



Marina Point, Cairns



Function Packages

Salt House
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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.

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 \$2000 or more on food and beverage (\$1500 for lunch bookings), alternatively the room can be hired for \$250 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 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 relaxed get togethers. Close to the bar with plenty of seating for your guests - the party is all set!

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

Minimum spend required, price on application



Salt House Pizzeria

Keep it casual with a pizza party!

Suitable for any group size up to 30 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.

Minimum spend required for exclusive use price on application



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. With the newly installed retractable roof the space is perfect no matter the weather.

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

Standard Set Menu

Two course \$62 per person
Three course \$79 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' dietary requirements when choosing your dishes.

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

Entrees

chicken terrine, prosciutto, lemon, tarragon, pistachio, melba crostini, quandong jam
beetroot tart tatin, warm goats' cheese, caramelised onion, balsamic, herb salad
tiger prawns, Nduja butter, garlic, chilli, baked sourdough
scallops, cauliflower texture - purée, cauliflower cous cous, pickled cauliflower, citrus dressing
heirloom tomatoes, semi-dried, red onion jam, toasted nuts, dressed leaves, crostini, balsamic

Mains

pan seared wild caught barramundi, crab mash, sautéed greens, lemon beurre blanc
Tiger prawn salad, preserved lemon, mango, macadamia, quinoa, avocado, citrus mayonnaise
chicken supreme, truffle mash, baby leeks, spinach, tarragon, mushroom
pork belly, apple purée, potato, cabbage & bacon, crackling, cider reduction
beetroot gnocchi, pesto, pine nuts, roast beetroot, parmesan cream
scotch fillet, flamed grilled to your liking, roast chat potatoes, buttered greens **(+\$10 - charged on consumption)**

Dessert

lemon meringue pie, raspberry sorbet
dark chocolate tart, Chantilly cream, cherry compote, cherry syrup
sticky toffee pudding, butterscotch, vanilla ice cream
profiteroles, Baileys cream, fudge sauce
trio of sorbet, Chef's selection of house made sorbet

Fancy something extra?

Baked sourdough, olive oil and balsamic + \$5pp
Share antipasto platter + \$15pp
Share petit-fours platter + \$15pp

Premium Set Menu

Two course \$89 per person
Three course \$109 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' dietary requirements when choosing your dishes.

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

Entrees

chicken parfait, encased in butter, melba toast, dressed endive, red onion marmalade
kangaroo carpaccio, native fruits, micro herb, sherry vinaigrette, tamarind sorbet
red onion tart, blue cheese, potato roost, rocket, parmesan, herb oil
scallops, baked in the shell with spinach, garlic & parmesan crumb
pork belly, apple & vanilla purée, pickled vegetables, cider emulsion

Mains

coral trout, cooked en papillote, served with steamed greens
braised lamb shoulder, black pudding, confit potato, curly kale, honey carrots, pea foam
fillet mignon, prosciutto, mushroom duxelles, parsnips, dauphinoise, red wine jus (**+\$10 - on consumption**)
pumpkin gnocchi, roast pumpkin, parmesan cream, rocket, pesto, pine nuts
pork loin wellington, apple mash, cabbage & bacon, crackling, cider reduction

Dessert

chocolate fondant, cherry textures, vanilla ice cream
cappucino crème brûlée, white chocolate biscotti
tart au citron, raspberry sorbet, berry compote
knickerbocker glory, fudge, butterscotch sauce
profiteroles, Baileys cream, fudge sauce

Fancy something extra?

Baked sourdough, olive oil and balsamic + \$5pp
Share antipasto platter + \$15pp
Share petit-fours platter + \$15pp

Sharing Menu

Two course \$62 per person

Three course \$79 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, bresaola, prosciutto, sopressa, pickled green peppers, cornichons, balsamic onions, wood fired baby peppers, sun-dried tomatoes, hot calabrian sauce, house baked bread

Chilled seafood board, whole cooked local prawns, Moreton Bay bug mousse, natural South Australian oysters, kokoda ceviche, cocktail sauce, grilled lime

Protein choose three

slow cooked lamb, finished on the wood-fired BBQ, ratatouille sauce

Tablelands sirloin, grilled on the wood-fired BBQ, mustard mayonnaise, red wine jus

North Queensland pork chop, flame grilled, Nduja pumpkin, red wine jus

sous-vide chicken, finished on the wood-fired BBQ, baba ghanoush

wild caught barramundi, pan fried in preserved lemon butter, cauliflower purée

Sides choose three

rustic chips, citrus mayonnaise

BBQ corn cob, lemon butter, parmesan & herb pangrattato

broccolini, apple & fennel purée, hazelnuts, vintage balsamic

beet salad, beetroot, pickled onions, balsamic & honey, fetta

FNQ salad, mixed leaf, mango, roasted macadamia nuts, quinoa, avocado, citrus mayonnaise

rosemary chat potatoes, lime mayonnaise

carrots, honey buttered

Dessert receive the below

petit fours and cheese board, Chef's selection of handmade petit fours and premium cheeses, quince paste, muscatel, pear, sourdough, lavosh, house baked bread

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. Available for groups of 25 or more.

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

Standard canapés - 2 hours of service - please select a mix of hot and cold options

6 options \$40 per person

8 options \$50 per person

10 options \$60 per person

Oyster selection

natural, with lemon

bloody Mary

Kilpatrick, Worcestershire, bacon

mornay, blue cheese, panko crumb

diablo, BBQ tabasco, bacon

chorizo & Nduja butter

Cold Selection

kangaroo tataki crunchy roll, marinated kangaroo fillet wrapped around carrot wakame & pickled ginger, finished with wasabi mayonnaise & togarashi spice

gin cured salmon gravlax en crouete, house cured Atlantic salmon, on crouton with a dill & horseradish crème fraîche

shredded cured beetroot on goats' betta mousse, house cured, shredded beet, whipped feta & pickled onion on lavash

trio of cheese, buffalo mozzarella & brie on a house made parmesan wafer with truffle oil & chives

Hot Selection

skewered lamb kofta, middle eastern spiced lamb with cumin, lemon & mint labna

pork & prawn skewers, classic prosciutto wrapped whole king prawns, house made lime aioli

hoisin duck wonton, shredded confit duck, flavoured with hoisin in a wonton cup with pickled cucumber

house beef sliders, house made wagyu beef meatballs, tomato sumo, mozzarella

bush spiced chicken mini taco, spiced shredded chicken, avocado salsa, corn tortilla

potato & onion bhaji, traditional Indian spiced potato & onion fritters, coconut yoghurt raita

Dessert

triple chocolate brownie, chocolate mousse, strawberry
mini macarons

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

bresaola, sopressa, prosciutto, pickled green peppers, balsamic onions, wood-fired bell peppers, cornichons, sun-dried tomatoes, hot calabrian sauce, sourdough

Chilled seafood board \$98

local tiger prawns, Kokoda ceviche, salmon sashimi ponzu, natural oysters, Moreton Bay bugs, Moreton Bay bug mousse, cocktail sauce, grilled lime, lemon

Selection of Australian premium cheese (v) \$90

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

1kg tiger prawns \$50

cocktail sauce, fresh lemon

Hot seafood bowl \$50

salt and pepper squid, crumbed fish bites, basil mayonnaise

Korean fried chicken \$50

sweet & spicy sauce, tom yum mayonnaise, house chilli, spring onions

Steamed gyoza \$50

choose pork or vegetable ponzu, fresh chilli

Southern fried cauliflower \$50

chipotle coconut yoghurt, pickled carrots, sukkah

Mixed breads \$28

preserved lemon butter, balsamic, extra virgin olive oil

Pizza Platters

Margherita (v) \$50

Napoli sauce, fresh tomato, basil, mozzarella

Pollo \$50

tomato sugo, bush spiced chicken, chorizo, mushrooms, caramelised onion, mozzarella

Pepperoni \$50

tomato sugo, pepperoni slices, fresh basil, oregano, mozzarella

Dell'orto (v) \$50

cauliflower purée, roasted pumpkin, spiced cauliflower chunks, mozzarella, pine nuts

Tropical \$50

tomato sugo, prosciutto cotto, rum-soaked pineapple, mozzarella

Beef & bacon \$55

tomato sugo, speck & beef meatballs, bacon, jalapeños, red onion, roasted red peppers, mozzarella

Gamberi \$55

tomato sugo, locally sourced Tiger prawns, roasted garlic, red onion, mozzarella, parsley

Beverage Packages

Available for bar and restaurant functions

You are welcome to take advantage of our beverage packages if your group is 25 persons or more, choose from either our standard or premium packages, ranging from one to four hours.

Standard package

1 hour \$34 | 2 hour \$42 | 3 hour \$50 | 4 hour \$58

Prices are per person

Draught Beers

Coopers Pale Ale, Matso's Ginger Beer, Stone & Wood Pacific Ale, Sapporo, Estrella, Young Henrys
Newtowner Pale Ale, Coopers Mild, Menabrea

Bottled Beers

Peroni Leggera , Cascade Light

Bottled Wines

Growers Gate Sauvignon Blanc, Growers Gate Chardonnay, Growers Gate Shiraz,
Growers Gate Sparkling Cuvée, 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, Matso's Ginger Beer, Stone & Wood Pacific Ale, Sapporo, Estrella, Young Henrys
Newtowner Pale Ale, Coopers Mild, Menabrea

Bottled Beers

Peroni Leggera , Cascade Light

Bottled Wines

Cavaliere Prosecco, Chandon Sparkling Brut, Dandelion Sauvignon Blanc, Sewn Chardonnay,
Sainte Marie Rose, Turkey Flat "Butchers Block" Shiraz

Both packages include soft drinks, fruit juice and still and sparkling mineral water.

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 \$8 per single serve.

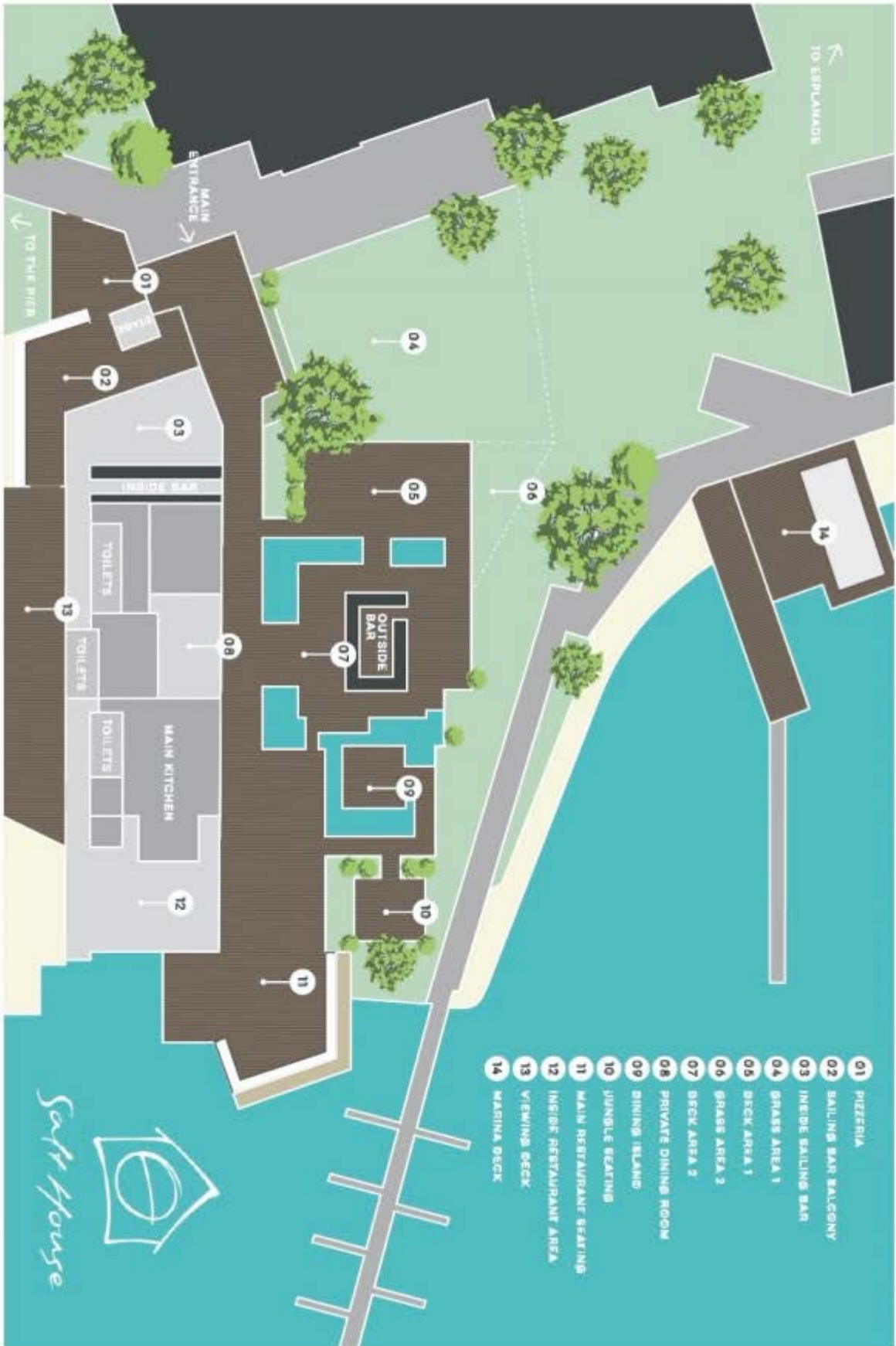
House spirits: Belvedere Vodka | Tanqueray Gin | Mount Gay Rum |
Jim Beam Bourbon | Jameson Whiskey

Spoil your guests with a Mojito on arrival at a reduced price of \$15 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)

All prices within the brochure are subject to change.

Venue Map



Terms and Conditions for Functions at Salt House

Final guest numbers to be confirmed no less than 72 hours (3 business days) prior to the commencement of the function.

The confirmed number will be the minimum number charged.

Function charges must be paid in full 1 week prior to the event unless credit facilities have been setup in advance.

Any deposit is non-refundable and will contribute to the total cost of the function.

Confirmation of the function will only occur upon receipt of deposit by Salt House. The date will not be held without payment of the deposit.

Any reserved space is available to the client until 9pm on the night of the function (unless otherwise discussed and detailed on the event order), after which time it may be necessary to release the area to other patrons

If the party numbers drop on the day, Salt House reserves the right to reduce the size of the space reserved accordingly

No food or beverage of any kind will be permitted to be brought into the Salt House for consumption at the function by the Client or any of the Client's guests, invitees or person attending the function. Failure to adhere to this provision may result in the removal of the Client and guests from the premises and could result in fines in accordance with the Queensland Liquor License Act 1992

No provision is made for signage, theming or decorations. This can be arranged at an additional cost.

Any decorations organized must be removed on the night or by 12pm the following day.

No confetti or confetti filled balloons permitted at Salt House.

No responsibility is taken for any items left overnight at the venue

A cakeage of \$2.50pp will apply to all external cakes. Cakes can be arranged via Salt House if required

Any guests under 18 must be accompanied by their parent and must vacate the premises by 10pm. Unaccompanied minors will be refused entry to the venue.

Guests agree to enjoy beverages at Salt House in a responsible manner. If any employee deems behaviour inappropriate we reserve the right to revoke any remaining beverages and offer no refunds for doing so.

The Salt House reserves the right to assign another area for the organised function in the event the area originally designated for such function shall be unavailable or inappropriate in the opinion of the Salt House. If the Salt House has reason to believe that a function will affect the smooth running of the Bar and Restaurant business, its security or reputation, it reserves the right to cancel the Event without liability.