



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](mailto:saltonthepier@gmail.com)  
Website: [www.saltonthepier.co.nz](http://www.saltonthepier.co.nz)

## OPENING HOURS

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

**Restaurant** – 1<sup>st</sup> 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 – 1<sup>ST</sup> FLOOR

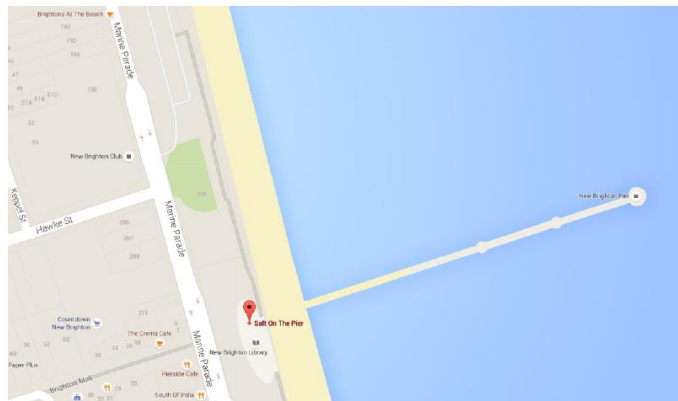
Up to 80 seated / Up to 120 for cocktails (standing).

## 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.



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](mailto:saltonthepier@gmail.com)

## **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 tablecloths 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 confirmation 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 Parmigiana**

A classic crumbed chicken breast served on polenta fries, topped with Napoli sauce, baked cheese, house salad and salsa

##### **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

##### **Sticky Date Pudding**

Served with pecan-butterscotch sauce & vanilla ice cream

##### **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 shank (GF)**

Slowly braised Canterbury lamb shank in a rich herb, red wine and balsamic stock served with truffle potato, ratatouille and finished with kumara crisps

#### **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.

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# 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

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

<u>Chardonnay</u>	<u>Glass</u>	<u>Bottle</u>
Kopiko Bay Chardonnay	\$8.50	\$38
Wither Hills Chardonnay	\$9.00	\$40
Chard Farm Chardonnay	\$9.50	\$42

<u>Sauvignon Blanc</u>	<u>Glass</u>	<u>Bottle</u>
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

<u>Riesling &amp; Aromatics</u>	<u>Glass</u>	<u>Bottle</u>
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

<u>Pinot Noir</u>	<u>Glass</u>	<u>Bottle</u>
Kopiko Bay Pinot Noir	\$8.50	\$38
Georges Road Pinot Noir	\$9.00	\$40
Mt Difficulty Roaring Meg Pinot	\$10.50	\$49

<u>Red Wine</u>	<u>Glass</u>	<u>Bottle</u>
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

<u>RTD's</u>	
Smirnoff Ice	\$9.00
McKenna Bourbon	

<u>Cider</u>	
Isaac's Berry Cider	\$8.50

<u>French Sodas</u>	
Green Apple, Lime, Elderflower, Raspberry, Strawberry, Watermelon, Passion fruit, Pomegranate, Peach, Mango	\$5.50

<u>Steinlager Pure</u>	
	\$8.50

<u>International Beer</u>	
Corona, Stella, Heineken	\$8.50

<u>New Zealand Beer</u>	
Speight's Triple Hop Pilsner, Mac's Black	\$7.50

<u>Light Beer</u>	
Amstell Light	\$7.00

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

<u>Juices by the Glass</u>	
Apple, Cranberry, Orange, Pineapple, Tomato	\$4.90

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

<u>Coffees</u>	<u>Regular</u>	<u>Large</u>	<u>Bowl</u>
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.

