

# STONE CREEK

— DINING COMPANY —



## PRIVATE DINING GUIDE

### STONE CREEK DINING COMPANY PLAINFIELD

2498 Perry Crossing Way, Suite 105 Plainfield, IN 46168

317-837-9100 • [www.crgdining.com](http://www.crgdining.com)

[stonecreeknoblesville@crgdining.com](mailto:stonecreeknoblesville@crgdining.com)

**PLATED PACKAGE ONE**

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*\$38.00 per person*

**Salads (Choose One)**

House  
Classic Caesar

**Entrée Group I (Choose One)**

Chicken Piccata  
Pork Chop 10 oz  
Smothered Chicken

**Entrée Group II (Choose One)**

Horseradish-Dijon Crusted Sirloin 10 oz  
Meatloaf  
Filet Mignon 6 oz

**Entrée Group III (Choose One)**

Orange Miso Salmon  
Chicken Parmesan  
Campfire Fettuccini

**Dessert Platter**

Cranberry & Golden Raisin Bread Pudding  
Carrot Cake with Cream Cheese Icing  
Chocolate Terrine

**PLATED PACKAGE TWO**

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*\$44.00 per person*

**Appetizers (Choose Two)**

Crispy Calamari  
Spicy Garlic Shrimp  
Brussels Sprouts Au Gratin

**Salads (Choose One)**

House  
Classic Caesar

**Entrée Group I (Choose One)**

Chicken Piccata  
Pork Chop 10 oz  
Smothered Chicken

**Entrée Group II (Choose One)**

Meatloaf  
Filet Mignon 6 oz  
New York Strip 12 oz

**Entrée Group III (Choose One)**

Orange Miso Salmon  
Snapper  
Shrimp & Grits

**Dessert Platter**

Cranberry & Golden Raisin Bread Pudding  
Carrot Cake with Cream Cheese Icing  
Chocolate Terrine

**PREMIER PACKAGE**

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*\$55.00 per person*

**Appetizers (Choose Two)**

Triple Dip  
Crispy Calamari  
Shrimp Cocktail

**Salads (Choose One)**

Seasonal  
Iceberg Wedge  
Classic Caesar

**Entrée Group I (Choose One)**

Chicken Piccata  
Pork Chop 10 oz  
Smothered Chicken

**Entrée Group II (Choose One)**

Ribeye 14 oz  
Filet Mignon 8 oz  
New York Strip 12 oz

**Entrée Group III (Choose One)**

Orange Miso Salmon  
Scallops  
Snapper

**Dessert Platter**

Cranberry & Golden Raisin Bread Pudding  
Carrot Cake with Cream Cheese Icing  
Chocolate Terrine

**BUFFET STYLE DINING**

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*\$34.00 per person*

**Salads (Choose One)**

House  
Classic Caesar

**Entrée (Choose Two)**

Meatloaf  
Orange Miso Salmon  
Smothered Chicken  
Horseradish-Dijon Crusted Sirloin  
Chicken Piccata  
Tuscan Penne

**Sides (Choose Two)**

Roasted Garlic Mashed Potatoes  
White Cheddar Au Gratin Potatoes  
Haricots Verts  
Chef's Vegetable  
Dirty Wild Rice with Bacon

**Dessert Platter**

Cranberry & Golden Raisin Bread Pudding  
Carrot Cake with Cream Cheese Icing  
Chocolate Terrine

**ADDITIONS TO DINNER PACKAGES**

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**Reception Package**

**Cold Appetizer Platter**

*\$4.00 per person each*

Fresh Fruit

Fresh Vegetable

Cheese

*\$6.00 per person each*

Ahi Tuna

Shrimp Cocktail

Fresh Fruit & Cheese

**Hot Appetizer Platter**

*\$4.00 per person each*

Brussels Sprouts Au Gratin Dip

Spicy Garlic Shrimp

*\$6.00 per person each*

Filet Crostini

Board

**LUNCH PRIVATE DINING PACKAGES**

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*\$19.00 per person*

**Entrée Salad Choose One**

Applewood Chicken

Grilled Salmon

Calamari Caesar

**Pasta Choose One**

Campfire Fettuccine

Tuscan Penne

**Entrée Sandwich Choose One**

Breaded Pork Tenderloin

Chicken Brie

Mexicali Burger

*Sandwich entrée will be served with your guest's  
choice of fresh fruit or french fries*

## **PRIVATE DINING GUIDELINES**

### **GUARANTEES**

A guaranteed head count is required for all meal functions seven days prior to your event. This figure will be considered the minimum for billing purposes. Final billing will be based on your guarantee or the actual number in attendance, whichever is higher.

### **DEPOSITS AND CONTRACTS**

We require a signed contract and valid credit card information upon booking an event in our banquet space. This information is required as a deposit and guarantees your event date and time. Nothing will be charged to your credit card unless the event is cancelled, in which case you will be charged a cancellation fee of \$150. If the event is cancelled less than 30 days prior to the event, half of the cancellation fee will be charged and if the event is cancelled less than 14 days prior to the event, the entire cancellation fee will be charged to your credit card.

### **PAYMENT/BILLING**

Payment is due immediately upon completion of the event unless other arrangements have been made prior to the event. An itemized invoice will be presented at the completion of the event. All charges will be based upon the guaranteed or actual attendance, whichever is greater. Acceptable forms of payment include cash, Visa, Master Card, Discover and American Express. Personal and business checks are accepted if arrangements are made prior to the event.

## **PRIVATE DINING GUIDELINES**

### **GRATUITY, TAX AND FEES**

A single master invoice will be presented at the end of the event and will include the prevailing sales tax and the gratuity of your choice. The addition of a gratuity to the bill by the guest will be completely voluntary and will be distributed to the service staff. Suggested gratuity for large parties is 20%. Should you wish to pre-authorize gratuity for your event, please indicate the percentage gratuity you wish to apply here \_\_\_\_\_ % (percent) \_\_\_\_\_ (Client Initials). Otherwise, you will have the opportunity to authorize gratuity the day of your event.

### **ROOM CHARGES AND MINIMUMS**

Various types of events require minimum guest guarantees in order to waive room charges. General guidelines can be discussed with your event manager.

### **PLACEMENT OF EVENTS**

Stone Creek Dining Company makes every attempt to accommodate all of its guests. If you are requesting a specific location in the restaurant for your event, please be sure that the location is noted on your contract. If no specific location is requested, management reserves the right to determine your event's location based on reservations for that date.

### **DECORATIONS/ACCESS TO THE ROOM**

In most cases, you will have access to your event room prior to your event for set-up and decoration. There may be rare cases where an event is booked prior to yours which would limit the time you are allowed access. Decorations including flowers and balloons are permitted but confetti of any kind is not allowed in the restaurant.

### **ADDITIONAL FEES**

The menu prices include table linens, china, flatware, napkins, glassware, but do not include sales tax or service fees.