

The background of the image is a photograph of an outdoor restaurant patio. In the foreground, there are several large, ornate yellow planters filled with green foliage and pink flowers. Behind them, a paved patio area with a black and white checkered pattern leads to a dining area with tables and chairs. Some people are seated at the tables. In the background, there are large trees and a multi-story building with balconies. A semi-transparent white banner is overlaid across the middle of the image, containing the text "Sea Salt" and a logo.

# Sea Salt<sup>®</sup>

*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

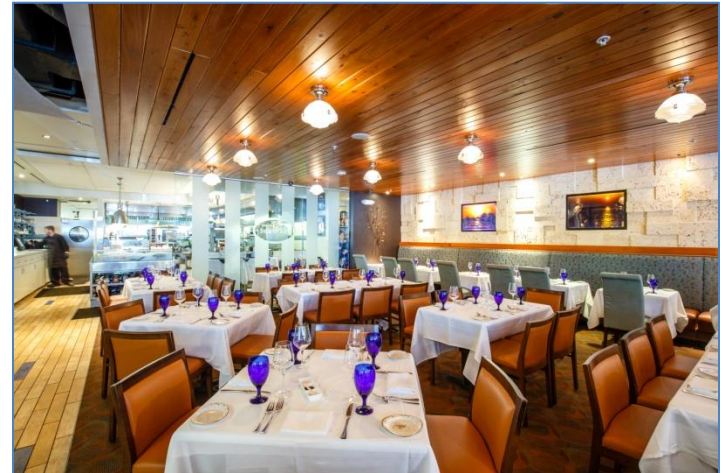


# Venues



## **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 BRÚLEE

# 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 GROUPER

roasted tomato | fingerling potato | capers | picholine olive

*or*

NEW YORK STRIP STEAK

whipped truffle potato mousseline | asparagus

## **Dessert**

*Choice of:*

CRÈME BRÚLEE

*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 vinaigrette

## Second Course

RIGATONI | waygu beef ragù bolognese | parmesan

&

RAVIOLI | braised veal | creamy black truffle sauce

## Main Course

*Choice of:*

BEEF TENDERLOIN

parmesan whipped potato mousseline

*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 zabaglione

# 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 GROUPER

roasted tomato | fingerling potato | capers |

picholine olive

*or*

AHI TUNA

orange nectar | roasted baby beets | wasabi green peas |

ponzu-balsamic reduction

## Dessert

CRÈME BRÚLEE

*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

Bresola 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

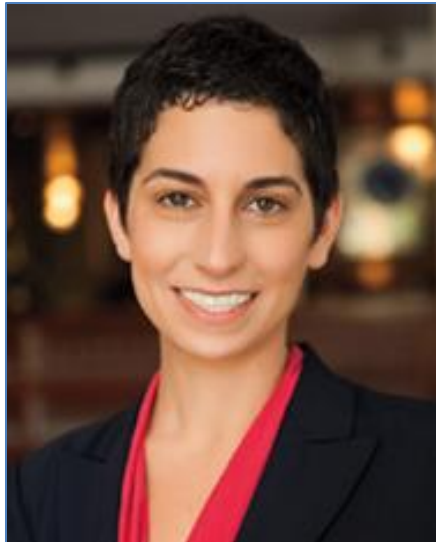
Amstel Light

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*