

Stage House Tavern

SCOTCH PLAINS

Events

For more information
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Stage House Tavern

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: \$15 PER PERSON

3 HOURS: \$20 PER PERSON

BEER & WINE

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

2 HOURS: \$21 PER PERSON

3 HOURS: \$25 PER PERSON

BEER, WINE, & LIQUOR

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

vodka | 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: \$27 PER PERSON

3 HOURS: \$37 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

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 \$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

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

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
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, 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

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

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

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

flat iron 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

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

flat iron 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

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PRICING

\$75.95 per person

INCLUDES

soft drinks, tax, & gratuity

Stage House Tavern

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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

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 SIX

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

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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.