





For over 34 years the Salty Dog Cafe has provided Hilton Head Island and South Beach Marina with a legendary, unparalleled waterfront dining experience.

The beauty of Hilton Head Island pairs perfectly with our signature Salty Dog hospitality. Breathtaking waterfront dining, live music and the freshest seafood combine for an island experience like no other.

Whether you're planning a rehearsal dinner, wedding reception, anniversary or birthday party, our Private Events Team is ready to make it perfect. From start to finish we will be there to ensure all of your needs and expectations are not only met, but exceeded. Let us make your next party or special event a legendary one.

We would like to thank you for considering the Salty Dog to host your future event. Please feel free to contact us regarding availability or with any questions.









Hors D'oeures

Our platters are a great way to provide a snack during cocktail hour while all of your guests arrive. They also make a great addition to your buffet.

Each platter serves approximately 30 guests

CHEESE & CRACKERS | \$55

hand crafted cheese displayed with assorted crackers and fresh fruit garnish

VEGETABLE CRUDITES & DIP | \$60

seasonal vegetables, carrots, celery, cucumbers, broccoli and red peppers with assorted dips

CRAB & PIMENTO CHEESE DIPS | \$65

cool & creamy blend of crab and spices served along with our famous pimento cheese dip of blended cheeses folded with chopped pimento and robust spices. served with crispy pita chips & crudites.

SHRIMP CAPRESE SKEWERS I \$70

wild caught east coast shrimp, fresh basil and mozzarella cheese served on skewers with a balsamic glaze

TUNA WONTON I \$75

fresh tuna served on a bed of seaweed salad on top of a crisp wonton drizzled with a soy glaze

SHRIMP & GRITS SHOOTERS I \$80

a lowcountry staple. stone ground grits topped with tender sautéed wild caught east coast shrimp and finished with creamy andouille sausage & bacon gravy

The Bosun a backyard bbQ | \$45 pp

- mixed greens salad
- slow cooked pulled pork
- baked bbq chicken
- bacon wrapped bbq shrimp
- seasonal vegetables
- baked beans
- corn on the cob
- potato salad
- cole slaw
- dinner rolls

Want something you don't see here? Just ask! Our chef loves creating

custom menus. We can design a menu

that fits your taste & budget.

The Captain A SEASIDE FEAST | \$65 pp

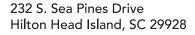
- mixed greens salad
- lowcountry boil shrimp, sausage, corn & potatoes

The First Mate
A LOWCOUNTRY STAPLE | \$55 pp

- chicken & waffles
- seasonal vegetables
- hushpuppies
- *add snow crab legs | mkt price

- mixed greens salad
- stuffed flounder
- mini maryland style crab cakes
- chimichurri marinated filet skewers
- augratin potatoes
- seasonal vegetables
- dinners rolls







Make it Custom

We offer an assortment of ways to customize your event & make it even more memorable!

CAN HOLDERS | 100 minimum: select color, stitch color & font

SHIRTS I 50 minimum; select up to two different shirt colors

TROLLEY/CRUISE | private cruise options available aboard our 63-foot catamaran; private trolley transportation available for up to 44 guests







Dessert **COOKIES & BROWNIES | \$3 pp** KEY LIME PIE | \$5 pp S'MORES BAR | \$7 pp



TICKETS I each guest gets an approved amount of tickets. each ticketed beverage will be appended to the master check. once guest has used all tickets they will pay cash for their drinks.

SELECT BAR I select beverages will be chosen by the host and will be available for open bar. beverages outside those selected by host can be purchased by guests.

OPEN BAR I guests are allowed to order anything off of the bar menu. each drink that is served will be added to the master check.



Catering Agreement

Final confirmation of attendance is required 7 business days prior to your event. This number is not subject to reduction, but may increase 24 hours prior to function. This is the number that will be charged.

20% of food/beverage minimum is required as a deposit to hold the date for your event. This will be applied to your final bill. Cancellations 30+ days prior to the event will receive a full refund. Cancellation within 30 days will receive no refund.

Acceptable methods of payment include: cash, major credit cards & personal check. Please make checks payable to The Salty Dog Cafe.

There will be a 20% added gratuity to all parties.

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