



Event Hosting Contract

This Event Hosting Contract ("Contract") is entered into between Austin's Very Own Saltt, ("Restaurant"), and _____, ("Client").

Event Details:

- Event Name:
- Date of Event:
- Time of Event:
- Number of Guests:
- Event Type:

Food and Beverage Minimum:

- For event bookings Tuesday, Wednesday, Thursday and Friday with a start time between 3pm and 6pm, the food and beverage minimum is \$20 per person which includes one happy hour menu item from the selection below and 1 daiquiri beverage ticket (excludes the Hurricane) per guest. Soda's are complimentary.
- Minimum of 30 guests required to reserve 1/4 of the restaurant with an event fee of \$150.00.
- Minimum of 50 guests required to reserve 1/2 of the restaurant an event fee of \$250.00.
- Sales tax will be added.
- 20% gratuity will be added to all events.
- All events are limited to a duration of 2 hours.
- Events are not private. The unreserved section of the restaurant will be open to the public.

Additional Items:

- A DJ will be provided by Austin's Very Own Saltt at a rate of \$125/hr with a minimum of 2 hours.
- A cake cutting fee of \$2/person will be charged should you decide to bring your own.
- Balloon arrangements must be made by an approved vendor. Balloons may not block televisions.
- All decorations must be approved at least 7 days in advance.
- No confetti or backdrops are permitted.

Reservation and Payment Terms:

- Client agrees to pay 1/2 of the total estimated cost upfront as a deposit to secure the reservation in addition to the event fee. This deposit is non-refundable.

2525 West Anderson Lane, Suite 130, Austin, TX 78757

- The remaining balance is due 7 days in advance of the event.
- Payments can be made via cash or credit card. Invoices will be sent electronically.
- Reservation is confirmed only when the contract is signed and deposit has been received.

Cancellation Policy:

- In the event of cancellation, the deposit and event fee is non-refundable.
- Cancellations made within 7 days of the event date will result in the Client being responsible for the full estimated cost of the event.

Event Space:

- The Client will have access to _____ for the duration of the event.
- It is required that the entire number of guests arrive within 30 minutes of the event start time or the unused tables will be released for public seating.

Menu Selection:

- The Client will work with the Restaurant's catering team to select a menu that meets the food and beverage minimum requirement.
- Menu selections must be finalized no later than 7 days prior to the event date.

Signatures:

Client Name

Client Signature

Date

Restaurant Representative Name

Restaurant Representative Signature

Date

austin's
very own
saltt
seafood kitchen & daiquiri bar

LUNCH:

(TUESDAY-FRIDAY 11AM-2PM)

BUTTERFLY SHRIMP (4PC)

BOUDIN BALLS (4PC)

FRIED FISH FILLET (1PC)

S&P CATFISH STRIPS (4PC)

S&P CHICKEN STRIPS (4PC)

S&P SHRIMP (3PC)

S&P WINGS(4PC)

TEMPURA SHRIMP (4PC)

Served with your choice of Fried Rice or French Fries

HAPPY Hour

(TUESDAY - FRIDAY 3PM - 6PM)

S&P CHICKEN WINGS (3PC)

S&P SHRIMP (3PC)

BOUDIN BALLS (3PC)

Above Served with your choice of Fried Rice or French Fries

CHEESECAKE

ALL DAIQUIRIS

HURRICANE

BRUNCH:

(Saturday and Sunday 11am-5pm)

S&P CHICKEN AND WAFFLES

Includes 4 Wings and 1 Waffle:
Served with Grits, Eggs, and Bacon

S&P CATFISH & GRITS

Choice of 1 Catfish Fillet or 6 Catfish Strips:
Served with Grits, Eggs, Bacon and Toast

S&P SHRIMP & GRITS

4 Shrimp :
Served with Eggs, Bacon and Toast

GRITS

Served with Eggs, Bacon and Toast

BACON (2PC)

EGGS (2)

GRITS

TOAST (2 SLICES)

WAFFLES (1)



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