



WEDDING MENU



2 Martin Street,
Ballina, NSW 2478

02 6618 1000

events@saltbushballina.com.au

PRICE PER PERSON

COLD CANAPES

HOT CANAPES

DESSERT CANAPES

CANAPES

2 CANAPES – \$18

4 CANAPES – \$34

6 CANAPES – \$50

Smoked Salmon Blini, Creme Fraiche, Chives

Caramelised Onion Tartlets, Goats Cheese **(V)**

Heirloom Tomato Bruschetta, Apple Balsamic Reduction, Whipped Ricotta **(DF/VG)**

Sun Dried tomato Crostini, Pesto, Rocket **(DFO/V)**

Lobster Roll, Seeded Brioche **+\$5 (DF)**

Oysters, Mignonette, Chives **(DF/GF)**

Cold Ballina Trawler Prawns **+\$3 (GF/DF)**

Finger Sandwiches x2 (Turkey, Rare Beef, Ham, Chicken)

Lamb Kofta Skewer, Labneh Tzatziki **(DF)**

Polenta Cake, Tomato Onion Relish **(GF/DF/VG)**

Diavola Chicken Rillete, Sourdough, Pickled Onion, Cress

Mixed Herb Garlic Bread, Parmesan Cheese

Four Cheese Arancini, Caramelised Onion Jam **(V)**

Fried Chicken Bao, Mayo Slaw, Sweet and Spicy Korean Sauce **(DF)**

Pulled Lamb Sliders, Brioche, Lamb Braise Sauce **(DF)**

Tempura Ballina King Prawns, Pickled Ginger, Wasabi Mayo **(DF)**

Lemon Curd Tartlets

Sticky Date Pudding, Butterscotch Chocolate Budino **(GF)**

Grilled Figs, Whipped Goats Cheese, Honey (Seasonal) **(DF/V)**

Triple Chocolate Brownie, Belgian Chocolate Drizzle

Chocolate Marquise

Apple Pie Bites **(VG)**

ALTERNATE DROP MENU

\$95 STANDARD MENU INCLUDES CHOICE OF TWO ENTREES AND TWO MAINS

\$110 PREMIUM MENU INCLUDES CHOICE OF TWO ENTREES, TWO MAINS AND TWO DESSERTS

ENTRÉES

Roasted Eggplant Meatballs, Sri Lankan Curry Sauce, Pappadums, Coriander **(DF/VG)**

Crispy Kingaroy Pork Belly, Chilli Vinegar Caramel, Burnt Cabbage, Miso Butter **(GF)**

Tempura floured Chicken Wings, Chilli Honey Dressing, Crispy Garlic **(DF)**

Saltbush and Mountain Pepper Squid, Remoulade Sauce **(DF)**

Satay Beef Kebabs, Capsicum, Crispy Crushed Peanut **(GF/DF)**

House made Hummus, Crispy Chickpeas, Sumac, Paprika **(GF/DF/VG)**

Spanish Style Lamb Meatballs, Onion, Peppers, Slivered Almond **(DF)**

MAIN COURSES

Pan Seared Salmon, Sicilian Sauce, Chat potatoes **(GF/DF)**

Wild Mushroom Risotto, Pan Seared Scallops, Chorizo Crumb **(GF)**

Eggplant Greek Moussaka, Greek Salad **(V)**

Confit Duck Leg, Pumpkin Puree, Braised White Beans **(GF)**

Peri Peri Chicken, Corn Ribs, Coleslaw, Waffle Fries **(GF/DF)**

Seven Mile Braised Brisket, Confit Garlic, Truffle Potato Puree **(GF)**

Sri Lankan Potato Curry, Chickpea, Jasmine Rice, Coriander **(GF/DF/VG)**

Pork Fillet Roulade, Sage, Wild Mushroom Sauce, Baby Potato **(GF)**

DESSERT

Vanilla Bean Pannacotta, Berry Compote **(GF)**

Chocolate Mousse, Fresh Berries **(GF)**

Lemon Tart, Whipped Cream, Mint Passionfruit Coulis

Ginger Sticky Toffee Pudding, Rosemary Butterscotch

Belgian Chocolate Tart, Pistachio, Fresh Blueberries

Apple Macadamia Cake, Creme Anglaise, Pomegranate

STANDARD PACKAGE

DRINK PACKAGES

TWO HOURS – \$58 PER PERSON

THREE HOURS – \$64 PER PERSON

FOUR HOURS – \$72 PER PERSON

INCLUDES

Tatachilla Brut NV Sparkling

Tatachilla Chardonnay

Tatachilla Sauvignon Blanc

Tatachilla Shiraz Cabernet

A selection of Beers

Soft Drinks

Sparkling Water

Juice

PREMIUM PACKAGE

TWO HOURS – \$65 PER PERSON

THREE HOURS – \$75 PER PERSON

FOUR HOURS – \$85 PER PERSON

INCLUDES

Grant Burge Brut NV Sparkling

Grant Burge Chardonnay

Grant Burge Sauvignon Blanc

Grant Burge Shiraz Cabernet

A selection of Beers

Soft Drinks

Sparkling Water

Juice

CAKE PLATING

ADD ONS

CHARCUTERIE BOARD

\$25 per person (minimum 10 people)

SHARED CAKE BOARD

\$8 per person (minimum 10 people)

ASSORTED SEASONAL DIP BOARD

\$8 per person (minimum 10 people)

TEA AND COFFEE STATION

\$7 per person (minimum 10 people)

OYSTER BAR

\$22 per person (3 oysters per guest)

Natural

Mignonette

Lime Granita

CHAMPAGNE ON ARRIVAL

\$10 per person (1 glass per person)

MOCKTAIL DISPENSERS

\$75 per dispenser (Does not include refills. Refills can be paid for on the night)

CAKEAGE

\$3 per person

Your wedding cake cut and served on platters for self service.

WEDDING CAKE STATION

\$6 per person

Your wedding cake cut and served on platters, accompanied with cream and berry compote for self service.

PLATED CAKE SERVICE

\$7.50 per person

Your wedding cake cut and plated individually with cream and berry compote. Served to your guests by our staff.

TERMS & CONDITIONS

CANCELLATION POLICY

In the event that the client needs to cancel the wedding, the client must notify us in writing as soon as possible to initiate the cancellation process. If the wedding is canceled within 21 days of the event, the client will be liable for 100% of the payments made and will not receive a refund.

CLEANING FEE

A cleaning fee may apply at the discretion of management if the following occurs:

- Excessive waste or debris (e.g. food, drink, decorations, or confetti) is left in the venue beyond normal usage.
- The venue is left in a state that requires extensive cleaning or repair, such as spills, stains, or damages to floors, carpets, or walls.
- Special waste removal is required (e.g., excess floral arrangements, heavy-duty trash disposal).
- There are excessive or unusual amounts of cleaning required due to specific types of décor or party activities (such as glitter, large-scale installations, or candle wax spills).

DEPOSIT AND PAYMENT T&CS

To confirm your booking we require written confirmation and a 20% deposit. This is non refundable and will be placed as a credit towards your final bill. This is required to be paid within 24 hours of confirming your reservation, and once paid confirms your agreement with the Terms and Conditions outlined in this package.

Full payment is required 21 days prior to the wedding date and is non refundable after this date.

SECURITY DEPOSIT

Credit card details must be provided to the event coordinator a week prior to the wedding to ensure that any bar tab, breakages, cleaning fees etc can be charged if required.

FINAL NUMBERS AND MENU SELECTION

The final guest count must be confirmed no later than 21 days prior to the wedding. This is required for catering, seating and staffing purposes. While we understand that guest lists may change, if the final guest count is reduced after the deadline, no refunds will be provided for the reduction. Any increase in guests will be charged accordingly. Final food and beverage selections must also be made 21 days prior to the event and cannot be changed after the deadline. Any changes made to the menu due to us at Saltbush will be notified to you as soon as possible.