



S ▲ L T + ▲ S H  
b e a c h h o u s e

170-1741 LOWER WATER STREET  
HALIFAX, NS B3J 0J2  
902-334-5999 | [saltashhalifax.com](http://saltashhalifax.com)



# LUNCH & DINNER

priced per person

## Menu A

### JALAPEÑO CORNBREAD (v)

tequila lime butter

or

### ITTY BITTY FRIED CHICKEN

hot + spicy, beach house dip

—

### GRILLED HADDOCK + CLAMS

kelp tartare, couscous, sea buckthorn, jerk spice

or

### BEACH HOUSE CHEESEBURGER

pimento cheese, dill pickle, iceberg lettuce,  
thousand island sauce, fries

or

### MARGHERITA PIZZA (v)

—

### COCONUT CREAM PIE (v)

coconut cream custard,  
whipped + smoked white chocolate

or

### ICE CREAMS + SORBETS (v)

selection of flavours

—

### COFFEE + TEA

63.

## Menu B

### HADDOCK TACOS

two pieces, red cabbage slaw, jalapeño

or

### FIRE-ROASTED BRUSSELS SPROUTS (v)

honey glaze, mezcal, lemon aioli

or

### KALE CAESAR

bacon bits, parmigiano-reggiano, croutons

—

### TUNA CRUDO SALAD

soba noodles, shaved root veggies,  
sesame dressing, crispy shallot

or

### GRILLED HADDOCK + CLAMS

kelp tartare, couscous, sea buckthorn, jerk spice

or

### FISH + CHIPS

salt + vinegar fries, slaw, tartar sauce

—

### COCONUT CREAM PIE (v)

coconut cream custard,  
whipped + smoked white chocolate

or

### FIRE-ROASTED PINEAPPLE CAKE (v)

vanilla whipped cream, spiced toffee sauce

—

### COFFEE + TEA

72.

(v) vegetarian

menus & pricing are subject to change based on seasonal availability  
prices exclude tax & gratuity

# LUNCH & DINNER

priced per person

## Menu C

### KALE CAESAR

bacon bits, parmigiano-reggiano, croutons

or

### FIRE-ROASTED BRUSSELS SPROUTS **v**

honey glaze, mezcal, lemon aioli

or

### ITTY BITTY FRIED CHICKEN

hot + spicy, beach house dip

—

### HALF BBQ CHICKEN

collard greens, potato salad

or

### RUM + MAPLE ROASTED COD

lentils, roasted sweet potato, sesame dressing

or

### 7oz FLANK STEAK

s+a lager braised shallots, fries

—

### FIRE-ROASTED PINEAPPLE CAKE **v**

vanilla whipped cream, spiced toffee sauce

or

### COCONUT CREAM PIE **v**

coconut cream custard,  
whipped + smoked white chocolate

—

### COFFEE + TEA

84.

(**v**) vegetarian

menus & pricing are subject to change based on seasonal availability  
prices exclude tax & gratuity



# BRUNCH

priced per person  
available only on Saturday & Sunday

## Menu A

### OVERNIGHT OATS **v**

chia seeds, maple syrup, mixed berries

or

### FRUIT + BERRIES **v**

chamomile honey syrup

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### BONFIRE BREAKFAST

two eggs any style, bacon,  
tater tots, grilled flatbread

or

### AVOCADO TOAST **v**

everything spice, pickled onion, tater tots

—

### COCONUT CREAM PIE **v**

coconut cream custard,  
whipped + smoked white chocolate

—

### COFFEE + TEA

51.

## Menu B

### PEANUT BUTTER GRANOLA + YOGHURT BOWL **v**

blueberries, banana, hemp hearts

or

### FRESH FRUIT + BERRIES **v**

chamomile honey syrup

—

### ROOT VEGGIE SKILLET **v**

two eggs your way, roasted roots, spinach,  
mozzarella, spicy pepper aioli

or

### PEPPERONI BENNY

english muffin pizza, poached eggs, hollandaise

or

### GRILLED MEATLOAF + EGGS

beef, pork, two eggs your way, hunter's sauce, tater tots

—

### COCONUT CREAM PIE **v**

coconut cream custard,  
whipped + smoked white chocolate

or

### FIRE-ROASTED PINEAPPLE CAKE **v**

vanilla whipped cream, spiced toffee sauce

—

### COFFEE + TEA

65.

(**v**) vegetarian

menus & pricing are subject to change based on seasonal availability  
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# CANAPÉS

priced per item

## Meat

<b>FRIED CHICKEN SKEWERS</b> cajun spice	4.
<b>FRIED PEPPERONI</b> smoky mustard aioli	4.
<b>BEACH HOUSE CHEESEBURGER SLIDER</b> pimento cheese, dill pickle, iceberg lettuce, thousand island sauce	5.
<b>BRAISED BARBACOA LAMB TOTS</b>	6.

## Veggie

<b>FRIED GARLIC KNOTS</b> parmigiano-reggiano (v)	3.
<b>JALAPEÑO CORNBREAD</b> tequila lime butter, green onion (v)	3.
<b>FIRE-ROASTED BRUSSELS SPROUTS</b> honey glaze, mezcal, lemon aioli (v)	4.
<b>CRYSTAL FRIED MUSHROOMS</b> dill pickles (v)	5.

## Seafood

<b>SQUID DONAIR POCKETS</b> onions, tomatoes	4.
<b>FISH + CHIP BITES</b> tartar sauce	4.
<b>COD POTATO CROQUETTES</b> lemon aioli	5.
<b>BUFFALO CLAM &amp; SQUID SLIDER</b>	6.

## Sweet

<b>FRIED DOUGH</b> cinnamon sugar (v)	3.
<b>MINI COCONUT CREAM PIE</b> coconut cream custard, whipped + smoked white chocolate (v)	4.

(v) vegetarian

menus & pricing are subject to change based on seasonal availability  
prices exclude tax & gratuity





# PIZZA PARTY

priced per item

*We recommend a selection of two apps, two mains and two desserts.  
Hungry for more? Add as many as you please!*

## Starters + Shareables

<b>PULL-APART BUNS</b> garlic oil, mozzarella, anchovies	7.
<b>ITTY BITTY FRIED CHICKEN</b> hot + spicy, beach house dip	14.
<b>GREEN SALAD</b> v	14.
<b>KALE CAESAR</b> bacon bits, parmigiano-reggiano, croutons	15.

## Beach House Pizzas

<b>MARGHERITA PIZZA</b> v	19.
<b>BROTHERS MEATS PEPPERONI PLUS PIZZA</b>	21.
<b>MARITIME MUSHROOM PIZZA</b>	22.

## Desserts

served with coffee + tea

<b>COCONUT CREAM PIE</b> coconut cream custard, whipped + smoked white chocolate v	11.
<b>FIRE-ROASTED PINEAPPLE CAKE</b> vanilla whipped cream, spiced toffee sauce v	12.

(v) vegetarian

menus & pricing are subject to change based on seasonal availability  
prices exclude tax & gratuity



# FAMILY-STYLE

*We recommend a selection of three apps, three mains and three desserts.  
Hungry for more? Add as many as you please!*

## Starters + Shareables

<b>JALAPEÑO CORNBREAD</b> tequila lime butter (v)	per piece 3.
<b>PULL-APART BUN</b> garlic oil, parmigiano-reggiano, anchovies	7.
<b>FIRE-ROASTED BRUSSELS SPROUTS</b> honey glaze, mezcal, lemon aioli (v)	14.
<b>TATER TOT-CHOS</b> sour cream, salsa, avocado, cheddar, jalapeño (v)	14.
<b>ITTY BITTY FRIED CHICKEN</b> hot + spicy, beach house dip, nasty sauce	14.
<b>HADDOCK TACOS</b> red cabbage slaw, jalapeño	16.

## Mains

<b>WHOLE ROASTED CAULIFLOWER</b> s+a cheese sauce, tater tots, salsa, green onion (serves 2) (v)	34.
<b>SLOW-COOKED LAMB</b> mac + cheese, cornbread, slaw, fries	53.
<b>16oz STRIP LOIN</b> fries, s+a lager braised onions, charcoal-roasted veggies	79.
<b>LOBSTER BOIL</b> old bay, cornbread, new potatoes, drawn butter	MP
<b>WHOLE BBQ CHICKEN</b> collard greens, potato salad	60.
<b>BBQ PORK SHOULDER</b> braised red cabbage, apple, crushed potato, haskap glaze	48.

## Desserts served with coffee + tea

<b>COCONUT CREAM PIE</b> coconut cream custard, whipped + smoked white chocolate (v)	11.
<b>FIRE-ROASTED PINEAPPLE CAKE</b> vanilla whipped cream, spiced toffee sauce (v)	12.
<b>BROWN BUTTER CARROT CAKE</b> cream cheese icing, brown butter crumble, toasted walnuts (v)	13.

(v) vegetarian  
menus & pricing are subject to change based on seasonal availability  
prices exclude tax & gratuity



# DRINKS

priced per drink

## Signature Cocktails

- WARM N' FUZZY** (1.5oz) 12.  
jim beam bourbon, apple cinnamon syrup, lemon juice, cinnamon sugar rim, dehydrated apple slice
- EIGHT O' FIVE** (2oz) 12.  
lunazul reposado tequila, bols cacao white, espresso, chocolate + crushed peppermint rim
- CRIMSON + CLOVER SANGRIA** (2oz) 12.  
goslings black rum, il padrino rosso, spiced cranberry syrup, ginger beer, lime juice, orange slices
- SPICED APPLE CIDER** (1.5oz) 12.  
fireball whisky, hot apple cider, dehydrated apple slice
- NORTH NEGRONI** (2oz) 12.  
willing to learn gin, campari, cinzano rosso vermouth, rosemary syrup, lemon juice, egg white, rosemary sprig
- MINUTES** (1.5oz) 12.  
bacon-washed canadian club whisky, apricot syrup, lemon juice, dried apricot
- THE REEF** (2oz) 12.  
jim beam charred barrel bourbon, angostura bitters, orange peel
- BACKYARDS** (1.5oz) 12.  
lunazul blanco tequila, charred grapefruit, lime, citric acid, soda, grapefruit salt rim
- THE POINT** (2oz) 12.  
lunazul blanco tequila, shishito pepper, bv land liqueur, rosemary syrup, lime juice, rosemary-smoked salt rim
- MARTINIQUE** (2oz) 12.  
willing to learn gin, clamato, worcestershire sauce, tabasco, steak spice rim, bacon slice
- THE MOOSE** (2oz) 12.  
blue lobster vodka, bv land liqueur, charred citrus, cranberry juice, citric acid, drunken cherry
- CRYSTAL CRESCENT #3** (3.5oz) 12.  
blue lobster vodka, benjamin bridge piquette, charred citrus, grenadine, soda, drunken cherry

## Beer + Cider

- DRAUGHT** 16oz
- Salt + Ash Lager 7.  
*Stellarton, Nova Scotia*
- Annapolis The Classic Cider 9.  
*Wolfville, Nova Scotia*
- 2 Crows Jamboree Sour 9.  
*Halifax, Nova Scotia*
- The Church Brewing Married to the Sea German Porter 9.  
*Wolfville, Nova Scotia*
- Stillwell Stilly Pils 9.  
*Halifax, Nova Scotia*
- North Brewing Lawrencetown Surf Session Ale 9.  
*Cole Harbour, Nova Scotia*
- North Brewing Cole Harbour Red Ale 9.  
*Cole Harbour, Nova Scotia*
- Guinness 9.  
*Dublin, Ireland*
- Propeller Galaxy IPA 9.  
*Halifax, Nova Scotia*
- NON-ALCOHOLIC**
- Benjamin Bridge Piquette Zero (250ml can) 6.
- Libra Non-alcoholic Pilsner (355ml can) 8.
- Libra Non-alcoholic IPA (355ml can) 8.

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# DRINKS

priced per ounce

## Spirits

### VODKA

	1oz	2oz
Blue Lobster	7.	13.
Smirnoff No. 21	8.	15.
Ketel One	9.	15.
Tito's	9.	15.
Absolut	9.	15.
Belvedere	11.	19.
Grey Goose	11.	19.
Cîroc	11.	19.

### GIN

Willing to Learn	7.	13.
Bombay Sapphire	8.	15.
Aviation	9.	15.
Tanqueray	8.	15.
Tanqueray No. Ten	11.	19.
Compass Noon Gun	11.	19.
Compass Royal	12.	21.
Hendrick's	12.	21.

### RUM

Fisherman's Helper White	7.	13.
Goslings Black Seal	8.	15.
Captain Morgan Spiced Amber	8.	15.
Malibu Coconut	8.	15.
Appleton Estate Signature	8.	15.
The Kraken	8.	15.
Sailor Jerry Spiced	9.	15.
Bacardí Amber 8 Year	9.	15.
Havana Club Añejo 3 Year	8.	15.
Havana Club Añejo Reserva	8.	15.
Havana Club 7 Year	10.	17.
Bumbu Original	13.	21.

### TEQUILA

	1oz	2oz
Lunazul Blanco	8.	15.
Lunazul Reposado	9.	15.
Espolòn Reposado	9.	15.
Koch Espadín	12.	21.
Don Julio Blanco	16.	27.
Don Julio Reposado	18.	29.
Casamigos Blanco	16.	27.
Casamigos Reposado	18.	29.
Patrón Silver	17.	27.
Patrón Reposado	19.	31.
Patrón Añejo	21.	35.

### WHISKY/WHISKEY

Canadian Club	8.	15.
Canadian Club 100% Rye	9.	15.
Lot No. 40 Single Copper Pot Still	9.	15.
Crown Royal	9.	15.
Jameson	9.	15.

### BOURBON

Jim Beam	8.	15.
Bulleit	9.	15.
Buffalo Trace	9.	15.
Wild Turkey 101	9.	15.
Jack Daniel's Tennessee Sour Mash	9.	15.
Maker's Mark	10.	17.
Knob Creek	11.	19.
1792 Small Batch Kentucky Straight	11.	19.
Sazerac Rye	12.	21.
Woodford Reserve	12.	21.
Basil Hayden	12.	21.
Woodford Reserve Double Oaked	17.	27.
Angel's Envy	17.	27.
Maker's Mark 101	19.	31.
Basil Hayden 10 Year	20.	33.

### SCOTCH

	1oz	2oz
Ballantine's	8.	15.
J&B Rare	8.	15.
Chivas Regal 12 Year	12.	21.
Bowmore 12 Year	15.	25.
Laphroaig 10 Year	18.	29.
Talisker Storm	20.	33.
Glenmorangie Nectar d'Or	20.	33.
Oban 14 Year	30.	51.
Lagavulin 16 Year	30.	51.
Glenfiddich 12 Year	14.	23.
Glenfiddich 15 Year	21.	35.
Johnnie Walker Red Label	8.	15.
Johnnie Walker Black Label	12.	21.
Johnnie Walker Blue Label	45.	81.

### BRANDY

Hennessy V.S.	13.	21.
Hennessy V.S.O.P.	18.	29.
Hennessy X.O.	39.	69.
Courvoisier V.S.	13.	21.
Courvoisier V.S.O.P.	16.	27.

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# WINE LIST

## SPARKLING

Veuve Olivier Brut, Charente, France	40.
Veuve Olivier Sparkling Rosé, Catalunya, Spain	40.
Venturini Baldini Montelocco Lambrusco Rosso, Emilia-Romagna, Italy	60.
Benjamin Bridge Brut, Nova Scotia	64.
Benjamin Bridge Brut Rosé, Nova Scotia	64.
Perelada Stars Cava Brut Nature, Catalunya, Spain	65.
Lightfoot + Wolfville Bubbly White, Nova Scotia	67.
Lightfoot + Wolfville Brut, Nova Scotia	107.
Moët + Chandon Impérial, Champagne, France	195.

## ROSÉ

Benjamin Bridge Piquette Pink, Nova Scotia	38.
Lost Bell, Nova Scotia	45.
Lightfoot + Wolfville, Nova Scotia	54.

## WHITE

Il Padrino Pinot Grigio, Italy (1L)	40.
Alario Sauvignon Blanc, Central Valley, Chile	42.
Beaulieu Vineyard Coastal Estates Chardonnay, California, USA	45.
Lost Bell Tidal Bay, Nova Scotia	53.
Benjamin Bridge Riesling, Nova Scotia	59.
Masi Levarie Soave Classico DOC, Veneto, Italy	60.
Ternero La Pera Rioja Blanco, Rioja, Spain	60.
Lightfoot + Wolfville Flora, Nova Scotia	62.
Antonelli Grechetto, Montefalco, Italy	63.
Barone di Valforte Pecorino, Abruzzo, Italy	63.
Blomidon Chardonnay, Annapolis Valley, Nova Scotia	74.
Villa Sparina Gavi di Gavi Cortese, Piedmont, Italy	75.
Santa Julia La Oveja Blanco Natural, Mendoza, Argentina	75.
Pine Ridge Chenin Blanc Viognier, Napa Valley, California	75.
Willm Réserve Pinot Blanc, Alsace, France	77.
Pré Semelé Sancerre, Loire Valley, France	103.
Arianna Occhipinti SP68 Bianco, Sicily, Italy	103.
Domaine Belle Les Terres Blanches Marsanne Roussanne, Crozes-Hermitage, France	108.
La Meulière Les Fourneaux Chablis 1er Cru, Burgundy, France	122.
Stags' Leap Napa Chardonnay, Napa Valley, California	124.
Penfolds Bin 311 Chardonnay, Tumbarumba, Australia	124.
Mayacamas Chardonnay, Napa Valley, California	181.

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## RED

La Junta Cabernet Sauvignon, Central Valley, Chile	38.
Il Padrino Rosso, Italy (1L)	40.
Tiger Horse Old Vine Cinsault, Western Cape, South Africa	42.
Beaulieu Vineyard Coastal Estates Pinot Noir, California, USA	45.
Angove Naturalis Shiraz, South Australia, Australia	48.
Tilia Malbec, Mendoza, Argentina	48.
Familia Bastida Paraje de Titos Garnacha, La Mancha, Spain	48.
Leaping Horse Cabernet Sauvignon, California, USA	53.
Michele Chiarlo Le Orme Barbera d'Asti Superiore, Piedmont, Italy	53.
Clay Creek Cabernet Sauvignon, Lodi, California	53.
Antonelli Baiocco Sangiovese, Umbria, Italy	58.
André Cologne + Fils, Beaujolais-Villages, France	60.
Lightfoot + Wolfville Fauna, Nova Scotia	62.
Bellflower Organic Zinfandel, California	65.
Alpamanta Natal Malbec, Mendoza, Argentina	66.
Michele Chiarlo Il Principe Langhe Nebbiolo, Langhe, Italy	82.
Big Flower Cabernet Sauvignon, Stellenbosch, South Africa	83.
Tornatore Etna Rosso Nerello Mascalese, Sicily, Italy	84.
Spy Valley Pinot Noir, Marlborough, New Zealand	84.
Brancaia Tre Rosso Super Tuscan, Tuscany, Italy	89.
Springfield The Work of Time Bordeaux Blend, Western Cape, South Africa	101.
Château Jean Faux Cabernet Franc Merlot, Bordeaux, France	103.
The Four Graces Pinot Noir, Willamette Valley, Oregon	117.
Giuseppe Cortese Barbaresco, Piedmont, Italy	152.
Donatella Cinelli Colombini Brunello di Montalcino, Tuscany, Italy	164.
Clos du Val Cabernet Sauvignon, Napa Valley, California	183.

# WEDDINGS

priced per person · includes coffee + tea  
garnishes + sides subject to seasonal changes

## Starters + Shareables

*family-style or plated*

### *family-style*

select three options for the menu in advance

**JALAPEÑO CORNBREAD** tequila lime butter (v)

**PULL-APART BUN** garlic oil, parmigiano-reggiano, anchovies

**FIRE-ROASTED BRUSSELS SPROUTS** honey glaze, mezcal, lemon aioli (v)

**TATER TOT-CHOS** sour cream, salsa, avocado, cheddar, jalapeño (v)

**ITTY BITTY FRIED CHICKEN** hot + spicy, beach house dip, nasty sauce

**KALE CAESAR** bacon bits, parmigiano-reggiano, croutons

### *plated*

select two options for the menu · include all three options +5 · guest choices can be made in advance or on-site

**FIRE-ROASTED BRUSSELS SPROUTS** honey glaze, mezcal, lemon aioli (v)

**FIRE-ROASTED SCALLOPS** roasted squash, smoked butter, bacon, pumpkin & fennel brittle

**KALE CAESAR** bacon bits, parmigiano-reggiano, croutons

## Mains

select two options for the menu · include three options +10 · guest choices can be made in advance or on-site

**RUM + MAPLE ROASTED COD** lentils, roasted sweet potato, sesame dressing

**HALF BBQ CHICKEN** collard greens, potato salad

**7oz FLANK STEAK** s+a lager braised shallots, fries

**GRILLED HADDOCK + CLAMS** kelp tartare, couscous, sea buckthorn, jerk spice

## Desserts

select one option for the menu · include both options +3 · guest choices can be made in advance or on-site

**COCONUT CREAM PIE** coconut cream custard, whipped + smoked white chocolate (v)

**FIRE-ROASTED PINEAPPLE CAKE** vanilla whipped cream, spiced toffee sauce (v)

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### COFFEE + TEA

85. or forego dessert + bring your own cake: 80. per person + 50. landmark fee

(v) vegetarian

menus & pricing are subject to change based on seasonal availability  
prices exclude tax & gratuity



# BUYOUT

## Availability

Salt + Ash is available for lunch functions 7 days a week, starting at 12:00pm and concluding at 3:30pm. Dinner functions are available 7 days a week, starting at 5:30pm and concluding at 11:00pm. Vendors are welcome to arrive for setup two hours prior to guest arrival time.

## Complimentary Services

- Service staff
- Existing tables and chairs
- Standard table flatware and glassware
- Printed personalized menus at each place setting
- Candles

## The Food & Beverage Experience

Working with your event specialist, you will be invited to select beverages of your choice from our current offering to serve to your guests. Beverages, both alcoholic and non-alcoholic, are charged based on consumption, per drink, plus tax and gratuity. Your menu selection will be made from our current seasonal menu package and we welcome you to customize the menu by interchanging items between each menu. Your event specialist can assist you with tailoring your selections for the best guest experience.

## Entertainment & Audiovisual

We welcome you to secure entertainment for your event with us at Salt + Ash. The restaurant is not equipped with a DJ equipment but does have a plug in to the main sound system for DJ's use. All required equipment will need to be brought in by your DJ. Alternatively, we would be happy to assist with arranging your AV equipment through our preferred audiovisual supplier. Please note that adding AV can alter the capacity of the space.

## Additional Expenses for Consideration

Please consider below items as common costs. For a formal cost estimate, please contact an event specialist.

- SOCAN legislated music fee (government mandated)  
– 22.06 to 44.13
- RE:SOUND legislated music fee (government mandated)  
– 9.25 to 18.51
- Audiovisual equipment
- Place cards or escort cards to designate guest seating
- Additional furniture such as cruiser tables, if desired
- Table linens, should you wish to enhance the table settings for your event
- Cake cutting or plating fee
- Early access, if you wish to arrive prior totwo hours before guest arrival time

## Your Planning Team

Throughout the duration of your planning, your event specialist will be the main point of contact and will ensure all details are covered in preparation for your event. When you and your vendors arrive, you will be welcomed by our on-site team of experts that will be the main point of contact during the event.

## Payment & Cancellation

A signed contract and initial deposit of 2,000. is required to secure the date and space. Your contract will outline your own individual payment schedule, which traditionally includes three payments/deposits. The final (largest) deposit is based upon your final guest count, incidental fees, food selections and an estimate on beverage consumption, less the deposits paid to date. Your contract may be terminated with formal written notice. If notice of cancellation is received, all deposits received are non-refundable.

## Capacities & Availability

Salt + Ash can accommodate a seated dinner for up to 120 guests and a standing reception for up to 180 guests.

## Minimum Food & Beverage Expenditure

There is no room fee to use the space, provided the minimum food and beverage expenditure of 750. is met. The room minimums are based on food and beverage combined, excluding tax and an 18% gratuity. If the minimum spend requirement is not met, the difference will appear as a minimum spend offset fee on the final bill. A deposit is required for booking this room.

## For All Booking Inquiries, Please Contact:

(902)-334-5999  
events@freehandhospitality.com  
freehandhospitality.com

# PRIVATE DINING ROOM

## Availability

Salt + Ash is available for lunch functions 7 days a week, starting at 12:00pm and concluding at 3:30pm. Dinner functions are available 7 days a week, starting at 5:30pm and concluding at 11:00pm. Vendors are welcome to arrive for setup two hours prior to guest arrival time.

## Complimentary Services

- Service staff
- Existing tables and chairs
- Standard table flatware and glassware
- Printed personalized menus at each place setting
- Candles

## The Food & Beverage Experience

Beverages, both alcoholic and non-alcoholic, are charged based on consumption, per drink, plus tax and gratuity. Your menu selection will be made from our current seasonal menu package, and we welcome you to customize the menu by interchanging items between each menu. Your event specialist can assist you with tailoring your selections for the best guest experience.

## Your Planning Team

Throughout the duration of your planning, your event specialist will be the main point of contact and will ensure all details are covered in preparation for your private dining experience. Upon arrival, you will be welcomed by our on-site team of experts that will be the main point of contact during dinner.

## Payment & Cancellation

A signed confirmation form and 750. deposit is required to secure the date and space, payable by credit card, bank draft or company cheque.

The balance must be paid on-site by credit card or cash at the conclusion of the event. Your event specialist can confirm the deposit amount based on the minimum spend for the event space you are booking. Your deposit is fully refundable if notice of cancellation is received 14 or more days prior to the event date. If notice of cancellation is received with less than 14 days' notice, the deposit is forfeited. If notice of cancellation is received with less than 48 hours' notice, you will be charged the room minimum plus tax and gratuity.

## Capacities & Availability

Salt + Ash offers one exclusive private dining room with floor to ceiling windows, window benches, beautiful light fixtures and a large table with spacious seating that can be separated into two.

The private dining room has a capacity of 20 and is available Monday to Sunday for lunch/brunch and dinner.

## Minimum Food & Beverage Expenditure

There is no room fee to use the space, provided the minimum food and beverage expenditure of 750. is met. The room minimums are based on food and beverage combined, excluding tax and an 18% gratuity. If the minimum spend requirement is not met, the difference will appear as a minimum spend offset fee on the final bill. A deposit is required for booking this room.

## For All Booking Inquiries, Please Contact:

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