

STONECREEK  
— DINING COMPANY —



PRIVATE DINING GUIDE

STONE CREEK  
DINING COMPANY  
WEST CHESTER

6200 Muhlhauser Road West Chester, OH 45069

513-942-2100 • [www.stonecreekdining.com](http://www.stonecreekdining.com)

## PLATED PACKAGE ONE

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*Plated Package One \$38.00 per person*

### **Salads (Choose One)**

House Salad  
Classic Caesar

### **Entrées Group I (Choose One)**

Pork Chop 10 oz  
Filet Mignon 6 oz  
Baby Back Ribs

### **Entrées Group II (Choose One)**

Orange Miso Salmon  
Campfire Fettucine  
Grilled Shrimp & Angel Hair

### **Entrées Group III (Choose One)**

Chicken Piccata  
Parmesan Chicken  
Smothered Chicken

### **Dessert Platter**

*\*served family style*

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

*\* Prices do not include sales tax, service fees or room fees if applicable*

## PLATED PACKAGE TWO

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*Plated Package Two \$44.00 per person*

### **Appetizers (Choose Two)**

*\*served family style*

Crispy Calamari  
Spicy Garlic Shrimp  
Brussels Sprouts Au Gratin  
Triple Dip

### **Salads (Choose One)**

House Salad  
Classic Caesar

### **Entrées Group I (Choose One)**

Chicken Piccata  
Pork Chop 10 oz  
Smothered Chicken

### **Entrées Group II (Choose One)**

Meatloaf  
Filet Mignon 6 oz  
Baby Back Ribs

### **Entrées Group III (Choose One)**

Orange Miso Salmon  
Shrimp & Grits  
Snapper

### **Dessert Platter**

*\*served family style*

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

## PREMIER PACKAGE

*Premier Package \$58.00 per person*

### **Appetizers (Choose Two)**

*\*served family style*

Triple Dip

Crispy Calamari

Shrimp Cocktail

Beef Meatballs

### **Salads (Choose One)**

Seasonal

Iceberg Wedge

Classic Caesar

### **Entrée Group I (Choose One)**

Chicken Piccata

Pork Chop 10 oz

Chicken Parmesan

### **Entrée Group II (Choose One)**

New York Strip 12 oz

Filet Mignon 8 oz

Ribeye 14 oz

### **Entrée Group III (Choose One)**

Orange Miso Salmon

Scallops

Snapper

### **Dessert Platter**

*\*served family style*

Cranberry & Golden Raisin Bread Pudding

Carrot Cake with Cream Cheese Icing

Chocolate Terrine

## BUFFET STYLE DINING

*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

## LUNCH PACKAGE ONE

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*Lunch Package One \$19.00 per person*

### **Pasta**

Campfire Fettuccini

Grilled Shrimp and Angel Hair Pasta

### **Salads**

Applewood Chicken

Grilled Salmon

### **Sandwiches**

*Choice of Fresh Fruit or French Fries*

Salmon Tartine

Chicken Brie

### **Dessert Platter**

*Add \$4.00 per person*

Cranberry & Golden Raisin Bread Pudding

Carrot Cake with Cream Cheese Icing

Chocolate Terrine

## LUNCH PACKAGE TWO

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*Lunch Package Two \$26.00 per person*

### **Salad**

Seasonal

### **Entrées**

Twin 3oz Filet Medallions

Orange Miso Salmon

Smothered Chicken

### **Dessert Platter**

*Add \$4.00 per person*

Cranberry & Golden Raisin Bread Pudding

Carrot Cake with Cream Cheese Icing

Chocolate Terrine

## APPETIZERS

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### 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  
Beef Meatballs  
Chicken Tenders

*\$6.00 per person each*  
Filet Crostini  
Bacon wrapped Scallops

## WINE SELECTIONS

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*Select up to four wines from one Tier*

### TIER A - \$25 Per Bottle

Coastal Vines Pinot Grigio  
Coastal Vines Chardonnay  
Coastal Vines Pinot Noir  
Coastal Vines Cabernet Sauvignon

### TIER B - \$40 Per Bottle

William Hill Chardonnay  
Caposaldo Pinot Grigio  
William Hill Cabernet Sauvignon  
Predator *Old Vine* Zinfandel

### TIER C - \$55 Per Bottle

Franciscan Chardonnay  
Santa Margherita Pinot Grigio  
Craggy Range Sauvignon Blanc  
Coppola Director's Cut Pinot Noir  
Simi Cabernet Sauvignon  
Franciscan Merlot

## **PRIVATE DINING GUIDELINES**

### **MENU SELECTIONS**

We ask your menu selections and wine selections are confirmed two weeks in advance. Please let us know if you have any food allergies or special dietary needs.

### **GUEST COUNT**

We require a guaranteed guest count 3 days prior to your event. This will be used to adjust our level of staffing as well as to determine the amount of product required.

### **DEPOSITS AND CONTRACTS**

We require a signed contract and valid credit card information upon booking an event in our Private Dining space. This information is required as a deposit and guarantees your event date and time. Nothing will be charged to your card unless the event is cancelled less than 2 weeks prior to your event, in which case you will be charged a cancellation fee of \$150.

### **PAYMENT/BILLING**

Payment is due immediately upon completion of the event. An itemized invoice will be presented at the completion of the event. All charges will be based upon the actual attendance. 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, at manager's discretion.

## **PRIVATE DINING GUIDELINES**

### **ROOM CHARGES AND MINIMUMS**

All Private Events will carry with them a food and beverage minimum, to be set by the Private Dining Manager. This minimum will be guaranteed upon completion of the Private Dining Event Agreement. Any unmet minimums will be subject to a room charge to make up the difference.

### **PLACEMENT OF EVENTS**

Stone Creek Dining Company makes every effort to accommodate all 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 a specific location is requested, management reserves the right to determine if your event's location is available based on reservations for that date.

### **DECORATIONS/ACCESS TO THE ROOM**

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

### **ADDITIONAL FEES**

The menu prices include table linens, china, flatware, napkins, glassware and basic service, but does not include 6.5% sales tax, 2% administrative fee, or gratuity of any kind.

# STONECREEK

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## MENU CUSTOMIZATION

### ADDITIONAL BAR SELECTIONS

#### Carafes

Mimosa	\$38.00
Bloody Mary	\$38.00
Sangria	\$38.00
Mojito	\$38.00

#### Champagne Toast

4oz Glass of Champagne	\$5 per glass
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## PRIVATE DINING AT STONE CREEK



### PRIVATE DINING ROOMS

#### BOARDROOM

- Private Meetings & Small Parties
- Flat Screen TV available for presentations
- Maximum 12 guests seated

#### THE PRIVATE DINING ROOM

- Large Parties, Corporate Events & Rehearsal Dinners
- Flat Screen TV or Projector Screen available for presentations
- Whole Room: Maximum 55
- Half Room: Maximum 25