



Private Dining, Parties and Events

This packet is for all events held at St. Moritz Grill & Bar

9 White Deer Plaza, Lake Mohawk, Sparta, NJ 07871

To book an event, please contact our Event Coordinator, Sue Gondek.

Her best contact is by e-mail sgondek@stmoritzgrillandbar.com

She is available in person by appointment only.

Please email or telephone at 973-729-5677

**THIS PACKET IS DESIGNED TO ANSWER MANY FREQUENTLY
ASKED QUESTIONS AND SERVES AS A NOTIFICATION AND
ACCEPTANCE OF OUR POLICIES.
KINDLY READ THIS PACKET IN ITS ENTIRETY.**

Our restaurant is a unique American Grill with a variety of steaks, pasta dishes, salads, burgers, and seafood. Our menu features a wood-burning grill and often has German and Southern influences.

Our vision involves providing exceptional hospitality that inspires our guests to tell their friends about our outstanding service and cuisine.

We host a variety of events including Birthdays, Anniversaries, Small Weddings, Bridal and Baby Showers, Rehearsal Dinners, Baptisms, Communion, Reunions, Meetings, Repasts, Graduations and many other events. Our regular in house catering menus can be customized to suit any event.

OUR LOCATION: We are in Lake Mohawk, Sparta, NJ. It is a unique location with Bavarian style buildings in a plaza adjacent to the lake. It is picturesque and a local favorite. A feeling of being in a small hamlet in Germany makes us a perfect destination spot.

OUR SPACES:

THE GARDEN ROOM - This private room looks out on to our Biergarten and our quaint plaza through floor to ceiling windows. A decorative stone fireplace creates a welcoming feeling. It seats up to 50 people and comfortably accommodates our buffet and sit-down menus. This room can only be reserved during certain times slots.

THE LOUNGE - Located to the left of our distinctive bar, behind barn doors, is our cozy lounge. Up-lit brick walls create a backdrop to upholstered banquettes that can be

arranged to suit multiple occasions. This room can seat up to 40 people privately. It has an intimate feel that can be dressed up for any occasion.

THE MAIN DINING ROOM - Our main dining space is available for larger parties. It seats private parties with a minimum of 50 people and up to 60 people. This room has an open and inviting feeling with town views and vaulted ceilings featuring skylights, rustic chandeliers, and old world trim work.

MINIMUM REQUIRED - Our menus require a minimum of 20 people for a luncheon and 25 people for dinner, with buffets having a minimum of 25. If you would like to host a party of less than 20-25 people, we can work with you to create a special menu from our regular choices.

TIME FRAME - All parties are for a **3-hour time period**. Additional time may be pre-arranged for additional cost. Time cannot be added the day of the event. If the party has not left by the end of time slot a room charge may be incurred.

DECORATING POLICY- Patrons may provide table and other decorations for their event. Early access, set up and table arrangements can be discussed prior to the date of the event. If no preference is given, staff uses their experience and best judgment for table arrangements.

HOWEVER:

- Because there are many unseen duties to creating an exceptional event, staff cannot decorate or assist in decorating with patrons provided materials. This of course does not apply to normal set up or previously arranged tablecloths and decorations provided by St. Moritz.
- Early access will be limited to 1 hour prior to the event with notice. Additional time beyond 1 hour may be purchased for \$50 / 30 minutes.
- We do not allow scattered loose materials such as glitter, confetti or feathers, etc..
- We will allow you to use sticky tack (no duct tape or thumbtacks) to affix decorations to wall.

CELEBRATION CAKES may be substituted in lieu of included dessert. We do have an onsite pastry chef who you may order a cake from through Sue at an additional cost if you prefer to have over the set desserts on menu. Your own provided cake may also be substituted for included dessert and our normal cake cutting fees will be waived. If you would like to bring in added desserts on top of what is already included, a cake cutting fee may be applied.

NO OUTSIDE FOOD OR DRINK WILL BE PERMITTED WITHOUT PRIOR ARRANGEMENT

ELECTRONIC MEDIA – We provide building wide SONOS radio. If power outlets or other provisions are needed for presentations or equipment it must be discussed ahead of time.

PRIVACY POLICY - You will be notified if your event cannot be private at the time of booking.

LINENS - White tablecloths will be included for all servicing tables. White bistro napkins are provided at no charge. **Tablecloths for guest tables and/or different colored napkins can be added to your event for an additional charge.**

DIETARY NEEDS – We work closely with our guests when it comes to dietary needs. We are able to do vegan, vegetarian, and gluten free if needed. Along with other options. Please ask Sue for details.

PARKING - We have our own parking lot that is for our patrons. There is also street parking available as well as a community lot on West Shore Trail (approximately 1 1/2 blocks away) It is advisable to pay attention to the street signs regarding parking in the streets. On Friday and Saturday evenings we have valet parking starting at 5PM.

CONTRACT - A \$500.00 **non-refundable*** deposit and a **signed contract** will be required to hold any date. ***Please make checks payable to ST. MORITZ GRILL & BAR.*** Your deposit indicates acceptance of all terms and policies of the Event Information Packet given to you (it is also available online). Your deposit also indicates acceptance of any agreed upon add-ons or changes made to your party written or verbally.

The following are our payment policies:

The balance will be calculated and is due on the day of the event.

- You will be charged per person for the final head count (given to us at least 4 days prior to that date) **OR** actual number of guests (whichever is greater)
- Plus any other agreed upon items (such as tab bar or extras)
- 6.625% NJ state tax of the total before gratuity
- 22% gratuity of subtotal before tax

Changes or add-ons made on the day of the event may result in additional charges above and beyond normal pricing as determined by manager on duty or chef. We will do our very best on the day of your event to accommodate any changes or add-ons but we cannot guarantee it will be possible.

Due to national sourcing issues, pricing and menu selections are subject to change. We will do our best to work with you at that time.

Thank you for your support and understanding.

WE AIM TO PLEASE!
Please do not hesitate to ask any questions you may have regarding your specific event.

CONTRACT

A \$500.00 non-refundable* deposit and this signed page will be required to hold any date.

Your deposit indicates acceptance of all terms and policies of the *Event Information Packet* attached to this contract (it is also available online). Your deposit also indicates acceptance of any agreed upon add-ons or changes made to your party either verbally or written. The following are our payment policies:

The balance will be calculated and is due on the day of the event.

- You will be charged per person for the final head count (given to us at least 4 days prior to that date) **OR** actual number of guests (whichever is greater)
- Plus any other agreed upon items. (such as tab bar or extras)
- 6.625% NJ state sales tax of the total before gratuity.
- 22% gratuity of subtotal before tax.
- Changes or Add-ons made on the day of the event may result in additional charges above and beyond normal pricing as determined by manager on duty or chef. We will do our very best on the day of your event to accommodate any changes or add-ons but we cannot guarantee it will be possible.

*all deposits are non-refundable unless due to cancellation on our part. We hold the date of your event and may turn down other inquiries. If cancelled prior to 60 days before event date a gift card will be issued to you in the amount of the deposit. In the event of a weather cancellation on either party, full consideration will be given to reschedule your event.

Type of Event: _____ Date of Event: _____ Time: _____

Estimated Amount of People: _____ Room Choice: -

Menu Choice:	\$ per person
	\$ per child under 12 kids menu
Substitutions:	\$0.00 per person
Add-ons: Unlimited non-alcoholic beverages	\$4.00 per person
Add-ons:	\$0.00 per linen
Bar:	\$ per person

Total Costs + 6.625% tax + 22% gratuity \$ per person (excluding alcohol, tax, & gratuity)
\$ per child off kids menu

By signing below I indicate that I understand and agree to this Contract and the terms of the Event Information Packet as stated above.

Signature _____ Date _____

Print _____

St. Moritz Brunch Buffet

Fresh Assortment of Fruit

strawberries, honeydew, pineapple and other in season fresh fruits

Fresh Mozzarella & Tomato

with Basil and Olive Oil

Assorted Breakfast Breads

Country French Toast

pan seared and baked to a golden brown, served with local Maple syrup and powdered sugar

Assorted Homemade Quiche

Wood-Grilled Chicken over Penne

boneless strips of chicken breasts, sauteed and tossed with our very own Vodka sauce, served over Penne pasta

Fresh Breakfast Sausage and Bacon

Omelet Station

our Chef will prepare an omelet of your choice, choose from fresh blanched vegetables, cheeses, and ham to create your own delicious omelet!

Homemade Seasonal Crisp

Assorted Juices

Orange, Cran-apple, Pineapple

\$38.99 per person

(minimum of 25 adults)

The following item may be added:
Home Fried Potatoes, \$1.25 per person

St. Moritz Buffet Menu

Entrees & Salad

House Tossed Salad
Dressed with our white balsamic

Wood- Grilled Atlantic Salmon
With lemon butter sauce

Chicken Francaise
Classic boneless chicken breasts in a lemon-wine butter sauce

Pasta Primavera
Roasted vegetables in an Alfredo sauce

Mashed Potato

Fresh Vegetable du Jour

House Made Focaccia Bread

Dessert

Seasonal Crisp a la mode
with caramel sauce

\$38.99 Per Person
(Minimum of 25 People)

Mohawk Luncheon

Appetizer

(Choice of)

House Salad

Dressed in house-made white balsamic

Soup du Jour

Seasonal Selection

Entrées

Wood-Grilled Atlantic Salmon

*Prepared to our chef's current seasonal menu selection**

Chicken Schnitzel

*Breaded chicken cutlet with mashed potatoes,
vegetable du jour and lemon butter sauce*

Shrimp and Grits

*Pan seared jumbo shrimp, andouille sausage, shallot, garlic sauce,
tomato & green onion over crispy cheesy grit cake*

Pasta

*Prepared to our chef's current seasonal menu selection**

Boston Baked Cod

*Baked Atlantic cod topped with herb asiago breadcrumbs, lemon beurre blanc,
mashed potatoes, and vegetable du jour*

(HOST SELECTS 3)

Dessert

Seasonal Crisp

Chocolate Mousse

Or

In-House Celebration Cake

(additional \$3.50 per person)

\$32.99 Per Person

*Please ask about our chef's current menu selections

The Pines Dinner

Appetizer

Seasonal Salad

Chef's seasonal selection

House Salad

Dressed in house-made white balsamic

Soup du Jour

Seasonal Selection

(HOST SELECTS 2)

Entrées

Wood-Grilled Atlantic Salmon

*Prepared to our chef's current seasonal menu selection**

Seasonal Reserved Wood-Grilled Pork Chop

*Prepared to our chef's current seasonal menu selection**

Chicken Schnitzel

*Breaded chicken cutlet with mashed potatoes,
vegetable du jour and lemon butter sauce*

Shrimp and Grits

*Pan seared jumbo shrimp, andouille sausage, shallot, garlic sauce,
tomato & green onion over crispy cheesy grit cake*

Boston Baked Cod

*Baked Atlantic cod topped with herb asiago breadcrumbs, lemon beurre blanc,
mashed potatoes, and vegetable du jour*

Pasta

*Prepared to our chef's current seasonal menu selection**

(HOST SELECTS 4)

Dessert

Chocolate Mousse

Seasonal Crisp

Or

In-House Celebration Cake

(additional \$3.50 per person)

\$41.99 Per Person

*Please ask about our chef's current menu selections

The Spartan Dinner

Appetizer

Red, White, and Bleu Wedge

*Iceberg lettuce, red onion, tomato, bleu cheese crumbles,
bacon and our blue cheese dressing*

Chopped Salad

*Fresh stack of applewood smoked bacon, tomato, red onion,
bleu cheese crumbles, iceberg, mesclun, and leaf lettuce
in our white balsamic vinaigrette with marinated garbanzo beans*

Spinach and Mushroom Salad

*Roasted oyster & maitake mushrooms, roasted cipollini onion,
asiago, with a smoked sherry vinaigrette*

Soup du Jour

seasonal selection

(HOST SELECTS 3)

Entrées

Seasonal Reserve Wood-Grilled Pork Chop

*Prepared to our chef's current seasonal menu selection**

Brie and Shrimp Stuffed Salmon

*Fresh salmon fillets with shrimp & brie stuffing, lemon butter sauce,
served with herb rice and vegetable du jour*

Chicken Schnitzel

*Breaded chicken cutlet with mashed potatoes,
vegetable du jour and lemon butter sauce*

Pan Seared Hokkaido Scallops

*Prepared to our chef's current seasonal menu selection**

Wood-Grilled Filet Mignon

Mashed potatoes, vegetable du jour, chef's fresh demi

(HOST SELECTS 3)

Dessert

Seasonal Crisp

Crème Brulee

OR

In-House Celebration Cake

(additional \$3.50 per person)

\$59.99 Per Person

*Please ask about our chef's current menu selections

The White Deer Dinner

Imported Cheese and Fresh Fruit Platter

Imported and domestic cheeses, strawberries, pineapple, grapes, and other season fruit

Appetizer

Red Kale Caesar Salad

With focaccia croutons, Reggiano, Caesar dressing

Seasonal Salad

Chefs' seasonal selection

Spinach and Mushroom Salad

Roasted oyster & maitake mushrooms, roasted cipollini onion, asiago, with a smoked sherry vinaigrette

Soup du Jour

seasonal selection

(HOST SELECTS 3)

Entrées

Wood-Grilled Atlantic Salmon

*Prepared to our chef's current seasonal menu selection**

Wood-Grilled Filet Mignon

Mashed potatoes, vegetable du jour, chef's fresh demi

Chicken Schnitzel

*Breaded chicken cutlet with mashed potatoes,
vegetable du jour and lemon butter sauce*

Seasonal Shrimp and Scallop Mixed Grill

*Wood-grilled shrimp and scallops topped with our vanilla bourbon butter sauce
and served with roasted potatoes and vegetable du jour*

Seasonal Reserve Wood-Grilled Pork Chop

*Prepared to our chef's current seasonal menu selection**

Pasta

*Prepared to our chef's current seasonal menu selection**

(HOST SELECTS 4)

Dessert

Seasonal Crisp OR In-House Celebration Cake
or Crème Brulee (additional \$3.50 per person)

\$79.99 Per Person

*Please ask about our chef's current menu selections

Butler Style Hors d'oeuvres

Grilled Shrimp Cocktail <i>with vanilla bourbon butter sauce</i>	Goat Cheese Puff Pastry Tartlet <i>with fines herbes, and balsamic glaze</i>
Caprese Bites <i>Mozzarella, tomato & basil</i>	Olive Tapenade <i>with herbed feta on grilled focaccia</i>
Brie and Fig Crostini <i>with roasted cipollini onion</i>	Roasted Oyster Mushroom <i>with caramelized cipollini onion and gorgonzola crostini</i>
Smoked Trout Mousse <i>shaved breakfast radish on endive</i>	Grilled Bratwurst <i>brat mustard, on toasted pretzel</i>
Scallop Ceviche <i>jalapeno, mandarin orange, pickled shallot</i>	Poached shrimp <i>with dill crème on endive</i>
Fried Zucchini Fritters <i>with sambal aioli</i>	Chilled Tenderloin Crostini <i>horseradish cream, pickled shallot</i>
Beef Tartar on Ciabatta Crostini <i>mustard, caper, dill, and citrus</i>	

Forty-five minutes of passed hors d'oeuvres

(Host selects 5)

\$12.50 per person

Stationary Imported Cheese and Fresh Fruit Platter

with imported and domestic cheeses, strawberries, pineapple, grapes and other seasonal fruits

\$7.50 per guest

Unlimited non-alcoholic beverages - \$4.00 per person

Tablecloths - \$2.00 per tablecloth

Colored Napkins - \$1.00 per person

Children's Menu - \$12.99/Children Buffet - \$18.99

Beverage Menu

Beverages for your party can be handled in a variety of ways.

You may choose one of the options listed below,
or we can develop a plan specifically for your guests.

Sales tax and 22% gratuity will be added to all liquor

Prices are subject to change up to 30 days prior to an event.

You will be notified by phone of any changes.

1. Premium Open Bar

If Heineken, Ketel One, Bombay or Johnny Walker sounds like your guests' preferences, and you want to treat them to the very best (or when the boss is buying).

\$38.99 per person

2. Standard Open Bar

Few expressions say "party" better than "open bar" (one exception, of course, being "blank check").

\$31.99 per person

3. Bottled and Craft Draft Beer, and House Wine

\$28.99 per person

4. Domestic Draft Beer, and House Wine

\$24.99 per person

*The above prices are based on a **three-hour** event.*

5. Tab Bar

All guests' beverages are recorded on a check. This option offers all the advantages of an open bar with the added feature of knowing you are only paying for what your guests select.

6. Cash Bar

Guests are responsible for purchasing their own beverages.

7. Domestic Beer and Wine Bar

Priced according to consumption

8. Coffee, Tea, Soda & Iced Tea

Unlimited Free refills

\$4.00 per person –all persons charged