



SALT CREEK  
GRILLE

*Private Dining*  
*Dana Point*

# THANK YOU FOR YOUR INTEREST IN SALT CREEK GRILLE!

Salt Creek Grille is nestled on the corner of Pacific Coast Highway and Crown Valley Parkway in Dana Point, just a few blocks north of the Ritz-Carlton Hotel, Monarch Beach Resort, and just South of the Montage Resort & Spa. The property combines craftsman-style architecture with warm surroundings to create a casual elegance perfect for any event.

For more than 23 years, Salt Creek Grille has enjoyed the reputation as being the Private Dining & Special Event headquarters for South Orange County. The chef-inspired menu combines with award winning service and an elaborate cocktail and wine list to create a one-of-a-kind magical evening. All of our Private Dining spaces have been newly renovated to accommodate your group. Enclosed are the Private Dining menus and brief descriptions of the rooms for you. If you have any further questions, I would be more than happy to assist you in the booking and planning process of your Private Event at Salt Creek Grille.

## **MASON LIBRARY**

The Mason Library is the smaller of the two private indoor rooms and located just off of our Lounge Area, which hosts live entertainment Tuesday-Sunday evenings. The Mason Library is complete with expansive Mahogany bookshelves, faux fireplace and banquettes for a casual cocktail hour. This room seats up to 40 guests comfortably. The Mason Library also has AV and slideshow capabilities with a 42" HD flat screen TV if you wish to have a slideshow or presentation.

## **MONARCH ROOM**

The Monarch Room has beautiful mahogany double doors to greet your guests. They are welcomed to the room with a private mahogany bar and faux fireplace. The coffered ceilings are accented with hanging iron chandeliers, setting the perfect lighting ambiance for a casual & sophisticated private event. The room seats up to 60 guests comfortably. The room has full AV and slideshow capabilities with a 42" HD flat screen TV, and also a bar television, if you wish to have a slideshow or presentation.

## **MAIN PATIO** [Also Available For Half Patio Bookings]

The Main Patio is the premier Private Dining location, located under the California Sky. After receiving a warm welcome from our complimentary valet, a beautiful lush garden landscape greets your guests as they enter through the private entrance. The beautiful outdoor garden setting includes a private bar, lower fire pit, and all the complimentary venue amenities. The Main Patio seats up to 120 guests for a sit down dinner, which leaves room for a dance floor and DJ. If omitting a dance floor and DJ, the Patio can seat up to 150 for a sit down dinner or 200 for a cocktail-style reception.

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## BUTLER PASSED APPETIZERS

APPROXIMATELY TWO PIECES, PER PERSON  
PRICED PER PERSON OR AS A PACKAGE | \$17 FOR 3 ITEMS

- \$6 Coffee Encrusted Beef Skewer** Tender Beef Tips, Crumbled Blue Cheese, Bourbon Caramel
- \$6 Beef Wellington** Tender Filet Tips & Sautéed Mushrooms Wrapped in Phyllo Dough, Topped with Classic Demi-Glace
- \$5 Ahi Poke** Fresh Ahi, Sesame, Soy Sauce, Green Onions, Won Ton Crisps
- \$6 Stuffed Shrimp** Horseradish-Stuffed, Bacon-Wrapped, Chipotle Honey
- \$6 SCG Slider** Mesquite-Grilled Angus Beef, Arugula, Blue Cheese Aioli, King's Hawaiian Sweet Bun
- \$5 Coconut Shrimp** Prawns, Coconut Battered, Sweet Thai Chili Sauce
- \$4 Thai Peanut Chicken Skewer** Oven-Roasted, Chicken Tenders, Sweet Thai Chili Sauce
- \$4 Vegetable Spring Roll** Assorted Vegetables, Rice Paper Fried Crisp, Sweet Soy Glaze
- \$4 Caprese Skewer** Cherry Tomato, Mozzarella, Basil Leaf, Balsamic Vinegar Glaze
- \$5 Beef Empanadas** Tender Beef, Corn Mesa Dough, Avocado Mousse, Tomatillo Sauce
- \$4 Sundried Tomato and Goat Cheese Tartlet** Whipped Goat Cheese, Phyllo Dough
- \$6 Bacon Wrapped Scallops** Bay Scallops, Oven Roasted
- \$5 Creek Flatbread** Pesto, Mozzarella, Arugula, Tomatoes, Shaved Asiago, Aged Balsamic
- \$5 Bacon and Goat Cheese Flatbread** Caramelized Onion & Bacon Jam, Roasted Garlic, Baby Spinach, Mozzarella, Crumbled Goat Cheese
- \$4 Baked Brie and Pear** Phyllo Dough, Raspberry Sauce

## STATIONARY APPETIZERS

EACH PLATTER SERVES 25 GUESTS

- \$150 Cheese Platter** Four Cheese Assortment, Candied Walnuts, Dried Fruit, Seasonal Berries and Crackers ++ Option To Add Prosciutto & Salami [\$50]
- \$75 Crudité** Assortment of Fresh Vegetables, Ranch
- \$175 Jumbo Shrimp Cocktail** Chilled Jumbo Prawns, Cocktail Sauce
- \$100 Spinach & Artichoke Dip** Spinach, Artichokes, Garlic, Asiago Cheese, Cream, Tortilla Chips
- \$100 Fresh Fruit & Berry Display** Chef's Selection of Seasonal Items
- \$75 Classic Bruschetta** Diced Tomatoes, Garlic, Basil, Aged Balsamic, Olive Oil, Focaccia Crisps
- \$100 House-made Guacamole** Ripe Avocado, Garlic, Onion, Tomato, Corn Tortilla Chips
- \$275 Ahi Tuna Display** Assortment Of Sliced Sashimi, Poke, Sushi with Won Ton Crisps, Soy Sauce, Wasabi
- \$75 Salt & Vinegar Potato Chips** Sea Salt, Fried Rosemary, Malt Vinegar, House-Made Onion Dip
- \$125 Shrimp Ceviche** [Seasonal] Citrus, Tomato, Avocado Mousse, Corn Tortilla Chips



## \$29 LUNCH | PLATED

PLEASE SELECT YOUR CHOICE OF ONE SALAD, FOUR ENTRÉE OPTIONS, TWO ACCOMPANYING SIDES

### CHOICE OF ONE STARTER [all guests to receive the same starter salad]

**House Salad** Baby Greens, Sliced Apples, Gorgonzola, Candied Walnuts, Roma Tomatoes, Balsamic Vinaigrette

**Chopped Caesar** Romaine, Shaved Asiago, Focaccia Croutons, Caesar Dressing

### CHOICE OF FOUR ENTREES

**Oven Roasted Salmon** Hand-Cut Filet, Ponzu Sauce

**Oven Roasted Chicken** Slow-Roasted, Herb Jus

**Top Sirloin** Wood-Fired, Demi Glace [Served Medium Rare]

**Jumbo Shrimp** Mesquite Grilled, Citrus Glaze

**Hangar Steak** Cilantro Chimichuri [Served Medium Rare]

**Roasted Portobello Mushroom** Balsamic-Marinaded, Roasted Beets, Butternut Squash & Kale Hash, Truffle Red Wine Vegetable Jus

### CHOICE OF TWO SIDES

[All guests to receive the same two sides. Additional sides available for \$3/per person]

**Mashed Yukon Gold Potatoes**

**Citrus Brown Rice**

**Seasonal Veggies**

**Crispy Brussels Sprouts** [\$2 Supplement]



## TACO BAR BUFFET

PLEASE SELECT YOUR CHOICE OF ONE SALAD AND TWO TACO FILLINGS  
SERVED WITH CILANTRO LIME RICE, PICO DE GALLO, CABBAGE,  
SEASONED BEANS, SHREDDED CHEDDAR CHEESE  
BUFFET OPTIONS REQUIRE A MINIMUM GUEST COUNT OF 25 GUESTS.

**\$32 LUNCH**

**\$40 DINNER**

### CHOICE OF ONE SALAD

**House Salad** Baby Greens, Sliced Apples, Gorgonzola, Candied Walnuts, Roma Tomatoes, Balsamic Vinaigrette

**Chopped Caesar** Romaine, Shaved Asiago, Focaccia Croutons, Caesar Dressing

### CHOICE OF TWO FILLINGS [Served on a bed of fajita vegetables]

**Citrus-Marinaded Chicken** Seasoned, Oven-Roasted

**Seasoned Steak** Cumin & Chili Powder, Oven-Roasted

## \$35 LUNCH BUFFET

PLEASE SELECT YOUR CHOICE OF ONE SALAD,  
TWO ENTRÉE OPTIONS, TWO ACCOMPANYING SIDES  
ADDITIONAL SELECTIONS CAN BE ADDED  
FOR AN ADDITIONAL \$7 PER PERSON, PER ITEM  
BUFFET OPTIONS REQUIRE A MINIMUM  
GUEST COUNT OF 25 GUESTS.

### CHOICE OF ONE SALAD

**House Salad** Baby Greens, Sliced Apples, Gorgonzola, Candied Walnuts, Roma Tomatoes, Balsamic Vinaigrette

**Chopped Caesar** Romaine, Shaved Asiago, Focaccia Croutons, Caesar Dressing

### CHOICE OF TWO ENTREES

**Herb-Marinated Grilled Flank Steak** Wood-Fired, Demi Glace  
[Served Medium Rare]

**Oven Roasted Salmon** Hand-Cut Filet, Ponzu Sauce

**Oven Roasted Chicken** Slow-Roasted, Herb Jus

**Picatta Style Grilled Chicken** Oven Roasted Chicken Breast,  
Lemon Butter Sauce, Capers, Sun-Dried Tomato, Basil

**Seasonal Vegetable Ravioli** Assorted Vegetables,  
Light Pesto Cream Sauce

**Roasted Portobello** Balsamic-Marinated, Roasted Beets,  
Butternut Squash & Kale Hash, Truffle Red Wine Vegetable Jus

**Slow-Roasted Pork Loin** Hand-Sliced Medallions,  
Bacon-Mushroom Jus

**CHOICE OF TWO SIDES** [Additional sides available for \$3 per person]

**Mashed Yukon Gold Potatoes**

**Citrus Brown Rice**

**Seasonal Veggies**

**Mac & Cheese**

**Crispy Brussels Sprouts** [\$2 Supplement]



## DINNER | PLATED

PLEASE SELECT YOUR CHOICE OF ONE SALAD, FOUR ENTRÉE OPTIONS, TWO ACCOMPANYING SIDES

**CHOICE OF ONE SALAD** [all guests to receive the same starter salad]

**House Salad** Baby Greens, Sliced Apples, Gorgonzola, Candied Walnuts, Roma Tomatoes, Balsamic Vinaigrette

**Chopped Caesar** Romaine, Shaved Asiago, Focaccia Croutons, Caesar Dressing

**CHOICE OF FOUR ENTREES**

**\$40 Oven-Roasted Salmon** Hand-Cut Filet, Ponzu Sauce

**\$34 Roasted Chicken Breast** Slow-Roasted, Herb Jus

**\$40 Top Sirloin** Wood-Fired, Demi Glace [Served Medium Rare]

**\$36 Shrimp Brochette** Wood-Fired Shrimp, Garlic, Avocado Mousse, Citrus Glaze

**\$40 Pork Chop** Mesquite-Grilled, Finished in the Oven, Bacon-Mushroom Jus

**\$56 Chilean Sea Bass** Pan Seared, Lemon Caper Butter Sauce

**\$49 Coffee Encrusted New York Steak** Mesquite-Grilled, Blue Cheese Crumbles, Bourbon Caramel  
[Served Medium Rare]

**\$53 Filet Mignon** Hand-Cut, Wood-Fired, Demi-Glace [Served Medium Rare]

**\$30 Roasted Portobello Mushroom** Balsamic-Marinaded, Roasted Beets, Butternut Squash &  
Kale Hash, Truffle Red Wine Vegetable Jus

**\$51 Rib Eye** Mesquite Grilled, Cabernet Demi Glace [Served Medium Rare]

**CHOICE OF TWO SIDES** [All guests to receive the same two sides. Additional sides available for \$3/per person]

**Mashed Yukon Gold Potatoes**

**Citrus Brown Rice**

**Seasonal Veggies**

**Crispy Brussels Sprouts** [\$2 Supplement]



## \$48 DINNER | BUFFET

PLEASE SELECT YOUR CHOICE OF ONE SALAD, TWO ENTRÉE OPTIONS, TWO ACCOMPANYING SIDES  
BUFFET OPTIONS REQUIRE A MINIMUM GUEST COUNT OF 25 GUESTS.

### CHOICE OF ONE SALAD

**House Salad** Baby Greens, Sliced Apples, Gorgonzola, Candied Walnuts, Roma Tomatoes, Balsamic Vinaigrette

**Chopped Caesar** Romaine, Shaved Asiago, Focaccia Croutons, Caesar Dressing

### CHOICE OF TWO ENTREES [Choose a third item, \$8/per person]

**Grilled Chicken Breast** Slow-Roasted, Herb Jus

**Picatta Style Grilled Chicken** Slow Roasted Chicken Breast, Lemon Butter Sauce, Capers, Sun-Dried Tomato, Basil

**Roasted Pork Loin** Slow-Roasted, Hand-Sliced Medallions, Bacon-Mushroom Jus

**Oven Roasted Salmon** Fresh, Hand-Cut Filet, Ponzu Sauce

**Grilled Flank Steak** Hand-Cut Medallions, Mesquite-Grilled, Demi-Glace [Served Medium Rare]

**Seasonal Vegetable Ravioli** Assorted Vegetables, Light Pesto Cream Sauce

**+Add A Carving Station: Prime Rib \$12 Per Person** (Meat Served Medium Rare to Medium)

**+ \$75 Carver Fee**

### CHOICE OF TWO SIDES [Additional sides available for \$3 per person]

**Mashed Yukon Gold Potatoes**

**Citrus Brown Rice**

**Seasonal Veggies**

**Mac and Cheese**

**Crispy Brussels Sprouts** [\$2 supplement]





## **\$36 BRUNCH BUFFET**

INCLUDES SODAS, OJ, ICED TEA,  
AND BOTTOMLESS CHAMPAGNE OR MIMOSAS

**Fresh Fruit Display**  
**Assorted Breakfast Pastries**  
**Breakfast Potatoes**  
**Applewood Smoked Bacon or Sausage**

### **CHOICE OF TWO ENTREES**

**Belgian Waffles** Whipped Cream, Warm Syrup  
[Add a Bowl of Fresh Seasonal Berries, Serves 25 guests \$50]

**Eggs Benedict** Poached Eggs, Tavern Ham,  
English Muffin, Hollandaise

**Chef's Scramble** Eggs Scrambled, Baby Spinach,  
Diced Ham, Tomato, Mushrooms

**Vegetable Quiche** Fresh Seasonal Vegetables,  
Phyllo Dough, Alfredo Sauce

**French Toast** Thickly Sliced French Bread Dipped in  
Egg Batter, Powdered Sugar, Warm Maple Syrup  
[Add a Bowl of Fresh Seasonal Berries, Serves 25 guests \$50]

**Monte Cristo** Tavern Ham, Roasted Turkey Breast,  
Swiss, Dijonnaise, Brioche Dipped In Egg Batter,  
Powdered Sugar, Raspberry Melba Sauce

**+ Add A Carving Station: Prime Rib \$12 Per Person**  
[Served Medium Rare]

**+ \$75 Carver Fee**

**ADD ON A COFFEE STATION, \$50 PER URN**  
Regular, Decaf, Assortment of Tea

## DESSERT

### \$9 INDIVIDUALLY PLATED

**Seasonal Sorbet** Fresh Berries

**Warm Chocolate Lava Cake** Chocolate Ganache,  
Caramel Sauce

**Tiramisu** Coffee-Soaked Ladyfingers, Mascarpone Custard,  
Whipped Cream

**Dutch Crumble Apple Tart** A la Mode, Caramel Sauce

**White Chocolate & Blueberry Cobbler Cheesecake**  
Graham Cracker Crust

**Six Layer Carrot Cake** Vanilla Icing

### BITE SIZED DESSERTS

#### EACH PLATTER SERVES 25 GUESTS

**\$100 Lemon Bar** Fresh Squeezed Lemon Juice,  
Butter, Powdered Sugar

**\$100 Tiramisu Bites** Coffee-Soaked Ladyfingers,  
Mascarpone Custard, Whipped Cream

**\$100 Fresh Baked Cookies** Assorted Flavors

**\$125 Cheesecake Squares** Graham Cracker Crust

**\$100 Brownie Bites** Semi-Sweet Chocolate, Caramel Sauce

**\$125 Crispy Vanilla Bread Pudding Bites** Bourbon Caramel

**\$125 Cranberry Pumpkin Cake** Raspberry, Maple Glaze

### ADD ON A COFFEE STATION, \$50 PER URN

Regular, Decaf, Assortment of Tea



# PREFERRED VENDORS

## FLORISTS

Browne's Flowers Inc.	949.661.4748	BrownesFlowers.com
Growing Grace Floral Design	949.370.0727	GrowingGraceFloral.com
McCool Flowers	949.488.7988	McCoolFlowers.com
The Beach Flower	949.488.0539	thebeachflowerdp.com

## BAKERIES

It's All About the Cake	949.240.7100	ItsAllAboutTheCake.com
Sprinkle's Cupcakes	949.760.0003	Sprinkles.com
Cinderella Cakes	949.305.3355	cinderellacakes.com
Nothing Bundt Cakes	949.238.8700	nothingbundtcakes.com

## DJ'S & ENTERTAINMENT

Extreme DJ	949.362.4218	info@extremedjonline.com
DJ Julie	949.249.8586	info@americanmobilemusic.com
APC Entertainment, Allan Cason	714.282.2205	apcentertainment@um.att.com
Visions Entertainment, Brian Dacuycuy	714.255.1290	Brian@visionsentertainment.com
DJ Keith Divel	949.463.0666	DJDivel@gmail.com
Fly By Night DJ'S	714.698.8250	info@fbncorp.com
Gabe Burt - The Class Band	949.290.0994	www.theclassband.com

## PHOTOGRAPHERS & VIDEOGRAPHERS

David Marano Photography	714.353.7717	www.davidmarano.com
Elizabeth Burgi Photography	858.699.1563	elizabethburgi@gmail.com
Dominick B. Photography	714.309.2257	dombblog.com
Happy Photos	888.299.1888	happypotos.com
Brian Kadar, Videographer	949.328.4004	loveiscinema.com
Allen Chen, FONZII Productions	626.922.1031	fonzographi@gmail.com

## PHOTO BOOTHS

Elite Photo Booths	949.391.0994	elitephotoboothrental.com
Boothalicious Photobooth	949.249.8586	americanmobilemusic.com

## EVENT DÉCOR & RENTAL COMPANIES

Signature Party Rentals	714.545.6777	www.signatureparty.com
ReUp Design & Events	323.389.7387	reupdesignandevents.com
Sundrop Vintage	949.545.9464	sundropvintage.com

## INVITATIONS & SPECIALTY PRINTS

Pretty Party Pleasers	949.292.6105	www.prettypartypeasers.com
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## BAR PACKAGES

BAR PACKAGES ARE ALLOTTED FOR THREE HOURS. LIQUOR, WINE, AND BEER LABELS AND/OR VINTAGES ARE SUBJECT TO CHANGE DUE TO AVAILABILITY. FULL BEER, WINE, AND LIQUOR LISTS ARE AVAILABLE UPON REQUEST. BAR MAY ALSO BE HOSTED BASED ON CONSUMPTION.

### BEER AND WINE \$31 PER PERSON

Wine: Sycamore Lane Cabernet & Chardonnay, Wycliff Champagne  
Beer: Stella, Corona, Bud Light Platinum, Sam Adams

### HOUSE SELECTION FULL BAR \$38 PER PERSON

Wine: Sycamore Lane Cabernet & Chardonnay, Wycliff Champagne  
Beer: Stella, Corona, Bud Light Platinum, Sam Adams  
Well Alcohol: Seagram's Vodka, Castillo Rum, Clan MacGregor Scotch, Early Times Whiskey, Burnett's Gin, Tres Reyes Silver Tequila

### PREMIUM SELECTIONS FULL BAR \$43 PER PERSON

Wine: Hess "Select" Cabernet, Hess "Shirtail Creek Vineyard" Chardonnay, Hahn Merlot, Piper Sonoma Champagne  
Beer: Guinness, Stella, Corona, Hangar 24 Wheat  
Premium Alcohol: Stoli Vodka, Bacardi Rum, Dewar's White Label Scotch, Tanqueray Gin, Jack Daniel's Bourbon, Herradura Silver Tequila

### SUPER PREMIUM SELECTIONS FULL BAR \$50 PER PERSON

Wine: Franciscan Cabernet Sauvignon, Sonoma Cutrer Chardonnay, Sterling Merlot, Summerland Pinot Noir, Piper Sonoma Champagne  
Beer: Guinness, Stella, Corona, Lagunitas IPA  
Premium Alcohol: Ketel One, Grey Goose, Meyer's Dark Rum, Johnny Walker Black Scotch, Hendrick's Gin, Crown Royal Whiskey, Woodford Reserve Bourbon, Basil Hayden Rye Whiskey, Herradura Reposado





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**SALT CREEK**  
GRILLE

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