



honey
SALT

FOOD AND DRINK

WELCOME TO
HONEY SALT

CATERING & PRIVATE DINING

702 445 6100 | @HONEYSALT | HONEYSALT.COM

1031 SOUTH RAMPART BLVD, LAS VEGAS NV 89145



OUR STORY

HONEY SALT IS A RESTAURANT DEVOTED
TO FAMILY, FRIENDS AND COMMUNITY. LET
US SHARE OUR PASSION FOR GREAT FOOD,
GREAT DRINKS, AND UNIQUE HOSPITALITY
EXPERIENCES WITH YOU

Elizabeth and Kim



GENERAL INFORMATION

BRUNCH | LUNCH | DINNER

OFF PREMISE | ONSITE

WEDDINGS | BABY SHOWERS | CORPORATE

GENERAL RESERVATIONS & INQUIRIES

702.445.6100

HONEYSALT.COM

CONTACT

KRYSTAL PRAGER

EVENTS & SALES MANAGER

KPRAGER@HONEYSALT.COM | 702 445 6100

HAILEY BROPHY

EVENT COORDINATOR

HBROPHY@HONEYSALT.COM

CAPACITIES

MAIN DINING ROOM: 90 GUESTS

PATIO: 30 GUESTS

GALLERY (LOUNGE): 24 GUESTS

PRIVATE DINING ROOM

COCKTAIL RECEPTION: 75 GUESTS

SEATED: 56 GUESTS

FULL RESTAURANT BUYOUT

COCKTAIL RECEPTION: 250 GUESTS

SEATED: 200 GUESTS



FARM-TO-TABLE INSPIRED MENU

When you think of the comforts of home, it involves food so exquisite that you feel it down in your soul. Our menu uses only the most flavorful ingredients and home classics to provide you with the meals you have been craving, such as our Biloxi Buttermilk Chicken Sandwich, Elizabeth's Caesar Salad, and Grandma Rosie's Meatballs. We are passionate in our desire to bring the freshest possible products to Honey Salt and establish relationships with local farmers, fishermen, and growers who can provide the best meals possible.



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FOOD AND DRINK

BRUNCH MENUS

SATURDAY & SUNDAY
10:00AM TO 2:30PM*

*STANDARD OPERATING HOURS



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BOTTOMLESS MIMOSAS & BLOODY MARYS

TREAT YOUR GUESTS!

Add on our bottomless mimosa and bloody mary package! Ask your event coordinator for details.

\$19 / person*

*package is applicable to the entire group guarantee

BRUNCH MENU 1

all courses served family-style

GET COMFORTABLE

MONKEY BREAD

baked citrus brioche, honey bourbon sauce

SEASONAL FRUIT PLATE

berries & fruits from the market

FAMILY FAVORITES

SEASONAL FRENCH TOAST

CHEF'S SEASONAL DISH

BILOXI BUTTERMILK

FRIED CHICKEN SLIDERS

creamy slaw, house durkee's dressing, brioche roll

SWEET FINISH

BROOKIE

chocolate chip cookie meets fudge brownie
salted caramel chunk ice cream

\$32 PER PERSON

Price does not include tax or administrative fee.
It's our pleasure to tailor a menu to your specific requests to the best of our ability but it is not a guarantee.

*menus subject to change due to availability and seasonality

BRUNCH MENU 2

all courses served family-style

GET COMFORTABLE

GRANDMA ROSIE'S TURKEY MEATBALLS
alta cucina tomatoes, caramelized onions, bellwether farms ricotta

SEASONAL FRUIT PLATE
berries & fruits from the market

MONKEY BREAD
baked citrus brioche, honey bourbon sauce

FAMILY FAVORITES

SEASONAL FRENCH TOAST

EGG WHITE FRITTATA
spinach, roasted tomato, fromage blanc, market greens

BACKYARD FAVORITE SLIDERS
aged cheddar, tomato jam, butter pickle

SWEET FINISH

BROOKIE
chocolate chip cookie meets fudge brownie, salted caramel chunk ice cream

SEASONAL DESSERT

\$45 PER PERSON

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FOOD AND DRINK

BOTTOMLESS MIMOSAS & BLOODY MARYS

TREAT YOUR GUESTS!

Add on our bottomless mimosa
and bloody mary package! Ask your
event coordinator for details.

\$19 / person*

*package is applicable to the
entire group guarantee

honey S A L T
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LUNCH MENUS

MONDAY TO FRIDAY
11:30AM - 4:00PM*

*STANDARD OPERATING HOURS



LUNCH MENU 1

GET COMFORTABLE

CHOICE OF ONE FOR EACH GUEST

ELIZABETH'S CAESAR

tuscan kale, romaine, black garlic dressing, parmesan

CHEF'S SEASONAL SOUP

FAMILY FAVORITES

CHOICE OF ONE FOR EACH GUEST

PASTA PRIMAVERA

seasonal vegetables

BILOXI BUTTERMILK

FRIED CHICKEN SANDWICH

creamy slaw, house durkee's dressing, brioche roll, house chips

BACKYARD FAVORITE BURGER

aged cheddar, tomato jam, butter pickle, fries

SWEET FINISH

INDIVIDUALLY PLATED

BROOKIE

chocolate chip cookie meets fudge brownie
salted caramel chunk ice cream

\$37 PER PERSON

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LUNCH MENU 2

all courses served family-style

GET COMFORTABLE

ELIZABETH'S CAESAR

tuscan kale, romaine, black garlic dressing, parmesan

GRAIN POWER

red & white quinoa, beluga lentils, avocado, shaved fennel
radish, citrus vinaigrette

FAMILY FAVORITES

PASTA PRIMAVERA

seasonal vegetables

GRANDMA ROSIE'S

TURKEY MEATBALL PIZZA

caramelized onions, arugula, shaved horseradish

SEARED FISH TACOS

avocado, radish, corn tortilla

SWEET FINISH

BROOKIE

chocolate chip cookie meets fudge brownie
salted caramel chunk ice cream

SEASONAL DESSERT

\$44 PER PERSON

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LUNCH MENU 3

GET COMFORTABLE

SERVED FAMILY-STYLE FOR THE TABLE

ELIZABETH'S CAESAR

tuscan kale, romaine, black garlic dressing, parmesan

GRANDMA ROSIE'S TURKEY MEATBALLS

alta cucina tomatoes, caramelized onions, bellwether farms ricotta

FARMERS TOAST

seasonal garnish

FAMILY FAVORITES

CHOICE OF ONE FOR EACH GUEST

BACON GRILLED CHEESE

aged cheddar, sourdough, seasonal soup

SEARED FISH TACOS

avocado, radish, corn tortilla

BACKYARD FAVORITE BURGER

aged cheddar, tomato jam, butter pickle, fries

BILOXI BUTTERMILK FRIED CHICKEN SANDWICH

creamy slaw, house durkee's dressing, brioche roll, chips

SWEET FINISH

SERVED FAMILY-STYLE FOR THE TABLE

BROOKIE

chocolate chip cookie meets fudge brownie, salted caramel chunk ice cream

SEASONAL DESSERT

\$47 PER PERSON

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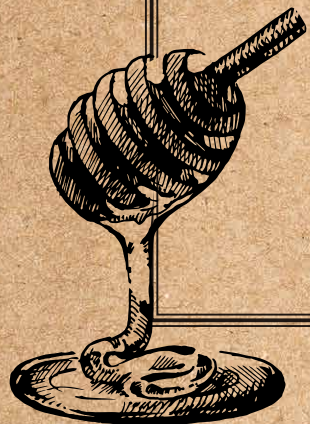
honey S A L T
FOOD AND DRINK

DINNER MENUS

SUNDAY TO FRIDAY 4:00PM - 9:00PM*

SATURDAY 4:00PM - 10:00PM*

*STANDARD OPERATING HOURS



DINNER MENU 1

GET COMFORTABLE

CHOICE OF ONE FOR EACH GUEST

ELIZABETH'S CAESAR

tuscan kale, romaine, black garlic dressing, parmesan

CHEF'S SEASONAL SOUP

FAMILY FAVORITES

CHOICE OF ONE FOR EACH GUEST

PASTA PRIMAVERA

seasonal vegetables

GRILLED SCOTTISH SALMON

seasonal setup

RED BIRD FREE-RANGE CHICKEN

mac n' cheese with kale & anaheim peppers, natural jus

SWEET FINISH

SERVED FOR EACH GUEST

BROOKIE

chocolate chip cookie meets fudge brownie
salted caramel chunk ice cream

\$48 PER PERSON

Price does not include tax or administrative fee.
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the best of our ability but it is not a guarantee.

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DINNER MENU 2

all courses served family-style

GET COMFORTABLE

ELIZABETH'S CAESAR

tuscan kale, romaine, black garlic dressing, parmesan

GRANDMA ROSIE'S TURKEY MEATBALLS

alta cucina tomatoes, caramelized onions, bellwether farms ricotta

FAMILY FAVORITES

GRILLED SCOTTISH SALMON

seasonal setup

RED BIRD FREE-RANGE CHICKEN

mac n' cheese with kale & anaheim peppers, natural jus

NEW YORK STEAK

seasonal setup

SWEET FINISH

BROOKIE

chocolate chip cookie meets fudge brownie
salted caramel chunk ice cream

SEASONAL DESSERT

\$55 PER PERSON

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GET COMFORTABLE

Start off with one of our house favorites for an additional \$7/person. Served family-style at the table or as a passed appetizer.

MARGHERITA PIZZA
fresh mozzarella, tomato
basil, olive oil

FARMERS TOAST
seasonal garnishes

**GRANDMA ROSIE'S
TURKEY MEATBALLS**
alta cucina tomatoes, caramelized onions
bellwether farms ricotta

DINNER MENU 3

STARTER

CHOICE OF ONE FOR EACH GUEST

ELIZABETH'S CAESAR
tuscan kale, romaine, black garlic dressing, parmesan

CHEF'S SEASONAL SOUP

FAMILY FAVORITES

CHOICE OF ONE FOR EACH GUEST

PASTA PRIMAVERA
seasonal vegetables

CHEF'S SEASONAL FISH
seasonal setup

RED BIRD FREE-RANGE CHICKEN
mac n' cheese with kale & anaheim peppers, natural jus

CHARRED FILET MIGNON
seasonal vegetables

SWEET FINISH

SERVED FAMILY-STYLE AT THE TABLE

BROOKIE
chocolate chip cookie meets fudge brownie
salted caramel chunk ice cream

SEASONAL DESSERT

\$65 PER PERSON

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BUFFET & OFFSITE CATERING MENUS



HORS D'OEUVRES

PASSED OR STATIONARY | BY THE PIECE

HOT

BILOXI FRIED CHICKEN SLIDER
creamy slaw, house durkee's dressing, brioche bun

\$ 7

BACKYARD FAVORITE SLIDER
aged cheddar, tomato jam, butter pickle

\$ 7

BACON GRILLED CHEESE
aged cheddar, rustic bacon, sourdough

\$ 4

GRANDMA ROSIE'S TURKEY MEATBALLS
alta cucina tomatoes, caramelized onions bellwether farms ricotta

\$ 3

MAC 'N CHEESE CROQUETTE
pomodoro sauce

\$ 4

PIGS IN A BLANKET
angus beef, stone mustard

\$ 3.50

COLD

PROSCIUTTO WRAPPED MELON
mint, honey

\$ 3

HUMMUS
pita, olive, radish

\$ 3

SHRIMP COCKTAIL
fresh horseradish

\$ 5

SCALLOP CEVICHE
tostada, cilantro

\$ 5

SEASONAL FARMERS TOAST

\$ 4

SMOKED SALMON RILLETTE
grilled bread, pickled red onions, capers

\$ 4.50

ENTRÉE STATIONS

MINIMUM OF 2 STATIONS ARE REQUIRED

PIZZA STATION

**GRANDMA ROSIE'S
TURKEY MEATBALL**
turkey meatballs, caramelized onions
shaved horseradish

\$ 15^{EA}

MARGHERITA PIZZA
fresh mozzarella, tomato,
basil, extra virgin olive oil

\$ 14^{EA}

MUSHROOM PIZZA
fresh mozzarella, broccolini, pickled peppers

\$ 15^{EA}

SEAFOOD STATION

OYSTERS
minimum of 60

\$ 3^{EA}

CRAB CLAWS
minimum of 60

\$ 6^{EA}

SEAFOOD TOWER
chef's selection

MP

*menus subject to change due to availability and seasonality



CHARCUTERIE STATION

\$18 PER PERSON

CHEF'S SELECTION OF ARTISANAL MEATS + CHEESES
classic condiments

FAMILY FAVORITE ENTRÉES

\$30 PER PERSON | SELECT 1 ENTRÉE & 1 SIDE

SPAGHETTI & GRANDMA ROSIE'S MEATBALLS

NEW YORK STEAK

RED BIRD FREE-RANGE CHICKEN

SIDES

ROASTED BROCCOLINI
chili flake

MASHED POTATO
yukon gold potatoes

GRILLED ASPARAGUS
lemon zest

MAC & CHEESE
kale & hatch chili

SWEET FINISH STATION

PER PIECE

SEASONAL DESSERT \$4^{EA}

FRESH FRUIT \$2.50^{EA}

ASSORTED COOKIES \$2^{EA}

BROOKIE \$4^{EA}

chocolate chip cookie meets chocolate fudge brownie
with salted caramel chunk ice cream

*menus subject to change due to availability and seasonality

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FOOD AND DRINK

BEVERAGE PACKAGES



BAR & BEVERAGE PACKAGES

Bar packages are applicable to entire group guarantee. Each package is based on 2 hours of service. \$15/person will be applied for any additional hour of service.

PREMIUM

LIQUORS*

Tanqueray, Aviation, Bombay Sapphire, Hendrick's, Malibu, Myers's Dark, Patron Silver, Patron Reposado, Belvedere, Ketel One, Titos, Grey Goose, Hennessy VS, Chivas Regal 12yr, Dewar's, Glenlivet 12yr, Johnnie Walker Black, Balvenie, Bulleit Rye, Crown Royal, Maker's Mark, Knob Creek, Woodford Reserve.

WINE

Sommelier Selected Wines

BEER

Domestic & Import

SOFT DRINKS, ICED TEA & COFFEE INCLUDED

\$45 PER PERSON

Price does not include tax or administrative fee.

WELL

LIQUORS*

New Amsterdam Vodka, New Amsterdam Gin, Monte Alban Blanco Tequila
Jim Beam Whiskey, Cruzan White Rum, Dewars.

WINE

House Selected Wines

BEER

Select Domestic & Import

SOFT DRINKS, ICED TEA & COFFEE INCLUDED

\$40 PER PERSON

Price does not include tax or administrative fee.

BEER & HOUSE WINE

WINE

House Selected Wines

BEER

Select Domestic & Import

SOFT DRINKS, ICED TEA & COFFEE INCLUDED

\$32 PER PERSON

Price does not include tax or administrative fee.

NON-ALCOHOLIC

Refillable soft drinks, coffee, hot tea, and iced tea

\$5 PER PERSON

Price does not include tax or administrative fee.

*SUBJECT TO CHANGE, WILL PROVIDE SIMILAR BRAND

Designed to serve your full guest count or guaranteed guest count, whichever is greater for the number of hours contracted. The wines and beers change seasonally. Feel free ask your sales manager within 2 weeks of your event for the seasonal glass wines to be included in your special event. You may also select specific wines from our general wine list which may cause an adjustment in the hourly price. *Shots, doubles, martinis, or house specialty cocktails will not be served with the purchase of a beverage package.

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FOOD AND DRINK

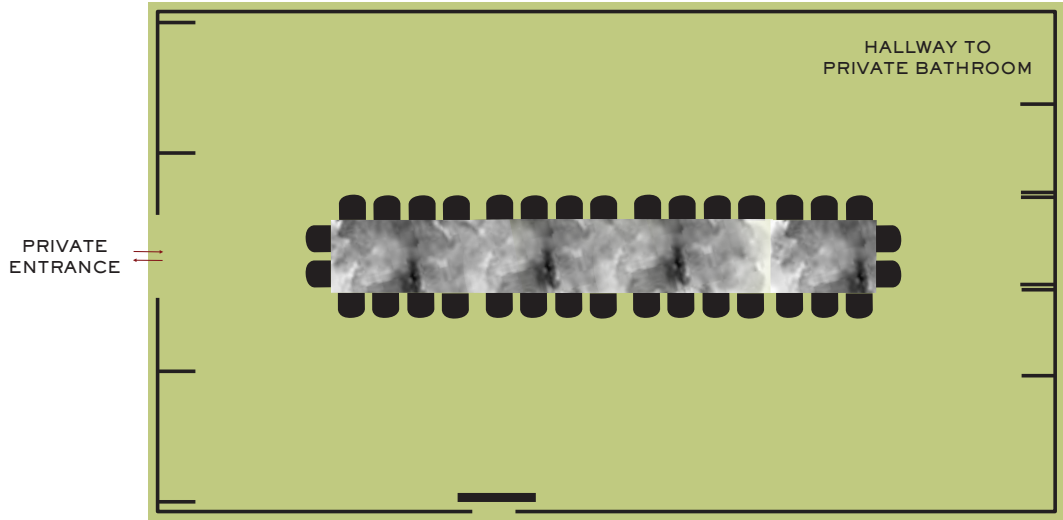
FLOORPLANS



MAIN DINING FLOOR PLAN



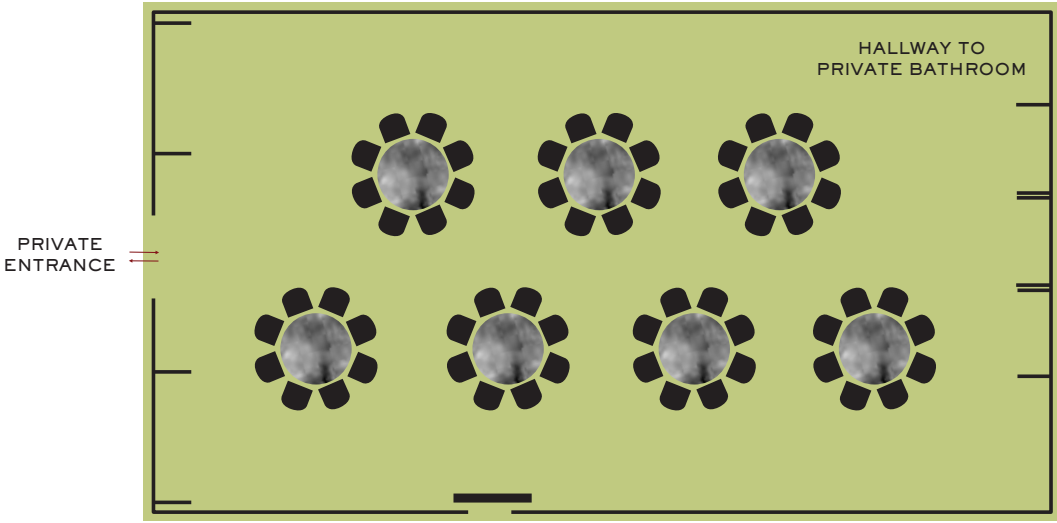
OPTION 1:
FITS UP TO 28 GUESTS



BARN DOORS OPEN AND CLOSE
FROM MAIN DINING ROOM

PRIVATE DINING
FLOOR PLANS

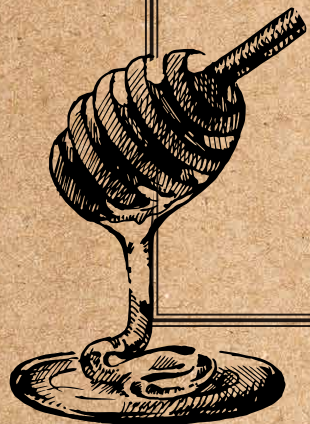
OPTION 2:
FITS UP TO 56 GUESTS, 8 GUEST PER TABLE



BARN DOORS OPEN AND CLOSE
FROM MAIN DINING ROOM

honey S A L T
FOOD AND DRINK

TERMS & CONDITIONS



TERMS & CONDITIONS

FOOD AND BEVERAGE ORDER SPECIFICATIONS

To ensure proper planning of your event, we request that all food and beverage specifications be received no later than 10 days prior to your event.

CONFIRMATION OF ORDERS

Upon receipt of food and beverage specifications your sales manager will review them and in turn provide you with written confirmation of your order via a contract/banquet event order. Signed contract/banquet event orders will be required, along with a 50% deposit of estimated charges to book your group function. Guests booking short term orders, (less than 10 days in advance), will be required to review, sign and return deposit information immediately upon receipt of the contract/banquet event order.

FLOOR PLANS AND EQUIPMENT RENTALS

Your sales manager will discuss guest seating arrangements and the logistic requirements, making appropriate recommendations to ensure the best possible guest experience is achieved. The floor plan will be discussed in advance of the event and be a part of the agreement between the client and the restaurant. Please alert your sales manager if a registration area or check-in of guests is required. In general, Honey Salt will supply any in-house furniture required to complete the floor plan at no additional cost to the client. The costs for any additional equipment, (above the existing furniture available at Honey Salt), that may be required to meet the client's needs will be discussed and added as "equipment rental".

GUARANTEE

The final guaranteed number of guests must be received by Honey Salt via phone or email three business days prior to your function; otherwise, the guest count listed on the contract/banquet event order will be considered your "guarantee". You will be charged for the actual guest count in attendance at the function or the guaranteed number of guests, whichever is greater.

SALES MINIMUMS & ALLOTTED EVENT TIME

Each function is assigned a sales minimum representing the minimum dollars that must be spent to secure the function room(s). If the sales minimum is not met, a supplemental charge will be added to the final bill to meet the minimum. Only Honey Salt food and beverage sales are applied toward the sales minimum; taxes, event fees, audio visual, décor and other items do not apply. Your sales manager will discuss the sales minimum for the area you are considering during your initial inquiry. Group functions are generally allotted a maximum of three hours service time, with one hour prior to the event for the host to access the area for set-up. Guests are welcome into the area promptly at the scheduled event time.

ADDITIONAL FEES

Food, beverage and other services provided by Honey Salt will be subject to Nevada state and local taxes at the prevailing rate, 21% administrative fee retained entirely by Honey Salt for the staffing, set up and administration expenses related to hosting your function.

Outside dessert vendor fee of \$2/person.

ROOM FEES

Rooms are allotted for a specific contracted time. A fee may apply if you wish to extend your functions time frame.

CHEF REQUESTS

At Honey Salt we believe every guest deserves to enjoy fresh, made from-scratch food served in abundance. If you or any of your guests have an allergy or dietary restriction, please inform the staff and our chefs will be happy to accommodate your needs to the best of our abilities. We are also able to create custom menus, so please ask if you do not see exactly what you are looking for!

FOOD AND BEVERAGE POLICY / SPONSORED OR PROMOTIONAL MATERIALS AND PRODUCTS

Honey Salt is the sole provider of food and beverage at Honey Salt Restaurant unless specific agreements have been made in writing with your sales manager. Please discuss any sponsored or promotional products, or desire to exhibit any materials with your sales manager in advance of your event.

AUDIO VISUAL

Honey Salt can coordinate Audio/Visual services for an additional \$250 fee or you may choose to bring in your own audio/visual vendor. Please discuss your needs with your sales manager.

DEPOSITS/ CANCELLATIONS

All deposits are non-refundable. Full payment of the estimated total is not required till day of your event. Full payment will be charged for cancellations within three business days of your function.

Cancellation from time of booking - 14 days prior to your function

50% deposit is non-refundable, but can be applied toward another function within one year.

Cancellation from 13 days - 3 days prior to your function

50% deposit is forfeited and cannot be applied toward another function.

Cancellation from 3 days prior to your function's scheduled date and time

100% of estimated charges are due and charged due to venue's loss of revenue and booking opportunity, labor needs, and culinary orders having been placed and obligated to payments due.

FORMS OF PAYMENT

Honey Salt accepts Cash, Visa, MasterCard, American Express, Discover and Corporate Checks.



CREDIT CARD AUTHORIZATION

EVENT NAME (POST AS) _____

EVENT DATE _____

ADDRESS _____

CITY _____ STATE _____ ZIP _____

PHONE _____

CREDIT CARD _____ # EXP. _____ CVC: _____

CREDIT CARD HOLDER _____

COMPANY NAME (IF APPLICABLE) _____

AUTHORIZED SIGNER(S) _____

(PLEASE INITIAL ON THE LINE) _____ DEPOSIT AMOUNT (NON-REFUNDABLE) \$ _____

☐ PLEASE USE THIS CARD TO CHARGE BALANCE OF EVENT

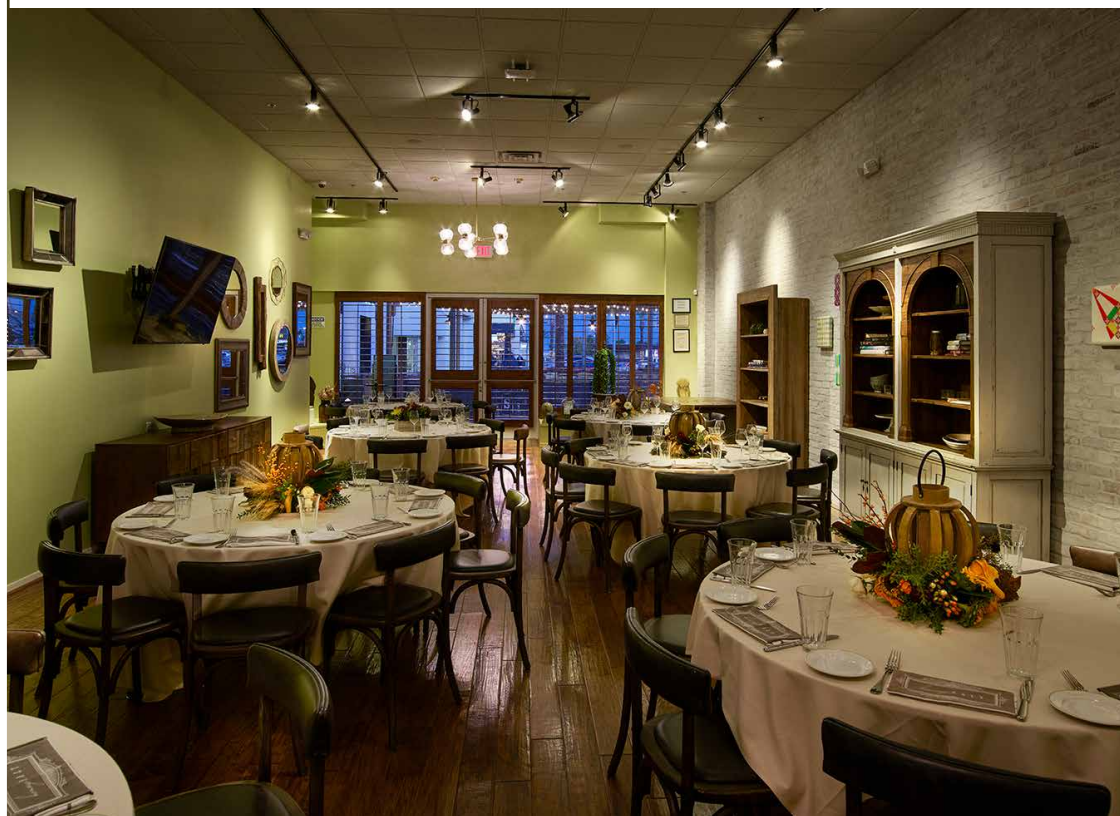
TERMS AND CONDITIONS

The cardholder agrees by their signature below that all estimated charges detailed above for the above named event at Honey Salt Las Vegas are authorized to be charged to the cardholder's credit card indicated above. If the credit card company declines to provide authorization for the estimated charges, or for any reason, this authorization is not approved, the cardholder agrees to provide Honey Salt Las Vegas with an advance deposit for the full amount of the estimated charges as determined by Honey Salt Las Vegas. Such advance deposit will be made in one of the acceptable methods prescribed by Honey Salt Las Vegas. I hereby authorize the charges incurred for the above named event to be charged to my credit card for expenses incurred at Honey Salt Las Vegas. I understand that all deposits are non-refundable and non-transferable and that additional charges may be added to the above estimates as they are incurred with this authorization.

SIGNATURE

DATE





CONTACT

KRYSTAL PRAGER
EVENTS & SALES MANAGER

KPRAGER@HONEYSALT.COM | 702 445 6100

HONEYSALT.COM | 702 445 6100 | @HONEYSALT
1031 SOUTH RAMPART BLVD, LAS VEGAS NV 89145

