

The image shows the interior of a restaurant named Salt + Sh Beach House. The space is characterized by warm, ambient lighting from large, tiered, cylindrical pendant lights. The walls are covered in light-colored shingles, and a wooden shelving unit in the background holds various decorative items like vases and candles. In the foreground, a long wooden table is set for dining with red upholstered chairs, glassware, plates, and small lit candles. A large vase with dried flowers sits at the end of the table.

SALT + SH
beach house

170-1741 LOWER WATER STREET
HALIFAX, NS B3J 0J2
902-334-5999 | saltashhalifax.com

DINNER

priced per person

Menu A

JALAPEÑO CORNBREAD ≡

tequila butter

or

KALE CAESAR ≡

brussels sprouts, red cabbage, bacon,
parmigiano-reggiano

—

MARGHERITA PIZZA ≡

or

FISH + CHIPS

salt + vinegar fries, slaw, tartar sauce

or

BEACH HOUSE CHEESEBURGER

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

—

COCONUT CREAM PIE

coconut cream custard,
whipped + smoked white chocolate

or

ICE CREAMS + SORBETS ≡

selection of flavours

—

COFFEE + TEA

67.

Menu B

ITTY BITTY FRIED CHICKEN

hot + spicy, beach house dip, nasty sauce

or

FIRE-ROASTED SCALLOPS

sweet potato, chili oil, sweet sesame, cilantro

or

BBQ BRUSSELS SPROUTS ≡

alabama white sauce, parmigiano-reggiano,
sweet onion, house mustard

—

GRILLED HADDOCK + CLAMS

kelp tartare, couscous, sea buckthorn, jerk spice

or

PESTO + WHITE BEAN SPAG-OS ≡

asparagus, peas, dill, parmigiano-reggiano, lemon

or

BEACH HOUSE CHEESEBURGER

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

—

PEACH COBBLER BASQUE CHEESECAKE ≡

grilled bourbon peach, spiced brown butter crumble,
bourbon toffee sauce

or

DARK CHOCOLATE PUDDING ≡

salted chocolate crumble, fresh orange

—

COFFEE + TEA

79.

≡ vegetarian option available gluten-free option available
menus & pricing are subject to change based on seasonal availability
prices exclude tax & gratuity

DINNER

priced per person

Menu C

JALAPEÑO CORNBREAD

tequila butter

or

TUNA CRUDO

sesame + ginger dressing, radish, cucumber, fried garlic

or

BBQ BRUSSELS SPROUTS

alabama white sauce, parmigiano-reggiano,
sweet onion, house mustard

—

7oz FLANK STEAK

braised onion, fries

or

RUM + MAPLE ROASTED COD

grilled carrot, ancient grains, sesame

or

ROASTED TANDOORI CAULIFLOWER

cacio e pepe chickpeas, cashews, kale, peas

—

COCONUT CREAM PIE

coconut cream custard,
whipped + smoked white chocolate

or



STRAWBERRY SHORTCAKE

vanilla sponge cake, strawberry mousse

—

COFFEE + TEA

88.

 vegetarian option available  gluten-free option available
menus & pricing are subject to change based on seasonal availability
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LUNCH

priced per person

Menu A

KALE CAESAR

brussels sprouts, red cabbage, bacon,
parmigiano-reggiano

or

ITTY BITTY FRIED CHICKEN

hot + spicy, beach house dip, nasty sauce

—

MARGHERITA PIZZA

or

FRIED CHICKEN SANDWICH

hot + spicy, beach house dip, nasty sauce, fries

—

ICE CREAMS + SORBETS

selection of flavours

—

COFFEE + TEA

48.

Menu B

JALAPEÑO CORNBREAD

tequila butter

or

KALE CAESAR

brussels sprouts, red cabbage, bacon,
parmigiano-reggiano

—

HADDOCK TACOS

two tacos, red cabbage slaw, jalapeño, green salad

or

BEACH HOUSE CHEESEBURGER

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

or

MARGHERITA PIZZA

—

COCONUT CREAM PIE

coconut cream custard,
whipped + smoked white chocolate

or



ICE CREAMS + SORBETS

selection of flavours

—

COFFEE + TEA

65.

 vegetarian option available  gluten-free option available
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

FRESH FRUIT + BERRIES ≡ 
chamomile honey syrup


or

PEANUT BUTTER GRANOLA + YOGHURT ≡
berries, maple, hemp hearts

—

BONFIRE BREAKFAST 
choice of brothers meats bacon,
pepperoni or s+a peameal bacon,
tater tots + toast, two eggs any style

or

AVOCADO GRAIN BOWL ≡ 
quinoa, sweet potato, kale mix, sesame vinaigrette,
tamari eggs, fried garlic

or

BACON + EGG PIZZA
white sauce, peas

—

ICE CREAMS + SORBETS ≡
selection of flavours

—

COFFEE + TEA

43.

Menu B

FRESH FRUIT + BERRIES ≡ 
chamomile honey syrup


or

PEANUT BUTTER GRANOLA + YOGHURT ≡
berries, maple, hemp hearts


or

DUTCH BABY ≡
cookie butter, cinnamon sugar

—

BONFIRE BREAKFAST 
choice of brothers meats bacon,
pepperoni or s+a peameal bacon,
tater tots + toast, two eggs any style

or

AVOCADO GRAIN BOWL ≡ 
quinoa, sweet potato, kale mix, sesame vinaigrette,
tamari eggs, fried garlic

or

BACON + EGG PIZZA
white sauce, peas

—

ICE CREAMS + SORBETS ≡
selection of flavours

—

COFFEE + TEA

55.

(V) vegetarian

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

priced per item

Meat

- SMOKED MEAT HUSH PUPPY** smoky mustard aioli, pickled jalapeño 4.
- PULLED PORK TACO** jalapeño aioli, slaw, green onion 4.
- GRILLED CHICKEN WING** alabama white sauce 5.
- BEACH HOUSE CHEESEBURGER SLIDER** pimento cheese, dill pickle, thousand island sauce 6.

Veggie

- JALAPEÑO CORNBREAD** tequila butter 2.
- PAN CON TOMATE** san marzano tomato, pamigiano-reggiano 2.
- GRILLED TANDOORI CAULIFLOWER** cashew cream 3.
- MUSHROOM + BUCKWHEAT CROQUETTE** tarragon mayo, pickled onion 4.

Seafood

- COD + POTATO CROQUETTE** lemon aioli 5.
- SHRIMP SALAD** wonton, old bay 5.
- FILET O' FISH SLIDER** american cheddar, tartar sauce, dill pickle 6.
- GRILLED SCALLOP** smoked beef fat, tomatillo salsa 9.

≡ vegetarian option available ⑈ gluten-free option available
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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

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

Beach House Pizzas

MARGHERITA PIZZA ≡	19.
BROTHERS MEATS PEPPERONI PLUS PIZZA	21.
MARITIME MUSHROOM PIZZA	22.

Desserts

served with coffee + tea

COCONUT CREAM PIE coconut cream custard, whipped + smoked white chocolate	11.
STRAWBERRY CREAM CAKE vanilla sponge cake, strawberry mousse	12.

≡ vegetarian option available 🌿 gluten-free option available
menus & pricing are subject to change based on seasonal availability
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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

JALAPEÑO CORNBREAD	tequila lime butter ≡	per piece 3.
PULL-APART BUN	garlic oil, parmigiano-reggiano, anchoviesr ≡	7.
FIRE-ROASTED BRUSSELS SPROUTS	alabama white sauce, parmigiano-reggiano, sweet onion, house mustard ≡ ①	14.
TATER TOT-CHOS	sour cream, salsa, avocado, cheddar, jalapeño ≡	14.
ITTY BITTY FRIED CHICKEN	hot + spicy, beach house dip, nasty sauce	14.
HADDOCK TACOS	red cabbage slaw, jalapeño ①	16.

Mains

WHOLE ROASTED CAULIFLOWER	s+a cheese sauce, tater tots, salsa, green onion (serves 2) ≡	34.
SLOW-COOKED LAMB	mac + cheese, cornbread, slaw, fries	53.
16oz STRIP LOIN	fries, braised onions, charcoal-roasted veggies ①	79.
LOBSTER BOIL	old bay, cornbread, new potatoes, drawn butter ①	MP
WHOLE BBQ CHICKEN	collard greens, potato salad ①	60
BBQ PORK SHOULDER	crushed potato, roasted carrots, s+a bbq ①	48.

Desserts

served with coffee + tea

COCONUT CREAM PIE	coconut cream custard, whipped + smoked white chocolate	11.
STRAWBERRY CREAM CAKE	vanilla sponge cake, strawberry mousse	12.
PEACH COBBLER BASQUE CHEESECAKE	grilled bourbon peach, spiced brown butter crumble, bourbon toffee sauce ≡	13.

≡ vegetarian option available ① gluten-free option available
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DRINKS

priced per drink

Signature Cocktails

BACKYARDS (1.5oz) grapefruit + lime lunazul blanco tequila, grapefruit oleo, citric acid, soda, grapefruit salt rim	12.
SUMMERVILLE (2.5oz) fisherman's helper rum, aperol, il padrino rosso, strawberry + rhubarb syrup, lemon juice	12.
THE POINT (2oz) charred pepper lunazul blanco tequila, triple sec, charred rosemary syrup, lime juice, rosemary salt rim	12.
CRYSTAL CRESCENT #3 (3.5oz) blue lobster vodka, benjamin bridge piquette, charred citrus, drunken cherry syrup, soda, peach shrub	12.
DRIFTWOOD (2.5oz) charred fisherman's helper rum, fireball, bv land café liqueur, chocolate bitters	12.
THE COVE (1.5oz) willing to learn blue gin, peach schnapps, soho lychee liqueur, lemon juice, simple syrup, soda	12.
GODFATHER'S GARDEN (2oz) jim beam bourbon, disaronno amaretto, lemon juice, strawberry + rhubarb syrup	12.
CLAM HARBOUR (4.5oz) charred citrus blue lobster vodka, the church brewing saltwater joys gose, caesar mix, spiced rim	12.
WHITE POINT (2oz) willing to learn gin, bv land triple sec, lemon juice, egg white, earl grey simple syrup, angostura bitters	12.

Beer + Cider

DRAUGHT	16oz
Salt + Ash Lager <i>Stellarton, Nova Scotia</i>	7.
Chain Yard Urban Cidery Foundation Cider <i>Halifax, Nova Scotia</i>	9.
2 Crows Jamboree Sour Strawberry + Guava <i>Halifax, Nova Scotia</i>	9.
The Church Brewing Saltwater Joys Gose <i>Wolfville, Nova Scotia</i>	9.
Stillwell Stilly Pils <i>Halifax, Nova Scotia</i>	9.
North Brewing Lawrencetown Surf Session Ale <i>Cole Harbour, Nova Scotia</i>	9.
North Brewing Cole Harbour Red Ale <i>Cole Harbour, Nova Scotia</i>	9.
Guinness <i>Dublin, Ireland</i>	9.
Propeller Galaxy IPA <i>Halifax, Nova Scotia</i>	9.
NON-ALCOHOLIC	
MEADOWS (non-alc) strawberry + rhubarb syrup, lemon juice, benjamin bridge piquette zero	9.
Propeller Lager (355ml can) (0.5% ABV)	6.
Propeller Hazy IPA (355ml can) (0.5% ABV)	6.
Benjamin Bridge Piquette Zero (250ml can) (0% ABV)	7.
Bulwark Blush Triple Berry Cider (355ml can) (0.5% ABV)	9.

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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 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.
Agua Santa Angustifolia Mezcal	13.	22.
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.
Don Julio 1942 Añejo	41.	73.

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.
Sazerac Rye	12.	21.

BOURBON

Jim Beam	8.	15.
Bulleit	9.	15.
Buffalo Trace	9.	15.
Wild Turkey 101	9.	15.
Jack Daniel's Tennessee Sour	9.	15.
Maker's Mark	10.	17.
Knob Creek	11.	19.
1792 Kentucky Straight	11.	19.
Woodford Reserve	12.	21.
Basil Hayden	12.	21.
Woodford Reserve	17.	27.
Double Oaked		
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

Venturini Baldini Montelocco Lambrusco Rosso <i>Emilia-Romagna, Italy</i>	60.
Benjamin Bridge Brut Rosé <i>Nova Scotia</i>	65.
Terre Gaie Prosecco <i>Veneto, Italy</i>	72.
Lightfoot & Wolfville Brut <i>Nova Scotia</i>	95.
Autreau Premier Cru Brut <i>Champagne, France</i>	125.
Moët & Chandon Impérial <i>Champagne, France</i>	170.

ROSÉ

Gérard Bertrand Gris Blanc <i>Languedoc, France</i>	55.
Lightfoot & Wolfville <i>Nova Scotia</i>	58.
Domaine Houchart <i>Provence, France</i>	65.
Whispering Angel <i>Provence, France</i>	85.

WHITE

Alianca Vinho Verde <i>Portugal</i>	46.	Laxas Albariño <i>Rías Baixas, Spain</i>	86.
Penfolds Rawson's Retreat Chardonnay <i>Australia</i>	50.	Craggy Range Sauvignon Blanc <i>Martinborough New Zealand</i>	88.
Lightfoot & Wolfville Flora <i>Nova Scotia</i>	55.	Livon Pinot Grigio <i>Friuli-Venezia Giulia Italy</i>	92.
Lost Bell Tidal Bay <i>Nova Scotia</i>	57.	Rolly Gassmann Riesling <i>Alsace, France</i>	95.
Benjamin Bridge Riesling <i>Nova Scotia</i>	59.	Pré Semelé Sancerre <i>Loire Valley, France</i>	100.
Pask Chardonnay <i>Hawke's Bay, New Zealand</i>	62.	Stags' Leap Napa Chardonnay <i>Napa Valley, California</i>	110.
Barone di Valforte Pecorino <i>Abruzzo, Italy</i>	65.	La Meulière Les Fourneaux Chablis 1er Cru <i>Burgundy, France</i>	130.
Masi Levarie Soave Classico <i>Veneto, Italy</i>	66.		
Villa Sparina Gavi di Gavi Cortese <i>Piedmont, Italy</i>	76.		
Pine Ridge Chenin Blanc Viognier <i>Napa Valley, California</i>	78.		
Blomidon Chardonnay <i>Annapolis Valley, Nova Scotia</i>	82.		

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RED

Alario Cabernet Sauvignon <i>Central Valley, Chile</i>	42.
Tramier Roncier Pinot Noir-Gamay <i>Burgundy, France</i>	50.
Cala + Ja Ja! Tempranillo <i>Castilla La Mancha, Spain</i>	53.
Tilia Malbec <i>Mendoza, Argentina</i>	56.
Lightfoot & Wolfville Fauna <i>Nova Scotia</i>	60.
Michele Chiarlo Le Orme Barbera d'Asti Superiore <i>Piedmont, Italy</i>	62.
André Colonge & Fils <i>Beaujolais-Villages, France</i>	65.
Antonelli Baiocco Sangiovese <i>Umbria, Italy</i>	68.
Bellflower Organic Zinfandel <i>California, USA</i>	70.
Château Gros Moulin Côtes de Bourg <i>Bordeaux, France</i>	72.
Michele Chiarlo Il Principe Langhe Nebbiolo <i>Langhe, Italy</i>	84.
Spy Valley Pinot Noir <i>Marlborough, New Zealand</i>	88.
Aquinas Cabernet Sauvignon <i>North Coast, California</i>	90.
Tornatore Etna Rosso Nerello Mascalese <i>Sicily, Italy</i>	92.
Brancaia Tre Rosso Super Tuscan <i>Tuscany, Italy</i>	94.
Zenato Ripassa Valpolicella Ripasso Superiore <i>Veneto, Italy</i>	97.
Osoyoos Larose Pétales d'Osoyoos <i>Okanagan, British Columbia</i>	100.
The Four Graces Pinot Noir <i>Willamette Valley, Oregon</i>	110.
San Silvestro Patres Barolo <i>Piedmont, Italy</i>	115.
Ogier Clos de l'Oratoire des Papes Châteauneuf-du-Pape <i>Southern Rhône, France</i>	130.
Giuseppe Cortese Barbaresco <i>Piedmont, Italy</i>	140.
Il Poggione Brunello di Montalcino <i>Tuscany, Italy</i>	160.
Clos du Val Cabernet Sauvignon <i>Napa Valley, California</i>	180.

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BUYOUT

Availability

Salt + Ash is available for lunch functions 5 days a week from Sunday to Thursday, starting at 11:30am and concluding at 3:00pm. Dinner functions are also available from Sunday to Thursday, 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
- Large smart TV with HDMI in private dining room (please note that half the table would need to turn around to view the TV)

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 is met. 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 5 days a week and brunch functions on Saturday and Sunday, starting at 11:30am and concluding at 3pm. 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
- Large smart TV with HDMI in private dining room (please note that half the table would need to turn around to view the TV)

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 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 Friday for lunch and dinner. It is available Saturday and Sunday for brunch and dinner.

Minimum Food & Beverage Expenditure

There is no room fee to use the space, provided the minimum food and beverage expenditure is met. 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.

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