

# SALT + SMOKE

   BBQ BOURBON BEER   

————— Oh...Hey! —————

Thank you for choosing Salt + Smoke for your event!

The following will tell you everything you need to know about  
having an event at our Hampton location.

**To check room availability first**, please email *Hamptoncatering@saltandsmokestl.com*.

If you have never seen the space before, come on down and check it out. If you are familiar with the rooms and have found the answers to all your current questions in the following pages, just send in the contract found at the back of this packet along with the corresponding room deposit.

**There are 3 easy ways to submit your contract (found at the end of this packet) and Room Deposit.**

1. Scan/email the contract to *Hamptoncatering@saltandsmokestl.com* with credit card info for your room charge.
2. Mail your contract with your room charge. The room charge can be paid by check or credit card. If you are paying by check please make it out to "Salt + Smoke".

**Our mailing address is:**

Salt + Smoke  
Attn: Catering  
5625 Hampton Ave  
St. Louis, Mo 63109

3. Drop it off at the restaurant anytime during regular hours (11AM-9PM).

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**Please note:**

- Your room charge and contract must be submitted together.
- No room will be held until both these items have been received together.
- The contact info on your contract must be the main contact for planning the event, not the person paying.
- Within 48 hours of submitting your contract and room charge, you will receive an email (at the email address listed on your contract) with receipt for your room charge as well as a copy of your initial order sheet.
- As you begin to make decisions, our Catering Manager is available for any and all questions and will record the details of your event on your order sheet. Email correspondence is the easiest form of communication. Final headcount and menu choices must be made no later than **1 week prior to your event**.

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## Piglet Room

UP TO 30 GUESTS

Available

*Monday-Sunday Lunch* (\$300 food + bev min)

*Monday-Thursday & Sunday Dinner* (\$300 food + bev min)

*Not Available for rental Friday/Saturday Evening*

- The customer agrees to a room deposit of **\$300**.
- Deposits will be applied towards the costs of Food and Beverages the day of the event.
- If food and beverage purchases total out to less than **\$300**, a service fee will be applied in the needed amount to equal **\$300**. No partial refunds issued on deposits.
- A **20% gratuity** and **tax (11.3%)** will then be added to the total bill.

## Bovine Room

UP TO 50 GUESTS

Available

*Monday-Sunday Lunch & Dinner* (\$500 food + bev min)

- The customer agrees to a room deposit of **\$500**.
- Deposits will be applied towards the costs of Food and Beverages the day of the event.
- If food and beverage purchases total out to less than **\$500**, a service fee will be applied in the needed amount to equal **\$500**. No partial refunds issued on deposits.
- A **20% gratuity** and **tax (11.3%)** will then be added to the total bill.

# SALT + SMOKE

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## Catering Menu

20 PERSON MINIMUM

1 MEAT + 1 SIDE \$10.<sup>99</sup>      3 MEATS + 3 SIDES \$14.<sup>99</sup>  
2 MEATS + 2 SIDES \$12.<sup>99</sup>      4 MEATS + 4 SIDES \$16.<sup>99</sup>

### MEATS

PORK  
BRISKET  
CHICKEN  
TURKEY  
RIBS (+\$2)



### SIDES

ADD ANOTHER SIDE FOR \$2/guest

GARLIC AND HERB FRIES  
PIT BEANS WITH SMOKED BACON  
SWEET PEPPER POTATO SALAD  
GREEN BEAN AND TOMATO SALAD  
WHITE CHEDDAR CRACKER MAC

### COLESLAW

BBQ SWEET POTATO CHIPS  
CREAMED CORN  
BRISKET CHILI  
MIXED GREEN SALAD  
CAESAR SALAD

### extras

### APPETIZERS

BURNT END TOASTED RAVIOLI \$1.<sup>25</sup>/ea  
DEVILLED EGG \$1.<sup>50</sup>/ea  
PARMESAN CRISP W/ SMOKED TROUT \$3/ea  
BACON WRAPPED MEATBALL \$2/ea  
GOAT CHEESE + WALNUT-STUFFED  
MUSHROOM CAP \$1.<sup>50</sup>/ea  
FALAFEL BITES \$1.<sup>50</sup>/ea

### DESSERTS

BROWNIES \$2/ea  
PIE SLICES \$5/ea APPLE, PECAN, CHOCOLATE  
WHOLE PIES \$32/ea APPLE, PECAN, CHOCOLATE

### DRINKS\*

SODA/LEMONADE/WATER \$1.50/each  
TEA (SWEET OR UNSWEETENED) \$15.95/gal

\* WE CAN ALSO PROVIDE A FULL BAR



PULLED PORK \$15/lb  
PRIME BRISKET \$19/lb

CHICKEN \$14/slab  
RIBS \$20/slab

TURKEY \$14/lb (10lb. min)  
SALMON \$29/lb

Sauces... MY SWEET BESTIE • HOTANGY • WHITE BBQ • MUSTAROLINA • I CAN'T EVEN

We can also provide... DELIVERY • STAFFING • BAR • VENUES • ALL RENTALS

\*disposable plates, cutlery chafing dish, napkins + serving utensils included with all orders

The team at Salt + Smoke is passionate about helping make your special event one that everyone will remember. Whether you want to keep it simple or make it fancy, we offer a full range of customized catering packages to fit your needs. And with price options starting at just \$9 per person, we are sure to have something that fits your needs.

Contact our catering specialists today and learn more about what we can bring to your celebration.

PHONE: 314-727-0200    WEB: [www.saltandsmokestl.com](http://www.saltandsmokestl.com)

# SALT + SMOKE



## Bar Packages

When deciding the bar package for your event, you must first consider if you want a cash bar or a host bar. A cash bar would allow guests to purchase their own drinks; whereas, the host bar would prepay for guests drinks for the evening.

The following are the available bar packages:

### Beer and Wine

- 2 hours - \$13/person
- 3 hours - \$15/person
- 4 hours - \$18/person
- *Budweiser, Bud Light, Mich Ultra*
- *Coastal Vineyards Cabernet & Chardonnay*

### House Package

- 2 hours - \$15/person
- 3 hours - \$17/person
- 4 hours - \$20/person
- *Rail Vodka, Rum, Gin, Bourbon, Scotch, Amaretto, Mixers*
- *Budweiser, Bud Light, Mich Ultra*
- *Coastal Vineyards Cabernet & Chardonnay*

### Premium Package

- 2 hours - \$18/person
- 3 hours - \$21/person
- 4 hours - \$25/person
- *Absolut Vodka, Don Q Rum, Bombay Gin, Jim Beam Bourbon, Dewars Scotch, Disaronno Amaretto*
- *Budweiser, Bud Light, Mich Ultra*
- *Coastal Vineyards Cabernet & Chardonnay*
- *Excel Soda Products, Iced Tea, Various Juices & Mixers*

### Upgraded Premium Package

- 2 hours - \$20/person
- 3 hours - \$25/person
- 4 hours - \$30/person
- *Grey Goose Vodka, Bacardi Rum, Tanqueray Gin, 4 Roses Small Batch Bourbon, Laphroaig 10yr Scotch, Disaronno Amaretto*
- *Budweiser, Bud Light, 4 Hands City Wide APA, UCBC Underdog*
- *Spellbound Cabernet*
- *Angeline Chardonnay*
- *Excel Soda Products, Iced Tea, Various Juices & Mixers*

### Non-Alcoholic Options

- *Soft Drink/Iced Tea Service - \$2.50/person*
- *Coffee Service - \$2.50/person*

### ADD a S+S signature cocktail for \$2/person/hr

- *Manhattan - Buffalo Trace, Cocchi Vermouth di Torino, Angostura Bitters*
- *Tennessee Rose - Dickel Rye, Big "O" Ginger Liqueur, Saint Germain, Peychaud's Bitters*
- *Vieux Carre - Knob Creek Rye, Camus, Dolin Sweet Vermouth, Benedictine, Angostura + Peychaud's Bitters*

*\*Liquor brands based on availability, and subject to change at the discretion of Salt + Smoke. Prices subject to change based on market availability.*

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## General Policies

- Parties are contracted for up to 3 hours. All party extensions must be scheduled and paid for in advance. Parties may be extended in the Bovine Room at the rate of \$100/hour plus tax, and in the Piglet Room at \$75/hour plus tax.
- We ask that guests vacate the private room following the event end time. Your guests are permitted to visit the main bar if they wish to continue drinking.
- You are permitted to access your private room one hour before your event. If you are in need of more time than this please inquire with the Catering Manager. We do not allow any decorations that require nails, tacks, staples, glitter, or confetti. Nothing can be hung from any part of the ceiling or any fixture that is in the ceiling. Centerpieces and candles are encouraged. All decorations must be removed immediately following your event.
- You may bring in an outside dessert if it has been purchased at a licensed establishment. If you need S+S staff to cut and plate desserts there will be a \$2.00/person service added.
- Food and beverage prices are subject to a 20% gratuity.
- State and city sales tax will be charged on all food and beverage items.
- If your party is a tax-exempt entity, you must provide a MISSOURI STATE Tax Exempt Form at the time the contract and room charge is turned in. If the tax-exempt form is not provided at that time, your group will be held accountable for all taxes applied to event.


### ■ CANCELLATION POLICIES

In the event that the client would cancel the contract more than 30 days from the date of service Salt+Smoke would retain the deposit. If the contract is canceled less than 30 days from the date of service Client is responsible for 100% of the cost of the contract.

In the event that the client cancels the contract or if the contract had to be canceled because of Force Majeure, or because of state or federal mandates restricting group gatherings Salt+Smoke would retain the entire deposit. Deposits are non-refundable. If the event is cancelled by the client or Salt+Smoke, the client may use any money that was paid towards the deposit towards a future event.

In the event that Salt+Smoke cancels the contract, the deposit will be fully refunded to the client.

# SALT + SMOKE

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## Room Rental Contract

Name:

Phone:

Email:

### EVENT INFO

Date:

Time of Guest Arrival:

Time of Guest Departure:

Guest Count:

### ROOM CHOICE

#### Piglet Room

\$300 rental deposit

#### Bovine Room

\$500 rental deposit

### PAYMENT

Credit Card #:

Exp:

SCC:

Billing ZIP:

Payment by Check

Signature:

Date:

*\*No room will be held until both this contract and the room charge have been received together.*

*\*\*The contact info on your contract must be the main contact for planning the event, not the person paying.*