



summer *Salt* restaurant

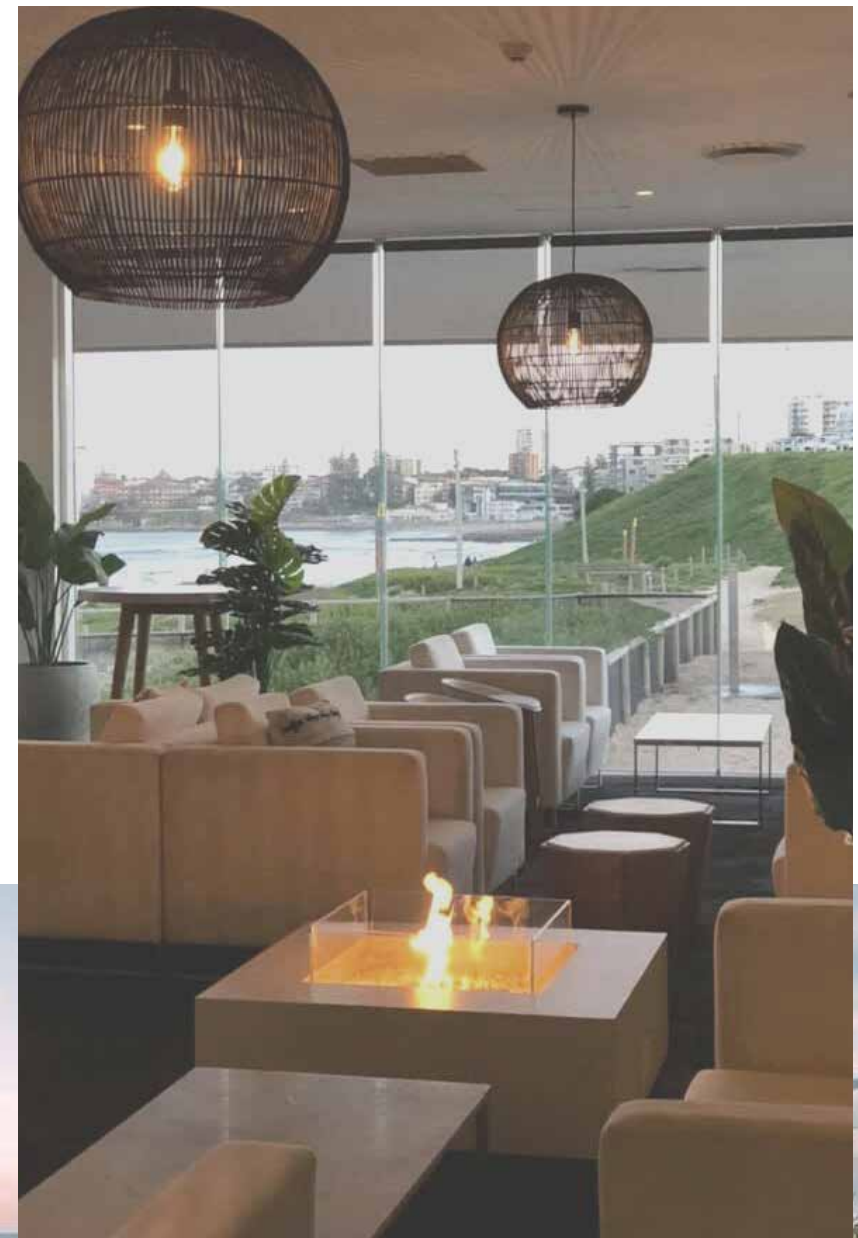
PRIVATE EVENT INFORMATION KIT
Lounge Events

Lounge Events at Summer Salt

EXPERIENCE COASTAL ELEGANCE AT SUMMER SALT RESTAURANT, LOCATED ON THE SANDS OF ELOUERA BEACH.

Hiring our Lounge gives you exclusive access to the semi-private area. The cosy space allows for cocktail style events, comfortable for parties of up to 70 people or more formal seated events for up to 50 guests.

Our dedicated team ensures seamless planning for an unforgettable beachside experience. Choose Summer Salt for coastal dining with a touch of sophistication.



Seated Events

Banquet shared menu | \$95 pp

TASTES

Thoroughbread ciabatta, Pepe Saya cultured butter, sea salt (v)

Stracciatella, bbq peach, mint, radicchio, pine nut, ciabatta

ENTRÉE

Jack's Creek Beef, Gochujang, egg yolk, nashi pear, parilla, crostini

Salt & Pepper Hawkesbury Calamari, Lime salt, Chipotle mayonnaise, lime

MAINS

Hand Rolled Gnocchi, rocket pesto, radicchio, aerated ricotta & pecorino (v)

Market Fish Al Cartoccio, white wine, olive oil, lemon (gf/df)

Kurobuta Pork Collar, Carrot & apple puree, crackling, black garlic, pistachio

SERVED WITH SIDES OF

Roasted Chat potatoes, rosemary, sea salt

Baby cos salad, cherry tomato, toasted almond, cabernet vinegar

DESSERT

Yoghurt Parfait, Compressed watermelon, granita, jelly, mint, biscuit

Tira-miso, Mascarpone, savioardi, miso caramel

Please note: This is a sample menu only. Menus are subject to change.



Cocktail Style

6 canapes per person | \$75 pp

COLD CANAPES

Freshly shucked oysters, white balsamic mignonette (gf)
Harissa lamb sausage roll
Salmon rillettes crostini, lemon mascarpone, chives
Tomato & basil bruschetta (v)
Chicken, mango & mint rice paper roll, nuoc cham (gf)
Pumpkin, ricotta & almond tart
Spinach and ricotta quiche (gf)
Mortadella crostini, ricotta, olive
Pesto roast vegetable skewers (gf)
Rare roast beef, rocket crostini, truffle cream

HOT CANAPES

Porcini & parsley Arancini, rocket pesto (v)
Salt and pepper calamari, citrus aioli (gf)
Lemon thyme chicken skewers (gf)
Beef & Veal meatballs, sugo, parmesan (gf)
Polenta chips, romesco (gf/ve)
Grilled Prawn skewers, salsa verde (gf)
Pumpkin and spinach calzone, sugo, chilli oil
Caramelised onion tart & goat cheese tart (v)

SUBSTANTIALS

Crumbed fish and chips, tartare sauce
Mini beef burgers, cheddar, onion jam, tomato
Risotto, porcini, pine nuts, chives (v/gf)
Risotto, Pumpkin, basil (gf)
Busiate, mussels, nduja
Rigatoni pasta, beef cheek ragu
Orecchiette, boscaiola, parmesan
Crumbed mini schnitzel, Italian hot sauce

DESSERT CANAPES

Apple crumble tartlets
Lemon meringue tartlets
Handmade Macaroons
Strawberry Chantilly tartlets
Cannoli, ricotta, pistachio, chocolate



UPGRADES

Additional chef's choice canapes \$7 per person, per selection

Additional choice canapes \$10 per person, per selection

Additional substantial \$12 per person, per selection

Grazing Stations: Cheese/antipasto/dessert

Please note: This is a sample menu only. Menus are subject to

Beverages

PREMIUM BEVERAGE PACKAGE

\$60 per person

SPARKLING WINE (Included)

NV Frankie Sparkling, South-Eastern Australia

WHITE WINE (Choice of one)

Woodbrook Farm Sauvignon Blanc, Mudgee NSW

Woodbrook Farm Chardonnay, Mudgee NSW

ROSÉ (Additional \$7pp)

Claymore Wines Sangiovese Rosé, Clare Valley, SA

RED WINE (Choice of one)

Woodbrook Farm Cabernet Sauvignon, Mudgee NSW

Woodbrook Farm Shiraz, Mudgee NSW

BEER (Included)

Sydney Beer Co. Lager 4.5%

Cascade Light 2.4%

UPGRADES

Cocktails on arrival
\$18 per cocktail
(must be pre-ordered)

BYO wine & champagne
(\$15/bottle)

DELUXE BEVERAGE PACKAGE

\$75 per person

SPARKLING WINE (Included)

NV Veuve Tailhan Blanc de Blancs, Loire Valley France

WHITE WINE (Choice of one)

Quilty & Gransden Sauvignon Blanc, Orange NSW

Quilty & Gransden Chardonnay, Orange NSW

Inclusion of second wine \$5pp

ROSÉ (Included)

Claymore Wines Sangiovese Rosé, Clare Valley, SA

RED WINE (Choice of one)

Quilty & Gransden Cabernet Sauvignon, Orange NSW

Quilty & Gransden Shiraz, Orange NSW

Inclusion of second wine \$5pp

BEER (Included)

Sydney Beer Co. Lager 4.5%

Young Henry's 'Newtown' Pale Ale 4.8%

Cascade Light 2.4%

SUPERIOR BEVERAGE PACKAGE

\$90 per person

SPARKLING WINE (Included)

NV Bandini Prosecco DOC, Veneto Italy

WHITE WINE (Choice of one)

Te Mata Estate Sauvignon Blanc, Hawkes Bay NZ

Te Mata Estate Chardonnay, Hawkes Bay NZ

Aquilani Pinot Grigio, Veneto, Italy

Inclusion of second wine \$5pp

ROSÉ (Included)

Rameau d'Or 'Petit Amour' Méditerranée IGP, Provence, France

RED WINE (Choice of one)

Te Mata Estate Syrah, Hawkes Bay NZ

Te Mata Estate Cabernet Sauvignon-Merlot, Hawkes Bay NZ

Inclusion of second wine \$5pp

BEER (Choice of two)

Sydney Beer Co. Lager 4.5%

Asahi 'Super Dry' Lager 5.0%

Young Henry's 'Newtown' Pale Ale 4.8%

Young Henry's 'Natural Cider' (included)

Cascade Light 2.4% (included)

Fruit juices, soft drinks, still and sparkling water will be available as part of all packages.

Additional Information

CAPACITY

Cocktail style: up to 70 guests
Seated: up to 50 guests

AVAILABILITY

Hiring this space gives you exclusive access to our lounge from 12-4.30pm during our lunch services, and 6.30-11pm during our dinner services.

MINIMUM SPENDS

Summer Salt does not charge venue hire fees, however minimum spend requirements apply dependent on the date of the event. This means you are required to spend at least the advised minimum spend requirement on food and beverages in order to reserve Summer Salt for your event. Minimum spend requirements are available on request.

TAILORED PACKAGES

Our dedicated event coordinators are more than happy to please when it comes to tailoring individual packages. Our front of house and kitchen team are flexible allowing Summer Salt to meet specific and personalised requests.

CHILDREN'S MEALS

Children meals (12 & under) \$34.00 per child
Dietary requirement meals are arranged by the Head Chef and are at no additional charge

SERVICE MEALS

Crew meals \$40.00 per person
Dietary requirement meals are arranged by the Head Chef and are at no additional charge

FEES

Please note an 8% gratuity applies to the final bill (not included within the minimum spend requirement). Pricing is GST inclusive. All card payments incur a fee. A 15% surcharge applies on public holidays. A 10% surcharge applies on Sundays.

