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BRADFORD HEAP RESTAURANTS

SALT

PRIVATE DINING, PARTIES AND EVENTS GUIDE

LOCATION 1047 Pearl Street, Boulder, CO 80302

OWNER Chef Bradford Heap

EVENT MANAGER (303) 652 0777 | 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 | 110 seated. 150 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. Please note that the Cellar is only accessible by stairs and there is no elevator.

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.

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 FOR THE SALT CELLAR	Monday-Friday Lunch	Salt Cellar	\$500*
	Saturday / Sunday Lunch	Salt Cellar	\$750*
	Sunday-Thursday Dinner	Salt Cellar	\$1,500*
	Friday -Saturday Dinner	Salt Cellar	\$2,500*

*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 7 days of the event, you will be charged 100% of food and beverage minimum, tax and 22% service charge as dictated on your signed contract. If the cancellation occurs 8 days or more prior to the event, your deposit will still be forfeited but you will not be charged any additional fees.

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.wildstandard.com/wine. We are happy to accommodate special wine orders with 7 days notice and are subject to availability.



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

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

MENU OPTIONS 3-Course Dinner \$55/Guest OR 4-Course Dinner \$70/Guest
2-Course Lunch \$28/Guest OR 3-Course Lunch \$35/Guest

APPETIZERS

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

3 appetizers \$21/guest | 5 appetizers \$35/guest | 7 appetizers \$45/guest
+ appetizers \$7/guest – Additional appetizers can be added.

- 1 **Cheese Board** chef's choice; domestic and imported
- 2 **Charcuterie Board** chef's choice; domestic and imported
- 3 **Salmon Ceviche** avocado, lemon, lime, cilantro and jalapeno
- 4 **Marinated Castelvetrano Olives** lemon peel, orange peel and rosemary
- 5 **Crispy Polenta** parmigiano reggiano
- 6 **Quinoa Fritters** avocado cilantro puree
- 7 **Grass Finished Beef Carpaccio** tenderloin, parmigiano, shallots aioli and capers
- 8 **Hazel Dell Shiitake Mushroom Toast** shallots and creme fraiche
- 9 **Seasonal Flatbread**
- 10 **Wood Roasted Brussels Sprouts** honey, lime, paprika, garlic pickled onions, almonds and avocado cilantro puree

DESSERT BITES

Dessert Bites | \$10 per guest

Assorted Bite-Sized Desserts custom picked by our pastry chef



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SALT LUNCH

2-Course Family-Style Seated Lunch \$28/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 **Charcuterie & Cheese Board** grilled bread and seasonal accouterments
- 2 **Seasonal Flatbread**
- 3 **Quinoa Fritters** avocado cilantro puree
- 4 **Hazel Dell Shiitake Mushroom Toast** shallots and creme fraiche
- 5 **Roasted Beet & Strawberry Salad** chevre, arugula, pistachios and pomegranate vinaigrette
- 6 **Caesar Salad** romaine lettuce, radicchio, caesar dressing, shaved parmigiano-reggiano and croutons

ENTREE

Please choose three entrées from below. The entrée course is served individually with guest orders taken upon arrival.

- 1 **Risotto Nero** seared sea scallops and shrimp, toasted garlic-dried tomato pan sauce
- 2 **Mary's Curry Chicken Salad** kale, field greens, almonds, polenta croutons and apple cider vinaigrette
- 3 **Grass Finished BBQ Brisket** cheddar and housemade slaw
- 4 **Penne Bolognese** pastured beef and pork, tomatoes, aromatics and parmigiano-reggiano
- 5 **Blue Corn Tacos** choice of beef, carnitas, salmon or shrimp
- 6 **Black Bean Quinoa Burger** spring onion, avocado cilantro puree and pickled red onion
- 7 **Tom's Tavern Grass Finished Burger** cheddar, house ketchup and pickled red onion

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

First Course, Entrée + Assorted Bite-Sized Desserts custom picked by pastry chef served family-style



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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 **Charcuterie & Cheese Board** grilled bread and seasonal accouterments
- 2 **Seasonal Flatbread**
- 3 **Quinoa Fritters** avocado cilantro puree
- 4 **Hazel Dell Shiitake Mushroom Toast** shallots and creme fraiche
- 5 **Roasted Beet & Strawberry Salad** chevre, arugula, pistachios and pomegranate vinaigrette
- 6 **Caesar Salad** romaine lettuce, radicchio, caesar dressing, shaved parmigiano-reggiano and croutons

ENTREE

Please choose three entrées from below. The entrée course is served individually with guest orders taken upon arrival.

- 1 **Organic Power Bowl** lacinato kale, spinach, quinoa, strawberry sweet potato, radish, chickpeas, avocado, pineapple, italian parsley polenta croutons, red cabbage, orange ginger vinaigrette and crunchy quinoa*
*add salmon or chicken for additional \$3 / order
- 2 **Seasonal Vegetable Tasting** quinoa fritters, asparagus, spice roasted cauliflower, local collard greens, spaghetti squash and braised chickpeas
- 3 **Roasted Mary's Chicken Breast** yukon gold mash potatoes, roasted squash and hazel dell mushroom jus
- 4 **Wild Alaskan King Salmon** roasted cauliflower, potato puree, snow peas capers and lemon brown butter sauce
- 5 **Grass Finished Oak-Fired Tenderloin** potato puree, roasted broccolini truffle madeira, and crispy onions
- 6 **Gnocchi Bolognese** braised grass finished beef and pork, plum tomatoes aromatics, cream and parmigiano-reggiano

DESSERT

Assorted bite-sized desserts custom picked by our pastry chef served family-style

4-COURSE Family-Style Seated Dinner \$70 / guest

First Course, Entrée and Dessert + 3 Stationed Appetizers