



DEEP FORK

WOOD GRILL · PRIVATE DINING

*Private Event
Dinner Packet*

Deep Fork Grill **Private Dining Information and Menus**

Thank you for your interest in Deep Fork Grill! We look forward to making your special occasion an event to remember. The Deep Fork Grill prides itself on the highest grade beef and freshest fish available, prepared over our pecan fired wood grill. In addition to our superb cuisine, our professional staff will go above and beyond to treat you and your guests with outstanding service.

Whether your occasion is an intimate dinner, prenuptial dinner, birthday party, wedding reception or business dinner, Deep Fork Grill private dining rooms are the perfect location.

Our experience with private dining at Deep Fork Grill has demonstrated that certain guidelines help ensure a flawless experience. When organizing an event of ten or more people, a preset, customized menu will accomplish multiple goals:

1. A preset menu ensures the same number of courses for all guests so everyone involved enjoys the same timely dining experience.
2. There are no price lists.
3. The personalized menu commemorates the event for you and your guests.
4. As the host/hostess, you have accurate knowledge of the cost of the event.

Accommodations and Capacity:

Rooms	Sit down dinner	Cocktail Party
Lodge Room	90	120
Foundation Room	30	60
Garden Room	40	40
Tapestry Room	12	N/A
Entire Restaurant	300	300

Guarantee

A final confirmation of the guaranteed number of guests is required by noon, two business days prior to your event. This number will be considered final and you will be charged accordingly. Otherwise, the number listed on your contract will be considered the final count.

Staffing

The minimum charge for staffing your event will be \$150 per server or 20% gratuity based on the type of event.

Service Charges

A bar maintenance fee of \$50 will be assessed for any event needing a bar in the room.

There is a standard linen fee of \$40 for white tablecloths.

Tax

8.375% sales and 13.5% liquor.

Transportation/Valet

Deep Fork Grill is happy to recommend any transportation needed for your event and valet parking and self parking are available free of charge.

Booking Policy

To confirm the reservation, a credit card number is required along with the confirmation sheet attached with a signature. If the event is canceled more than seven days prior to the event, there will not be a charge. One to seven days prior to the event, a 25% of the minimum will be charged to the credit card on file. If you and your guests do not show up the night of the event, the entire minimum will be charged including 20% gratuity and 8.375% tax.

Audio/Visual

The entire restaurant is capable for any AV needs for your event, and Deep Fork Grill can assist with rentals and set up for any system. We also have free Wi-Fi.

Centerpieces

Deep Fork Grill provides votive candles for the room. We would be happy to arrange for floral centerpieces, decorations or ice sculptures for your event.

Coat Check

Deep Fork Grill has a complimentary coat check available to you and your guests.

Entertainment

Deep Fork Grill can arrange for live music or a DJ as well as any kind of performance art from belly dancers to comedians for your event.

Room Minimums

Food and beverage minimums are set according to the season, day of the week and time of day.

Deep Fork Grill Confirmation Sheet

The signature below confirms the reservation and the minimum quoted for the room needed for the event. Please complete the following information and fax this sheet to 405-840-0624.

Event Host: _____ Phone Number: _____

Email Address: _____

Date of Event: _____ Arrival Time: _____ Meal Time: _____

Type of event: _____ Company Name: _____

Number in Party: _____ Room Needed: _____

Heading for Menu: _____

Menu Price per Person: _____ Type of Bar: _____

Hors D'oeuvres:

Menu Selections:

First Course: _____

Entrees:

Dessert: _____

Special Requests- including AV, transportation, entertainment, centerpieces, etc. as well as any packages delivered to the restaurant.

Type of Credit Card: _____

Credit Card Number: _____ Expiration: _____

Name on Card: _____

Signature: _____ Date: _____

Food and Beverage Minimum quoted by events coordinator: To be determined by the events coordinator. **You will be charged for the number of guests confirmed 48 hours before the event.**

Our events coordinator Amy Roark will be happy to help you custom build a menu for your event. Please call 405-412-1822 or email Dfgevents@aol.com for assistance with your events planning.

Contact Information:

Deep Fork Grill

5418 N. Western Ave.

Oklahoma City, OK 73118

Phone: 405-848-7678

Fax: 405-840-0624

Appetizers-1 ½ to 2 pieces per serving

Minimum order of 20 servings per item

Call Amy Roark for pricing, 405-412-1822

Housemade Hummus with Pita Points and feta cheese
Sesame Crusted Ahi Tuna, Ponzu Sauce, Asian Fruit Compote
Smoked Salmon Canapes with Cream Cheese and Capers
Bruschetta with Pesto and Roma Tomato
Jumbo Shrimp Cocktail
Crab Cakes, Spicy Remoulade
Crispy Calamari with Red Pepper Aioli and Marinara Sauce
Grilled Chicken Brochette with Chipotle Aioli
Portobello Mushrooms, Roasted Bell Peppers, Goat Cheese
Artichoke Hearts Stuffed with Shrimp and Fresh Herbs
Pan Seared sea Scallops, Artichoke Hearts in White wine Parmesan sauce
Fennel Braised Pork with Goat Cheese on Crostini
Duck Confit Ravioli, brown butter sauce
Shrimp Potato Skins
Jalapeno Bacon Wrapped Shrimp, horseradish marmalade
Vegetable, Chicken or Shrimp Spring Rolls
Smoked Beef Tenderloin on Toast point, Boursin cheese

Shellfish Platter

This platter consists of raw and cooked seafood to include the chef's selection of the following: Lobster, Mussels, Clams, Cockles, Shrimp, Scallops, all served with appropriate dipping sauces served on and iced display. This platter should feed approximately 30 guests for a pre dinner hors d'oeuvre, or 15-20 for an extended reception.

Fresh Fruit and Cheese Platter

Chef's selection of fresh seasonal and dried fruits accented with artisan cheeses. Each platter is designed to serve 20 people for a pre dinner hors d'oeuvre.

Two Cheese Selections

Three Cheese Selections

Baked Brie En Croute

Served with Crostini, Fresh Berries and Raspberry Sauce

Dessert Sampler

Assorted Selection of mini-desserts from Strawberry Cake, Chocolate Cake, Cheesecake, Carrot Cake, Red Velvet Cake, Chocolate covered strawberries, Petite Fors, Truffles, Brownies or Cookies

Private Dining Menu Selections

All menus include: Two, first course selections, three entrée selections including starch and fresh vegetable, two dessert selections, fresh bread, hot coffee & tea service.

Soup and Salad-Choose two items

World Famous Clam Chowder
Roasted Corn and Green Chili
Tomato Crab Bisque
Deep Fork Salad with Cider Dijon Vinaigrette
Spinach Salad, toasted pecans, gorgonzola, Granny Smith Apples
Classic Caesar Salad, tapenade crostini
Deep Fork Wedge, Blue Cheese Dressing
Beet Salad, Balsamic Vinaigrette
Greek Salad, Red Wine Vinaigrette, feta cheese, capers, kalamata olives

Entrée Selections-Choose three items

Petite Filet Mignon, Red Wine Sauce
Filet Mignon, Red Wine Sauce
Pecan Wood Smoked Prime Rib
Grilled Ribeye with house made Worcestershire
Steak Diane, Brandy Mushroom Sauce
Petite Sirloin, Red Wine Sauce
Pepper Steak, Coffee and pepper crusted, red wine sauce
Cedar Plank Salmon
Pan Seared Mahi Mahi, Mango Strawberry Salsa
Broiled Tilapia, Walnut Crust, Mango Coulis
Lobster Tail, 8oz. Cold Water Australian tail served with drawn butter
Alaskan Halibut, red curry buerre blanc
Jumbo Shrimp Penne, Vodka butter sauce, smoked tomatoes, bacon
Duck Breast, Strawberry Pomegranate port wine sauce
Rotisserie Chicken
Pork Chop, Sweet Apricot Ginger Glaze
Rack of Lamb, Roasted Garlic Demi Glaze
Pecan Crusted Pork Tenderloin, poblano peach bourbon salsa

Dessert Selections-Choose two items

Chocolate Cake
Key Lime Pie
Red Velvet Cake
Cheesecake
Carrot Cake