

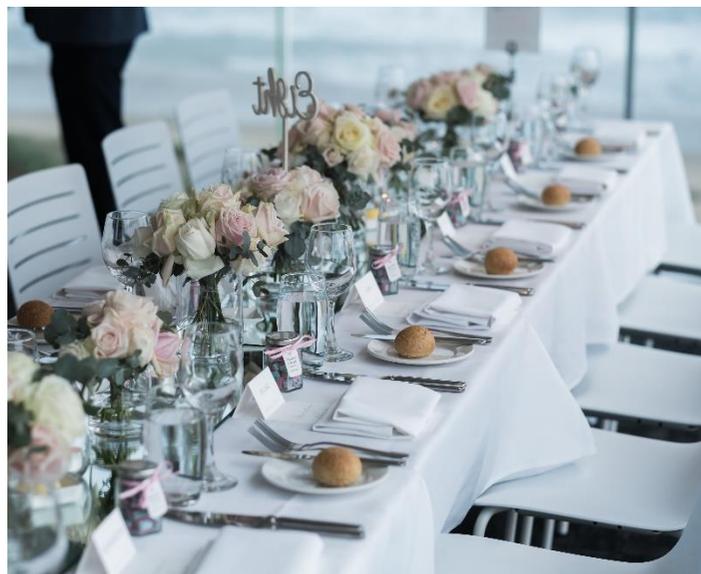
summer *Salt* restaurant



# Venue

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**Summer Salt Restaurant** is housed in the surf club on the sands of Elouera Beach and its huge windows offer expansive views of the ocean and coastline. With renowned Executive Chef, Carl Jensen, at the helm of the kitchen (not to mention the owner as well), the mod Oz style menu is always creative with interesting Asian twists.



For photos, menus, prices and more please visit [www.summersalt.com.au](http://www.summersalt.com.au)

To view our facilities or to speak to us please phone **02 9523 2366**

There is a minimum spend to book Summer Salt exclusively for your event. However, at off-peak times minimum spend requirements may be flexible. There is a higher minimum spend required in our peak period in December.

For additional pricing information please see the Event Coordinator.

## Minimum Spends:

DAY	STANDARD PACKAGE MINIMUM SPEND	PLATINUM PACKAGE MINIMUM SPEND
Friday Lunch	\$12,000.00	\$13,500.00
Friday Evening	\$17,000.00	\$18,500.00
Saturday Lunch	\$15,000.00	\$16,500.00
Saturday Evening	\$19,000.00	\$20,500.00
Sunday Lunch	\$16,000.00	\$17,500.00
Sunday Evening	\$13,000.00	\$14,500.00

*Confirm with a deposit of \$1,000.00 together with a signed copy of the Terms and Conditions of Business.*

# Seated Events

Maximum Capacity 180

The restaurant's chic, contemporary interior complements the stunning ocean views. An elegant environment to celebrate occasions.

Summer Salt functions offer spectacular views of Cronulla beach. It is suitable for intimate dinners to larger scale events:

**WEDDINGS PRIVATE | PARTIES | CORPORATE DINNERS | PRODUCT LAUNCHES | ENGAGEMENTS | MEETINGS | BIRTHDAY'S ANNIVERSARIES | CHRISTENINGS | COMMUNITY EVENTS | AWARDS NIGHTS**

The prices across include venue hire, tables and chairs, white linen, cutlery, crockery, glassware, staffing, and a dance floor.

Summer Salt offers high staffing levels at one waiter per 15 guests.

## 'Seclusion on the Beach'

4.5 hour package

**Standard Package \$150.00pp**

- ♥ 3 course alternate drop seated meal
- ♥ Canapes on arrival
- ♥ Unlimited beverage package
- ♥ Espresso coffee & loose leaf teas
- ♥ Cake cutting

## 'Between the Flags'

4.5 hour package

**Standard Package \$142.00pp**

- ♥ 2 course alternate drop seated meal
- ♥ Canapes on arrival
- ♥ Unlimited beverage package
- ♥ Espresso coffee & loose leaf teas
- ♥ Cake cutting

## Platinum Package Upgrade

**\$167.00pp 'Seclusion on the Beach'**

3 course seated package

**\$159.00pp 'Between the Flags'**

2 course seated package

*Includes all items listed in the Standard Package with the addition of the following:*

- ♥ 1 night deluxe studio Quest Apartments – champagne & chocolates
- ♥ DJ & MC service
- ♥ Glass votives and tea lights per table
- ♥ Decorations up to the value of \$5pp through our in-house decorator

# Cocktail Events

Maximum Capacity 200

The restaurant's chic, contemporary interior compliments the stunning ocean views. An elegant environment to celebrate occasions.

Summer Salt functions offer spectacular views of Cronulla beach. It is suitable for intimate dinners to larger scale events:

**WEDDINGS PRIVATE | PARTIES | CORPORATE DINNERS | PRODUCT LAUNCHES | ENGAGEMENTS | MEETINGS | BIRTHDAY'S  
ANNIVERSARIES | CHRISTENINGS | COMMUNITY EVENTS | AWARDS NIGHTS**

The prices across include venue hire, tables and chairs, white linen, cutlery, crockery, glassware, staffing, and a dance floor.

Summer Salt offers high staffing levels at one waiter per 15 guests.

## 'Wave of Elegance'

4.5 hour package

### Standard Package \$139.00pp

- ♥ 8 canapes per person
  - 6 canapes from standard menu
  - 2 canapes from premium menu
- ♥ Unlimited beverage package
- ♥ Espresso coffee & loose leaf teas
- ♥ Cake cutting

## 'Tides of Romance'

4.5 hour package

### Standard Package \$135.00pp

- ♥ 8 canapes per person from standard menu
- ♥ Unlimited beverage package
- ♥ Espresso coffee & loose leaf teas
- ♥ Cake cutting

## Platinum Package Upgrade

### \$154.00pp 'Wave of Elegance'

Premium Cocktail package

### \$150.00pp 'Tides of Romance'

Standard Cocktail package

*Includes all items listed in the Cocktail Package with the addition of the following:*

- ♥ 1 night deluxe studio Quest Apartments – champagne & chocolates
- ♥ DJ & MC service
- ♥ Glass votives and tea lights per table
- ♥ Decorations up to the value of \$5pp through our in-house decorator

# Additional Information

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**Start and Finish Times** for exclusive venue hire are outlined below:

- ♥ Lunch start time 12noon – 4:30pm strict finish time  
You may choose to extend your lunch event for an additional hour *earlier* starting at 11:00am – 4:30pm
- ♥ Evening strict start time 6:00pm – 10:30pm  
You may choose to extend your dinner event for an additional hour 6:00pm – 11:30pm Monday – Saturday or additional half hour 6:00pm – 11:00pm Sundays

**Additional Room Hire**, should you choose to extend the time of your event, is charged at \$250 per half hour for room hire only. To extend the drinks package there are two options available:

1. Drinks can be purchased from the bar or charged on consumption to be added to the final bill
2. Alternatively, you can extend your function including beverages:
  - ♥ \$7pp for half hour room hire + beverage package
  - ♥ \$10pp for one hour room hire + beverage package

**Wedding Equipment** supplied by Summer Salt includes:

- ♥ Lectern
- ♥ Dance Floor
- ♥ Bridal Table skirting
- ♥ Wedding Menus per table centre
- ♥ Table Numbers per table centre
- ♥ Cake knife & Champagne glasses

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.

## Other Information

- ♥ Children meals (under 13s) \$40.00 per child  
Teenagers (14 – 17 years) \$80.00 per teen
- ♥ Crew meals (musicians, DJs, photographers, videographers, etc.) \$50.00 per person
- ♥ Dietary meals and requirements are arranged by the Head Chef and are no additional charge
- ♥ Public Holiday charge additional \$5.00 per person
- ♥ Deposit to confirm your booking is \$1,000.00  
Final event payment is due one week prior to the event date. See FAQs page for payment options

# Food and Beverage

**Summer Salt Restaurant** offers delicious, beautifully presented modern Australian cuisine; combining freshest produce with Thai flavours and blended with traditional French cooking techniques.

We can cater for your function in a number of different ways. Summer Salt Restaurant can provide a canape/ cocktail style menu, or a seated dining experience. Each comprises food and beverage packages designed to complement the function. All dietary requirements are included in the package.



## Beverage Package for Cocktail and Seated Functions

### SPARKLING

- ♥ See event coordinator for selection

### WHITE WINE (choice of 1)

- ♥ Pinot Grigio
- ♥ Semillon Sauvignon Blanc
- ♥ Chardonnay

### RED WINES (choice of 1)

- ♥ Shiraz
- ♥ Cabernet Sauvignon

### BEERS (choice of 3)

- ♥ 1 Imported beer
- ♥ 1 Local Beer
- ♥ 1 Light Beer

### COCKTAIL ON ARRIVAL (choice of 1)

- ♥ Passionfruit Kiss
- ♥ Lychee Lime Martini
- ♥ Frozen Daiquiri
- ♥ Strawberry Champagne

### NON-ALCOHOLIC

- ♥ Soft drinks
- ♥ Juices
- ♥ Mineral water
- ♥ Espresso coffee and loose leaf teas

# Seated Dinner Menu

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The following meals are served in an alternate drop style.

Please choose:

**3 entrees, 3 mains, and 3 desserts**

*Every third person will receive a different meal*



# ENTREES

Prawn black pepper linguini with roasted cherry tomatoes, basil, garlic cream sauce and pangritata

Scallops with pumpkin and feta ravioli, beurre noisette and leek

Crab croquette with spanner crab, fried capers, micro tarragon and lemongrass aioli

Smoked salmon with horseradish, parsley crème fraiche, apple puree and almond granola

Sichuan salted squid with three bean salad and black pepper caramel

Kaffir lime and sesame tempura prawns with Asian salad and yuzu kosho aioli

Crispy zucchini flowers stuffed with honey goats cheese and shaved pecorino (seasonal only)

Pea and tahini risotto with sesame snap and micro pea sprout

Pumpkin and feta rotolo with pineapple sage beurre noisette and shaved parmesan

Braised lamb shoulder with pappardelle and oven roasted tomatoes

Beef and black pepper pie, tomato fondue, roasted mushroom and porcini jus

Lamb backstrap with persian feta, pea and mint ,and apple balsamic

Wagyu carpaccio with warm kipfler, crème fraiche, truffle vinaigrette, horseradish and confit eshallot



# MAINS

Pan fried Barramundi with Moroccan eggplant, watercress, confit lemon salad and cumin yoghurt

Crispy skin barramundi with pumpkin puree, potato croquette, watercress citrus salad and beurre noisette

Pan fried barramundi with crab dumplings, crispy zucchini, sweet corn veloute, pecorino and chilli

Pan fried barramundi with pea puree, snowpea tendril, candied pine nuts, red witlof, crispy bacon and olive oil

Salmon, chickpea puree, basil labneh, crispy chickpeas and lemon oil

Atlantic salmon with parsley colcannon, fried capers and lemon crème fraiche

Crispy skin Atlantic salmon with pea, feta, mint, witlof, crushed hazelnuts and sherry vinaigrette

Crispy skin snapper fillet with a salad of peas, mint, zucchini, fetta and pine nuts

Crab and tomato béchamel lasagne with crab bisque and a fennel and chervil salad

Lamb rack with confit lemon, thyme, quinoa, heirloom beetroots, beetroot puree and beetroot jus

Eye fillet with spiced beetroot mash, horseradish crème fraiche and asparagus

Eye fillet with asparagus, crushed chat potatoes and béarnaise

Eye fillet with beetroot relish, Paris mash, broccolini and sweet potato crisps

Oven roasted chicken breast on a bed of risotto with sundried tomato, chorizo and grilled haloumi

Oven roasted chicken breast with maple glaze, smoked chat potatoes, speck, frieze and jus

Oven roasted chicken breast with lemon, thyme and ricotta, pumpkin puree, preserved lemon and almond greens

Masterstock duck with charred asparagus, parsnip puree and burnt orange sauce

Confit duck leg with grilled peaches, feta, pomegranate, broccolini, almond burghal wheat and pomegranate vinaigrette (seasonal only)

Chargrilled pork cutlet, celeriac puree, green beans, pear relish and jus



# DESSERTS

Apple tarte tatin with vanilla ice cream and maple walnut crumble

Banana pudding with butterscotch toffee and sticky cream

Warm chocolate brownie with chocolate mousse and crushed honeycomb

Chocolate fondant with dulce de leche, vanilla bean ice cream

Mango panna cotta with mango chia, basil salsa, honey tuille and mango paper

Eton mess with passionfruit curd, banana jam and coconut custard

Bruleed passionfruit custard with meringue ice cream and raspberry

Raspberry brulee with white chocolate ice cream, biscotti and raspberry compote

Custard tart with brown butter crumble, macerated strawberries and brown butter ice cream

Burnt coconut pannacotta with white chocolate crunch, grilled spiced pineapple and pineapple syrup

## **Roaming Dessert Option**

Summer Salt gives you the option to swap out the seated dessert course for roaming canape desserts instead.

Please speak to the Event Coordinator for more information.

*Cheese platters are available for an additional charge of \$15 per person*

*Seasonal fruit platters are available for an additional charge of \$15 per person*

*If you would like your wedding cake served with ice cream and berries, an additional charge of \$5.00 per person applies*



# Cocktail Canape Menu

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**Standard Cocktail Menu** *please choose 8 of the following canapes:*

## **Cold Canapes**

Sydney Rock Oysters with mignonette

Pork Rillettes, pistachio, apple thyme puree

Prosciutto and red wine compressed watermelon

Goats cheese and cucumber cannelloni, tomato pangritata

Salmon ceviche, flying fish roe and fingerlime

Whipped feta on salted hazelnut sable

Quinoa fritter, black pepper and preserved lemon crème fraiche

## **Cold Sushi**

Maki Vegetarian Roll

Maki Teriyaki Chicken Roll

Maki Tuna Roll

Maki Raw Salmon Roll

## **Hot Canapes**

Beef bourguignon brisket pillow

Quiche Lorraine

Quiche Florentine

Chicken Curry Puff

Salt and pepper squid

Confit chicken wings with caramelised onion and feta

Citrus and dill battered fish and chips

## **Vegetarian**

Pumpkin and ricotta arancini

Potato, corn and manchego croquette

Caramelised onion and goats cheese croquette

Quinoa falafel

Country vegetable pie

Caramelised onion and goats cheese quiche

Pumpkin and ricotta quiche

Vegetable Samosa

Spinach and ricotta tart

Ratatouille and feta tart

Sautéed mushroom and cheese béchamel en croustade

## **Dessert Canapes**

Blood Orange pate de fruit with orange sherbet

Chocolate truffle, hazelnut crunch

Friands, sour cream icing and pistachio

Matcha panna cotta, lime jelly

Burnt butter fudge, elderflower gel

Rose meringue, whipped chocolate ganache

Caramel popcorn macarons

Salted chocolate brownie, peanut butter cream

Individual crème brûlée, apple gel and crumble

Earl grey mousse, honey tuile, honey jelly, and yoghurt

Lemon syrup cake with lemon ganache, lemon curd and black sesame meringue

Elderflower melting moment, lime and pistachio

Mini pavlova with passionfruit coulis and double cream

Chocolate and Kahlua profiteroles with French custard

Chocolate brownie with white chocolate ganache

Swiss meringue filled with passionfruit cream

Stick date pudding with butterscotch sauce and Kind Island cream

Lemon tart with coconut meringue and fresh berries

Cinnamon churros with hot chocolate sauce

Banana fritters with cinnamon sugar and butterscotch sauce

Layered blueberry and sour cream cheesecake with double cream

# Cocktail Canape Menu

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## Premium Cocktail Menu

*please choose 6 items from the Standard Canapes including dessert canapes, and 2 items from the Premium Canapes below:*

### Hot and Cold Canapes

Truffled mushroom and parmesan arancini

Porcini mushroom arancini

Macaroni truffle and cheese croquette

Chicken jalapeno and cilantro empanada

Beef bourguignon pie

Lamb and rosemary pie

Chicken mushroom pie

Chicken tikka samosa

Tuscan chicken sausage roll

Lamb and harissa sausage roll

Peking duck spring roll, hoisin orange caramel

Cheese burger spring roll

Smoked potato bilini, poached salmon, vanilla crème fraiche

Mushroom and thyme mille feuille, chive cream

Roasted BBQ pork slider, chipotle, mayo and pickle

Smoked salmon fish cakes, dill and caper aioli, salmon roe



# Additional Menu Information

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## Children's Meals

Chicken Schnitzel and chips with garden salad

Battered fish and chips with garden salad

Napolitano penne pasta with tomato sauce and parmesan

Salt and pepper squid with chips and garden salad

Grilled fish with potato and steamed greens

*All children are served ice cream sundae for dessert and have unlimited soft drinks throughout the evening*

## Side dishes

Sides are available to serve with mains for an additional cost.

Summer Salt recommends one side per 5-6 guests at the table.

Charred corn, chilli and pecorino	<i>\$10 per side</i>
Zucchini, mint, ricotta and pine nuts with olive oil	<i>\$10 per side</i>
Broccolini with tahini yoghurt	<i>\$10 per side</i>
Honey roasted carrots with goats curd	<i>\$10 per side</i>
Green beans with red miso	<i>\$10 per side</i>
Cos Caesar salad	<i>\$12 per side</i>
Chips with paprika salt	<i>\$8 per side</i>

## Share Platters

Share platters are available to add to your package for an additional cost. These can be served either at the beginning or towards the end of your event.

Antipasto Platters	<i>\$10 per person</i>
Cold Seafood Platters <i>Oysters and fresh prawns</i>	<i>\$20 per person</i>
Seasonal Fruit Platters	<i>\$15 per person</i>
Cheese platters	<i>\$15 per person</i>

## Menu Upgrades

Summer Salt has access to a higher premium of food produce through its various food suppliers. These food upgrades can be anything from a "surf 'n' turf" steak option, to a higher grade of meat or seafood. It could also include a premium accompaniment to the dish, or simply a larger weight portion e.g four scallops served for an entrée instead of only three.

Costs will vary depending on availability of seasonal produce and the fluctuating prices of suppliers. Please enquire with the Event Manager for up-to-date pricing.

For all beverage upgrade information, please ask the Event Manager for a current price list.

# Frequently Asked Questions

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**Q. Can I reserve a function date while I make up my mind?**

**A.** Yes, you can tentatively reserve a booking date without obligation for up to three weeks. If at any stage we get another inquiry for the date you are holding, we shall contact you first about your decision, giving you first option on the date.

**Q. How do I confirm a function date?**

**A.** Function dates are confirmed by payment of \$1,000.00, together with a signed copy of our terms and conditions of business.

**Q. How late can my function go?**

**A.** There is midnight curfew. Therefore, we recommend music and beverage service finish by 11:30pm.

**Q. Can I extend beyond the package time, e.g. 4 hour function to 5 hours?**

**A.** Yes, by negotiation with us. Function extensions currently are charged at \$250 per half hour, and drinks can be purchased from the bar or charged on consumption to be added to the final bill. Alternatively you can extend your function including beverages for \$7 per person for half hour, or \$10 per person for one hour.

**Q. Can I upgrade the beverage package?**

**A.** Yes, Summer Salt can upgrade the beverage package to premium beer, wine and champagne.

**Q. Can we have part 'Cocktail' and part 'Seated' functions?**

**A.** Yes, Summer Salt is more than happy to accommodate these requests. We are able to provide canapes on arrival, seated main meal, followed by dessert canapes. Please see the Event Coordinator for further costing.

**Q. Does Summer Salt make wedding cakes?**

**A.** No, we can refer you to excellent cake suppliers.

**Q. Can I bring my own alcohol?**

**A.** The premises are fully licensed, therefore liquor may not be brought onto the premises

**Q. What are the parking arrangements?**

**A.** Summer Salt is fortunate enough to always have ample parking for their guests, although there is no 'reserved' parking especially for Summer Salt. Evening functions will always have parking spots available, however, functions on Saturday lunch or Sunday lunch have fewer parking spaces available.

**Q. Is it hard to get taxis at the end of the evening?**

**A.** Taxis are sometimes hard to get at the end of the night, especially on a weekend. We are more than happy to call a taxi for any of your guests at the end of the event if needed.

**Q. Is there wheelchair access?**

**A.** Yes, Summer Salt has a wheelchair access ramp and disabled toilet.

**Q. Do you have your own in-house MC?**

**A.** No, but our preferred DJ supplier is an excellent MC. Please ask the Event Coordinator for the preferred supplier contact sheet.

**Q. Can I bring my own Florist or Decorator?**

**A.** All professional suppliers are welcome. We can also refer excellent decorators and florists to you as our 'Preferred Supplier' list. Especially noted is our exclusive wedding decorator, Tracey Mathew, from 'Wedding Art Events'.

**Q. What time can contractors start bringing their equipment in and/or setting up?**

**A.** Decorators and florists may begin bump-in 1.5hrs prior to the event to set up. Music, staging, and photobooths are allowed in 1 hour prior to the event.

Exceptions to this can be made upon request. For further information please see Event Coordinator.

**Q. Are guests allowed outside for Bridal Farewells?**

**A.** As Summer Salt is situated in a residential area, we respect our neighbours and request that all farewells are completed inside the venue, and that guests then depart the premises quietly.

**Q. How do I pay for my function?**

**A.** Payment is by cash, bank cheque, EFT, or credit card. Please note there is a 1.5% surcharge for payments made by VISA, Mastercard, AMEX, and Diners.

## Terms and Conditions of Business 2019

The following Terms and Conditions of Business are to ensure customers contracting with Summer Salt Restaurant for functions at the Elouera Surf Life Saving Club, Summer Salt Restaurant are aware of the conditions of hire in order that their functions run smoothly and there are no misunderstandings.

### Booking and Cancellation Policy

- Tentative bookings are held for three weeks and give you first option to confirm a date, by payment of a \$1,000.00 deposit. If, during this period, another party seeks your date, you will be required to confirm your booking by immediate payment of the deposit, or the booking may be forgone.
- Deposits are not refundable as they secure the booking for you and preclude other bookings on this date. If a cancelled booking is later filled with another equivalent booking, Summer Salt may refund part of the deposit for administration fee. This is entirely at the discretion of Summer Salt. Where an event is cancelled within 30 days of the booked date, 50% of the estimated total revenue will be payable. Where an event is cancelled within 14 days of the booked date, 80% of the estimated total revenue will be payable.

### Charges and Payments

- Seven days prior to the function Summer Salt requires the **guaranteed minimum number of guests**. You will be billed for the greater of the guaranteed minimum or actual number attending the function. We do regret we are unable to take reductions in numbers after this deadline.
- Seven working days prior to your function **full payment** is required, based on an estimate of the final bill. Any outstanding amounts or amounts contracted on the evening must be paid by the end of the evening of the function.

### Set up, Pack down and time Extensions

- Set up is normally permitted one hour prior to the start of the function. Pack down must be completed within 30 minutes of the function end. It is your responsibility to ensure all props, decorations and equipment are removed immediately after the function.
- Summer Salt reserves the right to take other function bookings up to one hour before and after your booking.
- To protect the interest of neighbours there is an imposed curfew at midnight.

### Alcohol and Decorum

- Summer Salt Restaurant is obliged to abide by State Government regulation in regard to the responsible service of alcohol. Intoxicated persons, minors and those whose behaviour is considered by management as disorderly will be refused beverage service and may be removed from the function.
- It is your responsibility to ensure orderly conduct of your guests, especially when leaving the premises at night. Management reserves the right to call police and/or terminate the function, without refund of any monies, should such behaviour present a problem to guests, staff or neighbours.

### Damage, breakage or loss of property

- You are responsible for the safekeeping of personal belongings, merchandise and gifts. Summer Salt will not accept any responsibility for the loss of or damage to any such property, before, during or after the function.
- You are responsible for any damage to the building, facilities and furnishings on the property; and for loss however arising, as a result of any action by your guests or contractors (decorators, musicians, etc.). Please make sure decorators and suppliers are made aware of this.

### Indemnity

- Summer Salt uses the freshest and best available food and ingredients, and prepares food under the most hygienic conditions. However, no liability is accepted for any latent defect in any product used by us or any loss however arising therefrom.

### I have read and accept the above Terms and Conditions of business:

Name \_\_\_\_\_

Signature: \_\_\_\_\_ today's date \_\_\_\_\_