



# SALT + SMOKE

CATERING PACKET

Hampton

# 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 Hampton location!  
Here's **everything** you need to know beforehand:

To check room availability first, please email [catering@saltandsmokebbq.com](mailto:catering@saltandsmokebbq.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 deposit.

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

- Scan/email the contract to [catering@saltandsmokebbq.com](mailto:catering@saltandsmokebbq.com) with credit card info for your deposit.
- Mail your contract with your deposit. The deposit 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:

Email correspondence is the easiest form of communication. Final headcount and menu choices must be made no later than 2 weeks before your event.

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## Piglet Room

UP TO 30 GUESTS: \$300 DEPOSIT

### Room Style Set Up

Off Menu/Seated: 30 guests

Family Style: 30 guests

Cocktail Style: 30 guests

Buffet Style: 25 guests

### Room Features

TV + Audio: No

Please read the [General Policies Page](#) for important details about reserving a room at Salt + Smoke.

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## Bovine Room

UP TO 60 GUESTS: \$300 DEPOSIT

### Room Style Set Up

Off Menu/Seated: 60 guests

Family Style: 60 guests

Cocktail Style: 60 guests

Buffet Style: 50 guests

### Room Features

TV + Audio: Yes

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## Combined Rooms

UP TO 100 GUESTS: \$300 DEPOSIT

### Room Style Set Up

Off Menu/Seated: 100 guests

Family Style: 100 guests

Cocktail Style: 100 guests

Buffet Style: 90 guests

### Room Features

TV + Audio: Yes

Please read the [General Policies Page](#) for important details about reserving a room at Salt + Smoke.

# CATERING MENU

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

\$18.99

## 2 MEATS + 2 SIDES

\$20.99

## 3 MEATS + 3 SIDES

\$22.99

## 4 MEATS + 4 SIDES

\$24.99

*Meats + Sides served with Hawaiian Rolls*

## MEATS

**PORK SALMON** (+\$6)  
**BRISKET WINGS**  
**CHICKEN FALAFEL** (VG)  
**RIBS** (+\$2)

ALL MEATS GLUTEN-FREE

## SIDES

**PIT BEANS WITH SMOKED BACON** (GF)  
**SWEET PEPPER POTATO SALAD** (V, GF)  
**GREEN BEAN AND TOMATO SALAD** (VG, GF)  
**WHITE CHEDDAR CRACKER MAC** (V)  
**COLESLAW** (VG, GF)

**CREAMED CORN** (V, GF)  
**MIXED GREEN SALAD** (V)  
**CAESAR SALAD**  
**BRISKET CHILI**

## APPS

### BURNT END TOASTED RAVIOLI

\$1.75/EA

### TEXAS TWINKIE

 (GF)

\$60 FOR 20

*Bacon-wrapped Jalapenos*

### PIMENTO CHEESE TOASTED RAVIOLI

 (V)

\$1.75/EA

### FALAFEL BITES

 (VG)

\$2/EA

*Served w/ Red Pepper Jelly + Flaxseed Mayo*

### DEVILED EGG

 (GF)

\$2/EA

*Pimento Cheese w/ Bacon*

### GOAT CHEESE + WALNUT MUSHROOM CAP

 (V, GF)

\$2/EA

### BACON-WRAPPED MEATBALL

\$2.50/EA

*Cherry Smoked w/ Bestie Sauce*

### IMPOSSIBLE MEATBALLS

 (VG, GF)

\$60 FOR 30

### FRUIT SKEWERS

 (V, GF)

\$60 FOR 30

*Served with Poppy Seed Dressing*

### CAPRESE SKEWERS

 (V, GF)

\$60 FOR 30

*w/ Basil Pesto + Balsamic Glaze*

### SHRIMP COCKTAIL

 (GF)

\$75 FOR 30

*Served w/ Cocktail Sauce + Lemon*

### SHRIMP CEVICHE

 (GF)

\$75 FOR 30

*Served w/ Homemade Tortilla Chips*

### SALMON GRAVLAX

 (GF)

\$75 FOR 30

*Cured Salmon, Lemon Dill Creme, Served on Cucumber*

### BACON-WRAPPED SHRIMP

 (GF)

\$90 FOR 30

*Served w/ Bourbon Glaze*

### CRAB AND GOAT CHEESE CRISPS

\$120 FOR 30

*Served on a Ritz Cracker*

## 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

VG: VEGAN • V: VEGETARIAN • GF: GLUTEN-FREE • NO PEANUTS IN HOUSE

## DRINKS

<b>EXCEL SODA</b>	\$2.99/EA		
<b>LEMONADE</b>	\$2.99/EA	<b>TEA</b>	\$15.95/GALLON
<b>WATER</b>	\$1.99/EA	Sweet or Unsweetened	

## DESSERT MENU

SPECIALITY  
DESSERTS

**NEW YORK STYLE CHEESECAKE** \$2.50\*/5  
CLASSIC CREAMY CHEESECAKE WITH A GRAHAM CRACKER CRUST

**BERRY SWIRL CHEESECAKE** \$2.50\*/4  
VANILLA CHEESECAKE SWIRLED WITH MIXED BERRY SAUCE WITH GRAHAM CRACKER CRUST

**LEMON GOOEY BUTTER CAKE** \$2\*/3.00  
TRADITIONAL GOOEY CREAM CHEESE LAYER ON TOP OF A ZESTY LEMON BASE

\*mini dessert option

## MINI TARTS

**APPLE CRISP** \$2.50\*

**KEY LIME** *with whipped cream* \$2.50\*

\*20 count minimum each flavor

COOKIES +  
BROWNIES

**CHOCOLATE CHIP** \$2.50

**SNICKERDOODLE** \$2.50

**GLUTEN-FREE COOKIE W/  
APRICOT + WHITE CHOCOLATE CHIPS** \$3.00

**BROWNIES** \$2\*/3.50

**BROWN BUTTER  
PECAN BAR** \$7.00

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



**WE ALSO CAN PROVIDE**  
Delivery • Staff • Bar • Venues • All Rentals

# Catered Beverage Packages

## BEER & WINE

Budweiser, Bud Light, Michelob Ultra  
Cabernet Sauvignon, Chardonnay

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

## HOUSE

Vodka, Rum, Gin, Tequila, Bourbon, Scotch  
Budweiser, Bud Light, Mich Ultra  
Cabernet Sauvignon, Chardonnay

2HR - \$19/PERSON | 3HR - \$22/PERSON  
4HR - \$25/PERSON | 5HR - \$28/PERSON

## PREMIUM

Tito's Vodka, Tanqueray Gin, Bacardi Rum, Espolon Tequila,  
Jack Daniels, Dewars Scotch  
Budweiser, Bud Light, Mich Ultra  
Choice of 2 Craft beers choice from:  
4Hands, Perennial, UCBC, Civil Life  
Wine Selection:  
Rickshaw Chardonnay, Federalist Cabernet

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

**CHAMPAGNE TOAST - \$4/person**

**SIGNATURE COCKTAILS - \$3/person**

Spicy Margarita, Hog Roast, Walnut Old Fashioned

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## General Policies

- 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.
- 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. Only flameless candles are allowed. 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. We also have a corkage fee of \$25.
- The customer agrees to a deposit of \$300. 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 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 deposit 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.

\_\_\_\_\_  
Initials/Date

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## Hampton Reservation Contract

5625 HAMPTON AVENUE, ST. LOUIS, MO 63109

Name:

Phone:

Email:

### Event Info

Date

Time of Guest Arrival

Time of Guest Departure

Guest Count

Type of Event

### Room Choice

Piglet Room

Bovine Room

Both

### 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 deposit have been received together.

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