



summer *Salt* restaurant

PRIVATE EVENT INFORMATION KIT
Exclusive Use

Events at Summer Salt

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

Enjoy expansive ocean views through grand
windows, creating a stunning backdrop for your
event.

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



Seated Events

2 COURSES \$142 pp	3 COURSES \$150 pp
Pre-select 2 choices from entrée, main, dessert to be served alternate drop on the day of your event.	
Package includes premium alcoholic & non-alcoholic beverage packages for the event duration	
Canapes on arrival	
Espresso coffee & loose-leaf teas	
Cakeage	

ENTRÉE - Choice of 2 to be served alternately

Clarence River octopus - chipotle mayonnaise, lime (gf/df)

Cured silver trevally - green apple ponzu, lemon myrtle labneh, compressed granny smith, sorrel (gf)

Split Queensland king prawns - wasabi butter, yuzu, coriander pangrattato, lime (gf)

Jack's Creek beef tartare - gochujang, nashi pear, perilla, hash brown (gf/df)

Vanella burrata - bbq peach, mint, radicchio, pine nut, ciabatta (v/n)

MAIN - Choice of 2 to be served alternately

Grilled snapper fillet - corn purée, charred corn, zucchini blossom, olive, tomato (gf)

Cone Bay barramundi - caramelised fennel, lime & fennel velouté, dill oil, caviar (gf)

Miso roasted cauliflower - hummus, crispy chickpeas, rocket, sultana (gf/ve)

Hand rolled gnocchi - wild mushroom ragu, confit onion, parsley emulsion, pecorino (v)

Kurobuta pork collar - fire roasted peppers, capsicum coulis, cavolo nero, crackling, pistachio (gf/n)

Darling Downs black angus scotch fillet - pickled mustard leaf, confit leek, smoked bone marrow, bordelaise (gf)

SIDES - Included

Roasted chat potatoes - romesco, sea salt (gf/ve)

Baby cos salad - cherry tomato, toasted almond, cabernet vinegar, persian feta (gf)

DESSERT - Choice of 2 to be served alternately

Yoghurt parfait - compressed watermelon granita, jelly, mint, biscuit

Valrhona chocolate cookie tart - malted milk ice cream crispy milk, honeycomb, chocolate crunch (gf)

Burnt Alaska - poached blood plum, plum sesame, sea salt, olive oil ice cream, finger lime, meringue (gf)

Tira-miso - mascarpone, savoiardi, miso caramel

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 change.

Cocktail Events

6 CANAPES PP

\$135 pp

8 CANAPES PP

\$150 pp

4.5 hour package

Package includes premium alcoholic & non-alcoholic beverage packages for the event duration

Espresso coffee & loose-leaf teas

Cakeage

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 substantials \$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 (Tier 1) INCLUDED

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 (Tier 2) \$15 p/person upgrade

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 'Newtownner' Pale Ale 4.8%
Cascade Light 2.4%

SUPERIOR BEVERAGE PACKAGE (Tier 3) \$30 p/person upgrade

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 'Newtownner' 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

Sit down style: up to 170 guests

Cocktail style: up to 200 guests

AVAILABILITY

Lunch - 12 noon - 4.30pm (strict finish time).

You may choose to extend your lunch event for an additional hour earlier starting at 11:00am – 4:30pm at an additional cost.

MINIMUM SPENDS

Summersalt 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 Summersalt 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 Summersalt to meet specific and personalised requests.

WEDDING INCLUSIONS

- Linen napkins and tablecloths

- Wedding Menus per table centre

The restaurant does not have any microphone or P.A. equipment in-house; however, your band or DJ should be able to provide a wireless microphone for your event formalities

ENTERTAINMENT

You are welcome to organise a band or DJ to perform during your event.

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.

