



honey
S A L T

FOOD *AND* DRINK

CATERING & PRIVATE DINING

**WE WANT TO CREATE
A FABULOUS EVENT FOR
YOU AND YOUR GUESTS!**

Our hospitality team is ready to take care of every detail so you can relax and fully enjoy your experience.

We would love to host your wedding, rehearsal dinner, baby or bridal shower, birthday, corporate meeting, team building, informational presentation, or any special occasion!



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EVENT & OCCASIONS MADE ESPECIALLY FOR YOU

Whether you are looking for an elevated event venue for a wedding shower or a private meeting space for a company discussion or awards ceremony, our versatile indoor and outdoor private dining areas can be tailored to suit your vision. We specialize in transforming our spaces to create the perfect setting for your unique occasion.



A group of people, including a bride and groom, are seated around a dining table in a private room. The table is elegantly set with a large, vibrant floral centerpiece featuring pink and white flowers. The guests are dressed in formal wear, such as tuxedos and gowns. In the background, there is a large wooden arched shelving unit filled with various decorative items. The overall atmosphere is sophisticated and celebratory.

PRIVATE DINING ROOM



HONEY SALT PRIVATE DINING ROOM

Our private dining room is a flexible, customizable space that can be configured to suit the purpose of your gathering and the size of your guest list. The room features a private pop-up bar, AV capabilities, and a TV—perfect for both intimate celebrations and professional meetings. You’re also welcome to enhance the space with your own décor, including balloon installations.

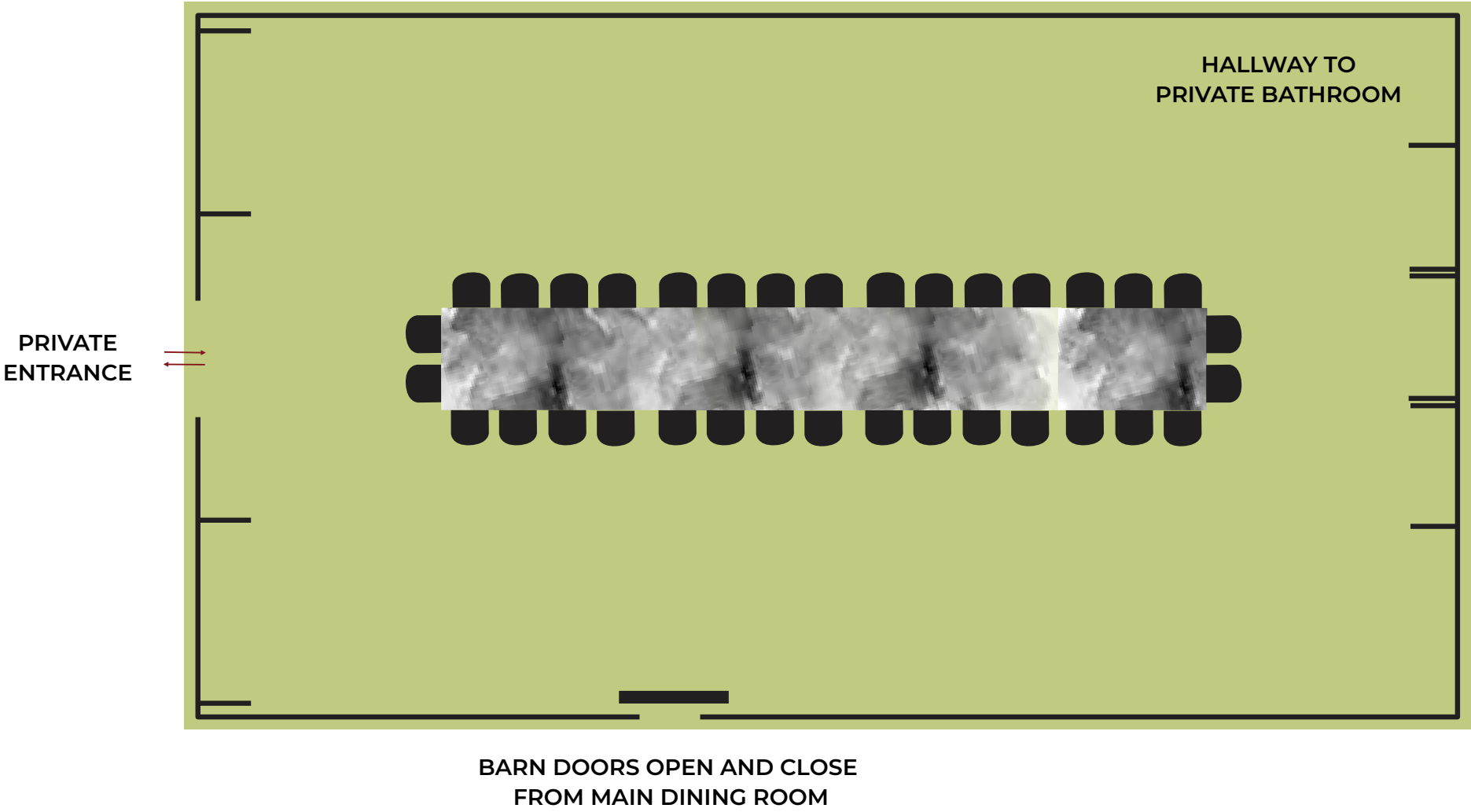
STANDING CAPACITY	75
SEATED CAPACITY	60



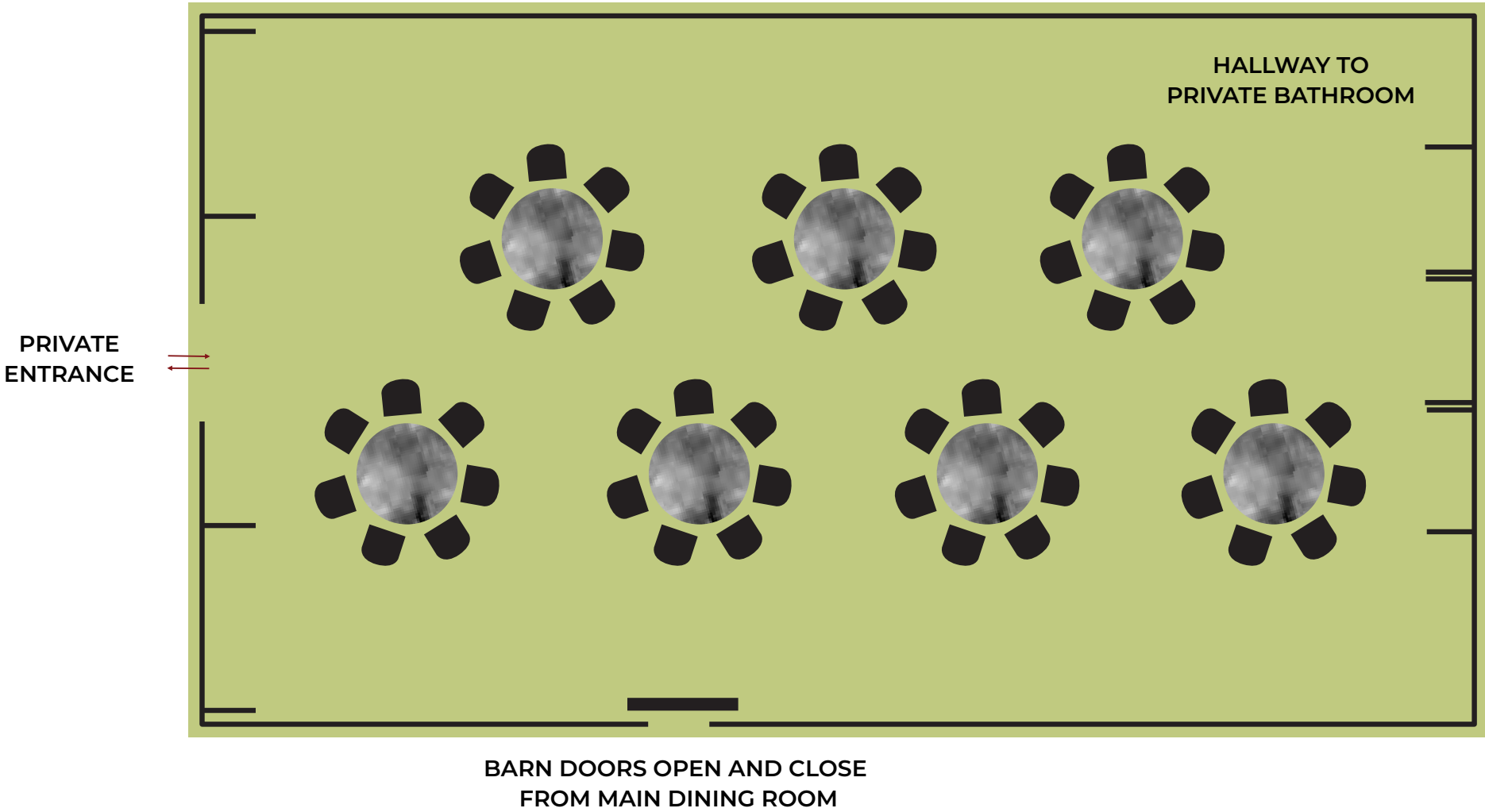
PRIVATE DINING ROOM FLOOR PLAN EXAMPLES

Available to be adjusted and formatted to
your preference

OPTION 1:
FITS UP TO 28 GUESTS

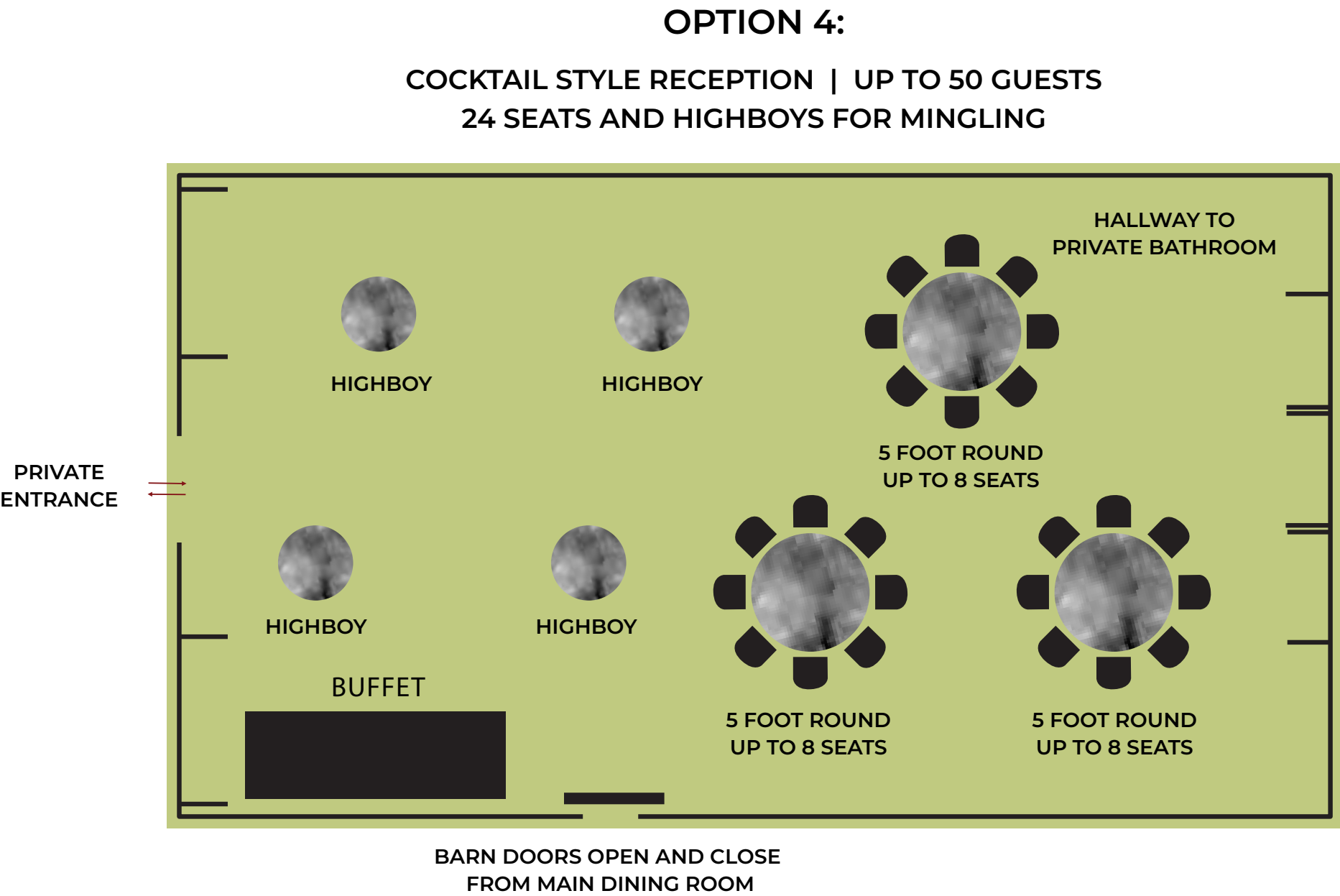
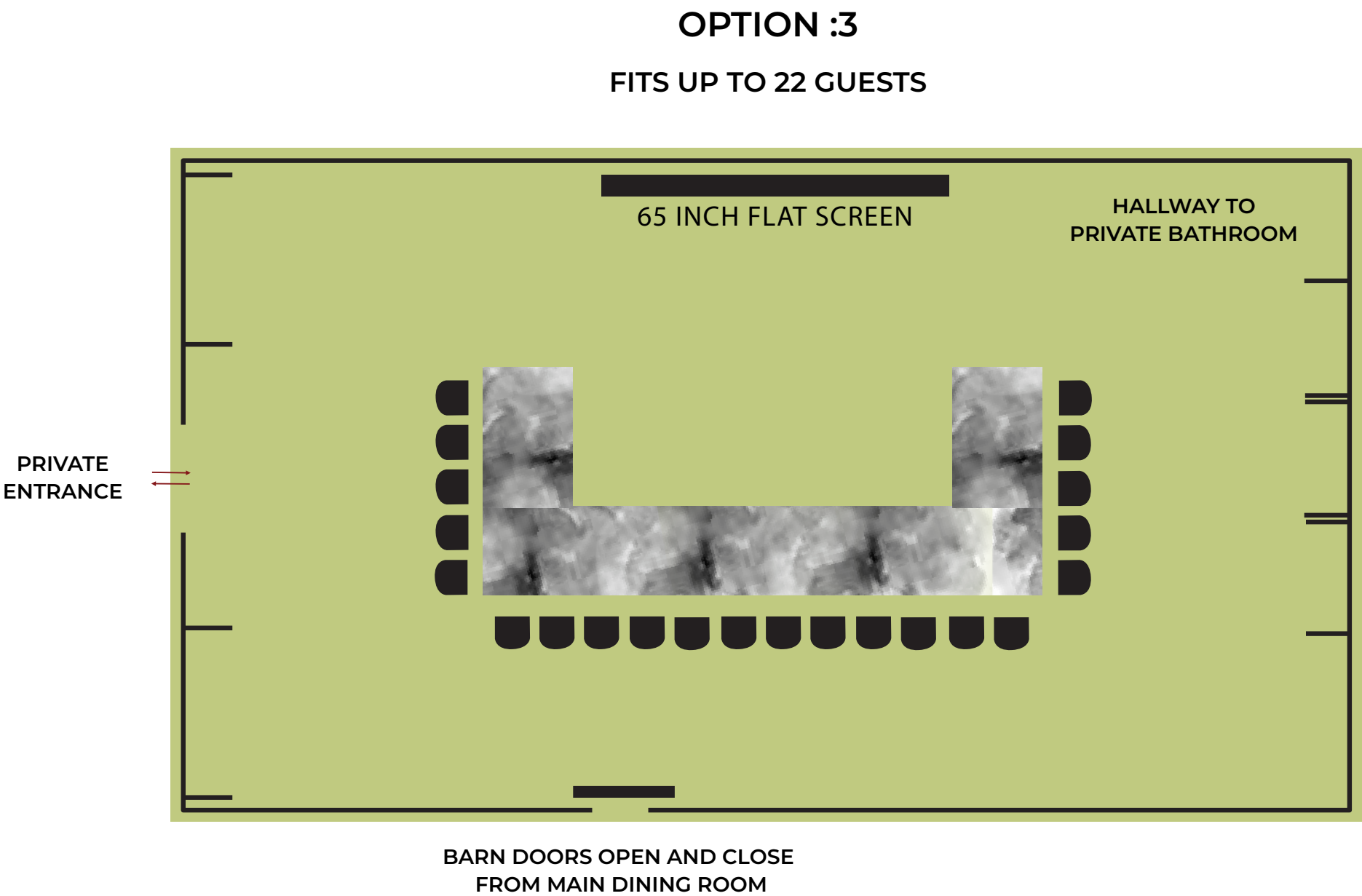


OPTION 2:
FITS UP TO 50 GUESTS, 8 GUEST PER TABLE



PRIVATE DINING ROOM FLOOR PLAN EXAMPLES

Available to be adjusted and formatted to
your preference



The image shows a spacious dining room with a rustic and eclectic aesthetic. The walls are covered in a bold red, blue, and white plaid wallpaper. Several framed mirrors and artworks are displayed on the wall. The room is filled with wooden tables and chairs, some of which have patterned cushions. In the background, a kitchen area with white cabinetry and a large island is visible. The overall atmosphere is warm and inviting.

LOUNGE DINING ROOM



HONEY SALT LOUNGE DINING SPACE

Ideal for small to mid-sized gatherings, our Lounge Dining Space comfortably seats up to 24 guests or accommodates approximately 30 standing guests. Typically arranged with two large-format *high-top tables (seating twelve each), the space can also include small round high-top tables to create a relaxed, social atmosphere— perfect for networking events or casual celebrations.

STANDING CAPACITY	30
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SEATED CAPACITY	24
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*Only high-tops tables are permitted in this space.



A photograph of an outdoor dining area under a large canopy. The canopy is decorated with a dense arrangement of balloons in dark blue, gold, and white. The dining area features long tables with white tablecloths and green metal chairs. In the background, there are brown curtains and a view of a street with parked cars. The entire image is framed by a double white border.

DINING ALFRESCO



HONEY SALT PATIO SPACE

Our beautiful patio offers endless possibilities—whether you prefer an assortment of food stations, a buffet, or a full-service plated dinner. This versatile outdoor space is perfect for a wide range of celebrations and events. It can accommodate up to 50 guests, with multiple layout options to suit your vision. The patio is fully shaded and equipped with ceiling fans and ambient string lighting. You’re also welcome to enhance the space with your own décor, including balloon installations.

STANDING CAPACITY	55
SEATED CAPACITY PLATED	48
SEATED CAPACITY BUFFET	40



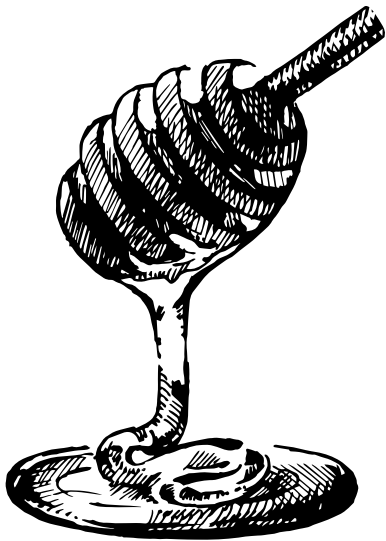
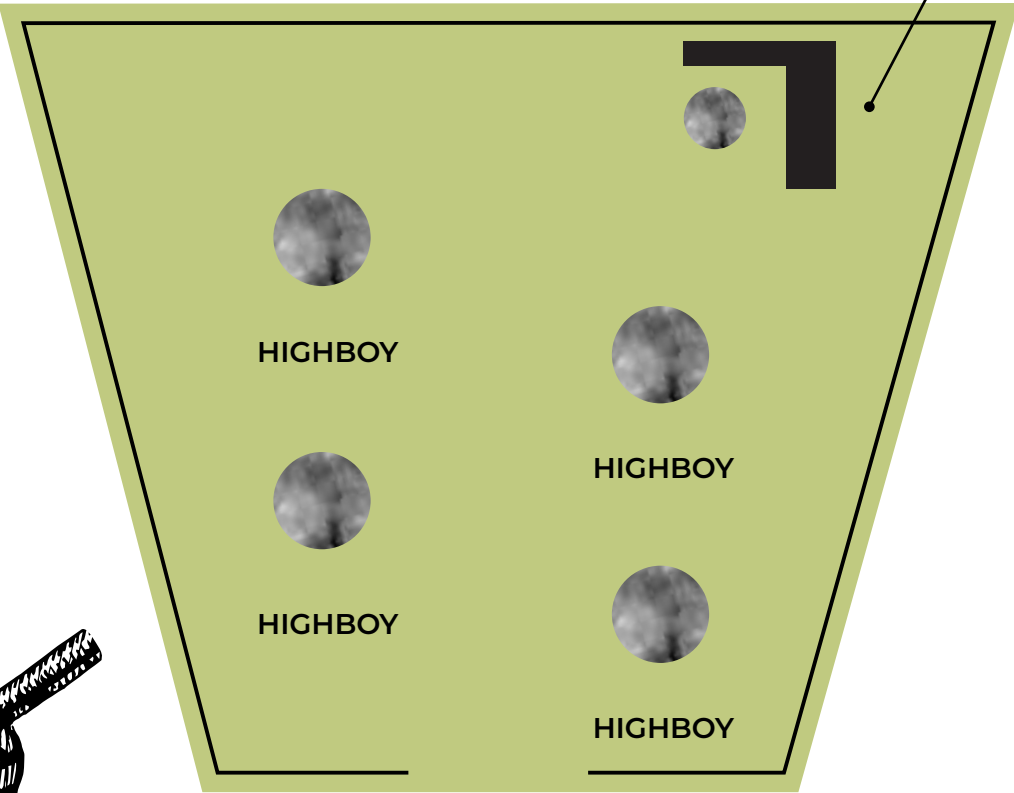
PATIO FLOOR PLAN EXAMPLES

Available to be adjusted and formatted to your preference

OPTION: 1

FITS UP TO 55 GUESTS

SOFA WITH SMALL TABLE

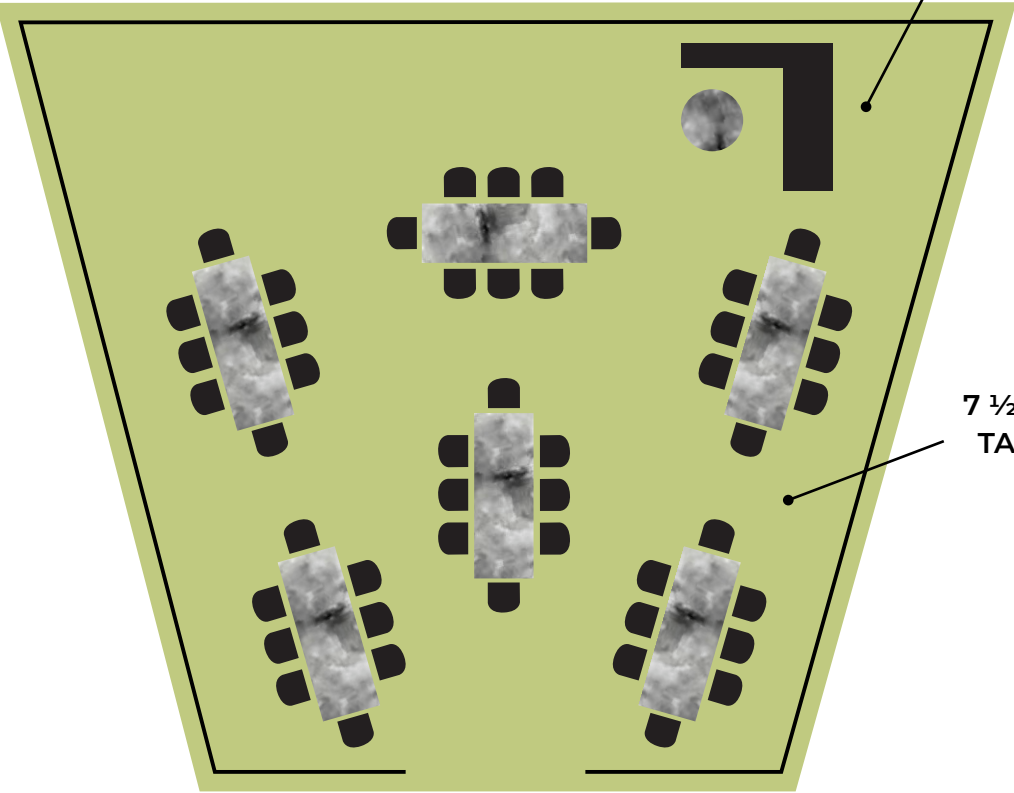


PRIVATE
ENTRANCE

OPTION: 2

FITS UP TO 48 GUESTS | PLATED SERVICE
OR 40 GUESTS | BUFFET STATION

SOFA WITH SMALL TABLE



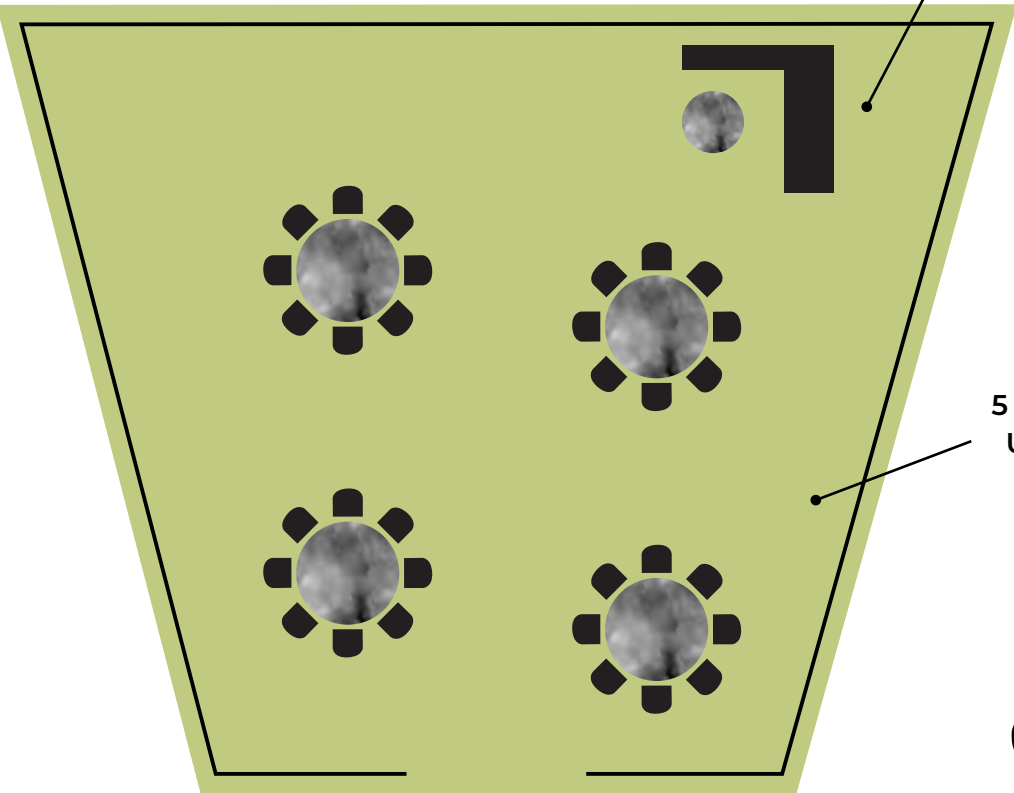
7 1/2 FOOT BANQUET
TABLES SET FOR 8

PRIVATE
ENTRANCE

OPTION: 1

FITS UP TO 48 GUESTS | PLATED SERVICE
OR 40 GUESTS | BUFFET STATION

SOFA WITH SMALL TABLE



5 FOOT ROUNDS
UP TO 8 SEATS

PRIVATE
ENTRANCE



FULL RESTAURANT BUYOUT

SALTY



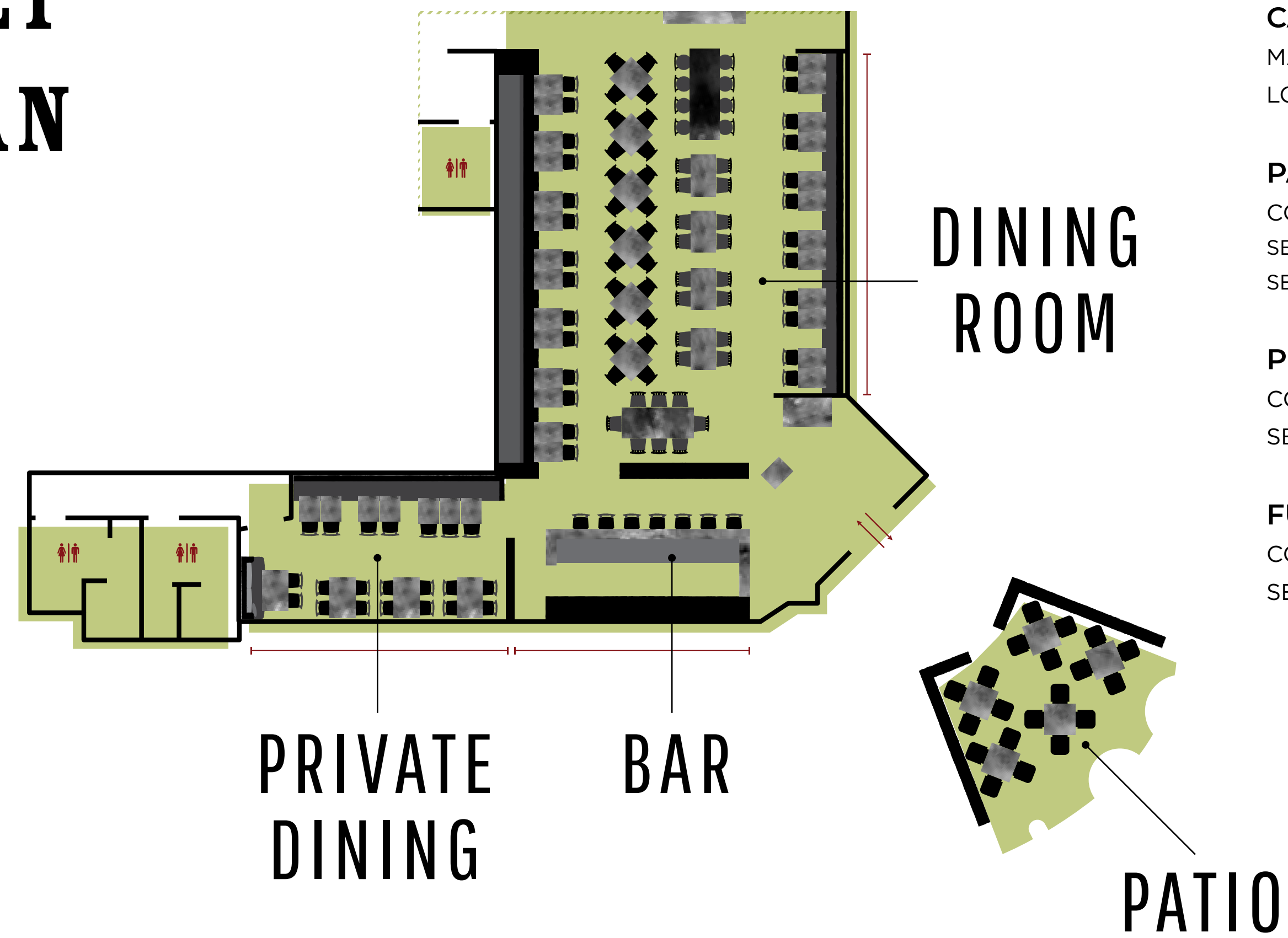
FULL RESTAURANT BUYOUT

Looking to host an unforgettable event? A full buyout of Honey Salt offers exclusive access to the entire restaurant—ideal for weddings, corporate celebrations, holiday parties, and large social gatherings. Enjoy complete privacy, personalized menus, and flexible layouts tailored to your vision. Our team will work with you to create a seamless and memorable experience from start to finish.

STANDING CAPACITY	250
SEATED CAPACITY	200



HONEY SALT FLOOR PLAN



CAPACITIES

MAIN DINING ROOM: 90 GUESTS

LOUNGE: 24 GUESTS

PATIO

COCKTAIL RECEPTION 55 GUESTS

SEATED | PLATED: 48 GUESTS

SEATED | BUFFET: 40 GUESTS

PRIVATE DINING ROOM

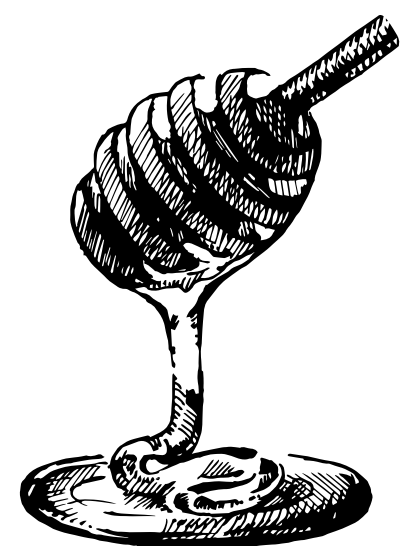
COCKTAIL RECEPTION: 75 GUESTS

SEATED: 60 GUESTS

FULL RESTAURANT BUYOUT

COCKTAIL RECEPTION: 250 GUESTS

SEATED: 200 GUESTS



WHAT'S INCLUDED

When you book your event at Honey Salt, we provide a selection of tables, chairs, table linens, plateware, silverware, and napkin linens as part of your reservation. Please explore the available options below. Note: Use of these items is optional. You're welcome to work with outside vendors if you prefer to bring in your own rentals.

ASSORTED WOOD CHAIRS

Option to rent more chairs for guests available at an additional cost

ROUND TABLES

RECTANGLE TABLES

IVORY TABLE LINEN

PLATEWARE

Salad Plate, Appetizer Plate, Dinner Plate, Dessert Saucer

SILVER CUTLERY







OFF-SITE CATERING

+ INDIVIDUALLY PACKAGED MEALS



OFF-SITE CATERING + INDIVIDUALLY PACKAGED MEALS

Let Honey Salt come to you! Whether you're planning a wedding reception, a corporate meeting, or any special occasion, our team is ready to serve. From full-service catering to individually packaged meals for large groups, we'll work with you to create a delicious and seamless experience. Just let us know your guest count and vision—we'll take care of the rest.

Individually packaged meals for 25 guests or less
must be picked up at Honey Salt.



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, 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.



CONTACT US

HAILEY BROPHY

DIRECTOR OF CATERING AND EVENTS MANAGER

HBROPHY@HONEYSALT.COM

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LOUNGE: 24 GUESTS

PATIO

COCKTAIL RECEPTION 55 GUESTS

SEATED | PLATED: 48 GUESTS

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