

SALT PRIVATE DINING, PARTIES AND EVENTS GUIDE
1047 Pearl Street, Boulder, CO 80302
Chef Bradford Heap

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COMMITMENT Our experienced Management, Chefs and Service Staff work together, with mindful attention to detail, to ensure the success of each distinctive event.

For Large Events | 110 seated. 150 reception.

With its warm, inviting atmosphere, exceptional farm-to-table cuisine, outstanding service and prime Downtown Boulder location, SALT is ideal for events and celebrations. Authentic. Fresh. Local & Seasonal. Menus that honor the ingredients. Long-standing friendships with local farmers, ranchers and purveyors yield abundant flavor!

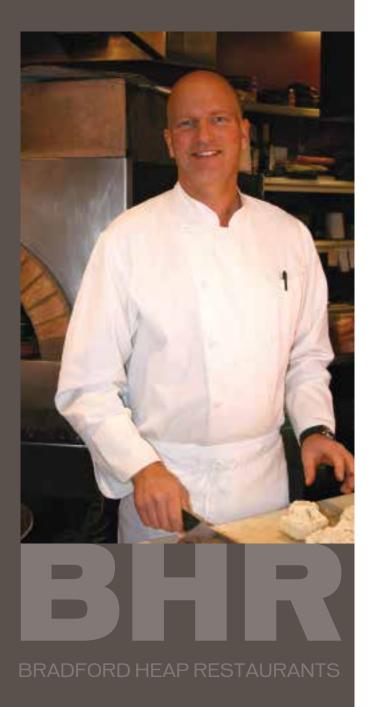
SALT CELLAR For Intimate Events | 30 seated. 45 reception.

In the SALT Cellar we host private, family-style seated dinners and reception-style events. Please note that the Cellar is only accessible by stairs and there is no elevator.

Our menu offers organic fare that is constantly evolving to highlight the current season and local farms. To ensure exceptional service, a set menu is required for all events.

Our bar boasts locally distilled spirits, handcrafted cocktails, some of our favorite Colorado beers and a thoughtfully compiled wine list. We are happy to discuss food and beverage items beyond our regular menu offerings.

Our guidelines for minimums are calculated prior to tax. We do not charge a room fee, however, in a case where the minimum is not met, a surcharge will be assessed. Please keep in mind these are only guidelines and the minimums vary based on the restaurant's peak season and availability.





FOOD &	Monday-Friday Lunch	Salt Cellar	\$500*
BEVERAGE	Saturday/Sunday Lunch	Salt Cellar	\$750*
MINIMUMS FOR	Sunday-Thursday Dinner	Salt Cellar	\$1,500*
THE SALT CELLAR	Friday -Saturday Dinner	Salt Cellar	\$2,500*

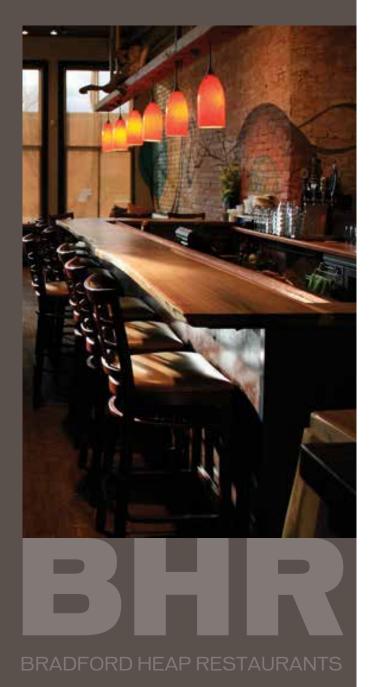
*Peak dates include, but are not limited to, holiday weekends and graduation weekend.

Above information is for the Salt Cellar only. Please inquire for full restaurant buyout quotes.

RESERVATIONS A 50% non-refundable deposit of the food and beverage minimum is required to hold the venue, as well as a signed or electronically signed copy of your event contract.

CANCELLATIONS In the event of a cancellation, all deposits will be forfeited. If cancellation occurs within 7 days of the event, you will be charged 100% of food and beverage minimum, tax and 22% service charge as dictated on your signed contract. If the cancellation occurs 8 days or more prior to the event, your deposit will still be forfeited but you will not be charged any additional fees.

BAR OPTIONS	Open/Hosted Bar	All drinks are charged to the host's final bill, based on final guest consumption. Guests may order any level of alcohol.
	Select Hosted Bar	Host pre-selects drink options. All pre-selected drinks are charged based on consumption and added to the final bill. Beverages outside of the pre-selected options are charged to guest tabs.
	Cash Bar	All drinks are paid for by guests.
	Pre-selected Wine	Please see wine list for available selections at www.wildstandard.com/wine. We are happy to accommodate special wine orders with 7 days notice and are subject to availability.





Because we use the freshest/highest quality ingredients, our menu changes seasonally. Please use these menus as guides only.

We honor and believe in family and community and enjoy our familystyle service. We bring out the majority of our dishes on large plates for all to enjoy at the table. We have two family-style options:

MENU OPTIONS	3-Course Dinner \$55/Guest	OR	4-Course Dinner \$70/Guest
	2-Course Lunch \$28/Guest	OR	3-Course Lunch \$35/Guest

APPETIZERS

3 appetizers \$21/guest | 5 appetizers \$35/guest | 7 appetizers \$45/guest + appetizers \$7/guest – Additional appetizers can be added.

Our appetizers are a great choice for reception-style events, and can

make an excellent addition to any of our seated dinner menus.

- **1 Cheese Board** chef's choice; domestic and imported
- 2 Charcuterie Board chef's choice; domestic and imported
- 3 Salmon Ceviche avocado, lemon, lime, cilantro and jalapeno
- 4 Marinated Castelvetrano Olives lemon peel, orange peel and rosemary
- 5 Crispy Polenta parmigiano reggiano
- 6 Quinoa Fritters avocado cilantro puree
- 7 Grass Finished Beef Carpaccio tenderloin, parmigiano, shallots aioli and capers
- 8 Hazel Dell Shiitake Mushroom Toast shallots and creme fraiche
- 9 Seasonal Flatbread
- **10 Wood Roasted Brussels Sprouts** honey, lime, paprika, garlic pickled onions, almonds and avocado cilantro puree

DESSERT BITES

Dessert Bites | \$10 per guest

Assorted Bite-Sized Desserts custom picked by our pastry chef



SALT-UNCH 2-Course Family-Style Seated Lunch \$28/guest

FIRST COURSE

Please choose two options from below. Additional items can be ordered for \$10/ guest. The first course is served family style.

- 1 Charcuterie & Cheese Board grilled bread and seasonal accouterments
- 2 Seasonal Flatbread
- 3 Quinoa Fritters avocado cilantro puree
- 4 Hazel Dell Shiitake Mushroom Toast shallots and creme fraiche
- 5 Roasted Beet & Strawberry Salad chevre, arugula, pistachios and pomegranate vinaigrette
- **6 Caesar Salad** romaine lettuce, radicchio, caesar dressing, shaved parmigianoreggiano and croutons

ENTREE

Please choose three entrées from below. The entrée course is served individually with guest orders taken upon arrival.

- 1 **Risotto Nero** seared sea scallops and shrimp, toasted garlic-dried tomato pan sauce
- 2 Mary's Curry Chicken Salad kale, field greens, almonds, polenta croutons and apple cider vinaigrette
- 3 Grass Finished BBQ Brisket cheddar and housemade slaw
- **4 Penne Bolognese** pastured beef and pork, tomatoes, aromatics and parmigiano-reggiano
- 5 Blue Corn Tacos choice of beef, carnitas, salmon or shrimp

6 Black Bean Quinoa Burger spring onion, avocado cilantro puree and pickled red onion

7 Tom's Tavern Grass Finished Burger cheddar, house ketchup and pickled red onion

3-COURSE Family-Style Seated Lunch \$35/guest

First Course, Entrée + Assorted Bite-Sized Desserts custom picked by pastry chef served family-style



SALTONNER 3-COURSE Family-Style Seated Dinner \$55/guest

Please choose two options from below. Additional items can be ordered for \$10/ guest. The first course is served family style. 1 Charcuterie & Cheese Board grilled bread and seasonal accouterments 2 Seasonal Flatbread 3 **Quinoa Fritters** avocado cilantro puree 4 Hazel Dell Shiitake Mushroom Toast shallots and creme fraiche 5 Roasted Beet & Strawberry Salad chevre, arugula, pistachios and pomegranate vinaigrette 6 Caesar Salad romaine lettuce, radicchio, caesar dressing, shaved parmigianoreggiano and croutons Please choose three entrées from below. The entrée course is served individually with guest orders taken upon arrival. 1 Organic Power Bowl lacinato kale, spinach, quinoa, strawberry sweet potato, radish, chickpeas, avocado, pineapple, italian parsley polenta croutons, red cabbage, orange ginger vinaigrette and crunchy quinoa* *add salmon or chicken for additional \$3/order 2 Seasonal Vegetable Tasting quinoa fritters, asparagus, spice roasted

- cauliflower, local collard greens, spaghetti squash and braised chickpeas
 Roasted Mary's Chicken Breast yukon gold mash potatoes, roasted squash and hazel dell mushroom jus
- 4 Wild Alaskan King Salmon roasted cauliflower, potato puree, snow peas capers and lemon brown butter sauce
- 5 Grass Finished Oak-Fired Tenderloin potato puree, roasted broccolini truffle madeira, and crispy onions
- 6 Gnocchi Bolognese braised grass finished beef and pork, plum tomatoes aromatics, cream and parmigiano-reggiano

Assorted bite-sized desserts custom picked by out pastry chef served family-style

4-COURSE Family-Style Seated Dinner \$70/guest

First Course, Entrée and Dessert + 3 Stationed Appetizers

ENTREE

DESSERT

FIRST COURSE