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BRADFORD HEAP RESTAURANTS

# SALT

PRIVATE DINING, PARTIES AND EVENTS GUIDE

**LOCATION**

1047 Pearl Street, Boulder, CO 80302

**OWNERS**

Chef Bradford Heap and Designer Carol Vilate, COO

**EVENT MANAGER**

Megan Schwartz | (720) 450-7571 | events@saltthebistro.com

**COMMITMENT**

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

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**SALT**

**For Large Events | 110 seated. 200 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.

**FOOD & BEVERAGE**

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, however, special orders are subject to availability and require at least 10 days notice.

**FOOD & BEVERAGE MINIMUMS**

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.

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**FOOD & BEVERAGE MINIMUMS CONT.**

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|---|---|---|
| Monday-Friday Lunch | Salt Cellar | $400 – $600* |
| Saturday/Sunday Lunch | Salt Cellar | $600 – $800* |
| Sunday-Wednesday Dinner | Salt Cellar | $1,500 – $2,000* |
| Thursday -Saturday Dinner | Salt Cellar | $2,500 – $3,500* |

*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 60 days of the event, you will be charged 100% of estimated food and beverage revenue for your event. This amount shall be calculated by adding the price-per-person charge to the estimated beverage consumption of $30 per guest.

**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.saltthebistro.com/wine. We are happy to accommodate special wine orders with notice.

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**SEASONAL MENUS**

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

**APPETIZERS**

Our appetizers are a great choice for reception-style events, and can make an excellent addition to any of our seated dinner menus.

5 appetizers $35/guest
7 appetizers $45/guest
+ appetizers $7/guest – Additional appetizers can be added.

1 **Cheese Board** chef's choice
2 **Meat Board** chef's choice
3 **Spiced Nuts**
4 **Marinated olives**
5 **Fried Polenta** with blue cheese
6 **Quinoa Fritters** with avocado cilantro puree
7 **Lamb Ribs** with minty herb sauce
8 **Roast Pork** on blue corn chip
9 **Goat Cheese Toast**
10 **Steak and Relish Toast**
11 **Chickpea Toast**
12 **Mushroom Toast**
13 **Seasonal Flatbread**

**DESSERT BITES**

**Dessert Bites | $6 per guest**
**Assorted Bite-Sized Desserts** custom picked by our pastry chef

**FAMILY-STYLE SEATED DINNERS AND LUNCHES**

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

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| 3-Course Dinner | $55/Guest | OR | 4-Course Dinner | $70/Guest |
| 2-Course Lunch | $25/Guest | OR | 3-Course Lunch | $30/Guest |

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# SALT DINNER

## **3-COURSE** Family-Style Seated **Dinner** $55/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. **Meat & Cheese Board** grilled bread, seasonal accouterments
2. **Seasonal Flatbread** please inquire for current selection
3. **Quinoa Fritters**
4. **Mushroom Toast**
5. **Roasted Beet Salad** mizuna, pistachios, citrus vinaigrette, goat cheese
6. **Apple Fennel Salad** celery, radicchio, spiced walnuts, glacier blue dressing
7. **Farm Salad** greens, shaved carrots, radicchio, red onion pickles, cider dressing

**ENTREE**

Please choose two entrées from below. Additional entrées can be ordered for $15/guest. The entrée course will be served with seasonal sides and is served family style.

1. **Housemade Angel Hair**
2. **Seasonal Vegetable Tasting**
3. **Wood Roasted Mary's Chicken**
4. **Pastured Steak**
5. **Colorado Trout**

**DESSERT**

Please choose two desserts from below. Additional items can be ordered for $5/guest. The dessert course is served family style.

1. **Lemon Bar** flax shortbread, stout cream, white chocolate, thyme
2. **Butternut Cake** mascarpone mousse, walnuts, maple gastrique
3. **S'mores** toasted marshmallows, fudge, graham cracker
4. **Chocolate Caramel Salt Tart** dark roast custard, caramel corn

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# SALT DINNER

## **4-COURSE** Family-Style Seated **Dinner** $70/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 **Meat & Cheese Board** grilled bread, seasonal accouterments
2 **Seasonal Flatbread** please inquire for current selection
3 **Quinoa Fritters**
4 **Mushroom Toast**

**SECOND COURSE**

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

1 **Roasted Beet Salad** mizuna, pistachios, citrus vinaigrette, goat cheese
2 **Farm Salad** greens, shaved carrots, radicchio, red onion pickles, cider dressing
3 **Apple Fennel Salad** celery, radicchio, spiced walnuts, glacier blue dressing
4 **Citrus Salad** oranges, grapefruit, olives, parsley, pecans, fennel pickles

**ENTREE**

Please choose two entrées from below. Additional entrées can be ordered for $15/guest. The entrée course will be served with seasonal sides and is served family style.

1 **Housemade Angel Hair**
2 **Seasonal Vegetable Tasting**
3 **Wood Roasted Mary's Chicken**
4 **Pastured Steak**
5 **Colorado Trout**

**DESSERT**

Please choose two desserts from below. Additional items can be ordered for $5/guest. The dessert course is served family style.

1 **Lemon Bar** flax shortbread, stout cream, white chocolate, thyme
2 **Butternut Cake** mascarpone mousse, walnuts, maple gastrique
3 **S'mores** toasted marshmallows, fudge, graham cracker
4 **Chocolate Caramel Salt** Tart dark roast custard, caramel corn

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# SALT LUNCH

## **2-COURSE** Family-Style Seated **Lunch** $25/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. **Roasted Beet Salad** mizuna, pistachios, citrus vinaigrette, goat cheese
2. **Farm Salad** greens, shaved carrots, radicchio, red onion pickles, cider dressing
3. **Quinoa Fritters** avocado cilantro puree, pickles & greens
4. **Meat & Cheese Board** grilled bread, seasonal accouterments
5. **Seasonal Flatbread** please inquire for current selection

**ENTREE**

Please choose two entrées from below. Additional entrées can be ordered for $15/guest. The entrée course will be served with seasonal sides and is served family style.

1. **Steak Salad** avocado cilantro purée, caramelized onions, glacier blue dressing
2. **Chicken & Kale Salad** almonds, parsley, red onion, wood-roasted grapes, lemon dressing
3. **BBQ Sandwich** slow-roasted pork shoulder, garlic butter, fennel slaw, hand-cut fries
4. **Lamb Bolognese** plum tomato, boulder lamb, grana padano
5. **Blue Corn Tacos** seasonal fillings
6. **Seasonal Vegetable Tasting**

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**DESSERT**

## **3-COURSE** Family-Style Seated **Lunch** $30/guest

First Course and Entree choices above + Dessert Course.
Please choose two options. Additional items are $5/guest.

1. **Lemon Bar** flax shortbread, stout cream, white chocolate, thyme
2. **Butternut Cake** mascarpone mousse, walnuts, maple gastrique
3. **S'mores** toasted marshmallows, fudge, graham cracker
4. **Chocolate Caramel Salt Tart** dark roast custard, caramel corn