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a touch *of* salt

+

FLINDERS
— LANE

R E S T A U R A N T
Q U A L I T Y E V E N T S



more than catering

At A Touch of Salt, we believe every event should feel effortless to host and unforgettable to attend.

For more than 20 years, we've been creating weddings, corporate functions and private celebrations that bring people together over exceptional food and warm, attentive hospitality.

In partnership with Flinders Lane, we combine distinctive event spaces with carefully crafted menus and expert event coordination, making it easy to plan an occasion that's both seamless and memorable.

From your first conversation with us to the final farewell, our team is there every step of the way, ensuring your event runs seamlessly from beginning to end.

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why choose a touch of salt?

AWARD-WINNING KITCHEN

Every menu is prepared by the team behind one of Townsville's most celebrated restaurants, bringing the same creativity, consistency and attention to detail to every event.

RESTAURANT- TRAINED TEAM

Exceptional events rely on great teamwork. Our chefs and front-of-house professionals work together seamlessly, delivering attentive hospitality and flawless service from arrival to farewell.

PROFESSIONALLY MANAGED EVENTS

Our experienced hospitality managers oversee every aspect of your catering service, coordinating the kitchen and front-of-house team to ensure every course is delivered seamlessly and to the highest standard.

TRUSTED FOR OVER 20 YEARS

For more than two decades, A Touch of Salt has delivered thousands of weddings, corporate functions and private celebrations across North Queensland.

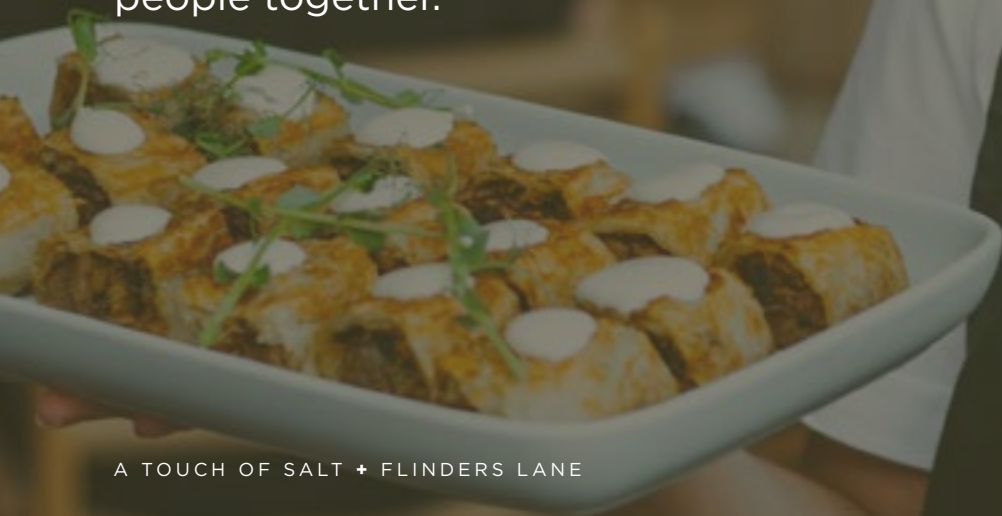


chef served canapés

Thoughtfully crafted.

Beautifully presented.

Designed to bring
people together.



chef served canapés

Our canapé packages feature a carefully curated selection of land, sea, earth and sweet creations, offering something to suit every guest.

Choose between four or six canapés per guest, with every menu freshly prepared and served by our hospitality team.

Complete your package with our restaurant-inspired small plates for a more substantial cocktail-style dining experience.

1 Choose your number of canapés

4 canapés \$33* per guest

6 canapés \$50* per guest

**Served over approximately two hours.*



Have your own cake?

Cake cutting + service
\$5 per guest

2 Select which items you would like included in your canapés.

FROM THE LAND

Pork roti, tamarind + hoisin glaze *df*

Lamb madras pie + cumin labneh

Beef skewer, ginger soy, cucumber
+ wakame *gf/df*

Duck spring roll, spring onion
+ plum glaze *df*

Coconut chicken skewer, palm sugar,
lime + chilli dressing *gf/df*

FROM THE SEA

Panko prawns, citrus aioli + chilli salt *df*

Thai fish cake, pickled radish + cashew
cream *gf/df*

Scallop, sweet corn, cassava crisp,
coriander *gf/df*

FROM THE EARTH

Bruschetta, red pepper pesto + feta *v*

Potato + rosemary flatbread,
almond gremolata *df/pb*

Battered artichokes, sunflower aioli
+ lemon *gf/df/pb*

Mushroom + pecorino arancini + herbed aioli

FROM THE SWEET SIDE

Sticky date, hazelnut cream + palm syrup

Cheesecake, passionfruit curd +
white chocolate *gf*

Chocolate brownie, coconut mousse
+ raspberry *gf*

OPTIONAL SMALL PLATES

Looking for something more substantial?
Add our restaurant-inspired small plates
to transform your cocktail event into a
more generous dining experience, while
still maintaining the relaxed flow of
canapé service.

Small Plates \$21 per item per guest

Thai beef salad, chilli + lime dressing *gf/df*

Sticky soy chicken, rice noodles, fresh
greens + roasted sesame dressing

Zucchini + mint falafels, fattoush salad
+ lemon dressing *gf/pb*

Sweet potato, chickpea + kale curry,
pickled vegetables + almond quinoa *gf/vg*



grazing experiences

Designed to be shared.

Beautifully presented.

Impossible to walk past.

grazing experiences

Our grazing tables feature artisan cheeses, premium cured meats, fresh breads and seasonal accompaniments, beautifully presented to become a centrepiece of your celebration.

Perfect for welcoming guests or creating a relaxed shared dining experience.

\$28 per guest

**Served over approximately two hours.*



Have your own cake?

Cake cutting + service
\$5 per guest

Focaccia + flat breads (*gf* bread available)

Whipped feta, tomatoes + basil *gf*

Hummus, chorizo + red pepper oil *gf*

Pumpkin yoghurt + dukkah *gf*

Spiced green olives *gf/df*

Shaved prosciutto, artichokes + parmesan *gf*

Brie cheese, honey, walnuts, sage + rye crisps

Shaved soppressa, pickled cucumbers + radish

Aged cheddar, grapes, figs + crispbread



plated dining

Restaurant dining.

Beautifully presented.

Professionally served.

plated dining

For a more formal dining experience, our alternate-drop menus combine award-winning cuisine with polished restaurant service.

Every course is freshly prepared by the A Touch of Salt kitchen team and served by experienced restaurant professionals, creating a dining experience that reflects the standards of our restaurant.

1 Choose your number of courses

Two Course Dining Experience
\$77 per guest

Three Course Dining Experience
\$93.5 per guest



Have your own cake?

Cake cutting + service
\$5 per guest

2 Select which items you would like included in your courses.

ENTRÉE

Goats cheese + ricotta
gnocchi, tomato fondue,
sauce vierge + black olive
crumb

Roasted cauliflower + gruyère
tart, charred fennel, baby
cos, dill + lemon dressing +
fried capers

Sugar cured duck, porcini
+ truffle arancini + fennel
emulsion

Pork belly, almond cream,
roasted grapes, pickled
celery, sherry + dressing *gf/df*

Spiced goat, roti, caramelised
yoghurt, curried hummus +
tomatillo

Smoked chorizo + bocconcini,
baby cos, buttermilk dressing
+ pistachio dukkah *gf*

Chicken + prawn brochette,
charred cucumber salad,
native pepper + XO *gf/df*

Sweet corn falafels, fattoush
salad, avocado cream + burnt
lime *gf/df*

MAINS

Confit duck leg, creamed
potato, sautéed red cabbage,
pear + raisin vincotto +
pecan crumble

Citrus roasted chicken,
smashed potatoes, green
olives, tomato + artichokes,
almond + gremolata. *gf/df*

Harissa lamb, courgettes,
ricotta, peppers, pearl
couscous, lemon romesco
+ dressing

Roasted porchetta,
cauliflower hummus, burnt
carrots, pistachios, orange +
thyme glaze. *gf/df*

Beef short rib, potato
pavé, charred zucchini,
pepperonata + salsa verde. *gf*

Grilled reef fish, sweet corn
nage, baby broccoli, sugar
snaps, ginger oil + lime *gf*

Spiced sweet potato pastry,
green pea dahl, green beans,
chilli + tadka *gf/df/v*

DESSERTS

Passionfruit slice, whipped
coconut, sesame brittle
+ raspberry *gf*

Filo custard pie, spiced
caramel, apple compote
+ oat crumb

Chocolate + hazelnut
concorde, mascarpone cream,
crystallised cocoa nib
+ wattle seed *gf*

Orange blossom panna
cotta, vanilla sponge, fig jam
+ honey syrup

celebration cakes

Handcrafted for life's
special moments.



celebration cakes

Celebrate with a restaurant-quality cake made by the A Touch of Salt kitchen. Choose your favourite flavour, add an optional message, and we'll prepare the perfect centrepiece for your celebration.

CHOOSE YOUR CAKE:

Carrot Cake

cream cheese + wattle seed caramel

Honey Cake

lavender cream + lemon curd

Chocolate Mud Cake

hazelnut dacquoise + espresso buttercream

Persian Love Cake

rose cream + pistachios

Full name:

Contact number:

Email address:

Required date (minimum 7 days' notice):

Optional message on cake, max 6 words:

IMPORTANT INFO

Cake Size & Price: \$75 each, serving up to 12 guests.

Dietary Adjustments: Available upon request (a \$10 fee may apply).

Lead Time: Minimum 7 days' notice required.

Need Something Bigger?

Contact us on 4724 4441 or enquiries@atouchofsalt.com.au for custom cake options.



Persian Love



Chocolate Mud

the a touch of salt difference



Executive Manager | Brighter Super

"Thank you for the outstanding catering. The feedback from attendees was overwhelmingly positive, with guests commenting on how much they loved the food. We greatly appreciated the team's hard work, professionalism and assistance in making the event such a success."

Senior Partner | PVW Partners

"We have used A Touch of Salt many times for working lunches, evening dinners and team events. Mark and Melissa have always been super easy to deal with, reliable and punctual as well as putting on a lovely meal. Their staff are always very pleasant and eager to please. I'm always amazed by the food Michael and his team are able to produce in an outside catering environment."

Bride | A Touch of Salt Wedding

"For over 20 years, A Touch of Salt has been part of our family's biggest celebrations. Choosing it for our wedding was an easy decision. The team's professionalism, genuine care, outstanding food and exceptional service make every visit special. We can't wait to create many more memories here."

Senior Events Officer | Events Townsville

"I can't begin to thank the A Touch of Salt team enough for delivering such a successful luncheon. I have heard nothing but praise from our guests for the exceptional food and service they experienced throughout the event. It is always an absolute pleasure working with the team, and I very much look forward to working with them again. Their professionalism, flexibility and willingness to accommodate the many changes throughout the planning process made what could have been a stressful event feel seamless."

General Manager | Lexus Townsville

"At Lexus of Townsville, every customer interaction is guided by our brand promise to Experience Amazing. That's why A Touch of Salt has become such a valued partner for our Dealership events and functions. The team at A Touch Of Salt consistently delivers a refined, silver-service experience that reflects the same attention to detail, professionalism, and thoughtful hospitality

our guests expect from Lexus. Their ability to anticipate our guests needs makes them a seamless extension of our own team, helping us create warm, memorable experiences that leave a lasting impression. We're proud to partner with a local business that shares the same values and customer first philosophy that defines the Lexus Of Townsville experience."

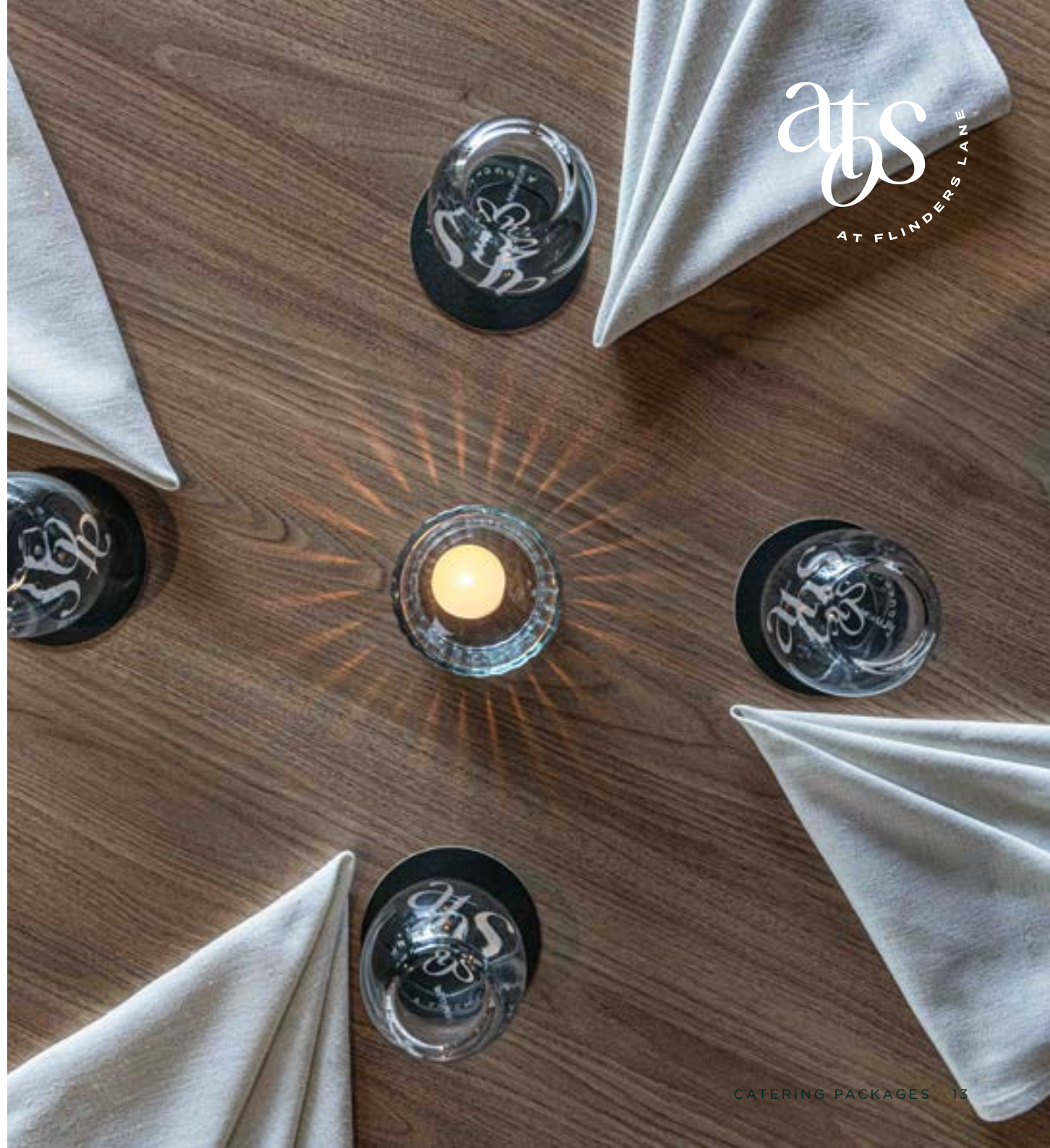
let's create something memorable

Whether you're planning an intimate celebration, elegant wedding or corporate event, we'd love to help bring your vision to life.

Contact our events team today to discover how A Touch of Salt can deliver a truly restaurant-quality experience for your guests.

RESTAURANT QUALITY EVENTS

Award-winning food.
Restaurant-trained service.
Hospitality without compromise.



terms & conditions

Definition

'A Touch of Salt' refers to The Trustee for the Brine Family Trust trading as 'A Touch of Salt'.

ABN 34 126 942 675

'The Client' refers to the customer booking any services with A Touch of Salt.

'We, ours, us, etc.' means A Touch of Salt. 'You, yours, etc.' means The Client.

These Terms and Conditions may be amended by us at any time by updating them on our website. You should review these Terms and Conditions each time you access our website. By continuing to use and access our website you agree to be bound by the amended Terms and Conditions.

Reservations

A tentative booking will be held for a maximum period of ten (10) days from the original enquiry. If written confirmation is not received by the end of the tenth (10) day, we will assume you no longer require our services and the date will be released.

Quotes

Prices quoted are inclusive of GST and are valid for three (3) months from date of quotation. All food and beverage are subject to market availability and prices may change.

Prices

All prices quoted are inclusive of GST unless otherwise stated. Prices are subject to change.

Deposit + Payments

The estimated number of guests plus payment of 20% deposit is required to confirm booking. No event is considered confirmed until the deposit has been received.

Full event payment is required ten (10) days prior to the event, unless authorised in advance. Other invoices requiring payment within seven (7) days may be sent to you prior to the event.

We accept payment by all major credit cards (2.5% AMEX credit card surcharge applies), bank transfer and cheque. Please advise us when bank transfer is completed.

A Touch of Salt reserves the right to charge an interest rate of 10% per calendar month on any unpaid amounts following completion of event.

Confirmation of Details

Menus, final numbers, dietary requirements and staff for functions are to be confirmed ten (10) days prior to the event. If the final numbers decrease after confirmation has been made you will be charged at your confirmed numbers.

Our Rights

The restaurant does not assume responsibility or liability for any loss or damage to any property belonging to the client, client's guests or invitees. The restaurant reserves the right to exclude or remove any undesirable persons from the event or the venue premises without liability.

The restaurant also reserves the right to cancel the booking if the venue or any part of it is closed due to circumstances, the deposit has not been paid by the due date, the client becomes insolvent, bankrupt or enters into liquidation or receivership, the event may prejudice the reputation of the venue.

Responsible Service of Alcohol

In accordance with the Liquor Licensing Act, A Touch of Salt staff reserve the right to refuse to serve alcohol to guests under the age of 18 and guests who are intoxicated.

If a temporary liquor license application is required, fees will be directly charged to you whether the application is successful or not.

In certain situations, including functions held in public areas such as parks and gardens, Council regulations will require the alcohol service area to be fenced off from the general public. In this instance the cost of said fencing will be charged directly to the client, including the delivery and set up charges associated with it.

terms & conditions

Dietary Requirements

A Touch of Salt staff and suppliers prepare all food in accordance with the Food Standards set by Food Standards Australia and are fully Food Safe Accredited.

A Touch of Salt kitchen and equipment used may contain traces of nuts, egg, dairy, gluten and other known allergens.

Although all care is taken by us to ensure these items are contained, we cannot guarantee that all dietary requirements will be met. Whilst we understand the serious implications of reactions to allergens and will endeavour not to cross contaminate your food, A Touch of Salt will not accept responsibility or liability for an adverse reaction to any of our food by any guest. Please inform any of your guests who have serious food allergies that if they are concerned that they will be able to bring their own allergen free food in some circumstances.

A Touch of Salt will cater for all dietary requirements with prior consultation. Where a dietary requirement dictates a new menu to the one offered, surcharges may apply. We will do our best to cater for unannounced dietary requirements, however some requests may be undeliverable.

Cancellations

All cancellations/postponements must be confirmed to us in writing.

In the event that a confirmed booking is cancelled, the following cancellation charges will apply:

Notice of 61 days or more

Full deposit will be refunded

Notice of 31 — 60 days

50% deposit will be refunded

Notice of 30 — 8 days

Full deposit will be retained

Notice of 7 days or less

50% of food and beverage plus any non-cancellable costs will apply

Notice of 2 days or less

Full payment of event will apply

In addition to cancellation charges, you will be liable for any cancellation fees charged by third parties for product or services. In the event that your confirmed booking is postponed to a later date, any deposit monies paid may be transferred for use as a deposit for an alternative date, subject to availability and approval.

Equipment

A Touch of Salt can arrange any extra equipment you require for your event. Hire of equipment included is itemised in the quote, and includes delivery and pick up charges. Any damage to, or loss of hire equipment caused by the client, client's guests, venues or venues employees will be charged to the client and invoiced after the event. Any costs will be invoiced directly.

Quality Control

A Touch of Salt does not part cater any event, including the serving of cakes, desserts, BYO food of any nature without prior consent. This practice contravenes our Food Safety program. Please mention to us during the initial quote stages if you plan to supply any foods from home or relatives or registered food business.

Agreement

I have read this agreement and agree to the terms and conditions.

Name:

Signature:

Date:

HOW TO COMPLETE THE FORM DIGITALLY

1. Download and save the form to your computer.
2. Fill it out and sign it, then click the submit button above to email it automatically, or save it and send it to accounts@atouchofsalt.com.au.



A Touch of Salt

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