



SAL Y MAR
rooftop bar

Sal Y Mar is available for your special event. It's perfect for all occasions including business events, anniversaries, birthdays and rehearsal dinners. Sal Y Mar can accommodate groups of varying size, up to 30 people in our main dining room or up to 50 in the outdoor rooftop lounge for networking and happy hour events. Groups larger than 50 guests may be discussed by private appointment.

In order to ensure our kitchen's finest quality and high level of service we ask that groups of 12 or more choose a banquet menu with choice of two entrees.

Booking policies:

- *A deposit will be due to secure your reservation. Deposit amount depends on location in the restaurant and size of party.
- *Total number in your party must be confirmed 72 hours in advance
- *All parties will be responsible to guarantee 90% of final count

Cancellation policy:

- *Full refund will be given if cancellation is made 14 days prior to event date
- *Event dates may be rescheduled and deposit transferred to the new date without penalty except within 24 hours of event time. Any cancellations in the final 24 hours will forfeit the deposit.
- *Cancellations made within 14 days of event will forfeit the deposit. The deposit will not be refunded.

Reservations and additional information can be obtained through
Ivan Puente, Director of Food and Beverage at 862.704.4515 or
ivangel.puente@concordhotels.com. Thank you and we look forward to
seeing you at Sal Y Mar.

SAL Y MAR

BANQUET MENU ONE

FIRST COURSE

HARVEST SALAD

mixed greens, green apples,
dried cranberries, candied walnuts, crumbled goat cheese, lemon
ginger vinaigrette

SECOND COURSE

(host must select a choice of TWO)

THE CUBAN

Pulled pork, sliced ham, swiss, pickles, Dijon mustard,
pressed on Cuban bread

CARNE ASADA STREET TACOS

Herb marinated flank steak tacos, spicy dressed slaw, pico
de gallo, queso fresco

PANINI CAPRESE

Ciabatta bread, mozzarella, basil, tomato, peppadew pesto,
arugula, balsamic glaze

SAL Y MAR "SMASH" BURGER

Brioche bun, manchego, guacamole, pico de gallo, mixed
greens (burger is served med well-well done)

You may add a third entrée option for an additional \$5.00 per person

THIRD COURSE

Chocolate Truffles & Macarons

Iced Tea and Soda Included

\$30.00 per person

SAL Y MAR

BANQUET MENU TWO

FIRST COURSE

(plated appetizer, host must select ONE)

Fried Plantains with housemade guacomole, cilantro lime crema

OR

Vegetable Bruschetta with mozzarella, balsamic glaze

SECOND COURSE

(host must select either salad)

Harvest Salad

OR

Endive Salad

Blue cheese, Nueske's bacon, blistered tomatoes, parmesan croutons,
crunchy onions, roasted garlic herb cream dressing

THIRD COURSE

(host must select a choice of TWO)

SAL Y MAR "SMASH" BURGER

Brioche bun, manchego, guacamole, pico de gallo, mixed
greens (burger is served med well-well done)

CHIPOTLE CHARRED CHICKEN

Red potatoes, roasted brown sugar carrots, chipotle butter

SHRIMP & GRITS

Cajun shrimp, cheesy grits, garlic spinach, Nueske's bacon,
green onion

You may add a third entrée option for an additional \$5.00 per person

FOURTH COURSE

Bourbon Vanilla Bean Cheesecake

Iced Tea and Soda Included

\$37.00 per person

SAL Y MAR

BANQUET MENU THREE

FIRST COURSE

(appetizer combo)

PICANTE CORN FRITTERS AND CRAB CAKES

SECOND COURSE

(guest has choice of either salad)

Harvest Salad

OR

Endive Salad

THIRD COURSE

(host must select a choice of TWO)

CHIPOTLE CHARRED CHICKEN

Red potatoes, roasted brown sugar carrots, chipotle butter

PAN SEARED SCALLOPS

Asparagus, cucumber, tomato relish, pineapple ginger sauce

BLACKENED GROUPER

Quinoa, brown rice, lemon beurre blanc, dressed arugula

You may add a third entrée option for an additional \$5.00 per person

FOURTH COURSE

Bourbon Vanilla Bean Cheesecake

Iced Tea and Soda Included

\$40.00 per person

SAL Y MAR

BANQUET MENU FOUR

FIRST COURSE

(plated appetizer, host must select ONE)

Citrus Crab Cakes

OR

Tuna Poke Bowl

SECOND COURSE

HARVEST SALAD

mixed greens, green apples,
dried cranberries, candied walnuts, crumbled goat cheese, lemon
ginger vinaigrette

THIRD COURSE

(host must select a choice of TWO)

FILET MIGNON

Roasted sweet potato medallions, sautéed spicy kale, cilantro green
onion butter

BLACKENED GROUPER

Quinoa, brown rice, lemon beurre blanc, dressed arugula

THE LAMB

Marinated Lamb Lollies over Garlic Broccolini and Smashed Potatoes
with Pinot Noir Sauce

You may add a third entrée option for an additional \$5.00 per person

FOURTH COURSE

Chocolate Truffles & Macarons

Iced Tea and Soda Included

\$48. 00 per person