



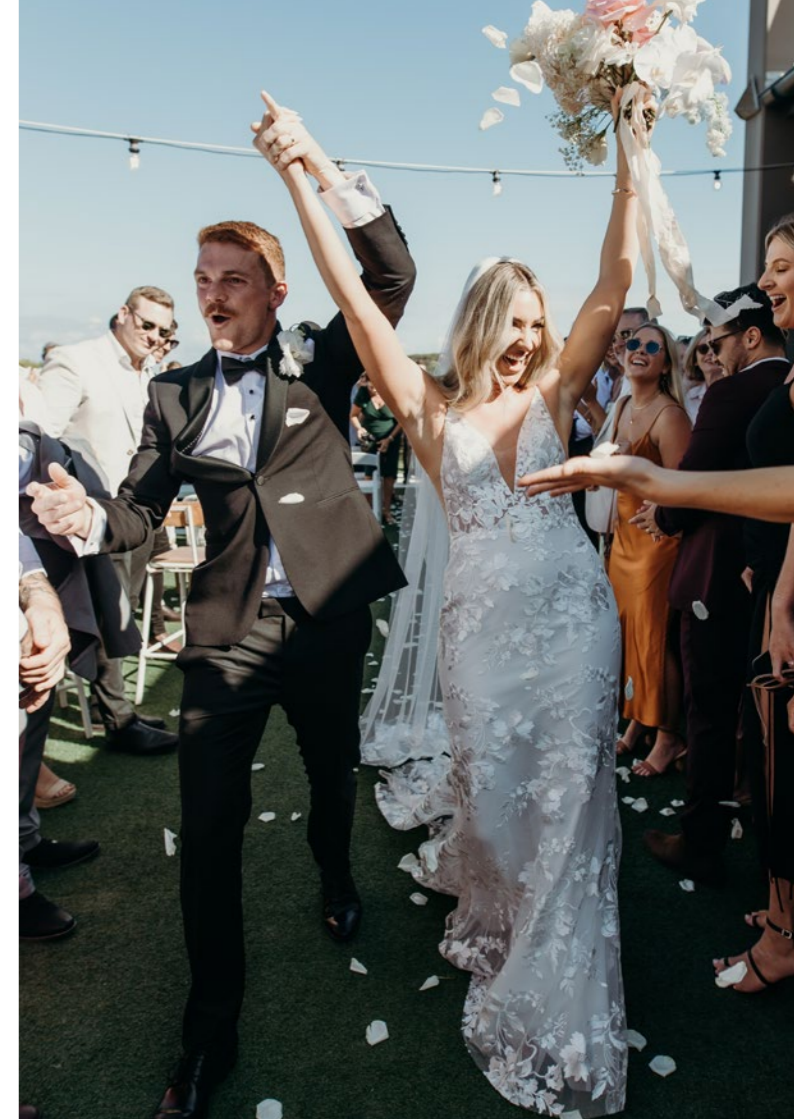
saltwater
WEDDINGS



The gentle warmth of afternoon sun on your shoulders. The sound of waves kissing the shoreline. Fingal Beach is stretched out before you, spanning to meet the endless blue horizon. With an ice-cold flute of bubbles cradled in your hand - you've arrived.

Welcome to Saltwater Fingal Bay.

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WEDDINGS





Your very own bridal room

For your exclusive use, we provide you with your very own bridal room. Somewhere to take a breath and get away from it all. Whether it be for fixing up hair and makeup, prepping for your speech or sneaking your first moment as a married couple. It's the icing on the already amazing cake.

Customer journey second to none

Whilst planning your wedding with Saltwater, your customer journey is second to none. We work with the wedding industry experts at *Wedding Road* to help bring your day to life. These wedding professionals will guide you through all that you should be doing, and with their simple yet precise systems and processes, they will make sure you leave, no stone unturned.



Ceremony

Begin your day on our open air balcony with unobstructed views across the beach

- Timber arbour
- Signing table
- White Americana chairs

Post Ceremony

Exclusive use of our water front balcony

- Grazing table
- Additional grazing box for bridal party photos
- Post ceremony sparkling*
- Timber high bar top tables
- Timber stools
- White Malawi rattan lounge chairs
- Timber round coffee tables
- Festoon lights

**Ebb & Tide Package does not include a glass of post ceremony sparkling*

Reception

Bringing the outside in with floor to ceiling windows highlighted with elements of fresh greenery and pendant lighting

- Bridal room
- Ceiling fairy lights
- Timber top tables
- White cross back chairs
- Bridal skirt
- Cake table & knife
- Clear acrylic wishing well with sign
- Two easels for your signage
- Printed bar beverage menu
- White spun cotton napkins





Ebb & Tide

\$90pp

- One hour balcony ceremony - arbour & signing table
- Saltwater grazing table
- Four hour reception venue hire
- Main course sit down meal
- Your wedding cake served on platters
- Complimentary tea & coffee*

Seaside Escape

\$115pp

- One hour balcony ceremony - arbour & signing table
- Post ceremony sparkling
- Saltwater grazing table
- Five hour reception venue hire
- A selection of six canapés
- Your wedding cake served on platters
- Complimentary tea & coffee*

Minimum spend applies

Off season discount available for May, June, July, August

Ocean View

\$125pp

- One hour balcony ceremony - arbour & signing table
- Post ceremony sparkling
- Saltwater grazing table
- Five hour reception venue hire
- A selection of four canapés or a sit down entrée
- Main course sit down meal
- Your wedding cake served on platters
- Complimentary tea & coffee*

Beach Romance

\$140pp

- One hour balcony ceremony - arbour & signing table
- Post ceremony sparkling
- Saltwater grazing table
- Five hour reception venue hire
- A selection of four canapes or a sit-down entrée
- Shared feast main or a plated main meal
- Dessert station or a plated dessert
- Your wedding cake served on platters
- Complimentary tea & coffee*



EXTRAS



Optional Extras

Cheese board <i>serves fifteen people</i>	\$100
Balcony bar <i>weather permitting</i>	\$300
Dessert station	\$15 <i>pp</i>
Margarita in Patron Bottle	\$13 <i>pp</i>
French Champagne <i>per bottle</i>	\$120
Glass cocktail dispenser	\$180
Glass mocktail dispenser	\$90
Champagne tower <i>includes 30 glasses</i>	\$200
Matt brushed-copper flatware cutlery	\$110
White muslin napkins	\$55
White muslin table runners	\$75
Rattan placemats	\$2 <i>ea</i>
Table numbers	\$40
Bridal table full-length tablecloths	\$50
White spun cotton tablecloths	\$110
Two coastal, Hampton-style bridal chairs	\$70
Jute white round rug	\$40
Jute white long rug	\$40





Canapé Selection

Tortilla chip with spiced prawn & guacamole **GF** | **VE** *avail*

Chargrilled chicken satay skewers

Vegetable samosa with minted yogurt **V** | **VE** *available*

Rare beef & horseradish spoons **GF**

Smoked salmon with crème fresh blini

Prawn twists with sweet chilli sauce

Mini beef burgers

Pumpkin tartlets with pesto **V**

Saké soaked tuna & pickled cucumber spoons **GF**

Wild mushroom arancini with truffle aioli **V**

Peking duck pancakes

Sweet potato stuffed zucchini with beetroot & walnuts **VE**

Cauliflower popcorn with vegan mayo **GF** | **VE**

GF Gluten Free | **V** Vegetarian | **VE** Vegan | **DF** Dairy Free





Entrées

Caramelised onion & goats cheese tart **V**

Smoked duck, herb & Vietnamese dressed salad **GF**

Roast pumpkin, spring onion & pea risotto **GF | VE available**

Crispy skin pork belly with pear & apple compote **GF**

Seared scallops with burnt corn puree **GF**

Beef carpaccio, caramelised beetroot & toasted walnuts **GF**

Mains

2+ marble score New York cut steak on creamy mash, grilled beans, & café de Paris butter **GF**

Seared salmon, satay cauliflower puree, roasted chat potatoes, toffee almond & herb salad **GF available**

Happy soul bowl with roasted vegetables, falafel, grilled haloumi, brown rice, toasted seeds, & nuts with a pomegranate dressing **GF | V | VE**

Chilli caramel lamb cutlets on rosemary salted chats with broccolini **GF**

Chicken supreme with wild mushroom, truffle risotto and broccolini **GF**

Moroccan spiced pork viking cutlet with fire roasted eggplant puree on butternut pumpkin **GF available**

GF Gluten Free | **V** Vegetarian | **VE** Vegan | **DF** Dairy Free

Dessert

Vanilla & blueberry cheesecake with raspberry compote

Double chocolate tart with berry coulis & cream

Smashed meringue with vanilla cream & berry coulis
GF | DF available

Sticky date pudding with vanilla bean ice cream & butterscotch sauce

Dessert Station - Inclusive of assorted macarons, caramel slice, seasonal fruit, lemon meringue tarts, mini tiramisu cups, cheese, house made lavosh

Select two dishes for each course served for an alternate drop



Main Shared Plates

Garlic and lemon stuffed free range chicken **GF**

Spanakopita **V**

Rosemary and truffle lamb shoulder **GF**

Twice cooked pork belly with crackling and pear compote **GF**

Slow cooked grain fed striploin with horseradish cream **GF**

Baked barramundi fillets with kaffir lime, lemongrass & shallots **GF**

Select two dishes to be served in the middle of the table

Side Plates

Rocket, pear and parmesan salad **GF | V**

Caesar salad with soft poached egg

Steamed Chinese broccoli with soy and ginger **GF | V | VE available**

Warm kiptler and aioli salad **GF | V**

Roast vegetables with baby spinach **GF | V | VE available**

Thyme and sea salt crispy roasted chats **GF | V | VE**

Garden salad with citrus dressing **GF | V | VE available**

Select three sides to be served in the middle of the table



BEVERAGE PACKAGES

Signature

\$60pp

Tap Beer	Carlton Dry Lager Great Northern Super Crisp 3.5%
Bottled Beer	Cascade Premium Light Pure Blonde
Cider	The Hills Cider Company Apple
Sparkling	Mt Lawson Cuvee Mudgee, NSW
White Wine	Mt Lawson Semillon Sauvignon Blanc Mudgee, NSW
	Mt Lawson Chardonnay Mudgee, NSW
Red Wine	Mt Lawson Shiraz Mudgee, NSW
Sweet Wine	Mt Lawson Moscato Mudgee, NSW

Premium

\$70pp

Tap Beer	Carlton Dry Lager Stone & Wood Pacific Ale Great Northern Super Crisp 3.5%
Bottled Beer	Cascade Premium Light Corona Pure Blonde
Cider	The Hills Cider Company Apple
Sparkling	Peterson House Gateway NV Hunter Valley, NSW
White Wine	Scorpius Sauvignon Blanc, NZ
	Petaluma Chardonnay, Adelaide Hills, SA
	Nova Vita Pinot Gris, Adelaide Hills, SA
Rosé	Excuse My French, FRA
Red Wine	Audrey Wilkinson Shiraz, Hunter Valley, NSW
	Bunnamagoo Cabernet Sauvignon, Mudgee, NSW
Sweet Wine	Innocent Bystander Pink Moscato, Yarra Valley, VIC

Deluxe

\$85pp

Tap Beer	Carlton Dry Lager Asahi Super Dry Stone & Wood Pacific Ale Great Northern Super Crisp 3.5%
Bottled Beer	Cascade Premium Light Corona Peroni Nastro Azzurro Pure Blonde
Cider	The Hills Cider Company Apple The Hills Cider Company Pear
Sparkling	Peterson House Chardonnay Pinot Noir Hunter Valley, NSW <i>or</i> Peterson House Prosecco, Hunter Valley, NSW
White Wine	Port Phillip Estate Sauvignon Blanc, Mornington Peninsula, VIC
	Cockfighters Ghost Single Vineyard Chardonnay, Hunter Valley, NSW
	Nova Vita Pinot Gris, Adelaide Hills, SA
Moscato	Innocent Bystander, Yarra Valley, VIC



Rosé	Nova Vita Rose, Adelaide Hills, SA
Red Wine	Cockfighters Ghost Single Vineyard Shiraz, Hunter Valley, NSW
	d'Arenberg High Trellis Cabernet Sauvignon, McLaren Vale, SA



TERMS & CONDITIONS

DURATION AND TIMING

- Weddings run for a duration of 6 hours, including 1 hour of ceremony time and 5 hours for your reception.
- On site ceremonies commence at 5pm unless otherwise negotiated.
- Bump in time for suppliers styling, decorating & dropping off items is 3.30pm during the spring & summer months.
- The restaurant can be closed for lunch giving you early access for set up at 11.00am. This is a fee of \$1,500 to cover the loss of revenue from lunch service. This will also allow for flexible timing of your ceremony and an extra one hour of venue hire time where your ceremony is held onsite.
- As your reception concludes at 11.00pm guests departure is at this time. All guests must have vacated the property by 11.15pm.
- Lunch time wedding package prices are reduced by \$10pp to accommodate the reduction in reception time offered.
- Morning ceremonies held on site commence at 11am.

DEPOSITS AND FINAL NUMBERS

- A fee of \$3,000 is required to secure your booking, along with a signed booking form. This payment is required within 7 days of making your booking & is non-refundable.
- Once your booking fee has been received by Saltwater Restaurant your wedding date is immediately held. The following payment schedule is then adhered to in order to continue holding your wedding date:
 - 50% of the total balance is due at least 6 months prior to your wedding date.
 - Final payment based on final details and numbers is due 14 days prior to your wedding date.
 - All deposit payments are non-refundable.
- Final numbers must be provided in writing at least 3 weeks prior to your wedding date. Once provided, this will be taken as confirmed and a final invoice will be issued based on final information. Guest cancellations after this point will not be credited to your account for food or to other areas of your wedding.
- If the final amount due based on final numbers & details is not paid twelve days prior to your wedding date Saltwater Restaurant reserves the right to cancel your wedding.
- Should you wish to pay off your event over time with part payments we request that you set up a separate personal account. Full payment can be then made fourteen days prior to your wedding on issue of your final invoice.

MINIMUM SPEND

- A minimum spend of \$12,000 Monday-Thursday or \$16,000 Friday-Sunday is required for any wedding held at Saltwater Restaurant before Spring 2024 (except for May-August, see below).
- The minimum spend will be quoted on request for dates after August 2024.

- A minimum spend of \$13,000 is required for weddings held in May-August 2024
- A 10% discount is offered off the (food and hire only) package price for midweek (Monday-Thursday) dates.
- Should your guest numbers fall short of the minimum spend the full tariff will be charged.
- The additional cost of closing the restaurant over lunch is not included in the minimum spend.

WINTER MONTHS

- Winter months are May through to August.
- A minimum spend of \$10,000 Monday-Thursday or \$13,000 Friday-Sunday is required for any wedding held in May-August 2024
- A 10% discount is offered off the (food & hire only) package price for these months.
- Bump in time for suppliers styling, decorating & dropping off items is 3pm during the winter months.
- Guests arrival is 4pm for a 4.15pm ceremony.
- Should you wish to close the restaurant for lunch service on the day of your wedding to allow access for suppliers and styling from 11am and give flexibility to your ceremony time there is a fee of \$1,000 incurred during winter.

FOOD AND BEVERAGES

- Canapés can be added as an additional offering if they are not already included in your package for an extra fee.
- Your final menu selection is due 8 weeks prior to your wedding date.
- Tastings are offered via an invitation as a way of trying the quality and style of our food.
- Please advise of food allergies fourteen days prior to your wedding when confirming numbers with your wedding coordinator.
- Beverage packages run for a duration of four hours
- Beverage packages can be extended for an extra one hour. A one hour extension for the Signature Package = \$15pp, Premium Package extension = \$17.50pp and Deluxe Package extension = \$21.25pp.
- Beverage packages are mandatory for all adult guests attending your wedding.
- A bar tab to a monetary limit for spirits and cocktails can run, as well as a beverage package. This can be for all of your guests, or special nominated guests only such as the bridal party.
- For a reception that runs for four hours, your beverage service concludes at 9.30pm. For five hour receptions, beverage service concludes at 10.30pm.
- Additional meals are offered for suppliers along with beverages at a fee of \$35pp.
- Children's meals are offered at a fee of \$15pp.
- A children's soft drink package is offered for four hours at a fee of \$15pp.
- For little ones requiring no food and beverages there is no charge.
- There are two mandatory costs for your wedding (food package + beverage package).

BLOCK OUT DATES

- Block out dates apply where Saltwater Restaurant is only open for public trade. Please speak with our wedding manager about what days of the year this applies.

PACKAGE INCLUSIONS

- Your package includes Saltwater Restaurant tables and chairs, cutlery, crockery, glassware, cake table, cake knife, linen napkins and our professional wait staff.
- Should you wish to add styling, table cloths or any other additional features to your set up it will be at an additional cost external from Saltwater Restaurant.
- Saltwater Restaurant looks after the service of food and beverages, as well as the set up of your floor plan. Additional styling must be done through external contractors during the bump in times offered.

ENTERTAINMENT AND MUSIC

- Live music is limited to no more than a four-piece band. A live soloist or duo is also acceptable.
- A DJ can be hired for your reception or you can simply play a playlist through our PA system.
- Whilst we understand that you are wanting music at your reception, Saltwater reserves the right to monitor sound levels as needed.

DUE CARE

- A cleaning fee will be charged, at the discretion of management, should the premises be left in an unacceptable state.
- Whilst our team will take care, no responsibility will be taken for damage or loss of goods, equipment or merchandise left on the premises prior to, during or after the wedding.
- We do not allow confetti, rice, streamer poppers or sequin type scatters.
- We do not allow artificial garlands to be placed on the timber tables.
- Candles must be placed in candle holders to avoid wax drips and burns to timber tables. Any damage caused will incur a replacement of table fee.

SMOKING

- In accordance with the NSW Health and Hygiene laws, smoking is only permitted four meters from any building and in designated smoking areas only.
- For Saltwater Restaurant, this means you need to vacate the building and move outside should you wish to smoke.

EARLY ARRIVAL OF GUESTS

- Saltwater Restaurant weddings begin strictly at the organised time on your Wedding Checklist Agreement. It is the responsibility of the host to make sure guests don't arrive earlier as we will not be ready to serve your guests.



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WEDDINGS



*Please contact Wedding Road to talk through how we can
make your dreams come true for your special day.*

Katie Nicholas

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3 Marine Drive, Fingal Bay

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Menus and inclusions subject to change
Correct as of August 2023