guests, and have them staggered throughout the evening to keep your guests feeling full. Guests are able to serve themselves from the share plates.

Mixed Platters

Charcuterie board \$90

sopressa, nduja, prosciutto, pickled green peppers, balsamic onions, wood-fired bell peppers, cornichons, fig jam, sourdough

Antipasto share plate \$90

mortadella, feta stuffed peppadews, marinated artichoke, Pecorino, stuffed green olives, semi-dried tomatoes, basil pesto, ciabatta, grissini

Mezze board \$90

marinated octopus, taramasalata, skordalia, carrot hummus, Kalamata olives, marinated dolmades, Persian feta, halloumi, pita bread

Chilled seafood board \$98

local king prawns, kingfish ceviche, confit salmon tartare, South Australian oysters, tropical crab salad, plantain lime salt chips

Selection of Australian premium cheese (v) \$90

Chefs selection of three Australian and imported cheeses, quince paste, fig jam, muscatel, nashi pear, sourdough, lavosh,

1kg tiger prawns \$50

cocktail sauce, fresh lemon

Hot seafood bowl \$50

spiced buttermilk calamari and coconut crumbed fish bites, ranch dressing, masala mayonnaise

Twice cooked chicken wings \$50

Kewpie mayonnaise

Chickpea tempura zucchini flowers (v) \$50

ricotta and chèvre stuffing, roast garlic aioli, lemon

Pita breads \$28

taramasalata, skordalia, carrot hummus, olives

Pizza Platters

Margarita (v) \$50

Napoli sauce, fresh tomato, basil, mozzarella

Caribbean chicken \$50

Napoli sauce, jerk spiced chicken, rum soaked pineapple, Spanish onion, pickled jalapeño, roasted capsicum, mozzarella

Pepperoni \$50

Napoli sauce, pepperoni slices, fresh basil, oregano, mozzarella

Vegetarian (v) \$50

Napoli sauce, eggplant, zucchini, mushroom, capsicum, mozzarella

Caserta \$50

Napoli sauce, prosciutto crudo, rocket, Grana Padano, mozzarella

Salt House \$55

BBQ sauce, pepperoni, ham, Italian sausage, pickled jalapeño, roasted capsicum, mozzarella

Seafood \$55

Napoli sauce, house smoked salmon, calamari, local prawns, Spanish mackerel, parsley, crème fraîche, mozzarella

Beverage packages

Available for bar and restaurant functions

You are welcome to take advantage of our beverage packages if your group is 20 persons or more, choose from either our standard or premium packages, ranging from one to four hours.

A five hour beverage package may be available on request.

Standard package

1 hour \$32 | 2 hour \$40 | 3 hour \$48 | 4 hour \$56

Prices are per person

Draught Beers

Coopers Pale Ale, Peroni, Tropic Lager, Monteiths Apple Cider

Bottled Beers

Peroni Leggera , XXXX Gold

Bottled Wines

Growers Gate Sauvignon Blanc, Growers Gate Chardonnay, Growers Gate Shiraz,
Growers Gate Sparkling Cuvee, Growers Gate Moscato, Growers Gate Rose

Premium package

1 hour \$40 | 2 hour \$50 | 3 hour \$60 | 4 hour \$70

Prices are per person

Draught Beers

Coopers Pale Ale, Coopers Session Ale, Sapporo, Balter XPA, Estrella Damm, Peroni Nastro,
Coral Sea Tropic Lager, Monteiths Apple Cider

Bottled Beers

Peroni Leggera , XXXX Gold

Bottled Wines

Shaw and Smith Sauvignon Blanc, Sewn Chardonnay, Villa Aix Rose, Turkey Flat "Butchers Block" Shiraz,
Zing Prosecco, Angove Organic Sparkling Brut

Standard house spirits are available upon request for inclusion in a beverage package at an on consumption rate only. For the duration of the beverage package only, your guests are able to receive spirits at a reduced rate of \$7 per single serve.

House spirits: Belvedere Vodka | Bombay Sapphire Gin | Mount Gay Rum |
Jim Beam Bourbon | Jameson Scotch

Spoil your guests with a Mojito on arrival at a reduced price of \$12.5 per cocktail, (this needs to be pre-ordered and is only available in conjunction with a beverage package)

Mojito: Nusa Cana rum, muddled lime, mint, sugar syrup shaken with ice and topped with soda water (raspberry and passionfruit flavours available)