



Marina Point, Cairns



# Function Packages

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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 \$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.

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 \$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, this 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

**braised wagyu**, betel leaf, sour onion, pickled chilli, kalakaua, umeboshi, plum butter

**crispy pork belly**, green chilli nam jim, coriander, green papaya, sweet fish sauce

**yellowfin tuna**, watermelon, dashi ice, chilli kanzuri, shaved onion

**charred Dutch carrots**, smoked labneh, white wine, lemon & caper sauce, poached egg, roast hazelnuts

**local Tiger prawns**, wood fired grilled Tiger prawns, roasted coconut & tamarind dressing

## Mains

**wild caught barramundi**, caponata vegetables, tomato butter sauce, summer herbs

**roast corn fed chicken Maryland**, honey roasted chicken, bacon broth, hummus, basil oil, snow pea tendril

**coconut roast pork cutlet**, shaved cucumber, ginger, sesame, roast eggplant, ponzu, chilli

**crumbed cauliflower**, charred & shredded cabbage, baked apple, tonkatsu sauce

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

## Dessert

**mango panna cotta**, frozen lime curd, coconut granita

**wood fired chocolate très leche cake**, milk jam, white chocolate biscuit crumb, frozen yoghurt

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

**yuzu & honey parfait**, salted caramel, malt crumb

**trio of sorbet**, Chef's selection of house made sorbet

## Share Sides - choose 2 for \$10pp

**shoestring fries**, chorizo mayonnaise

**onion rings**, salt & vinegar

**broccolini**, apple & fennel purée, hazelnuts, vintage balsamic

**grilled pickled vegetables**, selection of locally sourced vegetables

**rosemary chat potatoes**, lime mayonnaise

## 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**, Bloody Mary oyster shooters, local yellowfin tuna sashimi, chilled local king prawns, half shell scallop tartare, chilled reef bug & condiments

## Protein choose three

**Tablelands sirloin**, grilled on the wood-fired BBQ, onion jam, peppercorn sauce

**coconut roast pork cutlet**, shaved cucumber, ginger, sesame, roast eggplant, ponzu & chilli samba

**roast corn fed chicken Maryland**, honey roasted chicken, bacon broth, hummus, basil oil, snow pea tendril

**wild caught barramundi**, caponata vegetables, tomato butter sauce, summer herbs

**crumbed cauliflower**, charred & shredded cabbage, baked apple, tonkatsu sauce

## Sides choose three

**shoestring fries**, chorizo mayonnaise

**onion rings**, salt & vinegar

**broccolini**, apple & fennel purée, hazelnuts, vintage balsamic

**grilled pickled vegetables**, selection of locally sourced vegetables

**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, fig jam, muscatel, nashi 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. All guests must be included in the package.

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

Standard canapés - 2 hours of service

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

**sesame yellowfin tuna bites**, spring onion, ponzu

**crispy rice square**, avocado, pickled ginger, sriracha mayonnaise

**mushroom**, miso, thyme, walnut & cheddar tarts

**rare beef**, horseradish mayonnaise, roast red pepper en croute

## Hot Selection

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

**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**, garlic aioli, parmesan

## Substantial Canapes

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

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

**mini hotdogs**, tomato relish, grated mozzarella **+\$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.

## Mixed Platters

### **Charcuterie board \$110**

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

### **Chilled seafood board \$130**

Bloody Mary oyster shooters, local yellowfin tuna sashimi, chilled local king prawns, half shell scallop tartare, chilled reef bug, condiments

### **Selection of Australian premium cheese (v) \$110**

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

### **1kg tiger prawns \$75**

cocktail sauce, fresh lemon

### **Hot seafood bowl \$60**

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 gyozas \$55**

vegetables, ponzu, fresh chilli

### **Steamed pork gyozas \$55**

pork, ponzu, fresh chilli

### **Southern fried cauliflower \$55**

chipotle coconut yoghurt, pickled carrots, dukkah

### **Pumpkin arancini \$60**

garlic aioli, parmesan

### **Mixed breads \$32**

preserved lemon butter, balsamic, extra virgin olive oil

## Pizza Platters

### **Margherita (v) \$60**

Napoli sauce, fresh tomato, basil, mozzarella

### **Italian pork & fennel \$60**

pork sausage, fennel, buffalo ricotta, parsley, mozzarella

### **Patata \$60**

baked potatoes, mozzarella, gorgonzola, garlic, fried rosemary

### **Tropical \$60**

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

### **Polpettes \$65**

house made meatballs, basil, tomato sugo, mozzarella

### **Mortadella \$65**

mortadella, tomato sugo, rocket, kalamata olives, mozzarella

### **Spinaci \$60**

chilli, garlic, spinach, lemon & parmesan mozzarella

### **Capricciosa \$65**

tomato sugo, prosciutto cotto, olives, artichokes, mushrooms, mozzarella

### **Diavola \$60**

tomato sugo, pepperoni, capsicum, chilli flakes, mozzarella

### **Póllo \$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. All guests over 18 must be included in the package.

## Standard package

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

Prices are per person

### **Draught Beers**

Coopers Pale Ale | Peroni Nastro Azzurro | Matso's Ginger Beer | Stone & Wood Pacific Ale | Macalister Brewing Co Latitude | Kronenberg 1664 | Sapporo | Estrella Damm

### **Bottled Beers**

Peroni Nastro Azzurro 3.5% | XXXX Gold 3.5%

### **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 Pale Ale | Peroni Nastro Azzurro | Matso's Ginger Beer | Stone & Wood Pacific Ale | Macalister Brewing Co Latitude | Kronenberg 1664 | Sapporo | Estrella Damm

### **Bottled Beers**

Peroni Nastro Azzurro 3.5% | XXXX Gold 3.5%

### **Bottled Wines**

Dandelion Wishing Clock Sauvignon Blanc | Tonic Wines Chardonnay | Sainte Marie Rose | Turkey Flat "Butchers Block Shiraz | Santa Margherita Prosecco | Chandon Sparkling Brut

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 on **an 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.

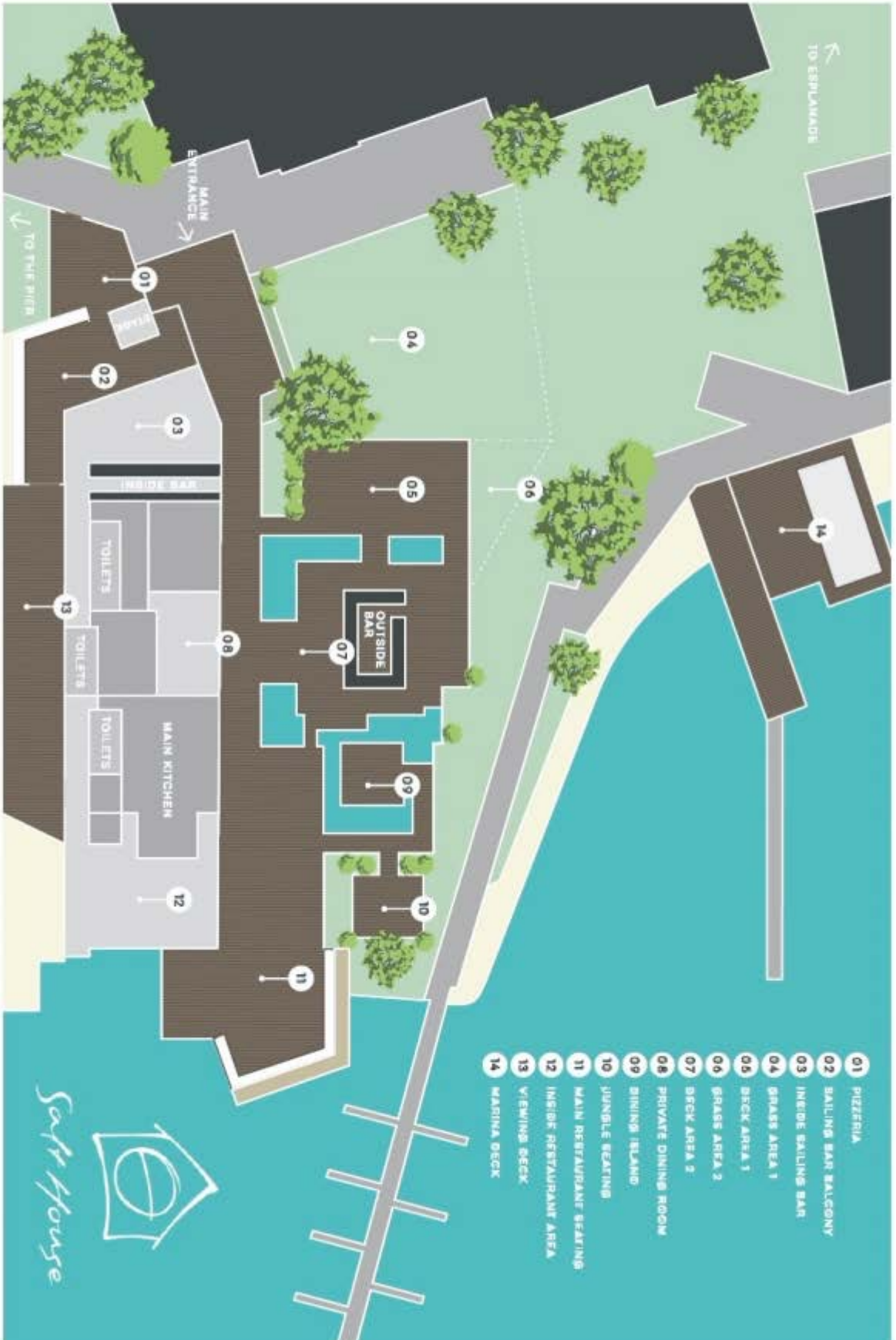
House spirits: Belvedere Vodka | Tanqueray Gin | Mount Gay Eclipse Rum | Buffalo Trace Bourbon | Singleton Malt Scotch Whiskey | Lūla White Rum | Casamigos Resposado Tequila

Spoil your guests with a Mojito on arrival at a reduced price of \$18 per cocktail, (this needs to be pre-ordered and is only available in conjunction with a beverage package)

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

***All prices and menus within the brochure are subject to change.***

# Venue Map



# TERMS & CONDITIONS

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. Confirmation of the function will only occur upon receipt of deposit by Salt House. The date will not be held without payment of a deposit.
7. Payment of the deposit confirms the minimum spend.
8. A change of date may result in a change of minimum spend.
9. Any bookings on a public holiday incur a 15% surcharge.
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 Act 1992.
14. If opting for a food or beverage package, all guests must be included in the package.
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. Salt House is a non-smoking venue. Any guests smoking/vaping within the venue will be asked to leave.
20. Any guests under 18 must be accompanied by their parent/guardian. Unaccompanied minors will be refused entry to the venue. All guests under 18 must leave the venue by 10pm.
21. Guests agree to enjoy beverages at Salt House in a responsible manner. If any employee deems any behaviour to be inappropriate, we reserve the right to revoke any remaining beverages without refund.
22. Harassment in any form is not tolerated at Salt House. Perpetrators will be removed from the venue and refused re-entry.
23. 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.