



SALT
SALT SEVEN

EVENT
PACKAGE



THE STORY

ABOUT

Indulge your palate with exquisite shared plates, gourmet entrees and premium cocktails in a trendy, upscale atmosphere. Our unique name is derived from a blend of 7 exotic salts used to season our prime steaks and enticing dishes, making them truly unforgettable. We pay attention to every detail ensuring your dining experience is remarkable from the moment you step into SALT7, located on Atlantic Avenue in beautiful Delray Beach, Florida.

EVENTS



002

PRIVATE DINING
ROOM

PRIVATE
SEATING

The PDR is a completely private room that can hold 34 guests for a seated dinner or 50 for a cocktail and appetizer event. There is audio visual in the room for your presentations or montages and you have the option to extend out to the attached gorgeous Patio overlooking the fun and exciting Atlantic Avenue strip. Add a fun element to your event... our new entertainment options will excite your guests and add a special element. From DJ's and Photo Booths to live Musicians and Photographers, we are a one stop shop for your event.

THE PRIVATE DINING ROOM AND OUTDOOR PATIO ARE IDEAL SPACES FOR

Corporate Events
Private Dinners
Product Launches
Luncheons
Cocktail Parties
Engagements

Rehearsal Dinners
Year-End Corporate Events
Medical/Pharmaceutical Dinners
Bar & Bat Mitzvah's
Birthday Celebrations



OUTSIDE SEATING

THE PATIO

The adjoining Private Patio with state of the art misters and heaters is fully covered and can hold up to 40 guests for a seated dinner or luncheon and 50 for a cocktail and appetizer event.

If you would like both the Private Dining Room and Patio, we can accommodate 75 for a seated dinner or luncheon or 100 for a cocktail and appetizer event between both spaces.

For larger events such as Bar and Bat Mitzvah's, weddings, Sweet 16's, reunions or corporate holiday parties or luncheons, we can accommodate up to 300 guests for a restaurant-buyout with customized menus, Dj's, Mc's and other entertainment, decor and themes.

RESTAURANT
BUYOUT



LITE BITES

HORS D'OEUVRES

Served per Person

SALT7 SLIDER 5

White balsamic caramelized onion, applewood smoked bacon marmalade, white cheddar

AUSTRALIAN LAMB LOLLIPOP 9

Garbanzo bean, mint chimichurri, greek feta

TRI- PEPPER CRUSTED N.Y. STRIP 8

Salt7 sauce

ORANGE & ROSEMARY CHICKEN SATAY 7

Mint yogurt (GF)

MINI JUMBO LUMP CRAB CAKES 8

Grain mustard, basil, grapefruit & fresno chili

TUNA TARTAR TACO 6

Crispy wonton, spicy tuna, avocado, truffle pearls

VEGETARIAN**COCONUT & CASHEW TOFU 4**

Sambal, lime, vietnamese vegetable, cilantro (V)

CITRUS COMPRESSED WATERMELON, FETA, BASIL 5

(GF)

STUFFED MUSHROOM CAP 4

Duxelle, parmesan, truffle

TEMPURA ASPARAGUS MAKI 5

Truffle spicy mayo



SEAFOOD TOWERS

**SEAFOOD &
RAW BAR**

Seafood Towers serve 10 guests.

OYSTER TOWER 105

Bloody mary cocktail, sherry mignonette

SHRIMP COCKTAIL TOWER 180

Bloody mary cocktail

POSEIDON'S TOWER 480

East & west coast oysters, gulf shrimp, poached Maine lobster, jumbo lump crab, middle neck clams, bloody mary cocktail, granny smith apple mignonette, grain mustard aioli

EVENTS



900

SET MENUS

MENU OPTIONS

The set menus are for parties of 15 guests or more. Our Chef has created the first "French Service" option on the avenue. With your choice of menu, our servers will elevate your guests dining experience with a table side service of salads and entrees and family-style sides placed on the tables. Your guests can now experience the whole menu instead of just one option from each course.



FRENCH SERVICE MENU 1

\$59 per person
plus tax & gratuity

APPETIZERS

GARDEN SALAD

Toy box green, carrots, cucumber, bell pepper, grape tomato, red wine vinaigrette

BABY PORTOBELLO MUSHROOM RISOTTO

Winter squash, white truffle oil, pecorino romano

ENTRÉE

BAVETTE STEAK

Salt7 sauce

ROASTED ATLANTIC SALMON

Red pepper romesco, lemon, & extra virgin olive oil (GF)

SIDES

WHIPPED YUKON GOLDS

European butter (GF)

ROMAN BROCCOLI

Roasted bell pepper, lemon, pecorino romano

DESSERT

CHOCOLATE OVERLOAD CUPCAKE

Milk chocolate frosting, dark chocolate chips, white chocolate sauce

KEY LIME TART

Toasted meringue, blueberry coulis

EVENTS



008

FRENCH SERVICE MENU 2

\$85 per person
plus tax & gratuity

APPETIZERS

CRISPY BRUSSEL SPROUTS

Maple ginger balsamic glaze, toasted cashews (V)

GARDEN SALAD

Toy box green, carrots, cucumber, bell pepper, grape tomato, red wine vinaigrette

BABY PORTOBELLO MUSHROOM RISOTTO

Winter squash, white truffle oil, pecorino romano

ENTRÉE

NEW YORK STRIP SALT7 sauce

ORANGE & ROSEMARY ROASTED CHICKEN

Sweet potato mousseline, roasted fennel & pinenut chutney

ROASTED ATLANTIC SALMON

Red pepper romesco, lemon, & extra virgin olive oil (GF)

SIDES

WHIPPED YUKON GOLDS

European butter (GF)

ROASTED CARROTS

Orange, basil, candied pecans (GF)

ROMAN BROCCOLI

Roasted bell pepper, lemon, pecorino romano

DESSERT

CHOCOLATE OVERLOAD CUPCAKE

Milk chocolate frosting, dark chocolate chips, white chocolate sauce

KEY LIME TART

Toasted meringue, blueberry coulis



009

FRENCH SERVICE MENU 3

\$105 per person
plus tax & gratuity

APPETIZERS

JUMBO LUMP CRAB CAKE

Grain mustard, grapefruit, basil, fresno chilli

GARDEN SALAD

Toy box greens, cucumber, carrot, fennel, avocado, bell pepper, red wine vinagrette (GF)

BABY PORTOBELLO MUSHROOM RISOTTO

Winter squash, white truffle oil, pecorino romano

AHI TUNA TARTAR

Granny smith apple, truffle ponzu, avocado, green apple, crisp rice, wonton chips

ENTRÉE

BONE IN RIBEYE

Salt7 sauce

ORANGE & ROSEMARY ROASTED CHICKEN

Sweet potato mousseline, roasted fennel & pinenut chutney

ROASTED ATLANTIC SALMON

Red pepper romesco, lemon, roman broccoli & extra virgin olive oil (GF)

GRILLED BRANZINO

Cauliflower duo, tangerine gremolata

SIDES

WHIPPED YUKON GOLDS

European butter (GF)

ROASTED CARROTS

Orange, basil, candied pecans (GF)

GRILLED ASPARAGUS

Lemon, extra virgin olive oil (GF)

DESSERT

KEY LIME TART

Toasted meringue, blueberry coulis

CHOCOLATE OVERLOAD CUPCAKE

Milk chocolate frosting, dark chocolate chips, white chocolate sauce

PEACH COBBLER

Oatmeal streusel, vanilla ice cream, ginger caramel



EVENT UPGRADE

PRODUCTION ADD-ONS

Looking to customize an event completely to your taste? Our team of expert event planners can help you do it. Let us help create the perfect event to suit your budget, needs and visions with our expert team of event planners and production specialists.

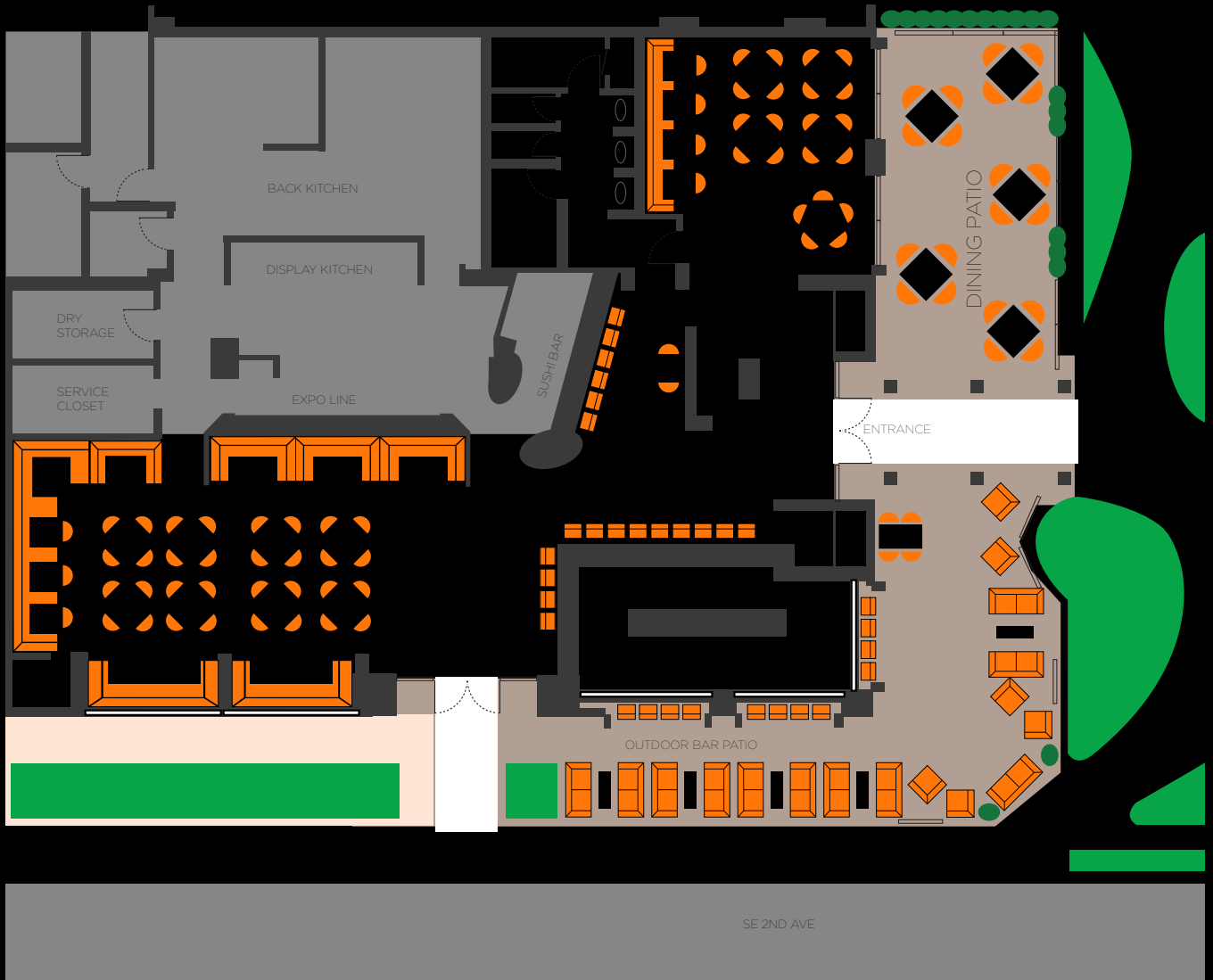
Event Planning fees may be added depending on the service. Any outside food or entertainment brought in will result in outside vendor fees.

AVAILABLE CUSTOMIZATION OPTIONS:

- Red Carpets
- Media Walls
- Dancers
- Custom Bar Rentals
- Private DJ for the Night
- Dance Floors
- Lighting and AV
- Furniture
- Tenting and Draping
- Video and Photography
- Celebrity Appearances
- Custom Cakes and Cupcakes
- Photobooths
- MC's and party movers
- Personalized company or theme BOGO Logo
- Microphones and amplifiers
- Themed or floral center pieces
- Valet Services
- Decor: Linens, chair covers, tableware, etc.

SALT7

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OUTDOOR
SEATING: 50
COCKTAIL: 120

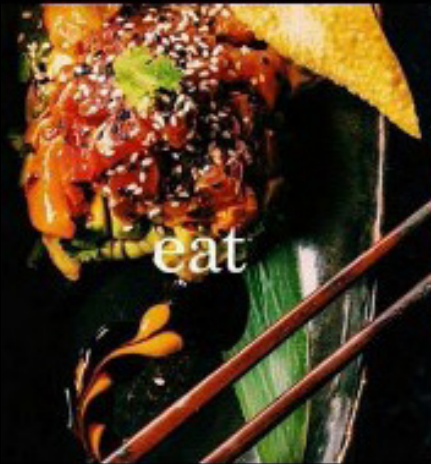
MAIN DINING
SEATING: 85
COCKTAIL: 120

PRIVATE ROOM
SEATING: 35
COCKTAIL: 50

PRIVATE ROOM WITH PATIO
SEATING: 65
COCKTAIL: 100

*Restaurant buy out is available

EVENTS



012

THE OVERVIEW

OUR POLICIES

There will be a Food and Beverage minimum requirement to guarantee your event before applicable taxes. A 21% administrative and gratuity fee added and everything would need to be on one check. A credit card authorization form and signed contract is required for a private event reservation. Your guaranteed attendance figure is due 72 hours before the day of the event and may not be reduced thereafter. Any additional guest will be charged an additional fee, subject to availability and relocation. You are responsible for providing the final guest count via phone or via email to Erica Purtil at

Erica@Salt7.com, if necessary. If we do not receive a timely guarantee, charges will be based on the highest estimated number of guests shown on your agreement. Additional charges and incidentals for the event must be paid at the end of the function, on the same day, by cash or credit card. Please note that in the event of poor weather, parties reserved in the garden are not guaranteed backup seating. In order to secure the date and space, we require a 50% deposit at the signing the contract. Please see the "deposit and cancellation terms" on the contract.



SALT
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CONTACT

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