

# Stage House Tavern

SCOTCH PLAINS

# Events

For more information  
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# Stage House Tavern

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## Scotch Plains, New Jersey

# SIP, SIP, HOORAY!

all beverage packages must be combined with a food package.  
open bar packages are subject to a \$100 bartender fee that covers up to 4 hours of service  
does not include private bar

## MIMOSA OR SANGRIA STATION

carafes of mimosas or pitchers of sangria

**2 HOURS: \$13 PER PERSON**

**3 HOURS: \$18 PER PERSON**

## BEER & WINE

house wines, domestic draft & bottled beers  
soda, coffee & tea included

**2 HOURS: \$20 PER PERSON**

**3 HOURS: \$24 PER PERSON**

## BEER, WINE, & LIQUOR

house wines, domestic draft & bottled beers, call liquor mixed drinks soda, coffee & tea included

**vodka** | kettel one, stoli, tito's

**gin** | beefeater, bombay, tanqueray

**tequila** | milagro, tanteo chipotle or jalapeño

**rum** | bacardi, bacardi flavors, captain morgan, parrot bay

**whiskey & bourbon** | fireball, jack daniels, jim beam, seagrams 7, seagrams vo, southern comfort, tullamore dew

**scotch** | dewars

**cordials** | aperol, bailey's, kahlua, midori

**2 HOURS: \$25 PER PERSON**

**3 HOURS: \$35 PER PERSON**

## ON CONSUMPTION

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 towards room minimums.

## UNLIMITED SOFT DRINKS

\$3 per person includes soda, iced tea, juice, coffee & hot tea

# Stage House Tavern

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Scotch Plains, New Jersey

## BOOZY BRUNCH BUFFET

AVAILABLE FOR EVENTS WITH 20+ GUESTS  
ONLY AVAILABLE BEFORE 3 PM

### PASTRY STATION

#### INCLUDED

**bagels** with cream cheese & butter  
**house smoked salmon\*** with capers & red onions  
**house-made coffee cake**  
**fresh fruit platter\***

### ENTRÉE

#### CHOOSE FOUR

**breakfast sausage & bacon\***  
**shakshuka** slow roasted tomatoes, poached eggs,  
roasted garlic cloves, crumbled feta cheese  
**scrambled eggs\***  
**mushroom, goat cheese & tomato frittata\***  
**asparagus, cheddar & onion frittata\***  
**belgian waffles or french toast** side maple syrup  
**penne vodka** green peas, roasted red peppers  
**classic cheese ravioli** marinara, vodka sauce, four cheese cream  
**chicken** marsala\*, parmesan, cacciatore\*, francaise or teriyaki\*  
**roast pork loin** mushroom gravy  
**pepper steak\***  
**basa francaise**  
**teriyaki tilapia\*** red onion, peppers, carrots, zucchini, house teriyaki  
**italian style meatballs**  
**sesame salmon\*** +\$3 per person

### SIDES

#### CHOOSE THREE

**home fried potatoes\***    **seasonal vegetables\***  
**seasoned tater tots**    **garlic sauteed broccoli\***  
**whipped potatoes\***    **classic caesar salad**  
**rice pilaf\***    **garden salad\***

### MIMOSA BAR

#### INCLUDED

drink station with bottles of house prosecco  
& carafes of orange juice

### ENHANCEMENTS

#### OPTIONAL, BUT NICE TO HAVE

**omelette station** | additional \$5 per guest  
made to order omelette station with your own  
personal chef  
**dessert station** | additional \$3 per guest  
assorted dessert platters

### PRICING

#### WITHOUT TAX & GRATUITY

with 3 hour mimosa bar & soft drinks  
\$45 per adult  
\$20 per child

without mimosa bar & soft drinks  
\$35 per adult

\*gluten free ingredients, gluten free penne available for an additional charge  
please alert banquet manager to any allergy or cross contamination concerns before selecting menu

# Stage House Tavern

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Scotch Plains, New Jersey

## BRUNCH MENU

AVAILABLE SATURDAYS & SUNDAYS  
FOR EVENTS BEGINNING BEFORE 2 PM  
**AVAILABLE FOR 35 OR LESS GUESTS**

### APPETIZER COURSE

SERVED FAMILY STYLE

**spinach & artichoke dip\*** or **jalapeño popper dip\***

**garden salad\*** or **caesar salad**

**mini avocado toasts** pickled red onion, hard boiled egg, lemon oil

### ENTRÉE COURSE

CHOOSE TWO

**tavern cheese omelette\*** blend of cheddar, swiss, jack, provolone, four cheese cream, scallions, side seasoned tater tots

**thick cut french toast** challah bread, vanilla egg custard, powdered sugar, whipped butter

**waffles & berries** whipped strawberry cream cheese, mixed berries, berry coulis

**chicken & waffles** house-fried chicken over a freshly made waffle with butter and maple syrup

**breakfast burrito** flour tortilla, jack cheese, scrambled eggs, sweet plantains, black beans, bacon, salsa roja, topped with cotija cheese + pineapple pico, served with seasoned tater tots

CHOOSE TWO

**chicken caesar wrap** romaine, red onion, cherry tomatoes, parmesan cheese, house-made caesar dressing, side fries

**caprese grilled cheese** texas toast, fresh mozzarella, tomato, red onion, arugula, balsamic, side fries

**turkey club\*\*** toasted whole grain bread, house-roasted turkey, crispy bacon, romaine lettuce, tomatoes, smoked tomato aioli, side fries

**blackened mahi mahi tacos\*** corn tortilla, avocado crema, shredded lettuce, mango salsa

**pulled pork sandwich** brioche, bbq pulled pork, coleslaw, muenster cheese, side fries

**lobster roll** fresh shucked lobster, celery, mayo, toasted split top roll, side fries **+\$4 per order**

**penne vodka\*\*\*** house-made penne, roasted red pepper, green peas

**house-made ravioli**

choose one: classic cheese, roasted eggplant, chicken saltimbocca, spinach + mushroom, meatball, seafood or goat cheese

choose one: marinara, vodka sauce or four cheese cream

**parmesan crusted chicken breast** spinach linguine tossed in vodka sauce

### DESSERT COURSE

**vanilla creme brûlée\*** whipped cream, fresh strawberry

**warm chocolate brownie** vanilla ice cream, chocolate sauce

**stage house cheesecake** house-made whipped cream

### PRICING

**WITHOUT TAX & GRATUITY**

**SOFT DRINKS INCLUDED**

2 course \$34 per person

3 course \$40 per person

\*gluten free ingredients, \*\*+\$2 for gluten free roll, \*\*\*+\$3 gluten free penne

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# Stage House Tavern

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Scotch Plains, New Jersey

# ENTRÉE BUFFET

AVAILABLE FOR EVENTS WITH 20 + GUESTS

## SALADS

INCLUDED

**garden salad\***  
**caesar salad**  
**red beet salad\***

## MAINS

CHOOSE THREE

**baked mac + cheese** topped with breadcrumbs  
**penne vodka** roasted red peppers, green peas  
**classic cheese ravioli** with marinara, vodka sauce or four cheese cream  
**chicken:** marsala\*, francaise, teriyaki\*, cacciatore\*, or parmesan  
**roasted pork loin\*** mushroom gravy\* or port wine demi-glace  
**sausage + peppers\***  
**italian meatballs** with marinara  
**beef tips\*** mushroom gravy  
**beef teriyaki\*** red onion, peppers, carrots, zucchini, house teriyaki  
**sesame glazed salmon\***  
**basa francaise** white wine lemon garlic butter sauce  
**teriyaki tilapia\*** red onion, peppers, carrots, zucchini, house teriyaki

## SIDES

CHOOSE THREE

**rosemary roasted potatoes\***  
**whipped potatoes\***  
**white cheddar potato gratin\***  
**rice pilaf\***

**garlic broccoli\***  
**seasonal vegetables\***  
**broccoli rabe\***

## DESSERT

INCLUDED

**chef's assorted pastry platters**

## PRICING

WITHOUT TAX & GRATUITY

\$39 PER ADULT

\$19.50 PER CHILD

\*gluten free ingredients, gluten free penne available for an additional charge  
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**ADD UNLIMITED COFFEE, TEA, SODA, JUICES & ICED TEA FOR \$3 PER PERSON**

# Stage House Tavern

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Scotch Plains, New Jersey

## LUNCH MENU

AVAILABLE BEFORE 3PM

AVAILABLE FOR 35 OR LESS GUESTS

### APPETIZER COURSE

SERVED FAMILY STYLE

**bread with butter**

**classic caesar salad or garden salad\***

**jalapeño popper dip\* or spinach & artichoke dip\***

### ENTRÉE COURSE

CHOOSE THREE

**caprese grilled cheese** texas toast, fresh mozzarella, tomato, red onion, arugula, balsamic

**veggie quesadilla** roasted vegetables, jack and cheddar cheeses, flour tortilla

**turkey club\*\*** whole grain bread, house-roasted turkey, bacon, lettuce, tomato, smoked tomato aioli

**parmesan crusted chicken sandwich** ciabatta, BLT, honey mustard, fries

**pulled pork sandwich** brioche bun, bbq pulled pork, coleslaw, muenster cheese

**blackened mahi mahi tacos\*** corn tortilla, shredded lettuce, mango salsa, avocado crema

**lobster roll** fresh shucked lobster, celery, mayo, toasted split top roll, side fries **+\$4 per order**

**stage house risotto\*** choice of tomato or mushroom

**penne vodka\*\*\*** house-made penne, roasted red peppers, green peas

**house-made ravioli**

choose one: classic cheese, roasted eggplant, chicken saltimbocca, spinach + mushroom, meatball, seafood or goat cheese

choose one: marinara, vodka sauce or four cheese cream

**stage house meatloaf** whipped potatoes, seasonal, vegetables

**parmesan crusted chicken** house-made linguine, vodka sauce

**fish 'n chips** tempura white fish, fries, slaw, side tartar

### DESSERT COURSE

CHOOSE THREE

**vanilla creme brûlée\*** whipped cream, fresh strawberry

**warm chocolate brownie** vanilla ice cream, chocolate sauce

**blueberry crumb pie** house-made whipped cream, fresh blueberry

**stage house cheesecake** house-made whipped cream, fresh strawberry

### PRICING

without tax & gratuity

soft drinks included

2 course \$35 per person

3 course \$40 per person

\*gluten free ingredients, \*\*+\$2 for gluten free roll, \*\*\*+\$3 gluten free penne

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# Stage House Tavern

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Scotch Plains, New Jersey

## ENTRÉE MENU

AVAILABLE FOR 40 OR LESS GUESTS

### APPETIZER COURSE

CHOOSE THREE

**soup of the day\***

**french onion soup**

**classic caesar salad** garlic croutons, parmesan cheese

**garden salad\*** tomato, cucumber, carrot, onion, balsamic vinaigrette

**classic cheese ravioli** choose one: marinara, vodka sauce or four cheese cream

**buffalo cauliflower** blue cheese crumbles, celery ribbons

**fried tofu** sweet chili sauce, sesame glaze, scallions

**tavern shrimp\*** guacamole, soy caramel, tortilla chips **+\$3 per order**

**steamed little neck clams\*** garlic, herbs, white wine, butter **+\$2 per order**

**tuna tartare** mango, avocado, sesame, sriracha mayo, soy caramel, corn tortilla chips **+\$3 per order**

### ENTRÉE COURSE

CHOOSE THREE

**penne vodka\*\*\*** house-made penne, roasted red peppers, green peas

**rigatoni bolognese** house-made rigatoni, braised beef, pork, root vegetables, tomatoes, whipped seasoned ricotta cheese

**shrimp scampi** house-made spinach linguine, basil, tomatoes, garlic white wine sauce

**parmesan crusted chicken breast** house-made spinach linguine tossed in vodka sauce

**open faced chicken cordon bleu** house-made linguine, parmesan crusted chicken breast, swiss, ham, four cheese cream sauce

**flounder francaise** wild rice, broccoli rabe, lemon beurre blanc

**grilled salmon\*** seasonal vegetables, whipped potatoes, lemon wedge

**pork porterhouse** apple-dried cranberry compote, mashed potatoes, braised red cabbage

**marinated flank steak\*** whipped potatoes, broccoli, red wine demi

**16 oz ny strip\*** whipped potatoes, broccoli **+\$15 per order**

### DESSERT COURSE

CHOOSE THREE

**vanilla creme brûlée\*** whipped cream, fresh strawberry

**stage house cheesecake** house-made whipped cream

**chocolate brownie** vanilla ice cream, chocolate sauce drizzle

**blueberry crumb pie** house-made whipped cream, fresh blueberry

**apple crisp waffle sundae** caramelized apples, vanilla ice cream, whipped cream, crisp crumble, cinnamon sugar

### PRICING

WITHOUT TAX & GRATUITY

2 course \$40 per person

3 course \$45 per person

\*gluten free ingredients, \*\*+\$2 for gluten free roll, \*\*\*+\$3 gluten free penne

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**ADD UNLIMITED COFFEE, TEA, SODA, JUICES & ICED TEA FOR \$3 PER PERSON**

# Stage House Tavern

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Scotch Plains, New Jersey

# ENTRÉE + PACKAGE

AVAILABLE FOR 40 OR LESS GUESTS

## FAMILY STYLE SALAD & APPETIZERS

### CHOOSE ONE:

garden salad, classic caesar salad, red beet salad

### CHOOSE ONE:

wings - buffalo or bbq, chicken tenders, or nachos

### CHOOSE ONE:

vegetable spring rolls, buffalo cauliflower, or fried tofu

### CHOOSE ONE:

spinach & artichoke dip, jalapeño popper dip or taco dip

**+\$2 per guest**

*steamed clams, tuna tartare, or tavern sautéed shrimp*

## LIMITED ENTRÉE & DESSERT MENU

### ENTRÉE COURSE

CHOOSE FOUR:

**penne vodka\*\*\*** house-made penne pasta, roasted red peppers, green peas

**rigatoni bolognese** rigatoni, braised beef, pork, root vegetables, tomatoes, seasoned ricotta

**parmesan crusted chicken breast** spinach linguine tossed in vodka sauce

**open faced chicken cordon bleu** house-made linguine, parmesan crusted chicken breast, swiss, ham, four cheese cream sauce

**flounder francaise** wild rice, broccoli rabe, lemon beurre blanc

**shrimp scampi** house-made spinach linguine, basil, tomatoes, garlic white wine sauce

**grilled salmon\*** seasonal vegetables, whipped potatoes, lemon wedge

**pork porterhouse** apple-dried cranberry compote, mashed potatoes, braised red cabbage

**marinated flank steak\*** whipped potatoes, broccoli, red wine demi

**16 oz ny strip\*** whipped potatoes, broccoli **+\$15 per order**

### DESSERT COURSE

CHOOSE THREE:

**vanilla creme brûlée\*** whipped cream, fresh strawberry

**stage house cheesecake** whipped cream, fresh strawberry

**chocolate brownie** vanilla ice cream, chocolate sauce drizzle

**blueberry crumb pie** house-made whipped cream, fresh blueberry

**apple crisp waffle sundae** caramelized apples, vanilla ice cream, whipped cream, crisp crumble, cinnamon sugar

\*gluten free ingredients, \*\*\*+\$3 gluten free penne

please alert banquet manager to any allergy or cross contamination concerns before selecting menu

### PRICING

\$75.95 per person

**INCLUDES**

**soft drinks, tax, & gratuity**



# Stage House Tavern

Scotch Plains, New Jersey

## RECEPTION

45 MINUTES

MUST BE COMBINED WITH ANOTHER FOOD PACKAGE

TAX & GRATUITY NOT INCLUDED IN PRICING

### COLD TABLE

**\$13 PER PERSON**

assortment of cheeses + cured meats served with crackers  
smoked salmon platter with capers + red onions  
fresh fruit + fresh raw vegetable platters with dipping sauce

### FAMILY STYLE APPETIZERS

**CHOOSE THREE: \$10 PER PERSON**

**CHOOSE ONE:**

wings - buffalo or bbq, chicken tenders, nachos

**CHOOSE ONE:**

vegetable spring rolls, buffalo cauliflower, fried tofu

**CHOOSE ONE:**

spinach + artichoke dip, jalapeño popper dip, taco dip

**+\$2 PER GUEST**

steamed clams, tuna tartare, or tavern sautéed shrimp

### PASSED HORS D'OEUVRES

**SELECTION OF FOUR: \$16 PER PERSON**

**SELECTION OF SIX: \$24 PER PERSON**

**mini goat cheese tart**

**ratatouille** on crostini

**mushroom risotto cake**

**mushroom tart with truffle oil**

**vegetable spring rolls** with thai chili dipping sauce

**chicken satay** with peanut sauce

**beef satay** with horseradish cream sauce

**risotto cakes** with pancetta & parmesan

**pigs in a blanket** with whole grain mustard sauce

**bacon & goat cheese tart** with pepper confetti

**beef & cheese empanadas**

**seared filet mignon crostini** with horseradish cream (add \$3)

**smoked salmon** on potato crisp with horseradish cream

**mini crab cakes** with chipotle aioli (add \$3)

**popcorn fried shrimp** with spicy coconut sauce

**baby shrimp** with guacamole on corn tortilla

# Stage House Tavern

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Scotch Plains, New Jersey

# HAPPY HOUR PACKAGE

20+ GUESTS | ONLY AVAILABLE SUNDAY - THURSDAY  
PLEASE INQUIRE FOR FRIDAY + SATURDAY PRICING

## 2 HOUR BEER, WINE, & LIQUOR OPEN BAR

INCLUDED

house wines, domestic draft + bottled beers, call liquor mixed drinks  
soda, coffee + tea included

## APPETIZER BUFFET

CHOOSE FIVE

**garden\* or caesar salad**

**vegetable crudité platter\*** jalapeño ranch + bleu cheese for dipping

**vegetable spring rolls** side thai chili sauce

**spinach + artichoke dip\*** corn tortilla chips

**jalapeño popper dip\*** corn tortilla chips

**guacamole\*** pico, corn tortilla chips

**taco dip\*** with corn tortilla chips

**philly cheesesteak egg rolls** +\$1.50 per person

**deep fried broccoli bites** jalapeño ranch

**mozzarella sticks** with marinara sauce +\$1 per person

**stage house wings\*** with sides of buffalo + bbq sauces

**chicken tenders** side of honey mustard

**sausage & peppers\***

**italian style meatballs**

**swedish meatballs**

**penne vodka** roasted red peppers, green peas

**baked mac + cheese** topped with breadcrumbs

**house-made ravioli choose one:** +\$1 per person

classic cheese, roasted eggplant, chicken saltimbocca, spinach + mushroom,  
meatball, seafood or goat cheese

**choose one:** marinara, vodka sauce or four cheese cream

## PRICING

WITHOUT TAX & GRATUITY

\$45 per person

+ \$100 bartender fee

Appetizer Buffet Only

\$25 per adult

12 per child

\*gluten free ingredients, gluten free penne available for an additional charge

please alert banquet manager to any allergy or cross contamination concerns before selecting menu

# Stage House Tavern

Scotch Plains, New Jersey

## KIDS PACKAGE

AVAILABLE FOR 12 YEARS & YOUNGER

### APPETIZER COURSE

CHOOSE TWO:

**garden or caesar salad**  
**soup of the day**  
**fresh fruit cup**

### ENTRÉE COURSE

CHOOSE FOUR:

**penne pasta with butter**  
**penne pasta with marinara**  
**baked mac + cheese**  
**chicken tenders + fries**  
**grilled cheese + fries**  
**hot dog + fries**  
**chicken + waffles**  
**chicken caesar salad**

### DESSERT

**vanilla or chocolate ice cream**  
**warm brownie**

### PRICING

**without tax & gratuity**  
**includes milk, juice + soda**  
**\$12.95 per child**

# Stage House Tavern

Scotch Plains, New Jersey

# TERMS & AGREEMENT

## *deposit & contract*

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

## *event timeline*

- event food & beverage packages must be chosen at least 2 weeks prior to the event date.
- white linen tablecloths & navy blue napkins are included with all event packages. other linen colors are available for an additional cost. please inquire for more information.
- event linen colors must be chosen 2 weeks prior to the event date.
- event guaranteed number of guests is due one week 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. 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 one week prior to the event coordinator.
- events are for 3 hours unless otherwise agreed upon, please inquire for pricing to extend your time.
- there is a room charge for events that exceed their allotted time.

## *payment*

- 20% gratuity & NJ Sales Tax are added to all event checks (cash bar checks included).
- 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.
- no more than 3 separate checks per party (cash bar excluded).

## *food & beverage*

- open bar is not available without a food package.
- a bartender fee is applicable for events with bar packages.
- 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.
- The safety of our guests, our staff, and our restaurant are of utmost importance. We do not condone binge drinking and all guests will be served one drink at a time, shots are not included in any open bar package. Any manager or staff member on duty can and will cut off a member or members of your party from the open bar if we are concerned about their or our own safety.
- 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. there is no charge for children under the age of 5 for buffet packages, however; children under 5 do not apply towards the 20 guest minimum for buffet packages.
- 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.
- family style appetizers are not endless, one round will be brought out for tables.
- all buffet packages must guarantee a minimum of 20 guests.
- buffet food may not be left out for more than two hours or packaged to take home.
- bringing outside dessert(s) is permitted, a \$1 charge per person will be applied.

## *decor & entertainment*

- clients are permitted to bring in their own decorations to make the event space their own.
- prohibited decorations include confetti, glitter/table scatter, use of tape or tacks on the walls and anything that could potentially damage any of the Stage House Tavern's walls, curtains, furniture or equipment. use of prohibited items will incur a fee to cover any damages.
- guests are allowed to come to the Stage House Tavern prior to the event start time at a time that both the host and the event coordinator agree upon. 10 AM is the earliest guests will be permitted into the restaurant for luncheon events.
- the client is responsible for setting up and cleaning up their decorations.
- stage house does not allow bands or DJs, all other entertainment must be approved by the banquet manager.