



Weddings by Salsa

Best Restaurant Caterer - AUSTRALIA



salsaportdouglas.com.au



WEDDING CATERER OF THE YEAR

Salsa Bar & Grill is the perfect tropical wedding reception venue in Port Douglas. With over 25 years experience and winner of Best Restaurant Caterer, Australia, you're in good hands. Our open aired Queenslander-style venue boasts views across the Coral Sea to the peaks of the Daintree Rainforest and is idyllically located in the heart of town. With multiple catering options and venue space available, speak to our specialised events team about how we can make your special day – perfect.



VENUE & CAPACITY

Our venue is made up of two areas: the courtyard and the inside louvred space, catering for up to 120 guests as a sole use event. Alternatively, for smaller events up to 60 guests, just one space may be booked and considered 'half sole use'. No venue hire fee applies, simply a 'minimum spend' must be reached. See Terms & Conditions for more information.

Half Sole Use: Utilising space in either The Courtyard or The Inside louvred area
Seating 60 guests sit down / 80 stand up cocktail style.

Full Sole Use: Catering for up to 120 guests seated / 200 guests stand up cocktail style, enjoy the space and luxury of the entire venue complete with fabulous lighting and a dance floor!



MENU OPTIONS

\$75 set menu option
Choose from 4 canapes or 2 entrees, 2 mains, plus dessert sampler or a choice of 2 desserts

\$85 set menu option
Choose from 4 canapes or 2 entrees, 3 mains, plus dessert sampler or a choice of 2 desserts

\$95 set menu option
Choose from 5 canapes or 3 entrees, 3 mains, plus dessert sampler or a choice of 2 desserts



CANAPES

COLD ITEMS

- sand crab profiteroles
- japanese style eye fillet tartar, goma shabu emulsion
- dragon fruit cured ocean trout, potato blini, sour cream
- nannygai nemus, preserved lemon panna cotta
- tuna tartare sesame cones, wasabi aioli

OYSTER SELECTION

- 1/2 shell natural
- 1/2 shell w/ wasabi & apple granite
- 1/2 shell w/ dashi & mirin dressing

SUMMER ROLLS

- smoked salmon summer rolls, vietnamese dipper
- red cooked chicken summer rolls, lychee chilli dipper
- vegetarian summer rolls, spicy mango dipper

NORI ROLLS

- all served with wasabi, soy & pickled ginger
- teriyaki chicken
 - seven pepper prawn
 - atlantic salmon
 - fried tofu
 - yellowfin tuna



CANAPES

HOT ITEMS

- salsas samosas, potato pea filling
- candied pumpkin arancini balls, sauce verte
- shrimp dumplings, caramel xo sauce
- braised lamb clafoutis, tomato chilli jam
- liquorice glazed pork belly, granny smith apple
- chicken tarragon filo parcels, mango dipper
- ó shell scallop, tangerine foam, celeriac remoulade
- peking duck pan cakes, davidson plum chilli sauce
- lamb & chorizo skewers, lime cream fraiche
- spinach & ricotta empanadas, w/ rouille
- katafi pastry wrapped local prawn tails, white ponzu dipper
- thai chicken spring rolls, pickled ginger & banana aioli
- mini leek tartlets
- spicy corn & quark jalapeños, mexicasa salsa
- pork & prawn pot stickers, red nam jim

SUBSTANTIALS ITEMS

- \$8pp
- reef fish & morton bay bug mornay, orange & sage crumble
 - tableland coffee & chilli spiced eye fillet, corn bread, ginger & apple slaw
 - jambalaya
 - salt & pepper cala-mari, green paw paw sambal
 - koren bbq pork, sushi rice, kim chi
 - masaman beef or duck curry, fragrant rice, local pineapple salsa, pap-padum

ENTREES

- Tequila cured atlantic salmon, agave & jalapeno sorbet, tortilla chards
- Salsa's ó doz oysters three ways, natural, nam plah prik, wasabi emulsion
- Yellowfin tuna tataki, togarashi vinaigrette granny smith apple, sunflower sprouts
- Korean bbq tableland pork scotch fillet, green paw paw sambal, cassava chips
- Japanese eyefillet tartare, goma shabu emulsion, wonton crisps
- Tiger prawn dumplings, sumiso sauce, exotic mushroom salad
- Liquorice caramel pork belly, pickled apple butter, sandcrab fritters

MAIN

- Piri piri chicken breast, kipfler potato salad, burned lime crème friache
- Paperbark smoked kangaroo loin, sweet potato fondant, Davidson plum jus
- Fish of the day, fragrant rice, blood orange laksa, tiger prawn sambal
- Smoked duqqa crusted salmon, buckwheat, beetroot, heirloom tomatoes, horseradish
- Black angus eyefillet, goats cheese gateau, smoked tableland tomato jam, merlot jus
- Panfried barramundi, spinach ricotta flan, spiced carrot nage, citrus fennel salad
- Lamb backstrap, fetta burek, mint labna, pomegranate jus
- Aromatic roasted duck leg, split lentil khichdi, spiced pumpkin chut-

DESSERTS

- Salsa's dessert sampler:
 - Daintree estate chocolate marquise
 - frozen dragonfruit & vanilla parfait terrine
 - kaffir lime crème brulee
 - white chocolate panna cotta
 - selection of salsa's truffles
- Tableland passionfruit crème brulee, macadamia ice cream
- Valrhona chocolate mudcake, raspberry basil sorbet, saffron cotton candy
- Madagascar vanilla semi freddo, tableland strawberries, chocolate pencil
- Lemon aspen cheese cake, dragonfruit sorbet, wattleseed tuille
- White chocolate panna cotta, cafe latte parfait, almond biscotti
- Valrhona chocolate marquise, blood orange sorbet

BEVERAGE PACKAGES

SILVER

\$48 per person – 2 hours

\$58 per person – 3 hours

\$68 per person – 4 hours

beers

tap

- tunnel 10 larger
- the goat
- peroni nastro Azzurro

bottle

- xxxx gold
- great northern super crisp larger
- great northern original larger
- heineken

wines

sparkling

- first creek "botanica" brut

white

- vidal sauvignon blanc
- la Maschera pinot grigio

red

- la vieille ferme rosé
- heartland "spice trader" shiraz caber-

net

non-alcoholic beverages

- soft drinks & juices

- tea & coffee

GOLD

\$70 per person – 2 hours

\$80 per person – 3 hours

\$90 per person – 4 hours

beers

tap

- tunnel 10 larger
- the goat
- peroni nastro Azzurro

bottle

- xxxx gold
- great northern super crisp larger
- great northern original larger
- heineken

• corona

wines

sparkling

- jansz brut

white

- shaw & smith sauvignon blanc
- josef chromy pinot gris
- te mata estate chardonnay

red

- pikes & joyce "rapide" pinot noir
- howard park "miamup" cabernet

sauvignon

non-alcoholic beverages

- soft drinks & juices