



Private Dining, Parties, & 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, Brett Roberts.

His best first contact is by e-mail broberts@stmoritzgrillandbar.com

He is available by 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 4-PAGE 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, Bridal and Baby Showers, Rehearsal Dinners, Baptisms, Communion, Confirmations, Reunions, Meetings, Repasts, Graduations and many other events. Our regular in-house catering menus can be customized to suit any event.

We are not a traditional wedding venue but can accommodate small weddings with a specialized package available upon request.

OUR LOCATION: We are located 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 feel. It seats up to 50 people and

comfortably accommodates our buffets and sit down menus. This room can only be reserved during certain time 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 50 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 70 people. This room has an open and inviting feeling with town views and vaulted ceilings featuring skylights, rustic chandeliers, and old world trim work.

THE BIERGARTEN – Seasonally available for smaller non-private parties. Our popular biergarten is available for luncheons (weather permitting.) Consideration will be given to evening non-private parties meeting certain criteria. (Please contact Brett for further details.)

MINIMUM REQUIRED – Our sit-down menus require a minimum of 15 people for a luncheon and 20 people for a dinner. If you would like to host a party of less than 15-20 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 an additional cost. Time cannot be added the day of the event.

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 patron 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 at \$50/ 30 min.
- We do not allow scattered loose materials such as glitter, confetti or feathers, etc.
- We will allow you to use sticky tack (not duct tape or thumbtacks) to affix decorations to walls.

CELEBRATION CAKES, other than our brunch buffet, may be substituted at no cost in lieu of included dessert. Cake is provided by Giancarlos Bakery & Pastry Shop. 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 plate and cutting fee will be applied.

NO OUTSIDE FOOD OR DRINK WILL BE PERMITTED without prior arrangement.

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

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

LOYALTY MEMBERS will receive ½ points for events.

ROOM RENTAL WITHOUT FOOD OR DRINK – Room rentals will require a fee determined by, and will only be available at the discretion of the Event Coordinator.

LINENS – White tablecloths will be included for all serving tables. White colored napkins are provided at no charge. Tablecloths for guest tables and/or different colored napkins can be added to your event for a nominal fee.

PARKING – We have our own lot that is for all of 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 street.

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 either made to your party 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.
- 20% 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.

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

Mohawk Luncheon

Appetizers

(choice of)

House Tossed Salad
with homemade white balsamic dressing

Soup du Jour

Seasonal Selection

Entrees

(choice of)

Wood-Grilled Glazed Salmon
*on a bed of lemon-butter sauce, topped with crispy fried leeks,
served with sweet potato orzo and vegetable du jour*

Chicken Schnitzel

*classic boneless chicken breasts in a lemon-wine butter sauce
served with mashed potatoes & vegetable du jour*

Shrimp 'n' Grits

*Cheesy grits served with jumbo shrimp, andouille sausage, green onion & tomato
"A House Specialty"*

House-Made Focaccia Bread

Dessert

(choice of)

Crazy Cake or Seasonal Crisp
Celebration Cake

Pines Sit Down Dinner

Soup or Salad

(choice of)

Caesar Salad

with focaccia croutons

House Tossed Salad

Greens with tomato and carrots tossed in white balsamic dressing

Soup du Jour

Seasonal Selection

Entrees

(choice of)

Glazed Salmon

*Wood-grilled organic salmon glazed with balsamic honey
and topped with fried leeks, served with vegetable du jour and sweet potato orzo.*

Shrimp 'n' Grits

*Cheesy grits served with jumbo shrimp, andouille sausage, green onion & tomato
"A House Specialty"*

Chicken Schnitzel

*Crispy breaded chicken breast cutlet with lemon
and white wine sauce served with mashed potatoes*

House-Made Focaccia Bread

Desserts

(choice of)

Celebration Cake or

Chocolate Mouse

Seasonal Crisp

The Spartan Dinner

Salad

(choice of)

Red, White & Blue Wedge

*Iceberg lettuce, red onion, tomato, bleu cheese crumbles,
bacon & bleu cheese dressing*

St. Moritz Classic Caesar Salad

with focaccia croutons

Entrees

(choice of)

Bone-In Bavarian Wood-Grilled Pork Chop

served with mashed potatoes & vegetable du jour

Thai Curry Tuna

*RARE sesame crusted Ahi Tuna with a fragrant
red curry sauce with vegetable fried rice*

Chicken Schnitzel

*Crispy breaded chicken breast cutlet with lemon
and white wine sauce served with mashed potatoes*

Shrimp Stuffed Salmon

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

House-Made Focaccia Bread

Desserts

(choice of)

Seasonal Crisp

Chocolate Mouse

The White Deer Dinner

Imported Cheese and Fresh Fruit Platter

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

Appetizers

(choice of)

Crispy Artichoke & Arugula Salad

Crispy fried artichokes, arugula, shallots and asiago cheese tossed in a lemon herb vinaigrette

Sparta Salad

Fresh organic spinach, crispy pan fried wild mushroom mix and asiago cheese in aged sherry vinaigrette

Soup du Jour

Seasonal Selection

Entrees

(choice of)

Wood-Grilled Glazed Salmon

with crispy fried leeks, lemon-butter sauce and sweet potato orzo

Wood-Grilled Filet Mignon

with a red wine demi & creamy bleu cheese sauce, served with mashed potatoes and vegetable du jour

Chicken Schnitzel

Crispy breaded chicken breast cutlet with lemon and white wine sauce served with mashed potatoes.

"A House Specialty"

Shrimp and Scallop Mixed Grill

Jumbo shrimp with vanilla bourbon butter sauce & Diver sea scallops with pesto sauce, served with roasted fingerling potatoes & wood-grilled asparagus

House-Made Focaccia Bread

Desserts

(choice of)

Carrot Cake

Chocolate Crazy Cake

with Caramel Sauce

Extras and Add-Ons

Butler Style Hors d'oeuvres

Sausage Stuffed Mushrooms

fresh button mushroom caps filled with sausage and fresh vegetables

Chilled, Sliced Tenderloin on Crostini

with a horseradish cream sauce

Grilled Shrimp Cocktail

with vanilla bourbon butter sauce

Caprese Bites

Mozzarella, tomato & basil

Smoked Salmon Canapes

Imported Cheese and Fresh Fruit Platter

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

Tablecloths - \$2.00 per tablecloth

Colored Napkins - \$1.00 per person

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.

1. Standard Open Bar

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

2. 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).

3. All Bottled Beers, All Draft Beer, & House Wine

4. Domestic Bottle & Draft Beer and House Wine

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

All of the above options include ice.

*With the exception of “Premium Open Bar,” the above options
do not include premium wines and liquors.*

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.

Sales tax and gratuity will be added to this bill.

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

\$3.00 per person –all persons get charged