


# salt & vine

• OLNEY, MD •

## *Venue Guide*

A Green Ridge Hospitality Restaurant

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S&V logo

saltandvine.com/olney/



*Salt & Vine Dinner Entree*

# *Our Food*

At Salt & Vine, we celebrate the simplicity and elegance of Italian cuisine through a menu rooted in seasonal ingredients, house-made elements, and vibrant, fresh flavors. Inspired by the warmth of a traditional Italian table, our dishes blend timeless culinary techniques with a modern, elevated approach — from handcrafted pastas and thoughtfully prepared seafood to rich sauces and garden-driven accompaniments. Every plate is designed to feel refined yet inviting, creating a dining experience that is both effortlessly sophisticated and deeply comforting.

# *About Us*

Salt & Vine offers an elevated yet welcoming setting for gatherings of all kinds, from intimate celebrations to larger private events. Rooted in the warmth of Italian hospitality, our venue combines refined cuisine, seasonal flavors, and thoughtfully curated spaces to create memorable experiences for every guest. With attentive service and a beautifully inviting atmosphere, Salt & Vine is designed to make every occasion feel effortlessly special.

salt & vine
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*Salt & Vine The Drawing Room*
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*The Historic Olney House est. 1800 - Oldest Photo in 1925*

# *Location*

Located within the historic Olney House, Salt & Vine blends the rich character of one of the area's most recognizable landmarks with a beautifully modernized design. The fully renovated space features elegant finishes, warm lighting, and thoughtfully curated interiors that create an atmosphere both sophisticated and inviting. With its unique combination of historic significance and contemporary style, Salt & Vine provides a memorable backdrop for intimate gatherings, celebrations, and private events alike.

3308 OLNEY – SANDY SPRING RD,
OLNEY MD 20832

# *Corporate Events*

Salt & Vine provides a refined, professional setting for corporate events and business gatherings of all sizes. From executive dinners and client meetings to networking events and company celebrations, our thoughtfully designed spaces offer an atmosphere that is both polished and welcoming. With attentive service, seamless event coordination, and elevated Italian-inspired cuisine, Salt & Vine creates an ideal environment for productive meetings, professional entertaining, and memorable corporate experiences.



*Salt & Vine The Drawing Room*

saltandvine.com/olney/



*Salt & Vine The Fireplace Room*

# *Engagements, Showers & Celebrations*

Salt & Vine provides an elegant and inviting setting for engagement parties, bridal and baby showers, rehearsal dinners, bachelorette gatherings, and other meaningful celebrations. With beautifully designed spaces, attentive service, and seasonally inspired Italian cuisine, each event is thoughtfully tailored to create a warm and memorable experience for guests. Whether hosting an intimate gathering or a lively celebration, Salt & Vine offers a refined atmosphere perfect for celebrating life's special moments.

# The Gold Room

The Gold Room at Salt & Vine is an intimate, modern private dining space designed for elevated gatherings and memorable celebrations. Featuring a warm yet sophisticated atmosphere, The Gold Room comfortably accommodates up to 20 guests, making it the perfect setting for business dinners, milestone celebrations, wine tastings, and intimate social events.

*Please note that for larger gatherings, The Poet's Lounge may also be reserved to accommodate an additional 14 guests, offering extra space while maintaining an intimate and elevated event experience.*



*Salt & Vine The Gold Room*



*Salt & Vine The Drawing Room*

# The Drawing Room

The Drawing Room at Salt & Vine offers a refined yet comfortable setting for smaller private gatherings. Designed for more intimate occasions, this stylish space accommodates up to 10 guests and is ideal for executive meetings, celebratory dinners, cocktail gatherings, or curated dining experiences in a relaxed, upscale atmosphere.

# The Dining Parlor

The Dining Parlor at Salt & Vine is our largest private dining space, thoughtfully designed to accommodate gatherings of up to 30 guests. Blending modern elegance with a welcoming atmosphere, this versatile room is ideal for larger celebrations, corporate events, rehearsal dinners, and special occasions that call for an elevated group dining experience.



*Salt & Vine The Dining Parlor*



*Salt & Vine The Poet's Lounge*

# Full Venue Exclusive

A Full Venue Exclusive at Salt & Vine offers a completely private and elevated event experience with exclusive access to the entire restaurant. Accommodating up to 114 guests, this option is perfect for weddings, corporate gatherings, holiday parties, and large-scale celebrations, allowing guests to enjoy the full ambiance, hospitality, and culinary experience of Salt & Vine in an intimate, personalized setting.

*Please note, plated dinners are not available for this option.*

# *Room Comparison*

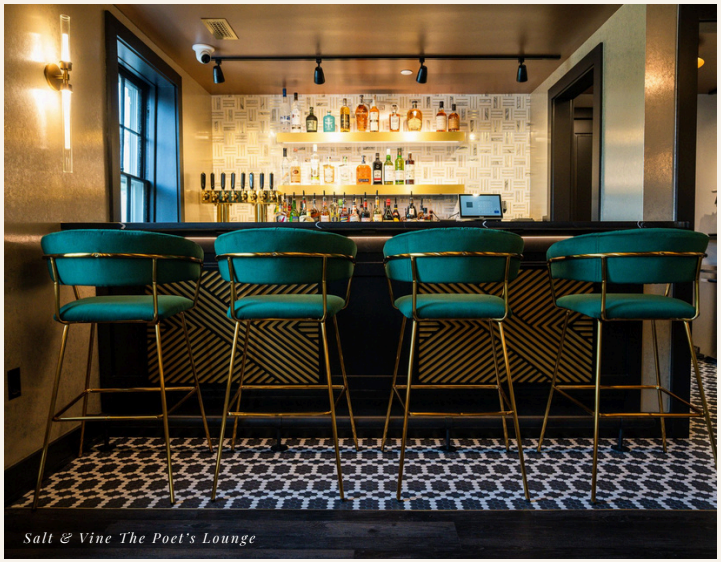
| Rooms | Family Style Capacity | The Poet's Lounge (add-on) | AV Capabilities |
|---|---|---|---|
| The Gold Room | 20 | YES | YES |
| The Drawing Room | 10 | - | YES |
| The Dining Parlor | 30 | - | YES |
| Full Venue Exclusive | 114 | - | YES |
| The Fireplace Room | 15 | - | YES |

Plated dinners not available for full buyout.

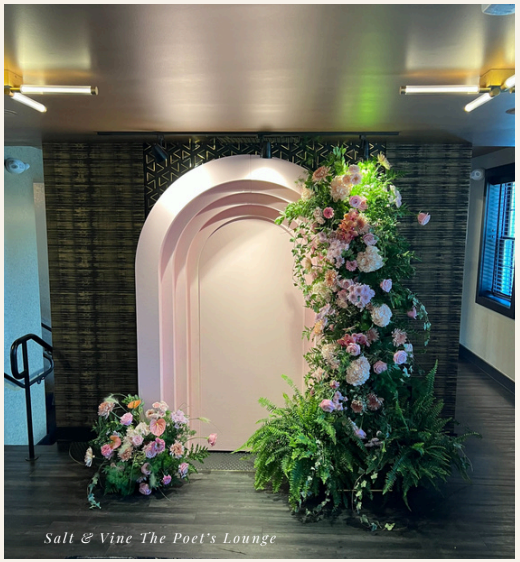
# Gallery



Salt & Vine The Patio


Salt & Vine The Poet's Lounge

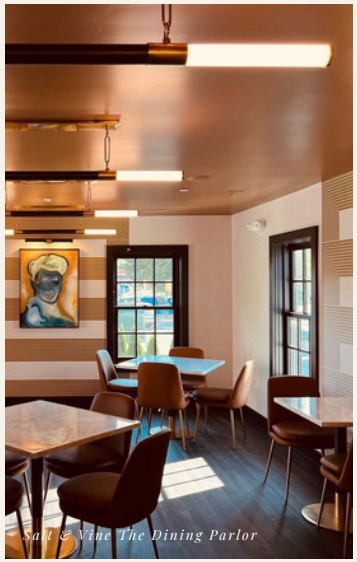

Salt & Vine The Drawing Room


Salt & Vine The Poet's Lounge


Salt & Vine The Poet's Lounge


Salt & Vine The Dining Parlor


Salt & Vine The Lower Lounge


Salt & Vine The Dining Parlor

# Gallery


Salt & Vine The Dining Parlor


Salt & Vine The Drawing Room


Salt & Vine The Downstairs Dining Room


Salt & Vine The Dining Parlor



Salt & Vine The Dining Parlor


Salt & Vine The Lower Lounge


Salt & Vine The Downstairs Bar


Salt & Vine The Poet's Lounge

# Family Style Luncheon

$45 per guest
Available between 11am-3pm
Menu items may be substituted for an additional charge per person.

## Antipasti

Grandma's Meatballs
Ricotta Siciliana
Arancini
Fried Artichokes

## Insalata

(choose one salad to be served family style)

Caesar Salad
Market Salad

## Secondi

(choose two center of plate items to be served family style)

Fusilli Bolognese
Chicken Milanese
Penne Alla Vodka
Pan Seared Trout
Orecchiette with Sausage, Broccolini, & Lemon

## Contorni

(choose one side to be served family style)

Grilled Broccoli
Seasonal Vegetables
Smashed Fingerling Potatoes

## Dolci

(choose one dessert to be served family style)

Cannoli Classico
House Made Truffles

# Family Style Luncheon Enhancements

## Antipasti

| | |
|---|---|
| Wood Fired Oysters | +$5pp |
| Chef's Creation Antipasti Board | +$5pp |

## Insalata

| | |
|---|---|
| Brick Oven Beets | +$2pp |
| Seasonal Salad<br>(Ask Chef for Seasonal Selection) | +$2pp |

## Secondi

| | |
|---|---|
| Blackened Shrimp | +$10pp |
| Crispy Skin Salmon | +$12pp |
| 4.5oz Sliced Beef Tenderloin | +$30pp |

## Contorni

| | |
|---|---|
| Risotto | +$2pp |

| | |
|---|---|
| Unlimited Soft Drinks, Tea, Coffee, Lemonade<br>(specialty coffee drinks and mocktail not included) | +$7pp |

Above prices include all courses as listed. Price additions are as listed and are for all guests. Beverages are billed on consumption.
All food and beverage charges are subject to a 20% service charge, 3% admin charge, 6% MD sales tax, and 9% alcohol tax. Prices subject to market fluctuation.

# Family Style Brunch

$45 per guest
Available between 10am-3pm ONLY Saturday & Sunday.
Menu items may be substituted for an additional charge per person.

## Antipasti

(choose two appetizers to be served family style to all guests)

Ricotta Siciliana
Grandma's Meatballs
Arancini
Fried Artichokes

## Insalata

(choose one salad to be served family style)

Caesar Salad
House Salad

## Secondi

(choose two center of plate items to be served family style)

French Toast
Chicken Milanese
Fusilli Bolognese
Stracciatella & Peach Toast
Crab & Artichoke Frittata

## Contorni

(choose one side to be served family style)

Grilled Broccoli
Brunch Potatoes
Seasonal Vegetables
Fresh Fruit

## Dolci

(choose one dessert to be served family style)

Cannoli Classico
House Made Truffles

# Family Style Brunch Enhancements

## Antipasti

| | |
|---|---|
| Wood Fired Oysters | +$5pp |
| Chef's Creation Antipasti Board | +$5pp |

## Insalata

| | |
|---|---|
| Brick Oven Beets | +$2pp |
| Seasonal Salad<br>(Ask Chef for Seasonal Selection) | +$2pp |

## Secondi

| | |
|---|---|
| Crispy Skin Salmon | +$12pp |
| 4.50z Sliced Beef Tenderloin | +$30pp |

## Contorni

| | |
|---|---|
| Scrambled Eggs | +$3pp |
| Italian Sausage Patty | +$3pp |

| | |
|---|---|
| Unlimited Soft Drinks, Tea, Coffee, Lemonade<br>(specialty coffee drinks and mocktail not included) | +$7pp |

Above prices include all courses as listed. Price additions are as listed and are for all guests. Beverages are billed on consumption.
All food and beverage charges are subject to a 20% service charge, 3% admin charge, 6% MD sales tax, and 9% alcohol tax. Prices subject to market fluctuation.

# Family Style Dinner

$75 per guest
Available after 3 PM
Menu items may be substituted for an additional charge per person.

## Antipasti

(choose two appetizers to be served family style to all guests)

Fried Artichokes
Grandma's Meatballs
Arancini
Margherita Pizza

## Insalate

(both salads will be served family style)

Market Salad
Salt & Vine Caesar Salad

## Prima

(choose two to be served family style)

Fusilli Bolognese
Tagliatelle Al funghi
Penne Alla Vodka
Orecchiette Salsiccia

## Secondi

(choose two to be served family style)

NY Striploin
Crispy Skin Salmon
Roasted Jumbo Shrimp
Statler Roasted Chicken Breast

## Contorni

(choose two to be served family style)

Grilled Broccoli
Smashed Fingerling Potatoes
Risotto
Seasonal Vegetables

# Family Style Dinner (cont.)

## Dolci

(choose one dessert to be served family style)

Cannoli Classico
House Made Truffles

Our full Children's Menu is available for those 10 and under.

# Family Style Dinner Enhancements

## Antipasti

| | |
|---|---|
| Wood-Fired Oysters | +$5pp |
| Piatto Di Burrata | +$7pp |

## Insalata

| | |
|---|---|
| Brick Oven Beets | +$2pp |
| Seasonal Salad | +$2pp |

(Ask Chef for Seasonal Selection)

## Secondi

| | |
|---|---|
| 4.5oz Sliced Beef Tenderloin | +$30pp |
| Rack of Lamb | +$22pp |

Above prices include all courses as listed. Price additions are as listed and are for all guests. Beverages are billed on consumption.

All food and beverage charges are subject to a 20% service charge, 3% admin charge, 6% MD sales tax, and 9% alcohol tax. Prices subject to market fluctuation.




# Five Course Wine Pairings

$30 per guest
Available to guests ages 21+
Host to select one wine pairing per course

## Antipasti

Gambino Prosecco/NV
Cava Brut Rose/NV

## Insalata

Cortenova Pinot Grigio/2024
Hienz Eifel Riesling/2024

## Prima

Broccardo Barbera D'Alba/2023
Pietreme Montepulciano/2022
Pozzan Pinot Noir/2023 +4PP

## Secondi

Camara Chardonnay/2024
Subsoil Cabernet Sauvignon/2023
Ricossa Nebbiolo/2022 +3PP
Annabella Chardonnay +2PP

## Dolci

House made Limoncello
Barolo Chinato +15PP

*Please note: the following wine pairings are our recommended selections for each course to create a well-balanced dining experience. However, all pairings may be mixed and matched based on the host's preferences and guest tastes.*

# Allergens Guide

| Section | Item | Allergen |
|---|---|---|
| Antipasti | Grandma's Meatballs | egg, dairy, gluten |
| Antipasti | Arancini | dairy, gluten |
| Antipasti | Fried Artichokes | dairy |
| Antipasti | Ricotta Siciliana | dairy, gluten |
| Antipasti | Wood Fired Oysters | dairy, gluten, shellfish |
| Antipasti | Chef's Creation Board | tree nut, dairy, gluten |
| Antipasti | Margherita Pizza | dairy, gluten |
| Antipasti | Piatto di Burrata | dairy, gluten |
| Insalata | Caesar Salad | egg, dairy, gluten, fish |
| Insalata | Market Salad | gluten |
| Insalata | Brick Oven Beets | dairy, tree nut |
| Secondi | Fusilli Bolognese | dairy, gluten |
| Secondi | Chicken Milanese | dairy, gluten |
| Secondi | Orecchiette | dairy, gluten |
| Secondi | Penne alla Vodka | dairy, gluten |

| Section | Item | Allergen |
|---|---|---|
| Secondi | Blackened Shrimp | shellfish |
| Secondi | Crispy Skin Salmon | fish, dairy |
| Secondi | French Toast | egg, dairy, gluten |
| Secondi | Crab & Artichoke Frittata | egg, dairy, shellfish |
| Secondi | Stracciatella & Peach Toast | dairy, gluten |
| Secondi | Tagliatelle al Funghi | egg, gluten, dairy |
| Secondi | Rack of Lamb | dairy |
| Contorni | Smashed Fingerling Potatoes | egg |
| Contorni | Grilled Broccoli | tree nuts, dairy |
| Contorni | Risotto | dairy |
| Contorni | Seasonal Vegetables | dairy, gluten |
| Contorni | Scrambled Eggs | egg, dairy |
| Dolci | Classic Cannoli | dairy, gluten, tree nuts |
| Dolci | House Made Truffles | dairy |



Daytime events are held from:
11:00 AM–4:00 PM Mon.-Fri.
10:00 AM - 4:00 PM Sat. - Sun.

Evening events are held from:
4:00 PM–9:00 PM Sun.- Thurs.
4:00 PM–10:00 PM Sat. - Sun.

Events include up to 3 hours of event time. Please list your event start time as the time your first guests will arrive.

## *Timeline*

You may arrive up to 1 hour prior to your event start time for decorating and setup. If you need additional setup time, please check with your Event Coordinator in advance, as we may have multiple events scheduled in a single day.

*Please note, additional time beyond your scheduled hours is available for $150 per hour, and events held outside of normal business hours are subject to a $250+ fee.*


Salt & Vine The Dining Parlor

# Décor & Rentals

***We offer limited A/V rentals on site:***

Flat Screen Television +$75

Salt & Vine provides white tablecloths and café stripe napkins for all events. While we do not supply additional decorations, you are welcome to bring your own décor and centerpieces, including flowers.

Décor may not be taped, tacked, or otherwise adhered to walls or surfaces. Command strips are permitted; however, *any resulting damage will be billed accordingly.*

*Please note that confetti, glitter, and confetti-filled balloons are not permitted. Any residue or damage caused by these items—indoors or outdoors—will result in a $250+ clean-up fee.*

# *Pricing*

All spaces have a food & beverage minimum or a room fee that varies by date and time. Food & beverage minimums typically begin at $450 for daytime events and at $750 for evening events.

**To reserve your date, we require a deposit based on your event's minimum. Event minimums require a 25% deposit based on the estimated total.**

**All payments are non-refundable, as your date is reserved exclusively. Events canceled within 10 days of the event date will not be refunded, but can be rescheduled.**

An administration fee applies and covers event planning support and select event equipment (linens, etc.).




*Salt & Vine The Gold Room*
saltandvine.com/olney/



Salt & Vine Brunch Spread

# General Questions - Food

While we do not offer in-house cake services, you are welcome to bring your own dessert. *Please note, A full ingredient list is required, and a $3 per person fee will apply.*

Due to our liquor license, outside alcohol is not permitted; however, we offer an extensive list for your selection.

Although tastings are not offered, we encourage you to dine in our restaurant to experience our food and presentation.

# General Questions - Space

Our event spaces are typically set with a mix of square and rectangular tables. *Alternate layouts may be available upon request, though additional fees may apply.*

As a restaurant first and foremost, we maintain a family-friendly atmosphere.


Salt & Vine | The Dining Parlor
saltandvine.com/olney/

# *Salt & Vine Event Policies*

## Planning Your Event

- Submit your event inquiry through our website events form and our Event Coordinator will follow up via email to get the conversation started
- Tours and phone consultations are available by appointment only
- Once you're ready to move forward, your Event Coordinator will walk you through space options, menus, and pricing to build the right package for your event
- A signed contract and deposit are required to secure your date — your date is not held until both are received
- After booking, your Event Coordinator remains your point of contact for all planning details leading up to the event
- Final menu selections are due 14 days before your event
- Final guest count is due 10 days in advance — this guest count becomes the billing minimum
- Additional guests beyond the confirmed count may incur charges
- Final payment is due at the time of the event

## Payments & Fees

- 25% deposit required (non-refundable)
- Final payment due on the day of the event
- Charges & Taxes: 20% Service | 3% Admin | 6% MD | 9% Liquor
- Additional charges may apply

## Cancellations

- Within 10 days: non-refundable
- Must reschedule event within 10 days to retain deposit

## Event Timing

- 1 hour prior: Setup
- Event time: As contracted
- 1 hour after: Cleanup
- Allowed: Non-damaging materials (Command strips)
- Not allowed: Confetti, glitter, sparklers, rice
- Damage/cleanup fees start at $250

## Food & Beverage

- No outside food (except cakes/cupcakes with ingredient list)
- $3/person outside dessert fee (if not included)
- Alcohol service ends at event conclusion (21+ only)

## Vendors & Entertainment

- Vendors must be approved (1 week prior)

## House Policies

- No smoking within 15 ft of the building
- Venue under surveillance
- Photos may be used for marketing
- Due to limited indoor availability, we are unable to relocate outdoor reservations inside in the event of rain, extreme temperatures, or other inclement weather. Should weather conditions make outdoor dining unavailable, the reservation will be canceled, and we encourage guests to rebook for another date.

By booking, you agree to these guidelines and assume responsibility for guests and damages.



Megan Pattee



Denise Zippelli



Stacey Peirce



Diana Moir

## *Our Events Team*

Planning an unforgettable event requires expertise, attention to detail, and genuine hospitality. Our events team brings all three to every celebration, conference, and gathering we host.

Megan Pattee, Director of Hospitality Sales & Events, leads our events strategy across Green Ridge Hospitality properties. She works alongside Denise Zippelli, Events Advisor & Trainer, whose deep knowledge of our venues and vision since 2020 keeps every event running seamlessly. Diana Moir and Stacey Peirce, our Events Coordinators, bring years of seasoned hospitality expertise and deep property knowledge to every event they coordinate.

Together, they're dedicated to transforming your vision into reality, managing every detail with professionalism and care. Whether you're planning an intimate dinner, a corporate retreat, or a celebration with hundreds of guests, our team has the knowledge, resources, and dedication to make it exceptional. We know that the best events feel effortless—because we handle the complexity behind the scenes.




# salt & vine

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