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PRIVATE *Special Events* AT BOHICKET MARINA

For over 30 years, the Salty Dog Cafe has provided Hilton Head Island and South Beach Marina with a legendary, unparalleled waterfront dining experience. Salty Dog brings the same lowcountry magic to Bohicket Marina Market on Seabrook Island.

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



Rehearsal dinners, wedding receptions, anniversaries & birthday celebrations, family reunions, and business retreats are perfect for our Private Events team.

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 Cafe at Bohicket Marina to host your future event. After you have had a chance to look over the information contained in this packet, please contact us with any questions and availability.

Prices are subject to change.



Hors D'oeuvres

Our platters are a great way to provide a snack during cocktail hour while all your guests arrive, or add to your buffet
Each platter serves approximately 30 guests

CHEESE & CRACKERS \$60

Hand-crafted cheeses, displayed with assorted crackers and fresh fruit garnish

VEGETABLE CRUDITES & DIP \$70

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

CRAB DIP & PIMENTO CHEESE \$80

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 and crudités



SHRIMP CAPRESE SKEWERS \$90

Wild caught Atlantic shrimp, fresh basil, heirloom tomatoes and mozzarella cheese served on skewers with a balsamic glaze

TUNA WONTON \$100

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

SHRIMP & GRITS SHOOTERS \$95

A lowcountry staple. Stone ground grits topped with tender sautéed wild caught American shrimp and finished with creamy Andouille sausage and bacon gravy

Buffet Style

The Bosun

\$55 per person

A BACKYARD BBQ

- Mixed Greens Salad
- Slow Cooked Pulled Pork BBQ
- Baked BBQ Chicken OR Bacon Wrapped BBQ Shrimp
- Seasonal Vegetables
- Baked Beans
- Corn on the Cob
- Potato Salad
- Cole Slaw
- Dinner Rolls



The First Mate

\$65 per person

A LOWCOUNTRY STAPLE

- Mixed Greens Salad
- Lowcountry Boil (Shrimp, Sausage, Corn & Potatoes)
- Chicken Bog or Palmetto Sliders
- Seasonal Vegetables
- Hushpuppies

*Add She Crab Soup
to any menu
for \$6.00 per person



The Captain

\$75 per person

A SEASIDE FEAST

- Mixed Greens Salad
- Stuffed Flounder
- Shrimp and Grits
- Pesto and Mozzarella Chicken
- AuGratin Potatoes
- Seasonal Vegetables
- Dinner Rolls



Want something you don't see here?
Just ask!

Our chef loves to create custom menus.
We will design a menu that will
fit any budget and culinary style.

THERE'S ALWAYS ROOM FOR *Dessert*

- Cookies & Brownies \$4 per person
- Key Lime Pie \$6 per person
- Chocolate Peanut Butter Pie \$6 per person



Libations

There are various approaches to beverage service for your guests. Below are a few examples of bar and beverage options.

TICKETS: Each guests gets an approved amount of tickets that the host has agreed upon. Each ticketed beverage will be appended to the master check. Once the guests have used all tickets they will pay cash for their drinks.

SELECT BAR - Select beverages chosen by the host will be available for the open bar (i.e well liquor, domestic beer, house wines). Beverages outside of the categories can be purchased by the guests.

OPEN BAR - Guests are allowed to order anything off of the bar/beverage menu. Each drink that is served will be added to the master check.



Make it
Memorable
for years to come with
CUSTOM
Party Favor Packages



CAN HOLDERS:
(100 Minimum)
Select color of can holder, stitch color, font, and we will help you create a memorable party favor for you and your guests! More colors available.

T-SHIRTS:
(50 Minimum)
A fun added option for you and your guests. Custom shirt packages will include a 10% discount on the order. You will be able to select up to two different shirt colors with options for customized text.

Catering Agreement

Guarantee: Final confirmation of attendance or “the guarantee” is required 7 business days prior to your event. This number is not subject to reduction, but may increase twenty-four (24) hours prior to function. This is the number that will be charged.

Confirmation/Cancellation: Room Rental Fees are required to book and hold a date. Cancellations 30 days prior to event will receive a full refund. Cancellations within 30 days of event will result in no refund.

Payment Policy: Acceptable methods of payment are cash, major credit cards and personal check. Please make checks payable to “The Salty Dog Cafe.”

Service/Labor Charges: There will be a 20% added gratuity for all events

Linen services available at an additional charge.