



Sea Salt[®]

restaurant oyster bar lounge

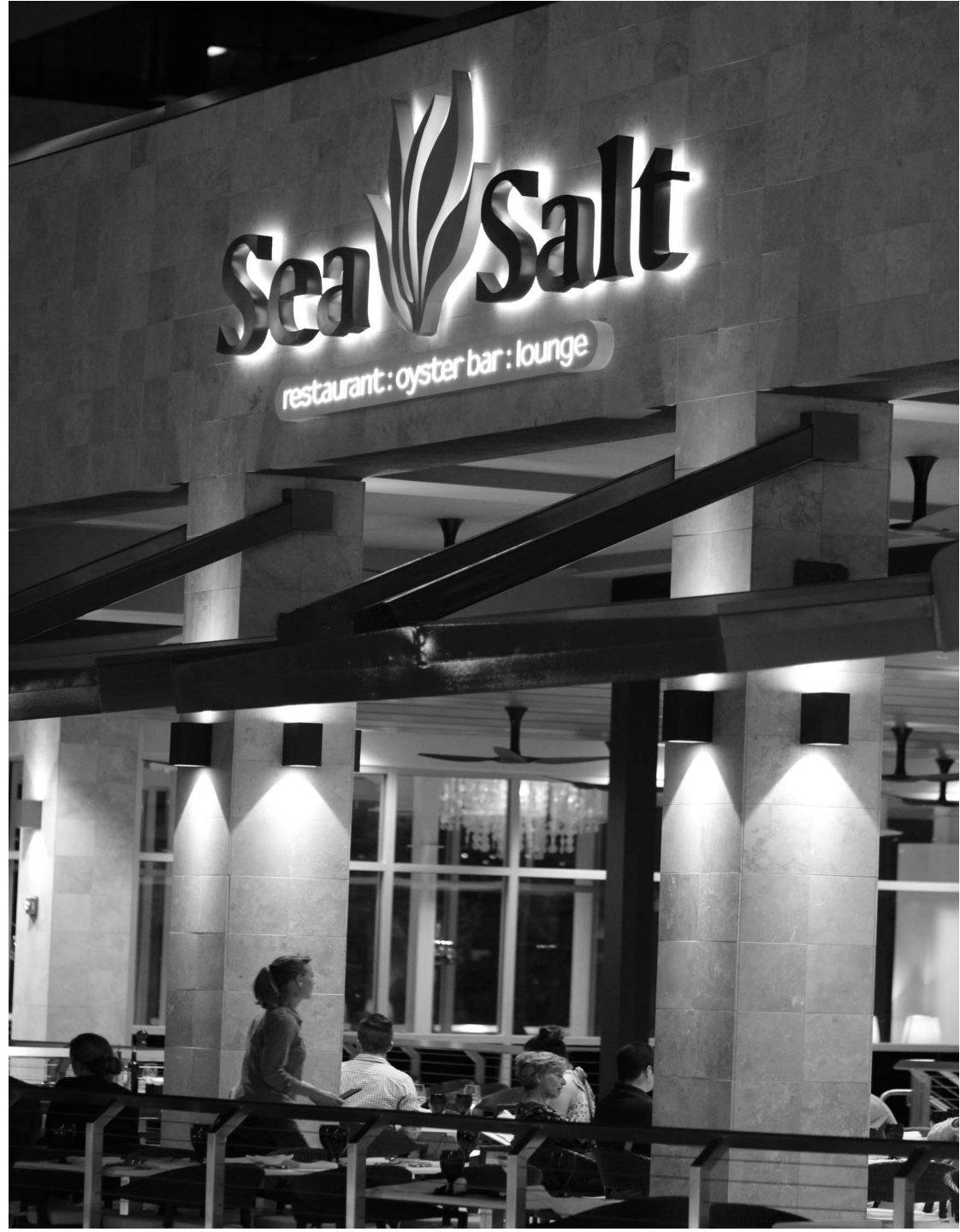
Inspired, Imaginative Events

The Sea Salt Difference

Sea Salt's ideal location offers benefits that make your special event memorable and carefree.

- Fabulous location in historic downtown St Pete
- Stunning and elegant interior design
- Designated Director of Special Events focused on your event
- Designated sommelier to select special wines and spirits
- Variety of event menus
- Can customize menus to suit your taste and budget
- Expertise to collaborate with you on theme and décor, from creative brainstorming to sourcing materials and services
- Flexible table arrangements and agenda
- Nine exquisite private and semi-private dining niches, seating 10 to 100 guests for lunch, dinner or a cocktail reception

VENUES



Venues



Sel Gris, Seated Capacity: 52

At the heart of Sea Salt, with views of our elegant bar and 22ft wine tower. Custom-made acoustic ceiling panels abate noise and facilitates ease of communication.

Ideal for rehearsal dinners, family gatherings and business occasions

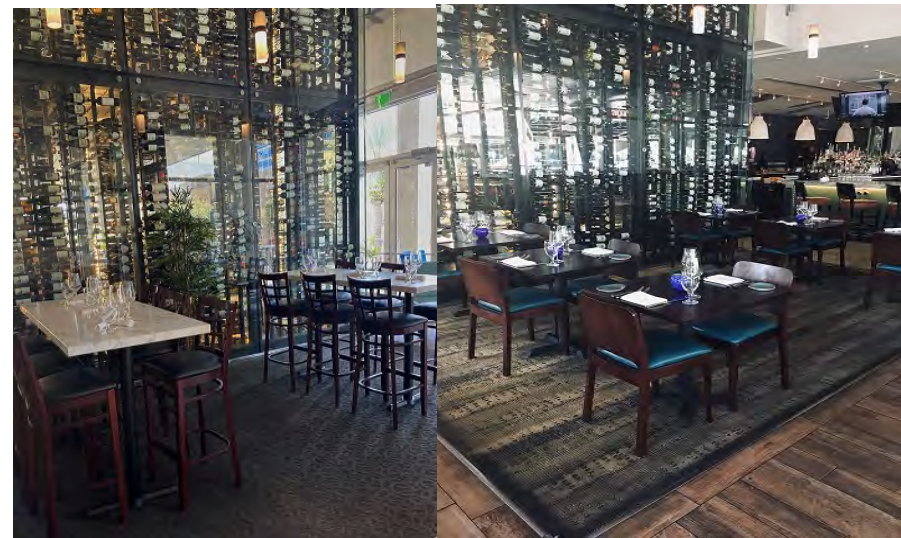
West Wine Tower Dining, Seated Capacity: 12
Reception Capacity: 25

East Wine Tower Dining, Seated Capacity: 12



Private Alaea, Seated Capacity: 20

State of the art audio visual, exquisite acoustics, elegant decor , conference-style seating



Venues



Private Bolivian Rose, Seated Capacity: 54
Reception Capacity 60

Our largest private room space. The perfect location for an afternoon baby or bridal shower, or corporate dinner. Easy access to our private Chef's Table Patio offers an option for a private cocktail reception prior to a seated dinner

Murray River, Seated Capacity: 16
Reception Capacity 35
Light-filled semi private room overlooking our 2nd Avenue patio. Ideal for small showers, social luncheons, or celebratory dinners



The Peruvian Patio, Seated Capacity: 100
Reception Capacity 150 Overlook the stunning Sundial plaza as you dine outdoors with Florida's tropical breezes. Covered patio with ceiling fans for added comfort



Venues



Himalayan Dining Seated Capacity: 24*
Elegant, modern décor. Floor to ceiling windows offer stunning views and access to our outdoor patio
*Tables of 4 Only



Mayan Sun Patio: Seated Capacity 36
Reception Capacity 60
Semi-Private outdoor option.
Enjoy overlooking vibrant 2nd Ave, downtown, and the Sundial Plaza



Private Chef's Table Patio,
Capacity: Reception 60 Ideal for a private chef's table tasting experience, or host a cocktail reception with views of St Pete's sparkling downtown.

MENUS

In order to offer you and your guests only the freshest ingredients, our menu items are subject to change.

We are happy to assist in customizing any of the following menus to suit your taste and budget

NOTE: If you wish to bring in your own dessert for special occasions, the service fee is \$5.00 per person



Dinner Option One

\$70 per person – 3 courses

(tax and gratuity not included)

First Course

Choice of:

ARTISAN MIXED GREENS

gorgonzola cheese, roasted grape
tomatoes white balsamic vinaigrette

or

CLASSIC CAESAR

white anchovy, ciabatta croutons parmesan
crumble, creamy caesar dressing

Main Course

Choice of:

BLACKENED REDFISH

marinated heirloom tomato salad
brown rice, scallion aioli, jalapeño sea salt

or

CHICKEN LIVORNESE

pan-seared chicken breast, baby heirloom tomatoes
capers, taggiasca olives, white wine sauce
(served with charred broccolini)

or

RIGATONI BOLOGNESE

smoked short rib ragout
whipped ricotta, crushed chili flakes

Dessert

Choice of:

DARK CHOCOLATE GELATO (GF)

or

LEMON TORTE

raspberry coulis, sliced almonds

Dinner Option Two

\$80 per person – 3 courses

(tax and gratuity not included)

First Course

Choice of:

CLASSIC CAESAR

white anchovy, ciabatta croutons
parmesan crumble, creamy caesar dressing
or

BABY GEM SALAD

cucumber, feta, kalamata olives
flame raisin, tahini-green goddess dressing

Main Course

Choice of:

GRILLED MAHI MAHI

truffled corn, pickled shallot, wasabi peas
truffle sea salt

or

NEW YORK STRIP

char-grilled broccolini
chimichurri butter

or

CHICKEN LIVORNESE

pan-seared chicken breast, baby heirloom tomatoes
capers, taggiasca olives, white wine sauce
(served with charred broccolini)

Dessert

Choice of:

RASBERRY SORBET (V & GF)

or

TRIPLE LAYER CHOCOLATE MARQUIS CAKE
coffee-caramel sauce

Dinner Option Three

\$100 per person
(tax and gratuity not included)

First Course

Choice of:

CLASSIC CAESAR

white anchovy, ciabatta croutons parmesan crumble,
creamy caesar dressing

or

ARTISAN MIXED GREENS

blue cheese, roasted grape tomatoes
white balsamic dressing

Main Course

Choice of:

CRAB CRUSTED GROUPE

potato corn chowder, applewood bacon
lemon, thyme, roasted garlic sea salt

or

CENTER CUT ANGUS FILET

candied garlic whipped potatoes
haricot vert, red wine demi
spanish rosemary sea salt

or

JOYCE FARMS GRILLED CHICKEN BREAST basil-
chili vinaigrette, grilled asparagus
sriracha sea salt

Dessert

Choice of:

LEMON TORTE

raspberry coulis, sliced almonds

or

TRIPLE LAYER CHOCOLATE MARQUIS CAKE

coffee-caramel sauce

or

RASBERRY SORBET (V & GF)

Dinner Option Four

\$106 per person
(tax and gratuity not included)

First Course

Choice of:

BURATTA

arugula, roasted roma tomato
marcona almonds, basil-balsamic vinaigrette

or

SPINACH & BACON SALAD

green apple, spiced pecans, cage free egg
charred red onion, warm cider-bacon vinaigrette

Main Course

Choice of:

CRAB CRUSTED GROUPE

potato corn chowder, applewood bacon
lemon, thyme, roasted garlic sea salt

or

CLASSIC NORTH CAROLINA FLOUNDER MEVIERE

toasted orzo, broccolini, caper-brown butter

or

CENTER CUT ANGUS FILET

candied garlic whipped potatoes
haricot vert, red wine demi
spanish rosemary sea salt

or

JOYCE FARMS GRILLED CHICKEN BREAST

basil-chili vinaigrette, grilled asparagus
sriracha sea salt

Dessert Course

Choice of:

RASPBERRY SORBET (V & GF)

or

TRIPLE LAYER CHOCOLATE MARQUIS CAKE

coffee-caramel sauce

or

CHEF'S DAILY SPECIAL CHEESECAKE

Vegetarian/ Vegan Entrée Options*

Zaatar Roasted Heirloom Cauliflower
Mint Yogurt, Pomegranate Pearls
Curry Oil

Stuffed Peppers
Grecian Quinoa, Pine Nuts
Feta, Olive Tapenade

Sesame Eggplant Steak (V)
Red Miso, Thai Basil, Pickled Shallot

Spaghetti Squash Fra Diavolo
Flame Raisin, Pecorino, Cherry Peppers

Daily Simple Grilled Vegetable Plate (V)
Charred Tomato Rouille, Saba Syrup

**Any Item Above Can Be Prepared
Without Dairy Upon Request*

Hors D'oeuvres

Appalachicola Package

Passed or Stationary

Choice of 3 - \$28 per person/hour

Crispy Calamari

Chicken or Beef Skewers (GF)

Vegetarian Assorted Bruschetta (VG)

Vegan Assorted Bruschetta (V)

Tom-Basil, Caramelized Onion

Olive Tapenade, Grilled Fig

Salmon Croquettes

Dill Aioli

Crispy Roman Artichokes (VG)

Lemon-Dill Aioli

Mini Beef Sliders

(GF option available)

Grilled Oysters (GF)

Chimichurri Butter

Kumamoto Package

Passed or Stationary

Choice of 3 - \$33 per person/hour

Mini Crab Cakes

Mussels Escabeche (GF)

Ceviche Shooters (GF)

Mini Tuna Tartare w/ Wasabi Aioli (GF)

Shrimp Cocktail (GF)

Oysters on the Half Shell (GF)

Black Magic Oysters (GF)

Citrus Mignonette, Candied Shallots, Tobiko Caviar

SAVORY BUFFET PLATTERS

Fruit, Cheeses & Candied Nuts \$19pp

Assorted Domestic & Imported Meats \$19pp

Olives, Fig Jam, Crostini

Mezze Platter \$19pp

*Hummus, Tzaziki, Baba Ghanoush, Dolmades Grilled
Pita, Mixed Olives*

Baked Feta (VG) \$9pp

Grilled Ciabatta

Smoked Fish Dip \$14pp

*Smoked Marlin Dip, Assorted House Pickles, Olives
Lavosh Crackers*

Chilled Mussels Escabeche \$11pp

Radish & Crostini

Mini Tuna Nachos \$12pp

Wasabi Aioli, Pickled Ginger, Wakame Seaweed

Smoked Salmon Side (GF) \$200ea

Classic Accoutrements

Caviar Service \$MKT

Golden Ossetra or Kaluga

Classic Accoutrements

DESSERT

Mini Assorted Desserts \$8ea

HOUSEMADE WHOLE CAKES

Available by Pre-Order Only

10-Layer Carrot Cake, NY Style Cheesecake
Flourless Chocolate Cake (GF), Olive Oil Cake

Other Flavors Available by Request



Family-Style Appetizer Options

RAW BAR

SEAFOOD TOWER

Oysters on the Half Shell, Jumbo White Shrimp Cocktail
Chilled Maine Lobster Tail, Canadian Snow Crab Clusters
Grand or Deluxe \$Mkt

OYSTERS SOMMELIER'S CHOICE

Served with Cocktail Sauce & Horseradish
(Crackers, Hot Sauce & Mignonette Upon Request)
6/\$21 or 12/\$42

CEVICHE COCKTAIL

Crispy Plantain Chips, Jalapeño Sea Salt
\$17

YELLOWFIN TUNA TARTARE*

Avocado, Capers, Thai Chili Sauce
\$22

CHILLED MAINE LOBSTER TAIL

\$44

CHILLED CANADIAN SNOW CRAB CLUSTERS

\$Mkt

JUMBO SHRIMP COCKTAIL

\$21

SHAREABLES

CHARCUTERIE BOARD

Assorted Meats, Daily Selections of Imported Cheeses
Marinated Olives, Fig Jam, Candied Nuts
Crostini, Grissini

\$29

SMOKED FISH DIP

Smoked Marlin, Assorted House Pickles
Olives, Lavosh Crackers

\$27

BAKED FETA

Moroccan Tomato Sauce, Grilled Pita

\$21

STARTERS

PRINCE EDWARD ISLAND MUSSELS

Saffron, Lemongrass, Garlic Toast

\$21

MARYLAND CRABCAKE

Super Lump Crabmeat, Tarragon
Remoulade, Old Bay Sea Salt

\$23

BEEF CARPACCIO*

Arugula, Parmesan Cheese
Roman Artichokes, OlioMania XVOO
Crispy Capers

\$22

CRISPY CALAMARI

"Fritto Misto"

Crispy Calamari, Eggplant
Kabocha Squash, Cherry Peppers
Fra Diavolo Sauce, Lemon Twist Sea Salt

\$20

STARTERS

WHIPPED RICOTTA

Roasted Asian Pears
Candied Walnuts, Honeycomb

\$19

GRILLED OYSTERS

Chimichurri Butter, 48-Month Aged
Parmesan, Caviar

\$21

SEARED AHI TUNA

Lentils, Watercress
Harissa-Lime Vinaigrette

\$21

CRISPY ROMAN ARTICHOKEs

Lemon Dill Aioli, Togarashi Pepper

\$18

*Consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of food borne illness,
especially if you have certain medical conditions.



Chef's Tasting Menus

7- COURSE TASTING MENU

Minimum 2 guests maximum of 20

\$150 per person*

5- COURSE TASTING MENU

Minimum 2 guests maximum of 30

\$110 per person*

**Beverages, Tax & Gratuity Not Included*

Wine Pairing Packages

7- Course Pairings

\$150 per person

5- Course Pairings

\$100 per person

Please let us know of any food allergies or restrictions when making your reservation

Beverage Packages

(20% gratuity plus 7% sales tax will be added)

Premium Cocktail Package

\$35 per person per hour

Includes unlimited select and premium brand liquors, mixes, prosecco, red and white house wines, beer, mineral water, coffee, espresso beverages, tea and soft drinks.

On Consumption

You may choose to limit your bar and we will create a custom beverage menu for your event - or offer a fully open bar. You will be charged only for what is ordered at menu pricing.

Liquor Selections:

Vodka
Gin
Rum
Scotch
Bourbon Whiskey
Tequila

Select Brand*

Titos
Bookers
Fluer de Cana
Dewars
Makers Mark
Milagro

Premium Brand*

Grey Goose
Bombay Sapphire
Captain Morgan
Dalmore 12yr
Buffalo Trace
Casamigos

*Brands subject to change - please inquire.

TESTIMONIALS



Testimonials

The dinner was wonderful! Wait staff was very friendly and accommodating. Thank you for everything!

OMG ... service was absolutely awesome! We had a great time and everyone enjoyed the food. Definitely a must for another future social event. Business Builders are definitely another satisfied customer of Sea Salt.

Thank you all for an EXCELLENT dinner at Sea Salt on February 4. Convey our thanks to ALL the serving staff. Many of us even sampled the excellent oysters at the bar before going to our tables. The staff even made an anniversary cake for two of our members. You were a pleasure to coordinate our efforts.

We had a lovely time. It was difficult to pull any surprises on my husband but he was very happy. We had two extra people come last minute which put us in an uncomfortable situation. Andrew accommodated us well. The service was good, food delicious and Andrew was terrific!!! We played a video of memories and all of my husbands friends had a great time. I think you have some new customers.

The group was extremely pleased with dinner the other night - the food, drinks and environment. I look forward to working with you in the future as I am sure we'll be holding future events at the Sea Salt. Thank you very much for your assistance with making this event a success.

Thanks so very much for everything, wonderful shower and the service and food were excellent. You were great to work with and we will definitely have another event with you at Sea Salt.

Everything was great! Thank you so much for all your assistance in making it that way. The service and food were amazing. Everyone was so nice and helpful. Great night and we will be back!

THANK, you, THANK you, THANK you. Everything was perfect. The food, the ambiance, and the server, Joe. We all will definitely return.

Contact

We look forward to making your event special!



*Director of Special Events, Maryl Holley Barber,
with Chef/Owner Fabrizio Aielli*

Maryl Holley Barber
Director of Group Events

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Extension 2003