

PRIVATE EVENTS



~ SURF & TURF ~

[WWW.SALTWATERSONO.COM](http://WWW.SALTWATERSONO.COM)

128 WASHINGTON ST. SOUTH NORWALK, CT 06854 - 203.939.9502

# ABOUT US

SOPHISTICATED & CASUAL IS THE FEELING THAT WILL GREET YOU AS YOU ENTER SALTWATER FOR THE FIRST TIME. SERVING NEW ENGLAND STYLE SEAFOOD WITH AN EDGE, SALTWATER'S MISSION IS SIMPLE: THE VERY BEST IN ALL THAT WE DO...  
FOOD. SERVICE. LOCATION.

WE WANT YOU TO FEEL THE ATTENTION TO DETAIL AS YOU FIRST WALK THROUGH OUR DOORS, FROM THE HAND PAINTED GIANT OCTOPUS, OUR EXPANSIVE BAR WITH INDOOR/OUTDOOR DINING AND WHERE YOU CAN ENJOY A COCKTAIL BEFORE DINNER, TO OUR TWO LEVEL DINING AREA WHERE YOU CAN ENJOY THE EXPANSIVE, YET COZY SPACE.

OUR MENU WHICH IS NANTUCKET INSPIRED INCLUDES SEAFOOD BOUGHT FRESH EVERY DAY RIGHT FROM THE NEW YORK FISH MARKET, WITH ONLY THE VERY BEST SELECTED TO BE PREPARED BY OUR CELEBRATED CHEF AND HIS EXPERIENCED TEAM.

WE ARE EXCITED TO WELCOME YOU TO SALTWATER SONO.



# ABOUT US

## **COCKTAILS + BAR & BEVERAGES**

ALSO AVAILABLE TO BE CHARGED  
ON CONSUMPTION

\$20 PER PERSON PER HOUR  
INCLUDES HOUSE WINE BY THE GLASS,  
BEER, COCKTAILS, SOFT DRINKS,  
AMERICAN COFFEE.

\$15 PER PERSON PER HOUR  
INCLUDES HOUSE WINE BY THE GLASS  
& BEER

TOP SHELF ALCOHOL, SHOTS & BOTTLED WATER  
ARE NOT INCLUDED





# BEGINNING

## RAW BAR (ON CONSUMPTION)

COPPS ISLAND ...\$2e

MYSTIC OYSTERS, CT ... \$2e

LITTLE NECK CLAMS, NY ... \$2e

### **BEGINNING:**

#### **(EACH SELECTION \$4 PER PERSON )**

#### **STATIONARY (TABLE SHARE) & PASSED (PER HOUR)**

##### MEATBALLS

marinara sauce, crostini bread

##### FRIED OYSTERS

avocado, radish

##### SALMON TARTARE

baby arugula, jalapenos, house chips

##### EGGPLANT ROLLATINI

ricotta, parmesan cheese, marinara

##### CRISPY ARTICHOKE

lime aioli, cilantro, ricotta salata, jalapeno

##### MINI CRAB CAKE

dill, cucumber salad, remoulade

##### FRIED CALAMARI

marinara sauce

##### GRILLED OCTOPUS

castle olives, heirloom tomato, lemon, potato

##### SHORT RIB MAC 'N' CHEESE

puff pastry, garlic butter, Pernod sauce

SHRIMP COCKTAIL (1 piece per person)

# DINNER TIME!





## MENU 1 / \$30

### STARTER (GUEST CHOICE)

LOBSTER BISQUE

SONO SALAD *mixed greens, cherry tomato, cucumber balsamic vinaigrette*

FRIED CALAMARI *marinara sauce*

### ENTREES (GUEST CHOICE)

SALMON A LA PLANCHA *mashed potato, spinach, mustard sauce*

RICCOTA GNOCCHI *classic bolognese, pecorino*

CHICKEN MILANESE *arugula, tomato, lemon aioli, mozzarella cheese*

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## MENU 2 / \$40

### STARTER (GUEST CHOICE)

NEW ENGLAND CLAM CHOWDER

KALE SALAD *beets, carrots, goat cheese, nuts, orange vinaigrette dressing*

SALMON TARTARE *baby arugula, jalapenos, house chips*

### ENTREES (GUEST CHOICE)

BRAISED SHORT RIB *saffran risotto, asparagus*

RICCOTA GNOCCHI *classic bolognese, pecorino*

CHICKEN MILANESE *arugula, tomato, lemon aioli, mozzarella cheese*

PAN SEARED RED SNAPPER *julienne vegetable, quinoa, lemon caper beurre blanc*

### DESSERT (GUEST CHOICE)

CHOCOLATE CAKE & CHEESECAKE

# MENU 3 / \$50

## SERVED TABLE SHARE (SELECT 2)

MINI CRAB CAKES *pommery mustard sauce, arugula*  
ARTICHOKE *lime aioli, cilantro, ricotta salata, jalapeno*  
SHRIMP & POLENTA *basil puree, parmesan*  
SHORT RIB MAC'N'CHEESE BITES

## STARTER (GUEST CHOICE)

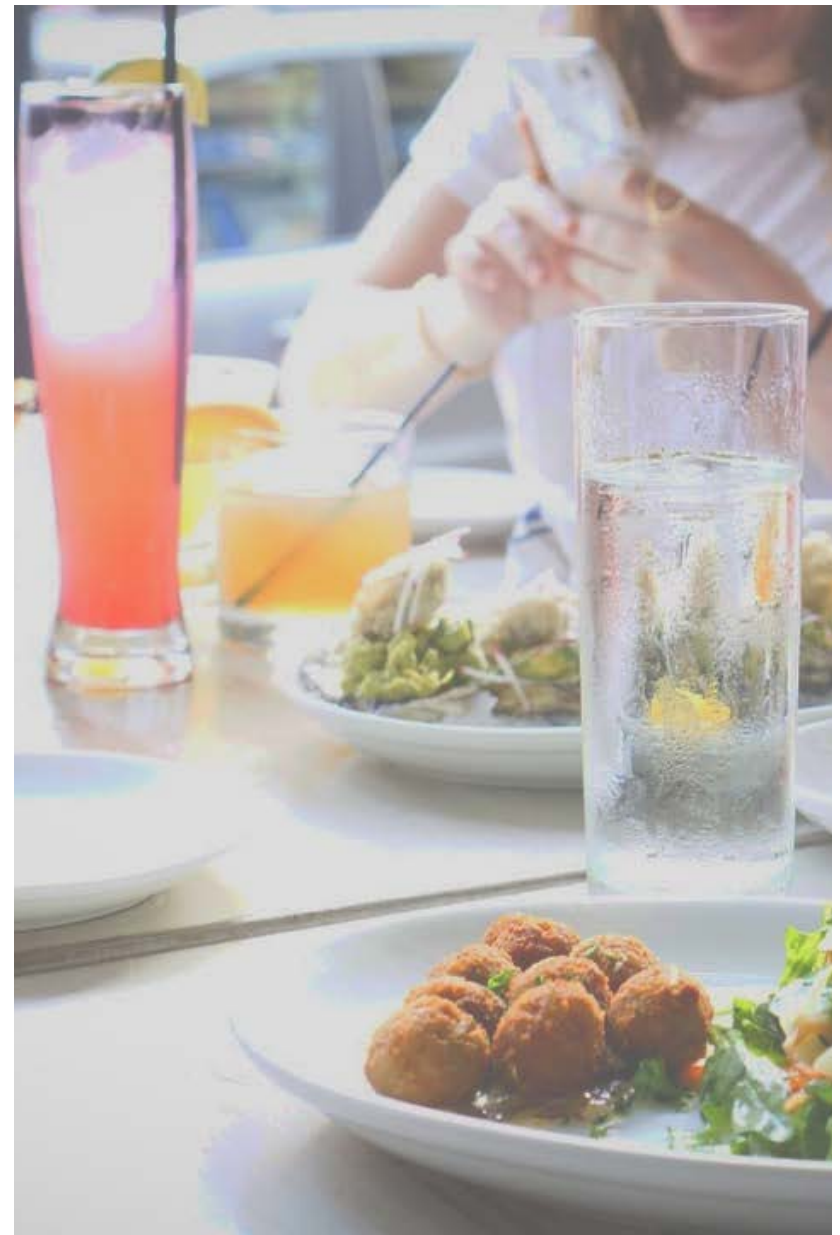
SONO SALAD *mixed greens, cherry tomato, cucumber balsamic vinaigrette*  
KALE SALAD *beets, carrots, goat cheese, nuts, orange vinaigrette dressing*  
BRUSSELS SPROUTS *crispy rice, truffle, lemon vinaigrette, parmesan cheese*

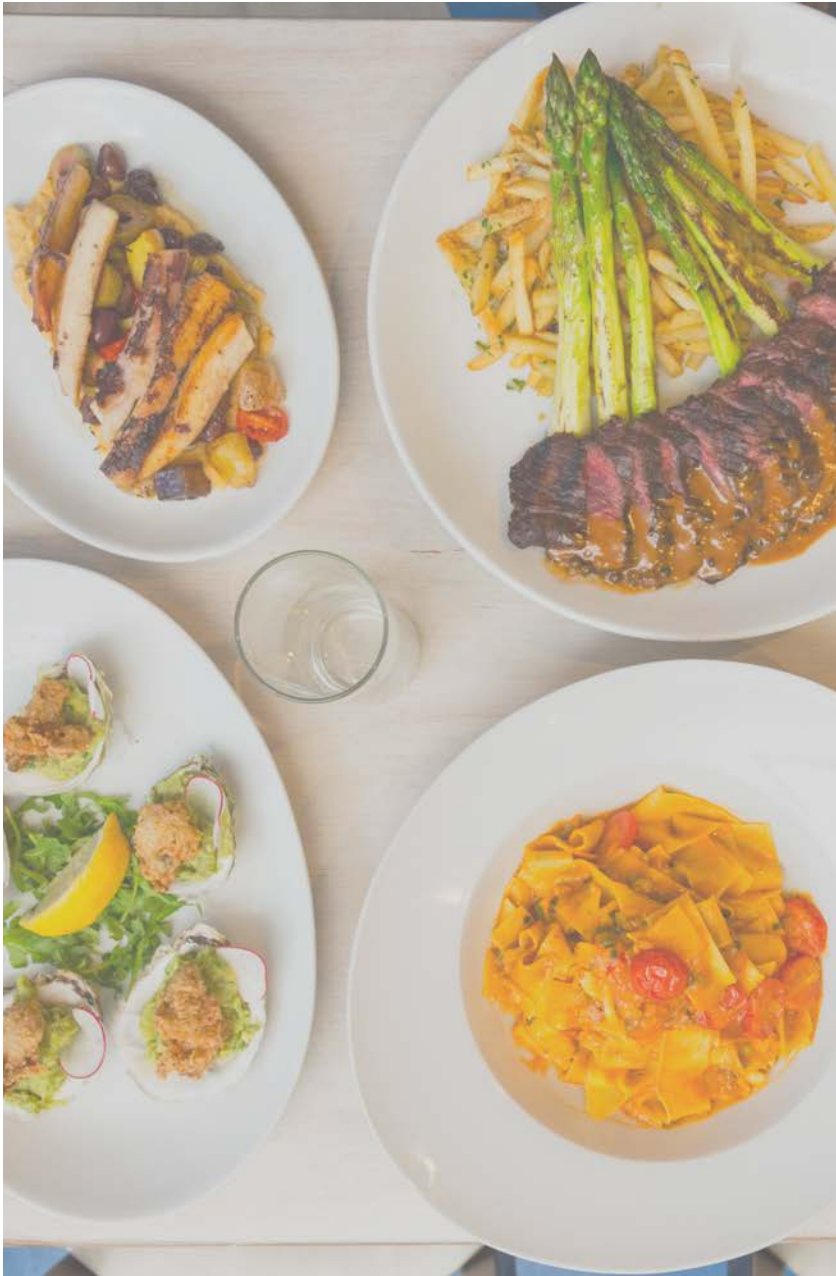
## ENTREES (GUEST CHOICE)

SALMON A LA PLANCHA  
*mashed potato, spinach, mustard sauce*  
HANGER STEAK  
*asparagus, truffle parmesan fries, green peppercorn sauce*  
ROASTED CHICKEN  
*string beans, mashed potatoes, thyme-garlic-cherry pepper sauce*  
SALTWATER SPICY FISH STEW  
*toasted garlic bread*  
ORECCHIETTE BROCCOLI RABE  
*sweet Italian sausage, broccoli rabe, garlic, olive oil*

## DESSERT (GUEST CHOICE)

CHOCOLATE CAKE  
CHEESECAKE





## MENU 4 / \$60

### SERVED TABLE SHARE (SELECT 2)

MINI CRAB CAKES *pommery mustard sauce, arugula*  
ARTICHOKE *lime aioli, cilantro, ricotta salata, jalapeno*  
SHRIMP & POLENTA *basil puree, parmesan*  
SHORT RIB MAC'N'CHEESE BITES

### STARTER (GUEST CHOICE)

SONO SALAD *mixed greens, cherry tomato, cucumber balsamic vinaigrette*  
KALE SALAD *beets, carrots, goat cheese, nuts, orange vinaigrette dressing*  
BRUSSELS SPROUTS *crispy rice, truffle, lemon vinaigrette, parmesan cheese*

### ENTREES (GUEST CHOICE)

SEARED SCALLOPS  
*wild mushroom risotto cake, English peas, lobster sauce*  
HANGER STEAK  
*asparagus, truffle parmesan fries, green peppercorn sauce*  
ROASTED CHICKEN  
*string beans, mashed potatoes, thyme-garlic-cherry pepper sauce*  
PAPARDELLE LOBSTER  
*fra diavolo sauce*  
SEAFOOD RISOTTO  
*squid, market fish, shrimp, scallops, mussels, clams*

### DESSERT (GUEST CHOICE)

CHOCOLATE CAKE & CHEESECAKE



# SIDES & DESSERT

## ADD DESSERT:

**\$8 PER PERSON INDIVIDUAL**

**/ \$3 EACH PER PERSON FAMILY STYLE**

CHEESECAKE

TIRAMISU

CHOCOLATE CAKE

ICE CREAM

PROFITEROLE

## ADD SIDES:

**\$3 EACH PER PERSON FAMILY STYLE**

MASHED POTATO

SAUTEED SPINACH

BRUSSELS SPROUTS

TRUFFLE PARMESAN



# FLOOR PLAN

## **PDR**

Up to 14 guests

## **MEZZANINE:**

Seats up to 70 guests

80 guest reception

## **MAIN FLOOR**

Seats up to 45 guests

55 guests reception

## **BAR/LOUNGE**

Seats up to 30 guests

50 guests reception

## **RESTAURANT BUYOUT**

Seats up to 145 guests

200 guests reception



# INFO FORM

Event Name/Company: \_\_\_\_\_

Event Date: \_\_\_\_\_ Event Day: \_\_\_\_\_ Event Start/End Time: \_\_\_\_\_

Guest Count: \_\_\_\_\_ Menu Selection Due by: \_\_\_\_\_ (2 weeks before event date)

Contact: \_\_\_\_\_ Onsite Contact: \_\_\_\_\_ Day Phone: \_\_\_\_\_

\_\_\_\_\_ Ext: \_\_\_\_\_ Mobile: \_\_\_\_\_ Mailing Address: \_\_\_\_\_

\_\_\_\_\_ City: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_ Email: \_\_\_\_\_

Credit Card Type (select one): Visa \_\_\_\_\_ MC \_\_\_\_\_ AMEX \_\_\_\_\_

Credit Card No. \_\_\_\_\_

Exp Date: \_\_\_\_\_ Security Code: \_\_\_\_\_

Credit Card Holder or Authorized Signer: \_\_\_\_\_

Date: \_\_\_\_\_

Please Print & Email copy of Tax Exemption # if applicable. \_\_\_\_\_

I, the undersigned, have read, fully understand, and agree to the terms of Saltwater Restaurant & Bar Private Dining Contract, including the food and beverage minimum. (Please note the food and beverage minimums does not include a 22% service charge or 6.35% CT state sales tax.)

I authorize the above credit card to be charged the 50% deposit, and the reaming 50% of food & beverage commitment if a cancelation within One (1) week of my event occurs or no show.

\_\_\_\_\_ Date: \_\_\_\_\_

Signature

# THE POLICIES ...

Thank you for choosing Saltwater Restaurant & Bar for your upcoming event!  
Upon completion of the Private Dining Contract please send to info@saltwatersono.com

## POLICIES

All parties require a deposit of 50% of the food and beverage minimum & signed contract  
6.35% state sales tax & 22% service charge is applied to all food and beverage minimum. The deposit will be applied to the final bill at the conclusion of the event.

If food and beverage minimum is not met, the difference will be added to the final bill as a room rental charge. (non-inclusive of 6.35% state sales tax & 22% service charge). The food and beverage minimum includes all food and beverages consumed on the premises.

Standard booking window is 4 hrs. If your event requires additional time, additional minimum or fee will apply.

Final payment of any remaining balance is due upon completion of the event.

If a deposit has been made it will be applied to the final bill at the conclusion of the event.

The final payment may not be divided into separate checks.

Acceptable methods of payment are cash, credit card or company check (sorry, no personal checks). • Saltwater will hold contracted reservations for up to 30 minutes past the scheduled reservation time. Please speak directly to the event coordinator or the manager on duty if you need to change your reservation time.

50% of the food and beverage minimum will be charged to groups that do not show up for their scheduled event or cancel with less than 1-week notice. The amount will be charged to the credit card on file.

The guaranteed number of guests must be submitted to Saltwater no later than three (3) business days prior to the event

## MENU & BAR SELECTION

Menu selections are due no later than 2 weeks prior to the event. Menu selections submitted less than 2 weeks prior are subject to availability.

Guaranteed guest count is due no later than three (3) business days. If less than the guaranteed number arrives for the event, the guaranteed number will be applied to the bill. If additional guests arrive for the event, we will do our best to accommodate them. All events will have a hosted bar unless otherwise noted in the Beverage Service section on the contract. Limited and custom bar packages are available upon request.

\_\_\_\_\_  
Signature of Acknowledgment

Date: \_\_\_\_\_

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FOR MORE INFORMATION &  
TO SCHEDULE AN APPOINTMENT,  
PLEASE E-MAIL:

[INFO@SALTWATERSONO.COM](mailto:INFO@SALTWATERSONO.COM)

