



Sea Salt®

Inspired, Imaginative Events

The Sea Salt Difference

- Fabulous location in historic Old Naples
- Stunning and elegant interior design
- Designated sommelier to select special wines and spirits
- Variety of event menus
- Can customize menus to suit an event's taste and budget
- Expertise to collaborate with you on theme and décor, from creative brainstorming to sourcing materials
- Flexibility with table arrangements and agenda
- Six exquisite private and semi-private dining niches, seating 10 to 100 guests for brunch, lunch, dinner or a cocktail reception

One of the top chef's tables in the country, USA Today

"Best of Award of Excellence," Wine Spectator

Certificate of Excellence, Trip Advisor

"Golden Spoon" award winner, Florida Trend

VENUES



Venues



Patio, Capacity: 60
Bask in the ambiance of historic
Third Street South



Window Room, Capacity: 14
This semi-private nook off the patio allows
guests to overlook Third Street South

Sea Glass Room, Capacity: 40
Adorned with floor-to-ceiling glass
walls, this room can be subdivided to
accommodate different configurations
and seating plans for various party sizes



Venues



Chef's Table, Capacity: 14

This private, intimate room is surrounded by our 5,000-bottle wine cellar where guests enjoy a special chef's creation menu



Naples Room, Capacity: 100

For authentic Naples style, room décor is sleek, modern and reminiscent of a yacht

Breezeway Dining, Capacity: 30

This cool, breezy outdoor location lends itself to an open and relaxing atmosphere overlooking Third Street South



MENUS



Lunch Option One

\$30 per person

Tax and gratuity not included

First Course

Choice of:

TOMATO BISQUE

tempura oyster mushrooms | goat cheese

or

ARTISAN MIX SALAD GREENS

tomato | red onion | parmesan | balsamic vinaigrette

Main Course

Choice of:

GRILLED ATLANTIC SWORDFISH

fresh tomato | black olives | capers | oregano

or

CHICKEN CEASAR

shaved parmesan | avocado | tomato | garlic bruschetta

Dessert

ASSORTMENT HOME-MADE GELATO

Lunch Option Two

\$45 per person

Tax and gratuity not included

First Course

Choice of:

TOMATO BISQUE

tempura oyster mushrooms | whipped goat cheese

or

ARUGULA

goat cheese | bacon | walnuts | green apple | lemon dressing

Main Course

Choice of:

GRILLED BLACK GROUPER CEASAR

shaved parmesan | avocado | tomato | garlic bruschetta

or

AVOCADO STUFFED JUMBO LUMP CRAB MEAT

Sea Salt cocktail sauce | sweet potato fries

or

RAVIOLI

braised veal | tomato sauce | buffalo mozzarella

Dessert

ASSORTMENT HOME-MADE GELATO & SORBETS

Dinner Option One

\$60 per person

Tax and gratuity not included

First Course

Choice of:

NEW VISION CAESAR SALAD

wrapped romaine | parmesan | sherry vinaigrette | tomato caviar

or

ARTISAN MIXED GREENS

tomato | cucumber | pickled fennel | balsamic vinaigrette

Main Course

Choice of:

BRAISED VEAL RAVIOLI

braised veal | creamy black truffle sauce

or

NEW ZEALAND ORA KING SALMON

beluga lentil ragu | mustard sauce | roasted pear

or

FREE RANGE CHICKEN

Duck fat roasted heirloom carrots | garlic arugula potatoes | bacon & boursin vinaigrette

Dessert

Choice of:

HOME-MADE GELATO *or* CRÈME BRÛLEE

Dinner Option Two

\$70 per person

Tax and gratuity not included

First Course

Choice of:

ROASTED BABY BEETS

peaches | goat cheese | sunflower seed praline | raspberry vinaigrette

or

TOMATO, BUFFALO MOZZARELLA & BASIL TOWER

Merlot salt

Main Course

Choice of:

BLACK GROPER

roasted tomato| fingerling potato| capers | picholine olive

or

NEW YORK STRIP STEAK

whipped truffle potato mousseline | asparagus

Dessert

Choice of:

CRÈME BRÛLEE

or

CHOCOLATE RASPBERRY DOME

chocolate cake | raspberry brulee | dark chocolate glaze

Dinner Option Three

\$80 per person
Tax and gratuity not included

First Course

Choice of:

ARUGULA

goat cheese | bacon | walnuts | green apple | lemon dressing

or

AKAUSHI BEEF CARPACCIO

artichokes | shaved parmesan | lemon vinagrette

Second Course

RIGATONI | waygu beef ragù bolognese | parmesan
&

RAVIOLI | braised veal | creamy black truffle sauce

Main Course

Choice of:

BEEF TENDERLOIN

parmesan whipped potato mouseline

or

RED SNAPPER

asparagus | capers | black olive | parmesan polenta

Dessert

Choice of:

HAZELNUT BAR

hazelnut cake | chocolate cream | praline feuilletine |
chocolate chantilly

or

MIXED BERRIES

amarone wine zabaione

Dinner Option Four

\$90 per person
Tax and gratuity not included

First Course

Choice of:

AHI TUNA TARTARE

avocado | capers | red onion | thai chili sauce | bread leaf
or

BUFFALO MOZZARELLA AND LOCAL TOMATO TOWER
basil | balsamic reduction

Second Course

RAVIOLI

braised veal | creamy black truffle sauce

&

CAVETTELLI

red wine braised octopus | kalamata olives | capers |
bone marrow

Main Course

Choice of:

JOYCE FARM NAKED BEEF 100% GRASS FED RIBEYE
mushrooms | potato mousseline

or

BLACK GROPER

roasted tomato | fingerling potato | capers |
picholine olive

or

AHI TUNA

orange nectar | roasted baby beets | wasabi green peas |
ponzu-balsamic reduction

Dessert

CRÈME BRÛLEE

or

SEA SALT CARAMELLO

milk chocolate mousse | chocolate cake caramel ganache

Passed Hors D'oeuvres

\$14 per person

Choice of Three:

Crispy Calamari Skewers

Bruschetta with Tomato & Mozzarella

Bresoala stuffed with Honey Mascarpone & Truffle

Mini Crab Cake

Scallop Medallions with Bacon

Dates stuffed with Foie Gras

Tuna & Red Beet Tartare

Crispy Buffalo Mozzarella

Baked Oysters

Charcuterie

\$\$\$ per person

Tax and gratuity not included

Served with olive oil and rosemary grilled ciabatta bread

Cold Cuts

SPECK

BRESAOLA

PARMA HAM

SALAME NOSTRANO

SERRANO HAM

MORTADELLA

Olives

CERIGNOLA

PICHOLINE

SPICY CALAMATA

Cheese *served with a pairing of honey & jam*

MANCHEGO (Spain) Slightly acidic, piquant, persistent taste of sheep's milk with a nutty finish

TALEGGIO (Italy) Cows milk, meaty richness accented with yeast, fruit and a tangy salty bite

COMTÉ (France) Cows milk, complex, nutty and caramelized with lingering mild flavor

GORGONZOLA (Italy) Delicate, soft cows milk cheese, subtly sweet with grassy undertones

AGED GOUDA (Netherlands) Salty, sweet cows milk cheese, crunchy, flaky, meltingly smooth

BRA TENERO (Italy) Young and soft cows milk cheese

PARMIGIANO REGGIANO STRAVECCHIO (Italy) Cows milk, piquant with a sweet rich finish

BUCHERON (Wisconsin) Goats milk cheese, mild, soft notes of vanilla

Beverages

Beer and Wine Package

\$20 per person, per hour

Includes house selected white wine, imported and domestic beer and soft drinks.

Cocktail Package

\$25 per person, per hour

Includes house select brand liquor and mixes, house selected champagne or prosecco, house selected white wine, imported and domestic beer and soft drinks.

Premium Cocktail Package

\$30 per person, per hour

Includes premium brand liquors, mixes, champagne or prosecco, red and white wine, imported and domestic beer, and soft drinks.

Liquor Selections:

Vodka
Gin
Rum
Scotch
Bourbon
Whiskey
Tequila

Select Brand

Three Olives
Bombay
Bacardi
Dewars
Jim Beam
Seagram's Seven
Jose Cuervo Gold

Premium Brand

Greg Goose
Bombay Sapphire
Captain Morgan
Johnny Walker Re
Makers Mark
Crown Royal
Patron Silver

Beer Selections:

Domestic Beer
Miller Lite
Yuengling
Yuengling Light
Bell's Oberon
Bell's Two Hearted Ale

Imported Beer

Heineken
Peroni
Amstel Light
New Belgium Fat Tire
Clausthaler non-alcoholic

Contact

We look forward to making your event special!



Tanya Buchanan
Director of Operations

Sea Salt Restaurant
1186 Third Street South
Naples, FL 34102

Tanya@SeaSaltNaples.com
239-434-7258

Our Team

Fabrizio Aielli
Chef Owner

Ingrid Aielli
Owner

Jason Goddard
Corporate Chef

Josh Zeman
Executive Chef

Liset Zelaya
Sommelier