



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, Shalimar Liuzza.

Her best first contact is by e-mail Sliuzza@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, Tuesdays 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, 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 Shalimar 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 hour prior to the event with notice. Additional time beyond 1 hour 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 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 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.

CONTRACT – A \$200.00 **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.

St. Moritz Brunch Buffet

Entrees

Fresh Assortment of Fruit

Seasonal fresh fruits

Fresh Mozzarella & Tomato

over romaine lettuce with basil and olive oil

Focaccia & 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 chicken breasts with a balsamic glaze

Tortellini Pesto Primavera

Cheese tortellini with pesto cream sauce & fresh vegetables

Fresh Breakfast Sausage

Fresh Bacon

Omelet Station

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

St. Moritz Donut Holes 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, \$1.00 per person

Chunks of flavorful fried potatoes with onion, green pepper and parsley

Chesapeake Eggs Benedict, \$6.00 per person

*poached eggs over a Chesapeake Tavern style crab cake, with bacon on a buttered and 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 & fresh bagels

Mohawk Luncheon

Appetizers

(choice of)

House Tossed Salad
with homemade white balsamic dressing

Caesar Salad
with Chili 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*

Wood-Grilled Bratwurst Platter
*Wood-grilled white bratwursts accompanied with house made sauerkraut with brat mustard,
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*

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

\$24.99 per person

Alpine Luncheon Buffet

Entrees & Salad

House Tossed Salad
dressed with our white balsamic dressing

Chef Joel's Roast Pork Loin
served with his famous Bubba J's demi-glace and topped with crispy onions

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

Thai Vegetable Noodles
*Green beans, carrots, grilled onions and roasted forest mushrooms,
tossed in a curry Thai sauce and rice noodles*

Mashed Potatoes or Oven Roasted Red Potatoes

Fresh Vegetable du Jour

House-Made Focaccia Bread

Dessert

(choice of one)

Celebration Cake

or

Chocolate Crazy Cake

\$23.99 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 vegetables

St. Moritz Sliced Beef

With a cherry pepper, onion and garlic sauté

Boston Baked Cod

Topped with asiago bread crumbs & 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

House-Made Focaccia Bread

Dessert

(choice of one)

Celebration Cake

or

Chocolate Mouse

and

Carrot Cake

\$26.99 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*

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

\$27.99 per person

The Spartan

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 chili cornbread croutons

Entrees

(choice of)

Bone-In Bavarian Wood-Grilled Pork Chop

served with mashed potatoes & vegetable du jour

7oz Center Cut Filet Mignon

*with a red wine demi glace & blue cheese cream sauce
served with mashed potatoes and vegetable du jour*

Crab Stuffed Salmon

*fresh salmon fillets stuffed with jumbo lump crab meat, brie & shrimp with lemon-wine
butter sauce, served with herb rice and vegetable du jour*

House-Made Focaccia Bread

Desserts

(choice of)

Seasonal Crisp

Chocolate Mouse

\$34.99 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

Caprese Bites

Mozzarella, tomato & basil

Miniature Crab Cakes

with Jumbo Lump Crab Meat

Smoked Salmon Canapes

Imported Cheese & Fruit Platter

Assorted cheeses and fruit

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

\$43.99 per person

Winona Buffet

Stationary Platter

Imported Cheese & Fruit

Assorted cheeses and fruit with crackers & crostini

Buffet Line

House Tossed Salad

Greens with tomatoes 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 red wine demi glace and horseradish cream

Tortellini Pesto Primavera

Cheese tortellini with pesto cream sauce & fresh vegetables

Roasted Potatoes *or* Mashed Potatoes

Vegetable of the Day

House-Made Focaccia Bread

Dessert

(choice of one)

Celebration Cake

Or

Chocolate Mousse

\$29.99 per person
(minimum of 25 adults)

The Mountain Buffet

Pass Hors d'oeuvres

Scallops wrapped in Bacon

Sea scallops wrapped in crispy bacon

Shrimp Cocktail

Wood-grilled shrimp tossed in bourbon vanilla butter sauce

Chilled, Sliced Tenderloin on Crostini

with a horseradish cream sauce

Imported Cheese & Fruit

Assorted cheeses and fruit with crackers & crostini

Buffet Line

(choice of)

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

Or

House Tossed Salad

Greens with tomatoes 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 red wine demi glace and horseradish cream

Shrimp Jambalaya

Seared andouille sausage & shrimp in this classic creole dish

Our Famous Wood-Grilled Salmon

on a bed of lemon-butter sauce, topped with crispy fried leeks,

Mashed Potatoes or Roasted Potatoes

Vegetable of the Day

House-Made Focaccia Bread

Dessert

(choice of one)

Celebration Cake

Or

Seasonal Crisp

Carrot Cake

\$43.99 per person
(minimum of 25 adults)

Extras and Add-Ons

Raw Bar

Platters:

Shrimp	Clams	Oysters
<i>40 pieces...\$79.99</i>	<i>40 pieces...\$29.99</i>	<i>40 pieces...\$99.99</i>
<i>80 pieces...\$149.99</i>	<i>80 pieces...\$59.99</i>	<i>80 pieces...\$199.99</i>
<i>120 pieces...\$219.99</i>	<i>120 pieces...\$89.99</i>	<i>120 pieces...\$299.99</i>

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”).
\$24.99 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).
\$31.99 per person

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

\$24.99 per person

4. Domestic Bottle & Draft Beer and House Wine

\$21.99 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