

STONE CREEK

— DINING COMPANY —



PRIVATE DINING GUIDE

STONE CREEK DINING COMPANY MONTGOMERY

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STONE CREEK

— DINING COMPANY —

PACKAGE I

Plated Package One \$45.00 per person
Choose one Salad & three Entrée selections

Appetizers

Choose two + \$6 per person

Crispy Calamari Board
Shrimp Cocktail Triple Dip

Salad

House Caesar

Classic Selections

(Selections served with Garlic Mashed Potatoes & Green Beans)

Pork Chop 10oz Filet 6oz
Meatloaf Skirt Steak 8oz

Chef Selections

Campfire Cavatelli Short Rib Bolognese
Orange Miso Salmon Chicken Piccata
Shrimp & Grits Squash Wellington (vg)
Chili Relleno (vg)

Dessert Platter

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

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GRAND PACKAGE

Grand Package \$60.00 per person
Appetizers a la carte
Choose one Salad & three Entrée selections

Appetizers

Choose two + \$6 per person

Crispy Calamari Board
Shrimp Cocktail Triple Dip

Salads

Caesar Iceberg Wedge Seasonal

Classic Selections

(Selections served with Garlic Mashed Potatoes & Green Beans)

Pork Chop 10oz Filet 8oz
NY Strip 12oz Ribeye 14oz
Honey Chipotle BBQ Ribs

Chef Selections

Orange Miso Salmon Snapper
Chicken Piccata Scallops
Squash Wellington (vg) Chili Relleno (vg)

Dessert Platter

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

DAY PACKAGES

\$20.00 per person
Appetizers a la carte | see appetizer packages
Choose one from each category

Entrée Salad

Applewood Chicken
Calamari Caesar
Grilled Salmon

Pasta

Campfire Cavatelli
Short Rib Bolognese
Shrimp Linguini

Entrée Sandwich

Beer Battered Cod
BLTA
Chicken Brie
White Cheddar Bacon Burger

Dessert Platter

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

*Sandwich Entrée will be served with your guest's
choice of Fresh Fruit or Sweet Potato Chips*

ADDITIONS TO DINNER PACKAGES

RECOMMENDED FOR RECEPTIONS

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 Gratin Dip Masala Chicken Skewers
Meatballs

\$6.00 per person each

Filet Crostini Nashville Hot Ribs

WINE SELECTIONS

*More wines available upon request
Specialty wine orders must be made
2 weeks prior to the event.*

\$35 Per Bottle

William Hill Cabernet Sauvignon
William Hill Chardonnay

\$50 Per Bottle

Franciscan Cabernet Sauvignon
Franciscan Merlot
Franciscan Chardonnay

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, Master Card, 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 are 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.