



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 62 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 60 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.

Main Dining Room North: **up to 40 guests seated**
 Main Dining Room South: **up to 50 guests seated**,
 Exclusive Use: **up to 120 guests seated** cocktail style
 available on request

Events in this space must select the seated package.

Please note: This menu is provided as a sample guide only.
Menu items are subject to change based on seasonal availability.

Seafood Origin (A) Australian (I) Imported (M) Mixed Origin (v) vegetarian (ve) vegan(gf) gluten free (df) dairy free
(n) contains nuts (s) contains sesame. A 10% surcharge applies on weekends. A 15% surcharge applies on public holidays.

CLASSIC

MON - FRI \$89PP | SAT & SUN \$99PP

BREAD & SNACKS

Artisanal Sourdough, Whipped Rosemary Butter
House Marinated Olives, Rosemary, Citrus (ve,gf)

TO START

Stracciatella, Kalamata Olives, Cherry Tomato, Zucchini Salad, Crostini (v)
Duck Liver Parfait, Poached Apple, Apple Gel, Coffee Crumble, Crostini
Calamari Fritti, Citrus Mayonnaise, Lemon (I) (gf,df)

MAINS

Mafalde Corte, Wild Mushroom Ragú, Parmesan, Parsley (v)
Daintree Barramundi, Chickpea Velouté, Zucchini, Caper Salsa (A) (gf,df)

SIDES

Roasted Chat Potatoes, Rosemary (gf)
Mixed Leaf Salad, Oregano Dressing, Blue Cheese & Blueberry Condiment, Pears (gf)

DESSERT

Classic Tiramisù, Savoiardi Biscuit, Mascarpone Cream, Coffee Gel, Crumble

PREMIUM

MON - FRI \$109PP | SAT & SUN \$119PP

BREAD & SNACKS

Artisanal Sourdough, Whipped Rosemary Butter
House Marinated Olives, Rosemary, Citrus (ve,gf)
Smoked Cheddar Churro, Caramelized Onion Cream (v)

TO START

Stracciatella, Kalamata Olives, Cherry Tomato, Zucchini Salad, Crostini (v)
Grilled Prawns, Garlic & Chilli Butter, Lemon (3pcs) (I)
Calamari Fritti, Citrus mayonnaise, lemon (I) (gf,df)

MAINS

Mafalde Corte, Wild Mushroom Ragú, Parmesan, Parsley (v)
Daintree Barramundi, Chickpea Velouté, Zucchini, Caper Salsa (A) (gf,df)
Free Range Pork Scotch Fillet, Truffled Mash Potato, Carrot, Kale, Jus (gf)

SIDES

Roasted Chat Potatoes, Rosemary (gf)
Mixed Leaf Salad, Oregano Dressing, Blue Cheese & Blueberry Condiment, Pears (gf)

DESSERT

Classic Tiramisù, Savoiardi Biscuit, Mascarpone Cream, Coffee Gel, Crumble

PREMIUM SET

MON - FRI \$119PP | SAT & SUN \$129PP
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)

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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

MON - FRI \$85PP | SAT & SUN \$95PP
6 CANAPES + 2 SUBSTANTIALS PP

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,v)
Grilled Prawn Skewers, Salsa Verde (gf)
Pumpkin And Spinach Calzone, Sugo, Chilli Oil (ve)
Caramelised Onion Tart & Goat Cheese Tart (ve)

SUBSTANTIALS

Crumbed Fish And Chips, Tartare Sauce
Mini Beef Burgers, Cheddar, Onion Jam, Tomato
Risotto, Porcini, Pine Nuts, Chives (gf)
Risotto, Pumpkin, Basil (gf,ve)
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
Strawberry Chantilly Tartlets
Handmade Macaroons (gf)
Cannoli, Ricotta, Pistachio, Chocolate

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ENHANCE YOUR EVENT



An interactive standalone station invites guests to engage and mingle while sampling an array of seasonal fresh produce. We have created 4 grazing stations for you to choose from.

OYSTER STATION

Freshly Shucked Oysters with Lemon & Condiments (3 oysters pp)

Min. of 20 guests

Mon-Fri \$20pp | Sat-Sun \$22pp

CHEESE STATION

A selection of local and international cheeses (4 cheeses) with condiments

Min. of 20 guests

Mon-Fri \$20pp | Sat-Sun \$22pp

CHARCUTERIE STATION

Prosciutto Crudo, Mortadella, Sopressa, Cacciatore Salami, Marinated Olives, Selection of Marinated Vegetables, Bread and Condiments.

Min. of 20 guests

Mon-Fri \$20pp | Sat-Sun \$22pp

DESSERT STATION

A selection of desserts, cannoli, mousses, tarts and macarons.

Min. of 20 guests

Mon-Fri \$18pp | Sat-Sun \$19.80pp

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 \$18/bottle | SAT-SUN \$19.80/bottle

BYO spirits or beer not permitted.

NON-ALCOHOLIC BEVERAGE PACKAGE

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

All beverage packages include still and sparkling mineral water, juice, soft drinks, coffee and tea throughout your event.



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 Brewery Lager 4.7%

Sydney Brewery Pale Ale 5.0%

Hiatus Brews Non-Alc Pacific Ale <0.5%

SUPERIOR BEVERAGE PACKAGE

MON - FRI \$90PP | SAT & SUN \$99PP

SPARKLING WINE (Included)

Bandini Prosecco, Veneto, Italy

House of Arras 'Blanc de Blancs', Tasmania

Upgrade: Mon-Fri +\$8 | Sat-Sun +\$8.80

WHITE WINE (Choice of one)

Aquilani Pinot Grigio, Veneto, Italy

Crowded House Sauvignon Blanc, Marlborough, NZ

Pedestal Chardonnay, Margaret River, WA

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

ROSÉ (Included)

Provence Rosé, Provence, France

RED WINE (Choice of one)

Lark Hill 'Regional' Pinot Noir, Canberra District, NSW

Poggio Anima Chianti, Tuscany, Italy

Rockbare Shiraz, Barossa Valley, SA

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

BEER (Choice of two)

Sydney Brewery Lager 4.7%

Sydney Brewery Pale Ale 5.0%

Asahi 'Super Dry' Lager 5.0%

Yulli's Brews 'Margot' Apple Cider 5.0%

Hiatus Brews Non-Alc Pacific Ale <0.5%

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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).

SUPPLIERS

We have a collection of professional suppliers we can recommend providing all your additional requirements such as florists, transport, styling & photography.

[Explore our trusted event suppliers here.](#)

MENUS

All menus are provided as a sample guide only. Menu items are subject to change based on seasonal availability.

ADDITIONAL INCLUSIONS

- Linen napkins
- Your celebratory cake can be cut into canapé-style slices and served on platters (No cakeage fee)
- Printed menus featuring your event title can be arranged upon request

