

# STAGE HOUSE TAVERN

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

We are committed to providing the highest quality food and service at a tremendous value in a beautiful setting. This mission does not stop when it comes to our banquets. You will find we offer a variety of options to fit your specific private event needs.

Our Chef uses the freshest ingredients available to create intense, flavorful, rustic American cuisine. Our experience and attention to detail will allow you to enjoy your special occasion and the company of your guests, without concern.

Please feel free to contact our Banquet Manager via e-mail:

**[mountainsideparties@gmail.com](mailto:mountainsideparties@gmail.com)**. It would be our pleasure to answer any questions you may have regarding a private function at Stage House Tavern in Mountainside.

Sincerely,

Stage House Tavern  
1099 Route 22 East  
Mountainside, NJ. 07092  
908-731-0366

# The Happy Hour Package

*available for 25 or more guests  
additional \$100 fee for private bartender*

## Two Hour Open Bar *(included)*

call liquors, domestic and imported beers,  
house selection of red and white wine and soft drinks  
*shots not included*

## Appetizer Buffet *(choose six)*

- Vegetable Spring Rolls *with side of Thai chili sauce*
- Spinach & Artichoke Dip *with corn tortilla chips\*\**
- Buffalo Chicken Dip *blue cheese crumbles and scallions with corn tortilla chips\*\**
- Crispy Brussels Sprouts *with tamari chili sauce, pickled onions, scallions\*\**
- Chicken Tenders *choice of buffalo or chipotle bbq sauce*
- Chicken Wings *choice of buffalo or chipotle bbq sauce\*\* (supplemental \$2)*
- Chicken Empanadas *with jalapeno ranch sauce*
- Buffalo Chicken Meatballs *blue cheese crumbles, scallions*
- Mozzarella Sticks *with side of marinara sauce*
- Tortilla Chips *with guacamole and pico de gallo\*\**
- Hummus *with mint-bell pepper compote, grilled pita, cucumber*
- Buffalo Cauliflower *with crumbled blue cheese, scallions, house made ranch*
- Garlic Shrimp *with smoked chorizo\*\* (supplemental \$2)*
- Pulled Pork *with chipotle bbq sauce\*\**
- Sausage and Peppers\*\*
- Baked Penne *with ricotta cheese and mozzarella cheese in marinara sauce*
- Classic Meatball Parmesan *with marinara & mozzarella cheese*
- Penne Vodka *with roasted red peppers & green peas*
- Baked Macaroni & Cheese *topped with garlic bread crumbs*
- House-Made Ravioli
- Choice of:
  - classic cheese ravioli*
  - meatball ravioli*
  - goat cheese ravioli*
  - chicken saltimbocca ravioli*
  - sausage ravioli*
  - spinach and mushroom ravioli*
  - seafood ravioli*
  - roasted eggplant ravioli*
- Choice of Sauce:
  - marinara*
  - four cheese cream*
  - vodka*
  - basil pesto cream*

**\$45 per person**

**each additional hour of open bar (up to 4 hours): \$6 per person**

*\*Tax & Gratuity are not included in package price*

*\*Open Bar pricing is applied to all guests over the legal drinking age*

*\*\*notates gluten friendly menu options*

**Appetizer Buffet without Open Bar is available for \$25 per person (before fees)**

**Happy Hour Package Only Available Sunday-Thursday**

***please inquire for Friday and Saturday evening pricing***

# Entrée Buffet Package

available for 25 or more guests

## Soup and Salads (choose three)

Soup of the Day *chef's selection*

Garden Salad *mixed greens with shaved red onions, carrots, and plum tomatoes, balsamic vinaigrette\*\**

Red Beet Salad *goat cheese, almonds, chives, sun dried black currants, port wine vinaigrette\*\**

Classic Caesar Salad *romaine lettuce, garlic croutons and 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, pineapple, almonds, grated carrots, red onion, ginger vinaigrette\*\**

## Main Course (choose three)

Baked Penne *with ricotta cheese and mozzarella cheese in marinara sauce*

Penne Vodka *with house made vodka sauce, peas, and roasted red peppers*

Baked Macaroni & Cheese *topped with garlic bread crumbs*

Rigatoni Bolognese *ragout of ground beef and pork, onions, carrots, tomatoes, fresh herbs & a touch of cream, topped with ricotta and parmesan cheeses*

House Made Ravioli

Choice of:

*classic cheese ravioli*

*meatball ravioli*

*goat cheese ravioli*

*chicken saltimbocca ravioli*

*sausage ravioli*

*roasted eggplant ravioli*

*seafood ravioli*

*spinach and mushroom ravioli*

Choice of Sauce:

*marinara*

*four cheese cream*

*vodka*

*basil pesto cream*

Chicken Marsala *chicken and wild mushrooms topped with marsala demi glaze*

Chicken Piccata *in lemon caper butter sauce*

Classic Chicken Parmesan *breaded chicken in marinara sauce topped with fresh mozzarella*

Apple Stuffed Roast Pork Loin *with port wine demi-glace*

Grilled Pork Tenderloin *with mushroom gravy\*\**

Herb Roasted Pork Loin *with mushroom gravy\*\**

Sausage and Peppers\*\*

BBQ Pulled Pork\*\*

House Smoked Beef Brisket with chipotle BBQ sauce\*\*

Fried Chicken Breasts

Smoked St. Louis Ribs with Chipotle BBQ Sauce\*\*

Beef Bourguignon\*\*

Pepper Steak\*\*

Boneless Beef Short Ribs *with bordelaise sauce\*\* (supplemental \$5)*

Basa Francese *with white wine lemon butter sauce*

Sesame Glazed Salmon\*\*

Baby Shrimp Scampi *garlic, lemon white wine butter sauce\*\**

Seafood Paella *shrimp, clams, mussels, chorizo sausage, white wine tomato broth over saffron rice\*\**

## Sides (choose three)

Whipped Potatoes\*\*

Garlic Sautéed Green Beans\*\*

Cilantro Rice & Black Beans\*\*

Roasted Garlic Potato Gratin\*\*

Garlic Sautéed Broccoli\*\*

Saffron Rice\*\*

Rosemary Roasted Potatoes\*\*

Roasted Brussels Sprouts\*\*

French Fries

Seasonal Vegetables\*\*

Onion Rings

## Dessert

Assorted Dessert Platters

**\$38 per adult**

**\$23 per child**

\*Tax & Gratuity are not included in package price

\*\*notates gluten friendly menu options

## Two or Three Course Dinner Menu

### First Course: Appetizers (*choose three*)

Soup of the Day

French Onion Soup

Garden Salad *mixed greens, balsamic vinaigrette, shaved red onions, carrots, plum tomatoes\*\**

Classic Caesar Salad *romaine lettuce, house-made caesar dressing, garlic croutons, parmesan cheese*

Wedge Salad *iceberg wedge, bacon, crumbled blue cheese, pickled red onion, everything bagel seasoning, blue cheese dressing\*\**

Ginger Salad *mixed greens, almonds, pineapple, carrot, red onion, ginger vinaigrette\*\**

Red Beet Salad *diced red beets, goat cheese, almonds, chives, black currants, port wine vinaigrette\*\**

House Made Ravioli *choice of ravioli, choice of sauce*

Shrimp Cocktail *house-made cocktail sauce and lemon (supplemental \$2)\*\**

Sautéed Shrimp *avocado puree, corn tortilla, tamari caramel sauce (supplemental \$2)\*\**

Crispy Brussels Sprouts *with tamari chili sauce, pickled onions, scallions*

Tuna Tartare *seasonal prep\*\**

### Second Course: Main (*choose four*)

Penne Vodka *vodka sauce, green peas, and roasted red peppers*

Parmesan Crusted Chicken Breast *vodka sauce, spinach linguini*

French Cut Chicken Breast *seasonal prep\*\**

Grilled Salmon *seasonal prep\*\**

Cajun Shrimp Linguine *house made black pepper linguine, baby shrimp, onions, bell peppers, scallions, cajun cream sauce*

Chicken and Waffles *belgian waffle, fried chicken breasts, whiskey pecan syrup, whipped honey butter*

Rigatoni Bolognese *ragout of ground beef and pork, onions, carrots, tomatoes, fresh herbs*

*& a touch of cream, topped with ricotta and parmesan cheeses*

Classic Chicken Parmesan *parmesan crusted chicken topped with fresh mozzarella and marinara, served a side of rigatoni*

Grilled 12oz Pork Chop *seasonal prep\*\**

10 oz. Flat Iron Steak *seasonal prep\*\**

Squid Ink Linguine *house made squid ink linguine, chopped shrimp, crumbled italian sausage, garlic, calabrian chilis, white wine, touch of tomato, finished with lemon bread crumbs*

14 oz. NY Strip Steak *whipped potatoes, charred broccoli, horseradish compound butter (supplemental \$5)*

Braised Boneless Beef Short Ribs *sauteed broccoli, whipped potatoes, bordelaise sauce (supplemental \$5)*

### Third Course: 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 Crème Brûlée\*\*

Warm Stage House Molten Cake *raspberry and framboise chantilly cream*

**Two Course Sit Down \$40 per person**

**Three Course Sit Down \$45 per person**

**Add Salad Course \$6 per person**

\*Tax & Gratuity are not included in package price

\*\*notates gluten friendly menu options

## Two or Three Course Luncheon Menu

*below package price is only available for events beginning before 3pm*

### First Course: Appetizers *(choose two)*

Soup of the Day

French Onion Soup

Garden Salad *mixed greens, balsamic vinaigrette, shaved red onions, carrots, plum tomatoes\*\**

Classic Caesar Salad *romaine lettuce, house-made caesar dressing, garlic croutons, parmesan cheese*

Wedge Salad *iceberg wedge, bacon, crumbled blue cheese, pickled red onion, everything bagel seasoning, blue cheese dressing\*\**

Red Beet Salad *diced red beets, goat cheese, almonds, chives, black currants, port wine vinaigrette\*\**

Ginger Salad *mixed greens, almonds, pineapple, carrot, red onion, ginger vinaigrette\*\**

House Made Ravioli *choice of ravioli, choice of sauce*

Shrimp Cocktail *house-made cocktail sauce and lemon\*\* (supplemental \$3)*

Sautéed Shrimp *avocado puree, corn tortilla, tamari caramel sauce (supplemental \$4)\*\**

Crispy Brussels Sprouts *with tamari chili sauce, pickled onions, scallions*

Tuna Tartare *seasonal prep (supplemental \$5)\*\**

### Second Course: Main *(choose three)*

Cobb Salad *diced chicken, bacon, bleu cheese, tomato, hard-boiled egg, avocado, honey mustard dressing\*\**

Penne Vodka *vodka sauce, green peas, and roasted red peppers*

Parmesan Crusted Chicken Breast *house-made spinach linguini, vodka sauce*

Rigatoni Bolognese *ragout of ground beef and pork, onions, carrots, tomatoes, fresh herbs and a touch of cream, topped with ricotta and 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 and Chips *tempura fried basa, french fries, tartar sauce, coleslaw*

Smoked St. Louis Ribs *chipotle bbq sauce, fries, coleslaw*

Grilled Salmon *seasonal prep\*\* (supplemental \$4)*

Classic Chicken Parmesan *parmesan crusted chicken topped with fresh mozzarella and marinara, served with a side of house made rigatoni and marinara*

Neapolitan Style Pizza *choice of margherita, eggplant, bianco, or plain with one topping*

Chicken and Waffles *belgian waffle, fried chicken breasts, whiskey pecan syrup, whipped honey butter*

Grilled 12oz Pork Chop *seasonal prep\*\* (supplemental \$4)*

10oz Flat Iron Steak *seasonal prep\*\* (supplemental \$4)*

### Third Course: 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 Crème Brulee\*\*

Warm Stage House Molten Cake *raspberry and framboise chantilly cream*

**Two Course Sit Down \$35 per person**

**Three Course Sit Down \$40 per person**

\*Tax & Gratuity are not included in package price

\*\*notates gluten friendly menu options

supplemental prices are based by order

## Two or Three Course Luncheon Sandwich Menu

*below package price is only available for events beginning before 3pm*

### First Course: Soup or Salads (*choose two*)

Soup of the Day

French Onion Soup

Garden Salad *mixed greens, balsamic vinaigrette, shaved red onions, carrots, plum tomatoes\*\**

Classic Caesar Salad *romaine lettuce, house-made caesar dressing, garlic croutons, parmesan cheese*

Wedge Salad *iceberg wedge, bacon, crumbled blue cheese, pickled red onion, everything bagel seasoning, blue cheese dressing\*\**

Red Beet Salad *diced red beets, goat cheese, almonds, chives, black currants, port wine vinaigrette\*\**

Ginger Salad *mixed greens, almonds, pineapple, carrot, red onion, ginger vinaigrette\*\**

### Second Course: Main (*choose three*)

Cobb Salad *diced chicken, bacon, bleu cheese, tomato, hard-boiled egg, avocado, honey mustard dressing\*\**

Penne Vodka *vodka sauce, green peas, and roasted red peppers*

CBB Mac & Cheese *house made penne, grilled chicken, bacon, broccoli, ancho cheese sauce, finished with garlic bread crumbs*

Fish and Chips *tempura fried basa, french fries, tartar sauce, coleslaw*

Neapolitan Style Pizza *choice of margherita, eggplant, bianco, or plain with one topping*

Turkey Club *house roasted turkey breast, bacon, avocado, lettuce, tomato, chipotle mayo, multigrain bread, french fries*

Grilled Chicken Club *grilled chicken breast, bacon, lettuce, tomato, honey mustard, long roll, french fries*

BBQ Pulled Pork *smoked pulled pork, chipotle bbq sauce, pickles, coleslaw, brioche roll, french fries*

Crispy Fried Chicken Sandwich *fried chicken breast, lettuce, tomato, ranch dressing, brioche roll, french fries*

Fried Fish Sandwich *tempura fried basa, lettuce, tomato, tartar sauce, brioche roll, french fries*

CBR Wrap *grilled chicken, monterey jack cheese, lettuce, tomato, avocado, ranch dressing, white or wheat wrap, french fries*

Chicken Caesar Wrap *grilled chicken, romaine lettuce, fresh mozzarella, parmesan, white or wheat wrap*

Stage House Burger *swiss cheese, lettuce, tomato, red onion, pickles, roast garlic mayo, brioche roll, french fries*

BBQ Burger *frazzled onions, cheddar cheese, pickles, chipotle bbq sauce, brioche roll, french fries*

California Burger *red onion, avocado, monterey jack cheese, chipotle mayo, brioche roll, french fries*

Black Bean Burger *red onion, avocado, lettuce, chipotle mayo, sourdough roll, french fries*

Beyond Burger *vegetable protein based vegan burger, avocado, lettuce, tomato, red onion, vegan mayo, sourdough roll, french fries*

### Third Course: 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 Crème Brulee\*\*

**Two Course Sit Down \$24 per person**

**Three Course Sit Down \$29 per person**

**\*Tax & Gratuity are not included in package price**

**\*\*notates gluten friendly menu options**

*supplemental prices are based by order*

# Luncheon Entrée Buffet Package

*available for 25 or more guests*

*below package pricing is only available for events beginning before 3pm*

## Soup and Salads (choose two)

Soup of the Day - *Chef's Selection*

Garden Salad *mixed greens, shaved red onions, carrots, and plum tomatoes, balsamic vinaigrette\*\**

Classic Caesar Salad *romaine lettuce, garlic croutons, parmesan cheese, Caesar dressing*

Mini Wedge Salad *iceberg lettuce, bacon, tomato, blue cheese dressing\*\**

Ginger Salad *mixed greens, almonds, pineapple, carrot, red onion, ginger vinaigrette\*\**

## Main Course (choose three)

Baked Penne *with ricotta cheese and mozzarella cheese in marinara sauce*

Penne Vodka *with roasted peppers and green peas mixed in*

Baked Macaroni & Cheese *topped with garlic bread crumbs*

House Made Ravioli

Choice of:

*classic cheese ravioli*

*meatball ravioli*

*goat cheese ravioli*

*chicken saltimbocca ravioli*

*sausage ravioli*

*roasted eggplant ravioli*

*seafood ravioli*

*spinach and mushroom ravioli*

Choice of Sauce:

*marinara*

*four cheese cream*

*vodka*

*basil pesto cream*

Chicken Marsala *chicken & wild mushrooms topped with marsala demi glaze*

Chicken Piccata *in lemon caper butter sauce*

Classic Chicken Parmesan *breaded chicken in marinara sauce topped with fresh mozzarella*

Sausage & Peppers\*\*

Herb Roasted Pork Loin *with mushroom gravy\*\**

Smoked St. Louis Ribs *chipotle bbq sauce\*\**

Pepper Steak\*\*

Beef Bourguignon\*\*

Classic Meatball Parmesan *marinara topped with fresh mozzarella*

Boneless Beef Short Ribs *with bordelaise sauce\*\* (supplemental \$5)*

Basa Francese *with white wine lemon butter sauce*

Sesame Glazed Salmon\*\* **(supplemental \$2)**

Baby Shrimp Scampi *garlic, lemon white wine butter sauce\*\* (supplemental \$2)*

Seafood Paella *shrimp, clams, mussels, and chorizo in white wine tomato broth over saffron rice\*\* (supplemental \$3)*

## Sides (choose two)

Whipped Potatoes\*\*

Rosemary Roasted Potatoes\*\*

Seasonal Vegetables\*\*

Garlic Sautéed Green Beans\*\*

Garlic Sautéed Broccoli\*\*

Cilantro Rice\*\*

Rice Pilaf\*\*

Saffron Rice\*\*

## Dessert

Assortment of Chef's Dessert Selection

*soft drinks, coffee, hot tea included in all packages*

***specialty coffees & juices not included***

**\$30 per adult**

**\$18 per child**

**\*Tax & Gratuity are not included in package price**

**\*\*notates gluten friendly menu options**

# Private Brunch Buffet

*available for 25 or more guests*

*below package pricing is only available for events beginning before 3pm*

## Pastry station *(included)*

Bagels with Cream Cheese and Butter  
House Smoked Salmon with Capers and Red Onions\*\*  
Assortment of Mini Breakfast Pastries  
and Seasonal Fruit Platter\*\*

## Main Course *(choose four)*

Tomato, Cheddar and Onion Frittata\*\*  
Mushroom, Bacon and Goat Cheese Frittata\*\*  
Scrambled Eggs\*\*  
Bacon and Breakfast Sausage\*\*  
Classic French Toast *with syrup on the side*  
Belgian Waffles *with syrup on the side*  
Baked Penne *with ricotta cheese and mozzarella cheese in marinara sauce*  
Penne Vodka *with roasted red peppers and green peas*  
House Made Ravioli  
Choice of:  
*classic cheese ravioli*      *meatball ravioli*  
*goat cheese ravioli*      *chicken saltimbocca ravioli*  
*sausage ravioli*      *roasted eggplant ravioli*  
*seafood ravioli*      *spinach and mushroom ravioli*  
Choice of Sauce:  
*marinara*      *four cheese cream*  
*vodka*      *basil pesto cream*  
Chicken Marsala *chicken and wild mushrooms topped with marsala demi-glace*  
Chicken Piccata *in lemon caper butter sauce*  
Classic Chicken Parmesan *breaded chicken in marinara sauce topped with fresh mozzarella*  
Sausage & Peppers\*\*  
Herb Roasted Pork Loin *with mushroom gravy\*\**  
Smoked St. Louis Ribs *chipotle bbq sauce\*\**  
Pepper Steak\*\*  
Beef Bourguignon\*\*  
Classic Meatball Parmesan *marinara topped with fresh mozzarella*  
Boneless Beef Short Ribs *with bordelaise sauce\*\* (supplemental \$5)*  
Basa Francese *with white wine lemon butter sauce*  
Sesame Glazed Salmon\*\* *(supplemental \$2)*  
Baby Shrimp Scampi *garlic, lemon white wine butter sauce\*\* (supplemental \$2)*  
Seafood Paella *shrimp, clams, mussels, and chorizo in white wine tomato broth over saffron rice\*\* (supplemental \$3)*

## Sides *(choose three)*

Home Fried Potatoes *with peppers and onions\*\**  
Whipped Potatoes\*\*  
Roasted Rosemary Potatoes\*\*

Seasonal Vegetables\*\*  
Garlic Sautéed Green Beans\*\*  
Garlic Sautéed Broccoli\*\*

Cilantro Rice\*\*  
Rice Pilaf\*\*  
Saffron Rice\*\*

**\$35 per adult**

**\$20 per child**

**\*Tax & Gratuity are not included in package price**

**\*\*notates gluten friendly menu options**

## Optional 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

# **Sunday\* Brunch Buffet**

**11 am to 2 pm**

Stage House Tavern Sunday Brunch takes place every Sunday (excluding holidays). The brunch is set up around the Garden Tables in the middle of the restaurant, conveniently close the party room.

This package includes booking the space in the party room with access to the public brunch buffet.

If you would like a private buffet, please see our private brunch buffet package.

## **Hot and Cold Buffet**

Our buffet will include both selections of delicious breakfast foods and scrumptious lunch entrées. You can expect to find the chef's choice of hot buffet items including beef, chicken, pork, seafood and pasta dishes, as well as rice and seasonal vegetables. For breakfast options, we offer scrambled eggs, bacon, breakfast sausage, waffles, french toast, & home fries.

In addition to the hot buffet, there is also a cold buffet table consisting of – but not limited to – assorted muffin, bagels with cream cheese and butter, house smoked salmon, antipasto salad, fruit salad, cheese and crackers, cereal in addition to our beet salad, garden salad, and caesar salad.

## **Omelette Station**

Watch our chef cook your made-to-order omelette! Choose from a variety of fillings and cheeses.

## **Carving Station**

Each week we will feature a Chef's selection of meat to be carved at your request.

## **Wood Fired Pizzas**

Made to order pizzas are served right to your table but must be ordered through your server.

## **Assorted Desserts**

Our brunch buffet has a great variety of desserts. You can expect to find an assortment of cookies, cakes, and pies. You can't miss the chocolate fountain with treats such as strawberries and marshmallows for dipping.

## **Beverages**

Unlimited juice, coffee, hot tea and soft drinks included in price

Ask about our Luncheon Open Bar packages

**\$32.95 per adult**

**\$19.95 per child**

\*only available on Sundays

**Personalize your party with our linen package – inquire for details.**

## Beverages

*must be combined with another package  
please note; open bar packages do not include private bartender*

### Luncheon Open Bar Packages

*package prices below only available for parties before 3pm*

**Beer & Wine Open Bar** *house wine by the glass, all draft beer by the pint & domestic bottles only  
(sangria & champagne toasts not included)*

**2 Hours:** \$15 per person

**3 Hours:** \$18 per person

**Endless Mimosas or Sangria** *either carafes of mimosas OR sangria by the pitcher  
please inquire for package pricing for both mimosas & sangrias*

**2 Hours:** \$15 per person

**3 Hours:** \$18 per person

### Dinner Open Bar Packages

*no shots included in any package*

**Beer & Wine Open Bar** *house wine by the glass, all draft & bottled beers, soft drinks*

**2 Hours:** \$20 per person

**3 Hours:** \$24 per person

**4 Hours:** \$28 per person

**Call Open Bar** *call liquors, domestic and imported beers, house wine, soft drinks*

**2 Hours:** \$24 per person

**3 Hours:** \$28 per person

**4 Hours:** \$30 per person

**Premium Open Bar** *premium liquors\*, domestic and imported beers, house & premium wines, soft drinks  
\*limited single malts & bourbons available*

**2 Hours:** \$30 per person

**3 Hours:** \$34 per person

**4 Hours:** \$39 per person

**On Consumption** *all alcoholic drinks consumed will be added to the final bill, no per person price  
(also available for luncheon)*

**Cash Bar** *guests pay for their own alcoholic beverages*

*\*cash bar not included in room minimums  
(also available for luncheon)*

*soft drinks, coffee, hot tea included in all packages  
specialty coffees & juices not included*

*\*per person price applicable to all guests over legal drinking age\**

## Stage House Children's Menu

\*Available for Children 12 Years Old and Younger\*

*soda, juice or milk included*

### Kids 3 Course Menu

#### Appetizer Course

Garden Salad *mixed greens tossed in balsamic vinaigrette dressing topped with red onions, carrots and plum tomatoes\*\**

Fresh Fruit Cup *assortment of seasonal fruits\*\**

#### Main Course *(select four)*

Chicken Fingers *served with French fries and honey mustard sauce*

Grilled Chicken Breast *served with whipped potatoes and seasonal vegetables\*\**

Baked Macaroni & Cheese *house-made cheese sauce baked and topped with bread crumbs*

Grilled Cheese Sandwich *served with french fries*

Mozzarella Sticks *served with marinara sauce*

Penne Pasta *served with a choice of marinara sauce or butter sauce, topped with parmesan cheese*

#### Dessert Course

Vanilla or Chocolate Ice Cream *topped with chocolate sauce\*\**

Brownie Sundae *with vanilla ice cream*

**\$20 per child**

\*Tax & Gratuity are not included in package price

\*\*notates gluten friendly menu options

# Terms Agreement to All Party Packages

6.625% NJ state sales tax and 20% gratuity are not included in any of the package prices\*  
\*excluding all-inclusive package

Menu selections are due two weeks prior to your event.

A final head count is due four days prior. The banquet manager is subject to enforcing a guarantee on your party to cover costs of food and service. There will be a head count taken on the day of your event; you are responsible for paying for all guests accounted for.

\$250 deposit is required to hold a room, **deposits are nonrefundable.**  
The deposit will be taken off the final check, and the balance will be due at the conclusion of your event.

Bringing your own desserts is permitted.  
A flat \$25 cake cutting fee will be applied to all cakes brought in.

Linen Package: White tablecloths are included.  
Standard Rust color napkins are complimentary for all parties;  
other colors are available for an additional fee. *Please inquire.*

Decorations are permitted and encouraged, but please no tacks or tape on the walls.  
We kindly ask that you not use any confetti.  
Use of confetti will incur a \$100 clean up fee.

No more than six separate checks for any size party.  
Please inform of us of any allergies so we can accommodate you and your guests with ease.

**All buffet packages must guarantee 25 guests minimum. Buffet food cannot be packed and taken to-go. Buffet food must be cleared once out over 2 hours.**

*All menus and prices are effective May 11, 2021  
and are subject to change at the discretion of Stage House Tavern.*