

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 20 guests to 130-150 guests a beautiful setting for any occasion. Onsite 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 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



Revision – JUNE 12, 2023

Standard Room Block

Four Hours

(Other than Cocktail Party Package & Dream Wedding Package),
Ivory Linen, Matching Napkin, & Votive Candles.

Floral & Décor is up to the guest to provide. Each event has ONE hour prior to your start time to decorate. For those who arrive earlier than the time allotted the host will be charged \$100 for each additional ½ hour incurred.

With the ever-increasing number of Balloon Arches, it is the “Guests” responsibility to break them down. Salt Creek Grille’s cost to break down and dispose of, is \$100. Please note we do NOT allow confetti, glitter, balloons with confetti or glitter in them, tacks, staples, pins, tape or command hooks. Backdrops of any type, Balloon Arches or Flower Walls must be free standing. We do not allow for anything to be hung on the walls. The contracted host of the event will be held accountable with additional assessment fees if these restrictions are not adhered to.

Please note:

NO entertainment is allowed outside when two events are scheduled simultaneously.

Bring your own “Occasion” Cake”

SCG will cut, plate & serve at no additional cost.

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

All pricing is subject to applicable sales tax
and service charges unless noted

Due to the recent supply chain shortages all
products/services may not be available at this time.

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.



Revision – JUNE 12, 2023

Champagne Brunch Buffet

\$48 ADULT - CHILDREN (2-11) HALF PRICE

Minimum Requirement - 30 Adults

Available Latest 1:00 Start Time

BEVERAGES

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

BREAKFAST

Choice of One Quiche

Broccoli/Cheese, Florentine, Four Cheese or Lorraine

French Toast with Maple Syrup

Breakfast Sausage, Smoked Bacon & Home Fried Potatoes

SALAD

Choose One from our Luncheon Buffet Menu

LUNCH

Choose One Pasta & One Entrée from our Luncheon Buffet Menu

DESSERT

Bring your own cake, Salt Creek Grille will cut, plate and serve at no additional cost
or

Add-On our Assorted Cake, Pastries & Cookie Selection - \$5 Per Person

SUGGESTED ADD-ON

(Check with your sales associate, Omelet service may not be available at this time)

Made to Order Omelets \$7 – Attendant Fee \$100

Smoked Salmon \$6

Waffles with Fresh Whipped Cream & Strawberries \$6

Luncheon Entrée \$6-8

Roast Sirloin Carving \$10 +\$100 Attendant Fee

Tennessee Smoked Ham or Turkey Carving \$9 + \$100 Attendant Fee



Revision – JUNE 12, 2023

Lunch Buffet

\$39 PER PERSON - KIDS (2-11) HALF PRICE

Minimum Requirement - 30 Adult Guests

Available Latest Start Time 1:00

Includes, Fresh 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

PENNE PASTA – Choose One

Primavera with Garlic & Oil, Marinara, Vodka or Alfredo Sauce

ENTRÉE - Choose Two

BARAMUNDI – Lemon Beurre Blanc

OVEN ROASTED SALMON – Chefs Selection

CREEK ASIAGO CHICKEN

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

CHICKEN ROLLANTINI

Breaded, Stuffed with Spinach, Feta, Mushrooms,
Asiago Dijon Sauce

ROASTED PORK LOIN

Slow Roasted, Bacon Mushroom Jus

TOP SIRLOIN

ADD \$4 (AS A SECOND ENTRÉE)

Classic Demi with Sautéed Bell Pepper

SIDES – Choose Two

Mashed Potatoes, Chefs Rice, Seasonal Vegetables

DESSERT

Bring your own cake, Salt Creek Grille will cut, plate and serve at no additional cost

or

Add-On our Assorted Cake, Pastries & Cookie Selection - \$5 Per Person

SUGGESTED ADD-ON

Vegetable & Cheese Display \$7

Entrée \$6-8

Carving Station \$9-\$14



Revision – JUNE 12, 2023

Plated Luncheon

\$38 PER PERSON - KIDS (2-11) HALF PRICE

Minimum - 30 Adult Guests

60 GUESTS & OVER, PRE-SELECTED MEAL COUNTS ARE REQUIRED

Includes Unlimited Coffee, Tea & Soft Drinks

Available Latest Start Time 1:00

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 Fresh Baked Bread, Starch & Vegetable

BARAMUNDI – Lemon Beurre Blanc

OVEN ROASTED SALMON – Chefs Selection

CREEK ASIAGO CHICKEN

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

CHICKEN ROLLANTINI

Breaded, Stuffed with Spinach, Feta, Mushrooms,
Asiago Dijon Sauce

ROASTED PORK LOIN

Slow Roasted, Bacon Mushroom Jus

PRIME RIB – ADD \$5

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

DESSERT - Choose One

Bring your own cake, Salt Creek Grille will cut, plate and serve at no additional cost
or

Add-On your choice of one - \$5 Per Person

NY Style Creamy Cheesecake, Raspberry Puree, Whipped Cream & Strawberry

Double Chocolate Cake, Whipped Cream & Strawberry

Assorted Pastries & Cookies

SUGGESTED ADD-ON

Three Entrees Add \$3

Starter Course - Soup or Pasta \$4

Vegetable & Cheese Display \$7



Revision – JUNE 12, 2023

Butler Hors d'Oeuvre's

ADD-ON OPTION

Minimum Food Costs are required with this package, ask your Sales Associate for additional information
Minimum Requirement - 25 Adult Guests
One Hour Service
Kids (2-11) Half Price

CHOOSE 6 \$17

CHOOSE 8 \$21

INCLUDES NIBBLE

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

Due to supply chain shortages all selections may not be available at this time,
substitutions could be necessary

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

Coconut Shrimp
Crab Cakes
Shrimp Cocktail
Scallops wrapped in Bacon
Bacon wrapped Stuffed Shrimp

SERVED WITH COMPLIMENTARY SAUCES FOR DIPPING



Revision – JUNE 12, 2023

Display Stations

ADD-ON OPTION

Minimum Food Costs are required – ask your sales associate for additional information

Minimum Requirement - 25 Adult Guests

Kids (2-11) Half Price

VEGETABLE & CHEESE DISPLAY \$7

Fresh Vegetables, Assorted Cheese, Fruit Garnish, Crackers
Corn Tortilla Chips, Ranch, Salsa & Guacamole

GOURMET CHEESE DISPLAY \$14

Assorted Cheese, Olives, Candied Walnuts, Marmalade, Berries & Flat Breads

ADD ON TO YOUR CHEESE DISPLAY

Spinach & Artichoke Dip - \$4

Served with House Made Tortilla Chips

Salt and Vinegar Chips - \$3

Served with House Made Onion Dip

SHRIMP BOWL \$350

100 Shrimp over Crushed Ice with Lemon & Cocktail Sauce

ANTIPASTO \$14

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

CARVING STATION - \$100 CARVING ATTENDANT FEE

Roasted Turkey Breast with House-Made Gravy & Cranberry Sauce \$9

Tennessee Smoked Ham with Honey Dijon \$9

Herb Roasted Pork Loin with Bacon Mushroom Jus \$9

Roast Sirloin with Au Jus & Horseradish Cream \$10

Prime Rib with Au Jus & Horseradish Cream \$14

SALAD & PASTA STATION \$12

Choose One Salad & One Pasta

Primavera with Fresh Vegetables & Garlic/Oil, Marinara, Alfredo or Vodka Sauce

House Salad, Superfood Salad, Caesar Salad

Served with Fresh Baked Bread

COFFEE, TEA & DESSERT STATION \$12

Freshly Brewed Coffee, Variety of Herbal Teas,

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



Revision – JUNE 12, 2023

Cocktail Party

2 HOURS, \$75 PER PERSON

3 HOURS, \$81 PER PERSON

4 HOURS, \$87 PER PERSON

Minimum Requirement - 30 Adult Guests

Kids (2-11) Half Price

(COCKTAIL FORMAT – NO TABLE SETTINGS)

Extensions:

**Room Fee of \$450 will be charged for each additional hour,
latest end time is 11:00 pm,**

**Bar Options: Hosted/Consumption for the Host or
Cash Bar, Fee \$150 – Guests pay individually.**

PREMIUM OPEN BAR

(No shots), Coffee, Tea & Soft Drinks

VEGETABLE & CHEESE DISPLAY

Fresh Vegetables, Assorted Cheese, Fruit Garnish, Crackers
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 and One Pasta

Pasta Primavera with Fresh Vegetables & Garlic/Oil, Marinara, Alfredo or Vodka Sauce

House Salad, Superfood Salad, Caesar Salad

Served with Fresh Baked Bread

ENTREE

Choose One from our Luncheon Buffet Menu

Along with one-Starch & one-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 \$5

COFFEE & TEA STATION

Freshly Brewed Coffee, Variety of Herbal Teas,

Assorted Cookie Tray



Revision – JUNE 12, 2023

Dinner Buffet

\$52 PER PERSON - KIDS (2-11) HALF PRICE

Minimum 30 Adult Guests

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

Includes, Fresh 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

PENNE PASTA – Choose One

Primavera with Garlic & Oil, Marinara, Alfredo or Vodka Sauce

ENTRÉE - Choose Two

BARAMUNDI – Lemon Beurre Blanc

OVEN ROASTED SALMON – Chefs Selection

CREEK ASIAGO CHICKEN

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

CHICKEN ROLLANTINI

Breaded, Stuffed with Spinach, Feta, Mushrooms,
Asiago Dijon Sauce

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 \$12

SIDES – Choose Two

Mashed Potatoes, Chefs Rice, Seasonal Vegetables

DESSERT

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

SUGGESTED ADD ON

Vegetable & Cheese Display \$7



Revision – JUNE 12, 2023

Plated Dinner

Minimum - 20 Adult Guests

60 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 Fresh Baked Bread, Starch & Vegetable

\$51 OVEN ROASTED FAROE ISLAND SALMON

Chefs Rice, Fresh Seasonal Vegetable, Chef Selected Sauce

\$51 MARYLAND CRAB CAKE

Whole Grain Mustard Sauce

Chefs Rice and Fresh Seasonal Vegetables

\$63 CHILEAN SEA BASS (GF)

Pan-Seared, Shallot-Crusted, Lemon Beurre Blanc,

Yukon Gold Mashed Potatoes, Seasonal Vegetables

\$49 CREEK ASIAGO CHICKEN

Breaded, Topped with Grilled Tomato, Basil & Fresh Mozzarella,
Sun Dried Tomato Cream Sauce, Chefs Rice & Fresh Seasonal Vegetable

\$49 CHICKEN ROLLANTINI

Breaded, Stuffed with Spinach, Feta, Mushrooms,

Asiago Dijon Sauce

\$52 DOUBLE-CUT GRILLE CHOP

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

\$52 PRIME RIB (GF)

Crust of Herbs & Spices, Yukon Gold Mashed Potatoes & Fresh Seasonal Vegetables

\$65 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, Fresh Whipped Cream & Strawberries

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

SUGGESTED ADD-ON

Three Entrée Selections \$3

Starter Course - Soup or Pasta \$4

Vegetable & Cheese Display \$7

**SALT CREEK
GRILLE**

Revision – JUNE 12, 2023

Dream Wedding Package

**Includes Tax & Gratuity
Kids (2-11) Half Price**

\$149 Per Person

Friday & Sunday - Minimum 80 Adult Guests
(Holiday Weekends, Saturday Rates Apply)
On-Site Coordination \$250

\$159 Per Person

Saturday - Minimum 90 Adult Guests
On-Site Coordination \$250

INCLUDES

5 Hour Room Block
On Site Ceremony, Dance Floor, Ivory Linen & Napkin, Votive Candles,
Champagne Toast, Valet Parking
Complimentary Gift Card for the Happy Couple to return to dinner on us!

COCKTAIL HOUR

Vegetable & Cheese Display
Fresh Vegetables, Assorted Cheese, Fruit Garnish, Crackers
Corn Tortilla Chips, Ranch, Salsa & Guacamole

Spinach & Artichoke Dip
Served with House Made Tortilla Chips

Salt and Vinegar Chips
Served with House Made Onion Dip

HOT/COLD BUTLER STYLE PASSED HORS D'OEUVRES

2 Seafood, 2 Meat, 2 Vegetarian

DINNER

Three Course Plated Dinner (Up to \$52 Value) or Dinner Buffet

4.5 HOUR PREMIUM OPEN BAR

NO Shots!

ADD ON GARDEN BAR

(1.5 hrs) & BARTENDER = \$650

NO SUBSTITUTIONS



Revision – JUNE 12, 2023

Children's Menu

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

With Fries

CHICKEN STRIPS

With Fries



Revision – JUNE 12, 2023

Bar Options

Includes Unlimited Soft Drinks

HOSTED/CONSUMPTION

Running Tab for the Event Host/Hostess

PREMIUM OPEN - No Shots

Two Hours = \$29

Three Hours = \$35

Four Hours = \$40

Five Hours = \$45

SUPER PREMIUM OPEN - No Shots

Two Hours = \$35

Three Hours = \$41

Four Hours = \$46

Five Hours = \$50

HOUSE WINE & BEER

Two Hours = \$26

Three Hours = \$31

Four Hours = \$36

Five Hours = \$40

CASH BAR = \$150

(COST TO THE EVENT HOST)

Guests Pay Individually

RED AND WHITE SANGRIA \$16

Per Person – 4 Hours (Afternoon Only)

CHAMPAGNE PACKAGE \$10

Per Person – 4 Hours (Afternoon Only)

CORKAGE

Limited to Specialty Wines that Salt Creek Grille **Cannot Procure.**

Maximum 12 Bottles @ \$25 Per Bottle



Revision – JUNE 12, 2023

Upgrades

5TH HOUR \$450

DANCE FLOOR \$200

1.5 HOUR PATIO BAR \$650

WEDDING PACKAGE \$1250

Five Hours, On-Site Ceremony, Dance Floor, Ivory Linen, Matching Napkin, Votive Candles, Champagne Toast, Valet Parking, And....

A Salt Creek Grille Gift Card for the Bride & Groom to Return for Dinner on us!

SPECIALTY LINEN, CHAIR COVERS & TIES

\$6.00 Ivory Polyester Chair Covers

\$3.00 Poly Solid, Lamour or Organza Chair Ties

Please ask your Sales Associate for Sample Linen & Pricing

AUDIO VISUAL

\$35 Bluetooth Speaker with Microphone

\$35 Projector Screen

\$100 LCD Projector



Revision – JUNE 12, 2023