

\$125 PER PERSON - INCLUDES TAX AND GRATUITY

Friday & Sunday - Minimum 80 Adult Guests
(Saturday Rate Applicable Sunday Holiday Weekends)

Saturday - Minimum 90 Adult Guests - \$135 Inclusive



INCLUDES:

Five Hour Event
On-Site Ceremony (optional)
Dance Floor
Floorlength Sandstone Linen, Matching Napkin,
Votive Candles, Champagne Toast, Valet Parking
And....
A Complimentary Salt Creek Grille Gift Card for the
Bride & Groom to Return for Dinner on us!

\$400

Outside Bar - Bartender
(n/c for events over 125 Guests)

COCKTAIL HOUR

Mirrored Display of Assorted Cheese,
Fresh Vegetables, Assorted Crackers,
House Made Corn Tortilla Chips, Ranch,
Salsa & Guacamole & Your Choice of
(6) Six Butler or Stationary Hors d'Oeuvres

DINNER

Three Course Plated Dinner (Up to \$48 Value)
OR
Dinner Buffet

4½ HOUR OPEN BAR

Sorry, No Shots!
Sorry, No Substitutions!

See the [standard, upgrade & effects] Page in your Banquet Package
for Upgrade & Add-On Options!

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 15 guests to over 150 guests a beautiful setting for any occasion. On-site 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 even company 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 web site 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

Dana Point, CA • Manhattan Beach, CA • Valencia, CA
Princeton, NJ • Rumson, NJ

SALT CREEK
G·R·I·L·L·E

[HOSTED/CONSUMPTION]

Running Tab for the Event Host/Hostess

[PREMIUM OPEN]

No Shots

\$14 Per Person, First Hour = \$14
 \$10 Per Person, Second Hour = \$24
 \$04 Per Person, Third Hour = \$28
 \$04 Per person, Fourth Hour = \$32
 \$04 Per Person, Each Additional ½ Hour

[SUPER PREMIUM OPEN]

No Shots

\$16 Per Person, First Hour = \$16
 \$11 Per Person, Second Hour = \$27
 \$05 Per Person, Third Hour = \$32
 \$05 Per Person, Fourth Hour = \$37
 \$05 Per Person, Each Additional ½ Hour

[HOUSE WINE & BEER]

\$12 Per Person, First Hour = \$12
 \$09 Per Person, Second Hour = \$21
 \$04 Per Person, Third Hour = \$25
 \$04 Per Person, Fourth Hour = \$29
 \$04 Per Person, Each Additional ½ Hour

[CASH] \$100 BARTENDER FEE

Guests Pay Individually

[SANGRIA] \$12

Per Person – 4 Hours

[CHAMPAGNE PUNCH OR MIMOSA] \$6

Per Person – 4 Hours

[CORKAGE]

Restricted to Specialty Wines that Salt Creek Grille cannot procure.
 Maximum 12 Bottles @ \$20 Per Bottle

[STANDARD]

Four Hour Room Block, Sandstone Linen, Matching Napkin, Tea Lamps & Votive Candles. Floral & Décor is up to the guest to provide. Bring your own "Occasion" Cake, SCG will cut, plate & serve it at no additional charge. All pricing subject to applicable sales tax and service charges.

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

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.

[UPGRADE]

\$300 Extended 5th Hour
 \$100 Dance Floor
 \$400 Outside Bar/Tent – Bartender
 (n/c for events over 125 Guests)
 \$4.00 Polyester Chair Covers
 \$2.00 Poly Solid, Lamour or Organza Chair Ties

[WEDDING PACKAGE] \$700

On-Site Wedding (Optional), Five Hour Room Block, Dance Floor, Valet Parking, Champagne Toast & for the Bride & Groom, a Salt Creek Grille Gift Card to return and enjoy an intimate Dinner on us!

\$400 Outside Bar/Tent – Bartender (n/c for events over 125 guests)

[SPECIALTY LINEN, CHAIR COVERS & TIES]

Prices Vary – Please ask your Sales Associate for Sample Linen & Pricing

[EFFECTS]

\$35 Screen
 \$35 Speakers
 \$100 LCD Projector

[TENT]

Tents Vary in Size & Quality
 Please ask your Sales Associate for Additional Information

CHAMPAGNE BRUNCH

\$39 ADULT - CHILDREN (2-11) ½ PRICE

MINIMUM REQUIREMENT - 30 ADULTS

AVAILABLE LATEST 2:00 START TIME

OPTIONAL

\$35 ADULT – CHILDREN (2-11) ½ PRICE – MINIMUM 25 ADULT GUESTS

ELIMINATE: CHEFS SALAD OF THE DAY, OMELET STATION & CARVING STATION

ADD SCRAMBLED EGGS OR QUICHE

[TO SIP]

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

[GREENS]

Salt Creek House Salad (g)

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

Chef's Salad of the Day

[BREAKFAST]

Attended Omelet Station,

French Toast with Warm Maple Syrup

Breakfast Sausage, Smoked Bacon & Home Fried Potatoes

[LUNCH] *select two*

Choose one Pasta and one Chicken or Seafood option from our Luncheon Buffet Menu

[CARVING] *select one*

Roast Sirloin with Au Jus & Horseradish Cream

Roasted Turkey Breast with House-Made Gravy & Cranberry Sauce

Tennessee Smoked Ham with Honey Dijon

[SWEET]

Assorted Cake, Pastries & Cookies

[SUGGESTED ADD-ON]

Waffle Station with Fresh Whipped Cream & Strawberries \$5

Entrée \$5

Prime Rib Carving \$9

Smoked Salmon \$6

SALT CREEK
GRIILE

REV 4-2015

CHILDREN AGES (2-11)

½ PRICE ON ALL SELECTED MENU'S

INCLUDES UNLIMITED SOFT DRINKS & DESSERT

MOZZARELLA STICKS

Fresh Tomato Sauce

CHICKEN STRIPS

Crispy French Fries

PIZZA

Cheese or Pepperoni

MACARONI & CHEESE

With Our Own Cheese Sauce

PASTA

Fresh Tomato Sauce or Plain with Butter

HAMBURGER

Crispy French Fries

HOT DOG

Crispy French Fries

LUNCH BUFFET

\$32 PER PERSON - CHILDREN (2-11) ½ PRICE

MINIMUM REQUIREMENT - 25 ADULT GUESTS

AVAILABLE LATEST START TIME 2:30

[TO SIP]

Coffee, Tea & Soft Drinks

[GREENS] *choose two*

SALT CREEK HOUSE SALAD (G)

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

CHOPPED WEDGE SALAD (G)

Cherry Tomatoes, Smoked Bacon and Shaved Red Onion, Blue Cheese Dressing on Iceberg Lettuce

THE GRILLE CAESAR

Classic Chopped Romaine with Shaved Asiago & Toasted Croutons

ANTIPASTO PASTA SALAD

Classic Italian with Red Wine Vinaigrette

[ENTREE] *choose two*

PASTA - Penne or Cheese Ravioli

Choice of: Primavera with Fresh Vegetables & Garlic/Oil, Marinara or Vodka Sauce

TILAPIA OREGANATA

Seasoned with Butter, Lemon & Garlic

MESQUITE GRILLED ATLANTIC SALMON

Lemon Tarragon Sauce or Sweet Soy

CREEK ASIAGO CHICKEN

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

Sun Dried Tomato Cream Sauce

CHICKEN FRANCAISE

Egg Battered, Sautéed in Lemon & White Wine

ROASTED PORK LOIN

Slow Roasted, Sliced & Served with an Apple Chutney

TOP SIRLOIN – **Add \$4**

Classic Demi or Teriyaki Glaze with Sautéed Bell Pepper

[SIDES] *choose two*

Seasonal Mashed Potatoes, Chef's Rice, Seasonal Vegetables

[DESSERT]

Chef's Select Assortment of Cake, Pastries & Cookies

[SUGGESTED ADD-ON]

Vegetable & Cheese Display \$5

Entrée \$5

Carving \$9

SALT CREEK
GRILLE

REV 4-2015

PLATED LUNCHEON

\$31 PER PERSON - CHILDREN (2-11) ½ PRICE

MINIMUM REQUIREMENT - 25 ADULT GUESTS

AVAILABLE LATEST START TIME 2:30

[TO SIP]

Coffee, Tea & Soft Drinks

[GREENS] *choose one*

SALT CREEK HOUSE SALAD (G)

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

CHOPPED WEDGE SALAD (G)

Cherry Tomatoes, Smoked Bacon and Shaved Red Onion, Blue Cheese Dressing on Iceberg Lettuce

THE GRILLE CAESAR

Classic Chopped Romaine with Shaved Asiago & Toasted Croutons

[ENTREE] *choose two*

CHOOSE THREE ENTREES ADD \$2

TILAPIA OREGANATA

Seasoned with Butter, Lemon & Garlic

ATLANTIC SALMON

Lemon Tarragon Sauce or Sweet Soy

CREEK ASIAGO CHICKEN

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

CHICKEN FRANCAISE

Egg Battered, Sautéed in Lemon & White Wine

PRIME RIB – **Add \$4**

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

ROASTED PORK LOIN

Slow Roasted, Sliced & Topped with an Apple Chutney

CHEF'S SEASONAL RICOTTA RAVIOLI

Corn, Slivered Almonds, Snow Peas, Capers, Cherry Tomatoes, Kale
& Sweet Heirloom Tomato Marmalade

[SWEET] *choose one*

Assorted Pastries & Cookies ~ Double Chocolate Cake ~ Creamy NY Style Cheesecake
with a Fresh Fruit Puree ~ Vanilla or Chocolate Ice Cream

[SUGGESTED ADD-ON]

Starter Course [Soup or Pasta] \$2

Vegetable & Cheese Display \$5

SALT CREEK
GRILLE

REV 4-2015

DISPLAY STATIONS

ADD-ON OPTIONS, MINIMUM FOOD COSTS ARE REQUIRED

CHILDREN (2-11) ½ PRICE

MINIMUM REQUIREMENT - 20 ADULT GUESTS

[VEGETABLE & CHEESE] \$5

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

Add Spinach & Artichoke Dip \$3

[SHRIMP BOWL] \$300

Bowl of 100 Shrimp over Crushed Ice Served with Lemon & Cocktail Sauce

[ANTIPASTO] \$9

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

[CARVING] \$9 *choose one*

\$75 Carving Attendant Fee

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 Apple Chutney
Prime Rib with Au Jus & Horseradish Cream – **Add \$4**

TACO BAR \$11

Chicken & Beef, Served with Tortillas, Citrus Rice, Black Beans, Pico de Gallo, Cabbage, Cheese, Sour Cream, Guacamole & Chips

SALAD & PASTA STATION \$9 *choose one of each*

[SALAD]

SALT CREEK HOUSE SALAD (G)

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

CHOPPED WEDGE SALAD (G)

Cherry Tomatoes, Smoked Bacon and Shaved Red Onion, Blue Cheese Dressing on Iceberg Lettuce

THE GRILLE CAESAR

Classic Chopped Romaine with Shaved Asiago & Toasted Croutons

ANTIPASTO PASTA SALAD

Classic Italian with Red Wine Vinaigrette

[PASTA]

Penne or Cheese Ravioli

Choice of: Primavera with Fresh Vegetables & Garlic/Oil, Marinara or Vodka Sauce
Served with Fresh Baked Bread

[COFFEE, TEA & DESSERT] \$9

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

SALT CREEK
GRILLE

REV 4-2015

HOT & COLD BUTLER STYLE HORS D'OEUVRES

ADD-ON OPTION, MINIMUM FOOD COSTS ARE REQUIRED
MINIMUM REQUIREMENT - 20 ADULT GUESTS
ONE HOUR SERVICE

[NIBBLE]

Mirrored Display Garnished with Fresh Fruit,
Assorted Cheese, Fresh Vegetables,
Crackers, House Made Corn Tortilla Chips,
Ranch, Salsa & Guacamole

COMBINE 3 CHOICES FROM TIER ONE AND 3 CHOICES FROM TIER TWO \$16

[TIER ONE]

\$14 PER PERSON
CHOICE OF 6
KIDS (2-11) ½ PRICE

Asparagus & Asiago Cheese Filo Wrap
Raspberry Brie in Filo
Beef Empanada
Chicken Satay
Goat Cheese Calzone
Italian OR Swedish Meatballs (Display)
Parmesan Stuffed Artichoke
Spanikopita (Spinach & Feta Cheese Filo)
Mini Franks Wrapped in Pastry
Vegetable Spring Rolls

[TIER TWO]

\$18 PER PERSON
CHOICE OF 6
KIDS (2-11) ½ PRICE

Beef Wellington
Beef Satay
Bacon Wrapped Stuffed Shrimp
with Mild Horseradish
Chicken Bacon Jalapeno Skewer
Crispy Coconut Shrimp
Mini Crab Cakes
Crab Rangoon
Shrimp Cocktail
Scallops Wrapped in Bacon
Stuffed Mushrooms with Sausage

SERVED WITH COMPLIMENTARY SAUCES FOR DIPPING

SALT CREEK
GRILLE

REV 4-2015

COCKTAIL PARTY

\$57 PER PERSON - CHILDREN (2-11) ½ PRICE
MINIMUM REQUIREMENT - 30 ADULT GUESTS
(2) TWO HOUR EVENT

[COCKTAILS]

2 Hour Premium Open Bar (no shots)
Coffee, Tea & Soft Drinks

[NIBBLE]

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

[HORS D'OEUVRES] *choose six (3 from Tier One & 3 from Tier Two)*

From our Hors D'Oeuvres Package ~ One Hour Service

[GREENS] *choose one*

SALT CREEK HOUSE SALAD (G)
Mixed Baby Greens, Apples, Glazed Walnuts, Gorgonzola, Balsamic Vinaigrette

CHOPPED WEDGE SALAD (G)
Cherry Tomatoes, Smoked Bacon and Shaved Red Onion, Blue Cheese Dressing on Iceberg Lettuce

THE GRILLE CAESAR
Classic Chopped Romaine with Shaved Asiago & Toasted Croutons

ANTIPASTO PASTA SALAD
Classic Italian with Red Wine Vinaigrette

[PASTA] *choose one*

Penne or Cheese Ravioli
Choice of: Primavera with Vegetables & Garlic/Oil, Marinara or Vodka Sauce

[CARVING] *choose one*

Roasted Turkey Breast with House-Made Gravy & Cranberry Sauce
Tennessee Smoked Ham with Honey Dijon

Herb Roasted Pork Loin with Apple Gastrique
Roast Sirloin with Au Jus & Horseradish Cream – **Add \$4**

Prime Rib with Au Jus & Horseradish Cream – **Add \$9**
Served with Mini Rolls & Condiments

[DESSERT]

Assorted Cookie Tray

[SUGGESTED ADD-ON]

Entrée \$5, Antipasto \$9, Dessert \$7
3rd Hour \$300, 3rd Hour Open Bar \$4
Taco Bar \$11

SALT CREEK
G-R-I-L-L-E

REV 4-2015

DINNER BUFFET

\$45 PER PERSON - CHILDREN (2-11) ½ PRICE

MINIMUM REQUIREMENT - 30 ADULT GUESTS

MINIMUM 25 ADULT GUESTS - ELIMINATE CARVING STATION & ADD 3RD ENTREE

[TO SIP]

Coffee, Tea & Soft Drinks

[GREENS] *choose three*

SALT CREEK HOUSE SALAD (G)

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

CHOPPED WEDGE SALAD (G)

Cherry Tomatoes, Smoked Bacon and Shaved Red Onion, Blue Cheese Dressing on Iceberg Lettuce

THE GRILLE CAESAR

Classic Chopped Romaine with Shaved Asiago & Toasted Croutons

ANTIPASTO PASTA SALAD

Classic Italian with Red Wine Vinaigrette

[ENTRÉE] *choose two*

PASTA - Penne or Cheese Ravioli

CHOICE OF: Primavera with Fresh Vegetables & Garlic/Oil, Marinara or Vodka Sauce

TILAPIA OREGANATA

Seasoned with Butter, Lemon & Garlic

MESQUITE GRILLED ATLANTIC SALMON

Lemon Tarragon Sauce or Sweet Soy

CREEK ASIAGO CHICKEN

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

CHICKEN FRANCAISE

Egg Battered, Sautéed in Lemon & White Wine

ROASTED PORK LOIN

Slow Roasted, Sliced & Served with an Apple Chutney

TOP SIRLOIN

Classic Demi or Teriyaki Glaze with Sautéed Bell Peppers

[CARVING] *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 Apple Chutney

Prime Rib with Au Jus & Horseradish Cream – Add \$9

[SIDES] *choose two*

Seasonal Mashed Potatoes, Chef's Rice, Seasonal Vegetables

[DESSERT]

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

[SUGGESTED ADD~ON]

Vegetable & Cheese Display \$5

Entrée \$5

SALT CREEK
G·R·I·L·L·E

REV 4-2015

PLATED DINNER

CHILDREN (2-11) ½ PRICE

MINIMUM REQUIREMENT - 20 ADULT GUESTS

[TO SIP]

Coffee, Tea & Soft Drinks

[GREENS] **choose one**

SALT CREEK HOUSE SALAD (G)

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

CHOPPED WEDGE SALAD (G)

Cherry Tomatoes, Smoked Bacon and Shaved Red Onion, Blue Cheese Dressing on Iceberg Lettuce

THE GRILLE CAESAR

Classic Chopped Romaine with Shaved Asiago & Toasted Croutons

[ENTREE] **choose two**

Choose Three Entrees Add \$2.00

\$45 CITRUS GLAZED MAHI MAHI (G)

Baby Tomatoes, Citrus Segments, Kale, Garlic & Avocado Mousse

\$43 SWEET SOY ATLANTIC SALMON

Brown Citrus Rice

\$44 MARYLAND CRAB CAKE

Pan-Seared, Roasted Corn Salsa, Saffron Orange Aioli & Citrus Remoulade

\$43 CREEK ASIAGO CHICKEN

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

\$43 WOOD-FIRED CHICKEN BREAST (G)

Herb Jus, Brown Citrus Rice and Fresh Seasonal Vegetables

\$59 FILET MIGNON (G)

Aged Filet, Mesquite Grilled, Classic Demi Glace

\$48 PRIME RIB (G)

Slow Roasted with a Crust of Herbs & Spices

\$46 THE GRILLE CHOP (G)

Finished with an Apple Chutney

\$43 CHEF'S SEASONAL CHEESE RAVIOLI

Corn, Slivered Almonds, Snow Peas, Capers, Cherry Tomatoes, Kale & Sweet Heirloom Tomato Marmalade

[DESSERT] **choose one**

Chef's Select Assortment of Pastries & Cookies

Double Chocolate Cake with Vanilla Ice Cream, Fresh Whipped Cream & Strawberries

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

Vanilla or Chocolate Ice Cream, with Fresh Whipped Cream & Strawberries

[SUGGESTED ADD-ON]

Starter Course [Soup or Pasta] \$2

Vegetable & Cheese Display \$5

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REV 4-2015