



SALT  
SALT SEVEN

EVENT  
PACKAGE



## THE STORY

## ABOUT

Indulge your palate with exquisite shared plates, gourmet entrees and premium cocktails in a trendy, upscale atmosphere. Our unique name is derived from a blend of 7 exotic sea salts used to season our prime steaks and enticing dishes, making them truly unforgettable. We pay attention to every detail ensuring your dining experience is remarkable from the moment you step into SALT7, located on Atlantic Avenue in beautiful Delray Beach, Florida.

# EVENTS



002

PRIVATE DINING  
ROOM

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**PRIVATE  
SEATING**

The PDR is a completely private room that can hold 34 guests for a seated dinner or 50 for a cocktail and appetizer event. There is audio visual in the room for your presentations or montages and you have the option to extend out to the attached gorgeous Patio overlooking the fun and exciting Atlantic Avenue strip. Add a fun element to your event... our new entertainment options will excite your guests and add a special element. From DJ's and Photo Booths to live Musicians and Photographers, we are a one stop shop for your event





003

OUTSIDE SEATING

## THE PATIO

The adjoining Private Patio with state of the art misters and heaters is fully covered and can hold up to 60 guests for a seated dinner or luncheon and 120 for a cocktail and appetizer event.

For larger events such as Bar and Bat Mitzvah's, weddings, Sweet 16's, reunions or corporate holiday parties or luncheons, we can accommodate up to 200 guests for a restaurant- buyout with customized menus, Dj's, Mc's and other entertainment, decor and themes and more.

RESTAURANT  
BUYOUT

# EVENTS



004

LITE BITES

## HORS D'OEUVRES

Served per Person

### MINI JUMBO LUMP CRAB CAKES 8

Grain mustard, basil, grapefruit & fresno chili

### AUSTRALIAN LAMB LOLLIPOP 9

Garbanzo bean, mint chimichurri, greek feta

### SALT7 SLIDER 5

White balsamic caramelized onion, aged white cheddar applewood smoked bacon marmalade

### TUNA TARTAR TACO 6

Crispy wonton, spicy tuna, avocado, truffle

### COCONUT & CASHEW TOFU 4

Sambal lime, vietnamese vegetable, cilantro

### FINGERLING "BAKED POTATO" 4

Applewood smoked bacon, cheddar, chives, sour cream

### TOMATO CAPRESE SKEWER 5

Fresh mozzarella, grape tomato, basil pesto, aged balsamic

### SMOKED SALMON CANAPE 5

Cream cheese, candied lemon, dill, american caviar

### CURRIED CHICKEN SALAD 5

Mayo, curry, citrus, red onion, currants

### ENGLISH PEA ARANCINI 4

Mint, goat cheese, meyer lemon aioli

### STUFFED MUSHROOM CAP 4

Duxelle, parmesan, truffle

### MINI CREAMSICKLE CRÈME BRÛLÉ 4

Mixed berries, grand mariner chantilly cream

### SALT7 LUNCHABLE \$180 (DESIGNED FOR 10 PPL)

Cured meats, artisan cheeses, house made jams



005

SEAFOOD TOWERS

**SEAFOOD &  
RAW BAR**

Seafood Platters serve  
10 guests.

**OYSTER TOWER 95**

Bloody mary cocktail, jerez mignonette

**SHRIMP COCKTAIL TOWER 180**

Bloody mary cocktail, jerez mignonette

**SEAFOOD TOWER 225**

Shrimp cocktail, oysters, jumbo lump  
crab, poached lobster  
bloody mary cocktail, Jerez Mignonette



# EVENTS



900

SET MENUS

## MENU OPTIONS

The set menus are for parties of 15 guests or more. Our Chef has created the first "French Service" option on the avenue. With your choice of menu, our servers will elevate your guests dining experience with a table side service of salads and entrees and family-style sides placed on the tables. Your guests can now experience the whole menu instead of just one option from each course.



**FRENCH  
SERVICE  
MENU 1**

\$49 per person  
plus tax & gratuity

**APPETIZERS**

**GARDEN SALAD**

Toy box greens, cucumber, carrot, fennel, avocado, bell pepper, red wine vinaigrette

**SMOKED GOUDA FONDEAUX**

Funky Buddha Floridian & House Made Pretzel

**ENTRÉE**

**FLAT IRON**

Salt7 sauce

**GRILLED BRANZINO**

Basil coulis

**SIDES**

**WHIPPED YUKON POTATOES**

European butter

**CREAMED SPINACH**

Smoked gouda, roasted garlic, crispy shallot

**DESSERT**

**FLOURLESS CHOCOLATE CAKE**

Black cherry, orange Chantilly cream

**ORANGE CREAM SICKLE CRÈME  
BRULEE**

Mixed berries, grand marnier, Chantilly cream



# EVENTS



008

## FRENCH SERVICE MENU 2

\$69 per person  
plus tax & gratuity

### APPETIZERS

#### GARDEN SALAD

Toy box greens, cucumber, carrot, fennel, avocado, bell pepper, red wine vinaigrette

#### DEVILED EGGS

Lake Meadow eggs, truffle, American Caviar

#### SMOKED GOUDA FONDEAUX

Funky buddha Floridian, house made pretzel

### ENTRÉE

#### NEW YORK STRIP

SALT7 sauce

#### BBQ ROASTED CHICKEN

SALT7 BBQ sauce

#### YELLOWTAIL SNAPPER

Romesco sauce

### SIDES

#### WHIPPED YUKON POTATOES

European butter

#### CREAMED SPINACH

Smoked gouda, roasted garlic, crispy shallot

#### GRILLED ASPARAGUS

Tangerine gremolata

### DESSERT

#### FLOURLESS CHOCOLATE CAKE

Black cherry, orange Chantilly cream

#### ORANGE CREAM SICKLE CRÈME BRULEE

Mixed berries, grand marnier, Chantilly cream

#### BOURBON & PEACH COBBLER

Vanilla bean ice-cream, salted caramel



## FRENCH SERVICE MENU 3

\$99 per person  
plus tax & gratuity

### APPETIZERS

#### JUMBO LUMP CRAB CAKE

Grain mustard, grapefruit basil,  
fresno chilli

#### HOUSE SMOKED WAHOO FISH DIP

creme franchise, fennel, fine herbs,  
potato gaufrette

#### GARDEN SALAD

Toy box greens, cucumber, carrot, fennel,  
avocado, bell pepper, red wine vinaigrette

#### COCONUT & CASHEW ROCK SHRIMP

Vietnamese vegetables, sambal,  
lime, cilantro

### ENTRÉE

#### BONE-IN COWBOY RIBEYE

Horseradish sauce

#### BBQ ROASTED CHICKEN

SALT7 BBQ sauce

#### GRILLED BRANZINO

Basil coulis

#### YELLOWTAIL SNAPPER

Romesco sauce

### SIDES

#### WHIPPED YUKON POTATOES

European butter

#### CREAMED SPINACH

Smoked gouda, roasted garlic,  
crispy shallot

#### ROASTED CARROTS

Orange, basil, candied pecans

#### GRILLED ASPARAGUS

Tangerine gremolata

### DESSERT

#### BOURBON & PEACH COBBLER

Vanilla bean ice-cream, salted caramel

#### FLOURLESS CHOCOLATE CAKE

Black cherry, orange Chantilly cream



## EVENT UPGRADE

## PRODUCTION ADD-ONS

Looking to customize an event completely to your taste? Our team of expert event planners can help you do it. Once we have your allocated budget for décor and entertainment, we charge a 10% event planning fee to produce your dream fête.

All prices vary and subject to availability. For any event production, the total of these customizations will be added to the total bill and does not count toward any food and beverage minimum needed to reserve private dining space.

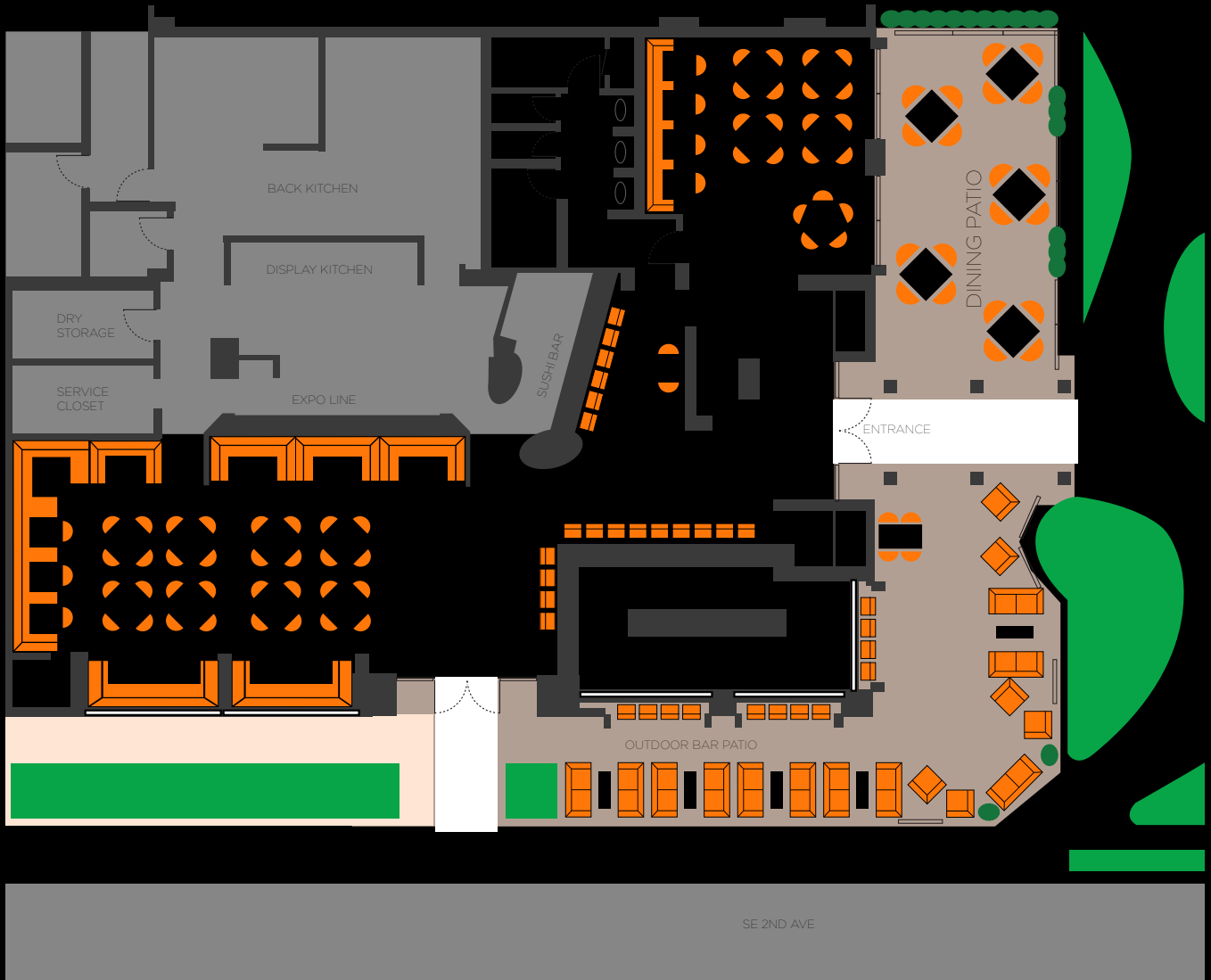
### AVAILABLE CUSTOMIZATION OPTIONS:

- Red Carpets
- Media Walls
- Dancers
- Custom Bar Rentals
- Private DJ for the Night
- Dance Floors
- Lighting and AV
- Furniture
- Tenting and Draping
- Video and Photography
- Celebrity Appearances
- Custom Cakes and Cupcakes
- Selfie Photobooths
- MC's and party movers
- Personalized company or theme BOGO Logo
- Microphones and amplifiers
- Themed or floral center pieces
- Valet Services
- Decor: Linens, chair covers, tableware, etc.



# EVENTS

O11



**OUTDOOR**  
SEATING: 50  
COCKTAIL: 120

**MAIN DINING**  
SEATING: 85  
COCKTAIL: 120

**PRIVATE ROOM**  
SEATING: 35  
COCKTAIL: 50

**PRIVATE ROOM WITH PATIO**  
SEATING: 65  
COCKTAIL: 100

\*Restaurant buy out is Available



## CATERING MENU

Our Hors D'Oeuvres and set menus are available for outside catered events

### HORS D'OEUVRES

\$600 food minimum.

Chef required at \$35/hr. for a min. of 4 hrs.

Servers at \$25/hr. for a min. of 4 hrs.

### SET BUFFET/PLATED MENUS

\$1000 minimum (includes a Chef). Depending on volumes, another Chef may need to be hired at \$35/hr.

Servers charged at \$35/hr. for minimum of 4 hrs.

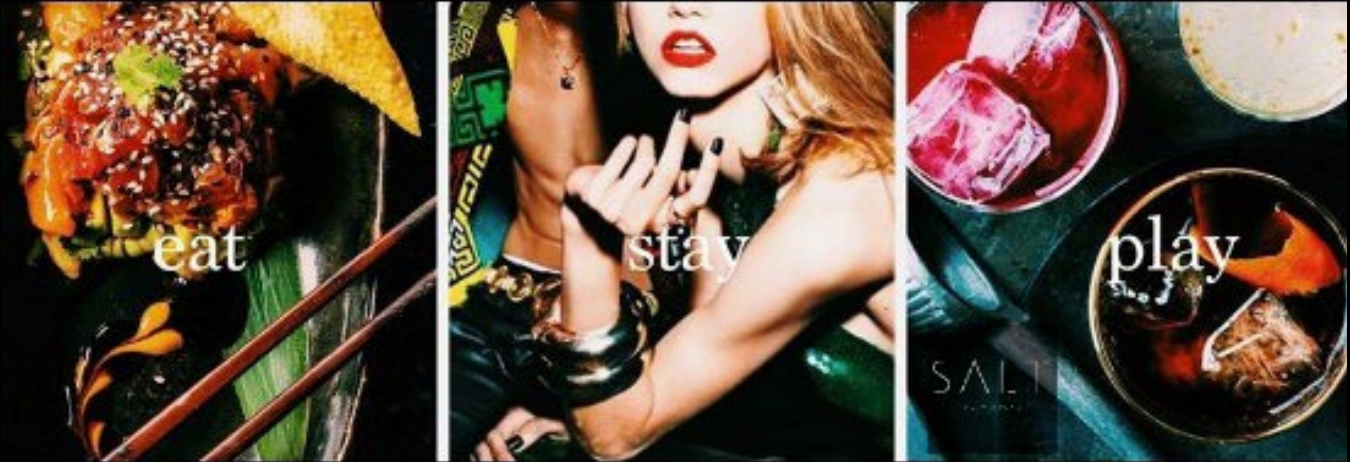
Upgraded Chafers at \$25/ chafer set.

### EVENT ADD-ONS

- Decor
- Flowers
- Tables, chairs, linens, tableware, chafers, serving platters
- Kitchen equipment and off site kitchen tents
- Dj's and entertainment
- Staffing; servers, waitresses and chefs

\*Proposals are based on a site visit, facilities available and budgets.

# EVENTS



013

THE OVERVIEW

## OUR POLICIES

There will be a Food and Beverage minimum requirement to guarantee your event before applicable taxes. A 21% administrative and gratuity fee added and everything would need to be on one check. A credit card authorization form and signed contract is required for a private event reservation. Your guaranteed attendance figure is due 72 hours before the day of the event and may not be reduced thereafter. Any additional guest will be charged an additional fee, subject to availability and relocation. You are responsible for

providing the final guest count via phone or via email to Jenna Katz at Jenna@SALT7.com, if necessary. If we do not receive a timely guarantee, charges will be based on the highest estimated number of guests shown on your agreement. Additional charges and incidentals for the event must be paid at the end of the function, on the same day, by cash or credit card. Please note that in the event of poor weather, parties reserved in the garden are not guaranteed backup seating.





**SALT**  
SALT SEVEN

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