

STAGE HOUSE

TAVERN

events

contact for more information
cynthia sanchez
event coordinator

1099 US-22 mountainside, nj 07092

stagehousetavern.com/mountainside



908 731 0366



732 371 1599



MOUNTAINSIDEPARTIES@GMAIL.COM



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

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

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 event coordinator via email at 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**

908 . 731 . 0366



PRIVATE BRUNCH BUFFET.

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

PASTRY STATION

included.

bagels with cream cheese & butter
house smoked salmon with capers & red onions **
assortment of mini breakfast pastries
seasonal fruit platters **

MAIN COURSE

choose four.

tomato, cheddar & onion frittata **
mushroom, bacon, & goat cheese frittata **
scrambled eggs **
bacon & breakfast sausage **
classic french toast | with syrup on the side
belgian waffles | with syrup on the side
baked penne | with ricotta & mozzarella cheese in marinara sauce
penne vodka | with roasted red peppers & green peas
house-made ravioli | your choice of: classic cheese ravioli, goat cheese ravioli, sausage ravioli, seafood ravioli, meatball ravioli, chicken saltimbocca ravioli, spinach & mushroom ravioli, roasted eggplant ravioli - your choice of: marinara, four cheese cream, vodka, or basil pesto cream sauce
chicken marsala | 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 (extra \$5)**
basa francese | with white 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 in white wine tomato broth over saffron rice (extra \$3)**

SIDES

choose three.

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

PRICING

without tax & gratuity.

\$35 per adult
\$20 per child



BOOZY BRUNCH BUFFET.

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

PASTRY STATION

included.

bagels with cream cheese & butter
house smoked salmon with capers & red onions **
assortment of mini breakfast pastries
seasonal fruit platters **

MAIN COURSE

choose four.

tomato, cheddar & onion frittata **
mushroom, bacon, & goat cheese frittata **
scrambled eggs **
bacon & breakfast sausage **
classic french toast | with syrup on the side
belgian waffles | with syrup on the side
baked penne | with ricotta & mozzarella cheese in marinara sauce
penne vodka | with green peas & roasted red peppers
house-made ravioli | your choice of: classic cheese ravioli, goat cheese ravioli, sausage ravioli, seafood ravioli, meatball ravioli, chicken saltimbocca ravioli, spinach & mushroom ravioli, roasted eggplant ravioli - your choice of: marinara, four cheese cream, vodka, or basil pesto cream sauce
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 | with chipotle bbq sauce **
pepper steak **
beef bourguignon**
classic meatball parmesan | marinara topped with fresh mozzarella
boneless beef short ribs | with bordelaise sauce (extra \$5) **
basa francese | with white 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 in white wine tomato broth over saffron rice** (extra \$3)

MIMOSA BAR

included.

a beautiful display of a variety of flavors of mimosas for you & your guests to indulge in.

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

"because brunch without a mimosa is just a sad breakfast."

SIDES

choose three.

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

PRICING

without tax & gratuity.

with 4 hour mimosa bar
\$45 per adult
\$20 per child



SUNDAY BEST BRUNCH BUFFET

25 + GUESTS FROM 11 AM - 2 PM

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the stage house tavern sunday brunch takes place every sunday (excluding holidays). 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.

COLD BUFFET

assorted muffins
bagels with cream cheese & butter
house smoked salmon
antipasto salad
fruit salad
cheese & crackers
cereal
beet salad, garden salad, & caesar salad

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

beef
chicken
pork
seafood
pasta
rice pilaf
seasonal vegetables

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 served right to your table, but must be 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.

you can't miss our chocolate fountain with treats such as strawberries & marshmallows for dipping!

PRICING

without tax & gratuity.

\$32.95 per adult
\$19.95 per child

PACKAGE IS ONLY AVAILABLE ON SUNDAYS

but first, brunch.



THE LUNCHBOX BUFFET.

25 + GUESTS

good food, good mood.

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, picked red onions, everything bagel seasoning

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

MAIN COURSE

choose three.

baked penne | with ricotta & mozzarella cheese in marinara sauce

penne vodka | with roasted red peppers & green peas

baked mac & cheese | topped with garlic bread crumbs

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

seafood ravioli, meatball ravioli, chicken saltimbocca ravioli, spinach & mushroom ravioli, roasted eggplant ravioli -

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

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** (extra \$5)

basa francese | with white wine lemon butter sauce**

sesame glazed salmon** (extra \$2)

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

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

SIDES

choose two.

whipped potatoes **

rosemary roasted potatoes **

seasonal vegetables **

garlic sauteed green beans **

garlic sauteed broccoli **

cilantro rice **

rice pilaf **

saffron rice **

PRICING

without tax & gratuity.

\$30 per person

\$18 per child

DESSERT

included.

assortment of chef's dessert selection

PACKAGE PRICING
IS ONLY
AVAILABLE FOR
EVENTS BEGINNING
BEFORE 3 PM



THE BITES & BURGERS MENU.

25 + GUESTS

SOUPS & SALADS

choose two.

soup of the day | chef's selection

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

mini 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**

you can't live a full life on an empty stomach.

MAIN COURSE

choose three.

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

penne vodka | with 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, & 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, avocado, 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 or parmesan crusted chicken breast, romaine lettuce, fresh mozzarella, parmesan, caesar dressing, choice of white or wheat wrap, & french fries

stage house burger | swiss cheese, lettuce, tomato, red onion, pickles, roasted garlic mayo

bbq burger | frazzled onions, cheddar cheese, pickles, chipotle bba 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.

bourban 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 **

PACKAGE PRICING
IS ONLY
AVAILABLE FOR
EVENTS BEGINNING
BEFORE 3 PM

PRICING

without tax & gratuity.

two course \$24 per person

three course \$29 per person



2 OR 3 COURSE LUNCHEON.

plated.

25 + GUESTS

homemade food is a labor of love,

FIRST COURSE: APPETIZERS

choose two.

soup of the day | chef's choice

french onion soup

garden salad | mixed greens, shaved red onions, croutons, 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**

red beet salad | diced red beets, goat cheese, almonds, chives, black currants, port wine vinaigrette

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

seafood ravioli, meatball ravioli, chicken saltimbocca ravioli, spinach & mushroom ravioli, roasted eggplant ravioli -

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

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

sauteed shrimp | avocado puree, corn tortilla, tamari caramel sauce (extra \$4)

crispy brussel sprouts | with tamari chili sauce, pickled onions, scallions

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, & 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, with a 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

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 \$4)**

10 oz. flat iron steak | seasonal prep (extra \$4)**

PACKAGE PRICING IS ONLY AVAILABLE FOR EVENTS BEGINNING BEFORE 3 PM

THIRD COURSE: DESSERT

choose two.

bourban 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**

warm stage house molten cake | raspberry & framboise chantilly cream

PRICING

without tax & gratuity.

two course \$35 per person

three course \$40 per person



2 OR 3 COURSE DINNER.

plated.

25 + GUESTS

FIRST COURSE: APPETIZERS

choose three.

soup of the day | chef's choice
french onion soup
garden salad | mixed greens, shaved red onions, croutons, 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**
red beet salad | diced red beets, goat cheese, almonds, chives, black currants, port wine vinaigrette
house-made ravioli | your choice of: classic cheese ravioli, goat cheese ravioli, sausage ravioli, seafood ravioli, meatball ravioli, chicken saltimbocca ravioli, spinach & mushroom ravioli, roasted eggplant ravioli - your choice of: marinara, four cheese cream, vodka, or basil pesto cream sauce
shrimp cocktail | house-made cocktail sauce & lemon** (extra \$3)
sauteed shrimp | avocado puree, corn tortilla, tamari caramel sauce (extra \$4)
crispy brussels sprouts | with tamari chili sauce, pickled onions, scallions
tuna tartare | seasonal prep (extra \$5)**

SECOND COURSE: ENTREES

choose four.

penne vodka | vodka sauce, green peas, & roasted red peppers
parmesan crusted chicken breast | house-made spinach linguini, vodka sauce
french cut chicken breast | seasonal prep**
grilled salmon | seasonal prep (extra \$4)**
cajun shrimp linguine | house-made black pepper linguine, baby shrimp, onions, bell peppers, scallions, cajun cream sauce
chicken & 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, with a touch of cream, topped with ricotta & parmesan cheeses
classic chicken parmesan | parmesan crusted chicken, topped with fresh mozzarella and marinara, served with a side of house-made rigatoni and marinara
grilled 12 oz. 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 (extra \$5)
braised boneless beef short ribs | sauteed broccoli, whipped potatoes, bordelaise sauce (extra \$5)

THIRD COURSE: DESSERT

choose three.

bourban 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**
warm stage house molten cake | raspberry & framboise chantilly cream

PRICING

without tax & gratuity.

two course \$40 per person

three course \$45 per person



BE OUR GUEST BUFFET.

25 + GUESTS

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 | with ricotta & mozzarella cheese in marinara sauce

penne vodka | with house-made vodka sauce, peas, & 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 & parmesan cheeses

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

seafood ravioli, meatball ravioli, chicken saltimbocca ravioli, spinach & mushroom ravioli, roasted eggplant ravioli -

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

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 cheese

apple stuffed roast pork loin | with port wine demi-glaze

sausage & 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 (extra \$5)**

basa francese | with 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)**

DESSERT

assortment of chef's dessert selection

PRICING

without tax & gratuity.

\$38 per adult

\$23 per child

SIDES

choose three.

whipped potatoes **

roasted garlic potato gratin

rosemary roasted potatoes**

seasonal vegetables**

garlic sauteed green beans **

garlic sauteed broccoli **

roasted brussel sprouts **

cilantro rice & black beans **

saffron rice **

french fries **

onion rings



KIDS' MENU

KIDS THREE COURSE

available for children 12 years old & younger.
children 4 and under are free.

APPETIZER COURSE

garden salad | mixed greens tossed in balsamic vinaigrette dressing topped with red onions & plum tomatoes

fresh fruit cup | assortment of seasonal fruits **

MAIN COURSE

choose four.

chicken fingers | served with french fries & honey mustard sauce

grilled chicken breast | served with whipped potatoes and seasonal vegetables **

baked macaroni & cheese | house-made cheese sauce baked & topped with bread crumbs

grilled cheese sandwich | served with french fries

mozzarella sticks | served with marinara sauce

penne pasta | served with 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

PRICING

without tax & gratuity.

\$20 per child



HAPPY HOUR.

25 + GUESTS

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 | 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 (extra \$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 (extra \$2)**
- pulled pork | with chipotle bbq sauce**
- sausage & peppers **
- baked penne | with ricotta and mozzarella cheese in marinara sauce
- classic meatball parmesan | with marinara & mozzarella cheese
- penne vodka | with roasted red peppers & green peas
- baked mac & cheese | topped with garlic bread crumbs
- house-made ravioli | your choice of: classic cheese ravioli, goat cheese ravioli, sausage ravioli, seafood ravioli, meatball ravioli, chicken saltimbocca ravioli, spinach & mushroom ravioli, roasted eggplant ravioli - your choice of: marinara, four cheese cream, vodka, or basil pesto cream sauce

why limit happy to one hour?

AVAILABLE
SUNDAY-THURSDAY

PLEASE INQUIRE FOR
FRIDAY & SATURDAY PRICING

**** gluten free**

***Please let us know if you have any food allergies**

PRICING

without tax & gratuity

\$45 per person
+ private bartender fee \$100

each additional hour of open bar (up to 4 hours) \$6 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 ++



SIP, SIP, HOORAY.

● **trust me, you can dance. -tequila** ●

ALL OF OUR BEVERAGE PACKAGES MUST BE COMBINED WITH A FOOD PACKAGE

OPEN BAR PACKAGES DO NOT INCLUDE PRIVATE BARTENDER(S)

LUNCH OPEN BAR PACKAGES

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

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

2 hours | \$15 per person

3 hours | \$18 per person

endless mimosa bar | carafes of mimosas on guest tables

2 hours | \$15 per person

3 hours | \$18 per person

endless sangria station | pitchers of sangria

2 hours | \$15 per person

3 hours | \$18 per person

EVENING OPEN BAR PACKAGES

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

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

2 hours | \$20 per person

3 hours | \$24 per person

4 hours | \$28 per person

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

2 hours | \$ 30 per person *limited single malts & bourbons available

3 hours | \$34 per person

4 hours | \$39 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 table 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

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

specialty coffees & juices are not included

PER PERSON PRICE APPLICABLE TO ALL GUESTS OVER LEGAL DRINKING AGE



LIQUOR PACKAGE BREAKDOWN.

BEER & WINE OPEN BAR

house red
house white
domestic bottles
draft pints

CALL OPEN BAR

vodka | absolut, kettel one, stoli, firefly, three olives

rum | bacardi, bacardi flavors, captain morgan, malibu

gin | tanqueray, beefeater, bombay, new amsterdam

tequila | cuervo gold, cuervo silver, teramana blanco

whiskey & bourbon | canadian club, jack daniels, bushmills, fireball, old overholt, seagrams 7, seagrams vo, southern comfort

scotch | johnnie walker red, dewars

cordials | bailey's kahlua, midori, aperol

PREMIUM LIQUOR PACKAGE

includes all liquors from the call package + alcohol listed below.

vodka | absolut, belvedere, chopin, firefly, grey goose, kettel one, stoli, three olives, tito's

gin | beefeater, bombay, bombay sapphire, hendricks, new amsterdam, tanqueray 10, tanqueray, bombay sapphire

tequila | casamigos anjeo, casamigos blanco, casamigos reposado, jose cuervo gold & silver, patron xo, patron silver, teramana blanco

whiskey & bourbon | angles envy, basil hyden, bushmills, canadian club, crown royal, fireball, jack daniels, jameson, knob creek, maker's mark, old overholt, seagrams 7, seagrams vo, southern comfort, woodford reserve

scotch | chivas regal, dewars, johnnie walker black, johnnie walker red

cordials | aperol, bailey's kahlua, midori

rum | bacardi, bacardi flavors, captain morgan, malibu

PRICING

without tax & gratuity.

2 hours: \$24 per person

3 hours: \$28 per person

4 hours: \$30 per person

PRICING

without tax & gratuity.

2 hours: \$30 per person

3 hours: \$34 per person

4 hours: \$39 per person



TERMS & AGREEMENT.

deposit + contract

- an event is considered booked and the event space secured if a \$250 nonrefundable deposit is paid
- the event contract must be signed by both the client and the event coordinator at the time that the deposit is placed.

event timeline

- event food & beverage packages must be chosen at least 2 weeks prior to the event date.
- event food & beverage package choices must be made at least 2 weeks prior to the event date.
- event linen colors must be chosen 2 weeks prior to the event date.
- linens are included in all event packages. we provide white table linens and burgundy colored napkins for all events. other linen colors are available for an additional cost. please inquire for more information.

guaranteed guests

- event guaranteed number of guests is due two weeks prior to the event date. if the headcount is more than the number of guaranteed guests, the host is responsible for paying for all guests accounted for. in the event that the headcount is lower than the guaranteed guest count, the host is still responsible for paying for the guaranteed number of guests given two weeks prior to the event coordinator.

payment

- no payment plans are applicable as payment for any of stage house tavern's events.
- the final payment must be paid at the conclusion of the event in full by credit, debit, cash, or check made out to Stage House Tavern 3 LLC.
- no more than 6 separate checks per party.

food + beverage

- all events held in the tent require a buffet food package
- open bar is not available without a food package
- \$100 bartender fee is applicable for events with bar packages
- adults are considered anyone who is 13 years old or older. anyone under the age of 12 is considered a child and is eligible for the kids' pricing
- adults who are consuming alcohol must be at least 21 years old and have a government issued photo ID as proof. all guests who meet this criteria will be charged for the beverage package of the host's choice on the day of the event.
- all allergies need to be noted by the host at least 2 weeks prior to the event so that accommodations can be made to ensure the safety of our guests
- bringing outside dessert(s) is permitted. A \$1 charge per person will be applied.

decor

- clients are permitted to bring their own decorations to make the event space their own. **decorations that are prohibited included confetti, glitter, sparkles, or anything that could potentially damage any of Stage House Tavern's walls, curtains, furniture, or equipment.**
- guests are allowed to come to Stage House Tavern prior to the event start time at a time that both the host and the event coordinator agree upon.