

Stage House Tavern

SCOTCH PLAINS

Events

For more information
contact Alexis Hull
call: 908-322-4224
email: stagehouseparties@gmail.com

Stage House Tavern

Scotch Plains, New Jersey

OPEN BAR PACKAGES

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 & SANGRIA STATION

carafes of mimosas or pitchers of sangria

2 HOURS: \$21 PER PERSON

3 HOURS: \$26 PER PERSON

BEER & WINE

house wines, selection of domestic & imported beers
soda, coffee & tea included

2 HOURS: \$21 PER PERSON

3 HOURS: \$26 PER PERSON

BEER, WINE, & LIQUOR

house wines, selection of domestic & imported beers, call liquor mixed drinks
soda, coffee & tea included

vodka | stoli, tito's

gin | beefeater, bombay, tanqueray

tequila | el toro silver, tanteo chipotle or jalapeño

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

whiskey & bourbon | fireball, jack daniels, jameson, jim beam, seagrams 7, seagrams vo,
tullamore dew

scotch | dewars

cordials | aperol, bailey's, kahlua, midori

2 HOURS: \$30 PER PERSON

3 HOURS: \$39 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.

Stage House Tavern

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*
scrambled eggs*
mushroom, goat cheese & tomato frittata*
asparagus, cheddar & onion frittata*
belgian waffles or french toast side maple syrup
cinnamon rolls topped with icing
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, 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 \$6 per guest
made to order omelette station with your own
personal chef
dessert station | additional \$3 per guest
assorted dessert platters

PRICING

INCLUDES SODA, COFFEE, & TEA
TAX & GRATUITY NOT INCLUDED

\$50 per adult | \$40 without mimosas
\$20 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

BRUNCH MENU

AVAILABLE SATURDAYS & SUNDAYS
FOR EVENTS BEGINNING BEFORE 2 PM
AVAILABLE FOR 40 OR LESS GUESTS

APPETIZER COURSE

SERVED FAMILY STYLE

spinach & artichoke dip* corn tortilla chips

garden salad* mixed greens, tomato, cucumber, carrot, onion, balsamic vinaigrette

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

ENTRÉE COURSE

CHOOSE TWO

breakfast sandwich brioche, american cheese, fried egg with pork roll, salt, pepper, ketchup, side home fries

blueberry lemon french toast brioche bread, sweet lemon-ricotta, blueberries, blueberry coulis

apple crisp waffle freshly made waffle, apple crisp filling, whipped cream

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

lumberjack scrambled eggs, bacon, sausage, french toast, home fries

CHOOSE TWO

chimichurri tofu sandwich ciabatta roll, crispy tofu, roasted pepper, arugula, red onion, vegan chimichurri aioli, side fries

cajun chicken wrap whole wheat wrap, tomato, avocado, arugula, chipotle mayo, side fries

hot honey chicken sandwich brioche bun, house-fried chicken, sliced pickle, lettuce, coleslaw, hot honey, side fries

turkey and cheddar sandwich sliced sourdough, house sliced roasted turkey, vermont white cheddar, apple, bacon, lettuce, pickled red onion, dijon aioli, side fries

baja fish tacos flour tortilla, cabbage, tempura white fish, guacamole, chipotle mayo, radish, queso fresco, side rice & beans

pulled pork sandwich brioche, bbq pulled pork, coleslaw, cheddar cheese, side fries

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

**INCLUDES SODA, COFFEE, & TEA
TAX & GRATUITY NOT INCLUDED**

2 course \$36 per person

3 course \$42 per person

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

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

Stage House Tavern

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

penne alfredo broccoli, four cheese cream sauce, fresh herbs

house-made ravioli:

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

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

chicken: marsala*, francaise, teriyaki*, cacciatore*, or parmesan

roasted pork loin* mushroom gravy* or port wine demi-glace

bbq pulled pork*

sausage + peppers*

italian meatballs with marinara

beef tips* mushroom gravy

beef teriyaki* red onion, peppers, carrots, house teriyaki

sesame glazed salmon*

basa francaise white wine lemon garlic butter sauce

teriyaki tilapia* red onion, peppers, carrots, 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

INCLUDES SODA, COFFEE & TEA
TAX & GRATUITY NOT INCLUDED

\$45 PER ADULT

\$19.50 PER CHILD

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

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Stage House Tavern

Scotch Plains, New Jersey

LUNCH MENU

AVAILABLE BEFORE 3PM

AVAILABLE FOR 40 OR LESS GUESTS

APPETIZER COURSE

SERVED FAMILY STYLE

bread & butter

garden salad* mixed greens, tomato, cucumber, carrot, onion, balsamic vinaigrette

spinach & artichoke dip* corn tortilla chips

ENTRÉE COURSE

CHOOSE THREE

chimichurri tofu sandwich ciabatta roll, crispy tofu, roasted pepper, arugula, red onion, vegan chimichurri aioli, side fries

cajun chicken wrap whole wheat wrap, tomato, avocado, arugula, chipotle mayo, side fries

hot honey chicken sandwich brioche bun, house-fried chicken, sliced pickle, lettuce, coleslaw, hot honey, side fries

turkey and cheddar sandwich sliced sourdough, house sliced roasted turkey, vermont white cheddar, apple, bacon, lettuce, pickled red onion, dijon aioli, side fries

baja fish tacos flour tortilla, cabbage, tempura white fish, guacamole, chipotle mayo, radish, queso fresco, side rice & beans

pulled pork sandwich brioche, bbq pulled pork, coleslaw, cheddar cheese, side fries

stage house risotto* choice of mushroom or butternut squash

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

house-made ravioli choice of one ravioli & sauce

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

CHOICE OF

vanilla creme brûlée* whipped cream, fresh strawberry

warm chocolate brownie vanilla ice cream, chocolate sauce

stage house cheesecake house-made whipped cream, fresh strawberry

PRICING

INCLUDES SODA, COFFEE, & TEA
TAX & GRATUITY NOT INCLUDED

2 course \$35 per person

3 course \$40 per person

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

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

Stage House Tavern

Scotch Plains, New Jersey

ENTRÉE MENU

AVAILABLE FOR 30 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

steamed little neck clams or mussels* garlic, herbs, white wine, butter +\$4 per order

tavern shrimp* marinated shrimp, corn tortilla, guacamole, soy caramel sauce +\$4 per order

tuna tartare mango, avocado, sesame, sriracha mayo, soy caramel, corn tortilla chips +\$4 per order

ENTRÉE COURSE

CHOOSE THREE

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

orecchiette barese house-made orecchiette, crumbled italian sausage, broccoli rabe, garlic, pecorino, crushed red pepper, butter, white wine

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

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

pork schnitzel braised red cabbage, whipped potatoes, lemon caper sauce

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

blackened shrimp tacos* corn tortilla, blackened shrimp, shredded lettuce, pineapple-mango salsa, radish, avocado crema, microgreens, side rice & beans

grilled salmon* seasonal vegetables, whipped potatoes, lemon wedge

pan seared sea scallops* butternut squash risotto, sweet onion bacon marmalade, chives, balsamic glaze +\$4 per order

flat iron steak* rosemary roasted potatoes, broccoli, red wine demi

16 oz ny strip* rosemary roasted potatoes, broccoli, garlic butter, SH steak sauce +\$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

apple cake apples, butter cake, cinnamon ice cream, caramel, whipped cream, cinnamon sugar

strawberry cream waffle sundae belgian waffle, strawberry ice cream, whipped cream, fresh strawberries, strawberry coulis

PRICING

INCLUDES SODA, COFFEE, & TEA

TAX & GRATUITY NOT INCLUDED

2 course \$45 per person

3 course \$50 per person

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

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

Stage House Tavern

Scotch Plains, New Jersey

ENTRÉE + PACKAGE

AVAILABLE FOR 45 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, bruschetta or taco dip

+\$3 per guest

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

LIMITED ENTRÉE & DESSERT MENU

ENTRÉE COURSE

CHOOSE FOUR:

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

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

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

pork schnitzel braised red cabbage, whipped potatoes, lemon caper sauce

blackened shrimp tacos* corn tortilla, blackened shrimp, shredded lettuce, pineapple-mango salsa, radish, avocado crema, microgreens, side rice & beans

grilled salmon* seasonal vegetables, whipped potatoes, lemon wedge

pan seared sea scallops* butternut squash risotto, sweet onion bacon marmalade, chives, balsamic glaze **+\$4 per order**

flat iron steak* rosemary roasted potatoes, broccoli, red wine demi

16 oz ny strip* rosemary roasted potatoes, broccoli, garlic butter, SH steak sauce **+\$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

apple cake apples, butter cake, cinnamon ice cream, caramel, whipped cream, cinnamon sugar

strawberry cream waffle sundae belgian waffle, strawberry ice cream, whipped cream, fresh strawberries, strawberry coulis

PRICING

INCLUDES SODA, COFFEE, & TEA

TAX & GRATUITY NOT INCLUDED

\$60 per person

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

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

Stage House Tavern

Scotch Plains, New Jersey

PACKAGE ENHANCEMENTS

**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 jalapeño ranch dipping sauce

RAW BAR DISPLAYS

SHRIMP COCKTAIL \$25 PER DOZEN

house-made cocktail sauce

CLAMS ON THE HALF SHELL \$75 FOR TWO DOZEN

house-made cocktail sauce & sherry mignonette

EAST COAST OYSTERS \$95 PER OYSTER FOR TWO DOZEN

house-made cocktail sauce & sherry mignonette

HORS D'OEUVRES

PASSED OR PLATTERS

50 PIECES \$200

choose up to two options

75 PIECES \$275

choose up to three options

100 PIECES \$350

choose up to four options

VEGETARIAN:

mini goat cheese tart, ratatouille on crostini, mushroom risotto cake, mushroom tart with truffle oil, tomato & mozzarella skewers, vegetable spring rolls with sweet chili dipping sauce

MEAT:

chicken satay with peanut sauce, beef satay with horseradish cream, buffalo chicken egg rolls, risotto cakes with pancetta & parmesan, pigs in a blanket with mustard, bacon & goat cheese tart with pepper confetti

SEAFOOD:

smoked salmon on crostini with horseradish cream, popcorn fried shrimp with spicy coconut sauce, fried shrimp & vegetable pot stickers with spicy mango coconut sauce

+\$50 FOR 25 PIECES EACH ITEM:

tuna tartare, baby shrimp with guacamole on corn tortilla, mini crab cakes with chipotle aioli, seared filet mignon on crostini

consuming raw or under-cooked meats, seafood and shellfish may increase your risk of food-borne illness

Stage House Tavern

Scotch Plains, New Jersey

HAPPY HOUR PACKAGE

AVAILABLE FOR 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 SIX

garden* or caesar salad
vegetable crudités platter* jalapeño ranch + bleu cheese
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
tempura cauliflower 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

TAX & GRATUITY NOT INCLUDED

\$55 per person
+ bartender fee

Appetizer Buffet Only
\$30 per adult
\$15 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

INCLUDES MILK, JUICE + SODA

TAX & GRATUITY NOT INCLUDED

\$15 per child

Stage House Tavern

Scotch Plains, New Jersey

TERMS & AGREEMENT

requirements & deposit

- The client agrees to pay a non-refundable \$250 deposit to book an event.
- The client must electronically sign a contract prior to the event with Stage House Tavern Scotch Plains. The event contract can be subject to change based on additional charges for services that may occur based on the client's request.

date changes/cancellations

- The \$250 deposit is non-refundable.
- 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 Scotch Plains is not responsible for these compromises.

guaranteed guests/minimums

- 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 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 one week prior to the banquet manager.
- If the financial minimum is not met before tax & gratuity, the difference will be added to the final bill as a room fee.

food

- Event food packages must be chosen at least 2 weeks prior to the event date.
- 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 over the age of 5.
- Buffet food may can be left out for a maximum of two hours.
- Buffet food may not be packaged to take home.
- Bringing outside dessert(s) is permitted, a \$1 charge per person will be applied.

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.

logistics

- 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.
- White linen tablecloths & navy blue napkins are included with all event packages; other linen colors are available for an additional cost. Event linen colors must be chosen 2 weeks prior to the event date.
- 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 Scotch Plains's walls, curtains, furniture or equipment. Use of prohibited items will incur a fee to cover any damages/clean up.
- 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 banquet manager agree upon. 10 AM is the earliest guests will be permitted into the restaurant for luncheon events. A \$100 charge will be applied to the final bill if guests arrive before 10 AM.
- The client is responsible for setting up and cleaning up their decorations.
- Stage House Tavern Scotch Plains does not allow bands or DJs, all other entertainment must be approved by the banquet manager.

payment

- 20% gratuity & NJ Sales Tax are added to all event checks (cash bar checks included).
- A 2.49% processing fee will be applied to all credit card transactions.
- 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).