

STAGE HOUSE

TAVERN

MOUNTAINSIDE

# BANQUET PACKAGES

Cynthia Sanchez | Director of Banquets

732.371.1599 | [mountainsideparties@gmail.com](mailto:mountainsideparties@gmail.com)



**Thank you for expressing an interest in hosting  
your upcoming event at Stage House Tavern**

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**WE ARE COMMITTED TO PROVIDING THE *highest quality*  
FOOD & SERVICE AT A *tremendous value*. IN A *beautiful setting*.**

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Our mission simply does not stop when it comes to our events. You will find that we offer a variety of package options that are completely customizable to fit your wants and needs for your special day.

*quality.*

Our chef uses the freshest ingredients available to create intense, and flavorful, rustic American cuisine that our guests love to taste, time & time again.

*value.*

Our experience and attention to detail will not only simplify the process of booking an event, but will allow you to enjoy your special occasion and the company of your guests without any concerns from start to finish. Our event spaces are maintained with the utmost care to provide guests with a beautiful backdrop for their event, as well as many amenities that are included in our package prices. We pride ourselves on customizing each and every one of our guests' experiences to fit the individual's visions, price range, and time frame for making their event come to life.

*setting.*

We'd like to welcome you to our home and to allow you to feel completely embraced within the four walls of our restaurant. We love creating experiences for the people who choose to celebrate with us!

Please feel free to contact our Director of Banquets via email at [mountainsideparties@gmail.com](mailto:mountainsideparties@gmail.com).

It is our pleasure to answer any questions you may have, and to get the opportunity to be a part of one of your most memorable moments at Stage House Tavern Mountainside.

*We're happy you're here.*

**Stage House Tavern Mountainside**

**1099 Route 22 East**

**Mountainside, NJ 07092**

**732.371.1599**

[www.stagehousetavern.com/mountainside](http://www.stagehousetavern.com/mountainside)

 [MOUNTAINSIDEPARTIES@GMAIL.COM](mailto:MOUNTAINSIDEPARTIES@GMAIL.COM)

**25 + GUESTS | PACKAGE PRICING ONLY AVAILABLE FOR EVENTS STARTING BEFORE 3 PM**

## PASTRY STATION

included.

bagels | cream cheese & butter  
house smoked salmon | capers & red onions \*\*  
assortment of mini breakfast pastries  
seasonal fruit platter \*\*

## MAIN COURSE

choose four.

build-your-own frittata (choose up to 3 ingredients) | bacon, sausage, smoked salmon, onions, mushrooms, peppers, broccoli, tomatoes, spinach, cheddar, goat cheese, swiss cheese \*\*  
scrambled eggs \*\*  
bacon & breakfast sausage \*\*  
turkey bacon & turkey sausage \*\*  
classic french toast | syrup on the side  
belgian waffles | syrup on the side  
baked mac & cheese | ancho cheese sauce, garlic bread crumbs  
baked penne | ricotta, mozzarella, marinara sauce  
penne vodka | green peas, roasted red peppers  
house-made ravioli | your choice of: classic cheese, goat cheese, sausage, seafood, meatball, chicken saltimbocca, spinach & mushroom, roasted eggplant; your choice of: marinara, four cheese cream, vodka, or basil pesto cream sauce  
rigatoni bolognese | ragout of ground beef and pork, onions, carrots, herbs, tomato, touch of cream  
penne alfredo | roasted onions, wild mushrooms, green peas, four cheese cream sauce  
chicken marsala | chicken, wild mushrooms marsala demi-glace  
chicken piccata | lemon caper butter sauce  
chicken francese | egg battered, white wine lemon butter sauce  
classic chicken parmesan | breaded chicken, marinara sauce, mozzarella  
smoked bbq chicken legs | house smoked, chipotle bbq\*\*  
smoked bbq pulled pork | with slider rolls \*\* (included bread not gluten free)  
sausage & peppers \*\*  
herb roasted pork loin | choice of mushroom gravy, whole grain mustard cream, or smothered with onions, peppers, spicy cherry peppers, red wine demi-glace" \*\*  
smoked st. louis ribs | chipotle bbq sauce \*\*  
pepper steak\*\*  
beef bourguignon\*\*  
classic meatball parmesan | marinara, mozzarella  
boneless beef short ribs | bordelaise sauce (extra \$5) \*\*  
basa francese | white wine lemon butter sauce  
sesame glazed salmon (extra \$2)\*\*  
baby shrimp scampi | garlic, lemon, white wine butter sauce \*\*  
seafood paella | shrimp, clams, mussels, & chorizo, white wine tomato broth, saffron rice (extra \$3) \*\*  
garlic chorizo shrimp | smoked chorizo sausage, garlic, white wine, bay leaves, paprika (extra \$2)\*\*  
cajun shrimp | onions, peppers, cajun cream sauce\*\*  
salmon bruschetta | baked salmon, tomato bruschetta, balsamic reduction (extra \$5)\*\*

## SIDES

choose three.

whipped potatoes \*\*  
rosemary roasted potatoes \*\*  
home fried potatoes | peppers & onions\*\*  
seasonal vegetables \*\*  
garlic sauteed green beans \*\*  
garlic sauteed broccoli \*\*  
cilantro rice & black beans \*\*  
rice pilaf \*\*  
saffron rice \*\*

## ENHANCEMENTS

optional, but nice to have.

omelette station | additional \$5 per person  
made to order omelette station with your own personal chef

dessert station | additional \$2 per person  
assorted dessert platters

mimosa bar | additional \$10 per person  
featuring a beautiful display of a variety of flavored mimosas

taco bar | additional \$5 per person  
corn tortillas, cheese, beans, meat or chicken, lettuce, tomato, avocado, sour cream, salsa

*for additional enhancements, see page 12*

## PRICING

without tax & gratuity.

\$37 per adult

\$20 per child



## SUNDAY BEST BRUNCH BUFFET.

**25 + GUESTS | SUNDAYS FROM 11 AM - 2 PM**

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the stage house tavern sunday brunch takes place every sunday. we set up our brunch around the garden tables in the middle of the restaurant, located conveniently close to our event space. this package includes booking the space with access to the public brunch buffet. (Excluding some holidays)

### COLD BUFFET

assorted muffins  
bagels with cream cheese & butter  
house smoked salmon  
fruit salad  
cheese & crackers  
cereal  
build your own salad station  
yogurt parfait station

### OMELETTE STATION

watch our chef cook your  
made-to-order omelette  
  
choose from a variety of  
fillings & cheeses.

### BREAKFAST

scrambled eggs  
bacon & sausage  
waffles  
french toast  
home fries

### HOT BUFFET (rotates weekly)

beef  
chicken  
pork  
seafood  
pasta  
rice  
seasonal vegetables

### CARVING STATION

each week we feature a chef's selection of  
meat to be carved at your request.

### WOOD FIRED PIZZAS

made-to-order pizzas served right to your  
table, ordered through your server

### BEVERAGES

unlimited juices, coffee,  
hot tea, & soft drinks

\*ask about our luncheon  
open bar packages.

### ASSORTED DESSERTS

our brunch buffet has a variety  
of desserts for you to choose from.

you can expect to find an assortment of  
cookies, cakes, pies, brownies, & other  
pastries.

# but first, brunch.

### PRICING

without tax & gratuity.

\$34.95 per adult

\$19.95 per child

\*\* indicates Gluten-Free menu items | Menu items subject to change without notice | No to-go containers on all buffet packages



# THE LUNCHBOX BUFFET.

**25 + GUESTS**

## SOUPS & SALADS

choose two.

soup of the day | chef's selection

garden salad | mixed greens, shaved onions, carrots, plum tomatoes, balsamic vinaigrette\*\*

classic caesar salad | romaine lettuce, garlic croutons, parmesan cheese, caesar dressing

mini wedge salad | iceberg wedge, bacon, crumbled blue cheese, grape tomatoes, frizzled onions, blue cheese dressing

ginger salad | mixed greens, almonds, pineapple, carrots, red onions, ginger vinaigrette\*\*

## MAIN COURSE

choose three.

baked penne | ricotta, mozzarella, marinara sauce

penne vodka | green peas, roasted red peppers

penne alfredo | roasted onions, wild mushrooms, green peas, four cheese cream sauce

rigatoni bolognese | ragout of ground beef and pork, onions, carrots, herbs, tomato, touch of cream

house-made ravioli | your choice of: classic cheese, goat cheese, sausage, seafood,

meatball, chicken saltimbocca, spinach & mushroom, roasted eggplant;

your choice of: marinara, four cheese cream, vodka, or basil pesto cream sauce

chicken marsala | chicken, wild mushroom marsala demi-glace

chicken piccata | lemon caper butter sauce

chicken francese | egg battered, white wine lemon butter sauce

classic chicken parmesan | breaded chicken, marinara sauce, mozzarella

sausage & peppers \*\*

herb roasted pork loin | choice of mushroom gravy, whole grain mustard cream,

or smothered with onions, peppers, spicy cherry peppers,

red wine demi-glace" \*\*

smoked st. louis ribs | chipotle bbq sauce \*\*

pepper steak\*\*

beef bourguignon\*\*

classic meatball parmesan | marinara, mozzarella

boneless beef short ribs | bordelaise sauce (extra \$5) \*\*

baso francese | white wine lemon butter sauce

penne alfredo | green peas, mushrooms, four cheese cream sauce, parmesan

seafood paella | shrimp, clams, mussels, chorizo, white wine tomato broth, saffron rice (extra \$3) \*\*

smoked bbq chicken legs | house smoked, chipotle bbq\*\*

smoked bbq pulled pork | with slider rolls \*\* (included bread not gluten free)

smoked beef brisket | chipotle bbq sauce \*\*

fajita shrimp | onions, peppers, enchilada sauce

fajita chicken | onions, peppers, enchilada sauce

sesame glazed salmon (extra \$2)\*\*

baby shrimp scampi | garlic, lemon, white wine butter sauce \*\*

garlic chorizo shrimp | smoked chorizo sausage, garlic, white wine, bay leaves, paprika (extra \$2)\*\* of chef's dessert selections

cajun shrimp | onions, peppers, cajun cream sauce\*\*

salmon bruschetta | baked salmon, tomato bruschetta, balsamic reduction (extra \$5)\*\*

## ENHANCEMENTS

optional, but nice to have.

see page 12 for package enhancements

## DESSERT

included.

## SIDES

choose two.

whipped potatoes \*\*

rosemary roasted potatoes \*\*

saffron rice\*\*

roast garlic potato gratin

seasonal vegetables \*\*

garlic sauteed green beans \*\*

garlic sauteed broccoli \*\*

cilantro rice and black beans \*\*

rice pilaf \*\*

saffron rice \*\*

## PRICING

without tax & gratuity.

\$32.00 per adult

\$18.00 per child

**PACKAGE PRICING IS ONLY AVAILABLE  
FOR EVENTS BEGINNING BEFORE 3PM**

\*\* indicates Gluten-Free menu items | Menu items subject to change without notice | No to-go containers on all buffet packages



## BE OUR GUEST BUFFET.

**25 + GUESTS | OFFERED ANY DAY OF THE WEEK, AFTER 3:00PM**

### SOUPS & SALADS

choose three.

soup of the day

garden salad | mixed greens, shaved red onions, plum tomatoes, balsamic vinaigrette\*\*

classic caesar salad | romaine lettuce, garlic croutons, parmesan cheese, caesar dressing

mini wedge salad | iceberg wedge, bacon, crumbled blue cheese, pickled onions, everything bagel seasoning, blue cheese dressing\*\*

ginger salad | mixed greens, almonds, pineapple, carrots, red onions, & ginger vinaigrette\*\*

red beet salad | goat cheese, almonds, chives, sundried black currants, & port wine vinaigrette\*\*\*

### MAIN COURSE

choose three.

baked penne | ricotta, mozzarella cheese in marinara sauce

penne vodka | vodka sauce, peas, red peppers

penne alfredo | green peas, mushrooms, four cheese cream, parmesan

baked macaroni & cheese | topped with garlic bread crumbs

cbb macaroni & cheese | grilled chicken, bacon, broccoli, garlic bread crumbs

cajun shrimp linguine | black pepper linguine, shrimp, onions, bell peppers, scallions, cajun cream sauce

rigatoni bolognese | ragout of ground beef and pork, onions, carrots, tomatoes, fresh herbs, touch of cream,

topped with ricotta & parmesan cheeses

house-made ravioli | your choice of: **classic cheese, goat cheese, sausage, seafood,**

**meatball, chicken saltimbocca, spinach & mushroom, roasted eggplant;**

your choice of: marinara, four cheese cream, vodka, or basil pesto cream sauce

classic chicken parmesan | breaded chicken marinara sauce topped with mozzarella cheese

chicken marsala | wild mushroom marsala demi-glace

chicken piccata | in lemon caper butter sauce

fajita chicken | peppers, onions, enchilada sauce

sausage & peppers\*\*

herb roasted pork loin | mushroom gravy\*\*\*

bbq pulled pork \*\*

house smoked beef brisket | chipotle bbq sauce\*\*

butter milk fried chicken thighs

smoked st. louis ribs | chipotle bbq sauce \*\*

beef bourguignon \*\*

beef tips | mushroom gravy\*\*\*

pepper steak \*\*

boneless beef short ribs | bordelaise sauce (extra \$5)\*\*

basa francese | white wine lemon butter sauce

sesame glazed salmon (extra \$2)\*\*

baby shrimp scampi | garlic, lemon, white wine butter sauce (extra \$2)\*\*

seafood paella | shrimp, clams, mussels, chorizo sausage,

white wine tomato broth over saffron rice (extra \$3)\*\*

### ENHANCEMENTS

optional, but nice to have.

see page 12 for package enhancements

### SIDES

choose three.

whipped potatoes \*\*

roasted garlic potato gratin\*\*

rosemary roasted potatoes\*\*

seasonal vegetables\*\*

garlic sauteed green beans \*\*

garlic sauteed broccoli \*\*

roasted brussels\*\*

cilantro rice & black beans \*\*

saffron rice \*\*

rice pilaf\*\*

french fries

onion rings

### DESSERT

assortment of chef's dessert selection.

### PRICING

without tax & gratuity.

\$40 per adult

\$23 per child

\*\* indicates Gluten-Free menu items | Menu items subject to change without notice | No to-go containers on all buffet packages



# THE BITES & BURGERS MENU.

## 25 + GUESTS

### SOUPS & SALADS

choose two.

soup of the day | chef's selection

garden salad | mixed greens, shaved onions, carrots, plum tomatoes, balsamic vinaigrette\*\*

classic caesar salad | romaine lettuce, garlic croutons, parmesan cheese, caesar dressing

mini wedge salad | iceberg wedge, bacon, crumbled blue cheese, grape tomatoes, frizzled onions, blue cheese dressing

ginger salad | mixed greens, almonds, pineapple, carrots, red onions, & ginger vinaigrette\*\*

beet salad | red and golden beets, toasted almonds, black currants, crumbled goat cheese, chives, port wine vinaigrette, beet puree

### MAIN COURSE

choose three. all sandwiches & wraps served with choice of french fries or mixed greens.

cobb salad | diced chicken, bacon, blue cheese, tomato, hard-boiled egg, avocado, honey mustard dressing\*\*

southwest cobb salad | romaine lettuce, diced blackened chicken, stewed black beans, pico de gallo, avocado, cotija cheese, ranch dressing, flour tortilla bowl

penne vodka | roasted red peppers & green peas

cbb mac & cheese | house-made penne, grilled chicken, bacon, broccoli, ancho cheese sauce, finished with garlic bread crumbs

fish & chips | tempura fried basa, french fries, tartar sauce, & coleslaw

neapolitan style pizza | choice of margherita, eggplant, bianco, or plain pizza with one topping

turkey club | house roasted turkey breast, bacon, avocado, lettuce, tomato, chipotle mayo, multigrain bread

grilled chicken club | grilled chicken breast, bacon, lettuce, tomato, honey mustard, long roll

bbq pulled pork | smoked pulled pork, chipotle bbq sauce, pickles, coleslaw, brioche roll

butter milk fried chicken sandwich | fried chicken thigh, lettuce, tomato, pickles, chipotle mayo, brioche roll

fried fish sandwich | tempura fried basa, lettuce, tomato, tartar sauce, brioche roll

cbr wrap | grilled chicken, monterey jack cheese, lettuce, tomato, avocado, ranch dressing, white or wheat wrap

chicken caesar wrap | grilled chicken, romaine lettuce, fresh mozzarella, parmesan, caesar dressing, white or wheat wrap

bbq burger | frizzled onions, cheddar cheese, pickles, chipotle bbq sauce, brioche roll

california burger | red onion, avocado, chipotle mayo, brioche roll

beyond burger | vegetable protein based vegan burger, avocado, lettuce, tomato, red onion, vegan mayo, sourdough roll

classic burger | american cheese, lettuce, tomato, red onion, pickles, brioche roll

steak house burger | sharp provolone, bacon, sautéed onions and mushrooms, house steak sauce, brioche roll

drunken chicken parm | parmesan crusted chicken, fresh mozzarella, vodka sauce, long roll

grilled vegetable sandwich | eggplant, zucchini, roasted peppers, portobello mushrooms, fresh mozzarella, basil pesto mayo, focaccia

### DESSERT

choose two.

bourbon pecan pie | fresh whipped cream

seasonal cheesecake | fresh whipped cream

warm chocolate brownie | vanilla ice cream, chocolate sauce

warm apple crumb pie | vanilla ice cream, caramel sauce

traditional creme brulee \*\*

three scoops ice cream or house made sorbet

### PRICING

without tax & gratuity.

two course \$26 per person

three course \$31 per person

**PACKAGE PRICING IS ONLY AVAILABLE  
FOR EVENTS BEGINNING BEFORE 3PM**





## 2 OR 3 COURSE LUNCHEON.

### 25 + GUESTS

#### FIRST COURSE: APPETIZERS

choose two.

soup of the day | chef's choice

french onion soup

garden salad | mixed greens, shaved red onions, plum tomatoes, balsamic vinaigrette\*\*

classic caesar salad | romaine lettuce, garlic croutons, parmesan cheese, caesar dressing

wedge salad | iceberg wedge, bacon, crumbled blue cheese, pickled red onion, everything bagel seasoning

ginger salad | mixed greens, almonds, pineapple, carrots, red onions, ginger vinaigrette\*\*

beet salad | red and golden beets, toasted almonds, black currants, crumbled goat cheese, chives, port wine vinaigrette, beet purée

house-made ravioli | your choice of: classic cheese, goat cheese, sausage, seafood,

meatball, chicken saltimbocca, spinach & mushroom, roasted eggplant;

your choice of: marinara, four cheese cream, vodka, or basil pesto cream sauce

buffalo cauliflower | tempura fried cauliflower, jalapeño whiskey glaze, sesame, scallions

shrimp cocktail | house-made cocktail sauce & lemon\*\* (extra \$3)

sauteed shrimp | avocado puree, corn tortilla, tamari caramel sauce (extra \$3)

crispy brussels sprouts | tamari chili sauce, pickled onions, scallions, sesame seeds\*\*\*

tuna tartare | seasonal prep (extra \$5)\*\*

#### SECOND COURSE: ENTREES

choose three.

cobb salad | diced chicken, bacon, bleu cheese, tomato, hard-boiled egg, avocado, honey mustard dressing\*\*

penne vodka | vodka sauce, green peas, & red peppers

parmesan crusted chicken breast | house-made spinach linguine, vodka sauce

rigatoni bolognese | ragout of ground beef and pork, onions, carrots, tomatoes, fresh herbs, touch of cream,

topped with ricotta & parmesan cheeses

cbb mac & cheese | house-made penne, grilled chicken, bacon, broccoli, ancho cheese sauce, finished with garlic bread crumbs

french cut chicken breast | seasonal prep\*\*

fish & chips | tempura fried basa, french fries, tartar sauce, coleslaw

smoked st. louis ribs | chipotle bbq sauce, fries, coleslaw

grilled salmon | seasonal prep (extra \$5)\*\*

classic chicken parmesan | parmesan crusted chicken, topped with fresh mozzarella and marinara,

served with a side of house-made rigatoni and marinara

southwest cobb salad | romaine lettuce, diced blackened chicken, stewed black beans, pico de gallo,

avocado, cotija cheese, ranch dressing, flour tortilla bowl

baja fish tacos | tempura fried basa, cabbage slaw, guacamole puree, chipotle mayo, flour tortillas, rice and beans

chicken tacos | chicken tinga, shredded lettuce, pico de gallo, chili-lime mayo, cotija cheese

blackened salmon tacos | lettuce, pico de gallo, chipotle ranch, flour tortillas, rice and beans

chicken milanese | parmesan crusted chicken, baby arugula, tomatoes, cucumbers, red onion, capers,

sherry vinaigrette, shredded parmesan

neapolitan style pizza | choice of margherita, eggplant, bianco, or plain with one topping

chicken & waffles | belgian waffle, fried chicken breasts, whiskey pecan syrup, whipped honey butter

grilled 12 oz. pork chop | seasonal prep (extra \$5)\*\*

10 oz. flat iron steak | seasonal prep (extra \$5)\*\*

14oz ny strip steak | seasonal prep (extra \$5)\*\*

#### DESSERT

choose two.

bourbon pecan pie | fresh whipped cream

seasonal cheesecake | fresh whipped cream

warm chocolate brownie | vanilla ice cream, chocolate sauce

warm apple crumb pie | vanilla ice cream, caramel sauce

traditional creme brulee \*\*

three scoops ice cream or house made sorbet

#### PRICING

without tax & gratuity.

two course \$37 per person

three course \$42 per person

**PACKAGE PRICING IS ONLY AVAILABLE  
FOR EVENTS BEGINNING BEFORE 3PM**

\*\* indicates Gluten-Free menu items | Menu items subject to change without notice.





## 2 OR 3 COURSE DINNER.

### 25 + GUESTS

#### FIRST COURSE: APPETIZERS

choose three.

soup of the day | chef's choice

french onion soup

garden salad | mixed greens, shaved red onions, plum tomatoes, balsamic vinaigrette\*\*

classic caesar salad | romaine lettuce, garlic croutons, parmesan cheese, caesar dressing

wedge salad | iceberg wedge, bacon, crumbled blue cheese, pickled red onion, everything bagel seasoning

ginger salad | mixed greens, almonds, pineapple, carrots, red onions, ginger vinaigrette\*\*

beet salad | red and golden beets, toasted almonds, black currants, crumbled goat cheese, chives, port wine vinaigrette, beet purée

house-made ravioli | your choice of: classic cheese, goat cheese, sausage, seafood,

meatball, chicken saltimbocca, spinach & mushroom, roasted eggplant;

your choice of: marinara, four cheese cream, vodka, or basil pesto cream sauce

buffalo cauliflower | tempura fried cauliflower, jalapeño whiskey glaze, sesame, scallions

shrimp cocktail | house-made cocktail sauce & lemon\*\* (extra \$3)

sauteed shrimp | avocado puree, corn tortilla, tamari caramel sauce (extra \$3)

crispy brussels sprouts | tamari chili sauce, pickled onions, scallions, sesame seeds\*\*\*

tuna tartare | seasonal prep (extra \$5)\*\*

burrata | local made burrata, baby arugula, tomato bruschetta, grilled focaccia, balsamic reduction

hummus | house made hummus, mint-bell pepper compote, red pepper oil, grilled pita, cucumber

#### SECOND COURSE: ENTREES

choose four.

cobb salad | diced chicken, bacon, bleu cheese, tomato, hard-boiled egg, avocado, honey mustard dressing\*\*

penne vodka | vodka sauce, green peas, & red peppers

parmesan crusted chicken breast | house-made spinach linguine, vodka sauce

rigatoni bolognese | ragout of ground beef and pork, onions, carrots, tomatoes, fresh herbs, touch of cream,

topped with ricotta & parmesan cheeses

cbb mac & cheese | house-made penne, grilled chicken, bacon, broccoli, ancho cheese sauce, finished with garlic bread crumbs

french cut chicken breast | seasonal prep\*\*

fish & chips | tempura fried basa, french fries, tartar sauce, coleslaw

smoked st. louis ribs | chipotle bbq sauce, fries, coleslaw

grilled salmon | seasonal prep (extra \$4)\*\*

classic chicken parmesan | parmesan crusted chicken, topped with fresh mozzarella and marinara,

served with a side of house-made rigatoni and marinara

southwest cobb salad | romaine lettuce, diced blackened chicken, stewed black beans, pico de gallo,

avocado, cotija cheese, ranch dressing, flour tortilla bowl

baja fish tacos | tempura fried basa, cabbage slaw, guacamole puree, chipotle mayo, flour tortillas, rice and beans

chicken tacos | chicken tinga, shredded lettuce, pico de gallo, chili-lime mayo, cotija cheese

blackened salmon tacos | lettuce, pico de gallo, chipotle ranch, flour tortillas, rice and beans

chicken milanese | parmesan crusted chicken, baby arugula, tomatoes, cucumbers, red onion, capers,

sherry vinaigrette, shredded parmesan

neapolitan style pizza | choice of margherita, eggplant, bianco, or plain with one topping

chicken & waffles | belgian waffle, fried chicken breasts, whiskey pecan syrup, whipped honey butter

shrimp & grits | shrimp, smoked pork belly, peppers, onions, creole bbq sauce, braised kale, cheesy grits

grilled 12 oz. pork chop | seasonal prep (extra \$5)\*\*

10 oz. flat iron steak | seasonal prep (extra \$5)\*\*

14 oz. ny strip | seasonal prep (extra \$5)\*\*

#### DESSERT

choose three.

bourbon pecan pie | fresh whipped cream

seasonal cheesecake | fresh whipped cream

warm chocolate brownie | vanilla ice cream, chocolate sauce

warm apple crumb pie | vanilla ice cream, caramel sauce

traditional creme brulee \*\*

three scoops ice cream or house made sorbet

#### PRICING

without tax & gratuity.

two course \$40 per person

three course \$45 per person

**PACKAGE PRICING IS ONLY AVAILABLE  
FOR EVENTS BEGINNING BEFORE 3PM**

\*\* indicates Gluten-Free menu items | Menu items subject to change without notice.

**25+ GUESTS | ALL OF OUR BEVERAGE PACKAGES MUST BE COMBINED WITH A FOOD PACKAGE**  
**OPEN BAR PACKAGES DO NOT INCLUDE PRIVATE BARTENDER(S)**

## TWO HOUR OPEN BAR

included.

call liquors

domestic beers

imported beers

house red wine

house white wine

soft drinks

**shots are not included**

## APPETIZER BUFFET

choose six.

vegetable spring rolls | thai chili sauce

spinach &amp; artichoke dip | corn tortilla chips\*\*

buffalo chicken dip | blue cheese crumbles, scallions, corn tortilla chips\*\*

crispy brussels sprouts | tamari chili sauce, pickled onions, scallions, sesame seeds\*\*

chicken tenders | choice of buffalo or chipotle bbq sauce

chicken wings | choice of buffalo or chipotle bbq sauce\*\*

chicken empanadas | chipotle ranch

buffalo chicken meatballs | blue cheese crumbles, scallions

mozzarella sticks | marinara sauce

tortilla chips | guacamole and pico de gallo\*\*

hummus | mint-bell pepper compote, grilled pita, cucumber

buffalo cauliflower | crumbled blue cheese, scallions, ranch dressing

garlic shrimp | with smoked chorizo (extra \$2)\*\*

pulled pork | chipotle bbq sauce\*\*

sausage & peppers \*\*

baked penne | ricotta, mozzarella, marinara sauce

classic meatball parmesan | marinara, mozzarella cheese

penne vodka | red peppers, green peas

baked mac & cheese | topped with garlic bread crumbs

house-made ravioli | your choice of: classic cheese, goat cheese, sausage, seafood,

meatball, chicken saltimbocca, spinach & mushroom, roasted eggplant;

your choice of: marinara, four cheese cream, vodka, or basil pesto cream sauce

taco bar | corn tortillas, cheese, beans, meat or chicken, lettuce, tomato, avocado, sour cream, salsa (extra \$5)

## PRICING

without tax & gratuity.

**\$50 per person + private bartender fee of \$100**

each additional hour of open bar (up to 4 hours) \$8 per person

*open bar pricing is applied to all guests over the legal drinking age*

appetizer buffet without open bar is available for \$25 per person

\*\* indicates Gluten-Free menu items | Menu items subject to change without notice.



# OPEN BAR PACKAGES

ALL OF OUR BEVERAGE PACKAGES MUST BE COMBINED WITH A FOOD PACKAGE  
OPEN BAR PACKAGES DO NOT INCLUDE PRIVATE BARTENDER(S)

## LUNCH PACKAGES

package prices below are only available for events starting before 3 pm.

beer & wine | house wine by the glass, draft beer by the pint, & domestic bottles only

2 hours | \$20 per person

3 hours | \$25 per person

endless mimosas

2 hours | \$20 per person

3 hours | \$23 per person

endless sangria

2 hours | \$25 per person

3 hours | \$28 per person

## EVENING PACKAGES

package prices below are only available for events starting after 3 pm.

beer & wine | domestic & imported beers, house wine, & soft drinks

2 hours | \$24 per person

3 hours | \$28 per person

4 hours | \$30 per person

call open bar | call liquors, domestic & imported beers, house wine, & soft drinks

2 hours | \$29 per person

3 hours | \$33 per person

4 hours | \$35 per person

premium open bar | premium liquors, domestic, & imported beers, house & premium wine, & soft drinks

2 hours | \$35 per person

3 hours | \$40 per person

**on consumption** | when the host is charged per drink consumed at their event. Each drink is charged according to the Stage House cocktail list, and the host handles the tab at the conclusion of the event.

**cash bar** | guests pay for their own alcoholic beverages – cash bar is not included in room minimums (cash bar is also available for lunch packages)

all beverage packages require a private bartender.

the fee for a private bartender is \$100. the fee covers bartender service for up to 4 hours

\*\* indicates Gluten-Free menu items | Menu items subject to change without notice.



## PASSED HORS D' OEUUVRES

Forty-five minutes of passed hors d' oeuvres. Must be combined witha nother event package.

### VEGETARIAN

wild mushroom tart with truffle oil  
 ratatouille on crostini  
 mini goat cheese tart  
 vegetable spring rolls  
 mushroom risotto cake  
 date stuffed with blue cheese crumbles

### FISH AND SEAFOOD

smoked salmon on a potato pancake with horseradish cream  
 popcorn fried shrimp with spicy coconut sauce  
 shrimp and basil wontons with shallot butter  
 baby shrimp and guacamole on a corn tortilla  
 mini crab cakes with chipotle mayo (add \$2)  
 tuna tartare on a corn tortilla (add \$3)

### MEAT

chicken satay with peanut sauce  
 beef satay with horseradish cream sauce  
 bacon and goat cheese tart with pepper confetti  
 risotto cakes with pancetta and parmesan  
 pigs in a blanket with whole grain mustard sauce  
 chicken empanadas with jalapeno ranch  
 seared filet mignon on crostini with horseradish cream (add \$3)

### PRICING

without tax & gratuity.

selection of (6) \$14 per person

selection of (8) \$18 per person



## PACKAGE ENHANCEMENTS

**Must be combined with another event package.**

**MAC & CHEESE BAR** (supplemental \$5 per person)

classic mac & cheese with our ancho cheese sauce served in a chafing dish

toppings: garlic breadcrumbs, bacon, grilled chicken, broccoli, frizzled onions, pickled jalapenos, roasted onions, tomatoes, scallions

**LOADED MASHED POTATO BAR** (supplemental \$4 per person)

roast garlic whipped potatoes served in a chafing dish

toppings: shredded cheese, bacon, broccoli, sour cream, scallions, ancho cheese sauce, pickled jalapenos, chili, corn, tomatoes, brown gravy,

**LOADED FRENCH FRY BAR** (supplemental \$4 per person)

regular and sweet potato fries

toppings: ancho cheese sauce, shredded cheese, pulled pork, bacon, tomatoes, scallions, sour cream, pickled jalapenos, brown gravy, assortment of dipping sauces and flavored spices

**TACO STATION** (supplemental \$5 per person)

choose 2 proteins from: seasoned ground beef, braised pulled chicken, smoked pulled pork, fried basa, black bean-veggie mix

accompaniments: ancho cheese sauce, corn tortilla chips, corn and flour tortillas, shredded lettuce, pico de gallo, guacamole puree, cotija cheese, shredded jack-cheddar, pickled jalapenos, sour cream, chipotle ranch, enchilada sauce

**MADE TO ORDER PASTA STATION** (supplemental \$8 per person)

assortment of house made pastas

saucers: marinara, vodka, basil pesto cream sauce, four cheese cream sauce, ancho cheese sauce, cajun cream sauce

fillings: garlic, grilled chicken, bacon, sweet italian sausage, roasted onions, mushrooms, spinach, broccoli, bell peppers, ham, shredded parmesan, green peas

**DISPLAYS** (pricing dependent on number of event attendees)

crudites platter | assortment of house cut vegetables with blue cheese dressing

cheese platter | assortment of domestic and imported cheeses, crackers, accompaniments

meat platter | assortment of cured meats with crackers, garnishes

bruschetta platter | tomato bruschetta, shredded parmesan, balsamic reduction, crostini

shrimp cocktail | house made cocktail sauce (\$20 per dozen)

raw east coast oyster display | house made cocktail sauce, sherry mignonette (\$3 per oyster - minimum 48)

**CARVING STATION**

smoked beef brisket | chipotle bbq sauce, herb roasted beef with au jus and horseradish cream (supplemental \$10 per person)

smoked pit ham with whole grain mustard-honey glaze (supplemental \$8 per person)

herb roasted pork loin with chimichurri sauce, pernil with mojo glaze (supplemental \$8 per person)

roasted turkey with gravy, cranberry sauce (supplemental \$8 per person)



# TERMS & CONDITIONS

## REQUIREMENTS/DEPOSIT:

- To host an event, the CLIENT must have a minimum of 25 guests.
- The CLIENT agrees to pay a \$250 non-refundable deposit to book an event.
- The CLIENT must sign a contract prior to the event with STAGE HOUSE TAVERN, MOUNTAINSIDE. The event contract can be subject to change based on additional charges for services that may occur based on the CLIENT's contract on particular requests

## DATE CHANGES/CANCELLATIONS:

- If the CLIENT changes the date, any expenses, including but not limited to non-refundable deposits and fees, are the CLIENT's sole responsibility. The CLIENT further understands that last-minute changes can impact the room location, and STAGE HOUSE TAVERN, MOUNTAINSIDE, is not responsible for these compromises.
- In the event of a cancellation, the CLIENT must contact STAGE HOUSE TAVERN, MOUNTAINSIDE (1) month before the event; the deposit is non-refundable due to time-sensitive.

## GUARANTEED GUESTS:

- The guaranteed number of guests is due two weeks before the event date. If the headcount exceeds the guaranteed guests, the CLIENT must pay for all guests accounted for. If the headcount is lower than the guaranteed guest count, the CLIENT is still responsible for paying for the guaranteed number of guests given two weeks before to the DIRECTOR OF BANQUETS.

## BEVERAGE:

- Open Bar is not available without a food package
- A \$100 bartender fee is available for your private event (We recommend a private bartender on Thursday, Friday, and Saturday nights to avoid delays of drinks)
- Adults consuming alcohol must be at least 21 years old and have a government-issued photo ID. All guests meeting this criterion will be charged for the beverage package of their choice on the event day.

## FOOD:

- The CLIENT must provide their event menu and beverage packages two weeks before the event date.
- Adults are considered anyone 13 and older, children between 5-12 are eligible for the kids pricing, and four and under are free with any package. The CLIENT is responsible for providing the Director of Banquets with the guest count breakdown two weeks before the event.
- All allergies need to be noted by the client at least two before the event so that accommodations can be made to ensure the safety of our guests.
- Bringing your dessert(s) is allowed. The outside dessert fee is a \$25.00 flat fee. The cutting fee is \$1 per person if you bring a cake.
- The Buffet will be out for two hours during your event due to FDA regulations.
- No to-go containers are given with buffet packages

## LOGISTICS:

- Linens are included in all event packages. We provide white table linens and terra cotta napkins complimentary for all parties. Colored Linens are available for an additional cost. Please inquire for more information (orders must be placed two weeks before your event)
- CLIENTS are allowed to bring in their decorations to customize their event. Prohibited decorations include confetti, glitter, sparkles, or anything that could damage any STAGE HOUSE TAVERN, MOUNTAINSIDE walls, curtains, furniture, or equipment.
- CLIENTS are allowed to come to STAGE HOUSE TAVERN, MOUNTAINSIDE before the event starts time at a time that both the CLIENT and DIRECTOR OF BANQUET agree upon
- CLIENTS are not allowed to have a DJ in their event space unless it is a full restaurant buyout
- All music must be played through the restaurant's Sonos system. If the CLIENT wishes to submit a playlist, it must be emailed at least two weeks before the event. The playlist must be made through Premium Spotify to avoid any commercials. The DIRECTOR OF BANQUETS must approve the playlist. If the playlist does not work, we will ask for it to be resubmitted or ask the CLIENT what genre they would like.

## INCLEMENT WEATHER:

- Any events outside STAGE HOUSE TAVERN, MOUNTAINSIDE will accommodate relocating the CLIENTS event based on availability in severe weather. The DIRECTOR OF BANQUETS will consult with each CLIENT on a case-to-case basis.

## STAGE HOUSE SCHEDULED PERFORMANCES:

- Live Music/Sport Games
- Thursdays from 6 pm - 9 pm
- DJ/BAND Fridays and Saturdays from 6 pm - 9 pm and 10 pm-1 am
- Brunch/Blues Band Sundays from 11 am - 2 pm
- September - February TV sound will be on for Sport Events

## SERVICE CHARGE AND SALES TAX:

- The CLIENT's final bill will add a 20% gratuity and 6.25% sales tax. This applies to food, beverage, and compensation.

## PAYMENT:

- Payment plans are not applicable for any of STAGE HOUSE TAVERN, MOUNTAINSIDE Events. At the event's conclusion, the CLIENT must pay the final price in full by credit, debit, cash, or check to Stage House Tavern 3 LLC..
- No more than (6) separate checks per party.