

# 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 [catering@saltandsmokestl.com](mailto:catering@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 [catering@saltandsmokestl.com](mailto:catering@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

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UP TO 30 GUESTS

Available

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

- 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.
- Only accessible by stairs

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## Bovine Room

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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.
- Only accessible by stairs

# SALT + SMOKE

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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. With price options starting at just \$16.99 per person, we are sure to have something that is made for you.

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

*call 314-727-0200 or visit [SALTANDSMOKEBBQ.COM/CATERING](http://SALTANDSMOKEBBQ.COM/CATERING)*

## CATERING MENU

20 PERSON MINIMUM

### 1 MEAT + 1 SIDE

\$16.<sup>99</sup>

### 2 MEATS + 2 SIDES

\$18.<sup>99</sup>

### 3 MEATS + 3 SIDES

\$20.<sup>99</sup>

### 4 MEATS + 4 SIDES

\$22.<sup>99</sup>

#### MEATS

PORK  
BRISKET  
CHICKEN  
RIBS (+\$2)  
SALMON (+\$5)

WINGS  
FALAFEL

#### SIDES

ADD ANOTHER SIDE FOR \$2/GUEST

PIT BEANS WITH SMOKED BACON  
SWEET PEPPER POTATO SALAD  
GREEN BEAN AND TOMATO SALAD  
WHITE CHEDDAR CRACKER MAC  
CREAMED CORN  
MIXED GREEN SALAD

CAESAR SALAD  
BRISKET CHILI  
COLESLAW

*extra*

#### APPETIZERS

BURNT END TOASTED RAVIOLI \$1.<sup>75</sup>/EA  
DEVILED EGG \$2/EA  
PARMESAN CRISP W/ SMOKED SALMON \$3/EA  
BACON WRAPPED MEATBALL \$2.<sup>50</sup>/EA  
GOAT CHEESE + WALNUT-STUFFED MUSHROOM  
CAP \$2/EA  
FALAFEL BITES \$2/EA  
TEXAS TWINKIE \$60/20

#### DESSERTS

BROWNIES \$2.<sup>50</sup>/EA  
CHOCOLATE CHIP COOKIES \$2/EA  
+ FULL DESERT MENU AVAILABLE

#### DRINKS\*

SODA CANS/LEMONADE/WATER \$1.<sup>50</sup>/EA  
TEA SWEET OR UNSWEETENED \$15.<sup>95</sup>/GAL  
\*WE CAN ALSO PROVIDE FULL BAR



PULLED PORK \$18.<sup>99</sup>/LB  
BRISKET \$23.<sup>99</sup>/LB

CHICKEN \$18.<sup>99</sup>/LB  
RIBS \$24.<sup>99</sup>/SLAB  
SALMON \$32.<sup>99</sup>/LB

*Sauces... MY SWEET BESTIE • HOTANGY • ALABAMA RANCH • MUSTAROLINA • I CAN'T EVEN*  
*We can also provide... DELIVERY • STAFFING • BAR • VENUES • ALL RENTALS*

314-727-0200

[www.saltandsmokebbq.com/catering](http://www.saltandsmokebbq.com/catering)

@SALTANDSMOKEBBQ.COM

# SALT + SMOKE

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## CATERED BEVERAGE PACKAGES

### BEER & WINE

Budweiser, Bud Light, Michelob Ultra  
Coastal Vineyard Cabernet Sauvignon, Chardonnay

2HR - \$15/PERSON | 3HR - \$18/PERSON  
4HR - \$21/PERSON | 5HR - \$24/PERSON

### HOUSE

House Vodka, Rum, Tequila, Gin, Evan Williams,  
Famous Grouse, House Amaretto  
Budweiser, Bud Light, Mich Ultra  
Coastal Vineyards Cabernet Sauvignon, Chardonnay

2HR - \$17/PERSON | 3HR - \$20/PERSON  
4HR - \$23/PERSON | 5HR - \$26/PERSON

### CRAFT

New Amsterdam Vodka, New Amsterdam Gin,  
Bacardi Rum, Exotico Tequila,  
Wild Turkey Bourbon, Dewar's Scotch, Disaronno Amaretto  
Budweiser, Bud Light, Mich Ultra  
Coastal Vineyards Cabernet Sauvignon, Chardonnay

2HR - \$21/PERSON | 3HR - \$24/PERSON  
4HR - \$27/PERSON | 5HR - \$30/PERSON

### PREMIUM

Tito's Vodka, Tanqueray Gin, Bacardi Rum, Espolon Blanco Tequila  
Old Forester Bourbon, Disaronno Amaretto  
Budweiser, Bud Light, Mich Ultra  
Choice of 2 Craft Beers  
4Hands City Wide Pils, 2nd Shift Sunnycat IPA  
Perennial Southside Blonde, Rockwell Passing Clouds Wheat  
Sidekick Cabernet Sauvignon, Shooting Star Chardonnay

2HR - \$25/PERSON | 3HR - \$28/PERSON  
4HR - \$31/PERSON | 5HR - \$34/PERSON

Champagne Toast - \$4/PERSON

### HOUSE COCKTAILS

\$2/PERSON

# SALT + SMOKE



## 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

Type of Event

### Room Choice

☐ Piglet Room  
\$300 rental deposit

☐ Bovine Room  
\$500 rental deposit

### Payment

Credit Card Number

Expiration

SCC

Billing Zipcode

☐ Pay 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.