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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 Jennifer Cordova | 720.243.8328 | events@bradfordheap.com

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

SALT **For Large Events | Entire Restaurant | 115 seated. 160 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 | 45 seated. 60 reception**
In the SALT Cellar we host private, family-style or plated 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. We offer menus tailored to your preferences and needs.
Our bar boasts locally distilled spirits, handcrafted cocktails, some of our favorite Colorado beers and a thoughtfully compiled wine list.

FOOD & BEVERAGE MINIMUMS Our guidelines for minimums are calculated prior to tax and gratuity. 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 availability.



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FOOD & BEVERAGE MINIMUMS CONT.	Monday-Friday Lunch	Salt Cellar	\$1,000* – \$1,750*
	Saturday /Sunday Lunch	Salt Cellar	\$1,500 - \$1,750*
	Sunday-Wednesday Dinner	Salt Cellar	\$2,000– \$2,250*
	Thursday -Saturday Dinner	Salt Cellar	\$2,000 – \$3,500*

*Peak dates include, but are not limited to, holidays, weekends, and graduations.

Above information is for the Salt Cellar only. Please inquire for full restaurant buyout quotes, starting at \$4,000.

RESERVATIONS A 50% deposit of the food and beverage minimum is required to hold the venue, as well as a signed contract.

CANCELLATIONS Cancellations must be made in writing within the time allowed. Typically full buyouts must cancel (60) days before the event, and private dining room events must cancel (14) days before the event.

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 \$25/hour All drinks are paid for by guests.
Pre-selected Wine Please contact our Events Manager for a current wine list. 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 parmesan cheese
- 6 **Quinoa Fritters** with avocado cilantro purée
- 7 **Fried Brussels**
- 8 **Roast Pork** on blue corn chip
- 9 **Shrimp Ceviche**
- 10 **Steak Tartare**
- 11 **Chickpea Toast**
- 12 **Mushroom Tart**
- 13 **Seasonal Flatbread**

DESSERT BITES **Dessert Bites | \$6 per guest**
Assorted Bite-Sized Seasonal Desserts

FAMILY-STYLE SEATED DINNERS AND LUNCHEAS

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. Entrées are always individually plated, but guests can enjoy sharing starters and desserts.

We have two family-style options:

2-Course Lunch \$28/Guest OR 3-Course Lunch \$35/Guest
3-Course Dinner \$55/Guest OR 4-Course Dinner \$65/Guest



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SALT LUNCH

2-COURSE Family-Style Seated Lunch \$28 / guest

FIRST COURSE

The first course is served family style.

- 1 Seasonal Soup
- 2 Farm Salad
- 3 Quinoa Fritters
- 4 Meat & Cheese Board grilled bread, seasonal accouterments
- 5 Seasonal Flatbread

ENTRÉE

The entrée course will be served individually plated and guests have a choice of three items.

- 1 Grass- Finished Steak Frites
- 2 Mary's Curry Chicken Salad
- 3 BBQ Brisket
- 4 Wild Alaskan Salmon Salad
- 5 Seasonal Blue Corn Tacos
- 6 Seasonal Vegetable Tasting

3-COURSE Family-Style Seated Lunch \$35 / guest

First Course and Entrée choices above + Dessert Course.



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SALT DINNER

4-COURSE Dinner (Cocktail Reception + Dinner)
\$65/guest

FIRST COURSE

The first course is served family-style.

- 1 **Meat & Cheese Board** with grilled bread
- 2 **Seasonal Flatbread**
- 3 **Quinoa Fritters**
- 4 **Mushroom Tart**

SECOND COURSE

The second course is served family style.

- 1 **Seasonal Vegetable Salad**
- 2 **Farm Salad**
- 3 **Seasonal Soup**
- 4 **Caesar Salad**

ENTRÉE

The entrées are individually plated and the guests choose from three items on the night of the event.

- 1 **Housemade Seasonal Pasta** (Gnocchi, Capellini)
- 2 **Seasonal Vegetable Tasting**
- 3 **Mary's Chicken Breast**
- 4 **Beef Two Ways** (\$5 supplement)
- 5 **Cioppino**
- 6 **Local Heritage Pork Chop**

DESSERT

Our pastry team creates fun and tasty family style dessert platters. These platters are designed by our chefs on a weekly basis, and the platters come with three selections.

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SALT DINNER

3-COURSE Dinner \$55/guest



FIRST COURSE

The first course is served family style.

- 1 **Meat & Cheese Board** with grilled bread
- 2 **Seasonal Flatbread**
- 3 **Quinoa Fritters**
- 4 **Mushroom Tart**
- 5 **Seasonal Vegetable Salad**
- 6 **Crispy Fried Brussels**
- 7 **Farm Salad**

ENTRÉE

The entrée course will be served individually plated.

- 1 **Housemade Seasonal Pasta** (Gnocchi, Capellini)
- 2 **Seasonal Vegetable Tasting**
- 3 **Mary's Chicken Breast**
- 4 **Cioppino**
- 5 **Beef Two Ways** (\$5 supplement)
- 6 **Local Heritage Pork Chop**

DESSERT

Our pastry team creates fun and tasty family style dessert platters. These platters are designed by our chefs on a weekly basis and the platters come with an assortment of seasonal and fresh ingredients.

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