



CEDAR CREEK GRILLE PRIVATE EVENTS

CGG

GRILLE AMERICAN

Abby Fechter, Director of Banquet Sales

ROOMS & CAPACITIES

THE GRILLE CLUB ROOM

MAX 50

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 30

Newly renovated! 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.

THE BOARDROOM

MAX 16

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





STARTERS & SHAREABLES

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! This gives you a great opportunity to really make the event your own!

PRICED PER DOZEN:

Mini Veal Meatballs* **42**

Charlotte’s Deviled Eggs* **36**

Firecracker Shrimp* **28**

Chicken Skewers *with warm honey mustard sauce* **32**

Stuffed Mushrooms (Boursin with Spinach or Sausage Cheddar)* **36**

Mini Grilled Cheese Shooters *with shot of tomato basil soup* **34**

Bruschetta **28**

Jumbo Shrimp Cocktail* **38**

Wood-Fired Pizza (priced per pizza - 8 pieces) 16

- Margarita (*flaky salt, olive oil, pepper, sliced roma tomatoes, fresh mozzarella*)
- Artichoke & Chicken Pesto (*grilled chicken, artichoke hearts, house pesto, sliced heirloom tomatoes, fresh mozzarella*)
- Pepperoni (*pepperoni, mozzarella, house tomato sauce, honey & chili oil drizzle*)
- Mushroom Bianco (*roasted wild mushrooms, cipollini onion, goat cheese, mozzarella, truffle oil*)
- The Pig and Fig (*ripened figs, prosciutto, jam, fresh mozzarella, arugula, lemon, olive oil*)
- Spicy Tricolore (*spicy vodka sauce, marinara, swirled, pesto drizzle*)

Sushi Rolls 16 pieces

The CCG Roll* **30**

tempura shrimp, cucumber, avocado, red pepper, crushed wasabi peas, firecracker sauce, fresno pepper

The Big California Roll* **28**

crab, cucumber, avocado, toasted sesame seeds, tempura crunchies, unagi sauce

PRICED PER BOARD:

Seasonal Fruit Platter **35**

Crudités with Creamy Dip **35**

Charcuterie Board* **50**

* Contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meat, seafood or eggs may increase your risk for food-borne illness. Please notify us of any food allergies; not every ingredient is listed, and your well-being is important to us.

BRUNCH BUFFET

Available 11am to 3pm

Sit-down brunch menu available upon request

Brunch available with a minimum of 25 guests

(buffet option not available in Boardroom)

Two entrée selections \$32 (per person)

Three entrée selections \$36 (per person)

STARTERS CHOOSE ONE:

House-baked Fresh CinnaRolls

Nice Little Caesar Salad

The Grille's Chop Chop Salad

Fresh Fruit Platter

ENTREES CHOOSE THREE:

Scrambled Eggs + Select (add) Two Toppings*

(sausage, bacon, cheddar cheese, onions, peppers, mushrooms)

Chicken Piccata

Spinach and Mushroom Quiche*

(available for buffet only)

Belgian Waffles

Brioche French Toast

Chicken & Waffles

ACCOMPANIMENTS CHOOSE TWO:

Breakfast Potatoes

Sausage Links and Bacon

French Green Beans Almondine

Steamed Broccoli

Roasted Asparagus

Bacon Brussels Sprouts

Mac & Cheese (+\$3 upcharge)

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

~Beverages not included~

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LUNCH SIT-DOWN

Available 11am to 3pm

Three entrée selections \$34 (per person)

FIRST COURSE OPTIONS CHOOSE TWO:
(standard first course selections for all options)

- The Grille's Chop Chop Salad
- Nice Little Caesar Salad
- Lobster Bisque
- French Onion Soup

FIRST COURSE OPTIONS CHOOSE TWO:

- The Grille's Classic Cheese Burger*
- House-made Veggie Burger
- Chicken Piccata
- Crispy Chicken Club
- Garganelli Diavolo with Shrimp
- Cedar Plank Roasted Atlantic Salmon*
- Idaho Rainbow Trout
- 7 oz New York Strip* (+\$6 upcharge)

ACCOMPANIMENTS CHOOSE TWO:

- Thin Cut French Fries
- Roasted Fingerling Potatoes
- Whipped Potatoes
- French Green Beans Almondine
- Steamed Broccoli
- Roasted Asparagus
- Bacon Brussels Sprouts
- Mac & Cheese (+\$3 upcharge)

~Beverages not included~

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LUNCH BUFFET

Available 11am to 3pm

Available with a minimum of 25 guests
(buffet option not available in Boardroom)

Two entrée selections \$32 (per person)

Three entrée selections \$36 (per person)

CCG SIGNATURE SALADS CHOOSE ONE:

Nice Little Caesar Salad (*parmesan crisp, rustic croutons*)

The Grille's Chop Chop Salad (*bacon, egg, onion, croûtons, tomato, cucumber, swiss & aged provolone, buttermilk dressing*)

ENTRÉE SELECTIONS CHOOSE TWO:

Prime Rib with Au Jus (+\$5 upcharge)

Cedar Plank Roasted Atlantic Salmon* (*lemon butter*)

Slow Roasted Chicken* (*natural jus*)

Chicken Piccata*

Garganelli Diavolo with Shrimp*

Lemon Primavera Garganelli

ACCOMPANIMENTS CHOOSE TWO:

Roasted Fingerling Potatoes

Whipped Potatoes

French Green Beans Almondine

Steamed Broccoli

Roasted Asparagus

Bacon Brussels Sprouts

Mac & Cheese

ADDITIONAL DESSERT PLATTER

Assorted Dessert Platter (contains 20 pieces) - **\$35**
(*cookies, brownies, mini key lime and carrot cake*)

Bread Service included with this buffet

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

~Beverages not included~

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DINNER SIT-DOWN

Available after 3pm

STARTING AT \$52 PER PERSON *(first course included)*

FIRST COURSE OPTIONS CHOOSE TWO:

- The Grille's Chop Chop Salad
- Nice Little Caesar Salad
- Lobster Bisque
- French Onion Soup

SECOND COURSE CHOOSE THREE:

- Double Cut 14 oz Pork Chop*
- Idaho Rainbow Trout
- Chicken Piccata
- 14 oz Prime Ribeye* *(+MP upcharge)*
- Cedar Plank Roasted Atlantic Salmon*
- Classic Cut 8 oz Filet Mignon* *(+\$6 upcharge)*
- Garganelli Diavolo with Shrimp

ACCOMPANIMENTS CHOOSE TWO:

- Thin Cut French Fries
- Roasted Fingerling Potatoes
- Whipped Potatoes
- French Green Beans Almondine
- Steamed Broccoli
- Roasted Asparagus
- Bacon Brussels Sprouts
- Mac & Cheese *(+\$3 upcharge)*

ADDITIONAL THIRD DESSERT COURSE INDIVIDUAL DESSERTS:

\$8 PRICED PER PERSON (SELECT TWO):

- Key Lime Pie
- Vanilla Ice Cream with Hot Fudge
- Carrot Cake
- Lindey's Post Mortem Brownie

ADDITIONAL DESSERT PLATTERS

Assorted Dessert Platter (contains 20 pieces) - \$35
(cookies, brownies, mini key lime and carrot cake)

~Beverages not included~

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DINNER BUFFET

Available after 3pm

Available with a minimum of 25 guests
(buffet option not available in Boardroom)

Two entrée selections \$48 (per person)

Three entrée selections \$55 (per person)

CCG SIGNATURE SALADS CHOOSE ONE:

Nice Little Caesar Salad (*parmesan crisp, rustic croutons*)

The Grille's Chop Chop Salad (*bacon, egg, onion, croûtons, tomato, cucumber, swiss & aged provolone, buttermilk dressing*)

ENTRÉE SELECTIONS CHOOSE TWO:

Prime Rib with Au Jus (+\$5 upcharge)

Cedar Plank Roasted Atlantic Salmon* (lemon butter)

Slow Roasted Chicken (natural jus)

Roasted Pork Loin (apple demi)

Chicken Piccata

Garganelli Diavolo with Shrimp*

Lemon Primavera Garganelli

ACCOMPANIMENTS CHOOSE TWO:

Roasted Fingerling Potatoes

Whipped Potatoes

French Green Beans Almondine

Steamed Broccoli

Roasted Asparagus

Bacon Brussels Sprouts

Mac & Cheese

ADDITIONAL DESSERT PLATTERS

Assorted Dessert Platter (contains 20 pieces) - **\$35**
(cookies, brownies, mini key lime and carrot cake)

Bread Service included with this buffet
Any selections over three will add **\$6 per person.**

~Beverages not included~

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MISCELLANEOUS INFORMATION

AUDIO/VISUAL

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

TV & HDMI Hookup **\$25**

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 Director of Banquet Sales 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

Soda, Iced Tea and coffee are \$4 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.

Private Bar available upon request, \$100 per every 30 guest.



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GRILLE AMERICAN

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