



SALT CREEK GRILLE

DANA POINT, CA

PRIVATE DINING

The Walker Lounge is a stylish private dining space featuring seating for up to 50 guests. It includes a covered patio with a private bar, perfect for cocktailing before or after dinner. The space offers a seamless indoor-outdoor flow with warm tones and modern lighting. Multiple TVs are available for slideshows, presentations, or custom displays. Ideal for both social and corporate gatherings, The Walker Lounge provides an elegant and private setting for any occasion.

Dining Accommodations: Seated 50 guests | Cocktail up to 60

MONARCH ROOM

The Monarch Room has magnificent Mahogany double doors to greet your guests upon arrival. Located just off of our popular main dining room, this completely private room hosts blank canvases to accommodate for any private event. With white walls and detailed wainscoting, this room allows you to transform into your own, personalized event seamlessly. The Monarch Room features a private bar and private restroom for your guests only.

Dining Accommodations: Seated 60 guests | Cocktail up to 70 guests

PACIFIC COAST PATIO

The Pacific Coast Patio at Salt Creek Grille is a gorgeous, outdoor patio set beneath the beautiful California Skies just steps from the iconic Pacific Coast Highway. Canopied by two towering Oak trees with hanging lanterns, this outdoor venue is the most stunning backdrop for any private event. This coastal setting is perfect for weddings, rehearsal dinners or a company/corporate event. Enjoy your own private bar, cabana-inspired lounge furniture (optional), sandlot with cornhole, massive Jenga and private entrance and exit.

Dining Accommodations:

FULL - Seated 130 guests | Cocktail up to 200 guests

PARTIAL - Seated 70 guests | Cocktail up to 80

SANDBAR PATIO

The Sandbar Patio offers a relaxed, beach-inspired atmosphere perfect for any occasion. Guests can enjoy a sandpit complete with cornhole, giant Jenga, and casual beach seating — ideal for smaller, laid-back gatherings or team-building fun. The space also features a connecting patio outfitted with stylish casita lounge furniture and an optional private bar for a fully customized experience. With its own private entrance, this area offers a true VIP setting for unforgettable events.

Dining Accommodations: Seated 30 guests | Cocktail up to 40 guests

CROWN SECTION

The Crown Section, a distinguished portion of our beautiful main dining room, offers an exclusive yet inviting space for your next gathering. Elegantly designed and partially secluded behind pony walls, this area strikes the perfect balance between privacy and openness. The Crown Section can be beautifully set up, making it an ideal choice for intimate celebrations, business meetings, or special dinners.

Dining Accommodations: Seated 25 | Cocktail up to 30 guests

INQUIRE FOR PRICING

Private Dining Manager- Kelli Mihaylo

events@saltcreekgrilleoc.com

(949)316-8430

The Monarch Room

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Dining Accommodations:

FULL - Seated 140 guests | Cocktail up to 200 guests

PARTIAL - Seated 70 guests | Cocktail up to 100

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WALKER LOUNGE

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Dining Accommodations: Seated 50 guests | Cocktail up to 60

CROWN SECTION

The Crown Section, a distinguished portion of our beautiful main dining room, offers an exclusive yet inviting space for your next gathering. Elegantly designed and partially secluded behind pony walls, this area strikes the perfect balance between privacy and openness. The Crown Section can be beautifully set up to accommodate up to 30 guests, making it an ideal choice for intimate celebrations, business meetings, or special dinners. While it remains accessible to the public, the subtle separation ensures a personalized and memorable experience, surrounded by the warm ambiance and refined decor of our main dining area.

Dining Accommodations: Seated 25 | Cocktail up to 30 guests



STATIONARY PLATTERS

SERVES 25

CHIPS & SALSA

Roasted tomato salsa, corn tortilla chips

100

CHIPS & GUACAMOLE

House-made with corn tortilla chips

(market price)

GRAZING BOARD

(serves 25-30 - ask about larger parties)

Assortment of three cheeses, three cured meats, dried fruit fresh berries, candied nuts, whole grain mustard, honey and crackers

275

AHI POKE

Chilled cubed tuna, soy marinade, served with wonton chips

200

SHRIMP CEVICHE

Cucumber, tomato, cilantro, fresh lime, tortilla chips

185

VEGETABLE CRUDITÉS

Market vegetables, hummus and dip

135

FRESH FRUIT

Seasonal choices

(market price)

BUTLER PASSED

per piece

AHI POKE

Soy marinade, wonton crisps

7

BACON-WRAPPED SHRIMP

Horseradish, parsley, panko, hot honey

7

MINI CRAB CAKE

Lump crab, citrus, creole remoulade

7

COFFEE-CRUSTED NY SKEWERS

Bourbon Caramel

10

CLASSIC BRUSCHETTA

Tomato, red onion, garlic, basil, balsamic glaze

5

CAPRESE SKEWER

Baby tomato, mozzarella, basil

6

STREET CORN EMPANADA

Roasted corn, poblano cream cheese, tomatillo crema

7

BUFFET PACKAGES

BRUNCH

SALADS *(choice of one)*

CAESAR

gem lettuce, easter radish, croutons, parmesan, anchovy dressing

SALT CREEK GRILLE SALAD

field greens, cucumber, tomato, onion, herb vinaigrette

ENTRÉES *(choice of three)*

**Served with Mashed Potatoes and Seasonal Vegetables*

SOFT SCRAMBLED EGG, CHILAQUILES

smothered tortilla chips, cheese, eggs

EGGS BENEDICT

English muffin, Canadian bacon, Hollandaise sauce

AVOCADO TOAST

smashed avocado, tomatoes, micro greens, egg

BUTTERMILK WAFFLES

toasted, maple syrup, butter

DESSERT *(choice of one)*

BUTTER CAKE, CHOCOLATE GANACHE,
TRES LECHES

TACO BAR

ENTRÉES *(choice of two)*

CITRUS MARINATED CHICKEN

BRAISED CARNITAS

CARNE ASADA

SAUTEED SHRIMP

SIDES *(choice of two)*

RED RICE

REFRIED BEANS

BLACK BEANS

FAJITAS VEGETABLES

CHIPS AND SALSA

DESSERT *(choice of one)*

BUTTER CAKE, CHOCOLATE GANACHE
TRES LECHES

60

CREEK

105

SALADS *(choice of one)*

CAESAR

gem lettuce, easter radish, croutons, parmesan, anchovy dressing

SALT CREEK GRILLE SALAD

field greens, cucumber, tomato, onion, herb vinaigrette

ENTRÉES *(choice of three)*

**Served with Mashed Potatoes and Seasonal Vegetables*

ROASTED CHICKEN

1/2 Mary's chicken, herb chimichurri

PESTO PARMESAN SALMON

skin-on salmon, herb pesto, balsamic, panko crust

COFFEE-ENCRUSTED NEW YORK STEAK

14oz, bourbon glaze, blue cheese

HEIRLOOM VEGETABLE ENCHILADA

sautéed market vegetables, jack cheese, crema, Colorado sauce

DESSERT *(choice of one)*

BUTTER CAKE, CHOCOLATE GANACHE,
TRES LECHES

75



PLATED DINNER PACKAGES

BRONZE

85

BREAD & BUTTER

SALADS(*choice of one*)

CAESAR

gem lettuce, easter radish, croutons, parmesan, anchovy dressing

SALT CREEK GRILLE SALAD

field greens, cucumber, tomato, onion, herb vinaigrette

ENTRÉES(*choice of two*)

**Served with Mashed Potatoes and Seasonal Vegetables*

ROASTED CHICKEN

1/2 Mary's chicken, herb chimichurri

PESTO PARMESAN SALMON

skin-on salmon, herb pesto, balsamic, panko crust

BRAISED SHORT RIBS

roasted tomato, portobello mushrooms, red wine sauce

HEIRLOOM VEGETABLE ENCHILADA

sautéed market vegetables, jack cheese, crema, Colorado sauce

DESSERT(*choice of one*)

BUTTER CAKE, CHOCOLATE GANACHE,
TRES LECHES

SILVER

105

BREAD & BUTTER

SALADS(*choice of one*)

CAESAR

gem lettuce, easter radish, croutons, parmesan, anchovy dressing

SALT CREEK GRILLE SALAD

field greens, cucumber, tomato, onion, herb vinaigrette

ENTRÉES(*choice of three*)

**Served with Mashed Potatoes and Seasonal Vegetables*

ROASTED CHICKEN

1/2 Mary's chicken, herb chimichurri

PESTO PARMESAN SALMON

skin-on salmon, herb pesto, balsamic, panko crust

FILET MIGNON

8oz steak, herb butter

HEIRLOOM VEGETABLE ENCHILADA

sautéed market vegetables, jack cheese, crema, Colorado sauce

DESSERT(*choice of one*)

BUTTER CAKE, CHOCOLATE GANACHE,
TRES LECHES

GOLD

125

BREAD & BUTTER

SALADS(*choice of one*)

CAESAR

gem lettuce, easter radish, croutons, parmesan, anchovy dressing

SALT CREEK GRILLE SALAD

field greens, cucumber, tomato, onion, herb vinaigrette

ENTRÉES(*choice of three*)

**Served with Mashed Potatoes and Seasonal Vegetables*

RIB EYE

18oz steak, herb butter

COFFEE-ENCRUSTED NEW YORK STEAK

14oz, bourbon glaze, blue cheese

CHILEAN SEA BASS

pan-seared, chimichurri

HEIRLOOM VEGETABLE ENCHILADA

sautéed market vegetables, jack cheese, crema, Colorado sauce

DESSERT(*choice of one*)

BUTTER CAKE, CHOCOLATE GANACHE,
TRES LECHES OR CARROT CAKE



BAR PACKAGES

Priced per consumption

**Items are subject to change seasonally*

BEER & WINE

Domestic beer, Canyon Road Sparkling, Chardonnay & Cabernet Sauvignon

HOUSE

*Domestic beer, Canyon Road Sparkling, Chardonnay & Cabernet Sauvignon, Well Vodka,
White Rum, Scotch, Bourbon, Gin, Tequila*

CALL

*Domestic and import beer, Joseph Drouhin Chardonnay, Champion Sauvignon Blanc,
Angeline Pinot Noir, Daou Cabernet Sauvignon, Tito's Vodka, Bacardi Silver Rum, Jack
Daniels & Makers Mark Bourbon,
Don Julio Silver Tequila, Bombay Sapphire Gin*

PREMIUM

*Choice of domestics, import, and draft beer, Rombauer Chardonnay, Justin Sauvignon
Blanc, Silver Oak Cabernet, Belle Glos Pinot Noir, Grey Goose Vodka, Belvedere Vodka,
Brugal 1888 Rum, Johnnie Walker Black, Nolet's Gin, Woodford Reserve Bourbon, Clase
Azul Tequila*

FAQ

DURATION

Each event is allocated a duration of 3 hours, with a \$300 additional per-hour charge for every hour thereafter. Hosts may arrive (with one other person) one hour prior to the event start time for setup.

PROHIBITED ITEMS

Confetti/Rice/Flower Petals: For the safety of all guests and to maintain the cleanliness of the venue, the use of confetti, rice, and flower petals is strictly prohibited.

Sparklers: For the safety of all guests, the use of sparklers is not allowed.

Adhesive Materials: No tapes, tacks, nails, or any adhering materials can be used on any walls, floors, or fixtures. Any decorations or signage must be freestanding. Nothing can be taped, tacked, stapled or adhered to walls, furniture or flooring.

DECORATIONS

All decorations must be prearranged by management prior to the event. One hour prior to the event start time is provided for setup, any additional time required is subject to availability. Decorations should be removed without causing damage. Any damages to the venue due to decorations will be charged to the organizer.

NOISE LEVELS

As a consideration for our neighbors and other guests, please maintain a reasonable noise level. Due to a strict noise ordinance and respect to our local neighbors, any amplified noise/music must be off at 10PM. No exceptions.

CLEANUP

Event organizers are responsible for ensuring the venue returns to its original state post-event. Any damages or additional cleaning required post-event will result in additional charges. Post-event, organizers will have 30 minutes for breakdown and cleanup. Location must return to its original, unharmed state.

LIABILITY

Event organizers are liable for any and all damages caused to the venue or its property during the event, set up and breakdown. Salt Creek Grille holds no responsibility for personal property lost, stolen, or left behind.

PRICING GUARANTEE

All menu items, pricing, and availability are guaranteed up to 90 days prior to the event. Please note that booking an event more than 90 days in advance does not guarantee future event pricing.

By booking an event with Salt Creek Grille, you agree to abide by these rules and regulations.

We thank you for your cooperation and understanding and look forward to hosting your special event.

INQUIRE FOR PRICING

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Private Dining Manager- Kelli Mihaylo
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