



## Event Information & Contract

Thank you for your interest in having your event with us! Please read the following pages of important information and contact our Event Coordinator Rachel Cunningham to book your event.

Rachel Cunningham

[rcunningham@stmoritzgrillandbar.com](mailto:rcunningham@stmoritzgrillandbar.com)

908-867-7102

Phone Availability:

11am-7pm Mon-Thurs

11am-4pm Fri-Sun

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

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

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

The following pages outline our standard policies and procedures for hosting events with us. Please read thoroughly before signing the contract page.

*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. 1 West Mill Road, Long Valley, NJ 07853*

**OUR SPACES:**

**THE BAYSIDE ROOM** – This private room looks out onto German Valley through our picture 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 30** people and up to 55 people. This room has an open and inviting feeling with town views.

**MINIMUM REQUIREMENTS** – 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 do allow you to use sticky tack (no duct tape, scotch tape or thumbtacks please) to affix decorations to walls. Any damage to walls from not using approved materials will incur a fee.

CELEBRATION CAKES/DESSERTS – if your event includes dessert provided by us but you would like to substitute your own desserts, the normal cutting fee will be waived. If your event does not include dessert provided by us but you would like to include your own desserts we will charge the normal cutting fee of \$1.50 per person (for supplies and labor)

OUTSIDE FOOD OR DRINK – not permitted without prior approval

ELECTRONIC MEDIA – We can provide building wide Sirius XM radio. If power outlets or other provisions are needed for presentations or equipment please discuss 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 on the subtotal of the event, before tax and gratuity

ROOM RENTAL WITHOUT FOOD OR DRINK – We offer room rentals for a fee to be determined by the Event Coordinator. Please contact our Event Coordinator for availability.

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.

# CONTRACT

In order to reserve the date and space for your event, we require a \$200.00 non-refundable\* deposit and this signed contract.

\* If host cancels PRIOR to 60 days from event date, we will refund the deposit (via same method of payment or gift card, at Event Coordinators discretion). If host cancels WITHIN 60 days of event date, we will not refund your deposit. We will refund the deposit if it is a cancellation on our part. We will hold the date of your event and will turn down other inquiries to hold your date. In the event of a weather cancellation on either part, all consideration will be given to reschedule your event.

Please make checks payable to **Chesapeake Tavern**

The following are our payment policies:

Payment is due on the day of the event when the final balance is calculated.

- We charge a per person fee times 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.

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 have read and understand the information in the preceding pages and agree to this Contract and the policies of Chesapeake Tavern, including any agreed upon add-ons or changes made either verbally or written.**

**Any changes or additions must be approved by the Event Coordinator and confirmed by email.**

Signature \_\_\_\_\_ Date \_\_\_\_\_

# Chesapeake Brunch Buffet

## Entrees

Fresh Assortment of Fruit

*Strawberries, honeydew, pineapple, and seasonal 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

*Garlic white wine sauce with broccoli & pasta (can substitute Chicken for Shrimp)*

Fresh Breakfast Sausage

Fresh Applewood Smoked Bacon

Omelet Station

*Our Chef will prepare an Omelet of your choice.*

*Choose from fresh vegetables, cheeses, and meats 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 added on:

Home Fried Potatoes, \$1.00 per person

*Chunks of flavorful fried potatoes with onions, green peppers 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

*Served with Creole remoulade*

Chilled Jumbo Shrimp Cocktail \$3.50 per piece

*Served with house made cocktail sauce*

Tenderloin Carving Station, \$6.00 per person

*Served with assorted sauces*

Chicken Francaise \$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 croutons*

## Entrées

*(choice of)*

### Pan-seared Organic Salmon

*Chimichurri 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 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

## Soup or 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 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-glance, 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

## Soup or 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 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 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

## Soup or 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 butter sauce served with mashed potatoes & vegetable du jour*

### Filet Mignon

*Tender 8-ounce steak complimented with demi glace, mashed potato & vegetable du jour*

### Grilled Organic Salmon

*Chimichurri, rice pilaf & vegetable du jour*

### 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 an entrée for our Chesapeake Bay Crab Cakes for an additional \$5.00 per person*

# The Mainsail Dinner

Appetizers

*(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

*Dried cranberries, Granny Smith apple, & toasted almonds tossed in a creamy black peppercorn 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 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 8-ounce 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  
**Seared 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

*(Choice of Two)*

### Jumbo Shrimp Cocktail

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

### Anthony's Crab Cocktail

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

### Spinach & Artichoke Dip

*Freshly made spinach & artichoke dip with a touch of pepper jack cheese served with tortilla chips*

### Corn Meal & Grana Dusted Fried Calamari

*Fresh squid lightly breaded & fried, served with chipotle aioli & spicy pineapple mango chutney*

## Soup or Salad

*(Choice of One)*

### Soup du Jour

### New England Clam Chowder

*Oyster cracker croutons*

### Tavern Caesar Salad

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

### Bayside Salad

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

*(Please choose one from each column)*

### STEAMED

### SAUTEED

### GRILLED

### FRIED

### BROILED

Alaskan King  
Crab Legs

Shrimp  
Scampi

Organic  
Salmon

Crab Cakes

Boston Baked  
Cod

Whole  
Lobster  
(48-hr notice)

Shrimp &  
Grits

Diver Sea  
Scallops

Fried Oysters

Single Lobster  
Tail

Filet Mignon

Maryland  
Peel & Eat  
Shrimp

Chicken  
Jambalaya

Chicken  
Breast

Organic  
Salmon

*All menu prices apply*

# 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

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

## Pasta Station

*(Choice of Pasta and Two sauces)*

<u>PASTAS</u>	<u>SAUCES</u>
Linguine	Marinara
Fettucine	Vodka
Tagliatelle	Carbonara
Pappardelle	Scampi
Elbow	Fra Diavolo
Angel Hair	

\$3.50 per person

We also offer the following items as a convenience to our customers for a nominal fee

- 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  
\$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.  
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