



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.

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The Spaces

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 36 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.

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It's all in the details

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% service fee (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.



Guest Numbers

The minimum number of guests to book The Gallery or The Krogh's Nest is 20 guests.

The maximum number of guests for each of the spaces is 36.

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.

Music

If you prefer to listen to your own music rather than our house music playing for your party, we are happy to accommodate that. Playlists should be set up on Spotify® and sent to us ahead of time with your name and date of your party in the title of the playlist.

Music will be kept to a reasonable volume so as not to interfere with our other guests.

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

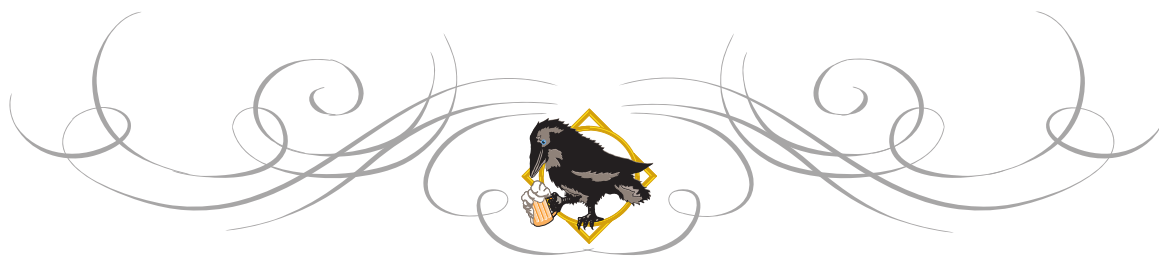
Parking is very limited in White Deer Plaza. We do not have on-site parking, but cars can park in the Lake Mohawk Country Club (LMCC) parking lot located across from the club house on West Shore Trail.

There is paid parking available via a parking app for non-LMCC members; these parking spots are painted in white.

LMCC members can park there for free, as usual. Please request that elderly or handicapped guests in your party be dropped off at Krogh's beforehand since it is a fairly decent walk from the Club parking lot to our restaurant.

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 Luncheon

starting at \$32.00 weekday/person
starting at \$50.00 weekend/person
-luncheon events have a 3-hour duration-

-WELCOME PLATTER-

Offered upon guest arrival and your choice of Fruit & Cheese Platter -or- Vegetable Crudite Platter based upon our chef selection of seasonal varieties

-SALAD COURSE-

House salad of mixed greens with cucumbers, carrots, red cabbage, tomato and croutons with your choice of Creamy Garlic Dressing or Balsamic Vinaigrette

-PINWHEEL SANDWICH SELECTIONS- Choose 2

Turkey, Brie, Fig Jam and Kale
BLT with Garlic Aioli
Corned Beef with Swiss, Slaw and Thousand Island Dressing

-BUFFET SELECTIONS- Choose 2

Chicken with a Tuscan Herb Cream Sauce
Beef Tenderloin in a Red Wine Demi Glace
Baked Cod with a White Wine Sun-Dried Tomato Sauce
White Wine Basil Primavera Pasta

-SIDES-

Roasted potatoes
Steamed or sautéed vegetable du jour

Plated Luncheon

starting at \$42.00 weekday/person
starting at \$65.00 weekend/person
-luncheon events have a 3-hour duration-

-WELCOME PLATTER-

Offered upon guest arrival and your choice of Fruit & Cheese Platter -or- Vegetable Crudite Platter based upon our chef selection of seasonal varieties

-SALAD COURSE-

House salad of mixed greens with cucumbers, carrots, red cabbage, tomato and croutons with your choice of Creamy Garlic Dressing or Balsamic Vinaigrette

-COURSES- Choose 3

-BEEF ENTREE-

Sliced Beef with Mushroom Madeira
Sliced Beef in a Red Wine Sauce

-CHICKEN ENTREE-

Chicken Francaise
Chicken Piccata

-FISH ENTREE-

Cod with a White Wine Sun-Dried Tomato Sauce
Cod with Beurre Blanc

-PASTA ENTREE-

Pasta a la Vodka Sauce
Pasta in a Roasted Red Pepper Sauce
Pasta Primavera with a Basil Sauce

-SIDES-

Roasted potatoes
Steamed or sautéed vegetable du jour

Add-Ons

for buffet luncheons or dinners
(2 passed hors d'oeuvres included with dinner packages)

**-PASSED HORS D'OEUVRES-
+\$3.00 per person / per selection**

Prosciutto Wrapped Mozzarella
Shrimp Cocktail
Mini Crab Cakes
Vegetarian Stuffed Mushrooms
Mozzarella Caprese Bites
Mushroom Crostini
Teriyaki Meatballs
Brussels Sprouts with Figs & Blue Cheese

Dessert & Beverage

for luncheons or dinners

-DESSERT-

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

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

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



Buffet Dinner

starting at \$29.95/person
(2 passed hors d'oeuvres included)

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-WELCOME PLATTER-

Offered upon guest arrival and your choice of Fruit & Cheese Platter -or- Vegetable Crudite Platter based upon our chef selection of seasonal varieties

-SALAD COURSE-

House salad of mixed greens with cucumbers, carrots, red cabbage, tomato and croutons; choice of Creamy Garlic Dressing or Balsamic Vinaigrette

Small Seasonal Salad +3.00 per person

-ENTREE COURSE-

Choose 3

-BEEF ENTREE-

Sliced Beef with Mushroom Madeira
Sliced Beef in a Red Wine Sauce

-CHICKEN ENTREE-

Chicken Francaise
Chicken Piccata

-FISH ENTREE-

Cod with a White Wine Sun-Dried Tomato Sauce
Cod with Beurre Blanc

-PASTA ENTREE-

Pasta a la Vodka Sauce
Pasta in a Roasted Red Pepper Sauce
Pasta Primavera with a Basil Sauce

-SIDES-

Roasted potatoes
Steamed or sautéed vegetable du jour

Plated Dinner

starting at \$39.95/person
(2 passed hors d'oeuvres included)

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-WELCOME PLATTER-

Offered upon guest arrival and your choice of Fruit & Cheese Platter -or- Vegetable Crudite Platter based upon our chef selection of seasonal varieties

-SALAD COURSE-

House salad of mixed greens with cucumbers, carrots, red cabbage, tomato and croutons; choice of Creamy Garlic Dressing or Balsamic Vinaigrette

Small Seasonal Salad +3.00 per person

-ENTREE COURSE-

Choose 3

-BEEF ENTREE-

Sliced Tenderloin with a Brandy
Peppercorn Sauce
Prime Rib au Jus

-CHICKEN ENTREE-

Chicken Saltimbocca
Capon Wellington

-FISH ENTREE-

Pecan-Crusted Salmon with a
Bourbon Maple Glaze
Mahi with a Sherry Tarragon Sauce

-PASTA ENTREE-

Pasta with a Mushroom Ragu
Seasonal Ravioli

-SIDES-

Roasted potatoes
Steamed or sautéed vegetable du jour

Diamond Plated Dinner

starting at \$59.95/person
(2 passed hors d'oeuvres included)

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-WELCOME PLATTER-

Offered upon guest arrival and your choice of Fruit & Cheese Platter -or- Vegetable Crudite Platter based upon our chef selection of seasonal varieties

-SALAD COURSE-

House salad of mixed greens with cucumbers, carrots, red cabbage, tomato and croutons; choice of Creamy Garlic Dressing or Balsamic Vinaigrette

Small Seasonal Salad +3.00 per person

-ENTREE COURSE-

Choose 3

-BEEF ENTREE-

Surf 'n' Turf
8 oz Filet with Butterflied Shrimp Scampi
Chipotle Cocoa Rubbed Rack of Lamb

-CHICKEN ENTREE-

Roasted Half-Chicken with Roasted Garlic Demi
Pan Seared Duck Breast with a Berry Agradolce

-FISH ENTREE-

Artichoke Stuffed Salmon
with Lemon Butter sauce

Crab Stuffed Shrimp

-PASTA ENTREE-

Papperdelle Pasta with Mushroom Ragu
Cheese filled Pasta Purses in a
Basil Cream Sauce

-SIDES-

Herb roasted fingerling potatoes
Roasted tri-color carrots



Bar Options

-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

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Bar Enhancements

-SIGNATURE DRINK-

To elevate your event, consider offering a signature drink. This can be one of your own drink recipes or select one from our extensive cocktail menu. This option does not have an additional cost.

-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.

\$25.00 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.

