



a touch of salt

F U N C T I O N + C A T E R I N G

2 0 2 5



Locally Owned, Locally Loved

Ideally located in the heart of the CBD and along the picturesque waterfront, our restaurant is a sought-after destination for unforgettable dining experiences and exceptional events. Known for our top-quality cuisine and extensive beverage selection, we've become a favorite venue for all kinds of functions—whether it's a festive Christmas party, an intimate birthday celebration, a corporate event, or a stylish fundraiser.

As a locally owned family business, we take pride in delivering warm, attentive service that makes every guest feel at home. Our sophisticated menus and flexible seating options allow us to tailor each event to your vision, offering everything from elegant degustation dinners to casual group gatherings. Let us help you create a memorable occasion, whatever the celebration.

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Occupancy

Please select the space that suits your event best:

SPACE	CAPACITY	FOOD AND BEVERAGE MIN. SPEND		SPACE HIRE
Restaurant + Balcony	Banquet 150 people Cocktail 250 people	Sunday — Thursday \$6,750 minimum spend	Friday and Saturday \$10,750 minimum spend	\$1,250
Restaurant	Banquet 100 people Cocktail 150 people	Sunday — Thursday \$5,000 minimum spend	Friday and Saturday \$7,000 minimum spend	\$1,000
Balcony	Banquet 50 people Cocktail 100 people	Sunday — Thursday \$2,500 minimum spend	Friday and Saturday \$4,500 minimum spend	\$500
Awning	Banquet 30 people Cocktail 40 people	No minimum spend is required		\$250

chef served canapes



1 Choose your number of canapes:

4 canapes \$28* per person

6 canapes \$42* per person

SOUL BOWL OPTION

Fork food \$18 per item per person

Shredded duck, smashed
cucumbers, cashew + radish salad
Butter chicken, steamed rice, naan
+ tomato sambal

Pork belly burnt ends, potato
succotash, burnt maple + chilli
Spiced lamb, walnut hummus,
carrot + zucchini tabouli

2 Select which items you would like included in your canapes.

FROM THE LAND

Spiced pork roti, mango chutney +
lime yoghurt

Braised lamb + green pea pies

BBQ beef skewers, ginger tare, pickled
radish + sesame *gf/df*

Duck, green onion spring rolls +
plum glaze *df*

Tandoori grilled chicken skewers +
burnt lime *gf/df*

FROM THE EARTH

Bruschetta, smoked eggplant hummus +
tomato salsa *df/vegan*

Flat breads, caramelised onions, black
olives + fetta

Battered artichokes, sunflower aioli +
lemon *gf/df/vegan*

Mushroom + pecorino arancini +
herbed aioli

FROM THE SEA

Beer battered prawns + jalapeno aioli *df*

Thai style fish cakes, green papaya +
cashew cream *gf/df*

Scallop cerviche, coconut, chilli + citrus
dressing *gf/df*

FROM THE SWEET SIDE

Caramel financier, wattle seed chantilly +
hazelnuts

Cheesecake, passion fruit curd + white
chocolate *gf*

Chocolate brownie, berry mousse +
davidson plum *gf*

gf-gluten free *df*-dairy free *pb*-plant based *v*-vegetarian

grazing platter

Foccacia + flat breads (*gf* bread available)

Whipped feta, tomatoes + basil *gf*

Hummus, chorizo + red pepper oil *gf*

Pumpkin yoghurt + dukkah *gf*

Spiced green olives *gf/df*

Shaved prosciutto, artichokes + parmesan *gf*

Brie cheese, honey, walnuts sage + rye crisps

Shaved soppressa, pickled cucumbers + radish

Aged cheddar, grapes, figs + crispbread

\$25 per person

gf-gluten free *df*-dairy free *pb*-plant based *v*-vegetarian

A TOUCH OF SALT



MINIMUM
20
PEOPLE

CATERING PACKAGES 5

plated meals



1 Choose your number of courses:

2 course alternate drop • \$70 per person

3 course alternate drop • \$85 per person

2 Select which items you would like included in your courses.

ENTRÉE

Ricotta + goats cheese gnocchi,
pepperonata, salsa verde + walnut crumb

Roasted cauliflower + gruyère tart, charred
fennel, baby cos, dill + lemon dressing,
fried capers

Beef breasola, porcini + truffle arancini, salsa
verde, celery + pecans

Sticky tamarind pork belly, coconut
emulsion, snow pea salad, pickled radish
+ sesame *gf/df*

Warm spiced duck pastry, carrot purée,
orange, hazelnuts + dates

Seared prawn + prosciutto brochettes, baby
cos, parmesan, capers, dill + lemon *gf/df*

MAINS

Confit duck leg, buttered potato, sauteed
red cabbage, pear + raisin vincotto + pecan
crumble *gf*

Lemon roasted chicken, sweet potato, broad
bean + feta salad + chimmichrri dressing *gf*

Spice roasted lamb, walnut hummus, zaatar
baked potatoes, carrots + dates *gf/df*

Baked porchetta, whipped potato, charred
greens, pickled zucchini, cider glaze + jus *gf*

Braised short rib of beef, cauliflower puree,
potato pave, confit shallots, tomato +
artichokes *gf*

Grilled reef fish, sweet corn nage, baby broccoli,
sugar snaps, ginger oil + lime *gf/df*

DESSERTS

Elderflower + lemon panna cotta,
pepita seed granola, maple sponge +
compressed melon *gf*

Honey cake, cheesecake cream, lavender
marshmallow + salted dulce de leche

Coffee custard tart, malted cremeux, banana
crumble + roasted pear

Chocolate roulade, raspberry + rose water
curd, pecan praline + coconut cream

gf-gluten free *df*-dairy free *pb*-plant based *v*-vegetarian

terms & conditions

Definition

'A Touch of Salt' refers to The Trustee for the Brine Family Trust trading as 'A Touch of Salt'.

ABN 34 126 942 675

'The Client' refers to the customer booking any services with A Touch of Salt.

'We, ours, us, etc.' means A Touch of Salt. You, yours, etc.' means The Client.

These Terms and Conditions may be amended by us at any time by updating them on our website. You should review these Terms and Conditions each time you access our website. By continuing to use and access our website you agree to be bound by the amended Terms and Conditions.

Reservations

A tentative booking will be held for a maximum period of ten (10) days from the original enquiry. If written confirmation is not received by the end of the tenth (10) day, we will assume you no longer require our services and the date will be released.

Quotes

Prices quoted are inclusive of GST and are valid for three (3) months from date of quotation. All food and beverage are subject to market availability and prices may change.

Prices

All prices quoted are inclusive of GST unless otherwise stated. Prices are subject to change.

Deposit + Payments

The estimated number of guests plus payment of 20% deposit is required to confirm booking. No event is considered confirmed until the deposit has been received.

Full event payment is required ten (10) days prior to the event, unless authorised in advance. Other invoices requiring payment within seven (7) days may be sent to you prior to the event.

We accept payment by all major credit cards (2.5% AMEX credit card surcharge applies), bank transfer and cheque. Please advise us when bank transfer is completed.

A Touch of Salt reserves the right to charge an interest rate of 10% per calendar month on any unpaid amounts following completion of event.

Confirmation of Details

Menus, final numbers, dietary requirements and staff for functions are to be confirmed ten (10) days prior to the event. If the final numbers decrease after confirmation has been made you will be charged at your confirmed numbers.

Our Rights

The restaurant does not assume responsibility or liability for any loss or damage to any property belonging to the client, client's guests or invitees. The restaurant reserves the right to exclude or remove any undesirable persons from the event or the venue premises without liability.

The restaurant also reserves the right to cancel the booking if the venue or any part of it is closed due to circumstances, the deposit has not been paid by the due date, the client becomes insolvent, bankrupt or enters into liquidation or receivership, the event may prejudice the reputation of the venue.

Responsible Service of Alcohol

In accordance with the Liquor Licensing Act, A Touch of Salt staff reserve the right to refuse to serve alcohol to guests under the age of 18 and guests who are intoxicated.

If a temporary liquor license application is required, fees will be directly charged to you whether the application is successful or not.

In certain situations, including functions held in public areas such as parks and gardens, Council regulations will require the alcohol service area to be fenced off from the general public. In this instance the cost of said fencing will be charged directly to the client, including the delivery and set up charges associated with it.

terms & conditions

Dietary Requirements

A Touch of Salt staff and suppliers prepare all food in accordance with the Food Standards set by Food Standards Australia and are fully Food Safe Accredited.

A Touch of Salt kitchen and equipment used may contain traces of nuts, egg, dairy, gluten and other known allergens.

Although all care is taken by us to ensure these items are contained, we cannot guarantee that all dietary requirements will be met. Whilst we understand the serious implications of reactions to allergens and will endeavour not to cross contaminate your food, A Touch of Salt will not accept responsibility or liability for an adverse reaction to our any of our food by any guest. Please inform any of your guests who have serious food allergies that if they are concerned that they will be able to bring their own allergen free food in some circumstances.

A Touch of Salt will cater for all dietary requirements with prior consultation. Where a dietary requirement dictates a new menu to the one offered, surcharges may apply. We will do our best to cater for unannounced dietary requirements, however some requests may be undeliverable.

Cancellations

All cancellations/postponements must be confirmed to us in writing.

In the event that a confirmed booking is cancelled, the following cancellation charges will apply:

Notice of 61 days or more

Full deposit will be refunded

Notice of 31 — 60 days

50% deposit will be refunded

Notice of 30 — 8 days

Full deposit will be retained

Notice of 7 days or less

50% of food and beverage plus any non-cancellable costs will apply

Notice of 2 days or less

Full payment of event will apply

In addition to cancellation charges, you will be liable for any cancellation fees charged by third parties for product or services. In the event that your confirmed booking is postponed to a later date, any deposit monies paid may be transferred for use as a deposit for an alternative date, subject to availability and approval.

Equipment

A Touch of Salt can arrange any extra equipment you require for your event. Hire of equipment included is itemised in the quote, and includes delivery and pick up charges. Any damage to, or loss of hire equipment caused by the client, client's guests, venues or venues employees will be charged to the client and invoiced after the event. Any costs will be invoiced directly.

Quality Control

A Touch of Salt does not part cater any event, including the serving of cakes, desserts, BYO food of any nature without prior consent. This practice contravenes our Food Safety program. Please mention to us during the initial quote stages if you plan to supply any foods from home or relatives or registered food business.

Agreement

I have read this agreement and agree to the terms and conditions.

Name:

Signature:

Date:

HOW TO COMPLETE THE FORM DIGITALLY

1. Download and save the form to your computer.
2. Fill it out and sign it, then click the submit button above to email it automatically, or save it and send it to accounts@atouchofsalt.com.au.