



Salt Air

KITCHEN + BAR

Private Dining

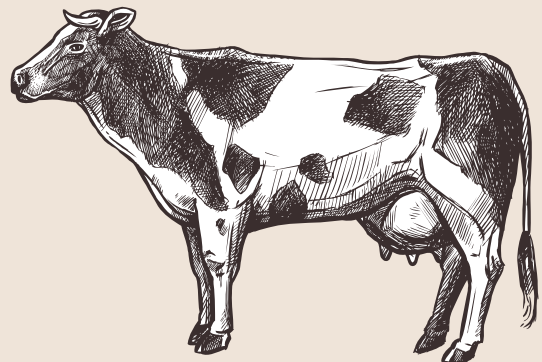


Salt Air

KITCHEN + BAR

Host your event or celebration at Salt Air! Relax in our casual upscale atmosphere while enjoying some of the area's best seasonal local fare. We offer exclusive space which accommodates up to 50 guests.

Having a larger event? Inquire about booking the entire restaurant!





Off-Season Private Dining At Salt Air

October 15 – May 14

Early Dining Plan Strictly 4:00 pm – 7:00 pm

\$3,500 plus 20% gratuity

Custom seasonal three-or-four course menus and passed hors d'oeuvres for cocktail parties & events.

Price is fixed regardless of guest count.

Private Dining Room 5:00 pm – 10:00 pm

\$4,500 plus 20% gratuity

Custom seasonal three-or-four course menus and passed hors d'oeuvres for cocktail parties & events.

Price is fixed regardless of guest count.



Peak Season Private Dining At Salt Air

May 15 – October 14

Early Dining Plan

Strictly 4:00 pm – 7:00 pm

\$4,500 plus 20% gratuity

Custom seasonal three-or-four course menus and passed hors d'oeuvres for cocktail parties & events.

Price is fixed regardless of guest count.

Private Dining Room

5:00 pm – 10:00 pm

\$5,900 plus 20% gratuity

Custom seasonal three-or-four course menus and passed hors d'oeuvres for cocktail parties & events.

Price is fixed regardless of guest count.

THE REHOBOTH

Three-Course

Private Dining Menu

\$75 PER PERSON

Up to 50 guests



Menu & dietary substitutions are available upon request and may incur an additional fee.

FAMILY-STYLE APPETIZERS

Choice of three.

OVEN ROASTED WINGS

house spice rub + celery + carrots + ranch

PEI MUSSELS & GRILLED CIABATTA

garlic + white wine + herb compound butter + grilled lemon

CRAB DEVEILED EGGS

jumbo lump crab + espelette + chives

THE SALT AIR CAESAR

romaine + parmesan cheese + house croutons + black garlic caesar dressing + chives

CREAM OF CORN CORNBREAD

cinnamon honey butter

CHEESE BOARD

ENTREES

Choice of three.

'FREE BIRD' AIRLINE HALF CHICKEN

herb roasted marble potatoes + salsa verde

VEAL BOLOGNESE

'grandpa mac' rigatoni + parmesan + veal ragù + cream

FAROE ISLAND SALMON

green almond pesto + shaved asparagus
fennel salad + quinoa

FAMOUS SHRIMP FRY

panko encrusted shrimp + boardwalk fries + cornbread + cocktail sauce

DESSERT

TABLE SHARE CHOCOLATE CAKE

ADD-ONS TO ANY DINNER:

Single Crab Cake +\$12 per person

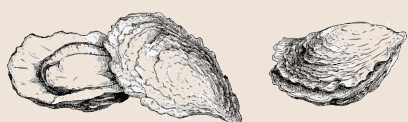
Additional Appetizer +\$8 per person

Table Share Sides +\$5 per person

THE WILMINGTON

Three-Course
Private Dining Menu

\$95 PER PERSON
Up to 50 guests



Menu & dietary substitutions are available upon request and may incur an additional fee.

FAMILY-STYLE APPETIZERS

Choice of three.

OVEN ROASTED WINGS

house spice rub +
celery + carrots + ranch

CRAB DEVEILED EGGS

jumbo lump crab +
espelette + chives

CHARGRILLED OYSTERS

garlic herb butter +
parmesan + aleppo chili

CRAB & SPINACH DIP

lump crab + gouda + gruyere
+ cheddar + old bay +
cayenne + toasted ciabatta
+ celery sprigs + carrots

ENTREES

Choice of four.

'FREE BIRD' AIRLINE HALF CHICKEN

herb roasted marble
potatoes + salsa verde

CRISPY SKIN ROCKFISH

ramp puree + pickled ramps
+ confit morel mushrooms +
baby potatoes

DESSERT

TABLE SHARE CHOCOLATE CAKE & SEASONAL DESSERT

ADD-ONS TO ANY DINNER:

Single Crab Cake +\$12 per person

Additional Appetizer +\$8 per person

Table Share Sides +\$5 per person

PEI MUSSELS & GRILLED CIABATTA

garlic + white wine + herb
compound butter + grilled
lemon

THE SALT AIR CAESAR

romaine + parmesan cheese
+ house croutons + black
garlic caesar dressing +
chives

BABY GREENS

seasonal vegetables + meyer
lemon vinaigrette

CREAM OF CORN CORNBREAD

cinnamon honey butter

CRISPY ARTICHOKE HEARTS

caper aioli + parmesan
reggiano + baby arugula +
shaved red onion

14 OZ. CREEKSTONE FARMS NY STRIP

red wine demi + cippolini
onion + asparagus

EASTERN SHORE CRAB CAKE

jumbo lump + english
cucumber & heirloom tomato
salad + boardwalk fries +
remoulade

VEAL BOLOGNESE

'grandpa mac' rigatoni +
parmesan + veal ragù + cream

THE NORTH SHORE

Four-Course
Private Dining Menu

\$115 PER PERSON

Up to 50 guests

Includes complimentary
family-style cornbread.



FAMILY-STYLE APPETIZERS

Choice of three.

CRAB DEILED EGGS
jumbo lump crab +
espelette + chives

CRAB & SPINACH DIP
lump crab + gouda + gruyere
+ cheddar + old bay +
cayenne + toasted ciabatta
+ celery sprigs + carrots

CRISPY ARTICHOKE HEARTS
caper aioli + parmesan
reggiano + baby arugula
+ shaved red onion

SOUP OR SALAD

Choice of two.

THE SALT AIR CAESAR
romaine + parmesan cheese
+ house croutons + black
garlic caesar dressing +
chives

HOMEMADE GUMBO

ENTREES

Choice of four.

**'FREE BIRD' AIRLINE
HALF CHICKEN**
herb roasted marble
potatoes + salsa verde

VEAL BOLOGNESE
'grandpa mac' rigatoni
+ parmesan + veal ragù +
cream

**14 OZ. CREEKSTONE
FARMS NY STRIP**
red wine demi + cippolini
onion + asparagus

DESSERT

**THREE TABLE SHARE DESSERTS -OR- ONE SMALLER
PORTION OF DESSERT FOR EACH GUEST**

**PEI MUSSELS & GRILLED
CIABATTA**
garlic + white wine + herb
compound butter + grilled
lemon

BONE-IN FILET CHOPS
charred scallion relish +
pickled beech mushrooms +
soy marinade

BIG EYE TUNA TARTARE
ginger + pickled red onion
+ scallions + passionfruit
ponzu + housemade crackers

BABY GREENS
seasonal vegetables + meyer
lemon vinaigrette

BURRATA SALAD
burrata + marinated
strawberries + baby beets +
mugolio + crispy prosciutto
+ toasted pistachios +
basil oil

**EASTERN SHORE
CRAB CAKES (2)**
jumbo lump + english
cucumber & heirloom tomato
salad + boardwalk fries +
remoulade

CRISPY SKIN ROCKFISH
ramp puree + pickled ramps
+ confit morel mushrooms +
baby potatoes

ADD-ONS TO ANY DINNER:

Single Crab Cake +\$12 per person

Additional Appetizer +\$8 per person

Table Share Sides +\$5 per person

Menu & dietary substitutions are
available upon request and may
incur an additional fee.

COCKTAIL PARTY EVENTS

Private Dining Room
Up to 40 guests



PASSED APPETIZERS

4 CHOICES | \$14 PER PERSON
5 CHOICES | \$19 PER PERSON
6 CHOICES | \$24 PER PERSON

STATIONARY APPETIZERS

CHOICE OF 25 PIECES
-OR- 50 PIECES

OVEN ROASTED WINGS

CRAB DEVEILED EGGS

BONE-IN FILET CHOPS

ARTICHOKE HEARTS

CORN BREAD

SHRIMP COCKTAIL (13/15CT)

CHEESE BOARDS

CRAB DIP

SA GOAT CHEESE DIP &
PARMESAN CRACKERS

APPETIZER SELECTIONS

P/S – Passed & Stationary

P – Passed Only

S – Stationary Only

OVEN ROASTED WINGS (S)

CRAB DEVEILED EGGS (P/S)

BONE-IN FILET CHOPS (P/S) + \$3 PER PERSON

SALT AIR GOAT CHEESE DIP & CRACKERS (S)

CREAM OF CORN CORNBREAD (S)

CRISPY ARTICHOKE HEARTS (S)

SHRIMP COCKTAIL (P/S)

AHI TUNA BITES (P) + \$3 PER PERSON

BUTTERNUT ON CROSTINI W/POMEGRANATE (P)

TUNA TARTARE (P) + \$3 PER PERSON

CHEESE BOARDS (S)

CHARGRILLED OYSTERS (P)

BOARDWALK FRIES – REGULAR OR TRUFFLE (S)

CRAB & SPINACH DIP (P/S)

ROASTED BEETS (P)

FRIED SHRIMP (P)

LIMITED BAR MENU

3 COCKTAILS • 2 WHITE WINES

1 RED WINE • 1 BUBBLES • 2 BEERS

*Menu & dietary substitutions are available
upon request and may incur an additional fee.*

BEVERAGE SERVICE

At Salt Air, we have an extensive wine list that has been crafted by our team. Please inquire about viewing our available wines and selecting bar service for your event.

All beverages, including beer, wine & cocktails are charged by consumption.

RESTAURANT POLICIES

20% gratuity will be added to the final itemized bill prior to applying the deposit.

A minimum number of guaranteed guests is required 5 days prior to the date of your event. At the conclusion of your event, we will charge for the number of guests you guaranteed or the actual number of guests in attendance, whichever is greater.

- Cancellation must be received 10 business days (Mon-Fri) prior to the date of your scheduled event.
- Salt Air is not responsible for any lost or stolen personal property.
- It is strictly prohibited for any host or guest to take extra food & beverage off premises at the conclusion of their event.
- The menus & pricing within this packet are subject to change based upon availability & seasonality.

CONTACT

To book your event or to inquire for more information, please contact:

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Southern Events Coordinator
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Valeria.MaresGutierrez@AtlasRestaurantGroup.com

Salt Air
KITCHEN + BAR

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