



Salt House



EVENTS BROCHURE

Salt House

CAIRNS FAVOURITE WATERFRONT SPOT AND A
COVETED SPACE FOR PREMIUM, PRIVATE
EVENTS AND EXCLUSIVE CELEBRATIONS.

An iconic venue designed by renowned Sydney designer Michael McCann, of Dreamtime Australia Design.

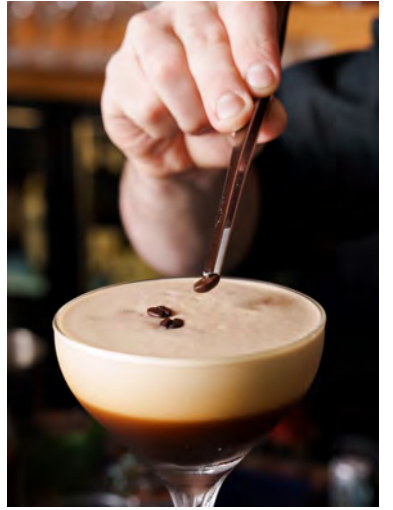
Distinguished by its sweeping views over the ocean, marina and mountains of Cairns and by the forever holiday and tropical vibe.

There are several facets that make this a unique venue: a large restaurant area with warm timber accents, an open kitchen, an outdoor cocktail bar surrounded by flowing ponds and fire features and a glowing bar in the front of the complex.

An absolute must for anyone wanting to experience the very best of Cairns, where the menu has been dreamt up to compliment this tropical location, together with local growers and producers.

The Argentinian wood-fired grill, local super fresh seafood and a beverage list built for good times, Salt House is the perfect venue to celebrate, sink back and make lasting memories.





PRIVATE DINING ROOM

20 GUESTS

Simply perfect for intimate family dinners, board and business meetings, or even for exclusive VIP events.

This room features floor to ceiling windows and is surrounded by some of the world's best wines and champagnes.

Here you can dine à la carte, from our set menu, or let our Head Chef write a personalised degustation menu, perfectly paired with wines from our wine cellar.



RESTAURANT DINING

200 GUESTS

Perched literally on the water's edge, our Restaurant boasts stunning views of Cairns marina and green mountains.

It can seat up to 200 guests, between the indoor and outdoor areas. The Restaurant Dining is also characterized by several semiprivate areas, ideal for smaller celebrations.

Our peek-a-boo kitchen with a unique Argentinian wood fire grill will allow you to watch our Chef and kitchen team to prepare your meal.

TRINITY INLET DECK

120 GUESTS

The 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.

With its retractable roof, this space is fully weatherproof.

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.



OUTDOOR ISLAND BAR

100 GUESTS

Our Outdoor Island Bar allows your guests to fully experience the tropical feel of Cairns.

The retractable roof can be opened or closed at a moment's notice, making the space fully weatherproof.

This space can be reserved in sections for smaller bookings or reserved exclusively for larger bookings.

The Island Bar can be combined with our garden area for increased capacity.

SAILING BAR

100 GUESTS

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.



THE BALCONY

50 GUESTS

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.

THE GARDEN

200 GUESTS

Our beautiful garden 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 full or partial hire and can also 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 (additional cost) for your event to ensure your guests don't go thirsty!



THE PIZZERIA

30 GUESTS

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.

Our pizza sharing menu allows guests to enjoy a selection of dishes with full table service while enjoying socialising.

EXCLUSIVE USE

1500 GUESTS

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.

FEATURES

- ✓ AV options (\$)
- ✓ Wheelchair accessible
- ✓ Ocean view
- ✓ Weather protected
- ✓ Personalized pop-up bar (\$)
- ✓ Car park in the surroundings
- ✓ Air conditioning (limited areas)

SPECIAL CONDITIONS

Minimum spend applies: Price on application.







EVENTS MENUS

SET MENU

Two-course \$75 per person (lunch only) | Three-course \$95 per person

- Create a personalized set menu by choosing 3 dishes for each course from the choices below.
- For groups over 40, this menu is offered as an alternate serve with two options per course.
- Please consider **dietary requirements** when choosing the dishes. Alternative options available on request.

ON ARRIVAL

Baked sourdough, olive oil & smoked merlot vinegar

ENTREES

Duck & pistachio terrine, green tomato pickle, crostini

Beef tataki, sous vide rump cap, togarashi, wasabi mayonnaise, wakame salad, ponzu, golden crispy potatoes

Silken scallops, smoked miso mayonnaise, mozzarella

Spicy Bengal prawns, tomato Kasundi, lemon pepper labneh, pickled shallot, fried curry leaves

Mushroom tart, roast field mushrooms, cashew cheese, pine nuts, raisins, parsley, balsamic

MAINS

Tropical reef fish, crispy skin reef fish, tropical citrus-mango emulsion, Kipfler potatoes, caperberries

Creamy seafood rice, Caribbean coconut bisque, reef fish, calamari, mussels, tiger prawns, coconut flakes, peanut butter, aromatic greens

Mediterranean sumac lamb over-coal, warm spinach hummus, capsicum salsa, aromatic greens, green oil, sumac yoghurt

Vegan paella, roasted artichoke, green peas, grilled tomato, zucchini, sofrito, saffron bomba rice, aioli

350g MB4+ Black Onyx grain fed scotch fillet, wood fire grilled to chef's recommendation, calabrese buttered leeks, roast garlic, red wine jus

DESSERTS

Chocolate berries volcano, malt crumb, milk caramel marbled gelato
Smoked over coal cinnamon pineapple, almond sable, diced lychee jelly, coconut sorbet, burnt coconut caramel

Tropical Basque cheesecake, passionfruit & lemon curd, almond crumb, rhubarb granita

Sticky date pudding, honeycomb butter, butterscotch sauce, vanilla ice cream

Salt House gelato & sorbet, Chef's selection of house made gelato & sorbet

SHARED SIDES - choose 2 for \$10 pp

Truffle fries, parmesan, parsley

Rusty's seasonal salad, fruit selection, lettuce mix, aromatic citrus dressing

Medley Asian greens, soy sauce, furikake

Pickled vegetables, selection of locally sourced vegetables

Patatas bravas, twice cooked potatoes, walnut Mojo Picon, vegan aioli, parsley

FANCY SOMETHING EXTRA?

Share antipasto platter + \$15 pp

Share petit-fours platter + \$15 pp

Share cheese board + \$15pp

Add a fourth option for each course + \$2 per person

*all menus/prices are subject to change



SHARING MENU

Two-course \$75 per person (lunch only)

Three-course \$95 per person

- 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.
- Please consider **dietary requirements** when choosing the dishes. Alternative options available on request.

TO START choose one (add extra entrée +\$15pp)

Antipasto board, Chef's selection of charcuterie meats and cheese, wood fired mascarpone filled baby peppers, guindillas chillis, nduja dip, olives, cornichons, house pickles, artisan crackers, house baked bread

Chilled seafood board, Mojito granita oyster shooters | local king prawns, Reef fish ceviche, mango leche de tigre | tuna, prawn & reef fish nigiri, torched with unagi no tare | condiments

PROTEIN choose three

Tropical reef fish, crispy skin reef fish, tropical citrus-mango emulsion, caperberries

Grilled Tandoori chicken supreme, collard greens, harissa sauce

Mediterranean sumac lamb over-coal, warm spinach hummus, capsicum salsa, aromatic greens, green oil, sumac yoghurt

Vegan paella, roasted artichoke, green peas, grilled tomato, zucchini, sofrito, saffron bomba rice, aioli

350g MB4+ Black Onyx grain fed scotch fillet, roast garlic, red wine jus (+\$10pp)

SIDES choose two (add a third side dish +\$10pp)

Truffle fries, parmesan, parsley

Rusty's seasonal salad, fruit selection, lettuce mix, aromatic citrus dressing

Medley Asian greens, soy sauce, furikake

Pickled vegetables, selection of locally sourced vegetables

Patatas bravas, twice cooked potatoes, walnut Mojo Picon, vegan aioli, parsley

DESSERT

Petit fours and cheese board, Chef's selection of handmade petit fours and premium cheeses, quince paste, pickle, crisp bread

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PIZZA SHARING MENU

Two-course \$50 per person

Three-course \$65 per person

- Available for **groups of 15 or more**.
- Available in the [pizzeria only](#)
- Choose from **two or three courses**.
- Each course is served on **share plates** in the middle of the table.
- Please consider **dietary requirements** when choosing the dishes. Alternative options available on request.

TO START choose one

Fry up sharing board

Choose your bao selection - fried tofu bao with apple sauce, kimchi, coriander & sriracha **or pulled lamb bao** with pickled red onion, cucumber, mint, sumac & labneh | **vegetable & vermicelli spring rolls**, | **honey cheese jalapeno poppers** | **popcorn chicken** | **fried calamari** | rustic fries, assorted condiments

Pizzeria starter board

House made pork hot meatballs with spicy Calabrese pomodoro, mozzarella, basil, sourdough | **medley of confit tomatoes & pesto bruschetta** walnut pesto, goats cheese, black pepper | **cheese garlic rolls**, rosemary salt

MAIN choose four

Margherita (V) | Tomato sugo, fresh basil, mozzarella

Patata (V) | Baked potatoes, mozzarella, gorgonzola, garlic, fried rosemary

Tropical | Tomato sugo, prosciutto cotto, Rusty's fresh pineapple, mozzarella

Diavola | Tomato sugo, pepperoni, capsicum, mozzarella, chilli flakes

Póllo | Tomato sugo, bush spiced chicken, chorizo, mushrooms, caramelized onion, mozzarella

Tramonto di mare | Locally sourced Tiger prawns, tomato sugo, roasted garlic, red onion, rocket, fresh chilli, prawn salt

Funghi (V) | Mixed wild mushrooms, rosemary, rocket, goat fetta, truffle oil

DESSERT

Churros, melted chocolate, milk caramel, strawberries

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CANAPÉS MENU

Standard canapés - 2 hours of service

6 options \$50 pp

8 options \$60pp

10 options \$70 pp

- Available for a **stand-up style function** in one of the bar areas or in conjunction with welcome drinks.
- For groups of **25 people minimum** - all guests must be included in the package.
- Please consider **dietary requirements** when choosing the dishes. Alternative options available on request.

OYSTER SELECTION

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

Golden huancaina, mozzarella, chilli sauce

Mojito granita

COLD SELECTION

Reef fish ceviche, mango leche de tigre, red onion, watermelon radish

Beef tataki, wasabi mayo, charcoal cracker, togarashi, wakame

Watermelon bite, diced red onion, fried kale, furikake

Crispy casava square, avocado, sundry tomato, sriracha mayo, spring onion

Mushroom tart, miso, thyme, walnut, cheddar

Prawn bite, cassava cracker, avocado mousse, capsicum salsa, garlic tiger prawns

HOT SELECTION

Sticky pork belly skewer, Korean BBQ sauce, sesame seeds

Diablo meat balls, spicy sugo, green oil

Mushroom arancini, truffle mayo, parmesan cheese

Falafel, honey ricotta, dill

Traditional Indian spiced potato & onion bhaji, sliced spring onion, sliced red chilli, mint yogurt

SUBSTANTIAL CANAPES

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

Grilled field mushroom sliders, tomato sugo, mozzarella +\$3 pp

Crispy chicken slider, charred pineapple slaw salad +\$3 pp

DESSERT

Triple chocolate brownie, chocolate mousse, strawberry

Rusty's Market fresh fruit skewers, chilli lime sugar

Mini macarons

Mini lemon tart

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PLATTERS MENU

MIXED PLATTERS

Charcuterie board \$135, bresaola, sopressa, prosciutto, pickled green peppers, Rustys fresh jam , wood fired bell peppers, cornichons, sundried tomatoes, Nduja butter, sourdough

Chilled seafood board \$145, Mojito granita oyster shooters | local king prawns, Reef fish ceviche, mango leche de tigre | tuna, prawn & reef fish nigiri, torched with unagi no tare | Moreton bay bugs | condiments

Selection of Australian premium cheese (v) \$135 Chef's selection of Australian and imported cheeses, quince paste, bread & butter pickle, local artisan crackers, sourdough, grapes, mixed olives

Mezze board \$75, roast pepper dip, baba ghanoush, tabbouleh, olives, roasted nuts, pickled & fresh vegetables, grilled flatbread, falafel, mint yoghurt

1kg tiger prawns \$75, cocktail sauce, fresh lemon

Hot seafood bowl \$65, salt & pepper squid, crumbed fish bites, basil mayo

Popcorn chicken \$60, sweet & spicy sauce, tom yum mayo, house chilli, spring onions

Gyozas \$55, choose either fried pork or steamed vegetables, ponzu, fresh chilli (30 per platter)

Vegan pea croquettes \$55, capsicum dip, spring onion (24 per platter)

Spiced honey falafel \$55, pesto yoghurt, walnut sand

Mushroom arancini \$60, truffle mayonnaise, parmesan (24 per platter)

Mixed breads \$32, preserved lemon butter, balsamic, extra virgin olive oil

PIZZA PLATTERS

Margherita (v) \$70, Napoli sauce, fresh tomato, basil, mozzarella

Italian pork \$70, pork sausage, baked potatoes, gorgonzola, garlic, fried rosemary, mozzarella

Patata \$70, baked potatoes, gorgonzola, garlic, fried rosemary, mozzarella

Tropical \$70, tomato sugo, prosciutto cotto, Rusty's Market fresh pineapple, mozzarella

Pizza bianca \$75, Creamy white cheese base, mozzarella, kalamata olives, rocket, prosciutto, shaved parmesan

Giardiniera \$70, confit tomato, artichoke hearts, sliced red onion, gorgonzola, sliced almonds, green oil, stracciatella

Zucchini & pumpkin \$70, zucchini, pumpkin cream, lemon zest, rosemary, smoked mozzarella

Capricciosa \$75, tomato sugo, prosciutto cotto, olives, artichokes, mushrooms, mozzarella

Diavola \$70, tomato sugo, pepperoni, capsicum, chilli flakes, mozzarella

Pollo \$70, tomato sugo, bush spiced chicken, chorizo, mushrooms, caramelized onion, mozzarella

Tramonto di mare \$75, locally sourced tiger prawns, tomato sugo, roasted garlic, red onion, fresh chilli, crustacean oil

Funghi \$75, mixed wild mushrooms, rosemary, rocket, goat fetta, truffle oil

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DRINKS PACKAGES

- For groups from 25 people or more.
- Choose from either our Standard or Premium Package, ranging from 1 to 4 hours.
- All guests over 18 must be included in the package.
- All guests must be included in the same package.

STANDARD PACKAGE

1 hour \$42 pp | 2 hours \$50 pp | 3 hours \$58 pp | 4 hours \$66 pp

Draught Beers

Coopers Pale Ale | Great Northern | Kronenbourg 1664 | Matso's
Ginger Beer | Macalister Brewing Co Latitude 17 | Sapporo | Stone &
Wood Pacific Ale | Peroni Nastro Azzurro

Bottled Beers

Peroni Nastro Azzurro 3.5% | XXXX Gold 3.5% | Heineken Zero 0.0%

Bottled Wines

Growers Gate Sparkling Cuvée | Growers Gate Sauvignon Blanc
Growers Gate Chardonnay | Growers Gate Shiraz | Growers Gate Rosé
Growers Gate Moscato

PREMIUM PACKAGE

1 hour \$50 pp | 2 hours \$60 pp | 3 hours \$70 pp | 4 hours \$80 pp

Draught Beers

Coopers Pale Ale | Great Northern | Kronenbourg 1664 | Matso's
Ginger Beer | Macalister Brewing Co Latitude 17 | Sapporo | Stone &
Wood Pacific Ale

Peroni Nastro Azzurro

Bottled Beers

Peroni Nastro Azzurro 3.5% | XXXX Gold 3.5% | Heineken Zero 0.0%

Bottled Wines

Matho Prosecco | Cloudy Bay Sauvignon Blanc | Mount Adam 550
Chardonnay | Mr Mick Pinot Grigio | M de Minuty Rose | Two Hands
Gnarly Dudes Shiraz | Best's Growers Series Pinot Noir

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

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Standard house spirits are available upon request for inclusion in a beverage package **on a 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.

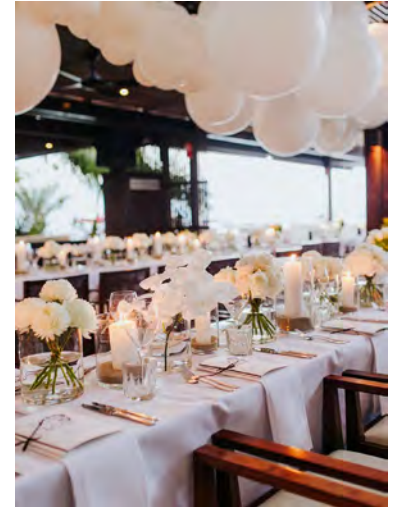
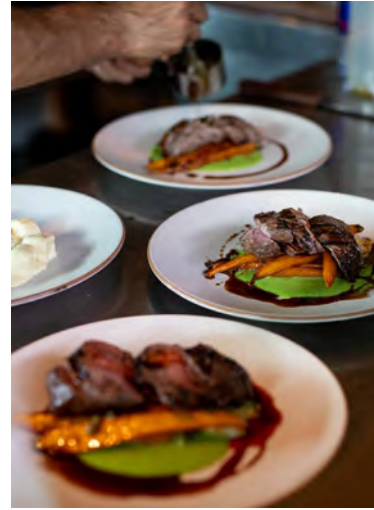
House spirits: Belvedere Vodka | Buffalo Trace Bourbon | Lūla White Rum | Casamigos Resposado Tequila | Mount Gay Eclipse Rum | Tanqueray Gin | Singleton Malt Scotch Whiskey

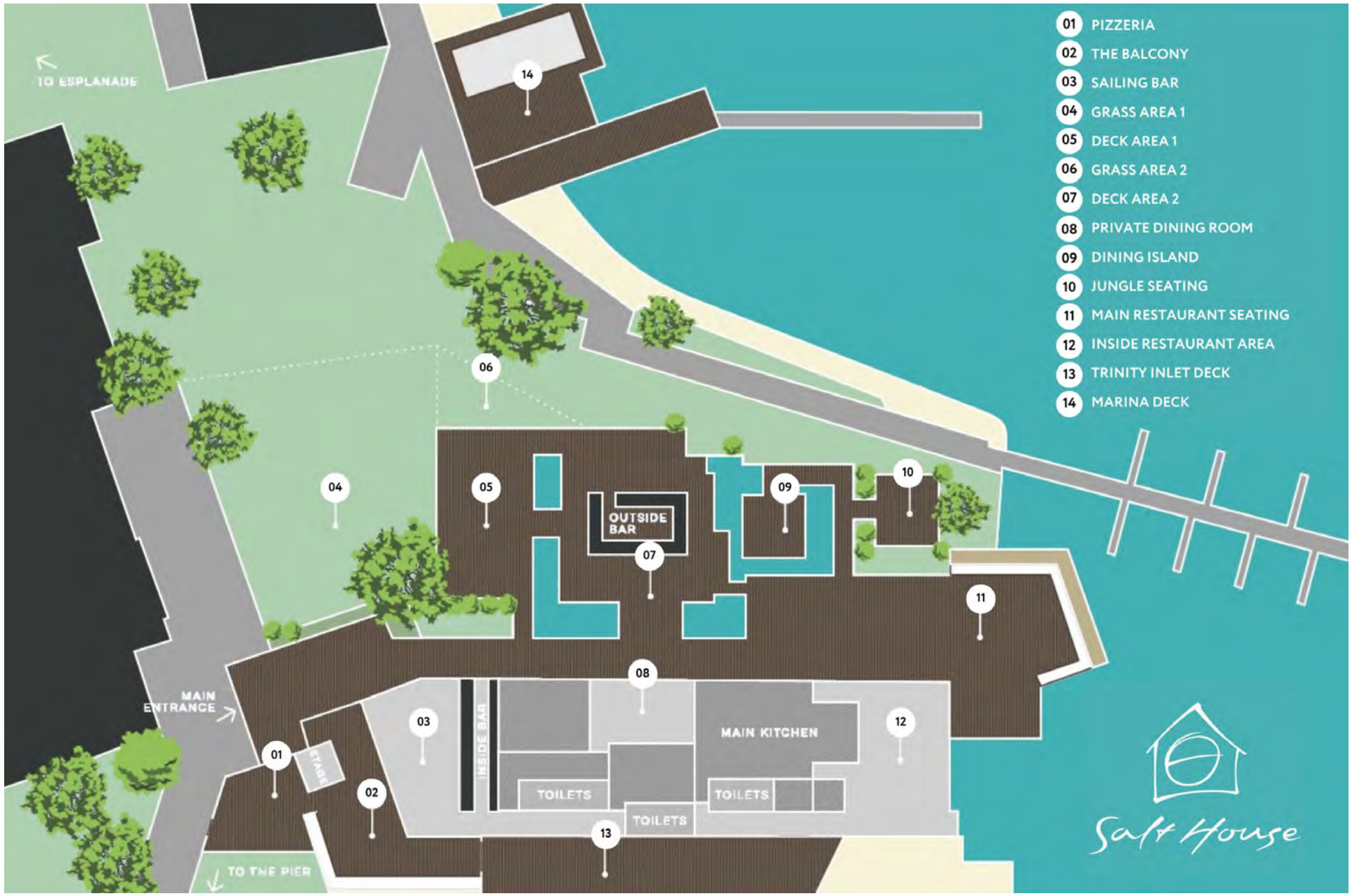
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Spoil your guests with a cocktail on arrival (Mojito, Aperol Spritz or Caprioska) at a reduced price of \$18 per cocktail. This needs to be pre-ordered and is only available in conjunction with a beverage package. Alternatively, your guests can enjoy any of the above cocktails for \$18 per cocktail for the duration of the package.

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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. Arrival after booked time may result in a delay in service of food due to other bookings. Please advise the venue if the group is going to be later than booked.
13. If the party numbers drop on the day, Salt House reserves the right to reduce the size of the space reserved accordingly.
14. If opting for a food or beverage package, all guests must be included in the package.
15. No external food or beverage of any kind will be permitted. 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.
16. No provision is made for signage, theming, or decorations. This can be arranged at an additional cost.
17. Any decorations organized must be removed on the night or by 12pm the following day.
18. No confetti or confetti filled balloons permitted at Salt House.
19. No responsibility is taken for any items left overnight at the venue.
20. Salt House is a non-smoking venue. Any guests smoking/vaping within the venue will be asked to leave.
21. 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.
22. 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.
23. Harassment in any form is not tolerated at Salt House. Perpetrators will be removed from the venue and refused re-entry.
24. 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.
25. 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.
26. Entertainment is only permitted with prior approval by management.



A photograph of the Salt House, a modern building with a dark wooden frame and a large overhanging roof. The name "Salt House" is written in a gold, cursive font on the underside of the roof. The building is situated on a rocky shore next to a body of water with several sailboats in the background. Lush green foliage is in the foreground on the right. The sky is blue with scattered white clouds.

Salt House

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