

# Cedar Creek Grille

## Private Events



Established 2012

Amber Reiser  
Events Manager

[areiser@cedarcreekgrille.com](mailto:areiser@cedarcreekgrille.com)

216-342-5177

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.

2101 Richmond Road  
Beachwood, OH 44122  
Phone: 216-342-5177  
Email: [areiser@cedarcreekgrille.com](mailto:areiser@cedarcreekgrille.com)  
Web: [www.cedarcreekgrille.com](http://www.cedarcreekgrille.com)



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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 with herbed cream cheese	30
Mini Prime Rib Sandwiches with provolone and horseradish mayo	38
Chicken Skewers with warm honey mustard sauce	28
Stuffed Mushrooms (Crab, Boursin/Spinach or Sausage)	32
Mini Grilled Cheese Shooters with shot of tomato basil soup	30
Assorted Desserts	30

### **Priced per person:**

Hot Crab and Spinach Dip served with warm tortilla chips	6
Crudités with Creamy Buttermilk dip	5
Seasonal Fruit Platter	6
Domestic Cheese and Meat Board with assorted crackers	6
Bruschetta	4
House made Chips and French Onion Dip	4
Lindey's Brick Oven Cracker Thin Pizza (priced per pizza)	12
*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  
Caesar Salad

Muffins  
Chop Salad

Fresh Fruit Platter  
Assorted Bagels

### Choose three entrees:

Scrambled Eggs + Two Toppings  
Spinach and Mushroom Quiche  
Chicken Piccata  
Baked Penne Pasta

Waffles  
Sliced Ham  
Pancakes  
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

Wedge Salad

Caesar Salad

Lobster Bisque

Tomato Basil Soup

Fruit Plate

### **Option #1**

\$29 per person

#### **Second Course Options**

Select any three items.

Beef Tenderloin

Chicken Caesar Salad

Pasta Primavera

Salmon Salad

Salmon Burger

Grilled Chicken

### **Option #2**

\$33 per person

#### **Second Course Options**

Select any three items.

Beef Tenderloin

Cedar Plank Roasted Salmon

Chicken Caesar Salad

Salmon Salad

Grilled Chicken

Crispy Crab Cake

Shrimp Pasta

Roasted Chicken

### **Accompaniments**

Choose two:

Mashed Yukon Potatoes

Potatoes Seasonal Vegetable 2

Seasonal Vegetable 1

Grilled Mac n Cheese

Herb Roasted

~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, assorted dressings)

### **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, assorted dressings)

### 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~

## **Specialty 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!

