

STONECREEK

— DINING COMPANY —



Private Dining Guide

West Chester

6200 Muhlhauser Rd., West Chester, OH 45069
513-942-2100 • stonecreekdining.com

PRIVATE DINING AT STONE CREEK

We strive to take the stress away from event planning so that you can host an event with confidence in the details being perfect. Call or email and we will book your private dining event right away. If you would like to schedule a one-on-one tour and discuss the particular needs of your event please contact:

Ashley Schrier

Manager

513-942-2100

stonecreekwcpd@crgdining.com



PRIVATE DINING ROOMS

BOARDROOM

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

THE PRIVATE DINING ROOM

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



PLATED DINNER PACKAGE ONE SELECTIONS

\$38 PER PERSON

Includes salad, bread & oil, entrée & dessert. Also includes coffee, tea & soft drinks.

Vegetarian options are available upon request.

Prices are subject to change.

SALAD CHOICES

Please choose one for your guests:

- Stone Creek: Field Greens / Candied Pecans / Red Onion / Dried Cranberries / Bleu Cheese / Cranberry-Poppyseed Dressing
- Caesar: Crisp Romaine / Croutons / Parmesan Cheese / Creamy Parmesan Dressing

ENTRÉE CHOICES

Please select one dish per category from which your guests may order:

GROUP ONE:

- Twin Grilled Pork Chops: Apricot-Onion Marmalade / Chef's Vegetable / Garlic Mashed Potatoes
- 6oz Filet Mignon: Demi-Glace / Herb Butter / Chef's Vegetable / Garlic Mashed Potatoes
- Baby Back Ribs: Housemade Barbecue Sauce / Chef's Vegetable / Garlic Mashed Potatoes

GROUP TWO:

- Floro Salmon: Grilled Salmon / Spinach / Caramelized Onions / Toasted Pine Nuts / Citrus Vinaigrette
- Lump Crab Cakes: Romesco Red Pepper Sauce / Chef's Vegetable / Garlic Mashed Potatoes
- Grilled Shrimp & Angel Hair Pasta: Roasted Asparagus / Garlic / Tomatoes / Parmesan Cheese

GROUP THREE:

- Chicken Scaloppini: Mushrooms / Prosciutto Sherry Cream / Bleu Cheese Mashed Potatoes / Asparagus
- Parmesan Chicken: Garlic-Alfredo Angel Hair Pasta / Red Sauce / Mozzarella Cheese / Parmesan Cheese
- Smothered Chicken: Bacon / Mushrooms / Scallions / Honey Mustard / Cheddar Cheese / Mozzarella Cheese

DESSERT

Choose two: Each guest will receive a small portion of both.

- Carrot Cake: Sweet Cream Cheese Icing / Candied Walnuts / Crispy Cinnamon Carrots
- Chocolate Chip Cookie Dough Cheesecake: Chocolate Sauce / Whipped Cream
- Chocolate Mousse: Raspberry Compote / Whipped Cream / Chocolate Shavings

PLATED DINNER PACKAGE TWO SELECTIONS

\$44 PER PERSON

Includes family style appetizers, salad, bread & oil, entrée & dessert. Also includes coffee, tea & sodas.
Vegetarian options are available upon request.
Prices are subject to change.

APPETIZER SELECTIONS

Choose two options to be served family style:

- Crispy Calamari: Sriracha Aioli / Spring Greens / Blackberry-Balsamic Vinaigrette
- Shrimp Cocktail: Horseradish Cocktail Sauce / Lemon Wedge
- Short Rib Crostini: Braised Short Rib / Grilled Crostini / Wood-Fired Tomato Jam / Demi-Glace / Scallions
- Spinach & Artichoke Dip with Tortilla Chips

SALAD CHOICES

Please choose one for your guests:

- Stone Creek: Field Greens / Candied Pecans / Red Onion / Dried Cranberries / Bleu Cheese / Cranberry-Poppyseed Dressing
- Caesar: Crisp Romaine / Croutons / Parmesan Cheese / Creamy Parmesan Dressing

ENTRÉE CHOICES

Please select one dish per category (three entrees total) from which your guests may order:

GROUP ONE:

- 12oz New York Strip: Herb Butter / Caramelized Onions / Chef's Vegetable / Garlic Mashed Potatoes
- 6oz Filet Mignon: Herb Butter / Chef's Vegetable / Garlic Mashed Potatoes / Demi-Glace
- Baby Back Ribs: Housemade Barbecue Sauce / Chef's Vegetable / Garlic Mashed Potatoes

GROUP TWO:

- Applewood Smoked Bacon Salmon: Lime Teriyaki / Napa Slaw / Scallion Mashed Potatoes / Crispy Wontons
- Lump Crab Cakes: Romesco Red Pepper Sauce / Chef's Vegetable / Garlic Mashed Potatoes
- Blackened Mahi Mahi: Cajun Dirty Rice with Bacon / Black bean-Cucumber Salsa / Lime Crema / Guacamole

GROUP THREE:

- Chicken Scallopini: Mushrooms / Prosciutto Sherry Cream / Bleu Cheese Mashed Potatoes / Asparagus
- Twin Grilled Pork Chops: Apricot-Onion Marmalade / Chef's Vegetable / Garlic Mashed Potatoes
- Parmesan Chicken: Garlic-Alfredo Angel Hair Pasta / Red Sauce / Mozzarella Cheese / Parmesan Cheese

DESSERT

Choose two: Each guest will receive a small portion of both.

- Carrot Cake: Sweet Cream Cheese Icing / Candied Walnuts / Crispy Cinnamon Carrots
- Chocolate Chip Cookie Dough Cheesecake: Chocolate Sauce / Whipped Cream
- Chocolate Mousse: Raspberry Compote / Whipped Cream / Chocolate Shavings

PREMIER DINNER PACKAGE SELECTIONS

\$58 PER PERSON

Package includes family style appetizers, salad, bread & oil, entrée & dessert.
Also includes coffee, tea & sodas. Vegetarian options are available upon request. Prices are subject to change.

APPETIZER SELECTIONS

Choose two options to be served family style:

- Crispy Calamari: Sriracha Aioli / Spring Greens / Blackberry-Balsamic Vinaigrette
- Shrimp Cocktail: Horseradish Cocktail Sauce / Lemon Wedge
- Short Rib Crostini: Braised Short Rib / Grilled Crostini / Wood-Fired Tomato Jam / Demi-Glace / Scallions
- Spinach & Artichoke Dip with Tortilla Chips

SALAD CHOICES

Please choose one for your guests:

- Stone Creek: Field Greens / Candied Pecans / Red Onion / Dried Cranberries / Bleu Cheese / Cranberry-Poppyseed Dressing
- Caesar: Crisp Romaine / Croutons / Parmesan Cheese / Creamy Parmesan Dressing
- Iceberg Wedge: Iceberg Lettuce / Bleu Cheese / Applewood Smoked Bacon / Bruschetta Tomatoes / Cucumbers / French Vinaigrette

ENTRÉE CHOICES

Please select one dish per category (three entrees total) from which your guests may order:

GROUP ONE:

- 12oz New York Strip: Herb Butter / Caramelized Onions / Chef's Vegetable / Garlic Mashed Potatoes
- 8oz Filet Mignon: Herb Butter / Chef's Vegetable / Garlic Mashed Potatoes / Demi-Glace
- 12oz Ribeye: Herb Butter / Chef's Vegetable / Garlic Mashed Potatoes

GROUP TWO:

- Applewood Smoked Bacon Salmon: Lime Teriyaki / Napa Slaw / Scallion Mashed Potatoes / Crispy Wontons
- Blackened Mahi Mahi: Cajun Dirty Rice with Bacon / Black bean-Cucumber Salsa / Lime Crema / Guacamole
- Seared Scallops: Parmesan Risotto / Grilled Asparagus / Wood-Fired Tomato Jam

GROUP THREE:

- Chicken Scaloppini: Mushrooms / Prosciutto Sherry Cream / Bleu Cheese Mashed Potatoes / Asparagus
- Twin Grilled Pork Chops: Apricot-Onion Marmalade / Chef's Vegetable / Garlic Mashed Potatoes
- Parmesan Chicken: Garlic-Alfredo Angel Hair Pasta / Red Sauce / Mozzarella Cheese / Parmesan Cheese

DESSERT

Choose two: Each guest will receive a small portion of both.

- Cranberry-Golden Raisin Bread Pudding: Dense Custard / Rich Whiskey Sauce / Vanilla Ice Cream / Whipped Cream
- Carrot Cake: Sweet Cream Cheese Icing / Candied Walnuts / Crispy Cinnamon Carrots
- Chocolate Mousse: Raspberry Compote / Whipped Cream / Chocolate Shavings

LUNCH PACKAGE ONE SELECTIONS

\$19 PER PERSON

Package includes guest's choice of one entrée from listed selections. Also includes bread & oil, coffee, tea & soft drinks. Vegetarian options are available upon request.
Prices are subject to change.

PASTA

- Campfire Fettuccini: Andouille Sausage / Barbecue Shrimp / Grilled Chicken / Mushrooms / Spinach / Scallions / Red Chili Cream Sauce
- Grilled Shrimp & Angel Hair: Jumbo Shrimp / Asparagus / Garlic / Tomatoes / Parmesan Cheese

SALADS

- Applewood Chicken: Spring Greens / Applewood Smoke Bacon / Egg / Grilled Chicken / Spiced Pecans / Dried Cranberries / Bleu Cheese / Cranberry-Poppyseed Dressing
- Grilled Salmon: Butter Lettuce / Bruschetta Tomato / Red Onion / Capers / Egg / Parmesan / Garden Herb Dressing (Blackened Upon Request)

SANDWICHES

Comes with Choice of Fresh Fruit or French Fries

- Battered Cod: Tomato / Lettuce / Onion / Jalapeno Tartar Sauce
- Chicken Club: Grilled Chicken / Applewood Smoked Bacon / Lettuce / Tomato / Red Onion / Cheddar Cheese / Dijon Mayo

DESSERT PLATTER – ADD \$4 PER PERSON

Choose two

- Carrot Cake: Sweet Cream Cheese Icing / Candied Walnuts / Crispy Cinnamon Carrots
- Chocolate Chip Cookie Dough Cheesecake: Chocolate Sauce / Whipped Cream
- Chocolate Mousse: Raspberry Compote / Whipped Cream / Chocolate Shavings

LUNCH PACKAGE TWO SELECTIONS

\$26 PER PERSON

Includes salad, bread & oil, entrée and coffee, tea or soft drink.

Vegetarian options are available upon request.

Prices are subject to change.

SALAD

- Stone Creek- Field Greens / Candied Pecans / Dried Cranberries / Bleu Cheese / Cranberry-Poppyseed Dressing

ENTRÉE CHOICES

- Twin 3oz Filet Medallions: Herb Butter / Chef's Vegetable / Garlic Mashed Potatoes
- Blackened Mahi Mahi: Cajun Dirty Rice with Bacon / Black Bean Cucumber Salsa / Lime Crema / Guacamole
- Smothered Chicken: Grilled Chicken / Honey Mustard / Mushroom / Bacon / Cheddar / Mozzarella / Scallions / Garlic Mashed Potatoes / Chef's Vegetable

DESSERT

ADD \$4 PER PERSON

Choose 2. Each guest will receive a small portion of both.

- Carrot Cake: Sweet Cream Cheese Icing / Candied Walnuts / Crispy Cinnamon Carrots
- Chocolate Chip Cookie Dough Cheesecake: Chocolate Sauce / Whipped Cream
- Chocolate Mousse: Raspberry Compote / Whipped Cream / Chocolate Shavings

APPETIZERS

PLATTERED APPETIZERS \$50 PER PLATTER

Please choose 1 item from below
to serve 20-25 people

- Fresh Fruit & Domestic Cheese,
Artisan Crackers
- Fresh Seasonal Vegetable Crudités,
Ranch Dip
- Spinach & Artichoke Dip, Tortilla
Chips

SHARED APPETIZER SAMPLER \$75 PER SAMPLER

Sampler includes items listed
below
Serves 8-10 people

- Jumbo Lump Crab Cakes with
Romesco Red Pepper Sauce
- Shrimp Cocktail: Horseradish
Cocktail Sauce / Lemon
- Calamari with Sriracha Aioli
- Ahi Tuna: Sesame Crusted / Spicy
Sweet Mustard / Horseradish Cream /
Pickled Ginger / Wasabi
- Spinach & Artichoke Dip with Tortilla
Chips
- Baby Back Ribs with Barbeque Sauce

PER PIECE APPETIZERS

Minimum of 20 pieces

- Miniature Lump Crab Cakes with
Romesco Red Pepper Sauce...\$4 each
- Jumbo Shrimp Cocktail with
Horseradish Cocktail Sauce...\$2 each
- Bistro Steak Bites: Braised Short Rib/
Demi-Glace\$3 each
- Fresh Mozzarella Skewers: Fresh
Mozzarella / Cherry and Yellow
Tomatoes / Basil / Balsamic.... \$2.50
each
- Beef Meatballs. Choice of:
Marinara / Spicy Soy /BBQ... \$1 each
- Hand Battered Chicken Tenders.
Choice of: BBQ Sauce / Honey
Mustard.... \$1 each
- Crab Stuffed Mushrooms ... \$2 each
- Ahi Tuna: Sesame Crusted /
Spicy Sweet Mustard /
Horseradish Cream /
Pickled Ginger...\$1.50 each

WINE SELECTIONS

Select up to 4 Wines from 1 Tier

TIER A

\$25 PER BOTTLE

COASTAL VINES PINOT GRIGIO (California)

Pale and straw colored with light floral notes and vanilla on the nose. Soft flavors of fresh fruit, citrus, and honeysuckle mingle on the palate with a short, crisp finish.

COASTAL VINES CHARDONNAY (California)

A lightly-colored wine with aromas of smoked oak and citrus. These flavors carry onto the palate in a burst of apples, oak and a hint of orange blossoms.

COASTAL VINES PINOT NOIR (California)

This light red wine is filled with a bouquet of fruit and a touch of vanilla. Flavors of cherries, blackberries, and subtle hints of oak.

COASTAL VINES CABERNET SAUVIGNON (California)

A dark, plum-colored wine. Aromas of berries and toast open up to flavors of ripe red raspberries, plums and vanilla on the palate, culminating in a smooth, fruity finish.

TIER B

\$40 PER BOTTLE

WILLIAM HILL CHARDONNAY (California)

A light-colored wine, offering aromas and flavors of ripe tree fruit, underscored by hints of brown spice, citrus and tropical fruit. This well-integrated wine has excellent acidity and a creamy mouthfeel.

CAPOSALDO PINOT GRIGIO (Italy)

Features a dry, crisp, vibrant texture and delicate aromas of white fruit, flowers and almonds.

WILLIAM HILL CABERNET SAUVIGNON (California)

A rich palate of dark fruit flavors, with subtle hints of caramel and cocoa. Ripe blackberry and black cherry flavors, blended with a touch of Merlot to round out the mouthfeel.

PREDATOR OLD VINE ZINFANDEL (California)

Rich and smooth, with fruit-forward flavors of black cherries and raspberries, with aromas of spice, espresso and bacon fat.

WINE SELECTIONS (Continued)

TIER C

\$55 PER BOTTLE

FRANCISCAN CHARDONNAY (California)

Pale yellow in color, with aromas of bright pear and lemon accented by subtle minerality and seashell notes, with accents of caramel apple and nutmeg adding richness. Ripe Fuji apple and Bosc pear flavors provide a soft entry and vibrant mouthfeel. Lively fruit is supported by notes of vanilla and cream, and the generous body provides a lingering finish of apple, vanilla bean and spice.

SANTA MARGHERITA PINOT GRIGIO (Italy)

One of the most famous Pinot Grigio wines ever made, this dry white wine has a straw yellow color. The clean and crisp aroma leads well to the taste of Golden Delicious apples.

CRAGGY RANGE SAUVIGNON BLANC (New Zealand)

This white wine strays from the beaten path of typical Sauvignon Blancs and is all the more delicious for doing so. Aromatics of white flowers, jasmine, nectarine, and lime. The palate is rich and wonderfully complex with an array of tropical fruits, refreshing acidity and a long chalky finish.

RODNEY STRONG PINOT NOIR (Russian River Valley, California)

Soft and silky, with intriguing rose petal and crushed pomegranate aromas, this medium bodied wine was aged for 10 months in small French Oak barrels, which added a hint of toasty vanilla and spice complexity.

FRANCISCAN MERLOT (California)

Deep scarlet in color, with a nose of plum, rich fruit, violets and dark chocolate. Hints of licorice, vanilla, blackberry, and tobacco envelop the fruit. Smooth and full bodied, with a core of dark cherry fruit and layers of anise, spice, and coca, finished with sweet notes of white pepper, cassis and chocolate.

SIMI ALEXANDER VALLEY CABERNET SAUVIGNON (California)

Aromas of bright currant and cherry, blackberry, and plum. Compelling flavors of cherry and plum along with black pepper spice add life to this full-bodied yet silky wine that finishes with soft, velvety roasted coffee tannins and a bit of peppery cassis.

MENU CUSTOMIZATION

STEAK TOPPINGS-*PRICE PER PERSON*

Oscar	\$6.00
Béarnaise	\$3.00
Blue Cheese Crust	\$3.00
Sautéed Mushrooms	\$2.50
Caramelized Onions	\$2.50

ADDITIONAL DESSERT OPTIONS

DESSERT BUFFET-*\$3 PER PIECE*

Minimum of 20 pieces

Mini Caramel Cheesecake
Mini Carrot Cake
Mini Cranberry Golden Raisin Bread Pudding
Mini Chocolate Mousse with Raspberry Compote

ADDITIONAL DESSERT

Minimum of 20 pieces

Cookies-\$1 per piece
Brownies-\$2 per piece
Scoop of Vanilla Ice Cream-\$3.50

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

STONE CREEK PRIVATE DINING POLICIES

MENU SELECTIONS

We ask to have your menu selections and wine selections 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.

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.

STONE CREEK
— DINING COMPANY —

Client Information:

Company:
Contact:
Phone:
Email:
AV:
Room:

Event Information

Date:
Time:
Set Up:
Guest:
F&B Minimum:
Final

1. **Deposit/Cancellation** — Stone Creek Dining Company requires a credit card number upon signature of this event policy agreement. In the event of cancellation less than two weeks before the event, a cancellation fee of \$150.00 will be charged to the credit card. In the event of cancellation more than two weeks before the event, no fees will be charged.
2. **Guaranteed Guest Count** — The guaranteed guest count is due from the Client three days in advance of the event. Stone Creek Dining Company cannot ensure additional seating should the actual guest count exceed the confirmed guest count or room capacity. Every attempt will be made to accommodate additional guests on a space-available basis; however, it is possible a guest may not be seated or served. By signing the agreement below, the client affirmatively acknowledges it/he/she has been made aware of this disclosure. The guaranteed amount of guest for my Private Dining event is _____.
3. **Menu Selection** — We ask that your menu selections and wine selections be confirmed two weeks in advance. Please let us know if you have any food allergies or special dietary needs.
4. **Room Charge and Minimums ---** All private rooms are subject to a minimum food & beverage this is the minimum food and beverages purchased before taxes and service fees. F & B minimums may vary based on time of year and/or day of week. **F&B MINIMUM for your event: \$_____.** In the event the food and beverage minimum is not met prior to sales tax, administrative service charge and gratuity, the difference will be added as a room fee.
5. **Gratuity, Tax and Fees** — A single, master invoice will be presented at the end of the event and will include 6.5% sales tax, a 2% administrative service charge 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. 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.
6. **Authority** — Any person signing an agreement with Stone Creek Dining Company in the name of a corporation, association, or society represents to Stone Creek Dining Company that he/she is authorized to sign the agreement on behalf of the organization. In addition, the signature on this Agreement will act as a signature on file if a credit card is used as a deposit or final payment; therefore, the cardholder must sign this agreement, along with any other responsible parties.
7. **Payment** — All payments must be made by: American Express™, Diners Club™, MasterCard™, Visa™, Discover™, certified check or money order, or cash. Final payment is due upon conclusion of the event.
8. **Security** — Stone Creek Dining Company reserves the right to inspect and control all events and may, at its discretion, require security for certain events, particularly those with minors in attendance. The cost of such services will be the Client's responsibility. Stone Creek will not assume any liability for theft or any other type of loss or damage to personal property occurring prior to, during, or after the event.
9. **Display and Decoration** — All displays and/or decoration proposed by the Client will be subject to prior approval by a Stone Creek representative in each instance. All signage must be inside private room. Any damage caused to the premises will be the responsibility of the Client.
10. **Excused Non-Performance** — Client agrees and acknowledges that Stone Creek shall be excused from performing any obligations under this Agreement for so long as such performance is prevented, delayed, or hindered by an act of God, fire, flood, or explosion, strikes, labor disputes, inability to procure labor, equipment, materials, or surplus, or any other causes beyond its reasonable control.

I hereby agree to abide by all of the *Event Policies* of Stone Creek Dining Company.

Client Signature _____ Date _____

SCDC Representative *Ashley Schrier*

Credit Card* Holder _____ Date _____

Credit Card Type _____ Number _____ Expiration Date ____/____/____

