



# Private Events



Established 2012

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# **Cedar Creek Grille's Event Policies**

## **Event Room Minimums**

Food and beverage minimums are required in our event spaces. The minimums are different depending on the day of the week and the time of the event. Please contact Cedar Creek Grille's event coordinator with any questions.

## **Private Event Agreement**

All Private Events must have a signed Private Event Agreement on file at the restaurant. Rooms, services and products will not be provided without a signed Agreement.

## **Menu Choices**

To ensure the food quality that Cedar Creek Grille is known for, we request that all Private Events adhere to the following menu guidelines. Groups of 14 guests or less may order off our regular menu. Groups greater than 14 guests must choose from one of our event packages. All menu items must be finalized at least 7 days prior to event.

## **Guest Count Guarantee**

To ensure the service that Cedar Creek Grille is known for, a guaranteed guest count is due 72 hours (three business days) in advance of any event. If no guaranteed guest count is received by this time, Cedar Creek Grille will prepare for the original guest count on the private event agreement. This guest count guarantee will serve as the final arrangements for your event and will be applied to your bill. If the number of guests at the time of the event is lower than the guaranteed guest count confirmed, the original guest count is applied to the final bill. If the number of guests at the event is greater than the final guaranteed guest count these guests will be added to your final bill accordingly. Cedar Creek Grille cannot ensure additional seating should the actual guest count exceed the original guest count. Every attempt will be made to accommodate additional guests, however, it is possible a guest may not be seated or served.

## **Single Check**

To ensure the best possible service to all of our guests, one check per event is required on all private events. Please contact Cedar Creek Grille's event coordinator with any questions.

## **Gratuities**

A prearranged gratuity will be charged on all food and beverage and any applicable fees for each event. Please contact Cedar Creek Grille's event coordinator with any questions.

## **Taxes**

Guests agree to pay any and all federal, state, municipal or other taxes imposed on or applicable to event. Guests, groups or organizations requesting exemption from applicable taxes are responsible for providing Cedar Creek Grille with a copy of the organization's tax exemption certificate; otherwise applicable taxes will be charged.

## **Payments**

All charges must be paid in full at the conclusion of the event. Charges may be paid by American Express, MasterCard, Visa, Discover, certified check or cash. Cedar Creek Grille's holiday bonus gift cards may not be used as payment on private events.

## **Discounts and Promotions**

Any Cedar Creek Grille discounts or promotions do not apply to Cedar Creek Grille private events.

## **Rentals**

Any equipment, tables, chairs, plate ware, glassware, silverware, etc... requested outside of Cedar Creek Grille's normal inventory, which have associated costs, will be passed on to your group.

## **Cancellations**

In the place of a deposit, Cedar Creek Grille will hold the credit card information provided in the private event agreement as a guarantee for this private event reservation. If the event is cancelled within 72 hours (three days prior to event) or the event does not take place with any prior notice to Cedar Creek Grille the credit card on file will be charged a fee of \$500 to supplement any food and beverage arrangements already in place. Please contact Cedar Creek Grille's event coordinator with any questions.

## **Alcoholic Beverages**

At Cedar Creek Grille, we practice the responsible service of alcohol and strictly adhere to all laws and regulations relating to the sales and service of alcoholic beverages, including sales to minors and intoxicated persons.

## **Outside Food and Beverage**

Due to Ohio law, guests may not bring alcoholic beverages into the restaurant. Additionally, guests may not bring in any food or non-alcoholic beverages from outside sources. Specialty desserts (birthday cake, cupcakes, etc.) are permitted with prior notice. A \$1.00 per guest fee will be charged for the cutting and serving of any outside specialty desserts. To ensure the safety of our guests, all cutting of specialty desserts are required to be done by Cedar Creek Grille staff.

## **Excused Non-performance**

Neither party shall be responsible for failure to perform this agreement if circumstances beyond their control, including, but not limited to; acts of God, fire, flood or explosion, strikes, labor disputes, inability to procure labor, shortage of commodities or supplies to be furnished by Cedar Creek Grille, governmental authority, or war in the United States make it illegal or impossible for Cedar Creek Grille to hold the event.

## **Hours**

LUNCH | Monday to Sunday 11AM to 3PM  
BRUNCH | Saturday & Sunday 11AM to 3PM  
DINNER | Monday to Sunday after 3PM

## **Rooms and Capacities**

### **The Grille Club Room**

Max 80

Perfect for any celebration with family and friends or colleagues and for company meetings. Our Private Event Room features an amazing foyer area great for relaxing or mingling with friends. Decorated with warm colors, beautiful curtains, intimate lighting and surrounded by pictures featuring many views of the beautiful Cleveland area you will feel right at home. You have the luxury of customizing the setup of the room to fit your group's needs. A bar can be set up in the room to make it completely private.

### **Terrace Room**

Max 60

Perfect for any celebration with family and friends or colleagues. The Terrace Room provides an unforgettable experience with its warm and inviting ambiance with beautiful brickwork, intimate lighting, fireplace and full bar. The room features floor to ceiling windows that retract when the weather permits for an outside feel.

### **Fireside Drawing Room Area**

Max 20

Perfect for any happy hour party with friends or colleagues; this area will make you feel right at home with its gorgeous stone fireplace, comfortable leather couches, chairs and high-top tables. Located next to the bar in our main dining room it is perfect of appetizers, drinks and fun.

### **Terrace outdoor patio**

Max 25 (Seasonal)

Perfect for any happy hour party with friends or colleagues or lunch/dinner in the beautiful summertime weather. Beautiful décor and fireplace are the main attraction for this outdoor space. This area speaks for itself.

## **Appetizers**

Minimum of 20 guests

### **Appetizers** | priced per dozen

Crispy Mini Crab Cakes 38

Stuffed Veal Meatballs 38

Deviled Eggs 30

**Chicken, Avocado and Tomato Pinwheels with Herbed Cream Cheese 28**

**Mini Prime Rib Sandwiches with Provolone and Horseradish Sauce 30**

Chicken Skewers with Warm Honey Mustard Dipping Sauce 24

Mini Tillamook Cheddar Cheese Burgers with House Made Butter Pickles & Remoulade  
32

Sirloin Kabobs 32

Mini Chicken Paillard Sandwiches 26

Smoked Salmon Canapés 24

Stuffed Crab or Sausage Mushrooms 30

**Mini Grilled Cheese Sandwich with shot of tomato basil soup 28**

Assorted Desserts 28

### **Appetizers** | priced per person

**Hot artichoke and Spinach Dip with Parmesan Crisps 5**

Crudités with Creamy Buttermilk dip 4

Seasonal Fruit Platter 4

House Smoked Salmon Dip with Crackers 5

Domestic Cheese Board with assorted meats 5

Imported Cheese Board with assorted meats 6

Bruschetta 3

Antipasto: Grilled Vegetables, Fresh Mozzarella, and Marinated Olives 5

Crispy Calamari 5

Grilled Vegetable Platter 3

## **Stations**

Priced per person  
Minimum of 20 guests

Something for every guest makes any of our customized stations a great addition to any event. Please ask Cedar Creek Grille's event coordinator for more details.

### **Carving Station**

\$50 Carving Attendant Fee

Roasted Turkey Breast with complimenting sauce 10  
Prime Rib of Beef with complimenting sauce 12  
Tenderloin of Beef with complimenting sauce 14

### **Omelet Station**

\$100 Chef Attendant Fee  
\$15 per person

Made to order omelets  
Eggs or egg whites with your choice of:

Cheeses  
Vegetables  
Meats

### **Waffle Station**

\$50 Chef Attendant Fee  
\$12 per person

Made to order Belgium Waffles  
Includes various toppings to be creative such as:

Whipped Cream  
Variety of fruit  
Sweet toppings

## **Taco Station**

\$100 Chef Attendant Fee

\$25 per person

Build your own tacos with your choice of:

Fish

Chicken

Blackened Shrimp

Steak

Various toppings also included

## **S'mores Station**

Not available at the Fireside Drawing Room Area

Add some old time, outdoor fun to your event with our S'mores station. Fun and delicious for guests of all ages.

\*Consuming raw or undercooked meat, poultry, seafood, shellfish, eggs or unpasteurized milk increase your risk of food born illness.

# Brunch | Richmond

(Sit down)

Two Course | \$23

Priced per person

Available Saturday & Sunday Only 11am to 3pm

## 1st Course

Select any two items from this course for your menu options, Guests choose one from your options

Chop Salad (half)

Caesar Salad (half)

Wedge Salad (half)

Lobster Bisque

Tomato Basil Soup

Fruit Plate

## 2nd Course

Select any two items from this course for your menu options, Guests choose one from your options

Ham and Cheddar Omelet

Brioche French Toast

Spinach and Mushroom Quiche

Chicken Caesar Salad

Fish Sandwich served with coleslaw

BLT Sandwich served with coleslaw

Add a dessert course

\$7 Priced per person

Select any two items from this course for your menu options, Guests choose one from your options

Chef's Crème Brulee

Chocolate Pot Du Crème

Seasonal Sorbet

Vanilla Ice Cream with hot fudge

~Beverages not included~

# Brunch | Cedar

(Sit down)

Two Course | \$28

Priced per person

Available Saturday & Sunday Only 11am to 3pm

## 1st Course

Select any two items from this course for your menu options, Guests choose one from your options

Chop Salad (half)

Caesar Salad (half)

Wedge Salad (half)

Lobster Bisque

Tomato Basil Soup

Fruit Plate

## 2nd Course

Select any two items from this course for your menu options, Guests choose one from your options

Ham and Cheddar Omelet

Brioche French Toast

Spinach and Mushroom Quiche

Crab Cake and Eggs

Salmon Salad

Tournedo of Beef

Amish Roasted Chicken

Rainbow Trout

Chicken Caesar Salad

Fish Sandwich served with coleslaw

BLT Sandwich served with coleslaw

Add a dessert course

\$7 Priced per person

Select any two items from this course for your menu options, Guests choose one from your options

Chef's Crème Brulee

Chocolate Pot Du Crème

Seasonal Sorbet

Vanilla Ice Cream with hot fudge

## Lunch | Richmond

(sit down)

Two Courses | \$23

Priced per person

Available Monday to Sunday 11am to 3pm

### 1st Course

Select any two items from this course for your menu options, Guests choose one from your options

Chop Salad (half)

Caesar Salad (half)

Wedge Salad (half)

Tomato Basil Soup

Lobster Bisque

Fruit Plate

### 2nd Course

Select any two items from this course for your menu options, Guests choose one from your options

Chicken Caesar Salad

Salmon Salad

Fish Sandwich

BLT Sandwich

Artisan Grilled Cheese Sandwich

Add a dessert course

\$7 Priced per person

Select any two items from this course for your menu options, Guests choose one from your options

Chef's Crème Brulee

Chocolate Pot Du Crème

Seasonal Sorbet

Vanilla Ice Cream with hot fudge

~Beverages not included~

## Lunch | Cedar

(sit down)

Two Courses | \$28

Priced per person

Available Monday to Sunday 11am to 3pm

### 1st Course

Select any two items from this course for your menu options, Guests choose one from your options

Chop Salad (half)

Caesar Salad (half)

Wedge Salad (half)

Tomato Basil Soup

Lobster Bisque

Fruit Plate

### 2nd Course

Select any two items from this course for your menu options, Guests choose one from your options

Chicken Caesar Salad

Salmon Salad

Fish Sandwich

BLT Sandwich

Artisan Grilled Cheese Sandwich

Amish Roasted Chicken

Cedar Plank Roasted Salmon

Tournedo of Beef (single)

Crab Cake (single)

Add a dessert course

\$7 Priced per person

Select any two items from this course for your menu options, Guests choose one from your options

Chef's Crème Brulee

Chocolate Pot Du Crème

Seasonal Sorbet

Vanilla Ice Cream with hot fudge

## Lunch | La Place

(sit down)

Two Courses | \$35

Priced per person

Available Monday to Sunday 11am to 3pm

### 1st Course

Select any two items from this course for your menu options, Guests choose one from your options

Chop Salad (half)

Caesar Salad (half)

Wedge Salad (half)

Tomato Basil Soup

Lobster Bisque

Fruit Plate

### 2nd Course

Select any two items from this course for your menu options, Guests choose one from your options

Chicken Caesar Salad

Salmon Salad

Fish Sandwich

BLT Sandwich

Shrimp Pasta with Cajun cream sauce

Amish Roasted Chicken

Cedar Plank Roasted Salmon

Tournedo of Beef (double)

Crab Cake (double)

Rainbow Trout

Crab Cake and Beef Tournedo Duo

Add a dessert course

\$7 Priced per person

Select any two items from this course for your menu options, Guests choose one from your options

Chef's Crème Brulee

Chocolate Pot Du Crème

Seasonal Sorbet or Vanilla Ice Cream with hot fudge

# Dinner | Richmond

(sit down )

Two Courses | \$38

Priced per person

Available Monday to Sunday after 3pm

## 1st Course

Select any two items from this course for your menu options, Guests choose one from your options

Chop Salad

Caesar Salad

Wedge Salad

Tomato Soup

Lobster Bisque

## 2nd Course

Select any two items from this course for your menu options, Guests choose one from your options

Cedar Plank Roasted Salmon

Sirloin Steak

Amish Roasted Chicken

Chicken Parmesan

Pasta Primavera

Shrimp Pasta with Cajun Cream Sauce

Add a dessert course

\$7 Priced per person

Select any two items from this course for your menu options, Guests choose one from your options

Chef's Crème Brulee

Chocolate Pot Du Crème

Seasonal Sorbet

Vanilla Ice Cream with hot fudge

~Beverages not included~

## Dinner | Cedar

(sit down )

Two Courses | \$43

Priced per person

Available Monday to Sunday after 3pm

### 1st Course

Select any two items from this course for your menu options, Guests choose one from your options

Chop Salad

Caesar Salad

Wedge Salad

Tomato Soup

Lobster Bisque

### 2nd Course

Select any two items from this course for your menu options, Guests choose one from your options

Cedar Plank Roasted Salmon

New York Strip Steak

Amish Roasted Chicken

Chicken Parmesan

Pasta Primavera

Shrimp Pasta with Cajun Cream Sauce

Crab Cakes

Rainbow Trout

Tournedos of Beef

Add a dessert course

\$7 Priced per person

Select any two items from this course for your menu options, Guests choose one from your options

Chef's Crème Brulee

Chocolate Pot Du Crème

Seasonal Sorbet

Vanilla Ice Cream with hot fudge

~Beverages not included~

## Dinner | La Place

(sit down )

Two Courses | \$49

Priced per person

Available Monday to Sunday after 3pm

### 1st Course

Select any two items from this course for your menu options, Guests choose one from your options

Chop Salad

Caesar Salad

Wedge Salad

Tomato Soup or Lobster Bisque

### 2nd Course

Select any two items from this course for your menu options, Guests choose one from your options

Cedar Plank Roasted Salmon

Center Cut Filet

Amish Roasted Chicken

Chicken Parmesan

Pasta Primavera

Shrimp Pasta with Cajun Cream Sauce

Crab Cakes

Rainbow Trout

Tournedos of Beef

Crab Cake and Tournedo of Beef Duo

Ribeye (Add \$6 per person per item)

Add a dessert course

\$7 Priced per person

Select any two items from this course for your menu options, Guests choose one from your options

Chef's Crème Brulee

Chocolate Pot Du Crème

Seasonal Sorbet

Vanilla Ice Cream with hot fudge

~Beverages not included~

## Buffet | Brunch

\$23 per person

Available Saturday & Sunday 11am to 3pm only

Minimum of 20 Guests

Additional selections beyond the initial choices are an additional \$4 per guest

### Buffet Options

Select three items for your buffet options

Brioche French Toast

Scrambled Eggs

Optional upgrades to scrambled eggs:

Cheese, meat or vegetables priced at \$1 per person per item

Bacon

Sausage

Breakfast Potatoes

### Included Items

Automatically included with brunch buffet

Assorted pastries

Fruit Salad

The Cedar Creek Grille Omelet Station can be added to this buffet for an additional \$10 per person and a \$100 Chef attendant fee.

The Cedar Creek Grille Carving Station can be added to this buffet priced per person. See stations section for pricing.

Dessert Platter can be added to this buffet

Priced by the dozen

Chef Rob's Chocolate Chip Cookies \$12

Chef Rob's Brownies \$15

~Soft drinks, iced tea and coffee included in this package~

## Buffet | Lunch

\$25 per person

Available Monday to Sunday 11am to 3pm only

Minimum of 20 Guests

Additional selections beyond the initial choices are an additional \$6 per guest

### Entrees

Select two items as your entrée options

Grilled or BBQ Chicken Breast

Salmon

Beef Tenderloin

Pasta Primavera with vegetables

Add Chicken \$3 per person

### Accompaniments

Select two items as your accompaniment options

Mashed Yukon Potatoes

Herb Roasted Yukon Gold Potatoes

Seasonal Vegetables

Wild rice

### Included Items

Automatically included with buffet

Caesar or Mixed Green Salad

Bread Service

Any of our stations can be added to this buffet at a per person price.

Dessert Platter can be added to this buffet

Priced by the dozen

Chef Rob's Chocolate Chip Cookies \$12

Chef Rob's Brownies \$15

~Soft drinks, iced tea and coffee included in this package~

## Buffet | Dinner

\$40 per person

Available Monday to Sunday after 3pm

Minimum of 20 Guests

Additional selections beyond the initial choices are an additional \$6 per guest per item

### Entrees

Select two items as your entrée options

Cedar Plank Roasted Salmon

Crab Cakes

Roasted Chicken

Grilled or BBQ chicken

Pasta Primavera with Vegetables

Add chicken \$3 per person

Tournedos of Beef

### Accompaniments

Select two items as your accompaniment options

Mashed Yukon Potatoes

Herb Roasted Yukon Gold Potatoes

Seasonal Vegetables

Wild rice

### Included Items

Automatically included with Buffet

Caesar or mixed green Salad

Bread Service

Any of our stations can be added to this buffet at a per person price.

### Assorted Dessert Display

\$8 per person

Brownies

Cookies

Assorted Miniature Desserts

# Beverage Service

At Cedar Creek Grille, we practice the responsible service of alcohol and strictly adhere to all laws and regulations pertaining to the sales and service of alcoholic beverages, including sales to minors and intoxicated persons.

## Beverages

Price based on consumption

Soft Drinks 2.50

Coffee 3

Hot Tea 2.50

Iced Tea 2.50

Lemonade 2.50

## Beer

Price based on consumption

To ensure all available products are available for your event, you will choose 3 bottled beers to be available exclusively for your event.

Prices will be based on consumption. Please ask Cedar Creek Grille's event coordinator for a list of available beer and pricing.

## Wine

Price based on consumption

To ensure all available products are available for your event, you will have a choice of two of our house wines to be served exclusively for your event.

Prices will be based on consumption. Upgrades on wine are available upon request. Prices may vary. Please ask Cedar Creek Grille's event coordinator for a list of available beer and pricing.