

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 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 for more information. You can also visit our website for additional information on our restaurant, at www.saltcreekgrille.com

I look forward to hearing from you soon.

Thank You,
Barbara Penta
Director, Private Dining – Rumson



Revision – December 26, 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 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. Pricing is subject to change.

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.



Revision – December 26, 2023

Champagne Brunch Buffet

\$51 ADULT - CHILDREN (2-11) HALF PRICE

Minimum Requirement - 30 Adults

Available Latest 1:00 Start Time

BEVERAGES

Unlimited Champagne, Mimosa, Poinsettia, Bellini, 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, Dessert Squares & Cookie Selection - \$6 Per Person

Fruit Salad, Chefs Special - \$5 Per Person

SUGGESTED ADD-ON

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

Smoked Salmon \$7

Waffles with Fresh Whipped Cream & Strawberries \$6

Luncheon Entrée \$7-8

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

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



Revision - December 26, 2023

Lunch Buffet

\$43 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

PASTA - Choose One

Penne or Cheese Tortellini; Primavera with Garlic & Oil, Bolognese, 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

CHICKEN VALDOSTANO

Prosciutto, Sun-Dried Tomatoes, Roasted Peppers, Baby Spinach, Garlic, Sherry Cream, Penne Pasta

CHICKEN FRANCAISE, PICATTA OR MARSALA

ROASTED PORK LOIN

Slow Roasted, Bacon Mushroom Jus

FLANK STEAK - 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, Dessert Squares & Cookie Selection - \$6 Per Person

Fruit Salad, Chefs Special - \$5 Per Person

SUGGESTED ADD-ON

Vegetable & Cheese Display \$7

Entrée \$7-8

Carving Station \$9-\$14

Sour Dough Loaf with Garlic, Butter & Asiago Cheese \$4 Per



Revision - December 26, 2023

Plated Luncheon

\$42 PER PERSON - KIDS (2-11) HALF PRICE

Minimum - 30 Adult Guests

PRE-SELECTED MEAL COUNTS ARE REQUIRED WITH 60 OR MORE GUESTS

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

CHICKEN FRANCAISE, PICATTA OR MARSALA

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 your choice of one - \$6 Per Person

NY Style Creamy Cheesecake, Raspberry Puree, Whipped Cream & Strawberry

Double Chocolate Cake, Whipped Cream & Strawberry

Assorted Dessert Squares & Cookies

Fruit Salad, Chefs Special - \$5 Per Person

SUGGESTED ADD-ON

Three Entrees Add \$3

Starter Course - Soup or Pasta \$4

Vegetable & Cheese Display \$7

Sour Dough Loaf with Garlic, Butter & Asiago Cheese \$4 Per

**SALT CREEK
GRILLE**

Revision - December 26, 2023

Dinner Buffet

\$56 PER PERSON - KIDS (2-11) HALF PRICE

Minimum 30 Adult Guests. With a minimum of 25 Adult Guests, Eliminate the 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

PASTA - Choose One

Penne or Cheese Tortellini: Primavera with Garlic & Oil, Bolognese, 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

CHICKEN VALDOSTANO

Prosciutto, Sun-Dried Tomatoes, Roasted Peppers, Baby Spinach, Garlic, Sherry Cream, Penne Pasta

CHICKEN FRANCAISE, PICATTA OR MARSALA

ROASTED PORK LOIN

Slow Roasted, Bacon Mushroom Jus

FLANK STEAK

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

Chef's Select Assortment of Specialty Cake's, Dessert Squares & Cookies

SUGGESTED ADD ON

Vegetable & Cheese Display \$7

Sour Dough Loaf with Garlic, Butter & Asiago Cheese \$4 Per

Fruit Salad, Chefs Special \$5



Revision - December 26, 2023

Plated Dinner

Minimum - 20 Adult Guests

PRE-SELECTED MEAL COUNTS ARE REQUIRED WITH 60 OR MORE GUESTS

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

\$56 OVEN ROASTED FAROE ISLAND SALMON

Chefs Rice, Fresh Seasonal Vegetable, Chef Selected Sauce

\$56 MARYLAND CRAB CAKE

Whole Grain Mustard Sauce, Chefs Rice and Fresh Seasonal Vegetables

\$68 CHILEAN SEA BASS (GF)

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

\$55 CREEK ASIAGO CHICKEN

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

\$55 CHICKEN ROLLANTINI

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

\$55 CHICKEN FRANCAISE, PICATTA OR MARSALA

\$57 DOUBLE-CUT GRILLE CHOP

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

\$57 PRIMERIB (GF)

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

\$68 FILET MIGNON

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

DESSERT - Choose One

Chef's Select Assortment of Dessert Squares & Cookies

Double Chocolate Cake, Fresh Whipped Cream & Strawberries

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

Fruit Salad, Chefs Special - \$5 Per Person

SUGGESTED ADD-ON

Three Entrée Selections \$3

Starter Course - Soup or Pasta \$4

Vegetable & Cheese Display \$7

Sour Dough Loaf with Garlic, Butter & Asiago Cheese \$4 Per



Revision - December 26, 2023

Cocktail Party

2 HOURS, \$85 PER PERSON

3 HOURS, \$93 PER PERSON

4 HOURS, \$98 PER PERSON

Minimum Requirement - 30 Adult Guests

Kids (2-11) Half Price

(COCKTAIL FORMAT - NO TABLE SETTINGS)

Extensions: Room Fee of \$500 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

Choose Six, 2 Seafood, 2 Meat, 2 Vegetarian

SALAD & PASTA STATION

Choose One Salad and One Pasta

Penne or Cheese Tortellini: Primavera with Garlic/Oil, Bolognese, 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

COFFEE & TEA STATION

Fresh Brewed Coffee, Variety of Herbal Teas with an Assorted Cookie Tray

FRUIT SALAD \$5

Chefs Special



Revision - December 26, 2023

Dream Wedding Package

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

\$150 Per Person

Friday & Sunday - Minimum 80 Adult Guests

(Holiday Weekends, Saturday Rates Apply)

On-Site Coordination \$250

\$160 Per Person

Saturday - Minimum 90 Adult Guests

On-Site Coordination \$250

INCLUDES

5 Hour Room Block, Dance Floor, Table Linen & Napkin, Votive Candles, Champagne Toast, Valet Parking, and a Complimentary Gift Card for the Happy Couple to return to dinner on us!

On Site Ceremony \$750

COCKTAIL HOUR

Vegetable & Cheese Display, 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

Choose Six, 2 Seafood, 2 Meat, 2 Vegetarian

DINNER

Three Course Plated Dinner (Up to \$57 Value) or Dinner Buffet

4.5 HOUR PREMIUM OPEN BAR

NO Shots!

ADD ON GARDEN BAR

(1.5 hrs) & BARTENDER = \$750

NO SUBSTITUTIONS



Revision - December 26, 2023

Enhancements

Minimum Food Costs are required, ask your Sales Associate for additional information.
Minimum Requirement - 30 Adult Guests, One Hour Service, Kids (2-11) Half Price

CHOOSE 6 \$17

CHOOSE 8 \$21

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

Brie and Raspberry in Phyllo Dough

Spanakopita

Tomato Bruschetta on Focaccia Crisp

Asparagus & Asiago Cheese Filo Wrap

Vegetable Spring Roll, Ginger Soy

Beef Empanadas, Sour Creme

SCG Sliders with Wild Baby Arugula and Blue Cheese Aioli

Beef Wellington, Classic Demi-Glace

Mini Franks wrapped in Puff Pastry, Classic Mustard

Dry Spice Rub Chicken Skewer, Ginger Soy

Chicken Quesadilla Cornucopia

Chicken Empanadas, Sour Creme

Coconut Shrimp

Crab Cakes, Whole Grain Mustard

Shrimp Cocktail, Classic Cocktail

Scallops wrapped in Bacon

Stuffed Shrimp wrapped in Bacon, Chipotle Honey

VEGETABLE & CHEESE DISPLAY \$7

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

GOURMET CHEESE DISPLAY \$14

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

ADD ON TO YOUR CHEESE DISPLAY

Spinach & Artichoke Dip, House Made Tortilla Chips **\$4**

Salt and Vinegar Chips, House Made Onion Dip **\$3**

SHRIMP BOWL \$350, 100 Shrimp over Crushed Ice with Lemon & Cocktail Sauce



Revision – December 26, 2023

Enhancements

Minimum Food Costs are required, ask your Sales Associate for additional information.
Minimum Requirement - 30 Adult Guests, One Hour Service, Kids (2-11) Half Price

ANTIPASTO \$14

A traditional assortment of Italian Meats & Cheese, Italian Peppers, Mushrooms, Artichoke Hearts, Olives, Fresh Mozzarella, Tomato & Fresh Baked Baguette with Assorted Flatbreads

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, Served with Fresh Baked Bread

Penne or Cheese Tortellini: Primavera with Garlic/Oil, Bolognese, Marinara, Alfredo or Vodka Sauce

House Salad, Superfood Salad, Caesar Salad

SLIDER BAR \$10

American, Swiss and Cheddar Cheese, Pickles, Arugula, Blue Cheese Aioli, Ketchup & Mustard on Hawaiian Buns

FLATBREAD STATION \$14 (CHOOSE 3)

BBQ Chicken, Cheddar & Jack Cheese, Rd Onion, Chicken Breast, BBQ Sauce, Cilantro

Burrata Flatbread, Burrata Cheese, Basil Pesto, Tomatoes, Prosciutto, Baby Arugula, Balsamic Glaze

Artichoke Ala Mode, Cream Cheese, Artichokes, Sliced Tomatoes & Basil

Pepperoni Flatbread

Plain Cheese Flatbread

HOT CHOCOLATE STATION \$6

To Stay or Go!! Hot Cocoa with Mini Marshmallows, Peppermint Sticks, Chocolate Chips & Colored Sprinkles

SUGAR & SALT BAR \$11

To Stay or Go!! Assorted Chips and Chocolates along with Bottled Water and Gatorade

COFFEE, TEA & DESSERT STATION \$12

Fresh Brewed Coffee, Herbal Teas, Chef's Select Assortment of Specialty Cake's, Dessert Squares & Cookies

FRUIT SALAD \$5

Chefs Special



Revision - December 26, 2023

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



Revision – December 26, 2023

Bar Options

Includes Unlimited Soft Drinks

HOSTED/CONSUMPTION, Running Tab for the Event Host/Hostess

BARTENDER, CASH BAR \$150, Guests Pay Individually

PATIO BAR & BARTENDER \$750, One and a Half Hour Service

PREMIUM OPEN - No Shots

Two Hours = \$30

Three Hours = \$40

Four Hours = \$45

Five Hours = \$50

SUPER PREMIUM OPEN - No Shots

Two Hours = \$35

Three Hours = \$45

Four Hours = \$50

Five Hours = \$55

HOUSE WINE & BEER

Two Hours = \$26

Three Hours = \$36

Four Hours = \$40

Five Hours = \$45

RED AND WHITE SANGRIA \$19 Per Person - 4 Hours (Afternoon Only)

CHAMPAGNE PACKAGE \$15 Per Person - 4 Hours (Afternoon Only)

Unlimited Mimosa, Poinsettia and Bellini

CORKAGE

Limited to Specialty Wines that Salt Creek Grille Cannot Procure.

Maximum 12 Bottles @ \$25 Per Bottle



Revision - December 26, 2023

Upgrades

5TH HOUR \$500

DANCE FLOOR \$200

WEDDING PACKAGE \$1350

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

A Salt Creek Grille Gift Card for the Bride & Groom to Return for Dinner on us!
Coordination \$250

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



Revision – December 26, 2023