



Private Dining, Parties, & Events

*This packet is for all events held at Chesapeake Tavern
1 West Mill Road, Long Valley, NJ 07853*

To book an event, please contact our Event Coordinator, Rachel Cunningham.

Her best first contact is by e-mail rcunningham@stmoritzgrillandbar.com
She is available by telephone between the hours of 11-7 Mon. through Thurs.
and 11-4 Fri. through Sun.

If convenient for you, Wednesdays are the best day to call.
908-867-7102

THIS PACKET IS DESIGNED TO ANSWER MANY FREQUENTLY ASKED QUESTIONS
AND SERVES AS A NOTIFICATION AND ACCEPTANCE OF OUR POLICIES. KINDLY
READ THIS 4-PAGE PACKET IN ITS ENTIRETY.

Our restaurant is a unique American Grill with a variety of fresh food including fresh seafood, steaks, burgers and more. Our Menu features quality seafood with an array of fresh raw oysters, king crab legs, fresh Maine lobster, to our signature Maryland Blue Claw crab cake platter.

Our vision involves providing exceptional hospitality that inspires our guests to tell their friends about our outstanding service and cuisine.

We host a variety of small events including Birthdays, Anniversaries, Bridal and Baby Showers, Baptisms, Communion, Confirmations, Reunions, Meetings, Repasts, Graduations and many other events. Our regular in-house catering menus can be customized to suit any event.

We can accommodate small weddings
with a specialized package available upon request.

OUR LOCATION: *The building here dates as far back as the late 1700's and was referred to as the Old Long Valley Inn. The heart of town, the Long Valley section, was called German Valley when it was first settled in the 1700's by people from Saxony, a region of Germany near the Polish border. The building has had many evolutions and again we have changed it put our own flare & design to it. The history of this place and, most importantly, the continued legacy will live on through us as we provide the highest quality of products and our superb level of service.*

OUR SPACES:

THE BAYSIDE ROOM – This private room looks out on to route 24 through our picturesque windows. A decorative stone fireplace creates a welcoming feel. It seats up to 40 people and comfortably accommodates our sit down menus.

THE MAIN DINING ROOM – Our main dining space is available for larger parties. It seats private parties with a minimum of 25 people and up to 60 people. This room has an open and inviting feeling with town views.

MINIMUM REQUIRED – Our sit-down menus require a minimum of 15 people for a luncheon and 20 people for a dinner. If you would like to host a party of less than 15-20 people, we can work with you to create a special menu from our regular choices.

TIME FRAME – All parties are for a **3-hour time period**. Additional time may be pre-arranged for additional cost. Time cannot be added the day of the event.

DECORATING POLICY – Patrons may provide table and other decorations for their event. Early access, set up and table arrangements can be discussed prior to the date of the event. If no preference is given, staff uses their experience and best judgment for table arrangements.

HOWEVER:

- Because there are many unseen duties to creating an exceptional event, staff cannot decorate or assist in decorating with patron provided materials. This of course does not apply to normal set up or previously arranged tablecloths and decorations provided by Chesapeake.
- Early Access will be limited to 1 hour prior to the event with notice. Additional time beyond 1 hour may be purchased at \$50/hr.
- We do not allow scattered loose materials such as glitter, confetti or feathers, etc.
- We will allow you to use *your* scotch tape (not duct tape or thumbtacks) to affix decorations to walls.

CELEBRATION CAKES, Your own provided cake may be substituted for included dessert and our normal cake cutting fees will be waived. If you would like to bring in added desserts on top of what is already included, a plate and cutting fee will be applied.

NO OUTSIDE FOOD OR DRINK WILL BE PERMITTED without prior arrangement. ELECTRONIC MEDIA – We can provide building wide Sirius XM radio. If power outlets or other provisions are needed for presentations or equipment it must be discussed ahead of time.

PRIVACY POLICY – You will always be notified if your event cannot be private at the time of booking.

LOYALTY MEMBERS will receive ½ points for events.

ROOM RENTAL WITHOUT FOOD OR DRINK – Room rentals will require a fee determined by, and will only be available at the discretion of the Event Coordinator.

LINENS –White bistro napkins are provided at no charge. Tablecloths for guest tables and/or different colored napkins can be added to your event for a nominal fee.

PARKING – We have our own lot that is for all of our patrons. There is also parking available across the street at the old bicycle shop. Prior arrangements can be made for valet parking at an additional cost.

WE AIM TO PLEASE! Please do not hesitate to ask any questions you may have regarding your specific event.

CONTRACT

A \$200.00 **non-refundable*** deposit and **this signed page** will be required to hold any date.
Please Make Checks payable to Chesapeake Tavern

Your deposit indicates acceptance of all terms and policies of the *Event Information Packet* given to you (it is also available online). Your deposit also indicates acceptance of any agreed upon add-ons or changes made to your party either verbally or written. The following are our payment policies:

The balance will be calculated and is due on the day of the event.

- You will be charged per person for the final head count (given to us at least 4 days prior to that date) **OR** actual number of guests (whichever is greater)
- Plus any other agreed upon items. (such as tab bar or extras)
- 6.625% NJ state sales tax of the total before gratuity.
- 20% gratuity of subtotal before tax.
- Changes or Add-ons made on the day of the event may result in additional charges above and beyond normal pricing as determined by manager on duty or chef. We will do our very best on the day of your event to accommodate any changes or add-ons but we cannot guarantee it will be possible.

*all deposits are non-refundable unless due to cancellation on our part. We hold the date of your event and may turn down other inquiries. If cancelled prior to 60 days before event date a gift card will be issued to you in the amount of the deposit. In the event of a weather cancellation on either part, all consideration will be given to reschedule your event.

Type of Event: _____ Date of Event: _____ Time: _____

Estimated Amount of People: _____ Room Choice: _____ private or non-private

Menu Choice: _____ \$ _____ per person

Substitutes: _____ \$ _____ per person

Add-ons: _____ \$ _____ per person

Bar & Beverages _____ \$ _____ per person

Total Costs + 6.625% tax + 20% gratuity \$ _____ per person

By signing below I indicate that I understand and agree to this Contract and the terms of the Event Information Packet as stated above.

Signature _____ Date _____

Chesapeake Brunch Buffet

Entrees

Fresh Assortment of Fruit
strawberries, honeydew, pineapple and other in season fresh fruits

Smoked Salmon
Cold smoked Salmon Fillet & fresh bagels

Tomato & Fresh Mozzarella

Assorted Breakfast Bagels & Breads

Bourbon French Toast

Assorted Homemade Quiche

Shrimp Scampi over pasta
(sub Chicken if you like)
Garlic white wine sauce with broccoli & pasta

Fresh Breakfast Sausage

Fresh Applewood Smoked Bacon

Omelet Station

our Chef will prepare an Omelet of your choice, choose from fresh blanched vegetables, cheeses and ham to create your own delicious Omelet!

Seasonal Fruit Cobbler
OR Celebration Cake (\$2.00 per person additional cost)

Assorted Juices
Orange, Cran-apple, Pineapple and Grapefruit juice

Coffee and Tea Service

\$28.99 per person
(minimum of 25 adults)

The following may be included:

Home Fried Potatoes, \$1.00 per person
Chunks of flavorful fried potatoes with onion, green pepper and parsley

Eggs Benedict, \$3.00 per person
poached eggs over bacon and buttered toasted English muffin, topped with Hollandaise sauce.

Fresh Maryland Lump Crabcake Bites 3.00 per piece
Creole remoulade

Chilled Jumbo Shrimp Cocktail \$3.50 per piece
With cocktail sauce

Tenderloin Carving Station, \$6.00 per person
Served with assorted sauce

Chicken Francasie \$3.50 per person
boneless chicken breasts with a lemon butter sauce

The Bay Luncheon

Salad

(choice of)

Bayside Salad

Fresh organic leaf spinach with crispy pan-fried wild mushroom mix, shallots & grated asiago cheese with a tangy sherry mustard dressing

Tavern Caesar Salad

Fresh-cut romaine lettuce with our classic Caesar dressing complimented with house-made oyster cracker croutons

Entrées

(choice of)

Pan-seared Organic Salmon

Dijon-white wine sauce, rice pilaf & vegetable du jour

Shrimp Scampi

Garlic white-wine sauce, mashed potatoes & vegetable du jour

Chicken Schnitzel

classic boneless chicken breasts in a lemon-wine butter sauce served with mashed potatoes & vegetable du jour

Fresh Bread & Herbed Olive Oil

Dessert

Seasonal Fruit Cobbler

Coffee & Tea included

\$23.99 per person

Tidewater Luncheon

Appetizers

(choice of)

Bayside Salad

Fresh organic leaf spinach with crispy pan-fried wild mushroom mix, shallots & grated asiago cheese with a tangy sherry mustard dressing

Tavern Caesar Salad

Fresh-cut romaine lettuce with our classic Caesar dressing complimented with house-made oyster cracker croutons

New England Clam Chowder

oyster cracker croutons

Entrees

(choice of)

Boston Baked Cod

Asiago-herb breadcrumb, lemon butter sauce, mashed potato & vegetable du jour

Shrimp & Grits

Cheesy grits served with jumbo shrimp in a garlic sauce with andouille sausage, green onion and tomato

Grilled German Valley Chicken

classic boneless chicken breasts with prosciutto, spinach & provolone cheese served with mashed potatoes & vegetable du jour

Filet Tips

Demi glace, gorgonzola cream, hot buttered mushrooms & mashed potatoes

Fresh Bread & Herbed Olive Oil

Dessert

(choice of)

Key Lime Pie

House-made key lime pie with a blueberry sauce & fresh whipped cream

Seasonal Fruit Cobbler

Coffee & Tea included

\$28.99 per person

Eastern Shore Dinner

Salad

Bayside Salad

Fresh organic leaf spinach with crispy pan-fried wild mushroom mix, shallots & grated asiago cheese with a tangy sherry mustard dressing

Tavern Caesar Salad

Fresh-cut romaine lettuce with our classic Caesar dressing complimented with house-made oyster cracker croutons

New England Clam Chowder

oyster cracker croutons

Entrées

(choice of)

Grilled Organic Salmon

Chimichurri sauce, rice pilaf & vegetable du jour

Shrimp & Grits

Cheesy grits served with jumbo shrimp in a garlic sauce with andouille sausage, green onion and tomato

Simple Chicken & Crabmeat

classic boneless chicken breasts in a lemon-wine butter sauce with fresh blue claw crab served with mashed potatoes & vegetable du jour

Fresh Bread & Herbed Olive Oil

Dessert

Seasonal Fruit Cobbler

Coffee & Tea included

\$33.99 per person

The Charter Dinner

Salad

(choice of)

Kale Salad

Kale with dried cranberries, Granny Smith apple, & toasted almonds tossed in a creamy black peppercorn pepper dressing

Bayside Salad

Fresh organic leaf spinach with crispy pan-fried wild mushroom mix, shallots & grated asiago cheese with a tangy sherry mustard dressing

New England Clam Chowder

oyster cracker croutons

Entrées

(choice of)

Scallops & Risotto

Seared to perfection with roasted tomatoes, Kalamata olives & basil over creamy gorgonzola risotto

Chicken Schnitzel

classic boneless chicken breasts in a lemon-wine butter sauce served with mashed potatoes & vegetable du jour

Filet Mignon

Tender 8-ounce steak complimented with a rosemary jus, red wine braised onions, garlic broccoli rabe & potato croquette infused with gorgonzola & Kalamata olive

Grilled Organic Salmon

Mashed parsnips, forest mushrooms, baby bok choy, fire roasted scallions & a soy reduction

Shrimp Scampi

Garlic white wine sauce, mashed potatoes & vegetable du jour

Dessert

(choice of)

Key Lime Pie

House-made key lime pie with a blueberry sauce & fresh whipped cream

Seasonal Fruit Cobbler

Coffee & Tea included

\$42.99 per person

Sub Crabcakes for an additional \$5 per person

The Mainsail Dinner

Appetizer or Salad

(choice of three)

Middleneck Steamers

With broth & drawn butter

Jumbo Shrimp Cocktail

Beautiful chilled jumbo shrimp, accented with fire roasted lemon & house-made cocktail sauce

Crab Cocktail

Maryland jumbo lump crab & chopped chives with a creamy cocktail sauce and mesclun greens

Bayside Salad

Fresh organic leaf spinach with crispy pan-fried wild mushroom mix, shallots & grated asiago cheese with a tangy sherry mustard dressing

Kale Salad

Kale with dried cranberries, Granny Smith apple, & toasted almonds tossed in a creamy black peppercorn pepper dressing

New England Clam Chowder

oyster cracker croutons

Entrées

(choice of)

Whole Roasted Bronzino

Drizzled with a spicy grana cheese oil and paired with roasted garlic broccoli rabe & creamer potatoes

Chicken Schnitzel with Jumbo Lump Crab

classic boneless chicken breasts in a lemon-wine butter sauce served with mashed potatoes & vegetable du jour topped with fresh jumbo lump crab meat

Fried Oysters

Cracker meal-dusted fried oysters with creole remoulade, coleslaw & Chesapeake Fries

Filet Mignon

Tender steak topped with buttered mushrooms, a cabernet demi glace & gorgonzola cream sauce, served with mashed potatoes & vegetable du jour

Lobster Tail

Baked lobster tail with sherry & drawn butter, vegetable du jour & mashed potatoes

Dessert

(choice of)

Key Lime Pie

House-made key lime pie with a blueberry sauce & fresh whipped cream

Seasonal Fruit Cobbler

Chocolate Mousse

Silky & smooth house-made chocolate mousse with fresh made whipped cream

\$55.99 per person

Chesapeake Wine Dinner

Passed Hors d'oeuvres

Minute Marinated Bay Scallops
Corn relish

Strawberry, Goat Cheese & Basil Salad
Water cracker

2016 Pasqua Rosé

Stationary International Fruit & Cheese

First Course

Searched Ahi Tuna
Tostones, mango pickle, charred scallion, vanilla foam
2017 Vina Casablanca Nimbus Sauvignon Blanc

Second Course

Long Island Duck Leg Confit
Wilted spinach, forest mushrooms, duck crackling, dried cherry gastrique
Dueling Rioja 2011 Baron de Ley Reserva & 2012 Baron de Ley
Museum Gran Reserva

Third Course

BBQ Beef Short Rib
Early summer succotash, corn bread pudding, chipotle jus
2015 Finca El Origen Gran Reserve Malbec

Fourth Course

Vanilla Poached Pear
Caramel mascarpone stuffing, toasted pecans, green tea broth
2016 Famiglia Pasqua Moscato d'Asti

Focaccia & Herbed Olive Oil

Coffee & Tea

65.00 per person

Chef Anthony's Build Your Own Menu

Family Style Hor d'oeuvres

(Up to 2 choices)

Spinach & Artichoke Dip
Anthony's Crab Cocktail

Fried Calamari
Jumbo Shrimp Cocktail

Soup or Salad

(Choice of One)

Soup du Jour
Caesar Salad

New England Clam Chowder
Bayside Salad

Please choose one from each selection

All menu prices apply

Steamed

Alaskan King
Crab Legs

MP Chesapeake Whole
Lobster MP *
48-hour
notice

Peel & Eat
Maryland

Sautéed

Shrimp Scampi

Shrimp & Grits

Chicken
Jambalaya

Grilled

Organic Salmon

Diver Sea
Scallops

Filet Mignon

Fresh Chicken

Fried

Crab Cakes

Fried
Oysters

Broiled

Boston Baked Cod

Single Lobster
Tails

Organic Salmon

Dessert

(Choice of one)

Seasonal Cobbler Warm Peanut Butter Cookie Dough Key Lime Pie

Extras and Add-Ons

Raw Bar

Platters:

Shrimp	Clams	Oysters
40 pieces...\$79.99	40 pieces...\$29.99	40 pieces...\$99.99
80 pieces...\$149.99	80 pieces...\$59.99	80 pieces...\$199.99
120 pieces...\$219.99	120 pieces...\$89.99	120 pieces...\$299.99

Grand Tapas Platter

a Spanish style Hors d'oeuvre, one of our customer favorites,
served with Crostini and crackers

\$5.50 per guest

Imported Cheese and Fresh Fruit Platter

with imported and domestic cheeses, strawberries, pineapple,
grapes and other seasonal fruits

\$4.50 per guest

Butler Style Hors d'oeuvre Selections

Add to your party to make any event extra special

We offer three levels of selections from which to choose:

Bronze - \$9.00 per guest

Silver - \$11.00 per guest

Gold - \$13.00 per guest

Don't hesitate to ask your party planner for more details.

Pasta Station

You choose the pasta and two sauces

(*vodka, carbonara, scampi, marinara, fra diavolo*)

\$3.50 per person

We also offer the following items as a convenience to our customers;
additional charges apply:

Tablecloths - \$2.00 per tablecloth

Colored Napkins - \$1.00 per person

Beverage Menu

Beverages for your party can be handled in a variety of ways. You may choose one of the options listed below, or we can develop a plan specifically for your guests.

1. Standard Open Bar

Few expressions say “party” better than “open bar” (one exception, of course, being “blank check”).
\$24.99 per person

2. Premium Open Bar

If Heineken, Ketel One, Bombay or Johnny Walker sounds like your guests’ preferences, and you want to treat them to the very best (or when the boss is buying).
\$32.99 per person

3. All Bottled Beers, All Draft Beer, & House Wine

\$23.99 per person

4. Domestic Bottle & Draft Beer and House Wine

\$19.99 per person

*The above prices are based on a **three-hour** event.*

All of the above options include ice.

With the exception of “Premium Open Bar,” the above options do not include premium wines and liquors.

5. Tab Bar

All guests’ beverages are recorded on a check. This option offers all the advantages of an open bar with the added feature of knowing you are only paying for what your guests select.
Sales tax and gratuity will be added to this bill.

6. Cash Bar

Guests are responsible for purchasing their own beverages

7. Domestic Beer and Wine Bar

Priced according to consumption