

PEPPERS

SALT RESORT & SPA — KINGSCLIFF



CONFERENCE & EVENTS BANQUET KIT 2025



WELCOME TO CONFERENCE & EVENTS AT SALT

WHERE COASTAL CHARM MEETS EFFORTLESS STYLE

Set against the stunning backdrop of unspoilt Salt Beach, SALT offers a truly unique destination for conferences, celebrations and group gatherings.

Our beachfront resorts combine modern facilities with a relaxed coastal atmosphere, perfect for creating memorable and meaningful events.

Explore the open spaces ideal for team-building activities, indulge in luxurious treatments at our nearby day spa or unwind in the laid-back charm of SALT Village.

For those looking to venture further, the location offers easy access to the vibrant scenes of Byron Bay and the Gold Coast.

Whatever your vision, our experienced Conference & Events team is here to help you bring it to life, delivering a seamless, great-value experience with the signature service and relaxed sophistication that SALT is known for.

FULL DAY DELEGATE PACKAGE

Our Full Day Delegate Packages start from \$95 per person and are available for groups of 20 or more.

These packages feature our rotating daily menus, served buffet-style.

Please note, menus are pre-set by the day of the week and cannot be interchanged.

SMALL GROUP PACKAGES

For groups with fewer than 20 delegates, our standard Full Day Delegate Package inclusions still apply, with lunch options including a gourmet sandwich menu, grazing platters or pre-ordered meals from Cove Bar.

Let SALT be the setting for your next unforgettable event

ALLERGEN ADVICE SALT RESORTS:

"Our menu and kitchen contains multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements for your event, including the preparation of select dishes without the addition of certain allergens on request. However due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. You are responsible for ensuring all event attendees who indicate dietary requirements (including allergens and intolerances) are clearly informed of this."



BREAKFAST

All served with orange and apple juice, brewed tea and coffee

BREAKFAST - STAND UP

\$32.00 PER PERSON

Bacon & egg sliders with tomato and onion relish
 Chefs homemade frittata with onion jam
 Trish's bircher muesli with berry compote
 Assortment of Danishes and scones with Chantilly cream and conserve
 Tropical fruit salad with natural yoghurt
 Assortment of packaged cereals with chilled milk
 Breaky wraps with bacon, scrambled egg, chorizo, spinach and smokey BBQ sauce
 Potato rosti with smoked salmon and herbed sour cream

BREAKFAST - PLATED

\$38.00 PER PERSON

PRESENTED TO THE TABLE

Tropical fruit salad
 Buttery croissants with homemade conserve
 Danishes and cookies

ALTERNATE DROP (SELECT TWO OPTIONS)

Big breaky with crispy bacon, scrambled eggs, Roma tomato, hashbrown, wilted spinach and sourdough toast.
 Haloumi with smashed avocado, poached eggs, sourdough toast, wild rocket and herb oil.
 Garlic roasted mushrooms with toasted sourdough, Roma tomato, rocket and herbed sour cream.
 Omelette filled with ham off the bone, aged cheddar, Roma tomato and sourdough toast.
 Roast pumpkin, spinach, goats curd, toasted sourdough and pine nuts.



BUFFET BREAKFAST

\$42.00 PER PERSON

All served with orange and apple juice, brewed tea and coffee

HOT SELECTION

Smokey bacon rashers
Country chicken and herb sausages
Sauteed button mushrooms
Blistered Roma tomatoes
Golden hash browns

COOL SELECTION

Assortment of pastries and Danishes
Assortment of cereals with chilled milks
Coconut chia with macerated berries
Buttery croissants with homemade conserve
Tropical fruit salad

EGG SELECTION

Scrambled finished with garden herbs and sour cream
Traditional fried sunny side up
Soft poached eggs



DAILY CONFERENCE MENUS

SALT SIGNATURE MENU

(SERVED ON MONDAY & FRIDAY)

MORNING TEA

Little beef pies with roast tomato relish
Homemade lemonade scones with Chantilly cream and wild berry jam
Tropical fruit salad
Freshly brewed coffee, premium teas and herbal infusions

LUNCH

Thai green chicken curry with bamboo shoots, Thai basil and basmati rice
Salmon fillets with Asian greens and chili soy glaze
Coconut, pumpkin and broccoli curry with mango chutney
Wombok slaw with chili and lime dressing
Egg fried noodles with mixed vegetables and green onions
Steamed green beans with oyster sauce
Green leaf salad with green goddess dressing
Selected petit fours
Seasonal fruit platter
Assorted soft drinks, juice and water station

AFTERNOON TEA

Glazed Danish pastries
Assorted savory mini muffins
Fresh whole fruits
Freshly brewed coffee, premium teas and herbal infusions



DAILY CONFERENCE MENUS

CASUARINA KITCHEN MENU

(SERVED ON TUESDAY & SATURDAY)

MORNING TEA

Honey leg ham and aged cheddar croissants
Chefs baked assorted cookies
Tropical fruit salad
Freshly brewed coffee, premium teas and herbal infusions

LUNCH

Slow cooked lamb ragu with scorched tomatoes, garden herbs and goats curd
Tassie salmon fillet with honey sesame carrots and salsa verde
Roast butternut pumpkin and sage ravioli with wilted spinach, toasted pine nuts and olive oil
Superfood cauliflower bake with parmesan, cornflakes and crispy kale
Mediterranean potatoes with peperonata
Penne pasta salad with rocket, marinated capsicum, eggplant and capers
Roast beetroot and quinoa salad with crumbled feta, orange and walnuts
Selected chefs macarons
Seasonal fruit platter
Assorted soft drinks, juice and water station

AFTERNOON TEA

Little sausage rolls with tomato sauce
Chocolate brownie with cream and strawberries
Fresh whole fruits
Freshly brewed coffee, premium teas and herbal infusions



DAILY CONFERENCE MENUS

TASTE OF HINTERLAND MENU

(SERVED ON WEDNESDAY & SUNDAY)

MORNING TEA

Berry cashew and peanut coconut protein balls
 Mini bacon and egg tarts with roast tomato chutney
 Tropical fruit salad
 Freshly brewed coffee, premium teas and herbal infusions

LUNCH

Braised pork shoulder, farmhouse potato wedges and smokey BBQ glaze
 NT barramundi fillets with steamed greens and lemon butter
 Potato gnocchi with garden peas, basil, peperonata, zucchini and crispy leeks
 Steamed broccolini with toasted almonds
 Creamy garlic potatoes with lemon thyme
 Caesar style salad with croutons, cos, bacon and Caesar dressing
 Apple and fennel slaw with granny smith and kewpie mayo
 Mini donuts filled with white chocolate and Nutella
 Seasonal fruit platter
 Assorted soft drinks, juice and water station

AFTERNOON TEA

Spiced vegetable empanada with onion jam
 Mini lamingtons with Chantilly cream
 Fresh whole fruits
 Freshly brewed coffee, premium teas and herbal infusions



DAILY CONFERENCE MENUS

FINGAL FIESTA MENU

(SERVED ON THURSDAY)

MORNING TEA

Mini falafel with coconut mint yoghurt
 Black chia puddings with mango compote and berries
 Tropical fruit salad
 Freshly brewed coffee, premium teas and herbal infusions

LUNCH

Pulled beef cheeks with creamy potato mash, baby leeks and jus
 Coconut reef fish with couscous, lime and macadamia herb crust
 Zucchini, pea and mushroom risotto with parmesan and mint
 Roasted miso pumpkin and sweet potato salad with currants and mustard
 Roma tomato salad with crumbled feta, baby spinach and aged balsamic
 Penne pasta with tomato sugo, black olives and fresh basil
 Oven roasted root vegetables with olive oil and lemon thyme
 Chefs selection of cake shots
 Chefs seasonal fruit platter
 Assorted soft drinks, juice and water station

AFTERNOON TEA

Mini quiche assortment with onion jam
 Assorted baked cookies
 Fresh whole fruits
 Freshly brewed coffee, premium teas and herbal infusions



DAILY CONFERENCE MENU CONT.

UPGRADE MENU OPTIONS

Enhance your catering experience with a wonderful selection of menu upgrades

MORNING & AFTERNOON TEA HEALTHY CHOICE OPTIONS

\$6 PER PERSON, PER SELECTION

- Coconut chia seed puddings with fresh seasonal berries
- Mushroom and mozzarella arancini with roast garlic aioli
- Savory mini muffins
- Mini quiche assortment with homemade tomato chutney
- Coconut protein balls
- Vegetable crudities with raw dips
- Falafel with minted yoghurt
- Bowl of seasonal whole fruits

LUNCH BUFFET UPGRADES

\$8 PER PERSON, PER SELECTION

- Superfood cauliflower bake with parmesan and kale
- Thai pumpkin and broccoli curry with charred naan and steamed basmati
- Whole corn on the cobb with lime compound butter
- Steamed basmati brown rice with garden herbs
- Roast chat potatoes with garlic oil and rosemary salt
- Spinach and ricotta tortellini with tomato sugo and black olives
- Potato gnocchi with forest mushrooms and crispy leeks
- Pumpkin and sage ravioli with garlic zucchini, lemon & brown butter



DAILY CONFERENCE MENUS

WORKING LUNCH MENUS

\$45.00 PER PERSON

Served with assorted soft drinks, juice and water station

GOURMET SANDWICHES, WRAPS AND BAGELS

Smoked salmon bagel with herbed cream cheese, pickled onions and capers
 Chicken Caesar wrap with streaky bacon, parmesan, cos lettuce and zesty mayo
 Tuna mayo with celery, rocket and kewpie
 Bangalow leg ham with Dijon mustard, Swiss cheese and Roma tomato
 Chargrilled vegetables with red capsicum pesto, rocket and vegan cheddar

MAKE YOUR OWN BURGERS

Local bakery bread, buns and artisan bread
 Honey and garlic free range chicken with soy glaze
 Charred 100% beef patties with condiments
 Chefs selection of housemade salads (3)
 Vegetable and lentil pattie with zesty vegan mayo
 Beer braised brown onions
 Steak fries with ketchup and aioli
 Chocolate dipped profiteroles
 Tropical fruit salad



DAILY CONFERENCE MENUS

SMALL GROUP MENUS

For groups under 20 people only

Please refer to the daily menus for morning and afternoon tea
Served with assorted soft drinks, juice and water station

GOURMET SANDWICHES, WRAPS, BAGELS AND ROLLS

Smoked salmon bagel with herbed cream cheese, pickled onions and capers
Chicken Caesar wrap with streaky bacon, parmesan, cos lettuce and zesty mayo
Tuna mayo with celery, rocket and kewpie
Bangalow leg ham with Dijon mustard, Swiss cheese and Roma tomato
Chargrilled vegetables with red capsicum pesto, rocket and vegan cheddar

THE GRAZING PLATE

Freshly baked bread basket with whipped butter
Free range chicken with cajun spices and tzatziki
Shaved Bangalow leg ham with pickles
Sliced Danish salami with roast tomato relish
Greek salad with kalamata olives, crumbled feta and oregano dressing
Potato salad with green onions, cornichons, parsley and wholegrain mustard
Tropical fruit platter
Chefs selection of cheeses w quince paste, fresh fruits, toasted nuts & crackers

PRE ORDERED COVE BAR

Please speak to your coordinator for menus.
Mantra guests must attend Peppers Poolside for this option



CONFERENCE ADD-ONS

ENHANCEMENT STATION ALL DAY

\$5 PER PERSON

Chefs daily selection of sweet and savory with seasonal fruit

WELCOME HEALTHY SNACK

\$19 PER PERSON

Build your own trail mix assorted nuts, banana chips, dried fruits

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

ARRIVAL TEA AND COFFEE STATION

\$5 PER PERSON

available for 30 minutes prior to the commencement of your meeting

CONTINUOUS TEA AND COFFEE

\$15 PER PERSON - ALL DAY

ASSORTED JUICE STATION

\$15 PER PERSON - ALL DAY

ESPRESSO COFFEE CART (8AM - 4PM)

\$300 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)



CANAPES SELECTION

1HR – 6 SELECTIONS - \$38 PER PERSON

2HR – 8 SELECTIONS - \$48 PER PERSON

COLD

Falafel with pumpkin hummus and pickled onions

Roast beef with croute, baby spinach and aioli

Poached chicken with apple, celery and mayo on baguette

Salmon ceviche with chili and soy

Just shucked pacific oysters with wakame and sesame

Chicken and bacon pate with crackers and beetroot relish

Local prawn cocktail spoon with thousand island

Tomato and goats cheese tarte with onion jam

Tea smoked duck breast with micro herbs and hoisin glaze

HOT

Chefs selection of vegetarian spring rolls and samosa

Butternut pumpkin arancini with paprika aioli

Coconut king prawns with sweet chili sauce

Karaage chicken with kewpie

Flat head goujons with house made tartare

Moms meatballs with tomato sugo and parmesan

Crispy pork belly with chili jam and black sesame

Steamed BBQ pork buns with green onions

Gourmet party pies and sausage rolls with ketchup



GRAZING PLATTERS AND SMALL GROUP DINNERS

GRAZING PLATTERS

\$150.00 PER PLATTER – EACH PLATTER FEEDS UP TO 10PAX

FRESH FRUIT PLATTER - chefs selection of tropical fruit

LITTLE PARTY PIES - pepper beef, lamb and rosemary, spinach and feta

FARMHOUSE CHEESE - variety of farmhouse cheeses, grapes, lavosh crackers and quince paste

WICKED WINGS - blue cheese, franks hot sauce and ranch dipping sauces

SAVORY BITES - chicken and vegetarian empanadas, spring rolls and pork buns

ANTIPASTO PLATTER - cured and smoked meats, local cheese, pickles, dips and nuts

SWEET TREATS - lamingtons, biscuits, Danishes and pastries

CORN CHIPS - with herbed sour cream, smashed avocado and jalapenos

FAMILY SHARE STYLE MENU (UNDER 30pax)

\$95.00 PER PERSON

Food will be served down the middle of the table share style

Slow cooked lamb shoulder with creamed mustard leeks and gremolata

Twice cooked pork belly with chilli jam and toasted sesame

Roast potato with confit garlic and rosemary salt

Steamed greens with evoo and sea salt

Free range whole chicken with thyme and lemon

Prawn and bug risotto with parmesan, garden herbs and chilli

Peppers eton mess with meringue, Chantilly cream, strawberries and passionfruit gel



COCKTAIL EVENTS - 2HR CATERING PACKAGE

\$85 PER PERSON

STARTERS - 30 MINS CANAPES

Chefs selection of 4 canapes offerings - 2 hot / 2 cold selections offered

GRAZING STATION

Antipasto platters with Aussie cheeses, quince paste, dried and cured local meats, homemade dips, fresh and dried fruit, crusty bread and lavosh crackers

Local bread basket with whipped butter

Chefs selection of 2 salads

Green chicken curry with steamed basmati and garlic roti

Potato gnocchi with baby onions, garden peas, charred broccoli and evoo

Mini dessert selection

Tropical fruit platter

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BUFFET DINNERS

\$95.00 PER PERSON

BBQ BUFFET

Freshly baked bread basket with whipped butter
 Chefs selection of 2 salads
 Beer braised onions
 Grilled beef sirloin with pan juices
 Local gourmet and vegetarian sausages or patties
 Moroccan chicken thighs with cumin spiced yoghurt
 Smashed chat potatoes with lemon and herbs
 Charred corn on the cob with herb butter
 Chefs selection of petite dessert
 Fresh fruit platter
 Selection of local cheeses, quince paste, dried fruits, nuts & crackers

KINGY BREEZE BUFFET

Local bread basket with whipped butter
 Chefs selection of 2 salads
 Chefs selection of 2 vegetables
 Roast pork belly with apple and cinnamon compote
 Grilled barramundi fillets with green
 garlic butter
 Drunken chicken with smokey bourbon
 glaze and chat potatoes
 Selection of mini desserts
 Fresh fruit platter

CUDGEN CLASSIC BUFFET

Local bread basket with whipped butter
 Chefs selection of 2 salads
 Chefs selection of 2 vegetables
 Thai green chicken curry with basmati and roti
 Tassie salmon fillets with steamed brown
 rice and salsa verde
 Braised beef cheeks with creamy mash,
 paprika oil and gremolata
 Chocolate brownie and cake shots
 Fresh fruit platter



PLATED DINNERS

ALTERNATE DROP - 2 SELECTIONS

2 COURSE - \$84.00 PER PERSON

3 COURSE - \$99.00 PER PERSON

ENTREES

Confit octopus with chimichurri salsa and romesco

Byron burrata with heirloom tomatoes, garlic toast and herb oil

Charred lamb with pearl cous-cous, pomegranate and mint labneh

Sourdough with stracciatella, Roma tomatoes, lemon thyme and aged balsamic

Twice cooked pork belly with pumpkin hummus and fennel

King ora salmon with watermelon radish, pickled cucumber and tahini yoghurt

MAINS

Confit duck with herb polenta, garden peas, baby carrots and cranberry jus

Grass fed beef tenderloin with duck fat kipfler potatoes, greens and jus

Chicken breast with onion rosti, crème corn, zucchini ribbons and mushroom jus

Gnocchi with lemon, butternut pumpkin, soft herbs, confit garlic and crispy leeks

Risotto with forest mushrooms, truffle oil, basil oil and parmesan tuile

Market fresh fish with wild rice, baby carrots, caper butter and charred lime

Fish of the day with baby spinach, prawn bisque, chili oil and green tomatoes

DESSERTS

Crème brulee with burnt caramel top, orange biscotti and seasonal berries

Coconut panna cotta with cinnamon syrup, passionfruit compote and flowers

Valrhona chocolate slice with raspberry gel, biscuit crumb and soft cream

Mini pavlova with Chantilly, passionfruit coulis and kiwi fruit

Lemon tarte with torched marshmallow, pineapple wafer and fairy floss

Wedge of Tassie brie with quince paste, lavosh and grapes



PLATED DINNERS CONT.

DINNER MENU ENHANCEMENTS

SIDE OFFERINGS FOR THE TABLE

**All served share style in the centre of the table*

\$6.50 PER PERSON, PER SELECTION

Steamed broccolini with lemon oil and garlic chips

Baby carrots with honey, labneh and toasted seeds

Creamy potato mash with chives

Pan seared mushrooms with thyme and green oil

Roast root vegetables with herbs and olive oil

Roast kipfler potatoes with sea salt and rosemary

House made garden salad with green goddess dressing

Heirloom tomato salad with cherry bocconcini, basil and aged balsamic

French fries with ketchup and aioli

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STAND UP STYLE DINNERS

for larger groups 200 pax or more

WALK & FORK

\$110.00 PER PERSON

Served Poolside or Zig Zag Garden Events

STATION 1

Forest mushroom arancini with aioli
Sweet corn croquette with gruyere cheese and red capsicum pesto
Karaage chicken with kewpie and wakame
Homemade fish cakes with sauce tartare

STATION 2

Assortment of breads and dips
Rare roast beef with garlic croute and horseradish crème
Antipasto platters with sliced cold meats, olives and marinated vegetables
Cheese boards with fresh and dried fruits, quince paste, chefs cheeses and lavosh

STATION 3

Fried rice with Asian vegetables, egg, soy and crispy shallots
Coconut chicken curry with basmati rice and coriander
Twice cooked pork belly with oyster sauce, green onions and noodles
Roast butternut pumpkin risotto with parmesan and herbs

STATION 4

Petite fours
Chefs selection tropical fruit platters
Freshly brewed tea and coffee

PEPPERS
SALT RESORT & SPA — KINGSCLIFF

CONTACT US

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