Conferences and Events
Banquet Kit 2023

Conferences & Events at SALT







PEPPERS
SALT RESORT & SPA
KINGSCLIFF

mantra
on salt beach







At SALT Resorts our devotion to service and passion for fine food and wine is bolstered by the abundance of fresh, seasonal local ingredients from Northern Rivers and the Gold Coast Hinterland. Our commitment to supporting the local farmers and producers of our region is at the core of each and every dish.

Peppers Salt Resort & Spa and Mantra on Salt Beach are located on the Tweed Coast, perfectly positioned next to the region's signature Salt Beach. On approach from the south, you will pass through the sweeping cane fields of Northern NSW, bordered by the volcanic mountains of Mount Warning National Park. To the north, the glamour of the Gold Coast is close by with the Gold Coast Airport only a short 15 minute drive to SALT Resorts.

SALT is a luxurious, sprawling, open air celebration of good taste. Let our knowledgeable and experienced Conference and Events specialists work with you to create magnificent and unforgettable group experiences.

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Available for a minimum of 30 delegates

Mantra Full Day Delegate Package *at $85.00 per person*

- Morning tea and afternoon tea
- Buffet lunch
- Full Day discounted room hire (8am-5pm) and set up to required specification
- Notepads, pens, mints and iced water on tables
- 1x flipchart and 1x whiteboard
- WIFI
- Digital signage
- Lectern with microphone in the full Plantation Room hire only

Mantra Half Day Delegate Package *at $80.00 per person*

- Morning tea or afternoon tea
- Buffet lunch
- Half Day discounted room hire (8am-12pm or 1pm-5pm) and set up to required specification
- Notepads, pens, mints and iced water on tables
- 1x flipchart and 1x whiteboard
- WIFI
- Digital signage
- Lectern with microphone in the full Plantation Room hire only

Changes to room set-up, or extended use of main conference room, will incur additional charges. Conference day delegate packages do not include a 24 hour hold on conference. Access prior to the event is an additional fee and subject to availability.









Available for a minimum of 30 delegates

Peppers Full Day Delegate Package *at $90.00 per person*

- Morning tea and afternoon tea
- Buffet lunch
- Full Day discounted room hire (8am-5pm) and set up to required specification
- Notepads, pens, mints and iced water on tables
- 1x flipchart and 1x whiteboard
- WIFI
- Digital signage
- Lectern with microphone in the full Ballroom hire only

Peppers Half Day Delegate Package *at $85.00 per person*

- Morning tea or afternoon tea
- Buffet lunch
- Half Day discounted room hire (8am-12pm or 1pm-5pm) and set up to required specification
- Notepads, pens, mints and iced water on tables
- 1x flipchart and 1x whiteboard
- WIFI
- Digital signage
- Lectern with microphone in the full Ballroom hire only

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Conference Delegate Day Packages









Salt Signature (served on Monday , Thursday, Saturday)

Morning tea
- Zucchini & goats fetta frittata *LG*
- House baked assorted cookies *(LG option available upon request)*
- Fruit salad

Lunch
- Preserved lemon and garlic chicken, broccoli, cauliflower and barley with grilled haloumi LG
- Roast pork belly with house made apple cinnamon compote LG
- Spring pea and asparagus penne, lemon, thyme and marinated goats fetta VE
- Maple pumpkin and white bean salad LG VE
- Heirloom tomato, basil, torn burrata and olive oil *LG VE*
- Selected petit fours *(LG option available upon request)*
- Freshly brewed coffee, premium teas and herbal infusions
- Assorted soft drinks, juice and water station

Afternoon tea
- Caramelised onion tarte tatin LG option
- Assorted sweet slices LG option
- Fruit platter

Casuarina Kitchen (served on Tuesday, Friday)

Morning tea
- House made scones, vanilla cream and local jam LG option VE
- Assorted savoury mini muffins LG option VE VG option
- Fruit Salad

Lunch
- Crispy skinned Tasmanian salmon, salsa verde, fresh lemon LG
- Roast sirloin Yorkshire puddings with red wine jus LG option
- Spice roasted cauliflower salad, buckwheat, pistachios and currants LG VG
- Crispy tofu with brown rice and Asian greens LG VG
- Tahini beetroot salad LG VG
- Fruit platter
- Selected Petit fours
- Freshly brewed coffee, premium teas and herbal infusions
- Assorted soft drinks, juice and water station

Afternoon tea
- Kipfler potato and spinach frittata LG
- Selected artisan pastries LG option
- Fruit platter

LG = Low Gluten, VG = Vegetarian, VE = Vegan, DF = Dairy free

Please note all efforts are made to ensure no cross contamination of dietary labelled products, however, due to the shared production environment we are unable to guarantee trace elements are not present

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Conference Delegate Day Packages









Taste of Hinterland (served Wednesday, Sunday)

Morning tea
- Leg ham and aged cheddar croissants LG option
- Assorted cake shots LG
- Fruit salad

Lunch
- Slow cooked lamb shoulder, braising juices, gremolata LG
- Grilled chicken with red onion, zucchini, olives and tomatoes LG
- Fusilli pasta, tomato sugo, olives, oregano and aged parmesan VG
- Local green beans, roasted almonds and white truffle oil LG
- Dill and egg potato salad LG VG
- Chocolate dipped profiteroles VG
- Freshly brewed coffee, premium teas and herbal infusions
- Assorted soft drinks, juice and water station

Afternoon tea
- Wild mushrooms arancini with black garlic aioli VG LG
- Salted walnut and chocolate brownie LG
- Fruit platter

Conference Add-ons

Healthy Snack Welcome
- Build your own trail mix - assorted nuts, banana chips, dried fruits LG VE VG $19.00 per person

Min 15pax to max 35pax. Station at back of room where guests can make their own Trail mix snacks into jars.

- Bliss balls and can of Kombucha LG $9.00 per person

Other Stations

- Arrival tea and coffee (available for 30 minutes prior to the commencement of your meeting) $5.00 per person
- Continuous tea and coffee ALL DAY $15.00 per person
- Assorted juice station ALL DAY $15.00 per person
- Iced tea station $15.00 per person
- Sparkling Water/Kombucha Station (50/50 split per person) *charged on consumption*

Espresso Coffee Cart (8:00am to 4:00pm) $300.00 per day
Includes arrival, morning tea and afternoon tea
- Enjoy exclusive use of an espresso coffee machine during your scheduled breaks including one barista, with coffees charged on consumption at $5.00 per coffee to the conference account (inclusive of milk options).

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Breakfast Options









Arrival Breakfast (Stand Up) *$17 per person*

- Ham and cheese croissants LG Option
- Bacon and egg muffins
- Seasonal fruit selection VE LG
- Freshly brewed coffee, premium teas and herbal infusions
- Orange juice

Networking Breakfast (Stand Up) *$11 per person*

- Layered honey yoghurt, muesli and berry jars LG option VE option VG
- Seasonal sliced fresh fruits VE LG
- Baker's basket with Danish pastries, croissants and muffins LG Option
- Freshly brewed coffee, premium teas and herbal infusions
- Assorted juices

Upgrade your networking breakfast with one of the following *$ 9 each item*

- Egg and bacon wrap with hollandaise LG option
- Honey ham, Swiss cheese and rocket, tomato relish croissant LG option
- Mini bacon & egg brioche with brown sugar & hickory BBQ sauce LG option
- Smashed avocado and fetta on toasted ciabatta VG

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Plated Breakfast (minimum 30 guests) *$45 per person*

Two options:- Alternate serve (your choice of two of the following):

- Scrambled eggs, hash brown, crispy bacon and roasted tomato on toasted sourdough LG option
- Smashed avocado, sautéed mushrooms, spinach and fetta on grilled ciabatta LG option VE
- House beans, pork chipolata and poached eggs on a toasted English muffin LG option

Serving of 2 pieces per person

- Baker's basket of warm Danishes, croissants and muffins LG option VG
- Freshly brewed coffee, premium teas and herbal infusions
- Orange juice

Optional Extras for the table (all $7 per person)

- Seasonal fruit salad with sweet yoghurt and berries VE LG
- Semi dried tomato, spinach and goats fetta frittata with heirloom tomato salsa LG

Full Buffet Breakfast (minimum 30 guests) *$54 per person*

- Seasonal fruits VE LG
- Assorted yoghurts LG VE option VG Option
- Cereal selection including weet-bix, corn flakes, muesli LG option
- Skim and full cream milk VG option
- Baker's basket with Danish pastries, croissants and muffins LG option VG Option
- Selection of toasts with butter and preserves LG option
- Scrambled eggs, crispy bacon and pork chipolatas LG
- House beans, grilled tomatoes and hash browns VE
- Freshly brewed coffee, premium teas and herbal infusions
- Orange juice

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Conference Delegate - Working Lunch Options









Chef's Lunch Selection

Gourmet filled rolls, bagels and wraps, served with seasonal salads, fruits and accompaniments

Sample Menu: LG option VE option VG option

- Crispy chicken and pickled cucumber brioche sliders
- Smoked salmon, dill cream cheese, baby caper, sourdough
- Caesar wraps, add chicken, smoked salmon
- Seasonal garden salad, house dressing
- Crunchy chips with aioli
- Seasonal fruit platter
- Freshly brewed coffee, premium teas and herbal infusions
- Assorted soft drinks, juice and water station

Make Your Own Burger

- Selection of local bakery burger buns LG option
- Roasted potato salad, with Spanish onion, with preserved lemon dressing LG VE
- Mixed cabbage slaw, chipotle slaw LG VE
- Sliced tomato, cheese, lettuce, pickles, beetroot LG VE
- Marinated grilled chicken LG
- Grilled bacon LG
- Grilled beef burger patties LG VE Option
- Beer braised onions LG
- Potato wedges, sour cream, sweet chilli sauce VE
- Chef's selection of petit desserts LG option
- Fruit platter
- Assorted soft drinks, juice and water station

Boxed Lunch

Conveniently packaged take away lunch. Perfect for offsite activities or early departures.

Selection of one of the below wraps:

- Smoked leg ham and salad
- Grilled Mediterranean vegetables and fetta V
- Chicken Caesar salad
- *Includes House made garden salad LG DF V VE*
  Granola bar LG V Fresh fruit juice or Water

Additional Items

- Boost Juice	$6.00 each
- Red Bull	$7.00 each
- Kit Kat bar	$4.00 each
- Peters Ice-cream	$5.00 each
- Brookfarm trail mix	$6.00 each
- Brookfarm muesli bars	$5.00 each
- Beroccas	$5.00 each

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Canapés









All Canapé packages are based on a minimum of 20 guests, served over 1 hour.
Each extra additional hour @ $10.00 per person.
For smaller groups, ask your co-ordinator about a Chef's Selection option that can be created just for you.

Cabarita Canapés

$27 per person (6 pieces per person)

- Spiced chicken skewers, satay sauce LG
- Pork buns with kewpie mayonnaise and wakame
- Herb blini, onion marmalade LG option VE
- Selection of vegetarian samosas & spring rolls VG

Burringbar Canapés

$34 per person (7 pieces per person)

- Spinach and goats cheese tartlets LG option VE
- Tempura prawns with chilli mango salsa
- Rocket, semi dried tomato, red onion crepes LG option VE
- Karaage chicken, kewpie mayo

Cudgen Canapés

$41 per person (8 pieces per person)

- Oyster shooters- vanilla caprioska, Bloody Mary, ruby grapefruit bubbles LG
- Lemon and garlic prawn skewers LG
- Salt and pepper squid, house sweet chilli LG
- Goats cheese and red onion tartlets LG option VE

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Fingal Fiesta

$54 per person (9 pieces per person)

- Beef brisket sliders, apple and fennel slaw LG Option
- Prawn Po' boy, iceberg, siracha kewpie mayonnaise
- Chorizo, rocket quiche LG option
- Pork belly, apple puree, asian salad LG
- Grilled vegetable skewers with salsa Verde LG VG VE

Traditional Stand Up Canapés

$22 per person (6 pieces per person)

- Petite gourmet mini pies with tomato sauce LG option
- Vegetarian spring rolls with sweet soy and house made sweet chilli VG
- Battered fish bites with chunky tartare
- Meatballs with BBQ sauce LG

Antipasto Board

$250 per board

LG option (up to10 people)

- Local & international cheeses with dried & fresh fruits, spiced nuts & quince paste
- House marinated vegetables, dips, pate & preserves with cured meats & local olives
- Selected lavosh and artisan breads

(can be ordered for pre-dinner or entrée)

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Alternate Serve

2 course *$84 per person*

3 course *$99 per person*

Entree: (Choose 2 options for alternate drop)

- Wild mushroom, snow pea risotto, Grana Padano, truffle oil LG VE
- Beetroot cured salmon, celeriac remoulade, yuzu pearls LG
- Prawn, kipfler potato and avocado tian, vincotto, lemon balm LG
- Rosemary marinated lamb and haloumi skewers LG

Mains:(Choose 2 options for alternate drop)

- Saltimbocca chicken, kipfler potatoes, spinach and marsala sauce LG
- Confit duck, smoked pumpkin puree, asparagus, beetroot jus LG
- Crispy barramundi, bok choy, steamed rice, avocado and lime salsa, vincotto LG
- Crispy tofu, brown rice, bok choy, sticky miso dressing LG VE VG
- Eye fillet, potato fondant, broccolini, red wine jus LG

Desserts:(Choose 2 options for alternate drop)

- Yoghurt panna cotta, strawberry, rhubarb compote LG
- Jaffa chocolate mousse, caramelised orange dust, sweet cream peaks LG
- Raspberry glazed cheesecake, cinnamon, and vanilla berry compote VG
- Chef's cheese selection, fruit gel, lavosh LG option VG option

Crusty Bread	included in price
Tea & Coffee	$5.00 per person

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Feasting Menu

2 course *$75 per person*

3 course *$90 per person*

Antipasto Platter (Sharing Style) LG option
- Antipasto: chef selected cured meats, house pickled, cold pressed olive oil, grissini and herbs
- Two cheeses: our favourite local cheeses, lavosh, fresh pear, candied walnut and quince paste
- Stone baked flatbread, house dips and olive oil

Main Course (Choose 2 options for alternate drop)
- Pan seared market fish, mango, coconut and snow pea tendril salad, lime and palm sugar dressing LG
- Grilled sirloin, potato gratin, broccolini, red wine jus, sweet potato wafers LG
- Zucchini and tofu with soba noodles and coriander pesto LG VE VG
- Slow braised pulled lamb shoulder, smoky eggplant, faro and tomato salad
- Chermoula and yoghurt marinated chicken breast, spiced couscous, finished with rose water raita LG

Dessert (Sharing Style)
- Selection of petit fours – cake shots, assorted sweet slices LG option

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Buffet Dinner









Fresh From The Farm *$95 per person*

- Baked Turkish and sourdough breads LG option
- Selection of cured Salumi Australia meats with cornichons and dips LG
- Fattoush salad LG option
- Roasted cauliflower salad, yoghurt dressing, toasted almonds LG VE
- Lemon roasted chicken, home-style caponata, fresh parsley LG
- Roast pork belly, seasonal roast vegetable, red wine jus LG
- Roast brisket, truss tomatoes, red wine jus
- Seasonal fruit platter LG VG DF

The Grazing Plate *$95 per person*

- Baked Turkish and sourdough breads LG option
- Roasted potato salad with Spanish onion, parsley, spring onions, black garlic aioli V LG VE
- Greek salad with balsamic dressing VG
- Shaved Salumi Australia mortadella served with pickles LG
- Sliced Salumi Australia bresaola and prosciutto accompanied by basil pesto LG
- Chicken in Cajun spices with homemade chutney LG DF
- Seasonal tropical fruit platter LG VG DF

The Longboard *$95 per person*

- Freshly baked bread basket with sourdough, Turkish, assorted dinner rolls LG option
- Chef's daily selection of house made salads VG LG Option
- Honey soy glazed chicken, herb smashed chats, kecap manis toasted sesame LG
- Grilled sirloin, Yorkshire puddings, red wine jus DF LG
- Pork belly, chunky apple and cinnamon compote, toasted almonds DF LG
- Chef's selection of petit desserts VG
- Fresh seasonal fruit platters LG VG DF
- Selection of local cheeses, quince paste, dried fruits, nuts, lavosh crackers VG

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Beverage Packages









Standard Package

- 1 hour $35.00 per person
- 2 hours $45.00 per person
- 3 hours $55.00 per person
- 4 hours $58.00 per person
- 5 hours $62.00 per person

Includes:-

- De Bortoli Bancroft Bridge Sparkling Brut
- De Bortoli Bancroft Bridge Semillon Sauvignon Blanc
- De Bortoli Bancroft Bridge Cabernet Merlot
- James Boag's Light, XXXX Gold, Hahn Super Dry, Tooheys New
- Soft drinks and fruit juice

Price per glass/bottle of wine for cash bar sales - $10/ $45

Premium Package

- 1 hour $38.00 per person
- 2 hours $48.00 per person
- 3 hours $58.00 per person
- 4 hours $61.00 per person
- 5 hours $65.00 per person

Includes:

- De Bortoli Legacy Brut Cuvee
- De Bortoli Legacy Chardonnay or
- De Bortoli Legacy Semillon Sauvignon Blanc or
- De Bortoli Legacy Cabernet Merlot or
- De Bortoli Legacy Cabernet Shiraz
- Pickled Pig Naughty Ale 0%
- James Boag's Light, XXXX Gold,
- James Boag's Premium, Furphy Ale
- Soft drinks and fruit juice

Price per glass/bottle of wine for cash bar sales - $12 / $55

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Beverage Packages
continued…









Deluxe Beverage Package

- 1 hour: $45 per person
- 2 hours: $55 per person
- 3 hours: $65 per person
- 4 hours: $68 per person
- 5 hours: $72 per person

Choose : a sparkling wine, 2 white wines and 2 reds wines, 2 light beers and 1 heavy beer

Sparkling
- Taltarni Vintage Essence Brut, Pyrenees, VIC
- NV Petit Cordon, Marlborough NZ

White
- Tai Tira Sauvignon Blanc, Marlborough NZ
- Hãhã Pinot Gris, Hawkes Bay, NZ
- Heggies Chardonnay, Eden Valley, SA

Red
- Fat Bastard Pinot Noir, Languedoc FRA
- Rymill mc2 (Cabernet, Merlot, Cabernet Franc) Coonawarra, SA
- Langmeil Shiraz, Barossa, SA

Beer
- Pickled Pig Naughty Ale 0%
- James Boag's Light, XXXX Gold
- James Squire One Fifty Lashes, Byron Bay Lager

Soft drinks and fruit juice

Make it extra special:
- Choose an additional wine or beer from main menu selection at $2 per person/ per selection

Non Alcoholic Beverage Package

- 1 hour: $20 per person
- 2 hours: $30 per person
- 3 hours: $40 per person
- 4 hours: $45 per person
- 5 hours: $50 per person

Sparkling
- Lyres Classico

White
- Bianco Spritz

Beer
- Pickled Pig Naughty Ale 0%

Soft drinks, fruit juice and water

Beverages on Consumption









Beverages on consumption or bar tab

Maximum selections - 1 sparkling wine, 1 white wine, 1 red wine and 3 beers (must include 1 light beer).
Additional wine selections will incur a surcharge of $2.00 per person, per choice.
Please note a fee of $295.00 applies to all functions that require beverage service on consumption or on a cash basis.

	Glasses	Bottles
Champagne		
- NV Moët & Chandon Brut, Épernay , FRA	*$28*	*$145*
Sparkling Wine		
- Lyres Classico (Non Alcoholic Prosecco)	*$ 8*	*$40*
- Dal Zotto Prosecco, King Valley VIC	*$13*	*$68*
- Petit Cordon, Marlborough NZ	*$13*	*$68*
- Taltarni Vintage Essence Brut, Pyrenees, VIC	*$15*	*$75*
Sparkling Rosé		
- Witches Fall Moscato, Granite Belt, QLD	*$12*	*$55*
White Wine		
- Hãhã Pinot Gris, Hawkes Bay, NZ	*$13*	*$58*
- Tai Tira Sauvignon Blanc, Marlborough NZ	*$13*	*$58*
- Heggies Chardonnay, Eden Valley, SA	*$13*	*$58*
- Chaffey Bros' Not your grandma's Riesling' Eden Valley, SA	*$13*	*$58*
- Petit Amour by Rameau d'Or Rosé Provence, FRA	*$15*	*$70*
Red Wine		
- Fat Bastard Pinot Noir, Languedoc FRA	*$13*	*$60*
- Rymill mc2 (Cabernet, Merlot, Cabernet Franc) Coonawarra, SA	*$13*	*$60*
- Yalumba Wild Ferments Shiraz, Barossa Valley SA	*$13*	*$60*
- Langmeil Prime Cut Shiraz, Barossa Valley SA	*$13*	*$60*
- Running with Bulls Tempranillo, Barossa Valley SA	*$13*	*$60*

Vegan (V) Sustainably Produced (Ss)

Beverages on Consumption
continued…









Beers	Per glass
- Pickled Pig 'Naughty 0%' Ale Tweed Heads NSW	*$ 8.00*
- James Boags Light	*$ 8.50*
- XXXX Gold	*$ 9.00*
- Tooheys New	*$10.00*
- Hahn Super Dry	*$10.00*
- James Boags Premium	*$11.00*
- Byron Bay Lager	*$11.00*
- Furphy	*$11.00*
- Pipsqueak Apple Cider	*$11.00*
- James Squire One Fifty Lashes Pale Ale NSW	*$11.00*
- Birra Moretti Italy	*$12.00*
- Heineken, Netherlands	*$12.00*
- Little Creatures Pale Ale Fremantle, WA	*$12.00*

Basic Spirits	*$10.00*
- Smirnoff Vodka	
- Gordon's Gin	
- Jim Beam Bourbon	
- Bundaberg Rum	
- Johnny Walker Red Label Whisky	
- Pampero White Rum	

Premium Spirits	*$12.00*
- Makers Mark Rum	
- Pampero Black Rum	
- Ketel One Vodka	
- Tanqueray London Dry Gin	
- Johnny Walker Black Label Whisky	

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