

# 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 lawn and dock area. Our rooms offer groups as little as 15 guests to over 150 guests, a beautiful setting for any occasion. On-site weddings, wedding receptions, rehearsal dinners, birthday's and anniversary's 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 standard 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](mailto:bpenta@saltcreekgrille.com) for more information. You can also visit our web site for additional information on our restaurant, at [www.saltcreekgrille.com](http://www.saltcreekgrille.com)

I look forward to hearing from you soon.

Thank You,  
Barbara Penta  
Manager, Private Dining - Rumson

*Manhattan Beach • Valencia • Dana Point, CA  
Princeton • Rumson, NJ*



## CHAMPAGNE BRUNCH

**\$38 Per Person**

**Kids Age 2-11, ½ Price**

Add 7% Sales Tax & 20% Gratuity

### MINIMUM REQUIREMENTS

30 Adult Guests

Brunch Available Until 2:30

#### Beverages

Champagne, Mimosa's, Assorted Juices, Coffee, Tea & Soft Drinks

#### Bakery Display

Bagels, Danish, Muffins, Assorted Cream Cheese

#### Fruit & Cheese Display

Assorted Cheese with Fresh Fruit and Seasonal Berries

#### Salads

##### **SALT CREEK HOUSE SALAD**

Mixed Greens, Apples, Glazed Walnuts & Gorgonzola with Balsamic Vinaigrette

##### **CHEF'S SALAD OF THE DAY**

#### Breakfast Entrees

Chef-Attended Omelet Station,  
Waffle Station with Fresh Whipped Cream & Strawberries  
French Toast with Warm Maple Syrup,  
Breakfast Sausage, Smoked Bacon & Home Fried Potatoes

#### Luncheon Entrees

Select **Two Entrees** from our Luncheon Buffet Menu

#### Carving Station - Select One

Roast Sirloin with Au Jus & Horseradish Cream,  
Roasted Turkey Breast with House-Made Gravy & Cranberry Sauce  
Tennessee Smoked Ham with Honey Dijon

#### Dessert Display

Chef's Select Assortment

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### **SUGGESTED ADD~ON SELECTIONS**

**Additional Entrée Selection ~ \$5 Per Person**

**Prime Rib Carving Station ~ \$7 Per Person**

**Smoked Salmon Display ~ \$5 Per Person**



## LUNCH BUFFET

**\$30 Per Person**

**Kids Age 2-11, ½ Price**

Add 7% Sales Tax & 20% Gratuity

**Minimum Requirement - 25 Adult Guests**

**Luncheon Menu Available Until 3:00 ~ Includes Unlimited Soft Drinks, Coffee & Tea!**

### Salad - Choice Of (2) Two

#### **SALT CREEK HOUSE SALAD**

Mixed Baby Greens, Apples, Glazed Walnuts & Crumbled Gorgonzola with Balsamic Vinaigrette

#### **FRESH MOZZARELLA, TOMATO & RED ONION**

Tossed with our Balsamic Vinaigrette

#### **PASTA SALAD**

With Fresh Vegetables in a Red Wine Vinaigrette

#### **THE GRILLE CAESAR**

Our Traditional Caesar Dressing, Shaved Asiago & Toasted Focaccia

### Entrée - Choice Of (2) Two

#### **PASTA PRIMAVERA**

Tossed with a Variety of Fresh Garden Vegetables,

Choice of - Marinara, Vodka or Garlic & Oil

#### **HERB CRUSTED TILAPIA**

White Wine Beurre Blanc

#### **SPICY GULF SHRIMP PASTA**

Blackened Cajun Shrimp Tossed in a Goat Cheese Béchamel Sauce  
with Grilled Vegetables

#### **MESQUITE GRILLED SALMON**

Lemon Tarragon Sauce or Miso Glazed

#### **CREEK ASIAGO CHICKEN**

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

#### **CHICKEN FRANCAISE**

Egg Battered, Sautéed in Lemon & White Wine

#### **CHICKEN MARSALA**

Sautéed Mushrooms, Marsala Wine Sauce

#### **ROASTED PORK LOIN**

Slow Roasted, Sliced & Served with an Apple Gastrique

#### **MARINATED FLANK STEAK**

Teriyaki Glaze with Sautéed Bell Peppers

### Sides - Choice Of (2) Two

Seasonal Mashed Potatoes, Sweet Potato Mashed,  
Roasted Red Potatoes, Chef's Rice, Seasonal Vegetables

### Dessert

Chef's Select Assortment

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### **SUGGESTED ADD~ON SELECTIONS**

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**Vegetable & Cheese Display ~ \$5 Per Person**

**Additional Entrée Selection ~ \$5 Per Person**

**Carving Station: \$7 Per Person + \$50 Attendant Fee**

Roast Sirloin with Au Jus & Horseradish Cream,

Roasted Turkey Breast with Gravy & Cranberry Sauce

Tennessee Smoked Ham with Honey Dijon

Prime Rib with Au Jus & Horseradish Cream + **\$10**



## PLATED LUNCHEON

**\$31 Per Person**

**Kids Age 2-11, 1/2 Price**

Add 7% Sales Tax & 20% Gratuity

**Minimum Requirement - 25 Adult Guests**

**Luncheon Menu Available Until 3:00 ~ Includes Unlimited Soft Drinks, Coffee & Tea!**

### OPTION ONE:

Choose 3 Entrée Selections and Pre-Selected Meal Counts are Required  
4 Business Days Prior to Your Event

### OPTION TWO:

Choose 2 Entrée Selections Designated with an Asterisk \*\*  
Your Guests Can Choose on the Day of Your Event!  
(3 Entrée Selections with Asterisk \*\* add \$1.00 pp)

### *To Start - Choice of (1) One*

#### **CHEF'S SOUP OF THE DAY**

Tomato Basil Bisque, Manhattan Clam Chowder, or Vegetable Sirloin

**Lobster Bisque - Add \$3**

#### **PENNE PASTA**

Served with Your Choice of Sauce:

Bolognese, Marinara, Mushroom Alfredo or Vodka

### *Salad - Choice of (1) One*

#### **SALT CREEK HOUSE SALAD**

Baby Mixed Greens, Apples, Glazed Walnuts & Crumbled Gorgonzola with Balsamic Vinaigrette

#### **THE GRILLE CAESAR**

Our Traditional Caesar Dressing, Shaved Asiago & Toasted Focaccia

### *Entrée*

#### **HERB CRUSTED TILAPIA**

White Wine Beurre Blanc

#### **SPICY GULF SHRIMP PASTA**

Blackened Cajun Shrimp Tossed in a Goat Cheese Béchamel Sauce  
with Grilled Vegetables

#### **\*\* MESQUITE GRILLED SALMON**

Lemon Tarragon Sauce or Miso Glazed

#### **CREEK ASIAGO CHICKEN**

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

#### **\*\*CHICKEN FRANCAISE**

Egg Battered, Sautéed in Lemon & White Wine

#### **\*\* CHICKEN MARSALA**

Sautéed with Mushrooms in a Marsala Wine Sauce

#### **\*\* PRIME RIB**

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

#### **ROASTED PORK LOIN**

Slow Roasted, Sliced & Topped with an Apple Gastrique,

### *Dessert - Choice Of (1) One*

Pastries & Cookies ~ Double Chocolate Cake ~ Creamy NY Style Cheesecake with a Fresh Fruit Puree,  
Sorbet, Vanilla or Chocolate Ice Cream

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### **SUGGESTED ADD~ON SELECTIONS**

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**Vegetable & Cheese Display ~ \$5 Per Person**



## ADD-ON

### Hors D'oeuvre Package

**\$14 Per Person**

**Kids Age 2-11, ½ Price**

**Minimum 25 Adult Guests ~ One Hour Service**

Add 7% Sales Tax & 20% Gratuity

### Includes

Mirrored Display of Assorted Cheese,  
Fresh Vegetables,  
Assorted Crackers, Tri~Color Corn Tortilla Chips,  
Ranch, Salsa & Guacamole

### Your Choice Of (7) Seven:

**Served with complimentary Sauces for dipping**

Artichoke Heart Francaise  
Brie & Raspberry Filled Pastry  
Blackened Swordfish Medallions  
Cheddar Cheese in Puff Pastry  
Chicken Satay  
Clams on the Half Shell (Display)  
Eggplant Rollatini  
Fried Wild Mushroom Ravioli  
Fried Scallops  
Fried Zucchini  
Fresh Herbed Tomato Bruschetta (Display)  
Goat Cheese in Puff Pastry  
Italian Stromboli (Display)  
Italian Meatballs or Swedish Meatballs (Display)  
Maine Cocktail Crab Claws (Display)  
Pizza Bites  
Pork Pot Stickers  
Petite Potato Pancakes  
Ahi Sushi Tuna Canapé  
Scallops Wrapped in Bacon  
Spanikopita  
Smoked Franks Wrapped in Pastry  
Teriyaki Beef Satay  
Vegetable Spring Rolls

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## SUGGESTED ADD~ON SELECTIONS

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### \$3 Per Person, Per Selection

Crispy Coconut Shrimp, Mini Crab Cakes, Shrimp Cocktail,  
Bacon Wrapped Stuffed Shrimp with Mild Horseradish

### \$4 Per Person, Per Selection

Rosemary Seared Baby Lamb Chops



## ADD-ON STATIONS

Add 7% Sales Tax & 20% Gratuity  
Kids Age 2-11, 1/2 Price

### Vegetable & Cheese Display - \$5 Per Person

Mirrored Display of Assorted Cheese, Fresh Vegetables,  
Assorted Crackers, Tri-Color Corn Tortilla Chips, Ranch, Salsa & Guacamole

### Add Spinach & Artichoke Dip ~ +\$3 Per Person

Creamy Blend of Parmesan with Fresh Spinach & Artichokes,  
Tri-Color Corn Tortilla Chips  
(To Order Without Vegetable & Cheese Display ~ \$5 Per Person)

### Antipasto Display - \$9 Per Person

A Traditional Assortment of Italian Meats & Cheese,  
Italian Peppers, Mushrooms, Artichoke Hearts,  
Fresh Mozzarella, Tomato & Red Onion, Served with Fresh Baked Bread

### Carving Station - \$7 Per Person

**+ \$50 Carving Attendant Fee**

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 Apple Gastrique  
Prime Rib with Au Jus & Horseradish Cream + **\$10**

### Salad Station - \$7 Per Person - Choice of Two

Pasta Salad ~ Fresh Mozzarella, Tomato & Red Onion  
The Grille Caesar ~ Salt Creek House Salad

### Pasta Station - \$8 Per Person - Choice of Two

Pasta Primavera, Linguine, Penne, Ravioli, or Tri Colored Tortellini  
Choice of: Garlic & Olive Oil, Alfredo, Bolognese,  
Marinara, Vodka, White or Red Clam Sauce  
Served with Fresh Baked Bread

### Dessert Station - \$7 Per Person

Chef's Select Assortment of Cake, Pastry & Cookies

### Chocolate, Chocolate & More Chocolate Dessert Station - \$9 Per Person

Enjoy an Array of Chocolate Dipped Fresh Fruit, Rice Crispy Treats,  
Pretzels and More... All Decadently Loaded with Chocolate!!

### Candy Favor Station - \$9 Per Person

Surprise your guests with their own selection of assorted candy to take home!

### Coffee/Tea & Dessert Station - \$9 Per Person

Freshly Brewed Coffee & Variety of Herbal Tea's,  
Accompanied by Chef's Select Assortment of Desserts



## WEEKDAY CELEBRATIONS

Available Monday through Thursday

**\$50 Per Person Inclusive!!!**

**Minimum Requirement ~ 30 Adults**

### 2 - Hour Open Bar

Includes Unlimited Soft Drinks

### Vegetable & Cheese Display

Mirrored Display of Assorted Cheese, Fresh Vegetables,  
Assorted Crackers, Tri~Color Corn Tortilla Chips, Ranch, Salsa & Guacamole  
Fresh Herbed Tomato Bruschetta with Toast Points

### Salad Station - Choice of One

Pasta Salad ~ Fresh Mozzarella, Tomato & Red Onion  
The Grille Caesar ~ Salt Creek House Salad

### Buffet Entrees - Choice of Two

#### **PASTA PRIMAVERA**

Tossed with a Variety of Fresh Garden Vegetables,  
Choice of - Marinara, Vodka or Garlic & Oil

#### **MESQUITE GRILLED SALMON**

Lemon Tarragon Sauce or Miso Glazed

#### **HERB CRUSTED TILAPIA**

White Wine Beurre Blanc

#### **ASIAGO CHICKEN**

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

#### **CHICKEN FRANCAISE**

Egg Battered, Sautéed in Lemon & White Wine

#### **CHICKEN MARSALA**

Sautéed Mushrooms, Marsala Wine Sauce

### Side Dishes - Choice of Two

Seasonal Mashed Potatoes, Sweet Potato Mashed,  
Roasted Red Potatoes, Chef's Rice, Seasonal Vegetables

### Coffee / Tea & Dessert Station

Assorted Cookie Tray,  
Freshly Brewed Coffee with a Variety of Herbal Tea's



## WEDDING DREAM PACKAGE

Available on Friday & Sunday Only  
Minimum Requirement ~ 80 Adults

**\$99 Per Person Inclusive!!!**

### Includes:

Five Hour Event, On-Site Ceremony, Dance Floor,  
Floorlength Ivory Linen, Matching Napkin, Choice of Color Cotton Overlay, Votive Candles,  
Champagne Toast, Valet Parking,  
& a Complimentary Gift Card for the Bride & Groom to come back to dinner on us!

### Cocktail Hour

Mirrored Display of Assorted Cheese,  
Fresh Vegetables,  
Assorted Crackers, Tri~Color Corn Tortilla Chips,  
Ranch, Salsa, Guacamole  
&  
Your Choice of (5) Five Butler or Stationary Hors d'Oeuvres

### Dinner

Four Course Plated with Starter, Salad,  
Choice of Seafood, Chicken & Beef Entrée,  
Dessert, Coffee, Tea & Soft Drinks

Or

Dinner Buffet with Two Salads,  
Three Entrees, Two Sides,  
Dessert, Coffee, Tea & Soft Drinks

### 5 - Hour Open Bar

Premium Liquor, House Champagne,  
House Wine & All Beer,  
No Shots!

**Sorry, no Substitutions!**



## COCKTAIL RECEPTION

**\$48 Per Person**

**Kids Age 2-11, 1/2 Price**

Add 7% Sales Tax & 20% Gratuity

**Minimum Requirement ~ 30 Adults**  
**~ Includes Unlimited Soft Drinks ~**

### Vegetable & Cheese Display

Mirrored Display of Assorted Cheese, Fresh Vegetables,  
Assorted Crackers, Tri~Color Corn Tortilla Chips, Ranch, Salsa & Guacamole

### Butler Passed Hors D'oeuvres

Your Choice of Five ~ One Hour Service

### Salad Station ~ Choice of One

Pasta Salad ~ Fresh Mozzarella, Tomato & Red Onion  
The Grille Caesar ~ Salt Creek House Salad

### Carving Station - Your Choice of 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 Apple Gastrique  
Prime Rib with Au Jus & Horseradish Cream + \$7  
**Served with Fresh Baked Rolls, Lettuce, Tomato & Onion**

### Entrée Selection - Choice of One

Chicken Marsala, Chicken Francaise, Creek Asiago Chicken,  
Herb Encrusted Tilapia, Mesquite Grilled Salmon  
All Entrees are served on a bed of Chef's Rice

### Pasta Station - Choice of One

Pasta Primavera, Linguine, Penne, Ravioli, or Tri Colored Tortellini  
Choice of: Alfredo, Bolognese, Garlic & Olive Oil,  
Marinara, Vodka, White or Red Clam Sauce

### Coffee / Tea & Dessert Station

Assorted Cookie Tray, Freshly Brewed Coffee with a Variety of Herbal Tea's

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## **SUGGESTED ADD~ON SELECTIONS**

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**Two Side Dishes ~ \$5 Per Person**

**Entrée Selection ~ \$5 Per Person**

**Antipasto Display ~ \$9 Per Person**

**Substitute Antipasto for Carving Station - Add \$3 Per Person**

**Dessert Station - \$7 Per Person**

**Chef's Select Assortment**



## DINNER BUFFET

**\$42 Per Person**

**Kids Age 2-11, 1/2 Price**

Minimum Requirement ~ 30 Adult Guests ~ Add 7% Sales Tax & 20% Gratuity  
With a Minimum of 25 Adult Guests, Omit Carving Station & Select Three Entrees

~ **INCLUDES UNLIMITED SOFT DRINKS, COFFEE AND TEA!** ~

### *Salad - Choice of (3) Three*

#### **SALT CREEK HOUSE SALAD**

Mixed Baby Greens, Apples, Glazed Walnuts & Crumbled Gorgonzola with Balsamic Vinaigrette

#### **FRESH MOZZARELLA, TOMATO & RED ONION**

Tossed with our Balsamic Vinaigrette

#### **PASTA SALAD**

With Fresh Vegetables in a Red Wine Vinaigrette

#### **THE GRILLE CAESAR**

Our Traditional Caesar Dressing, Shaved Asiago & Toasted Focaccia

### *Entrée Selections - Choice of (2) Two*

#### **PASTA PRIMAVERA**

Tossed with a Variety of Fresh Garden Vegetables  
Choice of - Marinara, Vodka or Garlic & Oil

#### **TILAPIA & CRAB**

Topped with a Lemon Beurre Blanc

#### **MESQUITE GRILLED SALMON**

With Lemon Tarragon Sauce or Miso Glazed

#### **SPICY GULF SHRIMP & SCALLOPS**

Blackened Cajun Shrimp & Bay Scallops, Tossed in a Goat Cheese Béchamel Sauce  
with Grilled Vegetables

#### **CREEK ASIAGO CHICKEN**

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

#### **CHICKEN FRANCAISE**

Egg Battered, Sautéed in Lemon & White Wine

#### **CHICKEN MARSALA**

Sautéed Mushrooms, Marsala Wine Sauce

#### **ROASTED PORK LOIN**

Slow Roasted, Sliced & Served with an Apple Gastrique

#### **MARINATED FLANK STEAK**

Teriyaki Glaze with Sautéed Bell Peppers

### *Carving Station - Choice of (1) 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 Apple Gastrique  
Prime Rib with Au Jus & Horseradish Cream + \$7

### *Sides ~ Choice of (2) Two*

Seasonal Mashed Potatoes, Sweet Potato Mashed,  
Roasted Red Potatoes, Chef's Rice, Seasonal Vegetables

### *Dessert Display*

Chef's Select Assortment

## **SUGGESTED ADD~ON SELECTIONS**

**Vegetable & Cheese Display ~ \$5 Per Person**

**Additional Entrée Selection ~ \$5 Per Person**

**Spinach & Artichoke Dip ~ \$5 Per Person**

SALT CREEK GRILLE, 4 Bingham Ave., Rumson, NJ 07760 - Barbara Penta, Manager, Private Dining [bpenta@saltcreekgrille.com](mailto:bpenta@saltcreekgrille.com)  
(P) 732-933-9272 - (F) 732-933-9242 - [www.saltcreekgrille.com](http://www.saltcreekgrille.com)

REV. 06-01-10



## PLATED DINNER

Minimum Requirement ~ 20 Adult Guests - Add 7% Sales Tax & 20% Gratuity

~ INCLUDES UNLIMITED SOFT DRINKS, COFFEE AND TEA! ~

**FOR PARTIES OF 20 OR MORE:  
PRE~SELECTED MEAL COUNTS ARE REQUIRED  
FOUR (4) BUSINESS DAYS PRIOR TO YOUR EVENT!!**

### To Start - Choice of (1) One

#### **PENNE PASTA**

Choice of: Bolognese, Marinara, Mushroom Alfredo or Vodka

#### **CHEF'S SOUP OF THE DAY**

Tomato Basil Bisque, Manhattan Clam Chowder or Vegetable Sirloin

**Lobster Bisque - Add \$3**

### Salad - Choice of (1) One

#### **THE GRILLE CAESAR**

Our Traditional Caesar Dressing, Shaved Asiago & Toasted Focaccia

#### **SALT CREEK HOUSE SALAD**

Baby Mixed Greens, Apples, Glazed Walnuts & Crumbled Gorgonzola with Balsamic Vinaigrette

### Entrée - Choice of (3) Three

#### **\*\* MESQUITE GRILLED YELLOW FIN TUNA \$45**

Dusted with Wasabi Seasoning & Finished with Ponzu Sauce,

#### **\*\* GRILLED MISO-GLAZED ATLANTIC SALMON \$42**

#### **PAN-SEARED SEA SCALLOPS \$44**

Pepper Dusted, Finished with Ginger Carrot Emulsion & White Onion Puree

#### **CRAB MEAT STUFFED SHRIMP \$46**

Finished with Lemon Butter

#### **TILAPIA & CRAB \$44**

Topped with a Lemon Beurre Blanc

#### **\*\* MARYLAND CRAB CAKE \$46**

Pan~Seared, Roasted Corn Salsa, Saffron Orange & Whole Grain Mustard Sauce

#### **CREEK ASIAGO CHICKEN \$42**

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

#### **\*\* MURRAY'S STUFFED ALL-NATURAL FREE RANGE CHICKEN \$42**

Corn & Mushroom Risotto Stuffing

#### **\*\* PETITE FILET MIGNON \$49**

6 Ounce Aged Filet, Mesquite Grilled, Classic Demi Glace

#### **\*\* FILET MIGNON \$56**

9 Ounce Aged Filet, Mesquite Grilled, Classic Demi Glace

#### **\*\* PRIME RIB \$45**

Slow Roasted with a Crust of Herbs & Spices

#### **\*\* BLUE CHEESE CRUSTED "BASEBALL-CUT" TOP SIRLOIN \$49**

10 Ounce, Brandt All-Natural Beef, Topped with Caramelized Onions with a Classic Demi Glace

#### **\*\* THE GRILLE CHOP \$46**

Finished with Apple Gastrique,

#### **\*\* STUFFED "BELL" \$42**

Large Red Bell Pepper Stuffed with Quinoa, Black Beans, Tomatoes, Celery & Mango,  
Baked & Finished with Melted Monterey Jack Cheese

### Dessert - Choice of (1) One

Double Chocolate Cake with Vanilla Ice Cream, Fresh Whipped Cream & Strawberries  
Creamy NY Style Cheesecake, with a Fresh Fruit Puree, Fresh Whipped Cream & Strawberries  
Choice of Sorbet, Vanilla or Chocolate Ice Cream, Served in a Chocolate Coated Tulip Cookie  
with Fresh Whipped Cream & Strawberries

**\*\* FOR PARTIES OF 20 OR LESS,  
SELECT TWO ENTRÉE SELECTIONS WITH AN ASTERISK, MEAL COUNTS ARE NOT REQUIRED!**



## KIDS SELECTIONS

Children Ages 2 – 11  
Are ½ Price on all Banquet Menu's

**With 10 or More Children - Buffet Style Is Available  
(Includes Choice of Two Entrée Selections)**

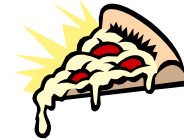
**Unlimited Soft Drinks  
Dessert**

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**MOZZARELLA STICKS**  
Fresh Tomato Sauce

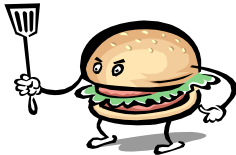
**CHICKEN STRIPS**  
Crispy French Fries



**PIZZA**  
Choice of Cheese or Pepperoni

**MACARONI & CHEESE**  
With our own Cheese Sauce

**PASTA**  
Fresh Tomato Sauce or Plain with Butter



**HAMBURGER**  
Crispy French Fries

**HOT DOG**  
Crispy French Fries



## BAR OPTIONS

Add 7% Sales Tax & 20% Gratuity

### Hosted/Consumption Bar

Running Tab for the Event Host/Hostess

### Premium Open Bar

NO SHOTS

\$13 per person for the First Hour  
\$9 per person for the Second Hour  
\$4 per person Each Additional Hour

### Super Premium Open Bar

NO SHOTS

\$16 per person for the First Hour  
\$11 per person for the Second Hour  
\$5 per person Each Additional Hour

### House Wine & Beer Bar

\$12 per person for the First Hour  
\$8 per person for the Second Hour  
\$4 per person Each Additional Hour

### Cash Bar - \$100 Fee

Guests Pay Individually

### Wine Station or Wine Service

House Wine ~ \$65 Per Magnum  
or Choose from our Award Winning Wine List

### Champagne Punch Or Champagne Mimosa's ( Station or Service )

\$7 Per Person - 4 Hours

### Salt Creek Grille House Wine - Robert Mondavi Woodbridge

Cabernet Sauvignon, Chardonnay, White Zinfandel & Merlot

### Bottled Beer

Amstel Light, Budweiser, Coors Light, Corona, Heineken, Heineken Light,  
Miller Light, Michelob Ultra, St. Pauli N.A. &

### Draft Beer

Coors Light, Guinness, Sierra Nevada "Pale Ale",  
Franziskaner Weissbier, Sam Adams "Seasonal" & Yuengling

### Wine & Champagne Selections

Our Award Winning Wine List is Available upon Request

### Corkage Fee

Maximum 12 Bottles - \$20 Per Bottle



**EXTRA'S**

Add 7% Sales Tax & 20% Gratuity

**SCG STANDARD PACKAGE INCLUDES**

**Four (4) Hour Room Block, Ivory Linen and Matching Napkin,  
Tea Lamps and/or Votive Candles for all Occasions**

*Facility*

On-Site Wedding	\$600
Includes 5 <sup>th</sup> hour, Dance Floor, 120" Round Ivory Linen, Colored Overlay & a Gift Card for the Bride & Groom To come back and enjoy dinner on us!	
Extended 5 <sup>th</sup> Hour	\$200
Dance Floor	\$75

*Colored Linen - Standard Cotton*

Limited Colors and Sizes

120 Round	\$9
90 Round	\$7
90 X 90	\$5
54 X 120	\$5
64 X 64 Overlay	\$3
Napkins	\$1
Display Skirts	\$15
Chair Covers	\$6

*Specialty Linen*

Prices Vary – Please ask Your Sales Associate for Sample Linen & Pricing

*Audio Visual*

Podium/Microphone	\$35
Screen	\$35
LCD Projector	\$100
AV Package (Screen, Projector, Speakers & Laptop)	\$200

*Tents*

Tents Vary in Size & Quality  
Please ask Your Sales Associate for Additional Information