

# Private Dining

Thank You for your Interest in Salt Creek Grille!

With a picture-perfect location, nestled along the Navesink River in Rumson, the property combines craftsman style architecture with warm surroundings to create a casual elegance perfect for any gathering. The rich wood building and natural setting lends tribute to Frank Lloyd Wright's turn of the century building style.

On the river level, two private dining rooms boast floor to ceiling windows, each with convenient access to our magnificent Riverfront Garden. Our rooms offer groups as small as 20 guests to 130-150 guests a beautiful setting for any occasion. Onsite weddings, receptions, rehearsal dinners, birthdays and anniversaries are just to name a few. Salt Creek Grille is also the perfect location for your corporate seminar, meeting, or mixer.

The information enclosed provides you with our private dining menus and pricing. Because we find that each event is unique, our menus are designed to allow you to create your own custom package that meets your own specific needs.

With personal and professional coordination of each event, Salt Creek Grille invites you to join the thousands of guests who have enjoyed fine food and gracious service provided by our private dining room staff!

Should you have any questions or are ready to plan your special event, please call me at 732.933.9272 or email [bpenta@saltcreekgrille.com](mailto:bpenta@saltcreekgrille.com) for more information. You can also visit our web site for additional information on our restaurant, at [www.saltcreekgrille.com](http://www.saltcreekgrille.com)

I look forward to hearing from you soon.

Thank You,  
Barbara Penta  
Director, Private Dining – Rumson



Revision – JUNE 12, 2023

# Standard Room Block

Four Hours

(Other than Cocktail Party Package & Dream Wedding Package),  
Ivory Linen, Matching Napkin, & Votive Candles.

Floral & Décor is up to the guest to provide. Each event has ONE hour prior to your start time to decorate. For those who arrive earlier than the time allotted the host will be charged \$100 for each additional ½ hour incurred.

With the ever-increasing number of Balloon Arches, it is the “Guests” responsibility to break them down. Salt Creek Grille’s cost to break down and dispose of, is \$100. Please note we do NOT allow confetti, glitter, balloons with confetti or glitter in them, tacks, staples, pins, tape or command hooks. Backdrops of any type, Balloon Arches or Flower Walls must be free standing. We do not allow for anything to be hung on the walls. The contracted host of the event will be held accountable with additional assessment fees if these restrictions are not adhered to.

Please note:

NO entertainment is allowed outside when two events are scheduled simultaneously.

Bring your own “Occasion” Cake”

SCG will cut, plate & serve at no additional cost.

\$1.50 per person cake cut fee will apply to all Ice Cream Cakes

All pricing is subject to applicable sales tax  
and service charges unless noted

Due to the recent supply chain shortages all  
products/services may not be available at this time.

Salt Creek Grille does not allow for any guest or party planner to bring in product that Salt Creek Grille offers in the enclosed package without prior consent.

Upon consent, additional fees may be assessed.



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# Champagne Brunch Buffet

**\$48 ADULT - CHILDREN (2-11) HALF PRICE**

Minimum Requirement - 30 Adults

Available Latest 1:00 Start Time

## **BEVERAGES**

Unlimited Champagne, Mimosa's, Juice, Coffee, Tea & Soft Drinks

## **BAKERY**

Bagels, Danish, Muffins, Cream Cheese & Fruit Preserve

## **NIBBLE**

Assorted Display of Cheese, Fresh Fruit & Seasonal Berries

## **BREAKFAST**

Choice of One Quiche

Broccoli/Cheese, Florentine, Four Cheese or Lorraine

French Toast with Maple Syrup

Breakfast Sausage, Smoked Bacon & Home Fried Potatoes

## **SALAD**

Choose One from our Luncheon Buffet Menu

## **LUNCH**

Choose One Pasta & One Entrée from our Luncheon Buffet Menu

## **DESSERT**

Bring your own cake, Salt Creek Grille will cut, plate and serve at no additional cost  
or

Add-On our Assorted Cake, Pastries & Cookie Selection - \$5 Per Person

## **SUGGESTED ADD-ON**

(Check with your sales associate, Omelet service may not be available at this time)

Made to Order Omelets \$7 – Attendant Fee \$100

Smoked Salmon \$6

Waffles with Fresh Whipped Cream & Strawberries \$6

Luncheon Entrée \$6-8

Roast Sirloin Carving \$10 +\$100 Attendant Fee

Tennessee Smoked Ham or Turkey Carving \$9 + \$100 Attendant Fee

**SALT CREEK  
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# Lunch Buffet

**\$39 PER PERSON - KIDS (2-11) HALF PRICE**

Minimum Requirement - 30 Adult Guests

Available Latest Start Time 1:00

Includes, Fresh Baked Bread, Coffee, Tea & Soft Drinks

## **SALAD – Choose One**

### **SALT CREEK HOUSE SALAD (G)**

Mixed Baby Greens, Apples, Glazed Walnuts, Gorgonzola, Balsamic Vinaigrette

### **SUPERFOOD SALAD (G)**

Toasted Quinoa, Shredded Kale, Cabbage, Roasted Red Beets, Broccoli, Brussels Sprouts, Carrots, Apples, Dried Cranberries, Sunflower Seeds, Feta Cheese, Lime Vinaigrette

### **THE GRILLE CAESAR**

Classic Chopped Romaine with Shaved Asiago & Toasted Croutons

## **PENNE PASTA – Choose One**

Primavera with Garlic & Oil, Marinara, Vodka or Alfredo Sauce

## **ENTRÉE - Choose Two**

### **BARAMUNDI – Lemon Beurre Blanc**

### **OVEN ROASTED SALMON – Chefs Selection**

### **CREEK ASIAGO CHICKEN**

Breaded, Topped with Grilled Tomato, Basil & Fresh Mozzarella,  
Sun Dried Tomato Cream Sauce

### **CHICKEN ROLLANTINI**

Breaded, Stuffed with Spinach, Feta, Mushrooms,  
Asiago Dijon Sauce

### **ROASTED PORK LOIN**

Slow Roasted, Bacon Mushroom Jus

### **TOP SIRLOIN**

### **ADD \$4 (AS A SECOND ENTRÉE)**

Classic Demi with Sautéed Bell Pepper

## **SIDES – Choose Two**

Mashed Potatoes, Chefs Rice, Seasonal Vegetables

## **DESSERT**

Bring your own cake, Salt Creek Grille will cut, plate and serve at no additional cost  
or

Add-On our Assorted Cake, Pastries & Cookie Selection - \$5 Per Person

## **SUGGESTED ADD-ON**

Vegetable & Cheese Display \$7

Entrée \$6-8

Carving Station \$9-\$14



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# Plated Luncheon

**\$38 PER PERSON - KIDS (2-11) HALF PRICE**

Minimum - 30 Adult Guests

**60 GUESTS & OVER, PRE-SELECTED MEAL COUNTS ARE REQUIRED**

Includes Unlimited Coffee, Tea & Soft Drinks

Available Latest Start Time 1:00

## **SALAD - Choose One**

### **SALT CREEK HOUSE SALAD (G)**

Mixed Baby Greens, Apples, Glazed Walnuts, Gorgonzola, Balsamic Vinaigrette

### **SUPERFOOD SALAD (G)**

Toasted Quinoa, Shredded Kale, Cabbage, Roasted Red Beets, Broccoli, Brussels Sprouts, Carrots, Apples,

Dried Cranberries, Sunflower Seeds, Feta Cheese, Lime Vinaigrette

### **THE GRILLE CAESAR**

Classic Chopped Romaine with Shaved Asiago & Toasted Croutons

## **ENTREE - Choose Two**

All Entrees served with Fresh Baked Bread, Starch & Vegetable

### **BARAMUNDI – Lemon Beurre Blanc**

### **OVEN ROASTED SALMON – Chefs Selection**

### **CREEK ASIAGO CHICKEN**

Breaded, Topped with Grilled Tomato, Basil & Fresh Mozzarella,

Sun Dried Tomato Cream Sauce

### **CHICKEN ROLLANTINI**

Breaded, Stuffed with Spinach, Feta, Mushrooms,

Asiago Dijon Sauce

### **ROASTED PORK LOIN**

Slow Roasted, Bacon Mushroom Jus

### **PRIME RIB – ADD \$5**

Slow Roasted with a Crust of Herbs & Spices, Topped with Au Jus

## **DESSERT - Choose One**

Bring your own cake, Salt Creek Grille will cut, plate and serve at no additional cost

or

Add-On our Assorted Cake, Pastries & Cookie Selection - \$5 Per Person

## **SUGGESTED ADD-ON**

Three Entrees Add \$3

Starter Course - Soup or Pasta \$4

Vegetable & Cheese Display \$7



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# Butler Hors d'Oeuvre's

## ADD-ON OPTION

Minimum Food Costs are required with this package, ask your Sales Associate for additional information  
Minimum Requirement - 25 Adult Guests  
One Hour Service  
Kids (2-11) Half Price

**CHOOSE 6 \$17**

**CHOOSE 8 \$21**

## INCLUDES NIBBLE

Domestic Cheese Display, Fresh Vegetables,  
Assorted Crackers, House Made Corn Tortilla Chips,  
Ranch, Salsa & Guacamole

Due to supply chain shortages all selections may not be available at this time,  
substitutions could be necessary

Brie and Raspberry in Phyllo Dough  
Spanakopita

Tomato Bruschetta on Focaccia Crisp  
Asparagus & Asiago Cheese Filo Wrap  
Vegetable Spring Roll

Beef Empanadas  
SCG Sliders with Wild Baby Arugula and Blue Cheese Aioli  
Beef Wellington  
Mini Franks wrapped in Puff Pastry  
Dry Spice Rub Chicken Skewer

Coconut Shrimp  
Crab Cakes  
Shrimp Cocktail  
Scallops wrapped in Bacon  
Bacon wrapped Stuffed Shrimp

**SERVED WITH COMPLIMENTARY SAUCES FOR DIPPING**

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# Display Stations

## ADD-ON OPTION

Minimum Food Costs are required – ask your sales associate for additional information  
Minimum Requirement - 25 Adult Guests  
Kids (2-11) Half Price

### VEGETABLE & CHEESE DISPLAY \$7

Fresh Vegetables, Assorted Cheese, Fruit Garnish, Crackers  
Corn Tortilla Chips, Ranch, Salsa & Guacamole

### GOURMET CHEESE DISPLAY \$14

Assorted Cheese, Olives, Candied Walnuts, Marmalade, Berries & Flat Breads

### ADD ON TO YOUR CHEESE DISPLAY

Spinach & Artichoke Dip - \$4

*Served with House Made Tortilla Chips*

Salt and Vinegar Chips - \$3

*Served with House Made Onion Dip*

### SHRIMP BOWL \$350

100 Shrimp over Crushed Ice with Lemon & Cocktail Sauce

### ANTIPASTO \$14

A traditional assortment of Italian Meats & Cheese, Italian Peppers, Mushrooms,  
Artichoke Hearts, Olives, Fresh Mozzarella, Tomato & Fresh Baked Bread

### CARVING STATION - \$100 CARVING ATTENDANT FEE

Roasted Turkey Breast with House-Made Gravy & Cranberry Sauce \$9

Tennessee Smoked Ham with Honey Dijon \$9

Herb Roasted Pork Loin with Bacon Mushroom Jus \$9

Roast Sirloin with Au Jus & Horseradish Cream \$10

Prime Rib with Au Jus & Horseradish Cream \$14

### SALAD & PASTA STATION \$12

Choose One Salad & One Pasta

Primavera with Fresh Vegetables & Garlic/Oil, Marinara, Alfredo or Vodka Sauce

House Salad, Superfood Salad, Caesar Salad

Served with Fresh Baked Bread

### COFFEE, TEA & DESSERT STATION \$12

Freshly Brewed Coffee, Variety of Herbal Teas,  
Chef's Select Assortment of Specialty Cake's, Pastries & Cookies



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# Cocktail Party

**2 HOURS, \$75 PER PERSON**

**3 HOURS, \$81 PER PERSON**

**4 HOURS, \$87 PER PERSON**

Minimum Requirement - 30 Adult Guests

Kids (2-11) Half Price

**(COCKTAIL FORMAT – NO TABLE SETTINGS)**

**Extensions:**

**Room Fee of \$450 will be charged for each additional hour,  
latest end time is 11:00 pm,**

**Bar Options: Hosted/Consumption for the Host or  
Cash Bar, Fee \$150 – Guests pay individually.**

## **PREMIUM OPEN BAR**

(No shots), Coffee, Tea & Soft Drinks

## **VEGETABLE & CHEESE DISPLAY**

Fresh Vegetables, Assorted Cheese, Fruit Garnish, Crackers  
Corn Tortilla Chips, Ranch, Salsa & Guacamole

## **HOT/COLD BUTLER STYLE PASSED HORS D'OEUVRES**

2 Seafood, 2 Meat, 2 Vegetarian

## **SALAD & PASTA STATION**

Choose One Salad and One Pasta

Pasta Primavera with Fresh Vegetables & Garlic/Oil, Marinara, Alfredo or Vodka Sauce

House Salad, Superfood Salad, Caesar Salad

Served with Fresh Baked Bread

## **ENTREE**

Choose One from our Luncheon Buffet Menu

Along with one-Starch & one-Vegetable

## **CARVING STATION – Choose One**

Roasted Turkey Breast with House-Made Gravy & Cranberry Sauce

Tennessee Smoked Ham with Honey Dijon

Herb Roasted Pork Loin with Bacon Mushroom Jus

Roast Sirloin with Au Jus & Horseradish Cream - Add \$5

## **COFFEE & TEA STATION**

Freshly Brewed Coffee, Variety of Herbal Teas,

Assorted Cookie Tray



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# Dinner Buffet

**\$52 PER PERSON - KIDS (2-11) HALF PRICE**

Minimum 30 Adult Guests

With Minimum of 25 Adult Guests – Eliminate Carving Station & Add One Entrée

Includes, Fresh Baked Bread, Coffee, Tea & Soft Drinks

## **SALAD – Choose Two**

### **SALT CREEK HOUSE SALAD (G)**

Mixed Baby Greens, Apples, Glazed Walnuts, Gorgonzola, Balsamic Vinaigrette

### **SUPERFOOD SALAD (G)**

Toasted Quinoa, Shredded Kale, Cabbage, Roasted Red Beets, Broccoli, Brussels Sprouts, Carrots, Apples,

Dried Cranberries, Sunflower Seeds, Feta Cheese, Lime Vinaigrette

### **THE GRILLE CAESAR**

Classic Chopped Romaine with Shaved Asiago & Toasted Croutons

## **PENNE PASTA – Choose One**

Primavera with Garlic & Oil, Marinara, Alfredo or Vodka Sauce

## **ENTRÉE - Choose Two**

### **BARAMUNDI – Lemon Beurre Blanc**

### **OVEN ROASTED SALMON – Chefs Selection**

### **CREEK ASIAGO CHICKEN**

Breaded, Topped with Grilled Tomato, Basil & Fresh Mozzarella,

Sun Dried Tomato Cream Sauce

### **CHICKEN ROLLANTINI**

Breaded, Stuffed with Spinach, Feta, Mushrooms,

Asiago Dijon Sauce

### **ROASTED PORK LOIN**

Slow Roasted, Bacon Mushroom Jus

### **TOP SIRLOIN**

Classic Demi with Sautéed Bell Peppers

## **CARVING STATION – Choose One**

Roast Sirloin with Au Jus & Horseradish Cream

Roasted Turkey Breast with House-Made Gravy & Cranberry Sauce

Tennessee Smoked Ham with Honey Dijon

Herb Roasted Pork Loin with Bacon Mushroom Jus

Prime Rib with Au Jus & Horseradish Cream – Add \$12

## **SIDES – Choose Two**

Mashed Potatoes, Chefs Rice, Seasonal Vegetables

## **DESSERT**

Chefs Select Assortment of Specialty Cake's, Pastries & Cookies

## **SUGGESTED ADD ON**

Vegetable & Cheese Display \$7



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# Plated Dinner

Minimum - 20 Adult Guests

**60 GUESTS & OVER, PRE-SELECTED MEAL COUNTS ARE REQUIRED**

Includes Unlimited Coffee, Tea & Soft Drinks

Kids (2-11) Half Price

## **SALAD – Choose One**

### **SALT CREEK HOUSE SALAD (GF)**

Mixed Baby Greens, Apples, Glazed Walnuts, Gorgonzola, Balsamic Vinaigrette

### **SUPERFOOD SALAD (GF)**

Toasted Quinoa, Shredded Kale, Cabbage, Roasted Red Beets, Broccoli, Brussels Sprouts, Carrots, Apples,  
Dried Cranberries, Sunflower Seeds, Feta Cheese, Lime Vinaigrette

### **THE GRILLE CAESAR**

Classic Chopped Romaine with Shaved Asiago & Toasted Croutons

## **ENTREE - Choose Two**

All Entrees served with Fresh Baked Bread, Starch & Vegetable

### **\$51 OVEN ROASTED FAROE ISLAND SALMON**

Chefs Rice, Fresh Seasonal Vegetable, Chef Selected Sauce

### **\$51 MARYLAND CRAB CAKE**

Whole Grain Mustard Sauce

Chefs Rice and Fresh Seasonal Vegetables

### **\$63 CHILEAN SEA BASS (GF)**

Pan-Seared, Shallot-Crusted, Lemon Beurre Blanc,  
Yukon Gold Mashed Potatoes, Seasonal Vegetables

### **\$49 CREEK ASIAGO CHICKEN**

Breaded, Topped with Grilled Tomato, Basil & Fresh Mozzarella,  
Sun Dried Tomato Cream Sauce, Chefs Rice & Fresh Seasonal Vegetable

### **\$49 CHICKEN ROLLANTINI**

Breaded, Stuffed with Spinach, Feta, Mushrooms,  
Asiago Dijon Sauce

### **\$52 DOUBLE-CUT GRILLE CHOP**

Bacon Mushroom Jus, Yukon Gold Mashed Potatoes, Fresh Seasonal Vegetables

### **\$52 PRIME RIB (GF)**

Crust of Herbs & Spices, Yukon Gold Mashed Potatoes & Fresh Seasonal Vegetables

### **\$65 FILET MIGNON**

Mesquite Grilled, Classic Demi-Glace, Yukon Gold Mashed Potatoes & Fresh Seasonal Vegetables

## **DESSERT – Choose One**

Chef's Select Assortment of Pastries & Cookies

Double Chocolate Cake, Fresh Whipped Cream & Strawberries

Creamy NY Style Cheesecake, with a Fresh Fruit Puree, Fresh Whipped Cream & Strawberries

## **SUGGESTED ADD-ON**

Three Entrée Selections \$3

Starter Course - Soup or Pasta \$4

Vegetable & Cheese Display \$7

**SALT CREEK  
GRILLE**

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# Dream Wedding Package

**Includes Tax & Gratuity  
Kids (2-11) Half Price**

**\$149 Per Person**

Friday & Sunday - Minimum 80 Adult Guests  
(Holiday Weekends, Saturday Rates Apply)  
On-Site Coordination \$250

**\$159 Per Person**

Saturday - Minimum 90 Adult Guests  
On-Site Coordination \$250

## **INCLUDES**

5 Hour Room Block

On Site Ceremony, Dance Floor, Ivory Linen & Napkin, Votive Candles,  
Champagne Toast, Valet Parking  
Complimentary Gift Card for the Happy Couple to return to dinner on us!

## **COCKTAIL HOUR**

Vegetable & Cheese Display  
Fresh Vegetables, Assorted Cheese, Fruit Garnish, Crackers  
Corn Tortilla Chips, Ranch, Salsa & Guacamole

Spinach & Artichoke Dip  
Served with House Made Tortilla Chips

Salt and Vinegar Chips  
Served with House Made Onion Dip

## **HOT/COLD BUTLER STYLE PASSED HORS D'OEUVRES**

2 Seafood, 2 Meat, 2 Vegetarian

## **DINNER**

Three Course Plated Dinner (Up to \$52 Value) or Dinner Buffet

## **4.5 HOUR PREMIUM OPEN BAR**

NO Shots!

## **ADD ON GARDEN BAR**

(1.5 hrs) & BARTENDER = \$650

**NO SUBSTITUTIONS**



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# Children's Menu

Ages (2-11) - ½ Price on all Selected Menu's  
Includes Unlimited Soft Drinks & Dessert

## **PIZZA**

Cheese or Pepperoni

## **MACARONI & CHEESE**

With Our Own Cheese Sauce

## **PASTA**

Fresh Tomato Sauce  
or Plain with Butter

## **SLIDERS**

With Fries

## **CHICKEN STRIPS**

With Fries



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# Bar Options

Includes Unlimited Soft Drinks

## **HOSTED/CONSUMPTION**

Running Tab for the Event Host/Hostess

### **PREMIUM OPEN - No Shots**

Two Hours = \$29

Three Hours = \$35

Four Hours = \$40

Five Hours = \$45

### **SUPER PREMIUM OPEN - No Shots**

Two Hours = \$35

Three Hours = \$41

Four Hours = \$46

Five Hours = \$50

### **HOUSE WINE & BEER**

Two Hours = \$26

Three Hours = \$31

Four Hours = \$36

Five Hours = \$40

### **CASH BAR = \$150**

**(COST TO THE EVENT HOST)**

Guests Pay Individually

### **RED AND WHITE SANGRIA \$16**

Per Person – 4 Hours (Afternoon Only)

### **CHAMPAGNE PACKAGE \$10**

Per Person – 4 Hours (Afternoon Only)

### **CORKAGE**

Limited to Specialty Wines that Salt Creek Grille **Cannot Procure.**

Maximum 12 Bottles @ \$25 Per Bottle



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# Upgrades

**5<sup>TH</sup> HOUR \$450**

**DANCE FLOOR \$200**

**1.5 HOUR PATIO BAR \$650**

**WEDDING PACKAGE \$1250**

Five Hours, On-Site Ceremony, Dance Floor, Ivory Linen, Matching Napkin, Votive Candles, Champagne Toast, Valet Parking, And....

A Salt Creek Grille Gift Card for the Bride & Groom to Return for Dinner on us!

**SPECIALTY LINEN, CHAIR COVERS & TIES**

\$6.00 Ivory Polyester Chair Covers

\$3.00 Poly Solid, Lamour or Organza Chair Ties

Please ask your Sales Associate for Sample Linen & Pricing

**AUDIO VISUAL**

\$35 Bluetooth Speaker with Microphone

\$35 Projector Screen

\$100 LCD Projector



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