

STONE CREEK

— DINING COMPANY —



PRIVATE DINING GUIDE

STONE CREEK DINING COMPANY NOBLESVILLE

13904 Town center Boulevard, Suite 900 Noblesville, IN 46060

317-770-1170 • www.crgdining.com

stonecreeknoblesville@crgdining.com

PLATED PACKAGE ONE

\$38.00 per person

Salads (Choose One)

House
Classic Caesar

Entrée Group I (Choose One)

Chicken Piccata
Pork Chop 10 oz
Smothered Chicken

Entrée Group II (Choose One)

Horseradish-Dijon Crusted Sirloin 10 oz
Meatloaf
Filet Mignon 6 oz

Entrée Group III (Choose One)

Orange Miso Salmon
Chicken Parmesan
Campfire Fettuccine

Dessert Platter

Cranberry & Golden Raisin Bread Pudding
Carrot Cake with Cream Cheese Icing
Chocolate Terrine

PLATED PACKAGE TWO

\$44.00 per person

Appetizers (Choose Two)

Crispy Calamari
Spicy Garlic Shrimp
Brussels Sprouts Au Gratin

Salads (Choose One)

House
Classic Caesar

Entrée Group I (Choose One)

Chicken Piccata
Pork Chop 10 oz
Smothered Chicken

Entrée Group II (Choose One)

Meatloaf
Filet Mignon 6 oz
New York Strip 12 oz

Entrée Group III (Choose One)

Orange Miso Salmon
Snapper
Shrimp & Grits

Dessert Platter

Cranberry & Golden Raisin Bread Pudding
Carrot Cake with Cream Cheese Icing
Chocolate Terrine

PREMIER PACKAGE

\$55.00 per person

Appetizers (Choose Two)

Triple Dip
Crispy Calamari
Shrimp Cocktail

Salads (Choose One)

Seasonal
Iceberg Wedge
Classic Caesar

Entrée Group I (Choose One)

Chicken Piccata
Pork Chop 10 oz
Smothered Chicken

Entrée Group II (Choose One)

Ribeye 14 oz
Filet Mignon 8 oz
New York Strip 12 oz

Entrée Group III (Choose One)

Orange Miso Salmon
Scallops
Snapper

Dessert Platter

Cranberry & Golden Raisin Bread Pudding
Carrot Cake with Cream Cheese Icing
Chocolate Terrine

BUFFET STYLE DINING

\$34.00 per person

Salads (Choose One)

House
Classic Caesar

Entrée (Choose Two)

Meatloaf
Orange Miso Salmon
Smothered Chicken
Horseradish-Dijon Crusted Sirloin
Chicken Piccata
Tuscan Penne

Sides (Choose Two)

Roasted Garlic Mashed Potatoes
White Cheddar Au Gratin Potatoes
Haricots Verts
Chef's Vegetable
Dirty Wild Rice with Bacon

Dessert Platter

Cranberry & Golden Raisin Bread Pudding
Carrot Cake with Cream Cheese Icing
Chocolate Terrine

ADDITIONS TO DINNER PACKAGES

Reception Package

Cold Appetizer Platter

\$4.00 per person each

Fresh Fruit

Fresh Vegetable

Cheese

\$6.00 per person each

Ahi Tuna

Shrimp Cocktail

Fresh Fruit & Cheese

Hot Appetizer Platter

\$4.00 per person each

Brussels Sprouts Au Gratin

Spicy Garlic Shrimp

\$6.00 per person each

Filet Crostini

Board

LUNCH PRIVATE DINING PACKAGES

\$19.00 per person

Entrée Salad (Choose One)

Applewood Chicken

Grilled Salmon

Calamari Caesar

Pasta (Choose One)

Campfire Fettuccine

Tuscan Penne

Entrée Sandwich choose One

Breaded Pork Tenderloin

Chicken Brie

Mexicali Burger

*Sandwich entrée will be served with your guest's
choice of fresh fruit or French fries*

PRIVATE DINING GUIDELINES

GUARANTEES

A guaranteed head count is required for all meal functions seven days prior to your event. This figure will be considered the minimum for billing purposes. Final billing will be based on your guarantee or the actual number in attendance, whichever is higher.

DEPOSITS AND CONTRACTS

We require a signed contract and valid credit card information upon booking an event in our banquet space. This information is required as a deposit and guarantees your event date and time. Nothing will be charged to your credit card unless the event is cancelled, in which case you will be charged a cancellation fee of \$150. If the event is cancelled less than 30 days prior to the event, half of the cancellation fee will be charged and if the event is cancelled less than 14 days prior to the event, the entire cancellation fee will be charged to your credit card.

PAYMENT/BILLING

Payment is due immediately upon completion of the event unless other arrangements have been made prior to the event. An itemized invoice will be presented at the completion of the event. All charges will be based upon the guaranteed or actual attendance, whichever is greater. Acceptable forms of payment include cash, Visa, MasterCard, Discover and American Express. Personal and business checks are accepted if arrangements are made prior to the event.

PRIVATE DINING GUIDELINES

GRATUITY, TAX AND FEES

A single master invoice will be presented at the end of the event and will include the prevailing sales tax and the gratuity of your choice. The addition of a gratuity to the bill by the guest will be completely voluntary and will be distributed to the service staff. Suggested gratuity for large parties is 20%. Should you wish to pre-authorize gratuity for your event, please indicate the percentage gratuity you wish to apply here _____ % (percent) _____ (Client Initials). Otherwise, you will have the opportunity to authorize gratuity the day of your event.

ROOM CHARGES AND MINIMUMS

Various types of events require minimum guest guarantees in order to waive room charges. General guidelines can be discussed with your event manager.

PLACEMENT OF EVENTS

Stone Creek Dining Company makes every attempt to accommodate all of its guests. If you are requesting a specific location in the restaurant for your event, please be sure that the location is noted on your contract. If no specific location is requested, management reserves the right to determine your event's location based on reservations for that date.

DECORATIONS/ACCESS TO THE ROOM

In most cases, you will have access to your event room prior to your event for set-up and decoration. There may be rare cases where an event is booked prior to yours which would limit the time you are allowed access. Decorations including flowers and balloons are permitted but confetti of any kind is not allowed in the restaurant.

ADDITIONAL FEES

The menu prices include table linens, china, flatware, napkins, glassware, but do not include sales tax or service fees.