



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 \$70 per person
Three course \$87 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. For groups over 50 the menu is offered as an alternate serve with two options per course.

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

Entrees

chicken terrine, prosciutto, lemon, tarragon, pistachio, melba crostini, Davidson plum jam

local Tiger prawns, chargrilled, Nduja butter, garlic, chilli & lime

half shell butter poached scallops, pink radish, blackened garlic, charred onion & nori crisps

beef carpaccio, chilled Angus cap, citrus kosho, tonnato sauce, kalamata olives, fried capers, brassica leaves, horseradish

grilled asparagus, shaved fennel salad, pangrattato, poached egg & anise beurre blanc

Mains

wild caught barramundi, pan fried in preserved lemon butter, collard greens, bearnaise sauce, peanut praline

butter & honey roasted chicken maryland, Provençal vegetables, onion gravy, garlic whipped mash

coconut roast pork cutlet, Chana dahl, eggplant pickle, whey soured onions

zucchini spaghetti, lemon thyme, smoked vanilla burrata, bronze fennel, chive oil

350g Kilroy porterhouse, wood fire grilled to your liking, caramelised onions, gratin potato, bordelaise sauce (+\$10 - charged on consumption)

Dessert

vannella buffalo yoghurt cheesecake, nougatine, fior di latte ice cream, olive oil crumb

wood fired chocolate tres leche cake, chocolate & coffee ice cream, charred meringue & crunch

banana sundae, Monkey banana, toasted banana bread, coconut sorbet, peanut butter ice cream, coconut caramel, crushed peanuts

honey & vanilla panna cotta, lemon syrup, crushed biscuits, hazelnuts

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

Sharing Menu

Two course \$70 per person

Three course \$87 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, line caught local yellowfin tuna sashimi, natural South Australian oysters, half shell scallop tartare, 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, bacon jam, red wine jus

North Queensland fried pork belly, apple sauce, red wine jus

butter & honey roasted chicken, finished on the wood-fired BBQ, garlic whipped mash

wild caught barramundi, pan fried in preserved lemon butter, collard greens, béarnaise sauce & peanut praline

Sides choose three

rustic chips, olsen sea salt, our vinegar

charred eggplant, ginger spiced oil, soy citrus dressing, chilli jam, sesame seeds

broccolini, apple & fennel purée, hazelnuts, vintage balsamic

Rusty's market salad, selection of fresh garden vegetables, green goddess dressing

rosemary chat potatoes, lime mayonnaise

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 \$45 per person

8 options \$55 per person

10 options \$65 per person

Oyster selection

natural, with lemon (*not available during spawning season*)

bloody Mary

Kilpatrick, Worcestershire, bacon

Cold Selection

gin cured ora salmon gravlax en croute, dill & horseradish crème fraîche

pickled beetroot taco, whipped goat's cheese, roast walnut, sour onions

peppered beef, onion jam, blue cheese mousse, crispy bacon on lavash

mushroom & parmesan tartlets, lemon thyme, chopped chive, truffle oil

Hot Selection

skewered lamb kofta, middle eastern spiced lamb, nashi pear raita

chargrilled king prawn & prosciutto skewers, prosciutto wrapped whole king prawns, house made lime aioli, sunflower crumble

traditional Indian spiced potato & onion bhaji, grilled green chilli, mint dip

butter chicken & garlic grilled naan, coriander, tomato, pineapple caramel

pumpkin arancini, citrus mayonnaise, za'atar

Substantial Canapes

wagyu meatball beef sliders, tomato sugo, mozzarella **+\$3pp**

grilled field mushroom, tomato sugo, mozzarella **+\$3pp**

mini hotdogs, tomato relish, grated mozzarella, sauerkraut **+\$3pp**

Dessert

triple chocolate brownie, chocolate mousse, strawberry

mini macarons

mini lemon tart

Rusty's market fresh fruit skewers, chilli lime sugar

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. We recommend spending \$20-25pp on a selection of platters.

Mixed Platters

Charcuterie board \$110

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

Chilled seafood board \$130

Pacific natural oysters & citrus granita, chilled reef prawns & mignonette dressing, yellowfin tuna sashimi & kanzuri chilli, scallop tartare, chilled reef bug & Marie Rose mayonnaise, Cloudy Bay clams with almond milk & XO

Selection of Australian premium cheese (v) \$110

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

Mezze board \$75

roast pepper dip, baba ganoush, tabbouleh, pickled & fresh vegetables, olives, dukkah, grilled flatbread

1kg tiger prawns \$75

cocktail sauce, fresh lemon

Hot seafood bowl \$55

salt and pepper squid, crumbed fish bites, basil mayonnaise

Korean fried chicken \$55

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

Steamed vegetable gyoza \$55

vegetables, ponzu, fresh chilli

Steamed pork gyoza \$55

pork, ponzu, fresh chilli

Southern fried cauliflower \$55

chipotle coconut yoghurt, pickled carrots, dukkah

Grilled eggplant skewers \$55

tzatziki dip, curry leaf, lime

Pizza Platters

Margherita (v) \$60

Napoli sauce, fresh tomato, basil, mozzarella

Italian pork & fennel \$60

pork sausage, fennel, buffalo ricotta, parsley, mozzarella

Potato & zucchini \$60

smashed potatoes, roast zucchini, taleggio cheese, pine nuts, thyme, red onion, garlic

Tropical \$60

tomato sugo, prosciutto cotto, Rusty's fresh pineapple, mozzarella

Amatriciana \$65

bacon, sopressa, bresaola, tomato sugo, onion, black pepper, mozzarella, grated pecorino

Bresaola \$65

bresaola, tomato sugo, rocket, parmesan, mozzarella

Parmigiana \$60

tomato sugo, grilled eggplant, parmesan

Capricciosa \$65

bacon, sopressa, prosciutto cotto, olives, artichokes mushrooms, mozzarella

Diavola \$60

tomato sugo, pepperoni, capsicum, chilli flakes, mozzarella

Pollo \$60

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

Gamberi \$65

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

Funghi \$65

mixed wild mushrooms, rosemary, rocket, goat fetta, truffle oil

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 \$35 | 2 hour \$43 | 3 hour \$51 | 4 hour \$59

Prices are per person

Draught Beers

Coopers Mild, Sapporo, Stone & Wood Pacific Ale, Estrella Damm, Matso's Ginger Beer, Coopers Pale Ale, Peroni Nastro Azzurro, Ballistic Hawaiian Haze Pale Ale

Bottled Beers

Peroni Nastro Azzurro 3.5%, Cascade Light 2.4%

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 \$43 | 2 hour \$53 | 3 hour \$63 | 4 hour \$73

Prices are per person

Draught Beers

Coopers Mild, Sapporo, Stone & Wood Pacific Ale, Estrella Damm, Matso's Ginger Beer, Coopers Pale Ale, Peroni Nastro Azzurro, Ballistic Hawaiian Haze Pale Ale

Bottled Beers

Peroni Nastro Azzurro 3.5%, Cascade Light 2.4%

Bottled Wines

Cavaliere Prosecco, Chandon Sparkling Brut, Dandelion Wishing Clock Sauvignon Blanc, Seville Estate 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 house spirits at a reduced rate of \$8 per single serve.

House spirits: Belvedere Vodka | Tanqueray Gin | Mount Gay Eclipse Rum | Buffalo Trace Bourbon | Singleton Malt Scotch Whiskey | Lula White Rum | Casamigos Reposado Tequila

Spoil your guests with a Mojito on arrival at a reduced price of \$17 per cocktail,

(this needs to be pre-ordered and is only available in conjunction with a beverage package)

Mojito: Lula 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

Standard Terms and Conditions at Salt House

1. Final guest numbers to be confirmed no less than 72 hours (3 business days) prior to the commencement of the function.
2. The confirmed number will be the minimum number charged.
3. Function charges must be paid in full 2 weeks prior to the event unless credit facilities have been agreed in advance.
4. Any deposit is non-refundable and will contribute to the total cost of the function.
5. The deposit is 10% of the minimum spend or \$300, whichever is greater.
6. Any bookings on a public holiday will incur a 15% surcharge.
7. Any change in date may result in a change of minimum spend.
8. 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.
9. Payment of the deposit confirms the minimum spend. Menu items are subject to change and price increase.
10. Any refunds relating to the event will incur a 5% processing fee.
11. Any reserved space is available to the client until 4pm (daytime function) and 9pm (evening function) unless otherwise discussed and detailed on the event order. After this time Salt House reserves the right to release the area to other patrons
12. If the party numbers drop on the day, Salt House reserves the right to reduce the size of the space reserved accordingly
13. No external food or beverage of any kind will be permitted into Salt House. Failure to adhere to this 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
14. The only exception to the above is celebration cakes. These incur a cakeage fee.
15. No provision is made for signage, theming or decorations. This can be arranged at an additional cost.
16. Any decorations organized must be removed on the night or by 12pm the following day.
17. No confetti or confetti filled balloons permitted at Salt House.
18. No responsibility is taken for any items left overnight at the venue
19. 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.
20. Guests agree to enjoy beverages at Salt House in a responsible manner. If any employee deems behaviour to be inappropriate, we reserve the right to revoke any remaining beverages without refunds.
21. Harassment in any form is not tolerated at Salt House. Perpetrators will be removed from the venue and refused re-entry.
22. Salt House is a non-smoking venue. Any guests smoking/vaping within the venue will be asked to leave.
23. The Salt House reserves the right to assign an alternative area for the function should the designated area be unsuitable or unavailable due to weather or other issues.
24. Salt House reserves the right to cancel an event, without liability, should we have reason to believe the function will affect the smooth running of the venue, its reputation or security

Venue Map

