



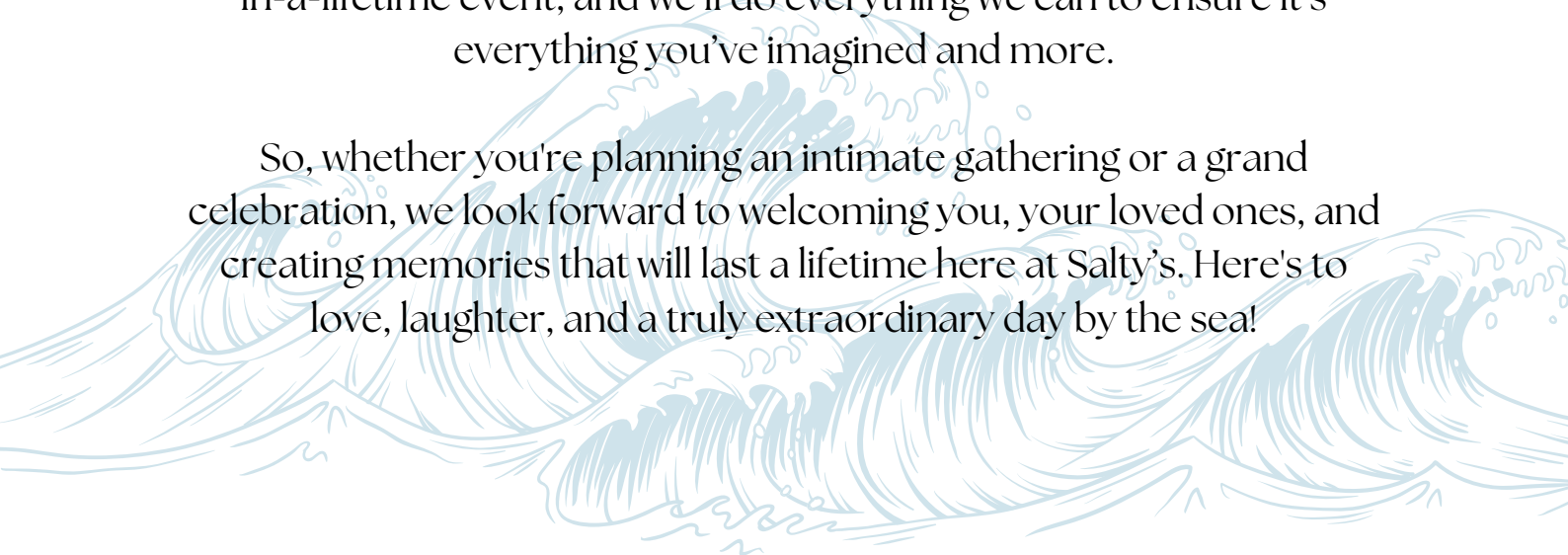
# Introduction to Salty's

Welcome to Salty's Beach Bar and Restaurant, the perfect venue for your unforgettable wedding celebration. Situated on the picturesque shores of Tenby, with sweeping views of the glistening sea and golden sands, our venue provides an idyllic backdrop for your special day. Whether you're exchanging vows with the sound of the waves as your soundtrack or celebrating your love with family and friends, we are honoured to be part of this significant chapter in your life.

At Salty's, we are committed to creating a wedding day that reflects your unique love story. Our dedicated team is here to ensure every moment is tailored to your dreams, from the very first planning stages to the last dance of the evening. With a menu inspired by the finest local produce and a beverage selection crafted to impress, we promise to deliver an experience that delights every guest.

With our coastal setting and exceptional service, we aim to make your wedding day feel as relaxed and joyful as a day at the beach. We understand that this day is not just a celebration of love, but a once-in-a-lifetime event, and we'll do everything we can to ensure it's everything you've imagined and more.

So, whether you're planning an intimate gathering or a grand celebration, we look forward to welcoming you, your loved ones, and creating memories that will last a lifetime here at Salty's. Here's to love, laughter, and a truly extraordinary day by the sea!





Salty's restaurant - set up details how many guests minimum, maximum

Minimum 40 guest  
Maximum 100 guest

Venue Hire charges:

March to October £3000.00

November to February £1500.00

Christmas week £3000.00

New years eve £5000.00

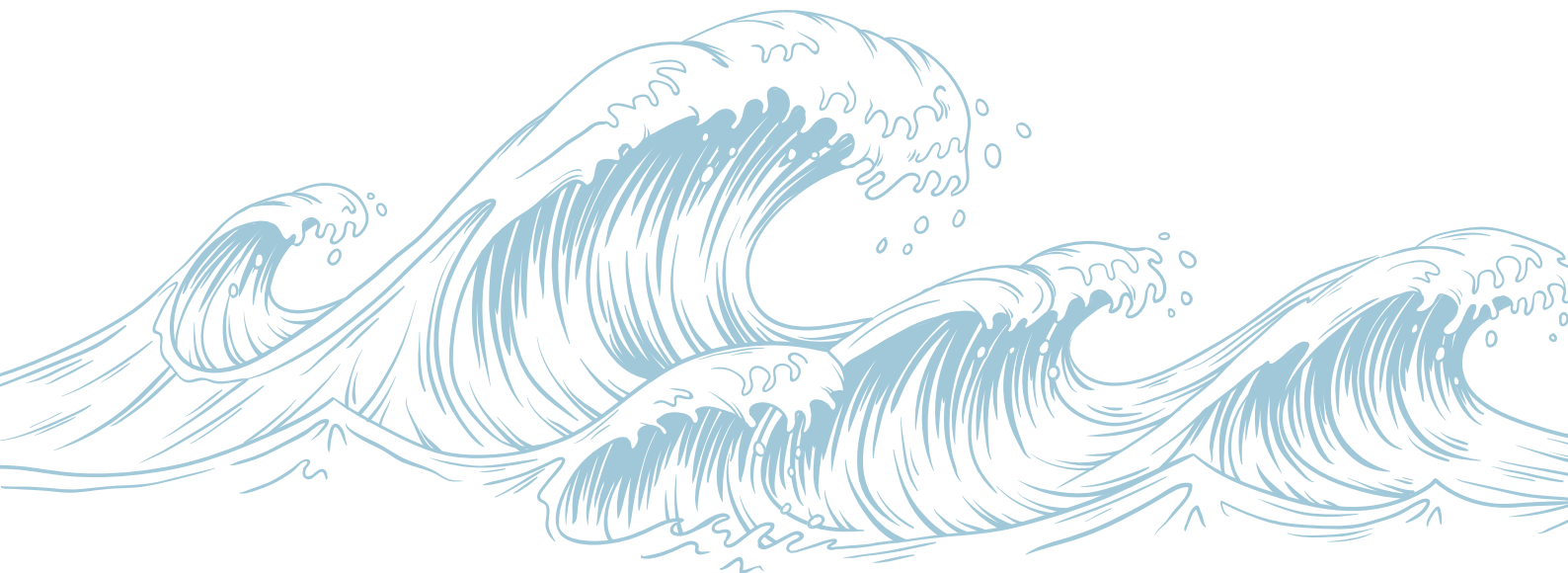
July and August £5000.00

All to include your personalised wedding planner.

Set up, set down and cleaning

Tables chairs, crockery, cutlery and glassware.

This does not include table decorations





## Food & Drink

Attached are our bespoke wedding menus, we can cater for all allergies and intolerances

Want to make small changes this is possible. We are a family run business that prides itself on catering for the smaller members of the wedding, special kids menu available

The bar will be open all day for your guests; last orders will be called at 23:30 and 12am close and carriages

A full wine list is available for table wines, should a particular wine you enjoy drinking not be on the wine list we would be happy to source it from our variety of wine merchants.

Arrival drinks can be provided and guidelines for these are:

- Jugs of Pimms served with fruit and mint - £30.00
  - Glass of Prosecco - £7.95
  - Glass of Champagne - £12
  - Bottle beers - £5.00

However, we are happy for you to bring your own and the following charges for corkage will apply per bottle:

- £17 per 75cl bottle of wine (inc. fine wines)
- £20.00 per 75cl bottle of Cava, Prosecco, or Sparkling Wine
- £28.00 per 75cl bottle of Champagne

(All prices are plus VAT).

All prices subject to change due to increases beyond our control.

# Canape Selection



Beef burger in brioche bun

Parma ham frittata

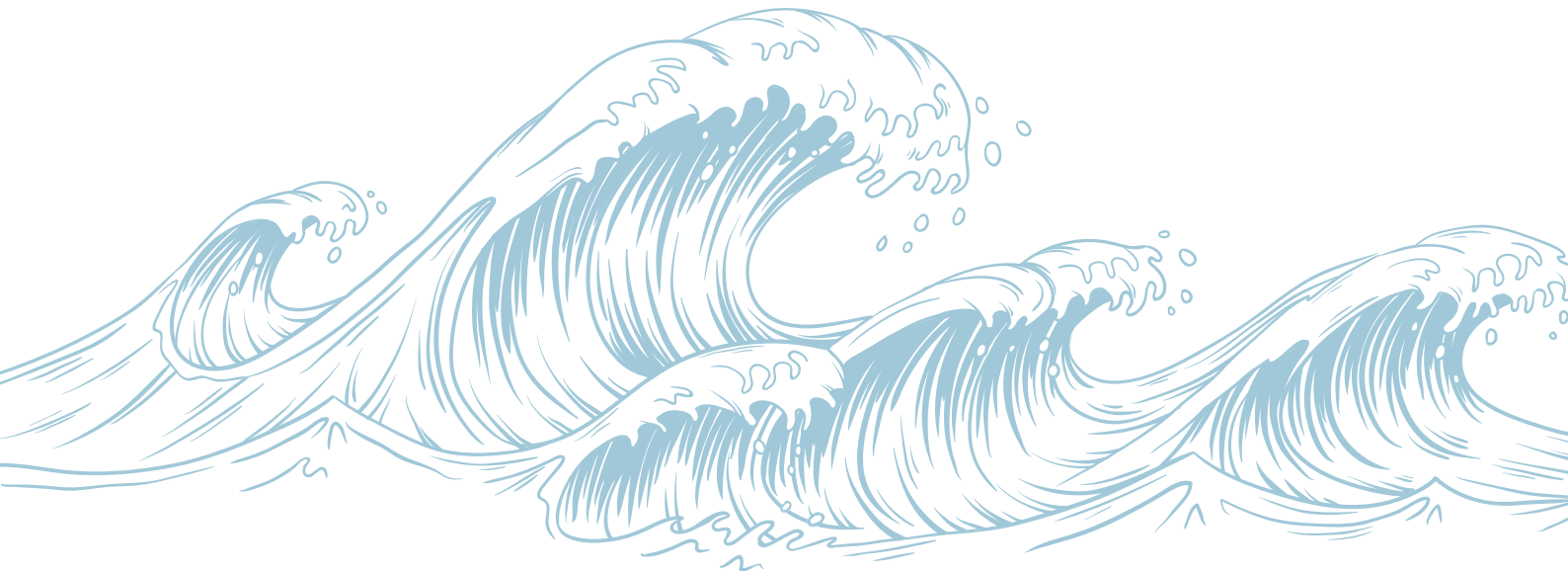
Bruschetta

Chicken liver pate and melba toast

Smoked salmon and dill roulade

Cockle, laver bread and bacon cakes

Cheese and leek scone, onion jam and Caerphilly cream



# Wedding Menu

## Option 1 £50



### Starters

Cheese and truffle arancini, truffle emulsion.

Smoked mackerel pate, toasted bread, dressed salad

Chicken liver pate, toasted bread, onion chutney

### Mains

Chicken supreme, braised barley, artichoke

Marinated halloumi, patas bravas aioli, crispy kale

Pan fried cod, warm tartare sauce, new potatoes, kale

### Desserts

Sticky toffee pudding, toffee sauce, vanilla ice cream

Lemon meringue tart

Peanut butter brownie, coconut sorbet



# Wedding Menu

## Option 2 £75



### Starters

Dressed crab, sourdough, compressed apple

Beetroot , goats cheese, toasted seeds

Beef Short Rib croquettes, sriracha emulsion, red vein sorrel

### Mains

Wild mushroom and truffle ravioli, Sage beurre noisette

Roast lamb rump, pea puree, potato terrine, red wine jus

Pan fried monkfish, carrot, vadouvan, white wine sauce

### Desserts

Chocolate tart, clotted cream ice cream, orange gel

Cheese board

Treacle tart, vanilla ice cream



# BUFFET OPTIONS

Night time only



## COLD BUFFET OPTION 1

£ 2 2 P P

CHARCUTERIE BOARDS

HOMEMADE SAUSAGE ROLLS

HOMEMADE QUICHE

COUS COUS SALAD

TOMATO PASTA

POTATO SALAD

CHICKEN WINGS | CHICKEN SKEWERS

FETA SALAD

## COLD BUFFET OPTION 2

£ 2 7 P P

BRUSHCHETTA

CHARCUTERIE BOARDS

HOMEMADE SAUSAGE ROLLS

HOMEMADE QUICHE

COUS COUS SALAD

TOMATO PASTA

POTATO SALAD

CHICKEN WINGS | CHICKEN SKEWERS

FETA SALAD

HUMMUS | OLIVES | BREADSTICKS

SANDWICHES:

HAM & MUSTARD MAYO | TUNA & CUCUMBER

CHEESE & ONION | EGG & CRESS

PLEASE INFORM THE  
TEAM OF ANY  
ALLERGIES &  
INTOLERANCES

## HOT BUFFET OPTION 1

£ 2 7 P P

CAULIFLOWER KATSU | CHICKEN KATSU | RICE  
*Pre order for amount to provide required for above*

MEDITERRANEAN VEGETABLE PASTA

CHICKEN WINGS | CHICKEN SKEWERS

PULLED PORK & SLAW SLIDERS

PATATAS BRAVAS & AIOLI

FETA SALAD

FRIES

GARLIC LOAF





We hope this has helped in making your decision an easy one, if you have any further questions then please don't hesitate to contact us.

Enjoy planning your wedding!

With warmest regards,  
Tom Beynon

Email: [events@saltys.com](mailto:events@saltys.com)

