



Conferences & Events at **SALT**

Day Delegate Kit

2015 – 2016

SALT welcomes you with open doors.

Half an hour north of Byron Bay, through the cane fields of northern New South Wales to the Tweed Coast, is a unique conference and event destination - SALT – an emporium of venues and group possibilities across two neighbouring world-class resorts. The catering is delectable. The facilities are exceptional. You'll be spoilt for choice.

SALT has a tropical air and a modern Australian feel. Its resorts, with lagoon and tropical pools and two pillarless ballrooms surround a coastal village at the edge of an unspoilt beach. Within the village are six distinctive restaurants and bars, including the renowned Season. Our on-site audio visual team will be on hand to assist with state of the art technology in one of many meeting venues. Indulgent spa treatments can be included in your plans at the nearby day spa. You can build teams with activities in a range of different locations. And your accommodation options at Peppers Salt Resort & Spa or Mantra on Salt Beach put 500 modern rooms and apartments at your disposal.

SALT is a fully contained conference and event destination. We invite you to mix and match it to suit your needs. Stay, meet, play and eat in any of its resorts or venues. Get the wish list and the value you're after, with the quality of service for which SALT is renowned.

SALT brings delegates to life.

If you want to keep things interesting, keep your guests engaged with the unique nature of the experience. With so much variety in the day, contemporary facilities, open spaces that are relaxed and modern, far from the high rises and nightlife of distraction – a buzz of excitement begins. Pulse rates rise and minds focus.

At SALT, delegates come to life, teams come together and events are talked about long afterwards.

SALT has everything within reach.

Having a complete destination to play with can easily fill one day or a week, but if you want to step outside SALT, there's a whole other world of venue options and things to do.

The modern Australian beach village of Kingscliff with its cafes and shops is just a leisurely walk away. As is one of the region's drawcards – SALT beach - a spectacular stretch of dune fringed beach patrolled 365 days a year.

The Tweed Coast Hinterland, with its volcanic mountain terrain, houses World Heritage Listed Mt Warning National Park – the first point on the Australian mainland to be touched by sunrise. The Mount Warning cauldron is an easy 45 minute drive east of SALT.

Byron Bay, with its popular beach, cafe and market culture, is a 30 minute drive south.

To the north, all the fun and excitement of the Gold Coast and Surfer's Paradise is just a 40 minute drive away. And SALT is readily accessed through nearby airports:

20 minutes south of the Gold Coast Airport
90 minutes south of Brisbane Airport
60 minutes north of Ballina Airport

Our professional Conferences and Events team know SALT inside out, and how to get the most out of it. Let them build you an exceptional group experience.





UNDER 20 DELEGATES

SMALL CONFERENCE GROUPS

Available for less than 20 delegates

Catering Options

For conference groups of less than 20 delegates, the following catering options are available. These selections are priced per person, per meal break.

MORNING AND AFTERNOON TEA

Standard Morning and/or Afternoon Tea

Morning or Afternoon Tea - \$15.00pp

Includes freshly brewed coffee and an assortment of teas along with chef's selection of homemade cookies, cake and whole fresh fruit.

Should you wish to substitute one item from morning and/or afternoon tea for a gluten free option please advise your Event Coordinator.

Additional Tea and Coffee Breaks

Arrival Tea & Coffee - \$5.00pp

Freshly brewed coffee and an assortment of teas can be made available in our pre-function areas or in your meeting room, up to 30 minutes prior to the commencement of your meeting.

Continuous Tea & Coffee

- \$15.00pp - full day
- \$10.00pp - half day

Freshly brewed coffee and an assortment of teas can be made available in our pre-function areas or in your meeting room for the duration of your meeting and refreshed throughout the day.

Nespresso Machine - \$18.00pp

(Available in the Peppers Salt Resort & Spa Boardroom only)

Enjoy exclusive use of our Nespresso machine – includes one coffee pod per person per break, a range of loose leaf tea selections and teapots, along with chef's selection of homemade cookies, cake and whole fresh fruit.

Additional coffee pods are available for \$2.50 per pod

Espresso Coffee Cart - \$350.00 per day

- plus \$4.00 per coffee

You can also have exclusive use of an espresso coffee machine during your scheduled breaks including a barista, with coffees on consumption at \$4.00 per coffee.

Upgraded Morning and/or Afternoon Tea Options

Should you wish to upgrade your morning tea or afternoon tea options, the items listed below are available at the upgraded price noted - upgraded from the standard price - and in replace of standard inclusions:

Take Away Morning/Afternoon Tea - \$3.00pp upgrade

Chef's selection of homemade cookies or cake, whole fruit, juice or water - conveniently packaged in a takeaway box

Healthy Choice - \$4.00pp upgrade

Homemade muesli slice, low fat dairy free muffins, fresh seasonal fruit platter accompanied by dried fruit, nuts and seeds

Individual Ice Creams - from \$4.00pp upgrade

Assorted Streets ice creams - \$4.00pp

Island Sorbet - \$4.50pp

Cream Tea - \$4.00pp upgrade

Freshly baked plain and date scones, vanilla sponge cake, shortbread biscuits with jams and whipped cream

Savoury Selections - \$4.00pp upgrade

Assorted mini pies, spinach and fetta triangles and chicken and mushroom filo

Gluten Free Snacks - \$4.00pp upgrade

White chocolate and macadamia slice, chocolate coated Florentine and assorted friands

French Connection - \$5.00pp upgrade

Assorted French pastries and tartlets

Recovery Morning Tea - \$8.00pp upgrade

Toasted bacon and egg wrap with BBQ sauce, gourmet sausage rolls and ricotta and spinach filo

Additional items

• Boost Juice	\$6.00 each
• Red Bull	\$6.00 each
• Mineral Water 500ml	\$6.00 each
• Kit Kat bar	\$4.00 each
• Brookfarm trail mix	\$6.00 each
• Brookfarm muesli bars	\$5.00 each



UNDER 20 DELEGATES

LUNCHES

Available for less than 20 delegates

Share Menu - Platters of food designed for sharing positioned down the middle of the table.

Tapas - \$35.00pp

Assorted tapas plates, salmon nicoise, tomato bocconcini salad, toasted Turkish bread, and seasonal whole fresh fruit

Ploughmans Platters - \$35.00pp

Shaved Bangalow pork leg ham served with pickles **GF**

Sliced Billinudgel Salumi salami and shaved lonza accompanied by basil pesto

Alstonville free range chicken in cajun spices with homemade chutney **GF**

Local bakery basket including Turkish bread and sour dough **V**

Chat potato salad with gherkins and wholegrain mustard dressing **V**

Garden salad with balsamic dressing **V**

Selection of Australian and imported cheeses accompanied by quince paste, dried fruit and crackers **V**

Seasonal whole fruit **GF**

Assorted soft drinks, juice and water station

Chef's Selection of Gourmet Sandwiches - \$35.00pp

Chef's selection of gourmet sandwiches on fresh local bakery bread. Includes three of the following options:

- Smoked turkey club, avocado, brie cheese, cranberry aioli, salad leaves,
- Shaved Bangalow ham, wholegrain mustard, vine-ripened tomatoes, Gruyere, aioli,
- Smoked salmon, chive cream cheese, salad leaves, Spanish onion, capers,
- Danish salami, pesto, tomato chilli jam, ciabatta
- Oakley Ranch roast beef, red onion chutney, Swiss cheese,
- Tuna salad, cucumber, red onion, tomato, salad leaves,
- Grilled Mediterranean vegetables, spinach, pesto, **V**

Chef's selection of two salads **V**

Selection of Australian and imported cheeses accompanied by quince paste, dried fruit and crackers **V**

Seasonal tropical fruit platter **GF**

Assorted soft drinks, juice and water station

Tapas Upgrade - \$50.00pp

Selection of cold meats and salads, smoked salmon, cooked prawns, oysters, toasted sour dough breads

Take-Away Lunch Options - \$35.00pp

Take away lunch box – perfect for offsite activities or early departures. Please select one of the following options

"Road Trip"

- Ham and salad Tortilla Wraps
- Homemade cookies
- Packet of crisps
- Whole fresh fruit
- Chocolate bar
- Juice or water

"Healthy Choice To Go"

- Grilled vegetable wrap
- Garden salad
- Muesli bar
- Fruit and nut mix
- Whole fresh fruit
- Juice or water



MINIMUM 20 DELEGATES

CONFERENCE DAY DELEGATE PACKAGE

Available for a minimum of 20 delegates

Full Day Delegate Package

- Morning tea and afternoon tea
- Buffet lunch
- Conference room hire (8am-5pm) and set up to required specification
- Note pads, pens, mints and iced water on tables
- 1x flipchart, 1x whiteboard and lectern with microphone, if needed

Half Day Delegate Package

- Morning tea or afternoon tea
- Buffet lunch
- Conference room hire (8am-12pm or 1pm-5pm) and set up to required specification
- Note pads, pens, mints and iced water on tables
- 1x flipchart, 1x whiteboard and lectern with microphone, if needed

Changes to room set-up, or extended use of main conference room, will incur additional charges.

Conference day delegate packages do not include a 24 hour hold on conference space.

Lunch Upgrade Options

Sustain the hearts and minds of your delegates and take them on a culinary journey with our nourishing hot lunch upgrades. Accompanying your chef's selection of homemade cake or slice, cookies and a fruit bowl for morning and / or afternoon tea, select one of the following Lunch Buffets:

Additional \$15.00pp – see page 8

- Northern Beaches Seafood Buffet
- Great Australian Lunch

Kingscliff Conference Package Upgrade - \$25.00pp

Ensure your delegates feel valued by setting the tone of your conference with Brookfarm trail mix and individual bottled mineral water pre-set, for the commencement of your meeting. Delegates will enjoy chef's selection of homemade cake or slice, cookies and fruit bowl for morning and afternoon teas, along with the choice from our superior lunch selections of the Northern Beaches Seafood and the Great Australian Lunch Buffet – see page 8.

Additional Brookfarm trail mix and bottled mineral water can be made available throughout the day, and charged on a consumption basis.



MINIMUM 20 DELEGATES

MORNING AND AFTERNOON TEA

Available for a minimum of 20 delegates

Standard Morning and/or Afternoon Tea

Includes freshly brewed coffee and an assortment of teas along with chef's selection of homemade cookies, cake and whole fresh fruit.

Should you wish to substitute one item from morning and/or afternoon tea for a gluten free option please advise your Event Coordinator.

Additional Coffee and Tea Breaks

Arrival Tea & Coffee - \$5.00pp

Freshly brewed coffee and an assortment of teas can be made available in our pre-function areas or in your meeting room, up to 30 minutes prior to the commencement of your meeting.

Continuous Tea & Coffee

- \$15.00pp - full day

- \$10.00pp - half day

Freshly brewed coffee and an assortment of teas can be made available in our pre-function areas or in your meeting room for the duration of your meeting and refreshed throughout the day.

Nespresso Machine - \$18.00pp

(available in the Peppers Salt Resort & Spa Boardroom only)

Enjoy exclusive use of our Nespresso machine – includes one coffee pod per person per break, a range of loose leaf tea selections and teapots, along with chef's selection of homemade cookies, cake and whole fresh fruit.

Additional coffee pods are available for \$2.50 per pod

Espresso Coffee Cart - \$350.00 per day

- plus \$4.00 per coffee

You can also have exclusive use of an espresso coffee machine during your scheduled breaks including a barista, with coffees on consumption at \$4.00 per coffee.

Upgraded Morning and/or Afternoon Tea Options

Should you wish to upgrade your morning or afternoon tea menu, the items listed below are available in replace of standard inclusions at the additional costs outlined:

Take Away Morning/Afternoon Tea - \$3.00pp

Chef's selection of homemade cookies or cake, whole fruit, juice or water - conveniently packaged in a takeaway box

Healthy Choice - \$4.00pp

Homemade muesli slice, low fat dairy free muffins, fresh seasonal fruit platter accompanied by dried fruit, nuts and seeds

Individual Ice Creams – from \$4.00pp

Assorted Streets ice creams - \$4.00pp

Island Sorbet - \$4.50pp

Cream Tea - \$4.00pp

Freshly baked plain and date scones, vanilla sponge cake, shortbread biscuits with jams and whipped cream

Savoury Selections - \$4.00pp

Assorted mini pies, spinach and fetta triangles and chicken and mushroom filo

Gluten Free Snacks - \$4.00pp

White chocolate and macadamia slice, chocolate coated Florentine and assorted friands

French Connection - \$5.00pp

Assorted French pastries and tartlets

Recovery Morning Tea - \$8.00pp

Toasted bacon and egg wrap with BBQ sauce, gourmet sausage rolls and ricotta and spinach filo

Additional items

• Boost Juice	\$6.00 each
• Red Bull	\$6.00 each
• Mineral Water 500ml	\$6.00 each
• Kit Kat bar	\$4.00 each
• Brookfarm trail mix	\$6.00 each
• Brookfarm muesli bars	\$5.00 each



MINIMUM 20 DELEGATES

BUFFET LUNCHES

Available for a minimum of 20 delegates

The following buffet lunch options are included in your conference package. Please select one menu for each day.

Chef's Selection of Gourmet Sandwiches

Chef's selection of gourmet sandwiches on fresh local bakery bread. Including three of the following options:

- Smoked turkey club, avocado, brie cheese, cranberry aioli, salad leaves,
- Shaved Bangalow ham, wholegrain mustard, vine-ripened tomatoes, Gruyere, aioli,
- Smoked salmon, chive cream cheese, salad leaves, Spanish onion, capers,
- Danish salami, pesto, tomato chilli jam, ciabatta
- Oakley Ranch roast beef, red onion chutney, Swiss cheese,
- Tuna salad, cucumber, red onion, tomato, salad leaves,
- Grilled Mediterranean vegetables, spinach, pesto, **V**

Chef's selection of two salads **V**

Selection of Australian and imported cheeses accompanied by quince paste, dried fruit and crackers **V**

Seasonal tropical fruit platter **GF**

Assorted soft drinks, juice and water station

Healthy Lifestyle Buffet

Grilled Barramundi, sweet potato, pepita

Spinach and fetta, roasted capsicum frittatas **V**

Green tea poached chicken, raw honey carrots **GF**

Green pickled vegetable pots **GF V**

Pearl cous cous, cranberry, avocado

Roasted pumpkin quinoa salad **V GF**

Tweed Valley garden salad, house dressing **V GF**

Seasonal tropical fruit platter **GF**

Natural yoghurt, passionfruit **GF V**

Coconut chia pudding **GF V**

Assorted soft drinks, juice and water station

Yum Cha

Singapore noodles, tofu, bok choy, cashew nuts, garlic ginger sauce **V**

Sweet soy sour chicken, fried shallots, coriander

North Queensland barramundi fillets, lemon grass soy stir fried vegetables

Vegetarian spring rolls, samosas, dim sums

Steamed jasmine rice **GF V**

Chef's selection of Asian style salads **V**

Seasonal tropical fruit platter **GF**

Chef's pastry selection

Assorted soft drinks, juice and water station

Create your own Big Kahuna Burger

Oakley Ranch rib fillet steaks and caramelised red onions **GF**

Alstonville free range chicken breast fillet with Bangalow sweet pork bacon **GF**

Seasoned wedges with sour cream and sweet chilli sauce **V**

Sliced tomatoes, cucumber, cheese, lettuce, beetroot, gherkins and pineapple **V GF**

Mustards, pickles and sauces

Jumbo sesame seeded rolls

Coleslaw in honey mustard dressing **V GF**

Seasonal tropical fruit platter **GF**

Chef's pastry selection

Assorted soft drinks, juice and water station

Ploughman's Lunch

Shaved Bangalow pork leg ham served with pickles **GF**

Sliced Billinudgel Salumi salami and shaved lonza accompanied by basil pesto

Alstonville free range chicken in cajun spices with homemade chutney **GF**

Local bakery basket including Turkish bread and sour dough **V**

Chat potato salad with gherkins and wholegrain mustard dressing **V**

Garden salad with balsamic dressing **V**

Selection of Australian and imported cheeses accompanied by quince paste, dried fruit and crackers **V**

Seasonal whole fruit **GF**

Assorted soft drinks, juice and water station



MINIMUM 20 DELEGATES

BUFFET LUNCHES *CONTINUED...*

South of the Border Buffet

Build your own tacos fajitas and nachos

Flour tortillas, crunchy tacos, blue corn chips

Guacamole, sour cream, pico de gallo cheddar, shredded lettuce, chilli

Fajita chicken, red capsicum, onion, paprika, lime, cumin

Beef chilli con carne, lime and coriander steamed rice

Seasoned wedges

Five bean tossed salad, chilli dressing

Tweed Valley garden salad, house dressing

Seasonal tropical fruit platter

Mango cheesecake

Assorted soft drinks, juice and water station

Get it India

Local Sweet potato Korma **V**

Tandoori chicken, lime yoghurt

Lamb rogan josh, cumin chat potatoes

Steamed jasmine rice **GF V**

Chick pea, candied onion salad **V**

Beetroot and shallot salad **V**

Chef's selection of assorted desserts

Seasonal tropical fruit platter **GF**

Assorted soft drinks, juice and water station

Buffet "Add Ons"

Upgrade the buffet of your choice by adding on any of the following items

• Natural shucked oysters	\$6.00pp
• Whole cooked Tweed prawns	\$6.00pp
• Antipasto platters	\$4.00pp
• Local and international cheese board	\$5.00pp
• Sliced Salumi charcuterie platter	\$4.00pp
• Fresh sushi and sashimi	\$6.00pp
• Assorted mini pies and quiches	\$5.00pp
• Selection of local bakery breads with dips	\$4.00pp

BUFFET LUNCH UPGRADES

Available for a minimum of 20 delegates

ADDITIONAL \$15.00 PER PERSON

(if not booked with the Kingscliff Conference Upgrade)

Great Australian Lunch

From the Grill: Beef tenderloins, pork sausages, barramundi fillets, chicken breast **GF**

Caramelized onions, sautéed potatoes, corn on the cob

Chef's selection of three salads **V**

Bakers bread basket

Seasonal tropical fruit platter **GF**

Selection of Australian and imported cheeses accompanied by quince paste, dried fruit and crackers **V**

Chef's selection pastry kitchen

Assorted soft drinks, juice and water station

Northern Beaches Seafood Buffet

Oven Baked Barramundi fillets, tomato coriander salsa, lemon

Cajun Alstonville chicken breast, steamed jasmine rice

Chilled local king prawns, freshly shucked oysters

Tasmanian smoked salmon platters, red onion, baby capers

Chef's selection of seafood salads

Bakers bread basket

Fresh fruit salad **GF**

Chef's selection pastry kitchen

Assorted soft drinks, juice and water station

KINGSCLIFF CONFERENCE UPGRADE - \$25.00 PER PERSON

Ensure your delegates feel valued by setting the tone of your conference with Brookfarm trail mix and individual bottled mineral water pre-set, for the commencement of your meeting. Delegates will enjoy chef's selection of homemade cake or slice, cookies and fruit bowl for morning and afternoon teas, along with the choice from our upgraded lunch options of either Northern Beaches Seafood Buffet, or the Great Australian Lunch Buffet.

Additional Brookfarm trail mix and bottled mineral water can be made available throughout the day, and charged on a consumption basis.

For more information, contact Conferences & Events at Salt:

A: Peppers Salt Resort & Spa, Bells Boulevard, Kingscliff NSW 2487 Australia

T: 02 6674 7777 **F:** 02 6674 7788

E: info@conferencesandeventsatsalt.com.au

www.conferencesandeventsatsalt.com.au