SALT + SMOKE

CATERING PACKET

St. Charles

SALT + SMOKE

BBQ BOURBON BEER

Oh, hey!

Thank you for choosing Salt + Smoke for your event!

It's time to have the event of the year at our St. Charles location! Here's everything you need to know beforehand:

To check room availability first, please email 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 on 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.

- Scan/email the contract to catering@saltandsmokestl.com with credit card info for your room charge.
- 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
  2452 Centerline Industrial Dr.
  Maryland Heights, MO 63043

- Drop it off at the restaurant anytime during regular hours (11am-9pm).

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 a 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 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 before your event.

SALT + SMOKE

BBQ BOURBON BEER

The Chicken Coop

UP TO 50 GUESTS

Monday - Sunday*

Semi-Private (up to 30 guests)

$750 food + bev min.

Full-Private (up to 50 guests)

$1500 food + bev min.

- The customer agrees to a room deposit of $750 or $1500 depending on choice of semi-private or private.
    - Deposits will be applied toward the costs of Food and Beverages on the day of the event.
- If food and beverage purchases total out to less than $750-$1500, a service fee will be applied in the needed amount to equal $750-$1500. No partial refunds are issued on deposits.
- A 20% gratuity and tax (9.95%) will then be added to the total bill.
- Room only accessible by stairs.

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BBQ BOURBON BEER

The Upper Tier

Monday - Sunday*

Fully Outdoor Patio Space (up to 50 guests)

$1500 food + bev min

- The customer agrees to a deposit of $1500.
    - Deposits will be applied toward the costs of Food and Beverages on the day of the event.
- If food and beverage purchases total out to less than the deposit, a service fee will be applied in the needed amount to equal the deposit. No partial refunds are issued on deposits.
- A 20% gratuity and tax (9.95%) will then be added to the total bill.
- In the event of inclement weather, your party may be moved to a different location within the restaurant and may be semi-private.
- Room only accessible by stairs.

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BBQ BOURBON BEER

CATERING MENU

20 PERSON MINIMUM

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.

1 MEAT + 1 SIDE	2 MEATS + 2 SIDES	3 MEATS + 3 SIDES	4 MEATS + 4 SIDES
$18.99	$20.99	$22.99	$24.99

MEATS

- PORK
- BRISKET
- CHICKEN
- RIBS (+$2)
- SALMON (+$5)
- WINGS
- FALAFEL

SIDES

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

APPS

BURNT END TOASTED RAVIOLI	$1.75/EA
BACON-WRAPPED MEATBALL	$2.50/EA
PIMENTO CHEESE TOASTED RAVIOLI	$1.75/EA
FALAFEL BITES	$2/EA
DEVILED EGG	$2/EA
GOAT CHEESE + WALNUT MUSHROOM CAP	$2/EA
TEXAS TWINKIE	$60 FOR 20
IMPOSSIBLE MEATBALLS	$60 FOR 30
FRUIT SKEWERS	$60 FOR 30
CAPRESE SKEWERS	$60 FOR 30
SHRIMP COCKTAIL	$75 FOR 30
SHRIMP CEVICHE	$75 FOR 30
SALMON GRAVLAX	$75 FOR 30
BACON-WRAPPED SHRIMP	$90 FOR 30
CRAB AND GOAT CHEESE CRISPS	$120 FOR 30

BULK BBQ

MEAT BY THE POUND

PULLED PORK	$18.99/LB
CHICKEN	$18.99/LB
BRISKET	$24.99/LB
RIBS	$24.99/SLAB

SAUCES

My Sweet Bestie · Hotangy · Alabama Ranch · Mustarolina · I Can't Even · BuffaLove Me

SIDES

PINT $9.99 • QUART $17.99 • HALF PAN $54.99

314-727-0200 SALTANDSMOKEBBQ.COM/CATERING

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BBQ BOURBON BEER

ALLERGY MENU

DAIRY

CAPRESE SKEWERS - NUT FREE

CRAB AND GOAT CHEESE CRISP

SALMON GRAVLOX

SHELLFISH

BACON WRAPPED SHRIMP

SHRIMP CEVICHE

SHRIMP COCKTAIL

WHEAT

CRAB AND GOAT CHEESE CRISP

FISH

SALMON GRAVLOX

SOY

CRAB AND GOAT CHEESE CRISP

IMPOSSIBLE MEATBALLS

General Policies

- Parties are contracted for up to 2 hours.
- We ask that guests vacate the private room following the event's 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 30 minutes 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 flameless 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.
- A 20% gratuity will be applied to the final bill.
- 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 the event.

Cancellation Policies

If the client cancels the contract more than 30 days from the date of service, Salt + Smoke will 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.

If the client cancels the contract, or if the contract has 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 canceled 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.

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BBQ BOURBON BEER

Room Rental Contract

Name:

Phone:

Email:

Event Info

Date

Time of Guest Arrival

Time of Guest Departure

Guest Count

Type of Event

Room Choice

The Chicken Coop
Semi-Private

The Chicken Coop
Private

Upper Tier

Payment

Credit Card Number

Expiration

SCC

Billing Zipcode

Pay by check

Deposit Amount:

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.