Salt on the Pier

THANK YOU FOR YOUR FUNCTION ENQUIRY,

SALT ON THE PIER WOULD LOVE TO ASIST YOU WITH YOUR UPCOMING EVENT

PLEASE FIND ATTACHED OUR FUNCTION & WEDDING INFORMATON

To secure your event a $250.00 deposit will be required. This amount will be deducted from your final account.

If you wish to have a meeting or visit our venue, please contact us on (03) 388 4493 or 03 388 4483. **Sam** is our Restaurant & Functions Manager.

THIS INFORMATION PACKAGE CONTAINS THE FOLLOWING:

FACT SHEET

Contact details, Opening Hours, Capacity, Parking, Location and a Map so you and your guests can easily locate us.

FUNCTION INFORMATION

Venue Hire cost and minimum spend, Cafe/ Restaurant Bookings, Bar Accounts, Function venue Terms and Conditions.

FUNCTION MENUS

Set Menus, Buffet Dinner Menus & Finger Food Menu.

A copy of our a la carte menu for breakfast, lunch and dinner is available on request.

FACT SHEET

CONTACT DETAILS

Pier Terminus Building
195-213 Marine Parade
New Brighton, Christchurch 8061
Telephone: 03 388 4483 or 03 388 4493
Email: saltonthepier@gmail.com
Website: www.saltonthepier.co.nz

OPENING HOURS

Café – Ground Floor - Monday to Sunday: 8.30am to 4.00 pm

Restaurant – 1st floor - Tuesday to Friday from 4.00pm
Saturday & Sunday from 11.00am

Note: Café/ Restaurant can be opened outside the regular opening hours for private functions

CAPACITY

CAFÉ – GROUND FLOOR

Up to 50 seated / Up to 70 for cocktails (standing).

RESTAURANT – 1ST FLOOR

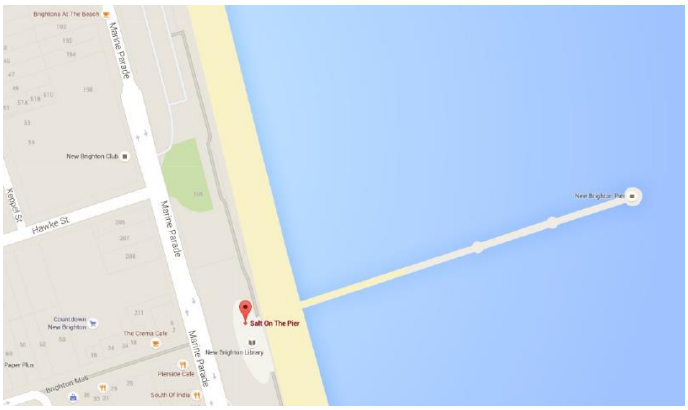
Up to 80 seated / Up to 120 for cocktails (standing).

PARKING

Ample free parking available in both car parks situated left & right of the pier as well as the front of the library.

LOCATION

Salt on the Pier is situated right on the beach in New Brighton. Attached to it is the New Brighton Library and Christchurch's the only Pier.



FUNCTION INFORMATION

FUNCTIONS VENUE HIRE & MINIMUM SPEND

CAFE

Our ground floor café is available for your function at no charge (available in the evenings only), providing a minimum spend is achieved of $1000, on one tab *(conditions apply).*

RESTAURANT

Breakfast, lunch and dinner bookings of 15-25 persons (20 or more people is deemed a function) may in some circumstances require credit card details to be held on file before they can be confirmed. This will be clarified and more information provided when the booking is made.

To secure the sole use of the Restaurant the following hire charges apply:

Monday – Thursday – venue hire **$350**+GST – day or evening
(minimum numbers apply)

Friday - Sunday – venue hire **$500**+GST – day or evening
(finger food function minimum persons = 60)
(a la carte minimum persons = 40)
(Ask us about our special Christmas Function Packages)

BAR ACCOUNTS

Flexibility is yours. A credit limit will be set by you and guests can then charge onto the function bar tab. Once this limit has been reached, further funds can be added to the account or guests can pay their own way at the bar. You as the account holder can specify the range of beverages available on the bar account.

LICENSED HOURS

Whilst we are licensed until 2.00am, your function finishing time will be agreed upon in conjunction with the Duty Manager and yourself. We are a responsible alcohol venue and ultimately the decision to curtail service of alcohol will remain with the Duty Manager.

TABLECLOTHS & SETTINGS

Linen tablecoths are provided in either White, Black, Red, Burgandy or Blue. Any additional decorations or table settings are supplied by yourself. We will assist with the decoration and set up for you.

INTRODUCTION BOARD

A chalk board welcoming the Newly weds is available up on request

STAFFING REQUIREMENTS

No additional fees are charged for staff. We provide our sufficient professional service staff for you at no charge, and we'll clean up for you too!

FUNCTION VENUE TERMS AND CONDITIONS

1. **Deposit –** a non-refundable deposit of $250.00 is required on cofirmation of your reservation, payable by direct credit to our ANZ bank account Jenni and Vinny Company Limited. Ac number: **01 0671 0211466 010**.
2. This deposit will be deducted from your final account.
3. Payment for your function must be completed on the night. We accept all major credit cards, except Diners and AMEX.
4. Final Numbers - Final numbers must be confirmed at least 72 hours prior to the event. This number can be decreased or increased however the number confirmed 72 hours prior is the minimum amount that will be charged.
5. If you are paying by direct credit or cheque, please let us know prior to your event. (in this event your payment must be received two working days prior to your function date).
6. Bookings of functions on Public Holidays will incur a surcharge of 20%.
7. It is the responsibility of the customer to conduct themselves (and ensure the same of their guests) in a legal and responsible manner. If there is any breakage or damage to Salt on the Pier property you will be charged accordingly, and a cost will be incurred for any cleaning.
8. Salt on the Pier is a responsible alcohol venue. Service of alcohol is at the discretion of our staff and the Manager on Duty. We are required to comply with the obligations of the sale and supply of alcohol act 2012 and we reserve our rights pursuant to that act in relation to the sale and supply of alcohol. We also reserve the right to remove any person from the premise acting in an irresponsible or inappropriate manner. No food or alcohol is permitted to be brought onto the premises.

I agree to the terms and conditions set out above:

Full Name:_____

Address:_____

Phone Number:_____

Mobile Phone:_____

Email: _____

Function Date:_____

Deposit Paid:_____

Signature(s):_____

SET MENUS

Lunch SET Menus

Bronze Menu

Complimentary Breads & Dips- Selection of baked breads & dips

Main

Beer Battered Fish *(GF available)*
Crispy golden battered Blue Cod, served with fries, tartare sauce & salad

Open Chicken Sandwich
Grilled chicken breast, guacamole, streaky bacon, dressed salad leaves, chilli cream cheese & aioli on toasted sour dough bread served with fries

Mediterranean Salad *(GF)*
A bed of mixed lettuce with olives, feta & sun-dried tomatoes tossed in a vinaigrette dressing and garnished with tzatziki, cucumber & kumara crisps served with:
Vegetarian or Lamb

$22.00 per person*

*** Minimum of 20 people**

Salt on the Pier

Silver Menu

Main

Beer Battered Fish
Crispy golden battered Blue Cod, served with fries, tartare sauce & salad

Mediterranean Salad (GF)
A bed of mixed lettuce with olives, feta & sun-dried tomatoes tossed in a vinaigrette dressing and garnished with tzatziki, cucumber & kumara crisps served with:
Vegetarian, Chicken or Lamb

Steak Sandwich
Rump steak (150gr), onion marmalade, streaky bacon & dressed salad leaves on toasted sour dough, served with French fries and BBQ sauce

Vegetarian Falafel Burger
Falafel pattie served with beetroot relish, tomato, lettuce & tzatziki on a toasted bap, accompanied with seasoned wedges & sour cream

Dessert

Cheese Cake
Our own Cheese Cake served with whipped cream

Sticky Date Pudding
Served with pecan-butterscotch sauce and ice cream

$28.00 per Person*

*** Minimum of 20 persons**

Salt on the Pier

Gold Menu

Entrée

Breads & Dips- Selection of baked breads and dips

Main

Catch of the Day

Chef's specially prepared catch of the day, served with fries & salad

Steak Sandwich

Rump steak (150gr), onion marmalade, streaky bacon & dressed salad leaves on toasted sour dough, served with French fries and BBQ sauce

Vegetarian Falafel Burger

Falafel pattie served with beetroot relish, tomato, lettuce & tzatziki on a toasted bap, accompanied with seasoned wedges & sour cream

Chicken Caesar *(GF)*

Cos lettuce, smoked chicken, bacon, garlic croutons, tossed in our own caesar dressing and finished with shaved parmesan & a soft poached egg

Dessert

Cheese Cake

Our own Cheese Cake served with whipped cream

Sticky Date Pudding

Served with pecan-butterscotch sauce and ice cream

$32.00 per Person*

*** Minimum of 20 persons**

DINNER SET MENUS

Salt on the Pier

Premium Menu

Entrée

Breads & Dips- Selection of baked breads and dips

Mains

Chicken Roulade
Filled chicken breast with spinach, semi dried tomatoes & feta wrapped with Manukau smoked bacon. Served with potato gratin, capsicum- basil coulis and petite salad

Rib eye steak (GF)
Prime 200 gr rib eye steak, grilled Medium Rare and topped with your choice of garlic butter or mushroom sauce, accompanied with fries & salad

Slow cooked Pork Belly (GF)
Free range NZ pork poached in a classic Asian stock served with crackling, savoury potatoes & seasonal vegetables

Moroccan Spiced Filo
Filled with spiced pumpkin, kumara, capsicum, feta, pine nuts, marinated mushrooms. Served with capsicum & basil coulis and petite salad

Desserts

Cheese Cake
Our own Cheese Cake served with whipped cream

Apple Frangipane
Warm apple frangipani tart served with crème Anglaise and vanilla parfait

Orange & Vanilla Cream Brulee (GF)
A French classic served with a caramel crunch

$43.50 per person

Salt on the Pier

Platinum Menu

Roaming Entrées

Tempura battered Prawns - Served with peri-peri aioli

Satay Chicken - Tender marinated chicken skewers

Bruschetta - Topped with pesto, crumbled feta and balsamic infused cherry tomatoes

- **Complimentary Breads & Dips**

Mains

Akaroa Salmon (GF available)
Fresh local Salmon, lemon cajun rubbed, pan seared, oven baked to perfection, served with savoury potatoes, wilted spinach and steamed seasonal vegetables

Slow cooked Pork Belly (GF)
Free range NZ pork poached in a classic Asian stock served with crackling, savoury potatoes & seasonal vegetables

Rib eye steak (GF)
Prime 250 gr rib eye steak, grilled Medium Rare and topped with your choice of garlic butter or mushroom sauce, accompanied with fries & salad

Canterbury lamb shoulder (GF)
Slow braised rolled shoulder of lamb served with herb roasted winter vegetables, kumara crisps, mint sauce and red wine jus

Moroccan Spiced Filo
Filled with spiced pumpkin, kumara, capsicum, feta, pine nuts, marinated mushrooms. Served with capsicum & basil coulis and petite salad

Desserts

Cheese Cake
Our own Cheese Cake served with whipped cream

Belgium Chocolate Torte
Dark Belgium chocolate served with hot chocolate sauce and vanilla parfait

Orange & Vanilla Cream Brulee (GF)
A French classic served with a caramel crunch

$54.50 per person

Buffet Menu

House made Soup

❖

Honey glazed Champagne Ham on the Bone
Prime Angus roast of Beef with Yorkshire Puddings and Rich red Wine Jus
Gourmet potatoes
Steamed seasonal hot vegetables
Green Salad
Traditional Waldorf salad
Condiments and relishes
Crispy garlic bread

❖

Fresh Fruit Salad
Cheese Cake
Pavlova filled with whipped cream and seasonal berries

$48.00 per person*

*Minimum of 50 people required

Salt on the Pier

Kids Menu

- ***Kids Fish & Chips***-Battered Blue Cod fillet served with fries, salad & tomato sauce

- ***Kiwi Kids Burger*** - Hamburger with lettuce, cheese and tomato sauce. Served with fries

- ***Kids Steak and Fries***- 150 gr rib eye steak cooked medium rare with salad and fries

- ***Chicken nuggets*** served with fries, salad & tomato sauce

- ***Hot dog*** served with fries, salad & tomato sauce

Sundae- Chocolate or Caramel

***Soft drink* or Kid's Juice included**

$15 per Child

Canapes

Minimum Booking of 20 guests

Gold Medal

Choose 10 Items off our Canapé Menu

$30.00 per person

Silver Medal

Choose 8 Items off our Canapé Menu

$25.00 per person

Bronze Medal

Choose 6 Items off our Canapé Menu

$20.00 per person

*there may be a venue fee depending on the day and time.

Salt on the Pier, Pier Terminus Building, 195-213 Marine Parade, New Brighton, CHRISTCHURCH 8061
Phone: 03 388-4493 or 03 388-4483 email: saltonthepier@gmail.com

Canapes

- **Crispy calamari (GF)–** served with citrus aioli
- **Smoked Salmon Roulade(GF)**- served with micro herbs
- **Peri-peri chicken(GF)**- served with hot chilli mayo
- **Chicken Satay Kebabs(GF)**- Tender marinated chicken skewers served with satay sauce
- **Vietnamese Rice paper wraps** with Asian dipping sauce
- **Sweet potato cake(GF)** topped with smoked venison & sticky chilli jam
- **Falafel bites**(GF)with tzatziki
- **Bruschetta(GF)-** Topped with pesto, crumbed feta and balsamic infused cherry tomatoes
- **Lamb sheik kebab(GF)**- Serve with mint raita
- **Vegetable Pakora-** served with tamarind chutney
- **Tempura battered prawns**- Served with lime & coriander aioli
- **Salmon Croquettes**
- **Beef sliders**
- Seasonal **Fruit platters(GF)**
- Mini baileys and white chocolate **cheesecake**
- Chantilly cream filled **Profiteroles**
- Selection of petite **slices** (caramel, fudge, citrus, cranberry)
- Assorted **Sandwiches(GF)**
- Assorted **Savouries**
- Assorted **Fried Platters**

Restaurant Beverage List

Bubbly	Glass	Bottle
Te Hana Sparkling Cuvee 200ml	$10	
Lindauer Fraise 200ml	$10	
Te Hana 750ml		$32
Daniel Le Brun Non Vintage 750ml Bottle		$62

Chardonnay	Glass	Bottle
Kopiko Bay Chardonnay	$8.50	$38
Wither Hills Chardonnay	$9.00	$40
Chard Farm Chardonnay	$9.50	$42

Sauvignon Blanc	Glass	Bottle
Kopiko Bay Sauvignon Blanc	$8.50	$38
The Ned Sauvignon Blanc	$9.00	$40
Astrolabe Sauvignon Blanc	$9.00	$40
Wither Hills sauvignon	$9.00	$40
Mt Difficulty Roaring Meg	$10.50	$49

Riesling & Aromatics	Glass	Bottle
Astrolabe Wairau Riesling	$8.50	$38
Mt Difficulty Riesling	$9.50	$42
Omaka Springs Pinot Gris	$8.50	$38
The Ned Marlborough Pinot Gris	$9.00	$40
Mt Difficulty Pinot Gris	$9.50	$42

Pinot Noir	Glass	Bottle
Kopiko Bay Pinot Noir	$8.50	$38
Georges Road Pinot Noir	$9.00	$40
Mt Difficulty Roaring Meg Pinot	$10.50	$49

Red Wine	Glass	Bottle
Omaka Springs Merlot	$8.50	$38
Angus The Bull Cab Sauv	$9.00	$40
Brown Brothers Shiraz	$9.00	$40
Langhorne Creek Shiraz	$8.50	$38

RTD's $9.00
Smirnoff Ice
McKenna Bourbon

Cider $8.50
Isaac's Berry Cider

French Sodas $5.50
Green Apple, Lime, Elderflower, Raspberry, Strawberry, Watermelon, Passion fruit, Pomegranate, Peach, Mango

Steinlager Pure $8.50

International Beer $8.50
Corona, Stella, Heineken

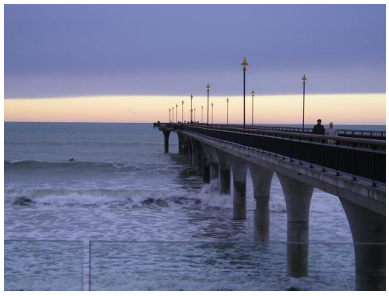
New Zealand Beer $7.50
Speight's Triple Hop Pilsner, Mac's Black

Light Beer $7.00
Amstell Light

Tap Beer 15oz Glass From $7.50
Mac's 3 wolves ($11), Steinlager($7.50), Speight's Apple Cider($8.50), Speight's Gold($7.50)

Juices by the Glass $4.90
Apple, Cranberry, Orange, Pineapple, Tomato

Soft Drinks From $4.00
Retro Coke, Sprite, Diet Coke, Ginger Beer, Lemon & Paeroa, Lemon/Lime & Bitters, Sparkling Blue Water, Traffic Light

Coffees	Regular	Large	Bowl
Short Black	$3.50		
Long Black	$3.60		
Americano	$3.60		
Macchiato	$3.90		
Flat White	$4.20	$4.70	$5.80
Latte	$4.20	$4.70	$5.80
Cappuccino	$4.20	$4.70	$5.80
Chai Latte	$4.40	$5.00	$5.80
Vanilla Chai Latte	$4.40	$5.00	$5.80
Hot Choc	$4.20	$4.70	$5.80
White Hot Chocolate	$4.20	$4.70	$5.80
Mochaccino	$4.40	$4.90	$5.80
Kids Hot Chocolate	$3.00		
Vienna	$5.00		
Hot blackcurrant	$4.60		
Ice Mochaccino	$6.80		
Ice Choc/Coffee	$6.50		
Fluffy	$1.50		
Soy/Decaf	$0.80		
Flavours add	$0.80		
Tea	$4.20	$6.60	

The Staff and Management at Salt on the Pier would like to thank you for choosing us for your private function. Thank you.