

The background of the image is a photograph of an outdoor restaurant patio. In the foreground, there are several large, ornate yellow planters filled with lush green plants and colorful flowers, including pink and purple blooms. Behind the planters, a paved patio area is visible with several tables and chairs. Some people are seated at the tables, and others are standing. In the background, there are large, mature trees with dense green foliage, and a multi-story building with balconies and railings is visible. The overall atmosphere is bright and pleasant, suggesting a sunny day.

Sea Salt[®]

Inspired, Imaginative Events

The Sea Salt Difference

- Fabulous location in historic Old Naples
- Stunning and elegant interior design
- Designated sommelier to select special wines and spirits
- Variety of event menus
- Can customize menus to suit an event's taste and budget
- Expertise to collaborate with you on theme and décor, from creative brainstorming to sourcing materials
- Flexibility with table arrangements and agenda
- Six exquisite private and semi-private dining niches, seating 10 to 100 guests for brunch, lunch, dinner or a cocktail reception

One of the top chef's tables in the country, USA Today

"Best of Award of Excellence," Wine Spectator

Certificate of Excellence, Trip Advisor

"Golden Spoon" award winner, Florida Trend

VENUES



Venues



Patio, Capacity: 60
Bask in the ambiance of historic
Third Street South



Window Room, Capacity: 14
This semi-private nook off the patio allows
guests to overlook Third Street South

Sea Glass Room, Capacity: 40
Adorned with floor-to-ceiling glass
walls, this room can be subdivided to
accommodate different configurations
and seating plans for various party sizes



Venues



Chef's Table, Capacity: 14

This private, intimate room is surrounded by our 5,000-bottle wine cellar where guests enjoy a special chef's creation menu



Naples Room, Capacity: 100

For authentic Naples style, room décor is sleek, modern and reminiscent of a yacht

Breezeway Dining, Capacity: 30
This cool, breezy outdoor location lends itself to an open and relaxing atmosphere overlooking Third Street South



MENUS



Lunch Option One

\$50 per person

Tax and gratuity not included

First Course

BABY GEM SALAD

radish | avocado | sesame | carrot-ginger dressing

Main Course

Choice of

GRILLED ATLANTIC SWORDFISH

miso-glazed Japanese eggplant | shiitake-ginger dashi

or

PASTA BOLOGNESE

wagyu beef | parmesan

Dessert

PEANUT BUTTER PARFAIT

warm ganache | cinnamon chantilly | macaron

candied peanuts

Lunch Option Two

\$65 per person

Tax and gratuity not included

First Course

Choice of

MISO SOUP

acini da pepe | shiitake

or

BABY GEM SALAD

radish | avocado | sesame | carrot-ginger dressing

Main Course

Choice of

TERIYAKI KING SALMON SALAD

napa cabbage | edamame | mixed greens | wild mushrooms | miso dressing

or

CRAB STUFFED AVOCADO

sea salt cocktail sauce | sweet potato fries

or

HOUSEMADE PASTA CACIO E PEPE

parmesan | black pepper

Dessert

CHOCOLATE BUDINO TART

crème fraîche caramel | cacao crust | olive oil | sea salt

Dinner Option One

\$85 per person

Tax and gratuity not included

First Course

Choice of

NEW VISION CAESAR SALAD

wrapped soy romaine | parmesan | tomato caviar

or

ARTISAN MIXED GREENS

carrot | radish | avocado | ginger dressing

Main Course

Choice of

BRAISED VEAL RAVIOLINI

creamy black truffle sauce

or

MISO-GLAZED KING SALMON

english peas | spinach | shiitake-ginger dashi

or

YUZU HONEY-MUSTARD GLAZED CHICKEN BREAST

bacon | sugar snap peas | mushrooms

Dessert

Choice of

VANILLA PANNA COTTA

honey | bee pollen

or

CHOCOLATE BUDINO TART

crème fraîche caramel | cacao crust | olive oil | sea salt

Dinner Option Two

\$105 per person

Tax and gratuity not included

First Course

Choice of

BABY GEM SALAD

radish | avocado | sesame | carrot-ginger dressing

or

HEIRLOOM TOMATO CAPRESE

fresh mozzarella | basil | aged balsamic

Main Course

Choice of

HOUSEMADE POTATO GNOCCHI

ruby red prawns | tomato | rosemary

or

MEDITERRANEAN BRANZINO

spinach | roasted fingerlings | miso butter

or

NEW YORK WAGYU STRIP STEAK

grilled Japanese eggplant | capers | lemon

Dessert

Choice of

VANILLA PANNA COTTA

honey | bee pollen

or

CHOCOLATE BUDINO TART

crème fraîche caramel | cacao crust | olive oil | sea salt

Dinner Option Three

\$115 per person
Tax and gratuity not included

First Course

Choice of

HEIRLOOM TOMATO CAPRESE
fresh mozzarella | basil | aged balsamic

or

TUNA CRUDO
orange nectar | sweet soy | wasabi peas

Second Course

Duo of

PASTA BOLOGNESE | parmesan
&
BRAISED VEAL RAVIOLINI | black truffle sauce

Main Course

Choice of

HOUSEMADE POTATO GNOCCHI
ruby red prawns | tomato | rosemary

or

MISO-GLAZED KING SALMON
english peas | spinach | shiitake-ginger dashi

or

DELMONICO RIBEYE
grilled Japanese eggplant | capers | lemon

Dessert

Choice of

PEANUT BUTTER PARFAIT
warm ganache | cinnamon chantilly | macaron
candied peanuts

or

CHOCOLATE BUDINO TART
crème fraîche caramel | cacao crust | olive oil | sea salt

Dinner Option Four

\$130 per person
Tax and gratuity not included

First Course

Choice of

AHI TUNA TARTARE

sweet lime chili | sesame soy

or

NEW VISION CAESAR SALAD

wrapped soy romaine | parmesan | tomato caviar

Second Course

Duo of

PASTA BOLOGNESE | parmesan

&

BRAISED VEAL RAVIOLINI | black truffle sauce

Main Course

Choice of

AHI TUNA

orange nectar | bok choy | sweet & spicy eggplant
wasabi peas | served rare

or

YUZU HONEY-MUSTARD GLAZED CHICKEN BREAST

bacon | sugar snap peas | mushrooms

or

BLACK ANGUS FILET MIGNON

grilled Japanese eggplant | capers | lemon

Dessert

Choice of

VANILLA PANNA COTTA

honey | bee pollen

or

CHOCOLATE BUDINO TART

crème fraîche caramel | cacao crust | olive oil | sea salt

Passed Hors D'oeuvres

\$25 per person

Choice of Three:

Crispy Calamari Skewers

Bruschetta with Tomato & Mozzarella

Shrimp Tempura

Ahi Tuna | crispy rice

Volcano Roll | snow crab kimchi aioli | sweet soy | seaweed

Dynamite Oysters | blue crab | ritz

Cucumber Rolls | stuffed with blue crab

Beverages

Beer and Wine Package **\$35 per person, per hour**

Includes house selected wines, imported/domestic beer and soft drinks.

Cocktail Package **\$45 per person, per hour**

Includes house select brand liquor and mixes, house selected prosecco, house selected wines, imported/domestic beer and soft drinks.

Premium Cocktail Package **\$55 per person, per hour**

Includes premium brand liquors, mixes, champagne or prosecco, red & white wine, imported/domestic beer and soft drinks.

Liquor Selections:

Vodka

Gin

Rum

Scotch

Bourbon

Whiskey

Tequila

Select Brand

Platinum

Bombay

Bacardi

Dewars

Jim Beam

Seagram's Seven

Jose Cuervo Gold

Premium Brand

Greg Goose

Bombay Sapphire

Captain Morgan

Johnny Walker Red

Makers Mark

Crown Royal

Patron Silver

Beer Selections:

Domestic Beer

Miller Lite

Coors Light

Yuengling

Imported Beer

Peroni

Lagunitas IPA

Heineken o.o N/A

Contact

We look forward to making your event special!



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