

Salt. Restaurant

Functions



We thank you for considering us for your function and are pleased to present you with our packages.

Our goal is to provide you with options to complement your needs. Once you have looked through our options, please do not hesitate to call the restaurant or email us about your enquiry.

Phone - (03) 55622888

Email: saltcafeandrestaurant@gmail.com

Website: saltcafeandrestaurant.net



Established in 2021

By chef and cheese maker - Matthew and Sam - located in the main dining precinct of Warrnambool, our goal was always to bring the offering of local produce treated in a minimalist and delicious way, inspired by French and Modern Australian cuisine.

The Salt. Experience

Is built off our local farms and suppliers offering a la carte, 3 course and 5 course options.

For our private events, we acknowledge the need for a more tailored experience to suit you. You may select Canape's, 4 course, 5 course or 6 course menu's.

Our chef - Matthew - can design a personalized menu for your event inspired by the freshest ingredients of the season around what is grown within our area.



Our Restaurant

Accommodates up to 60 people for a canape function and up to 50 people for seated events.

7 days a week availability for either lunch or dinner.

Offsite

With advanced notice and collaboration, we can also offer to bring our chefs and service team to you, offering the experience of the restaurant in a location of your choosing. Whether it be a private dinner at your home, a birthday party or a wedding reception here or at another destination.

We look forward to opportunities for making our guest's celebrations memorable.

About the chef

Matthew McLeod

With years of experience within the kitchen and management roles in venues throughout Victoria, Matt brings his passion and to the dishes that compose our menu. As Chef/owner of Salt. Restaurant - his passion to deliver high quality food and fantastic service is paramount.

A focus on the ever-changing ingredient selection the southwest brings, items are treated with a minimalist approach with respect to the natural flavors and textures. His cuisine touches on French with a modern Australian approach.



Our Private Menu Options

Lunch and Dinner

Canape's

Starting from \$50 per person

A starting base of 10 canape's which can be expanded upon if required

4 course menu

\$80 per person

Seasonal canape

First course

Meat course

Dessert course

5 course menu

\$100 per person

Seasonal canape

First course

Fish course

Meat course

Dessert course

6 Course menu

\$120 per person

Seasonal canape

First course

Seafood/meat course

Fish course

Meat course

Dessert course

Terms and conditions

BOOKINGS

All bookings are held for a maximum period of 7 days after which the booking will be automatically opened again. To confirm the clients booking a deposit of \$200 will need to be paid to hold the date required. A 50% total food bill deposit to be paid 7 days prior to your function. Deposits are non refundable. Final number of guests must be confirmed 14 days prior to the day of the function. All payments for the function will need to be paid for on the day of the event and or before the event is held.

CANCELLATION

In the event of a cancellation, all deposits are non refundable

DAMAGE / INJURY

The client will be responsible for any and all damage or injury to any person or property caused by its accessories, agents or guests. The client will be liable for the costs of repairs or replacement of any furniture and equipment.

PAYMENT

Payment can be made by cash, bank transfer, EFTPOS, credit cards (AMEX, Visa and Mastercard). The balance payment for the function is required on the day of the function or prior. Any beverage accounts, the cost of additional food or any other charges for the function must also be paid for at the conclusion of the function via cash, EFTPOS, credit cards (AMEX, Visa and Mastercard).

LICENCE

The restaurant is fully licensed so no alcohol is permitted to be brought onto the premises. Restaurant management reserves the right to exclude or remove any objectionable guest/guests from a function in accordance with the Liquor Control Act of Victoria. Restaurant management reserves the right to refuse admission to the restaurant in accordance with the Liquor Control Act of Victoria. Offensive behaviour will not be tolerated by any guest/guests and will be asked to leave. The Restaurant is committed to the responsible service of alcohol to provide a safe and friendly environment to our guests and staff.

RESTAURANT HIRE

Room hire fees may incur.