

SALT
WATERFRONT
BAR AND GRILL



SHELTER ISLAND
NEW YORK
USA



catering

SALT Waterfront Bar and Grill and The Boathouse have a unique working partnership. Being neighbors, we know the ins and outs of catering on this property like no one else can. Our past events always inform our next, and yet, we are never afraid to try something new! SALT has been a favorite gathering spot for Shelter Islanders for years, so if you are looking for an authentic Shelter Island Wedding, look no further!



SALT Waterfront Bar and Grill are custom caterers, each wedding we design is unique and different. We are not cookie cutter or factory style caterers. We look forward to create a wedding as unique as each couple we work with.

As the owners of SALT, Keith and Ali have even hosted their own wedding in The Boathouse. They will be intimately involved in the execution of your special day and understand how important your wedding is. They treat each wedding as if it was their own.

Contact Us

- 631.749.5535
- saltshelterisland.com
- saltshelterisland@gmail.com

Visit Us

63 S. Menantic Road
Shelter Island - New York
11964

M E N U O P T I O N S

SALT Events has years of experience throwing fun and unique events on this one of a kind property. Allow us to guide you through the process of creating your singular event. Each bride and groom can meet with our Chefs and discuss creating the menu of your dreams at your scheduled tasting.

Tastings can be scheduled September through June. The cost of your tasting will be credited on your final payment.



Buffet

- 6 Passed Hors D'oeuvres
- 2 Main Course Options
- 3 Buffet Style Sides
- Warm bread and Herb Butter
- Family style desserts

\$120 pp.

Includes service staffing, chef staffing, food, passing trays, family style platters, equipment for buffet, and basic rentals.

Family Style

- 6 Passed Hors D'oeuvres
- 2 Main Course Options Family Style
- 3 Family Style Sides
- Warm bread and Herb Butter
- Family style desserts

\$140 pp.

Includes service staffing, chef staffing, food, passing trays, family style platters, and basic rentals.

Butlered

- 7 Passed Hors d'oeuvres
- First Course (hot or cold)
- 2 Main Course Options Butlered
- 3 Family Style Sides
- Warm bread and Herb Butter
- Family style desserts

\$160 pp.

includes service staffing, chef staffing, food, passing trays, family style platters, and basic rentals.

Traditional Plated

- 7 Passed Hors D'oeuvres
- First Course (Hot Or Cold)
- Plated Dinner Course (pre-ordered)
- Warm bread and Herb Butter
- Family style desserts

\$180 pp.

Includes service staffing, chef staffing, food, passing trays, and basic rentals.



BAR OPTIONS

No celebration is complete without the proper libations! Whether it is a creative signature cocktail or traditional champagne toast; the right drink is the perfect compliment to any special moment. Let SALT Waterfront Bar and Grill's dedicated team take care of the bar – so you can enjoy the party!

The Skipper

Beer and Wine Package

- Hydration Station: Self-Serve Infused Water Bar
- Large Glass Water Urns, infused with your choice of Mint and Lemon or Cucumber and Lime

\$40.00 per person

Based on a five-hour reception, includes rentals and labor.

The First Mate

Basic Liquor Package

- In addition to all that is included in the **The Skipper Package**
- All House-Brand Liquors

\$55.00 pp.

Based on a five-hour reception, includes rentals and labor.

The Captian

Premium Bar Package

- In addition to all that is included in **The Skipper Package** and **The First Mate Package**, includes these specialty brands:
- Tito's or Stolichnaya Vodka
- Beefeater or Tanqueray Gin
- Milago Tequila
- Jose Cuervo Tequila
- Jim Beam Bourbon
- Bacardi White Rum
- Goslings Dark Rum
- Johnny Walker Red or Dewar's Scotch
- Captain Morgan Spiced Rum
- Malibu Coconut Rum

\$65.00 pp.

Based on a five-hour reception, includes rentals and labor.

The Yachtsman

Top Shelf Package

- In addition to all that is included in the **The First Mate Package**
- Grey Goose Vodka
- Ketel One Vodka
- Hendricks Gin
- Bacardi Rum
- Goslings Rum
- Patron Tequila
- Avion Tequila
- Johnny Walker Black
- Meyers Dark Rum
- Mount Gay Rum
- Jack Daniels
- Makers Mark Bourbon
- Sambuca
- Gran Marnier
- Cointreau
- Bailey's Irish Cream

\$75.00 pp.

Based on a five-hour reception, includes rentals and labor.



Your event is all about your individual taste and style; Sit down with our team and allow us to make your vision come to life!

Specialty beer garden?

Custom root beer floats?

Warm mulled cider?

WE CAN DO IT!

options and additions

- Prosecco or Sparkling Wine Toast \$10 pp.
- French Champagne Toast \$15 pp.
- Signature Cocktail \$5 pp.
- Veuve Cliquot added to Bar \$100 per bottle

pricing, payment & labor

All bar package pricing does not include sales tax (8.625%), equipment rental, and 10% administration fee (covers the liquor manager, ordering, staffing management, scheduling, inventory, stocking, accounting department, invoicing).

M E N U I T E M S

These menu items are listed to give you an idea of the SALT style of doing things. They are ideas we can work from. Allow our chefs to work with you to create a perfect customized menu to your tastes and event.

PASSED APPETIZERS

Gourmet Pigs-n-Blanket

(kielbasa wrapped with puff pastry)

Spanakopita

creamed spinach in puff pastry

Endive Salad Boat

with dried cranberry walnut and gorgonzola

Sliced prime rib and horseradish crostini

Lobster salad sliders

Lamb Sliders with house made tatziki

Baked stuffed clams

Mini fish tacos

with baja slaw

Mini gyros

with pita, diced red onion and tomato

Hog wings

Confit pork shank with Carolina BBQ sauce

Crab cake slider with old bay aioli

Greek flatbread

Olive tapenade, feta, roasted peppers, hot pepper oil

Caramelized onion flatbread

With blue cheese, apple and arugula

Tomato, basil and mozzarella skewer

Smoked fish deviled eggs

Melon ball lollipops, prosciutto, mint

Shaved prime rib crostini

with horseradish cream

Chorizo empanadas

With cilantro lime yogurt

Crispy risotto balls

pancetta and mascarpone

Mini baked Brie

Puff pastry, walnut compote

ADD'L. STATIONARY APPETIZERS

(Can be done as late night Snacks as well)

Raw Bar

\$20 pp.

Fresh shucked Shelter Island little necks, Montauk Pearls, Chilled poached shrimp Lemons, mignonette, Salt wash, cocktail sauce

Charcuterie

\$10 pp.

Cured wild boar salami, sliced prosciutto, sopresata, duck pate, manchego cheese, crumbled gorgonzola, drunken goat cheese, candied walnuts, local honey.

Mediterranean vegetable platter

\$7 pp.

Marinated grilled eggplant, artichoke, fennel, baby carrots, summer squash, with house made hummus, kalamata olive, pepperoncini peppers, grilled pita

Clam Chowder station

\$10 pp.

SALT's award-winning clam chowder served with classic oyster crackers

Fresh rolled sushi station

\$20 pp.

Chef's choice of assorted sushi and sashimi including fresh fish, tempura, and vegetarian options

Pulled pork slider and baked mac and cheese station

\$12 pp.

Shredded slow-roasted pork with slider buns, bbq sauce, and baked mac and cheese

SALADS

SALT Green salad

Mixed greens, shaved red onion, white balsamic vinaigrette

Caesar salad

Romaine hearts, garlic herb crotons, shaved Parmesan

Wedge salad

Baby iceberg, shaved red onion, cherry tomatoes, bacon, house blue cheese dressing

Roasted Beet salad

Shaved fennel, and arugula, orange vinaigrette

Panzanella salad

Local heirloom tomatoes, shaved baguette, white balsamic

M E N U I T E M S

– Continued –

ENTRÉES

Whole roasted herbed chicken saltimbocca

Pan seared local fluke

Summer succotash with fresh basil

Marinated hanger steak

Grain mustard jus

Zatar roasted pork loin

Portobello “filet”

Gnocchi

Roasted tomatoes, baby carrots, walnut pesto, pecorino

Horse radish-chive crusted filet mignon

Pine nuts, tarragon agro dolce

Grilled ½ Lobster

with drawn rosemary butter

Bang bang chicken

½ semi boneless chicken

Rib eye 12oz. center cut Angus

SALT style local clams and linguini

Garlic, parsley, white wine

SIDES

Roasted potatoes and lemon thyme jus

Potato puree

Marcona almond farrow risotto

With date jus

Seasonal root vegetable puree, escarole

Roasted oyster mushrooms

With shallot confit

Sweet local corn

Crispy smashed fingering potatoes and frisee salad

With horseradish emulsion



your wedding cake

While the chefs at SALT would be happy to create an array of delicious desserts for your celebration, we recommend using one of our preferred vendors to create your wedding cake.

- Cake plating fee Included in your price per person.
- Plating with fresh berries and cream \$3 pp.

Family Style Bite-Sized Dessert Buffet

- Fresh baked mini oatmeal raspberry bars
- Dark chocolate house made bon bon
- White chocolate macadamia cookies





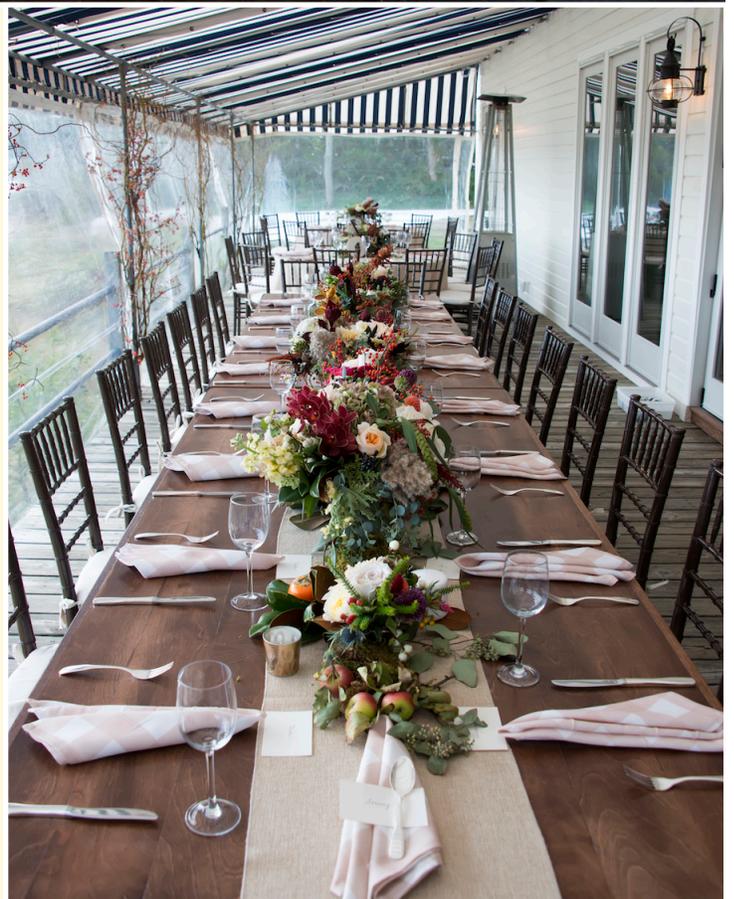
THE BOATHOUSE

Rental of The Boathouse costs \$15,000.00. This amount is to be paid directly The Island Boatyard. Specifics of renting **The Boathouse** should be discussed directly with the General Manager of The Island Boatyard.

rental includes

- Exclusive use of **The Boathouse** on the day of your event (specific hours will be specified in final contract)
 - Use of The Island Boatyard parking facilities and restrooms
 - A full time property manager/ maintenance person on-site the day of your event
 - Cleaning services the day after your event
-

Additional viewing of and access to the venue can be scheduled with the management. The Boathouse does not provide any equipment or décor. Wedding ceremonies can be performed on the Island Boatyard property either on the "island" or in the field for no additional fee.



WHAT COMES NEXT

BOOKING YOUR WEDDING

Firstly, we want to say how excited we are to potentially be part of your big day!

Below we have included some crucial information and steps to begin the planning process, please read through the below and let us know if you have any questions.

Wedding proposals + dates are valid for 7 days after receipt.

Contract + Deposit

Once you have reviewed our contract + your proposal and you are comfortable with our general pricing it is time to secure your date! Please return the signed contract + a \$10,000 deposit (if you are within the 6 month period, than the deposit is either 50% of your wedding estimate or \$10,000 which ever number is higher is due).

Your date is only yours when a deposit and signed contract is received. You can make changes to your menu up until 30 days prior to your wedding so no rush on the menu selections!

Rentals

Your wedding coordinator will help you create the perfect look for your wedding with an array of available décor. Our exclusive relationships with some of the largest equipment rental companies gives you access to everything you want for your event.

Because The Boathouse is a blank canvas in which to create your event, please note that there will be equipment rental cost not included in the rental of the space.

Wedding Planning

We highly recommend a Wedding Planner. We can offer this in-house or you are more than welcome to use any other planner. Please let us know if we can help you here. If you choose not to hire a planner we can help with your table top rentals + any rentals related to food execution + floor plans along with a very standard timeline. We can also advise you on who our favorite vendors are, BUT other than that you are on your own but always welcome to call us for advice.

Outside Event Planners Administration Fees

\$1000-\$1500 Event Planner fee is based on the necessary direct contact between the event planners that you hire + HA owners to ensure a seamless execution of the event. If you are not using an event planner than this fee does not apply + one of our in-house planners will help guide you through the wedding process as it relates to your food execution + rentals + time line.

Labor

Our Staff is of the highest caliber of professionalism and courtesy. We value them as the foundation of a successful event. Staff pricing is included in your event package and will be outlined in your final contract. SALT Events and your coordinator will determine the amount of staff necessary to create a flawless event.

Additional specialty staff such as interactive chef's tables and raw bar shuckers can be added at your request.

The hourly rates for additional specialty staff are as follows:

- Bartenders \$35/hr - Day-of coordinator \$45/hr - Clam Shuckers \$35/hr - Grill cooks \$45/hr

Taxes and Fees

New York State sales tax of 8.625% will be charged on top of all your purchase

Administrative Fee and Gratuity

An Administrative fee of 2% and a Gratuity of 10% will be added to all food, beverage, labor and rental costs.

now the real fun begins!

Once you have signed your contract and the date is officially yours we will work together to come up with a custom menu and ensure you are on your way to a perfect big day!