

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 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
Mama's on 39, CA - Princeton, NJ - Rumson, NJ*



REV 01-2018

CHAMPAGNE BRUNCH

\$39 ADULT - CHILDREN (2-11) HALF PRICE

Minimum Requirement - 25 Adults

Available Latest 2:00 Start Time

BEVERAGES

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

BREAKFAST

Quiche (Choose One -Broccoli/Cheese, Florentine, Four Cheese or Lorraine)

Scrambled Eggs

French Toast with Maple Syrup

Breakfast Sausage, Smoked Bacon & Home Fried Potatoes

SALAD

Choose One from our Luncheon Buffet Menu

LUNCH

Choose Two from our Luncheon Buffet Menu

DESSERT

Assorted Cake, Pastries & Cookies

SUGGESTED ADD-ON

Made to Order Omelets \$5 – Attendant Fee \$75

Smoked Salmon \$5

Freshly made Waffles with Fresh Whipped Cream & Strawberries \$5

Luncheon Entrée \$5

Roast Sirloin Carving \$8 +\$75 Attendant Fee

Tennessee Smoked Ham or Turkey Carving \$6 + \$75 Attendant Fee



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LUNCH BUFFET

\$33 PER PERSON - KIDS (2-11) HALF PRICE

Minimum Requirement - 25 Adult Guests

Available Latest Start Time 2:00

Includes, Freshly 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 Pasta –Primavera with Garlic & Oil, Marinara or Vodka Sauce

ENTREE, Choose Two

CITRUS GLAZED MAHI MAHI

OVEN ROASTED SALMON, Lemon Caper Butter

CAJUN CHICKEN & PROSCIUTTO PASTA

Pasta, Prosciutto, Cherry Tomatoes, Spinach, Shallots, Chorizo-Goat Cheese Béchamel Sauce

CREEK ASIAGO CHICKEN

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

CHICKEN FRANCAISE

Egg Battered, Lemon & White Wine

CHICKEN PICCATA

Flour Dusted, Capers, Lemon & Parsley

ROASTED PORK LOIN

Slow Roasted, Bacon Mushroom Jus

TOP SIRLOIN – ADD \$3

Classic Demi with Sautéed Bell Pepper

SIDES – Choose Two

Mashed Potatoes, Brown Citrus Rice, Seasonal Vegetables

DESSERT

Chef's Select Assortment of Cake, Pastries & Cookies

SUGGESTED ADD-ON

Domestic Cheese Display \$5

Entrée \$5

Carving Station \$7-\$9



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PLATED LUNCHEON

\$32 PER PERSON - KIDS (2-11) HALF PRICE

Minimum Requirement - 25 Adult Guests – 80 Guests & Over, Pre-Selected Meal Counts are Required
Includes Unlimited Coffee, Tea & Soft Drinks
Available Latest Start Time 2:00

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 Freshly Baked Bread, Starch & Vegetable

CITRUS GLAZED MAHI MAHI

OVEN ROASTED SALMON, Lemon Caper Butter

CAJUN CHICKEN & PROSCIUTTO PASTA

Pasta, Prosciutto, Cherry Tomatoes, Spinach, Shallots, Chorizo-Goat Cheese Béchamel Sauce

CREEK ASIAGO CHICKEN

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

CHICKEN FRANCAISE

Egg Battered, Lemon & White Wine

CHICKEN PICCATA

Flour Dusted, Capers, Lemon & Parsley

ROASTED PORK LOIN

Slow Roasted, Bacon Mushroom Jus

PRIME RIB – ADD \$3

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

DESSERT - Choose One

Assorted Pastries & Cookies

Double Chocolate Cake

Creamy NY Style Cheesecake with a with a Fresh Fruit Puree

SUGGESTED ADD-ON

Three Entrees Add \$2



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Starter Course [Soup or Pasta] \$2
Domestic Cheese Display \$5



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HOT & COLD BUTLER STYLE HORS D'OEUVRES

ADD-ON OPTION

Minimum Food Costs are required, please ask your Sales Associate
Minimum Requirement - 20 Adult Guests
One Hour Service
Kids (2-11) Half Price

NIBBLE

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

CHOOSE 6 \$16

CHOOSE 8 \$20

Brie and Raspberry in Phyllo Dough
Spanakopita
Tomato Bruschetta on Focaccia Crisp
Asparagus & Asiago Cheese Filo Wrap
Vegetable Spring Roll

Beef Empanadas
SCG Sliders with Wild Baby Arugula and Blue Cheese Aioli
Beef Wellington
Mini Franks wrapped in Puff Pastry
Dry Spice Rub Chicken Skewer

Ahi Poke on Wonton Crisp
Coconut Shrimp
Crab Cakes
Shrimp Cocktail
Scallops wrapped in Bacon
Bacon Wrapped Stuffed Shrimp

SERVED WITH COMPLIMENTARY SAUCES FOR DIPPING



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DISPLAY STATIONS

ADD-ON OPTION

Minimum Food Costs are required
Minimum Requirement - 20 Adult Guests
Kids (2-11) Half Price

DOMESTIC CHEESE DISPLAY \$5

Fresh Vegetables, Assorted Crackers
House Made Corn Tortilla Chips, Ranch, Salsa & Guacamole

GOURMET CHEESE DISPLAY \$12

Assorted Cheese, Olives, Candied Walnuts, Marmalade, Berries & Flat Breads
Add Prosciutto \$3

ADD TO YOUR CHEESE DISPLAY:

Spinach & Artichoke Dip \$3
Salt & Vinegar Potato Chips with House Made Onion Dip \$3

SHRIMP BOWL \$300

100 Shrimp over Crushed Ice with Lemon & Cocktail Sauce

ANTIPASTO \$9

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

CARVING STATION - \$75 CARVING ATTENDANT FEE

Roasted Turkey Breast with House-Made Gravy & Cranberry Sauce \$7
Tennessee Smoked Ham with Honey Dijon \$7
Herb Roasted Pork Loin with Bacon-Mushroom Jus \$7
Roast Sirloin with Au Jus & Horseradish Cream \$9
Prime Rib with Au Jus & Horseradish Cream \$13

SALAD & PASTA STATION \$9

Choose One Salad & One Pasta (Penne or Cheese Tortellini)
Choice of: Primavera with Fresh Vegetables & Garlic/Oil, Marinara or Vodka Sauce
Served with Fresh Baked Bread

COFFEE, TEA & DESSERT STATION \$9

Freshly Brewed Coffee, Variety of Herbal Teas,



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COCKTAIL PARTY

\$59 PER PERSON – 2 HOURS

3 HOURS ADD \$12 PER PERSON

4 HOURS ADD \$8 PER PERSON

Minimum Requirement - 30 Adult Guests

Kids (2-11) Half Price

PREMIUM OPEN BAR

(No shots), Coffee, Tea & Soft Drinks

DOMESTIC CHEESE DISPLAY

Fresh Vegetables, Assorted Crackers,
House Made Corn Tortilla Chips, Ranch, Salsa & Guacamole

HOT/COLD BUTLER STYLE PASSED HORS D'OEUVRES

2 Seafood, 2 Meat, 2 Vegetarian

SALAD & PASTA STATION

Choose One Salad & One Pasta (Penne or Cheese Tortellini)

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

Served with Fresh Baked Bread

ENTREE

Choose One from our Luncheon Buffet Menu

Starch & 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 - Add \$2

COFFEE/TEA & COOKIE STATION



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DINNER BUFFET

\$46 PER PERSON - KIDS (2-11) HALF PRICE

Minimum Guarantee 30 Adult Guests

With Minimum of 25 Adult Guests – Eliminate Carving Station & Add Entrée

Includes, Freshly 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, Marinara or Vodka Sauce

ENTRÉE - Choose Two

CITRUS GLAZED MAHI MAHI

OVEN ROASTED SALMON, LEMON CAPER BUTTER

CAJUN CHICKEN & PROSCIUTTO PASTA

Pasta, Prosciutto, Cherry Tomatoes, Spinach, Shallots, Chorizo-Goat Cheese Béchamel Sauce

CREEK ASIAGO CHICKEN

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

Sun Dried Tomato Cream Sauce

CHICKEN FRANCAISE

Egg Battered, Lemon & White Wine

CHICKEN PICCATA

Flour Dusted, Capers, Lemon & Parsley

ROASTED PORK LOIN

Slow Roasted, Bacon Mushroom Jus

TOP SIRLOIN

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 \$9

SIDES – Choose Two

Mashed Potatoes, Brown Citrus Rice, Seasonal Vegetables

DESSERT

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



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SUGGESTED ADD ON

Domestic Cheese Display \$5



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PLATED DINNER

Minimum Requirement - 20 Adult Guests / 80 Guests & Over, Pre-Selected Meal Counts are Required
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 Freshly Baked Bread, Starch & Vegetable
Brussels Sprouts – Add \$2

\$56 DAY BOAT SCALLOPS

Coconut Curry Sauce, Citrus Brown Rice, Fresh Seasonal Vegetable

\$47 OVEN ROASTED FAROE ISLAND SALMON

Ponzu Sauce, Citrus Brown Rice, Fresh Seasonal Vegetable

\$47 MARYLAND CRAB CAKE

Pan Seared, Whole Grain Mustard Sauce, Brown Citrus Rice and Fresh Seasonal Vegetables

\$59 CHILEAN SEA BASS (GF)

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

\$43 CREEK ASIAGO CHICKEN

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

\$43 CHICKEN FRANCAISE OR PICATTA

Brown Citrus Rice & Fresh Seasonal Vegetable

\$48 DOUBLE-CUT GRILLE CHOP (GF)

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

\$58 COFFEE ENCRUSTED NY (GF)

Blue Affinee Cheese with Bourbon Caramel, Baby Arugula, Yukon Gold Mashed Potatoes

\$48 PRIME RIB (GF)

Slow Roasted with a Crust of Herbs & Spices, Yukon Gold Mashed Potatoes & Fresh Seasonal Vegetables

\$61 FILET MIGNON

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

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

SUGGESTED ADD-ON

Three Entrée Selections \$2

Starter Course [Soup or Pasta] \$2



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DREAM WEDDING PACKAGE

Includes Tax & Gratuity

Kids (2-11) Half Price

\$130 Per Person, Friday & Sunday - Minimum 80 Adult Guests

(Holiday Weekends, Saturday Rates Apply)

\$135 Per Person, Saturday - Minimum 90 Adult Guests

**Five Hours, On-Site Ceremony (optional), Dance Floor
Standard 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!**

COCKTAIL HOUR

Domestic Cheese Display

Fresh Vegetables, Assorted Crackers

House Made Corn Tortilla Chips, Ranch, Salsa & Guacamole

HOT/COLD BUTLER STYLE PASSED HORS D'OEUVRES

2 Seafood, 2 Meat, 2 Vegetarian

DINNER

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

4.5 HOUR PREMIUM OPEN BAR

Sorry, NO Shots!

GARDEN BAR (one hour) & BARTENDER

No Charge for events over 125 Adult Guests

Under 125 Adult Guests - \$525 (Includes Tax and Service)

No Substitutions



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KID SELECTIONS

Children 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

Crispy French Fries

CHICKEN STRIPS

Crispy French Fries



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BAR OPTIONS

HOSTED/CONSUMPTION

Running Tab for the Event Host/Hostess

PREMIUM OPEN

No Shots

\$15 Per Person, First Hour = \$15

\$11 Per Person, Second Hour = \$26

\$04 Per Person, Third Hour = \$30

\$04 Per person, Fourth Hour = \$34

\$04 Per Person, Each Additional ½ Hour

SUPER PREMIUM OPEN

No Shots

\$17 Per Person, First Hour = \$17

\$12 Per Person, Second Hour = \$29

\$05 Per Person, Third Hour = \$34

\$05 Per Person, Fourth Hour = \$39

\$05 Per Person, Each Additional ½ Hour

HOUSE WINE & BEER

\$13 Per Person, First Hour = \$13

\$10 Per Person, Second Hour = \$23

\$04 Per Person, Third Hour = \$27

\$04 Per Person, Fourth Hour = \$31

\$04 Per Person, Each Additional ½ Hour

CASH \$100 BARTENDER FEE

Guests Pay Individually

SANGRIA \$13

Per Person – 4 Hours (Afternoon Only)

CHAMPAGNE PUNCH OR MIMOSA \$6

Per Person – 4 Hours (Afternoon Only)

CORKAGE

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



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[standard, upgrade & effects]

STANDARD

Four Hour Room Block, Standard Linen, Matching Napkin, & 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 except for our Dream Wedding Package.

\$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.

UPGRADES

- \$350 Extended 5th Hour
- \$100 Dance Floor
- \$525 Garden Bar/One Hour - Bartender
(n/c for events over 125 Adult Guests – Includes Tax and Service Charges)

WEDDING PACKAGE \$700

Five Hours, On-Site Ceremony (optional), Dance Floor, Standard 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!

- \$525 Garden Bar/One Hour - Bartender
(n/c for events over 125 Adult Guests – Includes Tax and Service Charges)

SPECIALTY LINEN, CHAIR COVERS & TIES

- \$5.00 Polyester Chair Covers
- \$2.50 Poly Solid, Lamour or Organza Chair Ties

Please ask your Sales Associate for Sample Linen & Pricing

EFFECTS

- \$35 Bluetooth Speaker with Microphone
- \$35 Screen
- \$100 LCD Projector

TENTS

Tents Vary in Size & Quality



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Please ask your Sales Associate for Additional Information



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