



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.

saltwater
WEDDINGS



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 and 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

Three easels for your signage

Printed bar beverage menu

Linen napkins

Menu tasting

WEDDING PACKAGES



Ebb & Tide

\$80 pp

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

\$100 pp

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

\$115 pp

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

\$135 pp

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 with the dessert table

Complimentary tea & coffee

Beachside Lunch

\$125 pp

One hour balcony ceremony - arbour & signing table

Post ceremony sparkling

Saltwater grazing table

Four hour reception venue hire

Six course degustation menu

Your wedding cake served on platters

Complimentary tea & coffee

Optional Extras

Cheese Board *serves fifteen people* \$100

Balcony Bar \$300

Dessert Station \$15pp

French Champagne *per bottle* \$120

Glass Cocktail Dispenser \$120





Canapé Selection

Tortilla chip with spiced prawn & guacamole

GF | **VE** available

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**

Entrées

Caramelised onion & goats cheese tart **V**

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

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

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

Seared scallops with burnt corn puree **GF**

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

Mains

Aged scotch fillet on creamy mash, grilled beans & café de Paris butter **GF**

Seared salmon with satay cauliflower puree, toffee almond & herb salad **GF**

Vegetarian Buddha bowl with quinoa, grilled haloumi, roasted root vegetables & honey balsamic dressing
GF | V | VE available

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

Chicken supreme with wild mushroom & truffle risotto **GF**

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

Select two dishes for each course served for an alternate drop

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

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





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
comote **GF**

Slow cooked grain fed striploin with turmeric
and hot English mustard cream **GF**

Whole baked snapper 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**

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

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

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

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

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

BEVERAGE PACKAGES

Signature

\$55 *pp*

| | |
|--------------|---|
| Tap Beer | Lighthouse Lager Great Northern Super Crisp 3,5% |
| Bottled Beer | Boags Premium Light Pure Blonde |
| Cider | Somersby Apple Cider |
| Sparkling | Mt Lawson Cuvee Mudgee, NSW |
| White Wine | Lily Semillon Sauvignon Blanc Mudgee, NSW Mt Lawson Chardonnay Mudgee, NSW |
| Red Wine | Lily Cabernet Merlot Mudgee, NSW |
| Moscato | Mt Lawson Moscato Mudgee, NSW |

Premium

\$65 *pp*

| | |
|--------------|---|
| Tap Beer | Lighthouse Lager Stone & Wood Pacific Ale Great Northern Super Crisp 3,5% |
| Bottled Beer | Boags Premium Light Corona Mountain Goat Summer Ale |
| Cider | Somersby Apple Cider |
| Sparkling | Peterson House Gateway NV Hunter Valley, NSW |
| White Wine | Scorpius Sauvignon Blanc South Island, NZ Petaluma Chardonnay Adelaide Hills, SA Nova Vita Pinot Gris Adelaide Hills, SA |
| Rosé | Excuse My French Languedoc Region, FRA |
| Red Wine | Devils Lair Honeybomb Cab Merlot Margaret River, WA |
| Moscato | Mt Lawson Moscato, Mudgee, NSW |

*All beverage packages run for a duration of four hours.
Wines are subject to availability & can change without notice.*

Deluxe

\$80 pp

| | |
|--------------|--|
| Tap Beer | Lighthouse Lager Asahi Super Dry Stone & Wood Pacific Ale Great Northern Super Crisp 3,5% |
| Bottled Beer | Boags Premium Light Corona Peroni Nastro Azzurro Mountain Goat Summer Ale |
| Cider | Somersby Apple Somersby Pear |
| Sparkling | Peterson House Chardonnay Pinot Noir 2016, Hunter Valley, NSW or Viticoltori Ponte Extra Dry Treviso, IT |
| 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 |

Secure your day

To secure your wedding date, we require a \$2000 deposit, and a signed booking form.

A booking form will be issued on request.



TERMS & CONDITIONS

DURATION AND TIMING

- Four hour receptions begin at 6pm & conclude at 10pm.
Five hour receptions begin at 6pm & conclude at 11pm.
- 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.
- 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 \$1000 incurred.
- 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, with the exception of the Beachside Lunch Package.
- Morning ceremonies held on site commence at 11am.

DEPOSITS AND FINAL NUMBERS

- A non-refundable deposit of \$2000.00 secures your date along with a signed booking form. The deposit is credited to your final account.
- This is required within seven days of making your booking & reflects your agreement of the terms & conditions.
- Final numbers are due fourteen days prior to your wedding.
- Once final numbers are given this will be taken as confirmed and the final invoice will be issued. Guest cancellations after this point will not be credited to your account for food or to other areas of your wedding. No adjustments will be made after this time.
- 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 \$9000.00 (Monday-Thursday) or \$13500.00 (Friday-Sunday) is required for any wedding held at Saltwater Restaurant, Fingal Bay before Spring 2022.
- The minimum spend will be quoted on request for dates after August 2022.
- 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.

WINTER MONTHS

- Winter months are May through to August.
- 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 \$600 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 after your final menu selections 6-8 weeks prior to your wedding date.
- 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 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



*Contact Katie to make an appointment onsite to show you around.
You won't be disappointed!*

Katie Nicholas
0410 474 135
weddings@saltwaterfingalbay.com.au

(02) 4024 2650
3 Marine Drive, Fingal Bay
www.saltwaterfingalbay.com.au