

# Cedar Creek Grille

## Private Events



Established 2012

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Events Manager  
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Cedar Creek Grille is a classic American grill specializing in straightforward cuisine made from the highest-quality ingredients. House specialties include simply grilled fish, U.S.D.A Prime sirloin steaks, and a classic burger. All dishes are made fresh in-house, often starring locally sourced ingredients.

Warm and inviting, the setting evokes the classic grills of the 1950s and 1960s, with cherry wood ceilings and wainscoting, old barn-wood floors, and a spectacular butcher-block bar top made of reclaimed wood from a former Cleveland factory. The 160-seat dining room features white linens, leather booths, and a chef's table. Perfect for private parties and events.

Our beverage program reflects the same devotion to quality and careful preparation. Wines and beers are mainly American with an emphasis on boutique producers, unique vintners and regional craft brewers. Likewise, our handcrafted cocktails feature the freshest herbs, aromatics, fruits, and juices.

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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 60

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 25

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 and floor to ceiling windows that retract when the weather permits for an outside feel.

### **Fireside Lounge**

Max 25

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.

### **The Boardroom**

Max 25

Perfect for an intimate dinner, business meeting and special occasion.

## 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	30
Mini Prime Rib Sandwiches	38
Chicken Skewers	28
Stuffed Mushrooms (Crab, Boursin/Spinach or Sausage)	32
Grilled Cheese Shooters	30
Assorted Desserts	30

### Priced per person:

Hot Crab and Spinach Dip ..	6
Crudités with Creamy Buttermilk dip	5
Seasonal Fruit Platter	6
Domestic Cheese and Meat Board	6
Bruschetta	4
House made Chips and French Onion Dip	4
Lindey’s Brick Oven Cracker Thin Pizza	12

(priced per pizza)

\*Margarita (Buffalo Mozzarella, Tomato, Basil)

\*Pepperoni (Reddell’s Butcher Pepperoni, Pepperoncini)

\*Mushroom (Holthouse Farms mushrooms)

\*Brussel Sprout (Pancetta, House Ricotta, Brussel Sprouts, Garlic Chips)

\*Chicken Pesto (House Basil Pesto, Chicken, Tomato)

\*Plain Cheese

## **Brunch Buffet**

Available 11am to 2pm Saturday & Sunday  
\$33.00 (per person)

### **Choose one starter:**

Assorted Pastries	Muffins
Fresh Fruit Platter	Caesar Salad
Assorted Bagels with cream cheese	Chop Salad

### **Choose three entrees:**

Scrambled Eggs + Two Toppings	Waffles
Spinach and Mushroom Quiche	Sliced Ham
Chicken Piccata	Pancakes
Baked Penne Pasta	French Toast

### **Accompaniments**

Choose two:  
Mashed Yukon Potatoes  
Seasonal Vegetables  
Herb Roasted Yukon Gold Potatoes  
Sausage Links and Bacon

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

Chef Attended Omelet Station can be added to this buffet for \$8 per person

~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.

### **First Course Options**

(standard first course selections for all options)

Select any two items.

Chop Salad

Caesar Salad

Tomato Basil Soup

Wedge Salad

Lobster Bisque

Fruit Plate

### **Option #1**

\$29 per person

### **Second Course Options**

Select any three items.

Beef Tenderloin

Pasta Primavera

Salmon Burger

Chicken Caesar Salad

Salmon Salad

Grilled Chicken

### **Option #2**

\$33 per person

### **Second Course Options**

Select any three items.

Beef Tenderloin

Salmon Salad

Cedar Plank Roasted Salmon

Shrimp Pasta

Chicken Caesar Salad

Crispy Crab Cake

Amish Roasted Chicken

Grilled Chicken

### **Accompaniments**

Choose two:

Mashed Yukon Potatoes

Seasonal Vegetable 1

Herb Roasted Potatoes

Seasonal Vegetable 2

Grilled Mac n Cheese

~Beverages not included~

## Lunch

Available 11am to 2pm

~Buffet~

Two entrée selections	\$30.00 (per person)
Three entrée selections	\$34.00 (per person)

### 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 Potatoes                      Grilles Mac n Cheese

Bread Service included with this buffet

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

Carving Station can be added to this buffet at a per person price.

~Beverages not included~

## Dinner

Available 3pm to 10pm

~ Sit down ~

### First Course Options

Select any two items.

Chop Salad

Caesar Salad

Wedge Salad

Tomato Bisque

Lobster Bisque

### Second Course Options

Starting at \$49 per person (first course included)

Select any three items.

Sirloin Steak

Pasta Primavera

Cedar Plank Salmon

Chicken Piccata

Cajun Shrimp Pasta

Roasted Chicken

Center Cut Filet (\$6 upcharge to price)

Crispy Crab Cakes (\$5 upcharge to price)

Rainbow Trout (\$5 upcharge to price)

Ribeye (\$6 upcharge to price)

### Accompaniments

Choose two:

Mashed Potatoes

Seasonal Vegetable 1

Grilled Mac n Cheese

Seasonal Vegetable 2

Herb Roasted Potatoes

### Additional Third Dessert Course Options...

#### Individual Desserts:

\$8 Priced per person (select two)

Chef's Crème Brûlée

Seasonal Sorbet

Chocolate Pot Du Crème

Key Lime Pie

Vanilla Ice Cream with hot fudge

**Assorted Dessert Platter @ \$30 per dozen**

**Chocolate Chip Cookies @ \$15 per dozen**

**House Made Brownies @ \$15 per dozen**

~Beverages not included~



## Dinner

Available 3pm to 10pm

~Buffet~

Two entrée selections	\$48.00 (per person)
Three entrée selections	\$55.00 (per person)

### 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)

Roasted Salmon (citrus lemon butter)

Grilled Chicken (Light sauce)

Crab Cakes

Roasted Chicken (natural jus)

Chicken Piccata

Cajun Shrimp Pasta

Pasta Primavera (mixed vegetables and creamy white sauce)

### Accompaniments

Choose two:

Mashed Potatoes                      Seasonal Vegetable 1

Herb Roasted Potatoes              Seasonal Vegetable 2

Grilles Mac n Cheese

Bread Service included

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

Carving Station can be added to this buffet at a per person price.

~Beverages not included~

## Themed Buffets

Available for lunch and dinner

### Chef Attended Carving Buffet

Roasted Turkey Breast	MP
Prime Rib of Beef	MP
Tenderloin of Beef	MP
Smoked or honey Ham	MP
Garlic Herb Roasted Pork loin	MP

All presented with complimenting sauces

#### **This buffet includes:**

Choice of Caesar or Chop Salad,  
2 side choices; Mashed potatoes, herb roasted potatoes,  
mac 'n' cheese, seasonal vegetables.

### Chef Attended Taco Buffet

\$45 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!

#### **This buffet includes:**

Choice of Caesar or Chop Salad, Street Corn, Spanish Rice, House Made Guacamole and Salsas and House Made Chips

### Pasta Buffet

\$45 per person

Choice of Caesar or Chop Salad

Pasta

Two sauces

One Protein; chicken, meatballs, sausage

Seasonal Vegetable

Garlic Breadsticks

~Beverages not included~

## **Miscellaneous Information**

### **Audio/Visual**

Let Cedar Creek Grille take care of your audio/visual needs.

TV	\$25
Projector	\$50
Screen	\$50

### **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**

All nonalcoholic beverages are \$3.25 and include free refills.

We can customize the bar to fit your events needs. You can have an open bar priced by consumption, a cash bar (additional fee applies) or we can customize the bar using the following guidelines;

### **Beer**

Choose three beers to feature. Most common choices are one import, one domestic and one light.

### **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. We do have tiers of liquor that can be chosen.





The Boardroom  
Max 15  
Perfect for an intimate  
dinner with family  
and friends or  
business dinner.



The Club Room  
Max 60  
Perfect for any occasion  
whether it be a shower,  
rehearsal, business  
dinner, etc.



The Fireside Lounge  
Max 25  
Get spot for enjoying  
drinks and appetizers  
with friends and  
colleagues!