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, Rachel Cunningham.
Her best first contact is by e-mail rcunningham@stmoritzgrillandbar.com
She is available by telephone between the hours of 11-7 Tues. through Thurs.
and 11-4 Fri. through Sun.
If convenient for you, Wednesdays are the best day to call.
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, Communions, 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 60 people and comfortably accommodates our buffets and sit down menus.

**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 60 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 80 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 Rachel for further details.)

**MINIMUM REQUIRED** – Our sit-down menus require a minimum of 15 people for a luncheon and 20 people for a dinner and our buffet menus require a minimum of 25 adults. 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 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 ½ hours prior to the event with notice. Additional time beyond 1 ½ hours may be purchased at $50/hr.
- We do not allow scattered loose materials such as glitter, confetti or feathers, etc.
- We will allow you to use your scotch tape (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 and are provided by GOURMET TOUCH BAKERY. 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. Champagne 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. Valet parking is offered Friday & Saturday evening at no charge. Prior arrangements can be made for valet parking at a reduced cost of 50% off for all other times.

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

A $200.00 non-refundable* deposit and this signed page 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 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)
- 7% 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.

*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 part, all consideration will be given to reschedule your event.

Type of Event:_________________ Date of Event:_______________ Time:___________________

Estimated Amount of People:___________ Room Choice:_____ private or non-private

Menu Choice: _________________ $________ per person

Substitutes: _________________ $________ per person

Add-ons: _________________ $________ per person

Bar & Beverages _________________ $________ per person

Total Costs + 6.875% tax + 20% gratuity $________ per person

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___________________
St. Moritz Brunch Buffet

Entrees

Fresh Assortment of Fruit
strawberries, honeydew, pineapple and other in season fresh fruits

Fresh Mozzarella & Tomato
over romaine lettuce with Basil and Olive Oil

Pound & Coffee Cake

Country French Toast
pan seared and baked to a golden brown, served with Maple syrup
and powdered sugar

Assorted Homemade Quiche

Wood-Grilled Balsamic Chicken
boneless strips of chicken breasts with a balsamic glaze

Penne Pasta
Vodka sauce, served over Penne pasta

Fresh Breakfast Sausage

Fresh 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!

Cookie and Brownie Platter Included
OR Celebration Cake ($2.00 per person additional cost)

Assorted Juices
Orange, Cran-apple, Pineapple and Grapefruit juice

Coffee and Tea Service
$23.99 per person
(minimum of 25 adults)

The following may be included:
Home Fried Potatoes, $0.50 per person
Chunks of flavorful fried potatoes with onion, green pepper and parsley
Eggs Benedict, $1.50 per person
poached eggs over bacon and buttered toasted English muffin, topped with Hollandaise sauce.
Tenderloin Carving Station, $6.00 per person
Served with assorted sauce
Smoked Salmon $4.50 per person
Cold smoked Salmon Fillet & fresh bagels
Lake Luncheon

**Salad**
House Tossed Salad
*with homemade white balsamic dressing*

**Entrées**
*(choice of)*

Chicken Tortellini Pesto Primavera
*Cheese tortellini with pesto cream sauce & fresh vegetable with sliced grilled chicken*

Roasted Pork Loin
*Sliced & finished with a peppercorn pork jus & 3 onion relish*
*Served with mashed potatoes & vegetable du jour*

Tilapia Francaise
*fresh fillets in a delicate lemon-butter sauce,*
*served with rice and vegetable du jour*

Dinner Rolls & Butter

**Dessert**
*(choice of)*

Apple Crisp
*or*
Celebration Cake

$18.99 per person
Mohawk Luncheon

**Appetizers**
*(choice of)*

House Tossed Salad
*with your choice of homemade dressing*

Caesar Salad
*with Chile cornbread croutons*

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*

St. Moritz Sliced Beef
*With mushroom gravy*
*served with mashed potatoes and vegetable du jour*

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

Penne Ala Vodka
*in a light tomato cream sauce*

Dinner Rolls & Butter

**Dessert**
*(choice of)*

Crazy Cake or Apple Crisp
Celebration Cake

$22.99 per person
Alpine Luncheon Buffet

Entrees & Salad

House Tossed Salad
dressed with our white balsamic dressing

Roast Pork Loin
served with a sherry wine demi-glace

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

Penne ala Vodka
served in a light tomato cream sauce

Mashed Potatoes or Oven Roasted Red Potatoes

Fresh Vegetable du Jour

Dinner Rolls and Butter

Dessert
(choice of one)

Celebration Cake
Apple Crisp

$21.99 per person
(minimum of 25 adults)
Timbers Luncheon Buffet

Salad
Homemade Caesar Salad
*with chili cornbread croutons*

OR

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

Entrees

Tortellini Pesto Primavera
*Cheese tortellini with pesto cream sauce & fresh vegetable*

St. Moritz Sliced Beef
*With mushroom gravy*

Hazelnut Crusted Tilapia
*Hazelnut breaded, pan fried tilapia and lemon butter sauce*

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

Mashed Potatoes or Oven Roasted Potatoes

Fresh Vegetable du Jour

Dinner Rolls and Butter

Dessert
*(choice of one)*

Celebration Cake or
Chocolate Crazy Cake

Apple Crisp

$23.99 per person
*(minimum of 25 adults)*
Pines Sit Down Dinner

Soup or Salad
(choice of)
- Soup du Jour
- Seasonal Selection
- House Tossed Salad
  Greens with tomato and carrots tossed in white balsamic dressing

Entrees
(choice of)
- 12oz. Bronzed Rib-eye Steak
  with sautéed onions and mushrooms, served with mashed potatoes and broccoli
- Tortellini Pesto Primavera
  Cheese tortellini with pesto cream sauce & fresh vegetable
- Chicken Schnitzel
  Crispy breaded chicken breast cutlet with lemon and white wine sauce served with mashed potatoes

Dinner Rolls and Butter

Desserts
(choice of)
- Celebration Cake or Chocolate Crazy Cake
- Apple Crisp

$26.99 per person
The Spartan

Salad
(choice of)
House Tossed Salad
with a white balsamic, creamy bleu cheese dressing, or ranch dressing
Homemade Caesar Salad
with chili cornbread croutons

Entrees
(choice of)
Boneless Bavarian Wood-Grilled Pork Chop
served with mashed potato & vegetable du jour

7oz Cut Filet Mignon
with a shitake mushroom and sherry wine demi glace,
mashed potatoes and vegetable du jour

Crab Stuffed Tilapia
fresh tilapia fillets stuffed with jumbo lump crab meat with lemon wine
butter sauce, served with herb rice and vegetable du jour

Fresh Rolls and Butter

Desserts
(choice of)
Apple Crisp
Chocolate Crazy Cake

$32.99 per person
The White Deer
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
Warm Mozzarella on Crostini
with sundried tomato
Miniature Crab Cakes
with Jumbo Lump Crab Meat
Smoked Salmon Canapes
Imported Cheese & Fruit Platter
Assorted cheeses and fruit

Appetizers
(choice of)
House Tossed Salad
with white balsamic dressing
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 Filet Mignon
with a sherry wine shiitake mushroom and tomato demi-glace,
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 Pan Roast
Jumbo shrimp & Diver sea scallops pan seared with fresh basil and tomatoes
in a zesty shrimp broth over fettuccine
Wood-Grilled Glazed Salmon
with crispy fried leeks, lemon-butter sauce and sweet potato orzo
Dinner Rolls and Butter

Desserts
(choice of)
Apple Crisp
Chocolate Crazy Cake
with Caramel Sauce

$41.99 per person
Winona Buffet

Stationary Platter
Imported Cheese & Fruit
* Assorted cheeses and fruit with crackers & crostini

Buffet Line

House Tossed Salad
* Greens with tomato and carrots served with a homemade white balsamic dressing

Chicken Saltimbocca
* With provolone and prosciutto, finished with a Marsala wine demi glace

Wood-Grilled Loin of Beef
* With Madeira wine and horseradish cream

Penne A La Vodka
* Penne noodles tossed in light tomato cream sauce

Roasted Potatoes
* Vegetable of the Day

Dinner Rolls and Butter

Dessert
* (choice of one)
  Celebration Cake
  Or
  Apple Crisp

$29.99 per person
* (minimum of 25 adults)
Mountain Buffet
Pass Hors d’oeuvres
Scallops wrapped in Bacon
Sea scallops wrapped in crispy bacon
Wood-Grilled Bruschetta
Thin slices, wood-grilled French bread topped with tomato caponata and grated Asiago cheese
Shrimp Cocktail
Wood-grilled shrimp tossed in bourbon vanilla butter sauce
Chilled, Sliced Tenderloin on Crostini
with a horseradish cream sauce

Buffet Line
(choice of)
Homemade Caesar Salad
with chili cornbread croutons
Sparta Salad
Fresh organic spinach, crispy pan fried wild mushroom mix and asiago cheese in aged sherry vinaigrette
Or
House Tossed Salad
Greens with tomato and carrots tossed in white balsamic dressing
Wood-Grilled Marinated Chicken
With broccolini, roasted red peppers & sundried tomatoes in a thyme chicken jus
Wood-Grilled Sliced Rib-eye Steak
With Madeira wine and horseradish cream
Shrimp Scampi
Shrimp in a garlic scampi sauce with fusilli pasta
Wood-Grilled Salmon
on a bed of lemon-butter sauce, topped with crispy fried leeks,
Mashed Potatoes
Vegetable of the Day

Dinner Rolls and Butter

Dessert
(choice of one)
Celebration Cake
Or
Apple Crisp

$41.99 per person
(minimum of 25 adults)
Extras and Add-Ons

Raw Bar

<table>
<thead>
<tr>
<th>Platters:</th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Shrimp</td>
<td></td>
<td></td>
</tr>
<tr>
<td>40 pieces</td>
<td>$79.99</td>
<td></td>
</tr>
<tr>
<td>80 pieces</td>
<td>$149.99</td>
<td></td>
</tr>
<tr>
<td>120 pieces</td>
<td>$219.99</td>
<td></td>
</tr>
<tr>
<td>Clams</td>
<td></td>
<td></td>
</tr>
<tr>
<td>40 pieces</td>
<td>$29.99</td>
<td></td>
</tr>
<tr>
<td>80 pieces</td>
<td>$59.99</td>
<td></td>
</tr>
<tr>
<td>120 pieces</td>
<td>$89.99</td>
<td></td>
</tr>
<tr>
<td>Oysters</td>
<td></td>
<td></td>
</tr>
<tr>
<td>40 pieces</td>
<td>$99.99</td>
<td></td>
</tr>
<tr>
<td>80 pieces</td>
<td>$199.99</td>
<td></td>
</tr>
<tr>
<td>120 pieces</td>
<td>$299.99</td>
<td></td>
</tr>
</tbody>
</table>

Grand Tapas Platter
a Spanish style Hors d'oeuvre, one of our customer favorites, served with Crostini and crackers
$4.50 per guest

Imported Cheese and Fresh Fruit Platter
with imported and domestic cheeses, strawberries, pineapple, grapes and other seasonal fruits
$3.50 per guest

Chef Carving Station
Roasted Porkloin...$2.00 per guest
Carved Loin of Beef...$3.50 per guest
House Roasted Prime Rib...$6.00 per guest
Chateaubriand...$7.00 per guest

Butler Style Hors d'oeuvre Selections
Add to your party to make any event extra special
We offer three levels of selections from which to choose:
  Bronze - $7.00 per guest
  Silver - $9.00 per guest
  Gold - $11.00 per guest
Don't hesitate to ask your party planner for more details.

Pasta Station
You choose the pasta and two sauces
(vodka, carbonara, scampi, marinara, fra diavolo)
$3.50 per person

We also offer the following items as a convenience to our customers;
additional charges apply:

Balloons - $1.50 per balloon
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”).
   $23.99 per person

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).
   $29.99 per person

   $22.99 per person

4. Domestic Draft Beer, House Wine and Soda
   $19.99 per person

   *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