



Cedar Creek Grille

Private Events



Established 2012

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Events Manager
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Hours

LUNCH | Monday to Sunday 11AM to 2PM
BRUNCH | Saturday & Sunday 11AM to 2PM
DINNER | Monday to Sunday after 3PM

Rooms and Capacities

The Grille Club Room

Max 70

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.

Terrace Room

Max 50

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 Lounge

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.

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.

*Food and beverage minimums are required for each space in lieu of a deposit. Please contact the Events Manager for more information. *

Appetizers

We do not have specific appetizer "packages" that are required for you to order. Instead, we allow you to create whatever "package" you would like by ordering the appetizers by the dozen or by the person! This gives you a great opportunity to really make the event your own!

Priced per dozen:

Crispy Mini Crab Cakes	38
Stuffed Veal Meatballs	38
Deviled Eggs	32
Chicken, Avocado and Tomato Pinwheels with Herbed Cream Cheese	30
Mini Prime Rib Sandwiches with Provolone and Horseradish Sauce	38
Chicken Skewers with Warm Honey Mustard Dipping Sauce	28
Mini Tillamook Cheddar Cheese Burgers	32
Sirloin Kabobs	32
Mini Chicken Paillard Sandwiches	28
Stuffed Crab, Boursin/Spinach or Sausage Mushrooms	32
Mini Grilled Cheese Sandwich with shot of tomato basil soup	30
Assorted Desserts	30

Priced per person:

Hot artichoke and Spinach Dip with Parmesan Crisps	6
Crudités with Creamy Buttermilk dip	5
Seasonal Fruit Platter	6
Domestic Cheese Board with assorted meats	6
Bruschetta	4
Antipasto: Grilled Vegetables, Fresh Mozzarella, and Marinated Olives	6
Pizza Flatbreads (priced per flatbread)	10

Stations

Priced per person

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	MP
Prime Rib of Beef with complimenting sauce	MP

Tenderloin of Beef with complimenting sauce	MP
Smoked or honey Ham with complimenting sauce	MP
Garlic Herb Roasted Pork loin with complimenting sauce	MP

Omelet Station

\$100 Chef Attendant Fee
 \$12 per person

Made to order omelets with a large variety of toppings and extras to make any omelet unique!

Taco Station

\$100 Chef Attendant Fee
 \$25 per person

Build your own tacos with a variety of proteins and toppings sure to please everyone! Also includes; street corn, guacamole and salsa with our house made chips!

S'mores Station

\$10 per person

Add some old time, outdoor fun to your event with our S'mores station. Fun and delicious for guests of all ages. Live fire creates the atmosphere accompanied with exactly what you would expect! Graham crackers, chocolate, marshmallows and some extras!

Not available in the Fireside Lounge

Brunch

Available 11am to 2pm Saturday & Sunday
 ~ Sit down ~

The sit-down package includes 2 courses with the option to add a third dessert course.

Option #1

\$26 per person

First Course Options

Select any two items from this course for your menu options. Your guests will choose one of your options.

- | | |
|-------------------|----------------|
| Chop Salad | Caesar Salad |
| Wedge Salad | Lobster Bisque |
| Tomato Basil Soup | Fruit Plate |

Second Course Options

Select any three items from this course for your menu options. Your guests will choose one of your options.

- | | |
|------------------------|----------------------|
| Ham and Cheddar Omelet | Brioche French Toast |
|------------------------|----------------------|

Spinach and Mushroom Quiche
Fish Sandwich served with coleslaw

Chicken Caesar Salad
BLT Sandwich served with coleslaw

Option #2

\$32 per person

First Course Options

Select any two items from this course for your menu options. Your guests will choose one of your options.

Chop Salad
Wedge Salad
Tomato Basil Soup

Caesar Salad
Lobster Bisque
Fruit Plate

Second Course Options

Select any three items from this course for your menu options. Your guests will choose one of your options.

Ham and Cheddar Omelet
Spinach and Mushroom Quiche
Amish Roasted Chicken
Salmon Salad

Banana Fosters French Toast
Chicken Caesar Salad
Tournedo of Beef
Eggs Benedict

Add a Third dessert course

\$8 Priced per person

Select any two items from this course for your menu options. Your guests will choose one of your options.

Chef's Crème Brulee
Chocolate Pot Du Crème

Seasonal Sorbet
Vanilla Ice Cream with hot fudge

~Beverages not included~

Brunch

Available 11am to 2pm Saturday & Sunday

~Buffet~

Choose one sweet:

Assorted pastries
Fresh Fruit Platter

Muffins

Choose two entrees:

Scrambled eggs + two toppings
French Toast (powdered sugar and strawberries)
Baked Penne Pasta
Pancakes

Spinach and Mushroom Quiche
Chicken Piccata
Sliced Ham

Accompaniments

Choose two:

Mashed Yukon Potatoes
Herb Roasted Yukon Gold Potatoes

Seasonal Vegetables
Sausage Links and Bacon

\$27.00 (per person)

Fresh brewed coffee, decaf and hot tea included

Any selections over two entrees will add \$6 per person.

Any station can be added to this buffet at the per person price.

~Beverages not included~

Lunch

Available 11am to 2pm

~ Sit down ~

The sit-down package includes 2 courses with the option to add a third dessert course.

Option #1

\$27 per person

First Course Options

Select any two items from this course for your menu options. Your guests will choose one of your options.

Chop Salad

Caesar Salad

Wedge Salad

Lobster Bisque

Tomato Basil Soup

Fruit Plate

Second Course Options

Select any three items from this course for your menu options. Your guests will choose one of your options.

Tournedo of Beef

Artisan Grilled Cheese with tomato

Blackened Fish Sandwich

Chicken Caesar Salad

Grilled Chicken with light sauce

Salmon Salad

Option #2

\$32 per person

First Course Options

Select any two items from this course for your menu options. Your guests will choose one of your options.

Chop Salad

Caesar Salad

Wedge Salad

Lobster Bisque

Tomato Basil Soup

Fruit Plate

Second Course Options

Select any three items from this course for your menu options. Your guests will choose one of your options.

Tournedo of Beef

Cedar Plank Roasted Salmon

Shrimp Pasta

Chicken Caesar Salad

Grilled Chicken with light sauce

Salmon Salad

Crispy Crab Cake

Amish Roasted Chicken

Add a Third dessert course

\$8 Priced per person

Select any two items from this course for your menu options. Your guests will choose one of your options.

Chef's Crème Brulee

Seasonal Sorbet

Chocolate Pot Du Crème

Vanilla Ice Cream with hot fudge

~Beverages not included~

Lunch

Available 11am to 2pm

~Buffet~

Cedar Creek Grille Signature Salads

Choose one:

The Grilles Caesar Salad (parmesan crisp, rustic croutons)

The Grille Chop Salad (cucumber, bacon, tomato, onion, cheese, egg, croutons and assortment of dressing)

Entrée Selections

Choose two:

Tenderloin of beef (savory demi-glace)

Roasted Salmon (citrus lemon butter)

Grilled Chicken (Light sauce)

Baked Penne Pasta

Roasted Chicken (natural jus)

Chicken Piccata

Cajun Shrimp Pasta

Pasta Primavera

(mixed vegetables and creamy white sauce)

Accompaniments

Choose two:

Mashed Yukon Potatoes

Seasonal Vegetables

Herb Roasted Yukon Gold Potatoes

The Grilles Famous Mac n Cheese

Included Items

Bread Service

Fresh Brewed Coffee, decaffeinated and hot tea

Two entrée selections \$28.00 (per person)

Three entrée selections \$33.00 (per person)

Any selections over three will add \$6 per person.
Any station can be added to this buffet at the per person price.

~Beverages not included

Dinner

Available 3pm to 10pm

~ Sit down ~

The sit-down package includes 2 courses with the option to add a third dessert course.

First Course Options (standard first course selections for all options)

Select any two items from this course for your menu options. Your guests will choose one of your options.

Chop Salad

Caesar Salad

Tomato Basil Soup

Wedge Salad

Lobster Bisque

Option #1

\$43 per person (first course included)

Second Course Options

Select any three items from this course for your menu options. Your guests will choose one of your options.

Sirloin Steak

Chicken Parmesan

Cedar Plank Salmon

Cajun Shrimp Pasta

Roasted Chicken

Pasta Primavera

Option #2

\$49 per person (first course included)

Second Course Options

Select any three items from this course for your menu options. Your guests will choose one of your options.

Center Cut Filet

Chicken Parmesan

Cedar Plank Salmon

Cajun Shrimp Pasta

Roasted Chicken

Pasta Primavera

Crispy Crab Cakes

Rainbow Trout

Short Ribs

Option #3

\$55 per person (first course included)

Second Course Options

Select any three items from this course for your menu options. Your guests will choose one of your options.

Ribeye

Surf and Turf

Cedar Plank Salmon

Cajun Shrimp Pasta

Roasted Chicken

Pasta Primavera

Crispy Crab Cakes

Rainbow Trout

Short Ribs

Add a Third dessert course

\$8 Priced per person

Select any two items from this course for your menu options. Your guests will choose one of your options.

Chef's Crème Brulee
Chocolate Pot Du Crème

Seasonal Sorbet
Vanilla Ice Cream with hot fudge

~Beverages not included~

Dinner

Available 3pm to 10pm
~Buffet~

Cedar Creek Grille Signature Salads

Choose one:

The Grilles Caesar Salad (parmesan crisp, rustic croutons)

The Grille Chop Salad (cucumber, bacon, tomato, onion, cheese, egg, croutons and assortment of dressing)

Entrée Selections

Choose two or three:

Tenderloin of beef (savory demi-glace)

Grilled Chicken (Light sauce)

Roasted Chicken (natural jus)

Crab Cakes

Chef's fish special

Roasted Salmon (citrus lemon butter)

BBQ Chicken (house made BBQ sauce)

Chicken Piccata

Cajun Shrimp Pasta

Pasta Primavera

(mixed vegetables and creamy white sauce)

Accompaniments

Choose two:

Mashed Yukon Potatoes

Herb Roasted Yukon Gold Potatoes

Wild rice

The Grilles Famous Mac n Cheese

Seasonal Vegetables

Sweet n Spicy Green Beans

Scalloped potatoes

Included Items

Bread Service

Fresh Brewed Coffee, decaffeinated and hot tea

Two entrée selections \$45.00 (per person)

Three entrée selections \$50.00 (per person)

Any selections over three will add \$6 per person.

Any station can be added to this buffet at the per person price.

~Beverages not included~

Miscellaneous Information

Audio/Visual

Let Cedar Creek Grille take care of your audio/visual needs so you don't have too!

Projector	\$50
Screen	\$50
White Board with markers	\$35
Post it Flip Chart with markers	\$35

Valet Service

Valet service can be provided upon request through a third-party company. Please see Events Manager for more details.

Event Rooms

Event rooms are chosen by you in accordance to where you would like to host your event. Revisions in attendance and/or set up requirements may require Cedar Creek Grille to relocate your event to a space that is more suitable for your event. Please see Events Manager with any questions or concerns.

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

Free refills

Soft Drinks 3.25

Iced Tea 3.25

Lemonade 3.25

Fresh brewed coffee and decaffeinated coffee are included with sit down and buffet packages.

Beer

Price based on consumption

Wine

You will have two options:

1. Full wine menu charged on consumption by the glass
2. Choosing 2 white wines and 2 red wines to be "featured". These wines will be the only wines served during the event and we will charge by the bottle opposed to by the glass.

Liquor

Priced based on consumption.