



SUMMER SALT WEDDING INFORMATION KIT



CONGRATULATIONS ON YOUR ENGAGEMENT!



CELEBRATE YOUR DREAM WEDDING AT SUMMER SALT

Perched above the golden sands of Elouera Beach in Cronulla, Summer Salt Restaurant is one of Sydney's most sought-after beachfront wedding venues. With uninterrupted ocean views and a sophisticated, coastal-inspired interior, Summer Salt sets the stage for a truly unforgettable beach wedding celebration.

Whether you're planning an intimate seaside ceremony or a grand wedding reception for up to 150 guests, our venue offers flexible spaces — including a private dining room, the stylish Summer Salt Bar, and our light-filled main dining room. Our expert events team will work closely with you to bring your wedding vision to life, ensuring every detail is seamless, personal, and memorable.

Make your special day extraordinary at Summer Salt — Cronulla's premier wedding venue by the beach.

VISIT OUR VENUE

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SEATED EVENT

CANAPES, 3 COURSES, SNACKS, SIDES AND BEVERAGES

SEPTEMBER - MARCH

MON-FRI \$189PP

SAT-SUN \$209PP

APRIL - AUGUST

MON-FRI \$169PP

SAT-SUN \$189PP

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

Our chefs have created a 3 course menu to be served via alternate drop based on your pre-selection.

UPGRADES

CHILDREN'S MEALS

(child's main, dessert & non-alcoholic beverage package)

Mon-Fri \$40 per child | Sat-Sun \$44 per child

SERVICE MEALS

(main meal & non- alcoholic beverage package)

Mon-Fri \$40 per meal | Sat-Sun \$44 per meal

Grazing Stations: cheese/antipasto/dessert

More information available on request

SNACKS (TO SHARE)

Artisanal Sourdough, Olive Oil, Aged Balsamic

Marinated Olives

ENTRÉE- CHOICE OF TWO

Calamari Fritti, Citrus Mayonnaise, Lemon

Grilled Moreton Bay Bug, Calabrian Chilli Butter

Ham Hock Terrine, Grilled Leek, House Mustard, Sourdough Toast

Seared Yellowfin Tuna, Sambal, Heirloom Tomatoes, Avocado, Lime

Handmade Burrata, Candied Fennel, Heirloom Tomatoes, Basil Oil (v,gf)

MAIN COURSE - CHOICE OF TWO

Wild Mushroom Ragu, Handmade Casarecce Pasta, Pangrattato, Chives (v)

Cone Bay Barramundi, Eggplant Caponata, Sultana, Caper, White Balsamic

Crispy Pork Belly, Granny Smith Apple Sauce, Pumpkin, Cavalo Nero, House Mustard (gf,df)

Roasted Cauliflower, Harissa, Pomegranate, Smoked yoghurt, Zaatar (v,gf)

Pan Seared Salmon, Capsicum Jam, Roasted Fennel (gf,df)

SIDES

Baby Leaf Salad, Pickled Shallot Dressing, Fine Herbs

Roasted Baby Chat Potatoes, Chermoula Butter

DESSERT - CHOICE OF TWO

Limoncello Tiramisu, Savoirdi Biscuit, Mascarpone Creme, Yuzu Lemon Curd, Candied Citrus

Mango and Passionfruit Pavlova, Mango And Passionfruit Compote, Raspberry Gel, Mango Sorbet (gf)

Valhrona Dark Chocolate Tart, Salted Caramel, Chocolate Soil, Cherry Compote

Or Dessert Canapes To Replace Seated Dessert

COCKTAIL EVENT

8 (FROM COLD/ HOT/ DESSERT) + PLUS 2 SUBSTANTIAL CANAPES

SEPTEMBER - MARCH

MON-FRI \$169PP

SAT-SUN \$189PP

APRIL - AUGUST

MON-FRI \$155PP

SAT-SUN \$175PP

Beverage package includes premium alcoholic & non-alcoholic beverage package for the event duration

COLD CANAPÉS

Taramasalata tartlet, mascarpone, chives (gf)

Kingfish tartare, strawberry, yuzu ponzu (gf,df)

Black and blue tuna crudo, spicy mayo, unagi glaze (gf,df)

Smoked salmon blini, creme fraiche, salmon roe

Antipasto vegetable skewer (v,gf)

Goats cheese and olive tapenade tartlet (v,gf)

Anchovy on toast, stracciatella, aleppo pepper

Tomato bruschetta tartlets, basil pesto (v,gf)

Rueben, pastrami, mustard, sauerkraut (df)

Melanzana tart, pomegranate, babaganoush (v,gf,df)

(v) vegetarian, (gf) gluten free, (df) dairy free

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

HOT CANAPÉS

Mushroom And Truffle Arancini (v)

Caramelised Onion And Goats Cheese Croquette (v)

Truffled Mac And Cheese Croquette (v)

Italian Beef Meatballs, Tomato Jam (gf,df

Lamb Kibbeh, Cumin Mayonnaise (gf,df)

Prawn Taco In Lettuce Cup, Wasabi Mayonnaise (gf/df)

Chicken Skewers, Black Sesame Honey Glaze (gf,df)

Lamb Souvlaki Skewers, Tzatziki Sauce (gf)

SUBSTANTIALS

Crispy Fish Bao, Asian Slaw (df)

Angus Beef Slider, Cheese, Burger Sauce

Orecchiette Verde, Green Peas (v)

Mushroom Risotto (v)

Crispy Fish And Chips, Ripples Tartare Sauce (df)

Ripples Fried Buttermilk Chicken, Caviar (gf)

Slow Cooked Beef, Creamy Polenta, Red Wine Jus (gf)

Fregola Marinara, Fish, Calamari, Mussels (df)

DESSERT

Tiramisu Slice With Cocoa

Lemon Meringue Pie (gf)

Chocolate Mousse Tartlet (gf)

Mini Pavlova, Strawberry, Basil (gf)

Macaroon - Variety Of Flavours (gf)



BEVERAGE PACKAGES

PREMIUM BEVERAGE PACKAGE

INCLUDED IN PACKAGE

SPARKLING WINE (Included)
Frankie Sparkling, South-East Australia

WHITE WINE (Choice of one)
Quilty & Gransden Pinot Gris, Mudgee, NSW
Quilty & Gransden Chardonnay, Orange, NSW

ROSÉ
Wicks Estate Rosé, Adelaide Hills, SA

Inclusion of additional rosé
MON-FRI \$7 | SAT-SUN \$7.70

RED WINE (Choice of one)
Quilty & Gransden Pinot Noir, Orange, NSW
Quilty & Gransden Shiraz, Orange, NSW

BEER (Included)
Sydney Beer Co. Lager 4.5%
Heaps Normal Quiet XPA <0.5% Non-alcoholic

UPGRADES

Cocktail on arrival - must be pre-ordered
MON-FRI \$18pp | SAT-SUN \$19.80pp
(1 cocktail per person)

BYO wine & champagne (BYO spirits & beer not permitted)
MON-FRI \$16/bottle | SAT-SUN \$17.60/bottle

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

DELUXE BEVERAGE PACKAGE

MON-FRI \$15PP UPGRADE
SAT-SUN \$16.50PP UPGRADE

SPARKLING WINE (Included)
Wicks Estate Vintage Sparkling, Adelaide Hills, SA

WHITE WINE (Choice of one)
Wicks Estate Pinot Gris, Adelaide Hills, SA
Wicks Estate Chardonnay, Adelaide Hills, SA

Inclusion of second wine
MON-FRI \$5 | SAT-SUN \$5.50

ROSÉ (Included)
Wicks Estate Rosé, Adelaide Hills, SA

RED WINE (Choice of one)
Wicks Estate Pinot Noir, Adelaide Hills, SA
Wicks Estate Shiraz, Adelaide Hills, SA

Inclusion of second wine
MON-FRI \$5 | SAT-SUN \$5.50

BEER (Included)
Sydney Beer Co. Lager 4.5%
Young Henry's 'Newtown' Pale Ale 4.8%
Heaps Normal Quiet XPA <0.5% Non-alcoholic

SUPERIOR BEVERAGE PACKAGE

MON-FRI \$30PP UPGRADE
SAT-SUN \$33PP UPGRADE

SPARKLING WINE (Included)
Bandini Prosecco, Veneto, Italy
Upgrade to House of Arras 'Blanc de Blancs', Tasmania
MON-FRI \$8pp | SAT-SUN \$8.80PP

Inclusion of second wine
MON-FRI \$5 | SAT-SUN \$5.50

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

ROSÉ (Included)
'M' de Minuty, Côtes de Provence, France

RED WINE (Choice of one)
Storm Bay Pinot Noir, Coal River Valley, TAS
Te Mata Estate Syrah, Hawkes Bay NZ
Te Mata Estate Cabernet Blend, Hawkes Bay, NZ

Inclusion of second wine
MON-FRI \$5 | SAT-SUN \$5.50

BEER (Choice of two)
Asahi 'Super Dry' Lager 5.0%
Young Henrys Cloudy Apple Cider 4.5%
Sydney Beer Co. Lager 4.5%
Young Henry's 'Newtown' Pale Ale 4.5%
Heaps Normal Quiet XPA <0.5% Non-alcoholic (included)

SEATED EVENT

SAMPLE ITINERARIES

LUNCH (12.00PM-4.30PM)*

12:00 noon	Arrival of guests
	Beverages and 2 chef's choice canapés served
12:30 pm	Guests are seated
12:40 pm	Orders are taken
12:50 pm	Bread and olives are served
1:20 pm	Entrées are served
2:10 pm	Mains are served with sides
2:55 pm	Speeches and celebratory cake cut (if applicable)
3:20 pm	Desserts are served (plated at tables or roving dessert canapés)
3:30 pm	Cake canapé slices are served on platters
3:40 pm	Espresso coffee & tea
4:15 pm	Last drinks
4:30 pm	Conclusion of event

DINNER (6.30PM-11.00PM)*

6:30 pm	Arrival of guests
	Beverages and 2 chef's choice canapés served
7:00pm	Guests are seated
7:10 pm	Orders are taken
7:20 pm	Bread and olives are served
7:50 pm	Entrées are served
8:40 pm	Mains are served with sides
9:25 pm	Speeches and celebratory cake cut (if applicable)
9:50 pm	Desserts are served (plated at tables or roving dessert canapés)
10:00 pm	Cake canapé slices are served on platters
10:10 pm	Espresso coffee and tea
10:45 pm	Last drinks
11:00 pm	Conclusion of event

*Sunday evening events must conclude by 10.30pm

COCKTAIL EVENT

SAMPLE ITINERARIES

LUNCH (12.00PM-4.30PM)*

12:00 noon	Arrival of guest Beverages are served
12:15 pm	Canapé service to commence
2:00 pm	Possible celebratory speeches or welcome Food service to be paused during speeches, beverage service will continue
3:00 pm	Supplied celebratory cake cut and served to guests (if applicable)
3:30 pm	Espresso coffee and tea
4:15 pm	Last drinks
4:30 pm	Conclusion

DINNER (6.30PM-11.00PM)*

6:30 pm	Arrival of guests Beverages are served
6:45 pm	Canapé service to commence
8:30 pm	Possible celebratory speeches or welcome Food service to be paused during speeches, beverage service will continue
9:30 pm	Supplied celebratory cake cut and served to guests (if applicable)
10:00 pm	Espresso coffee and tea
10:45 pm	Last drinks
11:00 pm	Conclusion

*Sunday evening events must conclude by 10.30pm

ADDITIONAL INFORMATION

CAPACITY

190 guests seated
220 guests cocktail style

AVAILABILITY

Lunch:
Monday to Friday, 12 noon - 4pm
All guests must be out of venue by 4:30PM. You may choose to extend your lunch event for an additional cost.

Dinner:
Monday to Sunday, 6.30pm - 11.00pm

Earlier start times are available Monday to Friday, details are available on request.

MINIMUM SPENDS

Summer Salt does not charge venue hire fees, however minimum spend requirements apply dependent on the date of the reception. 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 reception. Minimum spend requirements are available on request.

BEVERAGES ON CONSUMPTION

We offer the option for beverages on consumption provided the beverages are preselected from the menu. Note a 10% surcharge applies on weekends.

ADDITIONAL INCLUSIONS

- White linen napkins
- Your celebratory cake can be cut into canapé style slices and served on platters with tea and coffee (there is no cakeage fee)
- Tea light candles for the tables
- Microphone

ENTERTAINMENT

You are welcome to organise a band or DJ to perform during your reception. Your event coordinator can provide you with our preferred suppliers list 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.

PREFERRED SUPPLIERS

We have a collection of professional preferred suppliers we can recommend to provide all your additional requirements such as florists, transport, music etc.

VISIT US

One of our dedicated wedding coordinators would be delighted to meet with you to show you the space. Site visits are available Monday – Saturday by appointment. These visits not only allow you to see the space but also provide a great opportunity for us to answer any questions you may have in person.

Please contact us on (02) 9523 2366 or email events@sydneyrestaurantgroup.com.au for more information or to arrange a viewing.

Please note a 10% gratuity applies to the final bill (not included within the minimum spend requirement). Pricing is GST inclusive. All card payments incur a 1.65% fee. A 15% surcharge applies on public holidays.