-DINING COMPANY-



# PRIVATE DINING GUIDE

4450 WESTON POINTE DR | ZIONSVILLE, IN 46077
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WWW.CRGDINING.COM

#### - DINING COMPANY-

### PLATED PACKAGE I

\$38.00 per person

#### SALAD

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 Fettuccine

#### **DESSERT PLATTER**

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### PLATED PACKAGE II

\$44.00 per person

#### **APPETIZERS**

Choose two

Crispy Calamari Spicy Garlic Shrimp Brussels Sprouts Au Gratin

#### SALAD

Choose one

House Caesar

#### ENTRÉE GROUP I

Choose one

Chicken Piccata Smothered Chicken
Pork Chop 10 oz

#### ENTRÉE GROUP II

Choose one

Meatloaf Filet Mignon 6 oz New York Strip 12 oz

#### **ENTRÉE GROUP III**

Choose one

Orange Miso Salmon Blackened Mahi-Mahi Shrimp & Grits

#### **DESSERT PLATTER**

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### PREMIER PACKAGE

\$55.00 per person

#### APPETIZERS

Choose two

Triple Dip Crispy Calamari

Shrimp Cocktail

SALAD

Choose one

Iceberg Wedge Classic Caesar Seasonal

#### 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

Blackened Mahi-Mahi

Scallops

#### **DESSERT PLATTER**

#### -DINING COMPANY-

### **BUFFET STYLE DINING**

\$34.00 per person

#### SALAD

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**

### ADDITIONS TO DINNER PACKAGES

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
Spicy Garlic Shrimp

\$6.00 per person each
Filet Crostini
Board

# LUNCH PRIVATE DINING PACKAGES

\$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 (7) 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.

#### 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.

# 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 preauthorize 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.

#### 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.

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