



# SUMMER SALT

PRIVATE EVENT INFORMATION KIT

# FUNCTIONS AT SUMMER SALT

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

Set against the backdrop of the endless blue horizon over Elouera Beach in Cronulla, Summer Salt offers a unique and breathtaking setting for your special event. Our modern, minimalist interiors bring the perfect touch of bold glamour to ensure an unforgettable event.

With space for up to 150 guests, you can choose from our private dining room, the Summer Salt Bar, or the main restaurant. Whether you're planning a birthday, corporate function, engagement party, or wedding, our dedicated events team will craft a unique and memorable experience tailored to your needs.





## PRIVATE DINING ROOM

Elegantly tucked away, yet perfectly positioned to offer uninterrupted beach views, our private dining room provides a stylish and intimate retreat for your next gathering. This exclusive space is designed for more personal occasions and can comfortably **seat up to 14 guests**.

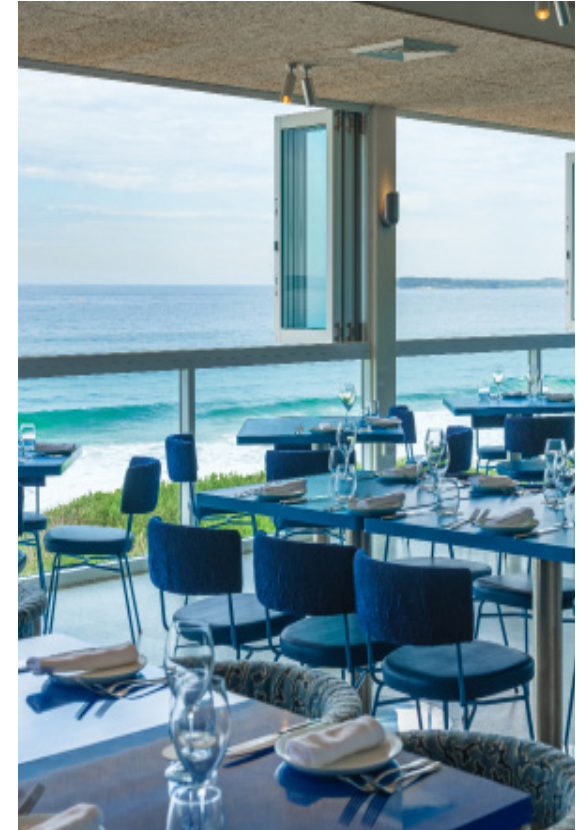
Events in this space must select the seated package.



## SUMMER SALT BAR

With a range of seating options, including comfortable lounge chairs and cozy booths, our bar area offers the perfect setting for cocktail-style events. Enjoy direct access to the Summer Salt Bar, making it an ideal space for mingling or more casual gatherings. This versatile space accommodates **up to 50 guests**.

Events in this space must select the cocktail package.



## MAIN RESTAURANT

Our main dining room boasts panoramic water views from every table, creating a stunning backdrop for any event. With multiple sections available to suit your needs, this spacious area can host half exclusive or full exclusive events, ensuring an unforgettable dining experience.

Half Exclusive: **up to 56 guests seated**

Full Exclusive: **up to 130 guests seated, up to 150 guests cocktail style.**

Events in this space must select the seated package.

# CLASSIC

MON - FRI \$85PP | SAT & SUN \$95PP

## BREAD & SNACKS

Organic Sourdough, Olive Oil, Balsamic (ve,df)

Marinated Olives (ve,gf)

Smoked Cheddar Churro, Caramelised Onion (v)

## TO START

Heirloom Tomato Gems, Basil, White Balsamic Agrodolce (ve,gf)

South Coast Yellowfin Tuna Crudo, Preserved Lemon, Fennel, Caper Leaf (gf,df)

## PASTA

Roast Butternut Squash Risotto, Truffle Pecorino, Chestnut, Caramelised Apple Balsamic (gf,n,v)

## MAIN

Cone Bay Barramundi, Tomato Bisque, Fregola, Olive Tapenade

## SIDES

Leaf Salad, Pickled Shallot Dressing, Fine Herbs (ve,gf)

Truffle Fries, Parmesan, Truffle Aioli (v,gf)

## DESSERT

Limoncello Tiramisu

# PREMIUM

MON - FRI \$105PP | SAT & SUN \$115PP

## BREAD & SNACKS

Sonoma Seeded Sourdough, Olive Oil, Balsamic (ve,df)

Marinated Olives (ve,gf)

Smoked Cheddar Churro, Caramelised Onion (v)

King Prawn Croquettes, Yuzu, Lime Kocho

## TO START

Heirloom Tomato Gems, Basil, White Balsamic Agrodolce (ve,gf)

South Coast Yellowfin Tuna Crudo, Preserved Lemon, Fennel, Caper Leaf (gf,df)

## PASTA

Roast Butternut Squash Risotto, Truffle Pecorino, Chestnut, Caramelised Apple Balsamic (gf,n,v)

Malloradus, Sardinian Sausage, Toasted Fennel, Pecorino Sardo

## MAIN

Cone Bay Barramundi, Tomato Bisque, Fregola, Olive Tapenade

Crispy Wollemi Duck, Rum Jus, Golden Raisin, Sage (gf)

## SIDES

Leaf Salad, Pickled Shallot Dressing, Fine Herbs (ve,gf)

Truffle Fries, Parmesan, Truffle Aioli (v,gf)

## DESSERT

Limoncello Tiramisu

Classic Vahlrona Chocolate Cannoli

# PREMIUM SET

MON - FRI \$115PP | SAT & SUN \$125PP  
ALTERNATE DROP

## BREAD & SNACKS

Organic Sourdough, Olive Oil, Balsamic (ve,df)

Marinated Olives (ve,gf)

## ENTREES (CHOICE OF 2)

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)

## MAINS (CHOICE OF 2)

Roast Butternut Squash Risotto, Truffle Pecorino, Chestnut, Caramelised Apple Balsamic (gf,n,v)

Cone Bay Barramundi, Tomato Bisque, Fregola, Olive Tapenade

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

Leaf Salad, Pickled Shallot Dressing, Fine Herbs (ve,gf)

Roasted Baby Chat Potatoes, Chermoula Butter

## DESSERT

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



# COCKTAIL STYLE

6 CANAPES + 2 SUBSTANTIALS PER PERSON

MON - FRI \$75PP | SAT & SUN \$85PP

## 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



Please note: These are sample menus only. Menus are subject to change without notice.

# BEVERAGES

## ALCOHOLIC BEVERAGES

**ON CONSUMPTION** - provided the offering is preselected from the a la carte beverage list.

\*Note a 10% surcharge is applicable on weekends

**BEVERAGE PACKAGES** - our beverage packages showcase an extensive wine list, featuring award-winning wines that serve to complement the menu. Packages are listed on the next page.

**BYO** - Summer Salt also allows BYO wine and champagne.  
MON-FRI \$16/bottle | SAT-SUN \$17.60/bottle

BYO spirits or beer not permitted.

## NON-ALCOHOLIC BEVERAGE PACKAGE

Mon - Fri \$25pp | Sat & Sun \$27.50pp

Inclusive of still and sparkling mineral water, juice, soft drinks and espresso coffee and tea.



# BEVERAGE PACKAGES

## PREMIUM BEVERAGE PACKAGE

MON - FRI \$60PP | SAT & SUN \$66PP

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  
Additional rosé +MON-FRI \$7 | SAT-SUN \$7.70PP

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

## DELUXE BEVERAGE PACKAGE

MON - FRI \$75PP | SAT & SUN \$82.50PP

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 \$5.50PP

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 \$5.50PP

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 \$90PP | SAT & SUN \$99PP

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

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 +MON-FRI \$5 | SAT-SUN \$5.50PP

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 \$5.50PP

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

## UPGRADES

Cocktails on arrival - must be pre-ordered

MON-FRI \$18 | SAT-SUN \$19.80  
per cocktail

Fruit juices, soft drinks, still and sparkling water will be available as part of all packages.  
Please note: These are sample menus only. Menus are subject to change without notice.

# ADDITIONAL INFORMATION

## CAPACITY

Private Dining Room:  
14 guests seated

Main Dining Area North:  
56 guests seated  
Cocktail events not available in this space

Summer Salt Bar:  
50 guests cocktail style  
Seated events not available in this area

Exclusive Venue Hire:  
130 guests seated  
150 guests cocktail style

## AVAILABILITY

Lunch - 12 noon - 4pm (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.

Dinner - 6.30pm - 11.00pm

## 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.

## ENTERTAINMENT

You are welcome to organise a band or DJ to perform for exclusive use events only.

## CHILDREN'S MEALS

Children meals (12 & under)  
MON-FRI \$34.00 p/child | SAT-SUN \$37.40  
Dietary requirement meals are arranged by the Head Chef and are at no additional charge

## SERVICE MEALS

Crew meals MON-FRI \$40PP | SAT-SUN \$44PP  
Dietary requirement meals are arranged by the Head Chef and are at no additional charge

## FEES

Please note an 10% 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.

