

# 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](mailto:bpenta@saltcreekgrille.com) for more information. You can also visit our website 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 - November 30, 2024

# Standard Room Block

Four Hours (Other than Cocktail Party Package & Dream Wedding Package), Standard Ivory Linen and Matching Napkin. Floral & Décor is up to the guest to provide. Each event has one hour prior to your start time to decorate. For those who would like to arrive earlier than the time allotted the host will be charged \$100 for each additional 1/2 hour incurred.

Balloon Arches are beautiful, but it is the hosts responsibility to remove both balloons and arches, otherwise the cost for Salt Creek Grille to break them down and dispose of is \$100. Backdrops of any type, Balloon Arches or Flower Walls must be free standing. We do not allow anything to be hung on the walls as well as the use of confetti, glitter, balloons with confetti or glitter in them, tacks, staples, pins, tape or command hooks. 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 it 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 any 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

**\$53 ADULT - CHILDREN (2-11) HALF PRICE**

Minimum Requirement - 30 Adults

Earliest Start Time 11:00, Latest Start Time 1:00

## **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  
Included - French Toast with Maple Syrup, Breakfast Sausage, Smoked Bacon  
& Home Fried Potatoes

## **LUNCH**

Choose One Salad, One Pasta and One Entrée from our Luncheon Buffet Menu

## **DESSERT**

Bring your own Occasion Cake

Salt Creek Grille will cut, plate and serve it at no additional cost

## **SUGGESTED ADD-ON**

Dessert Squares & Cookie Selection - \$4

Assorted Cake, Dessert Squares & Cookie Selection - \$6 Per Person

Chef's Special Fruit Salad - \$5 Per Person

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

Smoked Salmon \$7

Waffles with Fresh Whipped Cream & Strawberries \$6

Luncheon Entrée \$7-8

Carving Station \$9- \$10 - \$100 Attendant Fee

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# Lunch Buffet

**\$44 PER PERSON - KIDS (2-11) HALF PRICE**

Minimum Requirement - 30 Adults, Earliest Start Time 11:00, 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 Pasta & One Sauce**

Penne or Cheese Tortellini

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

## **ENTRÉE - Choose Two**

**BARAMUNDI** - Lemon Beurre Blanc, Served over a bed of Brown Citrus Rice

**OVEN ROASTED SALMON** - Sauce, Chefs Selection, Served over a bed of Brown Citrus Rice

**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

**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 Occasion Cake, Salt Creek Grille will cut, plate and serve at no additional cost

## **SUGGESTED ADD-ON**

Dessert Squares & Cookie Selection \$4

Assorted Cake, Dessert Squares & Cookie Selection - \$6 Per Person

Chef's Special Fruit Salad - \$5 Per Person

Vegetable & Cheese Display with Fruit Garnish \$7

Sour Dough Loaf with Garlic, Butter & Asiago Cheese \$5

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# Plated Luncheon

**\$43 PER PERSON - KIDS (2-11) HALF PRICE**

Minimum Requirement - 30 Adults, Earliest Start Time 11:00, Latest Start Time 1:00

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

Includes Unlimited 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

## **ENTREE - Choose Two**

All Entrees served with Fresh Baked Bread, Starch & Vegetable

**BARAMUNDI** - Lemon Beurre Blanc

**OVEN ROASTED SALMON** - Sauce, 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 Occasion Cake, Salt Creek Grille will cut, plate and serve at no additional cost

\$6 - NY Style Creamy Cheesecake, Raspberry Puree, Whipped Cream & Strawberry

\$6 - Double Chocolate Cake, Whipped Cream & Strawberry

\$4 - Assorted Dessert Squares & Cookies

\$5 - Chef's Special Fruit Salad

## **SUGGESTED ADD-ON**

Three Entrees \$3

Starter Course - Soup or Pasta \$4

Vegetable & Cheese Display with Fruit Garnish \$7

Sour Dough Loaf with Garlic, Butter & Asiago Cheese \$5

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# Dinner Buffet

**\$57 PER PERSON - KIDS (2-11) HALF PRICE** Includes, Fresh Baked Bread, Coffee, Tea & Soft Drinks  
Minimum 30 Adult Guests

With a minimum of 25 Adult Guests, Eliminate the Carving Station & Add One Entrée

## **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 Pasta & One Sauce**

Penne or Cheese Tortellini - Primavera with Garlic & Oil, Bolognese, Marinara, Alfredo or Vodka Sauce

## **ENTRÉE - Choose Two**

**BARAMUNDI** - Lemon Beurre Blanc, Served over a bed of Brown Citrus Rice

**OVEN ROASTED SALMON** - Sauce, Chefs Selection, Served over a bed of Brown Citrus Rice

**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

**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 with Fruit Garnish \$7

Sour Dough Loaf with Garlic, Butter & Asiago Cheese \$5

Fruit Salad, Chefs Special \$5

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Revision - November 30, 2024

# Plated Dinner

Minimum - 20 Adult Guests - Includes Unlimited Coffee, Tea & Soft Drinks, Kids (2-11) Half Price  
PRE-SELECTED MEAL COUNTS ARE REQUIRED WITH 60 OR MORE GUESTS

## 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

**\$57 OVEN ROASTED SALMON** - Chefs Rice, Fresh Seasonal Vegetable, Chef Selected Sauce

**\$57 MARYLAND CRAB CAKE** - Remoulade, Chefs Rice and Fresh Seasonal Vegetables

**\$68 CHILEAN SEA BASS (GF)** - Pan-Seared, Shallot-Crusted, Lemon Beurre Blanc, Yukon Gold Mashed Potatoes, Seasonal Vegetables

**\$56 CREEK ASIAGO CHICKEN** - Breaded, Topped with Grilled Tomato, Basil & Fresh Mozzarella, Sun Dried Tomato Cream Sauce, Chefs Rice & Fresh Seasonal Vegetable

**\$56 CHICKEN ROLLANTINI** - Breaded, Stuffed with Spinach, Feta, Mushrooms, Asiago Dijon Sauce

**\$56 CHICKEN FRANCAISE, PICATTA OR MARSALA**

**\$58 DOUBLE-CUT GRILLE CHOP** - Bacon Mushroom Jus, Yukon Gold Mashed Potatoes, Fresh Seasonal Vegetables

**\$58 PRIME RIB (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 with Fruit Garnish \$7

Sour Dough Loaf with Garlic, Butter & Asiago Cheese \$5

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# 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.

## INCLUDES

**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 from our Enhancements Menu

2 Seafood, 2 Meat, 2 Vegetarian

**SALAD & PASTA STATION** - Choose One Salad and One Pasta from our Luncheon Buffet Menu

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

## SUGGESTED ADD ON

Entrée \$7-8

Sour Dough Loaf with Garlic, Butter & Asiago Cheese \$5

Fruit Salad, Chefs Special \$5

Assorted Cakes, Dessert Squares & Cookie Selection - \$6 Per Person

**SALT CREEK**  
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# Dream Wedding Package

**\$150 Per Person - Includes Tax & Gratuity, Kids (2-11) Half Price**

Friday & Sunday - Minimum 80 Adult Guests - (Holiday Weekends, Saturday Rates Apply)

**\$160 Per Person - Includes Tax & Gratuity, Kids (2-11) Half Price**

Saturday - Minimum 90 Adult Guests

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

## **COCKTAIL HOUR**

Vegetable & Cheese Display, Fruit Garnish, Assorted 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 from our "Enhancements Menu"

2 Seafood, 2 Meat, 2 Vegetarian

**DINNER** - Three Course Plated Dinner (Up to \$58 Value) or Dinner Buffet

Reference our Plated Dinner and Dinner Buffet Menus

**4.5 HOUR PREMIUM OPEN BAR** - NO Shots!

## **NO SUBSTITUTIONS**

**ADD ON GARDEN BAR** - (1.5 hrs.) SET UP/BARTENDER \$750

**ADD ON WEDDING CEREMONY** - On Site Ceremony \$750 - Coordination \$250

**SPECIALTY LINEN, CHAIR COVERS & TIES** - Market Price \$

Please ask your Sales Associate for Sample Linen & Pricing

**UPGRADE** - Plated Dinner, Filet or Seabass +\$10 Per Order

**UPGRADE** - 4.5 Hour Super Premium Open Bar +\$10 Per Person

Upgrades and Add-ons are subject to tax and service charges other than "Coordination"



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# 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** - Fruit Garnish, Assorted Cheese Display, Fresh Vegetables, Assorted Crackers, House Made Corn Tortilla Chips, Ranch, Salsa & Guacamole

Brie and Raspberry with Sliced Almonds in Phyllo Dough

Spanakopita

Tomato Bruschetta with Focaccia Crisp (Display)

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, Remoulade

Shrimp Cocktail, Classic Cocktail

Scallops wrapped in Bacon

Stuffed Shrimp wrapped in Bacon, Chipotle Honey

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# 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

**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

**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**

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

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# Children's Menu

Ages (2-11) - 1/2 Price on all Selected Menu's  
Includes Unlimited Soft Drinks

## 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

**BUFFET STYLE - (10 or more Children) - Choose Two**



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# Bar Options

Includes Unlimited Soft Drinks

**HOSTED/CONSUMPTION** - Running Tab for the Event Host/Hostess

**CASH BAR/BARTENDER/SET UP** - \$100 (UP TO 50 GUESTS) \$150 (OVER 50 GUESTS)

Guests Pay Individually

**PATIO BAR & BARTENDER/SET UP** - \$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



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# Upgrades

5<sup>TH</sup> HOUR - \$500

DANCE FLOOR - \$200

WEDDING PACKAGE - \$1350

Five Hours, On-Site Ceremony, Dance Floor, Standard Ivory 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

Market Price \$

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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