



## *Welcome to Krogh's Restaurant and Brew Pub!*

**Thank you for considering us for your special event!  
Here you will find many details for booking your private party at Krogh's.**

### *The spaces we offer*

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#### **The Gallery**

The primary space that we use for private parties is The Gallery. This room offers lake views, panoramic windows and doors, and gives an al fresco dining experience. By booking The Gallery, you have the option of using the adjacent outdoor patio space (weather and season permitting). The Gallery can accommodate up to 36 guests.

#### **The Krogh's Nest**

The Krogh's Nest is our rooftop bar and this is truly a one-of-a-kind space featuring breathtaking views of Lake Mohawk and White Deer Plaza while offering a full-service bar and an exceptional dining experience. In a limited fashion, The Krogh's Nest is available for private parties and can accommodate up to 30 guests. Due to the open air space, this venue is weather dependent. If there is a threat of inclement weather, the party will be moved to The Gallery down below at the sole discretion of Management.

### *It's all in the details*

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#### **Deposit**

A deposit of \$500.00 is required to hold your date and it is applied to your final bill.  
The deposit is fully refundable up to 30 days prior to your event.

#### **Room Fee**

Each of the spaces described above are spaces that we typically use for regular dining services. Those looking to book these spaces for a private event may be charged a room fee. The room fee covers the exclusive use of that space for the time requested, plus some time ahead to set up. The room fee varies based upon the day of the week, the time requested, and the season.

Note that luncheon requests are not subject to a room fee as that is included in the price per person.

The room fee is fully refundable up to 30 days prior to your event. The room fee is not applied as a credit to your final bill.

#### **Due at Booking**

Both the \$500.00 deposit and the room fee are due at the time of booking. An invoice for the total will be emailed to you.  
The invoice can be paid via check made out to Krogh's Restaurant and Brew Pub, or paid electronically.

#### **Payment Schedule**

The final headcount for your party is due seven (7) days prior to your event. You will be charged for the final headcount or for the actual number of guests in attendance, whichever is greater. A 20% gratuity (pre-tax) is added to all food and drink bills.

New Jersey state sales tax (6.625%) is added pre-gratuity to all food and drink bills. The final bill is due upon receipt at the end of the event, less the deposit paid. Cash or check are the preferred payment methods.

Credit cards are subject to a transaction fee.



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### **Guest Numbers**

The minimum number of guests to book a private event is 20 guests.  
The final headcount for your party is due seven (7) days prior to your event.

### **Time & Set-Up**

Luncheon times are set at 3-hours; otherwise, you may book your desired space for as much time as you need. If you require time to set-up your space with table arrangements, flowers or decorations, please add set-up time to the time you are reserving. Notify us ahead of time if you have a preference for how the tables are arranged.

Note that some decorations may not be permitted; for example, we do not allow glitter, confetti or other small particles.

We may also limit decorations that need to be hung from the walls and nothing can be hung from the ceiling.

Please review your requirements with us prior to the day of your event.

### **Linens**

Linen napkins are included in the cost of the space. If you would like a specific napkin color(s), please let us know and we will do our best to match the color(s) requested. Linen tablecloths are not included in the cost of the space, but they are available for an additional fee. Please inquire.

### **BYO & Dessert**

In general, no outside food or beverages are allowed since we are a full-service restaurant and bar.

If desired and arranged ahead of time, guests may bring their own wine for private events.

A corkage fee of \$40.00 per bottle will be added to the bill.

If you would like to bring in your own dessert, you are more than welcome to do so.

Please let us know ahead of time, and if you would like us to cut and to serve it for you. We do not charge a plate fee.

### **Parking**

Parking can be very limited in White Deer Plaza. We do not have our own on-site parking, but we can make these recommendations and accommodations:

(1)

There is paid public parking available at the Lake Mohawk Country Club (LMCC) parking lot located across from the club house on West Shore Trail. Parking is paid via their ParkMobile app (lot # 98101). Designated paid parking spots are painted in white. LMCC members with proper identification can park for free, as usual.

(2)

A few cars can be parked in our side driveway when possible. Please see management for arrangements prior to using.

(3)

Valet parking arrangements can be made when the White Deer Plaza valet parking service is operating, A \$100 fee will cover all vehicles for your guests. Arrangements must be made in advance for this service.

### **VIP Points**

For our valued guests who have a Krogh's VIP Frequent Dining Card, half (1/2) of the points from your party's food and drink can be applied to your account. Not a VIP member? Ask us how to join! It's free, easy, and worthwhile!



## *Buffet-Style Luncheon or Dinner Menu*

### **-APPETIZERS-**

Choose 2

Teriyaki Meatballs / Pigs (Sausage) in a Blanket / Seasonal Fried Wontons / Seasonal Frittata /  
Ben's Potato Croquettes / Pão de Queijo (Brazilian Cheese Bread) / Mini Baked Brie with Seasonal Jam / Mini Crab Cakes

### **-HOUSE SALAD -or- SOUP DU JOUR STARTER COURSES-**

#### **-PREMIUM SALAD & SOUP OPTIONS-**

Caesar Salad **+\$3 per person** / Seasonal Salad **+\$3 per person** /  
Tomato Beef Soup **+\$2 per person**

### **-BUFFET SELECTIONS-**

Choose 3

#### **Sliced Beef with Choice of Sauce**

Blue Cheese Cream / Red Wine Demi Glace / Brandy Peppercorn / Madeira Mushroom

#### **Chicken with Choice of Sauce**

Paillard / Francese / Marsala / Saltimbucca / Piccata / Tuscan Cream

#### **Pork with Choice of Sauce**

Marsala / Madeira Sage / Tuscan Cream / White Wine Sun-Dried Tomato & Herb /  
Beer-Citrus Pork Brined with BBQ Sauce, Spicy BBQ Sauce or Korean Sauce

#### **Shrimp with Choice of Sauce**

Scampi / Piccata / Fra Diavolo / Bruschetta / Pesto (contains pine nuts)

#### **Cod with Choice of Sauce**

Riesling Bacon Cream Sauce / Oreganatta / Pesto (contains pine nuts) Cream / Lemon-Butter

#### **Pasta with Choice of Sauce**

Vodka Sauce / Basil Cream / White Wine Sun-Dried Pesto (contains pine nuts) / White Wine Garlic Butter

### **-SIDES-**

Seasonal Starch / Seasonal Vegetable



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## *Plated-Style Dinner Menu*

### **-APPETIZERS-**

Choose 2

Teriyaki Meatballs / Pigs (Sausage) in a Blanket / Seasonal Fried Wontons / Seasonal Frittata /  
Ben's Potato Croquettes / Pão de Queijo (Brazilian Cheese Bread) / Mini Baked Brie with Seasonal Jam / Mini Crab Cakes

### **-HOUSE SALAD -or- SOUP DU JOUR STARTER COURSES-**

### **-PLATED SELECTIONS-**

Choose 3

**Prime Rib au Jus**

**Short Rib with Choice of Sauce**

Roasted Garlic Demi / Herb & Blue Cheese Cream Sauce with Port Wine Reduction / Sun-Dried Tomato Demi

**Pork Chop with Choice of Sauce**

Roasted Garlic & Rosaemary Demi / Spicy Korean Glaze / Cider Brined with Apple & Cranberry Chutney

**Filet Mignon/Surf & Turf Combo with Choice of Sauce**

Red Wine Demi / Herb & Blue Cheese Crusted with Port Wine Reduction / Topped with Shrimp and Butter Scampi Sauce

**Airline Chicken with Choice of Sauce**

Garfunkel Pesto, Sage & Madeira Demi / Herb & Apple Cider Gastrique / Lemon-Herb Roasted

**Seared Duck or Duck Leg Confit with Choice of Sauce**

Chipotle-Orange Demi / Jalapeño-Cranberry Relish / Berry-Balsamic Agro Dulce

**Rack of Lamb with Choice of Sauce**

Mediterranean-Spiced with Tomato Chutney / Dijon-Herb Crusted / Roasted Garlic and Rosemary Demi / Berry-Balsamic Agro Dulce

**Crab-Florentine Stuffed Shrimp**

Lemon Butter Sauce

**Salmon with Choice of Sauce**

Pecan-Crusted with a Maple Chili Glaze / Sherry-Tarragon Cream / Sun-Dried Tomato Pesto (contains pine nuts) Cream

**Pasta**

Butternut Squash with a Sage-Brandy Cream Sauce

### **-SIDES-**

Seasonal Starch / Seasonal Vegetable



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## Food Enhancements

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### -PREMIUM SALAD & SOUP-

\$3/person

Caesar Salad / Seasonal Salad / French Onion Soup

### -APPETIZERS-

\$6/person

Teriyaki Meatballs  
Pigs (Sausage) in a Blanket  
Seasonal Fried Wontons  
Seasonal Frittata  
Ben's Potato Croquettes  
Pão de Queijo (Brazilian Cheese Bread)  
Mini Baked Brie with Seasonal Jam  
Mini Crab Cakes  
pricing based on 2-3 pcs each

### -PREMIUM APPETIZERS-

\$10/person

Bacon Wrapped Shrimp  
Smoked Salmon Puffs  
Tuna Tartare  
Smoked Salmon Tartare  
Short Rib/Steak Wellington Bites  
Bacon Wrapped Scallops  
Grilled Lamb Lollipops  
pricing based on 2-3 pcs each

### -WELCOME PLATTERS-

SMALL PLATTER (10-15 ppl) \$48

LARGE PLATTER (20-30 ppl) \$75

Caprese  
Vegetable & Hummus  
Fruit & Cheese  
Grilled Vegetables & Flatbread  
Sausage & Cheese  
Charcuterie  
pricing based on 2-3 pcs each

### -SLIDER PLATTERS-

Cheeseburger \$40  
Chicken \$40  
Caprese \$30  
BLT \$30  
Cuban \$30  
Grilled Cheese \$30  
American Cheese, Bacon, Tomato  
Seasonal Grilled Cheese  
Build Your Own  
pricing based on 12 per platter

## Dessert

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### -STANDARD DESSERT-

includes Krogh's Carrot Cake and Krogh's Chocolate Cake when added up to seven (7) days prior to the event **+\$5.00 per person**

### -PREMIUM DESSERT-

includes any variety of sliced Krogh's Famous Mud Pies when added up to seven (7) days prior to the event **+\$7.00 per person**

Note: a la carte pricing is applied for any of our dessert menu items when less than seven (7) days notice is given



## *Bar Options*

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### **-OPEN BAR-**

Your party's drinks will be kept on one tab to be settled at the end of the event. You can choose to limit bar options as you see fit and we are happy to work within your specifications and your budget.  
Sales tax and gratuity are additional.

### **-CASH BAR-**

Guests are responsible for paying for their own drinks. Our waitstaff will take drink orders and serve drinks to your guests. Individual tabs will be created for your guests to be settled at the end of the event.  
Sales tax and gratuity are additional.

### **-NON-ALCOHOLIC BEVERAGES-**

**+\$3.00 per person**

Non-alcoholic beverages are added a la carte. This option can be added up to seven (7) days prior to your event and includes free refills of non-alcoholic beverages, including coffee.

Note: non-alcoholic mixed drinks are excluded from this option

## *Bar Enhancements*

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### **-M.Y.O. MIMOSAS-**

Making your own mimosas is a fun way to celebrate any occasion.  
We provide a self-serve mimosa bar complete with glassware for your guests to enjoy.  
**\$20.00 per 750 ml champagne bottle and fruit juices are included.**

### **-SANGRIA PITCHERS-**

Pitchers of sangria are made-to-order and delivered to tables. Guests are provided glassware at their table setting and they can self-serve from pitchers provided.

**Options include Red, White, or Seasonal Sangria**

**\$27.00 / 64 oz pitcher (~6 glasses)**

### **-CORKAGE-**

If desired and arranged ahead of time, guests may bring their own wine for private events.  
**A corkage fee of \$40.00 per bottle will be added to the bill.**

