



*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

## CAPACITIES

MAIN DINING ROOM: 90 GUESTS

PATIO: 30 GUESTS

LOUNGE: 24 GUESTS

## PRIVATE DINING ROOM

COCKTAIL RECEPTION: 75 GUESTS

SEATED: 64 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.

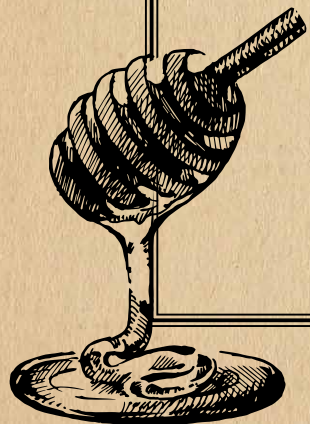


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# BRUNCH MENUS

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

\*STANDARD OPERATING HOURS





# BOTTOMLESS MIMOSAS & BLOODY MARYS

## TREAT YOUR GUESTS!

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

\$25 / person\*

Upgrade to premium bottomless mimosas \$35 / person\*

\*package is applicable to the entire group guarantee

# BRUNCH MENU 1

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

### BREAKFAST POUTINE

herb roasted potatoes, bacon gravy  
cheese curds, scrambled eggs

### BILOXI BUTTERMILK

### FRIED CHICKEN SLIDERS

creamy slaw, house durkee's dressing, brioche roll

## SWEET FINISH

individually plated

### BROOKIE

chocolate chip cookie meets fudge brownie  
salted caramel chunk ice cream

## \$38 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

### ELIZABETH'S CAESAR

tuscan kale, romaine, black garlic dressing, parmesan

## FAMILY FAVORITES

### SEASONAL FRENCH TOAST

### EGG WHITE FRITTATA

spinach, roasted tomato, fromage blanc, market greens

### BACKYARD FAVORITE SLIDERS

aioli, butter pickle

## SWEET FINISH

### BROOKIE

chocolate chip cookie meets fudge brownie  
salted caramel chunk ice cream served upon request

### SEASONAL DESSERT

## \$49 PER PERSON

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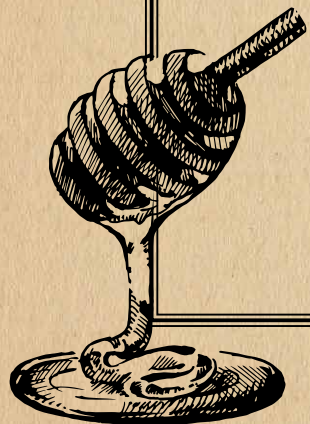
\*package is applicable to the  
entire group guarantee

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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

aioli, butter pickle, fries

## SWEET FINISH

INDIVIDUALLY PLATED

### BROOKIE

chocolate chip cookie meets fudge brownie  
salted caramel chunk ice cream

## \$42 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

# LUNCH 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 tomatos, caramelized onions  
bellwether farms ricotta

## FAMILY FAVORITES

### PASTA PRIMAVERA

seasonal vegetables

### CHEF'S SEASONAL PIZZA

### SEARED FISH TACOS

avocado, radish, corn tortilla

## SWEET FINISH

### BROOKIE

chocolate chip cookie meets fudge brownie  
salted caramel chunk ice cream served upon request

### SEASONAL DESSERT

## \$49 PER PERSON

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the best of our ability but it is not a guarantee.

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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

#### GRAIN POWER

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

#### SEARED FISH TACOS

avocado, radish, corn tortilla

#### BACKYARD

#### FAVORITE BURGER

aioli, 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  
served upon request

### \$52 PER PERSON

Price does not include tax or administrative fee.  
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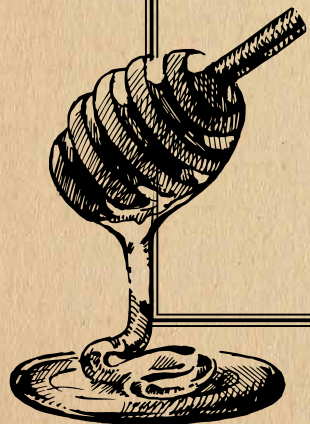


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## DINNER MENUS

SUNDAY TO THURSDAY 4:00PM - 9:00PM\*  
FRIDAY & 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

### JIDORI CHICKEN BREAST

seasonal setup

## SWEET FINISH

INDIVIDUALLY PLATED

### BROOKIE

chocolate chip cookie meets fudge brownie  
salted caramel chunk ice cream

## \$55 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

# 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

### JIDORI CHICKEN BREAST

seasonal setup

### NEW YORK STEAK

seasonal setup

## SWEET FINISH

### BROOKIE

chocolate chip cookie meets fudge brownie  
salted caramel chunk ice cream served upon request

### SEASONAL DESSERT

## \$59 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



## 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

**JIDORI CHICKEN BREAST**  
seasonal setup

**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 served upon request

**SEASONAL DESSERT**

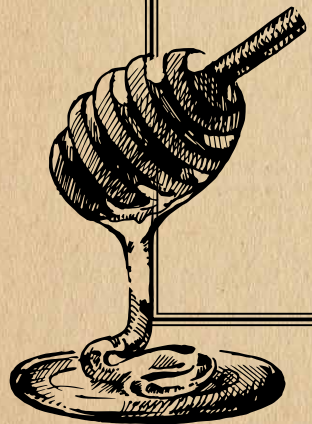
### \$79 PER PERSON

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

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**BUFFET & OFFSITE  
CATERING MENUS**



# HORS D'OEUVRES

PASSED OR STATIONARY | BY THE PIECE

## HOT

- BILOXI FRIED CHICKEN SLIDER** \$7  
creamy slaw, house durkee's dressing, brioche bun
- BACKYARD FAVORITE SLIDER** \$7  
butter pickle
- BACON GRILLED CHEESE** \$4  
aged cheddar, rustic bacon, sourdough
- GRANDMA ROSIE'S TURKEY MEATBALLS** \$5  
alta cucina tomatoes, caramelized onions bellwether farms ricotta
- MAC 'N CHEESE CROQUETTE** \$4  
pomodoro sauce
- PIGS IN A BLANKET** \$4  
angus beef, stone mustard

## COLD

- PROSCIUTTO WRAPPED MELON** \$5  
mint, honey
- HUMMUS** \$4  
pita | with crudite +\$2
- SHRIMP COCKTAIL** \$5  
fresh horseradish
- SCALLOP CEVICHE** \$5  
tostada, cilantro
- SEASONAL FARMERS TOAST** \$5

# ENTRÉE STATIONS

## PIZZA STATION

**GRANDMA ROSIE'S TURKEY MEATBALL** \$17<sup>EA</sup>  
turkey meatballs, caramelized onions shaved horseradish

**MARGHERITA PIZZA** \$16<sup>EA</sup>  
fresh mozzarella, tomato, basil, extra virgin olive oil

**SEASONAL PIZZA** \$20<sup>EA</sup>

## SEAFOOD STATION

**OYSTERS** \$5<sup>EA</sup>  
minimums of 90

**CRAB CLAWS** MP  
minimums of 90

**SEAFOOD TOWER** MP  
chef's selection

\*menus subject to change due to availability and seasonality

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ADD ON  
**CARVING STATION**

priced per person  
+ \$100 carving attendant fee

**BEEF TENDERLOIN**

\$35 PER PERSON  
steak sauce, horseradish cream

**NEW YORK STRIPLOIN**

\$30 PER PERSON  
steak sauce, horseradish cream

**PRIME RIB**

\$28 PER PERSON  
red wine demi glaze, horseradish cream

**BONELESS PORK LOIN**

\$22 PER PERSON  
apple cider reduction, horseradish cream

**ROASTED TURKEY**

\$21 PER PERSON  
truffle gravy

**MARY'S FREE RANGE CHICKEN**

\$21 PER PERSON

**CHARCUTERIE STATION**

\$18 PER PERSON

**CHEF'S SELECTION OF ARTISANAL MEATS & CHEESES**  
classic condiments

**FAMILY FAVORITE ENTRÉES**

\$35 PER PERSON | SELECT 1 ENTRÉE & 1 SIDE

**SPAGHETTI & GRANDMA ROSIE'S MEATBALLS**

**NEW YORK STEAK**

**JIDORI 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 \$5<sup>EA</sup>**

**FRESH FRUIT \$2.50<sup>EA</sup>**

**ASSORTED COOKIES \$2.50<sup>EA</sup>**

**BROOKIE \$5<sup>EA</sup>**

chocolate chip cookie meets chocolate fudge brownie

**LOGO COOKIES \$7<sup>EA</sup>**

**COTTON CANDY STATION**

2 HOURS | \$250 | INCLUDES ATTENDANT

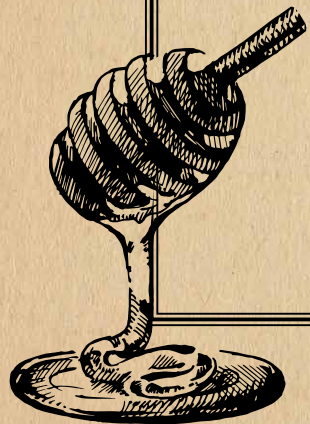
your choice of flavor



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**BEVERAGE  
PACKAGES**

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## 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

**\$50 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

**\$42 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

**\$35 PER PERSON**

Price does not include tax or administrative fee.

### NON-ALCOHOLIC

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

**\$6 PER PERSON**

Price does not include tax or administrative fee.

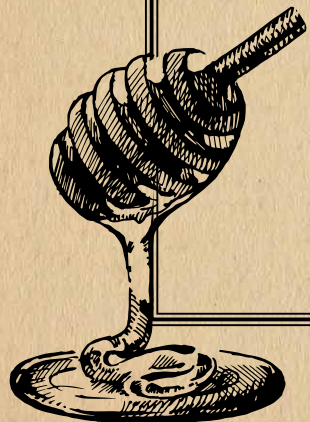
\*SUBJECT TO CHANGE, WILL PROVIDE SIMILAR BRAND  
Designed to serve your full guest count or guaranteed guest count, whichever is greater for the number of hours contracted. The wines and beers change seasonally. Feel free ask your sales manager within 2 weeks of your event for the seasonal glass wines 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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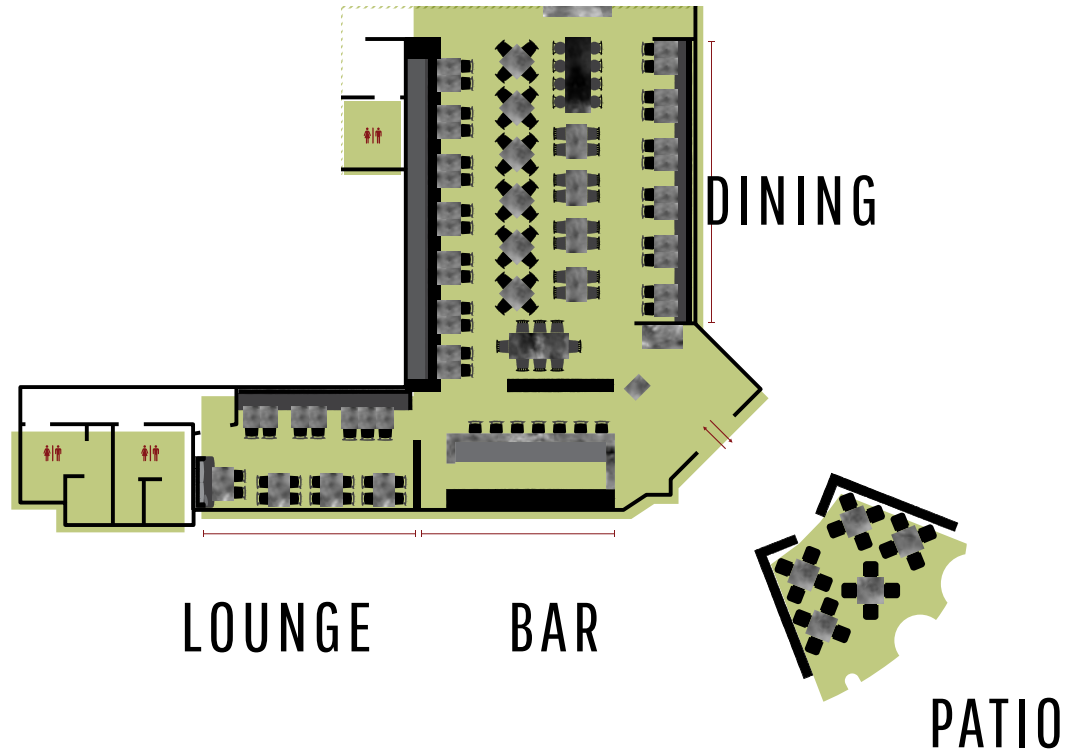
# FLOORPLANS

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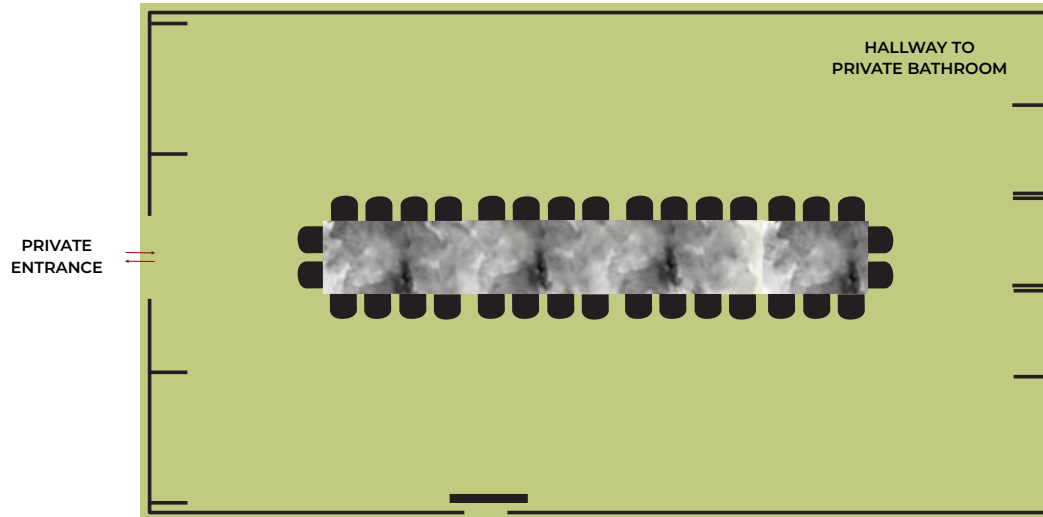


# MAIN DINING FLOOR PLAN



**OPTION 1:  
FITS UP TO 28 GUESTS**

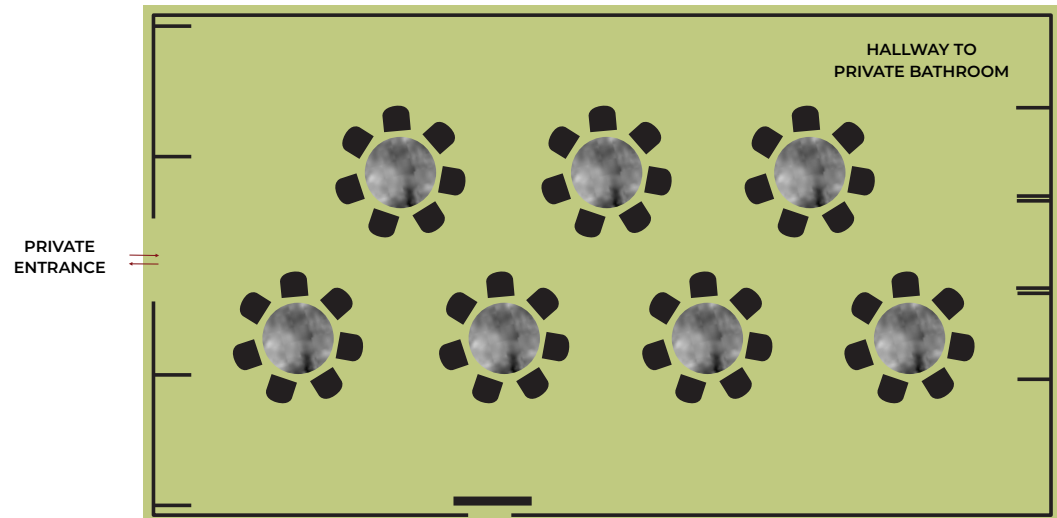
# PRIVATE DINING FLOOR PLANS



BARN DOORS OPEN AND CLOSE  
FROM MAIN DINING ROOM

**OPTION 2:**

FITS UP TO 50 GUESTS, 8 GUEST PER TABLE

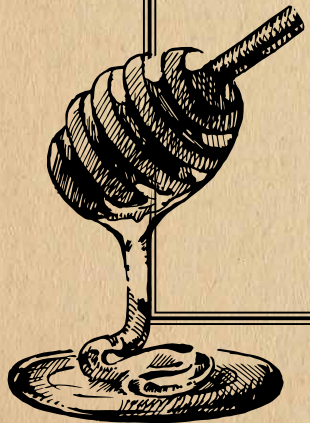


BARN DOORS OPEN AND CLOSE  
FROM MAIN DINING ROOM

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# TERMS & CONDITIONS

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# 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, 4% administrative fee and 18% service charge 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

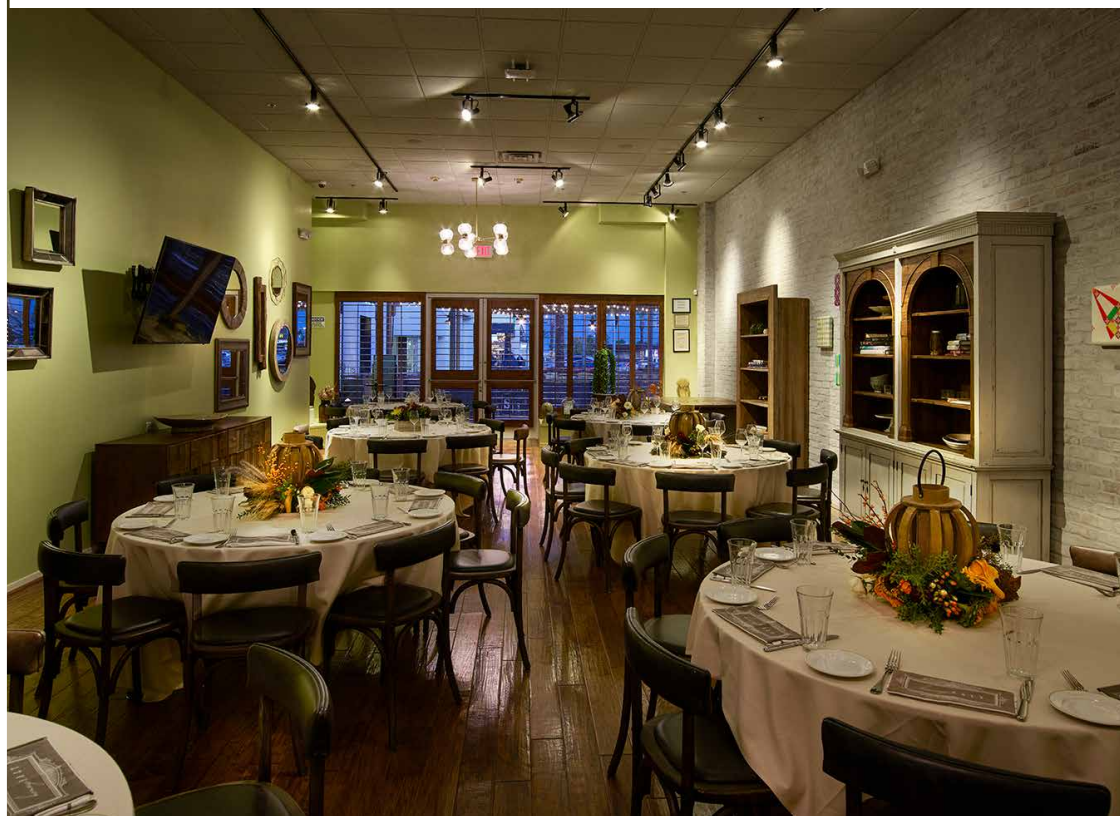
The cardholder agrees by their signature below that all estimated charges detailed above for the above named event at Honey Salt Las Vegas are authorized to be charged to the cardholder's credit card indicated above. If the credit card company declines to provide authorization for the estimated charges, 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](mailto:KPRAGER@HONEYSALT.COM) | 702 445 6100

[HONEYSALT.COM](http://HONEYSALT.COM) | 702 445 6100 | [@HONEYSALT](https://www.instagram.com/HONEYSALT)  
1031 SOUTH RAMPART BLVD, LAS VEGAS NV 89145

