

# salt café | bar function/events

*Whether it's an intimate dinner party for your closest friends or a corporate dinner for Conference delegates and everything in between; Salt will cater to your needs.*

*The relaxed ambiance lends itself to special events or any kind of function. Our experienced and friendly staff are proud to be able to provide a large range of services for everything from Wedding receptions, Hen's nights, Christmas parties, formal business dinners & outside catering*

*Salt can comfortably cater for 200+ people and we have function menus to suit a wide range of budgets.*

*We provide you one of the Best Party & Conference Venues and Function Rooms on the Gold Coast.*

*Free Venue hire for all Events.*

**E: [SALES@SALTCAFEBAR.COM.AU](mailto:SALES@SALTCAFEBAR.COM.AU)**

**W: [WWW.SALTCAFEBAR.COM.AU](http://WWW.SALTCAFEBAR.COM.AU)**

**P 07 5528 1322**

**P 0435029577**

**SET MENU**

**\$45**

**CHOICE OF TWO MAINS & TWO DESSERTS**

EYE FILLET, HORSERADISH MASH POTATO, BROCCOLINI & RED WINE JUS

CRISPY SKIN SALMON WITH SWEET POTATO ROULADE, LEMON GRILLED ASPARAGUS WITH DILL CAPER CREAM SAUCE

CHICKEN BREAST WRAPPED IN PROSCIUTTO STUFFED WITH SUNDRIED TOMATO, HALLOUMI & HERBS SERVED WITH ROSEMARY ROASTED BABY POTATOES, GREEN BEANS & SALSA VERDE

**DESSERT**

MUDCAKE WITH VANILLA BEAN ICE CREAM

CITURS TART WITH DOUBLE CREAM

TRIO OF SORBETS

## SET MENU

\$65

CHOICE OF FOUR ENTREES, FIVE MAINS & FOUR DESSERTS

### ENTRÉE

SZECHUAN PEPPER & SALT CALAMARI

PRAWN AVOCADO COCKTAIL

SEARED SCALLOPS WITH PEA PUREE & CRISPY PROSCIUTTO

CRISPY PORK BELLY WITH APPLE, FENNEL SLAW, CARAMALISED APPLE & BALSAMIC SAUCE

### MAINS

BRAISED LAMB SHOULDER, COCONUT CURRY WITH STEAMED RICE & HERB SLAW

PORK CUTLET WITH ROAST PUMPKIN PARSNIP PUREE & A HONEY ORANGE GLAZE

EYE FILLET, HORSERADISH MASH POTATO, BROCOLLINI & RED WINE JUS

CRISPY SKIN SALMON WITH SWEET POTATO ROULADE, LEMON GRILLED ASPARAGUS WITH DILL CAPER CREAM SAUCE

CHICKEN BREAST WRAPPED IN PROSCIUTTO STUFFED WITH SUNDRIED TOMATO, HALLOUMI & HERBS SERVED WITH ROSEMARY ROASTED BABY POTATOES, GREEN BEANS & SALSA VERDE

### DESSERT

CHEESE PLATE

APPLE CRUMBLE & ICE CREAM MUDCAKE WITH VANILLA BEAN ICE CREAM

CITURS TART WITH DOUBLE CREAM

TRIO OF SORBETS

## SET MENU

\$85

CANAPES ON ARRIVAL (CHOICE OF THREE)

CHOICE OF FOUR ENTREES, FIVE MAINS, FOUR DESSERTS

### ENTRÉE

SZECHUAN PEPPER & SALT CALAMARI

PRAWN AVOCADO COCKTAIL

SEARED SCALLOPS WITH PEA PUREE & CRISPY PROSCIUTTO

CRISPY PORK BELLY WITH APPLE, FENNEL SLAW, CARAMALISED APPLE & BALSAMIC SAUCE

### MAINS

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### DESSERT

CHEESE PLATE

APPLE CRUMBLE & ICE CREAM MUDCAKE WITH VANILLA BEAN ICE CREAM

CITURS TART WITH DOUBLE CREAM

TRIO OF SORBET

## **CANAPE MENU**

**(6 CHOICES HOT & COLD \$35)**

**(10 CHOICES HOT & COLD \$50)**

### **HOT**

CHICKEN HALLUMI & CHERRY TOMATO SKEWERS

ITALIAN MEATBALLS

MINI SLIDERS

HALLOUMI, TOMATO & BASIL SKEWERS

CALAMARI

PRAWNS WRAPPED IN CRISPY NOODLES WITH MANGO SALSA

PORK BELLY

MUSHROOM ARANCINI BALLS

### **COLD**

ITALIAN BRUSCHETTA

SMOKED SALMON BELLINI WITH SOUR CREAM & CHIVES

RARE ROAST BEEF CROSTINI WITH HORSERADISH

TRADITIONAL CAESAR SERVED ON A COS LEAF

VEGETARIAN FRITTATA

## **PLATTERS**

**\$35**

SPRING ROLLS, QUICHE, VEGETERIAN FRITTATAS, TURKISH PIZZA, WEDGES, CROQUETTES

**\$50**

BEEF SKEWERS, SALMON CREAM CHEESE & CHIVE EGG ROLLS, BRUSCHETTA CUPS, FLAFELS, BUFFALO WINGS,  
MIXED OLIVES, MEATBALLS

**\$75**

PRAWN & PROSCIUTTO SKEWERS, SMOKED SALMON SUSHI BALLS, LAMB SLIDERS, SOUTHERN FRIED CHICKEN  
TENDERS, WALNUT CRUMBED MOZZARELLA BALLS, VEGETABLE SAN CHOI BOW CUPS

**\$100**

PROSCIUTTO WRAPPED FIGS WITH GOAT CHEESE, SEARED SCALLOPS WITH PEA PUREE IN A FILO PASTRY, EYE  
FILLET & HORSERADISH CROSTINI, TERYAKI SALMON SKEWERS, CUCUMBER WRAPPED PRAWNS & COCKTAIL  
SAUCE, CAMEMBERT & DATE CROSTINI, CAPRESE SKEWERS, MINI FISH TACOS

**ENQUIRE ABOUT OUR OUTSIDE CATERING FOR YOUR NEXT MEETING, FUNCTION, WORKSHOP OR SEMINARS  
WE CATER TO SUIT ALL TASTES AND BUDGETS, FROM BREAKFAST, MORNING OR AFTERNOON TEAS,  
LUNCHESES THROUGH TO EVENING MEETINGS. JUST CALL TO DISCUSS YOUR NEEDS.**

**BEVERAGE PACKAGE**

**FOUR HOURS @ \$45 PP**

**THREE HOURS @ \$35 PP**

INCLUSIVE OF

***HOUSE WINE***

SAUVIGNON BLANC,

CHARDONNAY,

SHIRAZ

HOUSE SPARKLING

**ALL \$25 PER BOTTLE**

HOUSE TAP BEER

SOFT DRINKS, JUICES, WATER

***FULL WINE LIST AVAILABLE WITH ADDED %10 DISCOUNT***

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**BEERS**

IMPORTED BEER	\$8.00
LOCAL BEER	\$7.50
CRAFT BEER (285ml)	\$5.00

**STANDARD SPIRITS**

VODKA	\$7.50
SCOTCH	\$7.50
BACARDI	\$7.50
MALIBU	\$7.50
RUM	\$7.50
BOURBON	\$7.50
GIN	\$7.50