

# PEPPERS

SALT RESORT & SPA — KINGSCLIFF



CONFERENCE & EVENTS BANQUET KIT 2026



# 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 and grazing platters.

**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 (M)

## **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.

SEAFOOD ORIGIN: (A) Australian (I) Imported (M) Mixed Origin





## 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 (I)  
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

SEAFOOD ORIGIN: (A) Australian (I) Imported (M) Mixed Origin



## 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 (M)  
 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

SEAFOOD ORIGIN: (A) Australian (I) Imported (M) Mixed Origin



# 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 (A)
- 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

SEAFOOD ORIGIN: (A) Australian (I) Imported (M) Mixed Origin



## 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 (I)  
 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

SEAFOOD ORIGIN: (A) Australian (I) Imported (M) Mixed Origin



## 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 (M)

Chicken Caesar wrap with streaky bacon, parmesan, cos lettuce and zesty mayo

Tuna mayo with celery, rocket and kewpie (M)

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

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## 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 (M)  
Chicken Caesar wrap with streaky bacon, parmesan, cos lettuce and zesty mayo  
Tuna mayo with celery, rocket and kewpie (M)  
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

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## 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 \$6.00 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 (M)
- Just shucked pacific oysters with wakame and sesame (A)
- Chicken and bacon pate with crackers and beetroot relish
- Local prawn cocktail spoon with thousand island (M)
- 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 (M)
- Karaage chicken with kewpie
- Flat head goujons with house made tartare (M)
- Mom's 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

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## 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 (M)

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

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## 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 (M)  
 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 (M)  
 Braised beef cheeks with creamy mash,  
 paprika oil and gremolata  
 Chocolate brownie and cake shots  
 Fresh fruit platter

SEAFOOD ORIGIN: (A) Australian (I) Imported (M) Mixed Origin



## 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 (M)

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 (M)

### 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 (M)

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

### 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

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## 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 (M)

### STATION 2

- Assortment of breads and dips
- Rare roast beef with garlic croustade 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

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**PEPPERS**  
SALT RESORT & SPA — KINGSCLIFF

## CONTACT US

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