PRIVATE EVENTS

SALTWATER
RESTAURANT & BAR

SURF & TURF

WWW.SALTWATERSONO.COM
128 WASHINGTON ST. SOUTH NORWALK, CT 06854 - 203.939.9502
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
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
**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
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.

____________________________________________  Date: ______________
Signature of Acknowledgment
FOR MORE INFORMATION &
TO SCHEDULE AN APPOINTMENT,
PLEASE E-MAIL:

INFO@SALTWATERSONO.COM