



SALTBLOCK

CATERING & EVENTS

Polished + Trained
In-House Service Staff

Scratch-Made +
Locally Sourced Ingredients

Craft Cocktail Bar Program

Custom Wedding Menus

Exclusive and Collaborative
Venues + Spaces



Our Process

Before we begin our process, we would like to express our gratitude to you for considering SaltBlock to be a part of your special event, an opportunity we do not take lightly! Our goal is to make your event—from inquiry, to booking, to event day—as easy and convenient for you as possible.



DISCOVERY

We want all of the details: the restaurants you love, the memorable events you have attended, and your must-have ingredients.

BOOKING

We will work with you to make sure your menu and our services are a perfect fit for you and your guests, and how you envision your special day.

PLANNING

No detail is left unaddressed; no stone is left unturned. We have a *Passion for Perfection*, and our team works with you for a flawless, stress-free catering experience.

INGREDIENTS

We believe in using hormone and antibiotic-free proteins, sustainably sourced seafood, and the freshest seasonal produce.

PREPARATION + PRESENTATION

Our chefs craft unique dishes that reflect the experience you want your guests to have with flavors, textures and colors. We cook on-site as often as possible to ensure you get the freshest final product.



Wedding Packages

ESSENTIAL BUFFET

\$45 per person

Cocktail Hour with 3 Hors d'Oeuvres Platters

Buffet Menu Dinner Reception

Pre-Set Water + Seasonal Citrus

Dinner Plate, Dinner Fork, Dinner Knife,
Linen Napkin, Water Goblet

Basic Cotton/Poly Table Linens
in Black, White or Ivory

Professional Service Staff

ADD BAR SERVICES

+ \$22 per person

Beer + Wine Open Bar (5-Hour)

Champagne Toast with
Wine Glasses

Bartending Services

Full Liquor + Liability Insurance

PREMIUM STATIONS

\$85 per person

Cocktail Hour with 4 Tray Passed Hors d'Oeuvres

Dinner Reception with 1 Cocktail Station
+ 1 Dinner Station

Locally Roasted Foundation Coffee

Pre-Set Water + Seasonal Citrus

Cocktail Station Plate, Dinner Plate, Dinner Fork,
Dinner Knife, Linen Napkin, Water Goblet

Specialty Faille Textured Table Linens
in 13 Different Natural Tone Colors

Professional Service Staff

ADD BAR SERVICES

+ \$46 per person

Full Premium Open Bar (5-Hour)

Champagne Toast with Champagne Flute

Bar Glassware: Wine Glasses,
Highball Glasses, Rocks Glasses

Bartending Services

Full Liquor + Liability Insurance

PREMIUM FAMILY STYLE

\$100 per person

Cocktail Hour with 4 Tray Passed Hors d'Oeuvres

Reception with 2 Entree Family Style Menu
(Individually Plated Salad)

Locally Roasted Foundation Coffee

Pre-Set Water + Seasonal Citrus

Salad Plate, Dinner Plate, Salad Fork + Knife,
Dinner Fork + Knife, Linen Napkin, Water Goblet

Specialty Faille Textured Table Linens
in 13 Different Natural Tone Colors

Professional Service Staff

ADD BAR SERVICES

+ \$46 per person

Full Premium Open Bar (5-Hour)
+ 1 Specialty Cocktail

Champagne Toast with Champagne Flute

Bar Glassware: Wine Glasses,
Highball Glasses, Rocks Glasses

Bartending Services

Full Liquor + Liability Insurance

SPECIALTY PLATED MENU

\$115 per person

Cocktail Hour with 4 Tray Passed Hors d'Oeuvres

3 Course Plated Dinner
(Soup/Salad, Appetizer, Main)

Locally Roasted Foundation Coffee

Pre-Set Water + Seasonal Citrus

Salad Plate, Dinner Plate, Salad Fork + Knife,
Dinner Fork + Knife, Linen Napkin, Water Goblet

Specialty Faille Textured Table Linens
in 13 Different Natural Tone Colors

Professional Service Staff

ADD BAR SERVICES

+ \$50 per person

Full Top-Shelf Open Bar (5-Hour)
+ 2 Specialty Cocktails

Champagne Toast with Champagne Flute

Bar Glassware: Wine Glasses,
Highball Glasses, Rocks Glasses, Martini Glasses

Bartending Services

Full Liquor + Liability Insurance



We are always happy to customize menus to fit your style! For more information or to get a customized proposal, please contact your SaltBlock sales manager.

Prices subject to 12.5% service charge and FL state tax.



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Photos by The Ganeyns and
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