

SALT CREEK GRILLE

Private Parties Our Specialty

Thank you for your interest in Salt Creek Grille!

Salt Creek Grille is a picture perfect location, nestled on the corner of Rosecrans and Sepulveda @ Plaza El Segundo in the heart of the South Bay. The property combines stylish Frank Lloyd Wright's craftsman-style architecture with warm surroundings to create a casual "modern-retro-style" perfect for any event. Salt Creek Grille is a beautiful setting for any occasion. We also will customize menus and packages to meet your specific needs for the following areas:

Garden Patio

(Minimum of 20 to 45 guests)

- Corporate Meetings
- Birthday Dinners
- Business Meetings
- Rehearsal Dinners
- Baby & Bridal Showers
- Anniversary Parties

Mixers/Cocktail Parties

(Groups of 20 to 150 guests)

- Garden Patio
- Fireplace Lounge
- Garden Fire Pits
- Private Garden Bar

Salt Creek Grille has established a solid reputation for providing memorable experiences for our guests' important occasions over the past decade. It has been our pleasure to make every dining experience at Salt Creek Grille an on-going celebration of the best that there is to offer in food, wine and friendship. Our guests sense that spirit in everything you find here; from classic, yet contemporary steakhouse fare to an award-winning wine list, to the lively, stylish atmosphere that invites the best of times.

Enclosed you will find our basic party menus and pricing. I look forward to hearing from you soon!

Thank you,

Ginny R. Soller

Private Dining Manager
Salt Creek Grille @ Plaza El Segundo
(310) 335-9288
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SALT CREEK GRILLE

HORS D'OEUVRES DISPLAYS

BACON WRAPPED JUMBO SHRIMP

"A Salt Creek House Specialty", Stuffed with Horseradish
Chipotle Honey Sauce on the Side for Dipping
\$ 175 (50 pieces)

JUMBO SHRIMP COCKTAIL

Shrimp Cocktail Served over Crushed Ice with Traditional Cocktail Sauce
\$ 175 (50 pieces)

FRESH VEGETABLE DISPLAY

Fresh Vegetables accompanied with Dipping Sauce
\$ 50 (serves 25 guests)

THE CHEESE DISPLAY

Imported & Domestic Cheeses, Assorted Crackers & Seasonal Fruits
\$ 75 (serves 25 guests)

FRESH FRUIT DISPLAY

An Assortment of Freshly Sliced Seasonal Fruits
\$ 50 (serves 30 guests)

GOURMET CHEESE & FRUIT DISPLAY

Monthly Selection of Specialty Cheese with Seasonal Accompaniments
\$ 125 (serves 30 guests)

BRUSCHETTA DISPLAY

\$ 35 (serves 20 guests)

AHI TUNA DISPLAY

An Assortment of Sushi-Grade Ahi Tuna to Include:
Sashimi Ahi Tuna, Cajun Seared Ahi Tuna & Poke Style
\$ 125 (serves 25 guests)

BAKED GOAT CHEESE MARINARA DISPLAY

Sautéed Wild Mushrooms, Caramelized Onions, Marinara &
Focaccia Bread for Dipping
\$ 50 (Minimum 25 guests)

CALAMARI DISPLAY

Hand Cut, Fried Crisp, Spicy Remoulade & Hot Mustard Sauce for Dipping
\$ 100 (Serves 25 guests)

*CARVING STATION – SEE APPETIZER PACKAGES

SALT CREEK GRILLE

APPETIZER PACKAGES

Package # 1

\$16 per guest (*choose 3*)

TERIYAKI OR CAJUN CHICKEN SKEWERS
BRIE & RASPBERRY EN CROUTE
DEEP FRIED CALAMARI
VEGETARIAN SPRING ROLLS
SUN DRIED TOMATO & GOAT CHEESE PHYLLO CUPS

Package # 2

\$20 per guest (*choose 3*)

KOBE SLIDERS
AHI TUNA TARTAR
CRAB CAKES
TERIYAKI BEEF SATAY
*STEAMED OR CHILLED ALASKAN KING CRAB LEGS
(*Must be pre-ordered 10 days in advanced)

Choose any 3 from one package ~
To add any additional appetizer, please add \$5 per guest

Package #3 - Carving Station

SLOW ROASTED PRIME RIB - \$17 per guest*
With Au Jus & Horseradish Cream

FILET MIGNON - \$22 per guest*
Mesquite Grilled, With Whole Grain Mustard Sauce

*CARVING ATTENDANT FEE - \$50

SALT CREEK GRILLE

BBQ GRILLE MIXER "PICNIC STYLE"

\$ 20 per guest

*Served "Al Fresco"
In Our Lush Outdoor Gardens*

Salad

(Choose One)

SALT CREEK HOUSE SALAD

Granny Smiths, Gorgonzola & Walnuts Tossed with Balsamic Vinaigrette

THE GRILLE CAESAR SALAD

Mesquite Grilled Romaine, Asiago Tossed with Caesar Dressing

Entrees

ALL BBQ MIXERS ARE SERVED WITH:

SCG POTATO CHIPS

(Sea Salt, Thyme & Gorgonzola)

CONDIMENTS & SODAS

(Fresh Arugula, Tomatoes, Red Onion, Cheese, Ketchup & Mustard)

KOBE SLIDERS

CHICKEN SLIDERS

SALT CREEK GRILLE

DINNER MENU OPTIONS

Salads

(Choice of One)

SALT CREEK HOUSE SALAD

Granny Smiths, Gorgonzola & Walnuts Tossed with Balsamic Vinaigrette

THE GRILLE CAESAR SALAD

Mesquite Grilled Romaine, Asiago Tossed with Caesar Dressing

Entrees

(Choice of Three)

GRILLED VEGETABLE STACK \$25

HERB ROASTED CHICKEN \$30

MESQUITE GRILLED ATLANTIC SALMON \$30

TOP SIRLOIN \$30

GRILLED CHICKEN PENNE PASTA \$30

SEAFOOD PASTA \$30

THE GRILLE PORK CHOP \$35

SLOW-ROASTED PRIME RIB \$35

RIBEYE \$38

SALT CREEK SURF N TURF \$40

FILET MIGNON \$45

CHILEAN SEABASS \$45

NEW YORK STRIP \$45

** All Entrees Include Fresh Bread, Kalamata Olive Butter,
Salad, Entrée, Two Seasonal Sides, Soda, Tea & Coffee*

SALT CREEK GRILLE

LIMITED LUNCH MENU

\$ 26 per guest

Salad

(Choice of One)

SALT CREEK HOUSE SALAD

Granny Smiths, Gorgonzola & Walnuts Tossed with Balsamic Vinaigrette

THE GRILLE CAESAR SALAD

Mesquite Grilled Romaine, Asiago Tossed with Caesar Dressing

Entrees

(Choice of Three)

PRIME RIB FRENCH DIP

Thinly Sliced with Caramelized Onions, Swiss Cheese,
Horseradish Cream & Au Jus
Served with Salt Creek Garlic Fries

KOBE BURGER

10oz, "A Salt Creek Grille Specialty," Humboldt Fog Cheese,
Arugula, Red Onion, Tomato & Mayo
Served with Salt Creek Garlic Fries

GRILLED CHICKEN PENNE

Shallots, Prosciutto, Garlic, Sun-Dried Tomatoes,
Roasted Red Peppers & Fresh Spinach with Sherry Cream Sauce

DAILY MARKET FISH

Mesquite Grilled With Lemon Buerre Blanc
Served With Shallot Mashed & Fresh Seasonal Vegetables

HERB ROASTED CHICKEN

Slow-Roasted, in a Fresh Herb Jus,
Served with Shallot Mashed & Fresh Seasonal Vegetables

** All Entrees Are Served With Salad, Soda, Tea & Coffee*

SALT CREEK GRILLE

LIMITED LUNCH MENU

\$ 22 per guest

Entrees

(Choice of Three)

THE CREEK BBQ CHICKEN SALAD

Gorgonzola, Granny Smiths, Avocado, Tomatoes,
Corn, Tortilla Strips & Cilantro Ranch

MESQUITE GRILLED ATLANTIC SALMON

Grilled Medium Rare, Topped with an Artichoke, Leek & Caper Jus
Served with Citrus Rice & Fresh Vegetables

BBQ PULLED PORK SANDWICH

Roasted Daily, Thinly Sliced with Caramelized Onions & Tangy BBQ Sauce
Served with House-Made Cole Slaw & Salt Creek Garlic Fries

GRILLED CHICKEN BLT

Grilled Chicken Breast, Fresh Lettuce, Tomato,
Applewood Smoked Bacon & Chipotle Mayo
Served with Salt Creek Garlic Fries

GRILLED VEGETABLE STACK

Portobello, Tomato, Fresh Mozzarella, Spinach, Eggplant,
Served with Tomato Jus & Balsamic Glaze over Citrus Herb Rice

Dessert

VANILLA BEAN ICE CREAM

With Raspberry Coulis & Fresh Mint

** All Entrees Include Dessert, Soda, Tea & Coffee*

SALT CREEK GRILLE

DESSERT

Individual Desserts

ASSORTED FRESHLY BAKED CUPCAKES \$3 each

"A Salt Creek Grille Specialty", Seasonal Assortment

VANILLA CRÈME BRULEE \$4

Rich and Creamy Vanilla Custard
Topped with Caramelized Sugar

ICE CREAM TRUFFLES \$7

Seasonal Assortments & Shapes

CREAM CHEESE BROWNIE \$6

Vanilla Ice Cream, Chocolate Sauce, Almonds & Whipped Cream

ICE CREAM PARFAIT \$6

Vanilla Ice Cream with Fresh Strawberry Coulis & Fresh Mint

CHOCOLATE GANACHE SOUFFLE \$13

Serves Two, "Family Style," with Frangelico Whipped Cream & Ganache

SCOOP OF CHOCOLATE or VANILLA ICE CREAM \$5

BRING YOUR OWN DESSERT \$2pp

Dessert Platters

CHOCOLATE DIPPED STRAWBERRIES \$60

(50 pieces)

ASSORTED BAKED COOKIES \$35

(50 pieces)

FRESH FRUIT DISPLAY \$50

(Serves 30 guests)

Bar Options

\$100 Bartender Fee for all Packages

Premium Open Bar

~Includes Beer, Wine, Soda & Juice

~Excludes Shots, Bottles of Wine & Super Premium Cordials

\$14 Per Person - 1 hour

\$8 - each additional hour

Super Premium Open Bar

~Includes Beer, Wine, Soda & Juice

~Excludes Shots, Bottles of Wine & Super Premium Cordials

\$15 Per Person - 1 hour

\$10 - each additional hour

Wine & Beer Bar

House Wine & House Selected Bottled Beer

\$12 Per Person - 1 hour

\$5 - each additional hour

Wine Station

\$20 per Bottle ~LA Terre Cabernet Sauvignon, Chardonnay, & Merlot Or Choose from our Award Winning Wine List - Bring Your Own Bottles - \$15 Corkage Fee

Champagne Station/Mimosas

Wycliff Champagne

\$15 Per Person - 2 hours Or \$20 per bottle

Hosted Bar

Running tab For the Event Host/Hostess

Cash Bar

Guests pay individually

SALT CREEK GRILLE

BOOKING GUIDELINES

MINIMUMS BEFORE TAX & GRATUITY:

All Day Sunday ~ \$700
Lunch ~ 2 Hour Limit ~ \$700
Dinner ~ 3 Hour Limit ~ \$2,000
Couch/Lounge ~ 2 Hour Limit ~ \$500
Small Fire Pit ~ 2 Hour Limit ~ \$500
Garden Fire Pit ~ 3 Hour Limit ~ \$2,000

MENU SELECTIONS:

20 & Over Limited Menu Required

ADDITIONAL PAYMENTS, FEES, SERVICE CHARGES:

8.25% Tax & 20% Gratuity
*Additional Hour for Lunch~ \$100 fee
*Additional Hour for Dinner ~ \$200 fee
* Minimums Are Be Subject to Change
Live Music ~ \$40 Per Musician Per Hour ~ 3 Hour Minimum
Microphone ~ \$30
Colored Linen ~ \$0.40 Napkins & \$7 Table Linens
Bring Your Own Dessert Fee ~ \$2pp

CONTRACTS:

Must Be Signed & Received With a Valid Credit Card Number
and Expiration Date to Hold Any Reservation

CANCELLATION FEES:

\$100 Fee Will be Charged to the Credit Card if Cancelled
within 7 Days of the Event.
50% of the Guaranteed Food & Beverage Minimum
Will be Charged to the Credit Card if Cancelled
Within 2 Days of the Event.

There Will be a 100% of Food & Beverage Minimum
Cancellation Fee, if Cancelled on the Day of the Event.
Gratuity Will be Based on the Guaranteed Number
of Guests & Will be Applied to the Bill.

SALT CREEK GRILLE

ROOM CAPACITIES

SUNROOM

Glass Enclosed with Access & Views of the
Garden Fire Pits & Live Music. Attached Bar Included

Dinner Style ~ 45 Guests

Cocktail Style ~ 60 Guests

COUCHES/LOUNGE

Inside the Lounge, Near the Live Music & Fire Place,
Surrounded by Leather Covered Couches

Cocktail Style Only ~ 40 Guests

SMALL FIRE PIT

Bench Style Seating Surrounding an Outdoor Fire Pit

Cocktail Style Only ~ 20 Guests

GARDEN FIRE PIT

Garden Setting with Plush Patio Furniture,
Cocktail Tables & Umbrellas Surrounding the Outdoor Fire Pit

Cocktail/Picnic Style Only ~ 150 Guests

SMALL PATIO

Small Outdoor Patio with Umbrellas & Heaters

Dinner Style ~ 35 Guests

Cocktail Style ~ 50 Guests

Praise From The Critics

"Casual and classy...Salt Creek Grille is a one-of-a-kind dining experience." ... "Salt Creek Grille in El Segundo is a great addition to South Bay dining." - ***The Beach Reporter, 2007***

"Executive chef Scott Floyd's cooking and flavors are incredible...comfort food at its finest."

-**Chef Jamie Gwen, Talk Radio 790 KABC**

"Best pork chop on the planet..."

-***Zagat Guide, Southern California Restaurants***

"Salt Creek Grille seems to be the missing link between Fleming's and Houston's". .."Salt Creek Grille is the perfect South Bay restaurant."

... "It's the details. Salt Creek Grille has based it's success on a multitude of details. From the blankets to the food, Salt Creek Grille a cozy choice"

-**Merrill Shindler, *Daily Breeze*, 2007**

"Salt Creek is not in the business of trying to surprise its guests with the latest trends...they don't have to. They're found their niche in consistent hospitality; quality, straight-forward cuisine, and stylish yet casual surroundings." -**Nicole Prentice Williams, *COAST Magazine***

"Talk about perfection! Exceptional culinary Americana in a setting worthy of Frank Lloyd Wright, at family friendly prices! A restaurant for all reasons for all seasons!"

-**Merrill Schindler, *CBS Radio, Zagat L.A.* Senior consulting editor**

"...the bar is a beacon for guests seeking a relaxing happy hour cocktail---or a place to join friends for an evening out."

-**Michele Buttelman, *the Signal***

"....The 16 ounce pork chop is to die for---perfection on the bone."

-**Elmer Dills, former *KABC EyeWitness News* reporter**

"...the garlic-stuffed shrimp comes wrapped in applewood smoked bacon with a complex, delicious chipotle-honey sauce. A first rate New York steak..." -**Max Jacobson, *Los Angeles Times***

"Great food, wine, and entertainment coupled with the owners caring, community involvement makes this 'the place' to go." -

Kelly Tokarski, *Orange County Register*

"Popular Salt Creek Grille offers creative fare presented in gargantuan portions...The property combines Craftsman-style architecture with a casual ambiance and a lively bar scene."

-**Benjamin Epstein, editor, *WHERE/LA and OC***