



Marina Point, Cairns



Function Packages

Salt House
Marina Point 6/2 Pier Point Road
Cairns QLD 4870

T 07 4041 7733
M 0477 003 006
E events@salthouse.com.au

www.salthouse.com.au
Follow us @salthousecairns

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 \$57 per person

Three course \$72 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 note you must select a mix of options from both mains and grill sections (eg 2 mains, 1 grill or 1 main, 2 grill) Please consider your guests' dietary requirements when choosing your dishes.

Want four choices? Add a fourth option for each course + \$2 per person

Entrees

seared scallops, served in the shell, cauliflower purée, salmon roe

confit pork belly, butter bean hummus, walnut salsa, apple crisp

avocado kokoda, locally sourced avocados, Fijian style coconut & lime dressing, chilli, coriander

beetroot carpaccio, torn goat's cheese, mustard aioli, pickled shallots, vintage balsamic, mixed herbs

local Tiger prawns, pan fried Nduja butter, garlic, chilli

Moreton Bay bug mousse, citrus mayonnaise, salmon roe, croutons

Mains

wild caught barramundi, mango and coconut cream sauce, North Indian spiced potato & onion bhaji, mango salsa, coriander, chilli & spring onion julienne

Tiger prawn salad, preserved lemon butter u10 Tiger prawns, mango, roasted macadamia nuts, quinoa, avocado, citrus mayonnaise

gnocchi, wood fired vegetables, ratatouille sauce, blistered cherry tomatoes, coconut betta, pine nuts

seafood curry, yellow coconut curry sauce, mussels, wild caught barramundi, locally sourced Tiger prawns, medley of Asian vegetables, steamed rice, papadums

Grill

250g sirloin, honey buttered carrots, watercress, red wine jus

wood-fired lamb rump, baba ghanoush, blistered cherry tomatoes, paniced crumbed olives, chimichurri

BBQ pork chop, apple fennel purée, seasonal vegetable medley, red wine jus

chicken breast, slow cooked and finished over the wood-fired grill, Nduja & pumpkin purée, house made potato gnocchi, crisp snow peas

Dessert

tango lime tart, banana & passionfruit salad, coconut gelato

honey & vanilla panna cotta, locally sourced hive honeycomb & honey drizzle, toasted hazelnuts, chocolate honeycomb gelato

guilty chocolate, chocolate & dulce de leche mousse, chocolate dome, berry compote, chocolate cookie crumble, plum gelato

meringue, double cream, seasonal berries, raspberry mousse

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

Fancy something extra?

Baked sourdough, olive oil and balsamic + \$5pp

Share antipasto platter + \$15pp

Share petit-fours platter + \$15pp

Sharing Menu

Two course \$55 per person
Three course \$70 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, sopressa, nduja, prosciutto, pickled green peppers, cornichons,
balsamic onions, wood fired baby peppers, fig jam, sourdough
Antipasto share plate, mortadella, feta stuffed peppadews, marinated artichoke, Pecorino,
stuffed green olives, semi-dried tomatoes, basil pesto, ciabatta, grissini
Chilled seafood board, local chilled prawns, natural South Australian oysters,
hot smoked brown sugar salmon, kingfish ceviche, sourdough, olive oil

Protein choose three

slow braised beef short rib, chilli garlic glaze, burnt butter sweet potato
wood fired rib fillet of beef, mustard, horseradish
pork belly porchetta, braised white bean ragout, salsa verde
slow roasted lamb shoulder, harissa yoghurt, chickpea, olive and salted citrus salad
spiced buttermilk roast chicken, charred rum spiked pineapple, harissa spiced carrots
hot smoked Tasmanian salmon, brown glaze, herbs, roasted baby beets, lemon ginger creme

Sides choose three

mashed potato, confit garlic, kalamatta olive, tomato, chives
rustic chips, truffle oil, Grana Padano
sautéed mixed & foraged mushrooms, romesco, pickled confit garlic
charred sweetcorn, jalapeño, Manchego, paprika
roasted baby carrots, Meredith goat feta, 3 nut dukkah
mixed leaf salad, rocket, witlof, oak lettuce, soused onion, Meredith whipped feta, shallot dressing
fresh melon, heritage tomatoes, bocconcini, torn basil, extra virgin olive oil, spiced pumpkin seeds

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,

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.

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

Standard canapés - 2 hours of service

6 options \$40 per person

8 options \$50 per person

10 options \$60 per person

Oyster selection

natural, with lemon

bloody Mary

kilpatrick, worcestershire, bacon

mornay, blue cheese, panko crumb

diablo, BBQ tabasco, bacon

chorizo & nduja butter

Cold selection

kangaroo tataki crunchy roll, marinated kangaroo fillet wrapped around carrot wakame & pickled ginger, finished with wasabi mayo & togarashi spice

gin cured salmon gravlax en croute, house cured Atlantic salmon, on crouton with a dill & horseradish crème fraîche

shredded cured beetroot on goats fetta mousse, house cured, shredded beet, whipped fetta & pickled onion in lavosh

trio of cheese, buffalo mozzarella & brie on a house made parmesan wafer with truffle oil & chives

Hot Selection

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

pork & prawn skewers, classic prosciutto wrapped whole king prawns, house made lime aioli

hoisin duck wonton, shredded confit duck, flavoured with hoisin in a wonton cup with pickled cucumber

house beef sliders, house made wagyu beef meatballs, tomato sugo, mozzarella

bush spiced chicken mini taco, spiced shredded chicken, avocado salsa, corn tortilla

potato & onion bhaji, traditional Indian spiced potato & onion fritters, coconut yoghurt raita

Dessert

triple chocolate brownie, chocolate mousse, strawberry

mini macarons

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 \$90

breseola, nduja, prosciutto, pickled green peppers, balsamic onions, wood-fired bell peppers, cornichons, quince paste, sourdough

Chilled seafood board \$98

local tiger prawns, Pico de Gallo & lime ceviche, salmon sashimi ponzu, baby octopus, natural oysters, cocktail sauce, mignonette, lemon

Selection of Australian premium cheese (v) \$90

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

1kg tiger prawns \$50

cocktail sauce, fresh lemon

Hot seafood bowl \$50

salt and pepper squid, crumbed fish bites, basil mayonnaise

Southern fried chicken bites \$50

tom yum mayonnaise

Pork croquettes \$50

pickled cabbage, mustard mayonnaise

San choy bow \$50

pork mince, bean sprouts, crispy noodles, peanuts, coriander

Southern fried cauliflower \$50

chipotle coconut yoghurt, pickled carrots, sukkah

Mixed breads \$28

preserved lemon butter, balsamic, extra virgin olive oil

Pizza Platters

Margarita (v) \$50

Napoli sauce, fresh tomato, basil, mozzarella

Pollo \$50

Tomato sugo, bush spiced chicken, chorizo, mushrooms, caramelised onion, mozzarella

Pepperoni \$50

Tomato sugo, pepperoni slices, fresh basil, oregano, mozzarella

Dell'orto (v) \$50

Cauliflower puree, roasted pumpkin, spiced cauliflower chunks, mozzarella, pine nuts

Tropical \$50

Tomato sugo, prosciutto cotto, rum soaked pineapple, mozzarella

Beef & bacon \$55

Tomato sugo, speck & beef meatballs, bacon, jalapeños, red onion, roasted red peppers, mozzarella

Gamberi \$55

Tomato sugo, locally sourced Tiger prawns, roasted garlic, red onion, mozzarella, parsley

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.

Standard package

1 hour \$34 | 2 hour \$42 | 3 hour \$50 | 4 hour \$58

Prices are per person

Draught Beers

Coopers Pale Ale, Peroni, Matso's Ginger Beer, Stone & Wood Pacific Ale, Two to the Valley IPA, Sapporo, Estrella, Monteiths Apple Cider

Bottled Beers

Peroni Leggera, Cascade Light

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 \$41 | 2 hour \$51 | 3 hour \$61 | 4 hour \$71

Prices are per person

Draught Beers

Coopers Pale Ale, Two to the Valley IPA, Sapporo, Matso's Ginger Beer, Estrella Damm, Peroni, Stone & Wood Pacific Ale, Monteiths Apple Cider

Bottled Beers

Peroni Leggera, Cascade Light

Bottled Wines

Dandelion Sauvignon Blanc, Sewn Chardonnay, Sainte Marie Rose, Turkey Flat "Butchers Block" Shiraz, Cavaliere 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 at an on 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 Rum |
Jim Beam Bourbon | Jameson Whiskey

Spoil your guests with a Mojito on arrival at a reduced price of \$15 per cocktail, (this needs to be pre-ordered and is only available in conjunction with a beverage package)

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

All prices within the brochure are subject to change.

Venue Map

