



CONFERENCE & EVENTS
BANQUET KIT 2026

2026 HALF AND FULL DAY EXPERIENCES

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 \$88 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.”



2026 BREAKFAST

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

BREAKFAST - STANDUP \$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 (CHOOSE TWO)

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

2026 BUFFET BREAKFAST

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

BREAKFAST - BUFFET \$42.00 PER PERSON

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

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

2026 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

2026 DAILY CONFERENCE MENUS

CASUARINA KITCHEN MENU

(SERVED ON TUESDAY & SATURDAY)

MORNING TEA

Honey legham 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

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2026 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

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2026 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

2026 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

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2026 DAILY CONFERENCE MENUS

WORKING LUNCH MENUS

\$45.00 PER PERSON

GOURMET SANDWICHES, WRAPS AND BAGELS

(Served with assorted soft drinks, juice and water station)

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



2026 DAILY CONFERENCE MENUS

SMALL GROUP MENUS

For groups under 20 people

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 with quince paste, fresh fruits, toasted nuts & crackers

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2026 DAILY CONFERENCE MENUS

CONFERENCE ADD-ONS

Enhancement station ALL DAY

\$5 PER PERSON

Chefs daily selection of sweet and savory with seasonal fruit

Healthy Snack Welcome

\$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

Other Stations

Arrival tea and coffee - available for 30 minutes prior to the commencement of your meeting

\$5 PER PERSON

Continuous tea and coffee ALL DAY

\$15 PER PERSON

Assorted juice station ALL DAY

\$15 PER PERSON

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)



2026 CANAPES SELECTION

1hr – 6 Selections \$38 PER PERSON
2hr – 8 Selections \$48 PER PERSON

CANAPE - Options 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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2026 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

LITTLEPARTY 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

2hr 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, home made dips, fresh and dried fruit, crusty bread and lavosh crackers

Local bread basket with whipped butter

Chefs selected salads (2)

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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2026 BUFFET DINNERS

BUFFET DINNERS \$95.00 PER PERSON

BBQ BUFFET

Freshly baked bread basket with whipped butter

Daily selection of salads (2)

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 salads (2)

Chefs selection of vegetables (2)

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 salads (2)

Chefs selection of vegetables (2)

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

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2026 PLATED DINNERS

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

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

2026 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

2026 DINNERS STAND UP STYLE

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 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

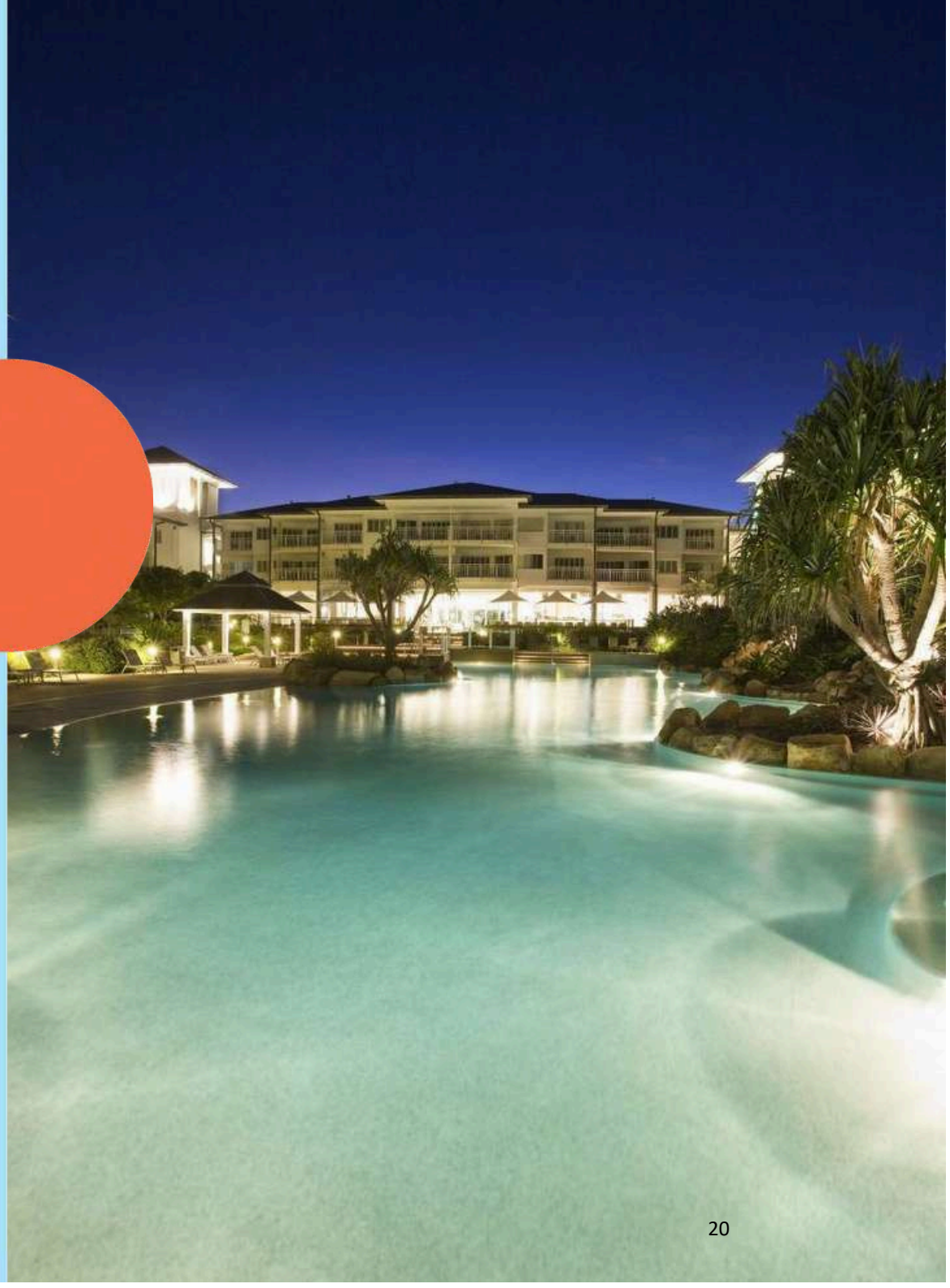
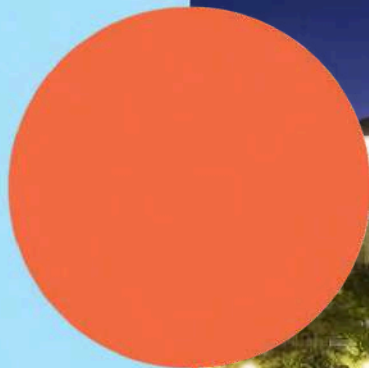
STATION 4

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

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

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STAY YOUR WAY



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