



Salt House

Marina Point, Cairns



Function Packages

Celebrate in style with Salt House - catering for private and corporate functions 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 minimum 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



The Balcony

Joining onto our Inside Sailing bar, the balcony is the perfect spot for relaxed 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 with a pizza party! Suitable for any group size up to 40 guests, our Pizzeria is the perfect spot to kick off your party celebrations.

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



Salt House Garden

Our beautiful garden at the front of the venue with its 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.

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 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

Dining Menus

Salt House

Set Menu

Two course \$55 per person

Three course \$70 per person

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

duck liver parfait, orange and date preserve, torn bread, pork crackle salt
textured fish ceviche, jalapeño, finger lime, young coconut, basil malt, crisp lavosh
spiced braised pork belly, wet polenta, walnuts, seared spec, shredded apple and fennel verde
shaved imberico ham, celeriac remoulade, bread and butter pickle, smoked hazelnuts, salted lemon
twice baked cheese souffle (v), olive caramel, soused onion, leek ash, double cream, Tablelands herbs
cow's milk burrata (v), broad bean tapenade, smoked dates, parmesan braised artichokes,
toasted almond oil

Main

barbecue chicken, honey glazed chicken, crushed pistachio, roasted garlic, shaved fennel, orange, pomegranate molasses
Tasmanian farmed salmon, sumac spiced labna, roasted grape salsa, cucumber ketchup, horseradish, olive crumbs
fish of the day, Tuscan style bean stew, whipped feta mousse, chorizo, chilli
grilled King prawns, braised fregola, puffed grains, harissa, spiced carrots, preserved lemon (+\$2)
250g scotch fillet, braised beef pastilla, pumpkin gratin, fried spec, barbecue onion, beef juices
watercress salad, red wine jus
edamame and pea fritters (ve), artichoke, smoked sesame dressing, salted lemon, rocket

Dessert

Salt House donut, with a choice of fillings; vanilla custard, dark chocolate custard, Hennessey custard
warm sago and coconut pudding, (ve) mango, pineapple and chilli dumpling, organic cocoa nib sukkah, coconut sherbet
butterscotch creme catalan, Russian chocolate fudge, macadamia biscotti, blackberry liquor soaked muscatels
Trio of sorbets, selection of house made sorbets fresh strawberries, toasted nuts

Fancy something extra?

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

Share antipasto platter + \$15pp

Share petit-fours platter + \$15pp

Sharing Menu

Two course \$55 per person

Three course \$70 per person

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, balsamic onions, wood fired baby peppers, cornichons, fig jam, house baked bread

Chilled seafood board, textured soy ceviche with jalapeño gel, salmon sashimi ponzu, nam jim octopus, local tiger prawns, natural oysters, cocktail sauce, mignonette, lemon

Protein choose three

slow braised beef short rib, chilli garlic glaze, burnt butte sweet potato

wood fired rib fillet of beef, mustard, horseradish

pork belly porchetta, braised white bean ragout, salsa verde

slow roasted lamb shoulder, harissa yoghurt, chickpea, olive and salted citrus salad

spiced buttermilk roast chicken, charred rum spiked pineapple, harissa spiced carrots

hot smoked Tasmanian salmon, brown glaze, herbs, roasted baby beets, lemon ginger creme

Sides choose three

mashed potato, confit garlic, kalamatta olive, tomato, chives

rustic chips, truffle oil, Grana Padano

sautéed mixed & foraged mushrooms, romesco, pickled confit garlic

charred sweetcorn, jalapeño, Manchego, paprika

roasted baby carrots, Meredith goat feta, 3 nut dukkah

mixed leaf salad, rocket, witlof, oak lettuce, soused onion, Meredith whipped feta, shallot dressing

fresh melon, heritage tomatoes, bococini, torn basil, extra virgin olive oil, spiced pumpkin seeds

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

hot smoked salmon, avocado salsa, crème fraîche

sesame crusted tuna, open wonton, chilli pickled pear, wasabi mayonnaise, pickled ginger

Atlantic salmon sashimi, cucumber, furikake, shallot dressing

heritage tomato bruschetta (v), whipped feta, aged balsamic, basil

pesto chicken, prosciutto, parmesan, sweet potato rosti

duck confit, rye crouton, cherry jam

parmesan shortbread (v), whipped feta, basil, tomato salsa

grilled halloumi (v), salted lemon yoghurt, pistachio sukkah, pita

smoked duck breast, caramelised nashi pear, chèvre, chervil

prosciutto, spiced pear, brie, toasted sourdough

Hot selection

barramundi & crab cakes, Thai spices, coriander, Japanese mayonnaise

mini chicken wellingtons, chicken, caraway, gruyere

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

smoked mushroom & tarragon arancini (v), confit garlic aioli

potato gnocchi (v), cheese sauce, coffee grounds

fried polenta, garlic, chilli mayonnaise

lamb kofta, chermoula, dukkah, harissa yoghurt

salt and pepper squid, caramelised nah jim, peanuts, coriander, sesame

Substantial

crumbed barramundi, rustic fries, tartare, lemon

fried pork belly, chilli garlic sauce, fresh apple

Wagyu beef slider, béarnaise sauce, pickles, barbecue onions

jerk chicken taco, spiced pineapple salsa, slaw, cilantro yoghurt

duck and pork cassoulet, barbecue onion, tomato crème fraîche

grilled halloumi (v), broad bean tapenade, toasted almond oil

Dessert

triple chocolate brownie, chocolate mousse, strawberry

passionfruit curd tart, swiss meringue

mini profiterole, creme patisserie, Nutella

white chocolate and mascarpone tart, raspberry

tropical fruit skewer, maple syrup, macadamia praline

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

breseola, nduja, prosciutto, pickled green peppers, balsamic onions, wood-fired bell peppers, cornichons, quince paste, sourdough

Chilled seafood board \$98

local tiger prawns, textured soy ceviche with jalapeño, salmon sashimi ponzu, nam jim octopus, natural oysters, cocktails sauce, mignonette, lemon

Selection of Australian premium cheese (v) \$90

Chef's selection of three Australian and imported cheeses, quince paste, muscatel, nashi pear, sourdough, lavosh,

1 kg tiger prawns \$50

cocktail sauce, fresh lemon

Hot seafood bowl \$50

salt and pepper squid, crumbed fish bites, basil mayonnaise

Southern fried chicken bites \$50

tom yum mayonnaise

Arabiatta arancini (v) \$50

basil mayonnaise, Grana Padano

Mixed breads \$28

preserved lemon butter, balsamic, extra virgin olive oil

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 \$33 | 2 hour \$41 | 3 hour \$49 | 4 hour \$57

Prices are per person

Draught Beers

Coopers Pale Ale, Peroni, Coral Sea Tropic Lager, Black Hops Ginger & 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 \$41 | 2 hour \$51 | 3 hour \$61 | 4 hour \$71

Prices are per person

Draught Beers

Coopers Pale Ale, Coopers XPA, Sapporo, Black Hops IPA, Estrella Damm, Peroni Nastro, Coral Sea Tropic Lager, Black Hops Ginger & 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, Chandon 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 | Tanqueray Gin | Mount Gay Rum |
Jim Beam Bourbon | Jameson Whiskey

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)