

LA MONDINA *Banquets*

ROOM ONE

50 GUEST MINIMUM

Buffet Package / Brunch Buffet / Family Style

Start Times : 12:00 pm or Earlier

ROOM TWO

30 GUEST MINIMUM

Buffet Package / Brunch Buffet / Family Style

Start Times : 12:00 pm or Earlier

ROOM THREE
UPSTAIRS DINING ROOM

**COMING SUMMER
2025!**

NEED TO KNOW

- A 3 HOUR EVENT -

All events have a standard 3 hour time frame.

Additional Hour - \$500 (does not extend open bar packages)

- SOFT DRINKS / COFFE & TEA -

Included in All of Our Packages

- A BAR PACKAGE MUST BE ADDED TO ALL EVENTS -

Consumption Bar Tab or Open Bar Package

A bar package must be selected from our list of options to complete an event booking.

Bartender fee to be added to final bill.

- CHILDREN (8 & UNDER) -

\$25 per

- PREMIUM BOOKING DATES -

May / June / December

package prices subject to increase during these months

HOSPITALITY FEE

22% of total items purchased for the event.

This is NOT a gratuity or tip for the staff.



BUFFET

Page 1 of 2

Includes: Bread & Olive Oil, Soft Drinks, Coffee & Tea

SALAD

CHOOSE ONE (1)

CLASSIC CAESAR SALAD - Hearts of romaine & toasted croutons tossed in house made Caesar dressing

MISTICANZA SALAD - Field greens, tomato, cucumber & red onion with red wine vinaigrette (v)(gf)

ARUGULA PEAR SALAD - Arugula, frisee, spiced walnuts, fresh pears & honey walnut vinaigrette (n)(gf) | + \$3 per person

FARMHOUSE SALAD - Mixed lettuce, olives, chickpeas, salumi, grana padano, onion, tomato, almonds, marinated peppers & red wine vinaigrette (n)(gf) | + \$4 per person

PASTA

CHOOSE ONE (1)

RIGATONI WITH VODKA SAUCE - Tomato vodka cream sauce, pancetta & peas

RIGATONI POMODORO - Plum tomato, garlic, EVOO & basil (v)

CAVATELLI WITH BROCCOLI - Toasted garlic, lemon butter, white wine & herbs (v)

RIGATONI A LA NORMA - Roasted eggplant, onion, oregano, plum tomato ricotta salata (v)

TORTELLINI ALFREDO - cheese tortellini, pecorino alfredo sauce | + \$3 per person

CAVATELLI WITH SAUSAGE AND ARUGULA PESTO - Arugula almond, pesto, sweet sausage and cheese (n) | + \$3 per person

CAVATELLI WITH BROCCOLI RABE - Garlic, EVOO, chopped broccoli rabe & chile flake (v) | + \$3 per person

RIGATONI BOLOGNESE - Veal, pork & beef bolognese, finished with mascarpone cheese | + \$5 per person

Interested in ADDING more options to this package? - See our Additions page to add items.

SIDES

CHOOSE ONE (1)

HERB ROASTED POTATOES

SAUTEED ZUCCHINI, LEMON, GARLIC & OLIVE OIL

ROASTED BABY CARROTS & STRING BEANS

CHOPPED BROCCOLI RABE, LEMON, GARLIC & OLIVE OIL | + \$3 per person

PARMESAN HERB RISOTTO | + \$3 per person

Additional Sides (1) | + \$5 per person

BUFFET

Page 2 of 2

Includes: Bread & Olive Oil, Soft Drinks, Coffee & Tea

MAINS

CHOOSE TWO (2)

CHICKEN PARMIGIANA - Crispy chicken breast topped with marinara sauce & fresh mozzarella

CHICKEN FRANCAISE - Egg battered chicken breast & lemon butter sauce

CHICKEN MARSALA - Seared chicken breast & mushroom marsala sauce

CHICKEN MILANESE - Crispy chicken breast & arugula salad with fennel, onion, tomato, grana padano cheese and italian vinaigrette

CHICKEN PICCATA - Egg battered chicken breast & lemon caper butter sauce

EGGPLANT ROLLATINI - Fried eggplant filled with ricotta, baked with marinara & mozzarella (v)

FRIED EGGPLANT PARMESAN - Crispy fried eggplant topped with marinara sauce & fresh mozzarella

ITALIAN SAUSAGE, PEPPERS & ONION - Garlic pan sauce (gf)

ITALIAN SAUSAGE & BROCCOLI RABE - Garlic & EVOO (gf) | + \$3 per person

CHICKEN SALTIMBOCCA - Sauteed in a demi-sage sauce, topped with sliced prosciutto, fresh mozzarella & spinach | + \$3 per person

ROASTED PORK LOIN - Sliced, with natural pan sauce | + \$3 per person

SALMON - Plum tomato olives, capers & onion (gf) | + \$4 per person

SLICED ROAST BEEF - Sliced, with natural pan sauce | + \$6 per person

GARLIC SHRIMP - Shrimp sauteed with garlic, EVOO & lemon (gf) | + \$6 per person

Interested in ADDING more options to this package? - See our Additions page to add items.

DESSERT

CHOOSE ONE (1) - Served family style

DOUBLE CHOCOLATE BROWNIES

FRESH FILLED MINI CANNOLI

BOMBOLINI | + \$3 per person

Cinnamon-sugar donuts with nutella sauce, salted caramel & creme anglaise

Outside Dessert / Cut & Plate | + \$2 per person

Applies to each dessert being cut & plated by the staff

\$52.95

PER PERSON | PLUS OPTIONS

\$25.00 per child 8 years old & under

Package prices subject to increase for MAY, JUNE & DECEMBER bookings.

Alcohol beverages, NJ Sales Tax, 22% Hospitality Fee & Bartender Fee are not included in this price. - Bar Package selection is required for private events.

FAMILY STYLE

Page 1 of 2

Includes: Bread & Olive Oil, Soft Drinks, Coffee & Tea

SALAD

CHOOSE ONE (1)

CLASSIC CAESAR SALAD - Hearts of romaine & toasted croutons tossed in house made Caesar dressing

MISTICANZA SALAD - Field greens, tomato, cucumber & red onion with red wine vinaigrette (v)(gf)

ARUGULA PEAR SALAD - Arugula, frisee, spiced walnuts, fresh pears & honey walnut vinaigrette (n)(gf) | + \$3 per person

FARMHOUSE SALAD - Mixed lettuce, olives, chickpeas, salumi, grana padano, onion, tomato, almonds, marinated peppers & red wine vinaigrette (n)(gf) | + \$4 per person

PASTA

CHOOSE ONE (1)

RIGATONI WITH VODKA SAUCE - Tomato vodka cream sauce, pancetta & peas

RIGATONI POMODORO - Plum tomato, garlic, EVOO & basil (v)

CAVATELLI WITH BROCCOLI - Toasted garlic, lemon butter, white wine & herbs (v)

RIGATONI A LA NORMA - Roasted eggplant, onion, oregano, plum tomato ricotta salata (v)

TORTELLINI ALFREDO - cheese tortellini, pecorino alfredo sauce | + \$3 per person

CAVATELLI WITH SAUSAGE AND ARUGULA PESTO - Arugula almond, pesto, sweet sausage and cheese (n) | + \$3 per person

CAVATELLI WITH BROCCOLI RABE - Garlic, EVOO, chopped broccoli rabe & chile flake (v) | + \$3 per person

RIGATONI BOLOGNESE - Veal, pork & beef bolognese, finished with mascarpone cheese | + \$5 per person

Interested in ADDING more options to this package? - See our Additions page to add items.

SIDES

CHOOSE ONE (1)

HERB ROASTED POTATOES

SAUTEED ZUCCHINI, LEMON, GARLIC & OLIVE OIL

ROASTED BABY CARROTS & STRING BEANS

CHOPPED BROCCOLI RABE, LEMON, GARLIC & OLIVE OIL | + \$3 per person

PARMESAN HERB RISOTTO | + \$3 per person

Additional Sides (1) | + \$5 per person

FAMILY STYLE

Page 2 of 2

Includes: Bread & Olive Oil, Soft Drinks, Coffee & Tea

MAINS

CHOOSE TWO (2)

CHICKEN PARMIGIANA - Crispy chicken breast topped with marinara sauce & fresh mozzarella

CHICKEN FRANCAISE - Egg battered chicken breast & lemon butter sauce

CHICKEN MARSALA - Seared chicken breast & mushroom marsala sauce

CHICKEN MILANESE - Crispy chicken breast & arugula salad with fennel, onion, tomato, grana padano cheese and italian vinaigrette

CHICKEN PICCATA - Egg battered chicken breast & lemon caper butter sauce

EGGPLANT ROLLATINI - Fried eggplant filled with ricotta, baked with marinara & mozzarella (v)

FRIED EGGPLANT PARMESAN - Crispy fried eggplant topped with marinara sauce & fresh mozzarella

ITALIAN SAUSAGE, PEPPERS & ONION - Garlic pan sauce (gf)

ITALIAN SAUSAGE & BROCCOLI RABE - Garlic & EVOO (gf) | + \$3 per person

CHICKEN SALTIMBOCCA - Sauteed in a demi-sage sauce, topped with sliced prosciutto, fresh mozzarella & spinach | + \$3 per person

ROASTED PORK LOIN - Sliced, with natural pan sauce | + \$3 per person

SALMON - Plum tomato olives, capers & onion (gf) | + \$4 per person

SLICED ROAST BEEF - Sliced, with natural pan sauce | + \$6 per person

GARLIC SHRIMP - Shrimp sauteed with garlic, EVOO & lemon (gf) | + \$6 per person

Interested in ADDING more options to this package? - See our Additions page to add items.

DESSERT

CHOOSE ONE (1) - Served family style

DOUBLE CHOCOLATE BROWNIES

FRESH FILLED MINI CANNOLI

BOMBOLINI | + \$3 per person

Cinnamon-sugar donuts with nutella sauce, salted caramel & creme anglaise

Outside Dessert / Cut & Plate | + \$2 per person

Applies to each dessert being cut & plated by the staff

\$58.95

PER PERSON | PLUS OPTIONS

\$25.00 per child 8 years old & under

Package prices subject to increase for MAY, JUNE & DECEMBER bookings.

Alcohol beverages, NJ Sales Tax, 22% Hospitality Fee & Bartender Fee are not included in this price. - Bar Package selection is required for private events.

PLATED DINNER

Includes: A printed menu for each place setting at the table. Bread & Olive Oil, Soft Drinks, Coffee & Tea

FAMILY STYLE APPETIZERS

CHOOSE TWO (2)

ANTIPASTO TAVOLO GRANDE - chefs selection of cured meats, artisanal cheeses & accompaniments.

MOZZARELLA & TOMATO CAPRESE - EVOO, salt, pepper, balsamic glaze & basil (gf)

BURRATA & ROASTED SWEET PEPPERS - EVOO & arugula-almond pesto (v)(n)

STUFFED MUSHROOMS - Sausage Stuffing -or- Spinach & Artichoke Stuffing (v)

EGGPLANT ROLLATINI - Fried eggplant filled with ricotta, baked with marinara & mozzarella (v)

STROMBOLLI - Pepperoni & mozzarella -or- Broccoli rabe & mozzarella (v)

ARANCINI - Crispy rice balls, fresh mozzarella, marinara (v)(n)

CRISPY CALAMARI - Fried zucchini, caper berries, lemon & marinara.

SALAD

CHOOSE ONE (1)

All your guests will be served the same salad selection

CLASSIC CAESAR SALAD - Hearts of Romaine & toasted croutons tossed in house made Caesar dressing

MISTICANZA SALAD - Field greens, tomato, cucumber & red onion with red wine vinaigrette (v)(gf)

MAINS

CHOOSE FOUR (4)

A menu will be printed with your 4 options. Your guests will each choose 1

RIGATONI A LA VODKA - Tomato vodka cream sauce, pancetta & peas

RIGATONI A LA NORMA - Roasted eggplant, onion, oregano, plum tomato, ricotta salata (v)

CAVATELLI & CLAMS - Mid-neck & chopped clams, calabrian chili butter, white wine, lemon & pangrattato

TAGLIATELLE BOLOGNESE - Veal, pork & beef Bolognese, mascarpone, grana Padano ricotta & basil

HERB ROASTED CHICKEN BREAST - Warm farro salad with roasted pepper, salt roasted onion, zucchini & salsa verde.

CHICKEN PARMIGIANA - Crispy chicken breast topped with marinara sauce & fresh mozzarella. With spaghetti marinara.

CHICKEN MILANESE - Crispy chicken breast & arugula salad with fennel, onion, tomato, grana padano cheese and lemon thyme vinaigrette

PORK CHOP SCARPARELLO - Hot vinegar peppers, bell peppers, fresh herbs & Yukon potatoes

PAN ROASTED SALMON - Spinach & white bean stufato, roasted tomatoes & bagna cauda. (gf)

FILET OF BRANZINO - with blistered tomato panzanella salad, tossed with foccacia croutons, green beans, onion & parsley.

SHRIMP SCAMPI RISOTTO - Shrimp, lemon scampi sauce, garlic & basil (gf)

Menu options are subject to change with our seasonal dining menus

DESSERT

CHOOSE ONE (1) - Served family style

DOUBLE CHOCOLATE BROWNIES or FRESH FILLED MINI CANNOLI

BOMBOLINI | + \$3 per person

Cinnamon-sugar donuts with nutella sauce, salted caramel & creme anglaise

Outside Dessert / Cut & Plate | + \$2 per person

Applies to each dessert being cut & plated by the staff

\$74.95

PER PERSON | PLUS OPTIONS

\$25.00 per child 8 years old & under

Package prices subject to increase for MAY, JUNE & DECEMBER bookings.

Alcohol beverages, NJ Sales Tax, 22% Hospitality Fee & Bartender Fee are not included in this price. - Bar Package selection is required for private events.

BRUNCH BUFFET

Includes: Soft Drinks, Coffee & Tea

FOR THE TABLES

BOMBOLINI - Warm house made cinnamon-sugar donuts accompanied by seasonal jam & Nutella sauce - **included**

FRUITTA & FORMAGGI - Chef's selection of fresh seasonal fruit & assorted cheese - **included**

BRUNCH BUFFET

FRESH BAKED CROISSANTS Chocolate & Butter - **included**

FRENCH TOAST BREAD-PUDDING with maple syrup (v) - **included**

BREAKFAST POTATOES with peppers & onions (v)(gf) - **included**

CHOOSE ONE (1) BREAKFAST MEAT

APPLE-WOOD SMOKED BACON or **BREAKFAST SAUSAGE**

FRITTATA

-ITALIAN BAKED EGG PIE-

CHOOSE ONE (1)

TUSCAN FRITTATA - arugula, roasted tomato, caramelized onion, goat cheese, shaved parmigiano cheese, balsamic & chive. (gf)

MUSHROOM & LEEK FRITTATA - braised leeks, local mushrooms & boursin cheese, finished with aged balsamic. (gf)

WESTERN FRITTATA - ham, cheddar cheese, bell pepper & onion, finished with grated cured egg yolk. (gf)

SALAD

CHOOSE ONE (1)

CLASSIC CAESAR SALAD - hearts of romaine & toasted croutons tossed in house made caesar dressing

MISTICANZA SALAD - field greens, tomato, cucumber & red onion with red wine vinaigrette (v)(gf)

TRI COLOR PASTA SALAD - marinated tomato, mixed olives, mozzarella, bell pepper & red onion with creamy italian vinaigrette. (v)

HANDHELDS

CHOOSE TWO (2)

AVOCADO & BURRATA TOAST - seven grain toast, smashed avocado, tomato bruschetta & burrata. (v)

HOT FRIED CHICKEN SANDWICH - buttermilk fried chicken, hot sauce, apple-carrot slaw & basil aioli

BLACK FOREST HAM & GRUYERE SANDWICH - with caramelized onions & dijon mustard.

TOASTED STEAK & PROVALONE SANDWICH - with arugula, pickled onion & horseradish aioli.

TOASTED ASIAGO CHICKEN SANDWICH - with tomato, basil, red onion & roasted garlic aioli.

CHICKEN SALAD SANDWICH - seven grain bread, chicken, celery, grapes & dried cranberries.

CHICKEN CAESAR WRAP - grilled chicken breast, romaine, croutons & caesar dressing.

CRISPY EGGPLANT & GOAT CHEESE WRAP - with marinated tomatoes, spinach & basil pesto. (v)

BALSAMIC CHICKEN & SPINACH WRAP - with caramelized onions, roasted peppers, spinach & roasted garlic aioli.

Additional Handheld Option (1) | + \$4 per person

\$58.95

PER PERSON | PLUS OPTIONS

\$25.00 per child 8 years old & under

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Alcohol beverages, NJ Sales Tax, 22% Hospitality Fee & Bartender Fee are not included in this price. - Bar Package selection is required for private events.

BAR PACKAGES

WINE, BEER & SANGRIA

3 HOUR OPEN BAR | \$20 per person

Includes the following wine brands, red & white sangria, & all bottled beer options.

*Harken Chardonnay | Esperto Pinot Grigio | Napa Cellars Sauvignon Blanc | Bieler Sabine Rose'
Robert Mondavi Cabernet | Angeline Pinot Noir | Veloet Devil Merlot | Pessimist Red Blend
Sangria & Prosecco Both Served by the Glass*

SPRTIZ UPGRADE | + \$4 per person

Aperol Spritz | Hugo Spritz (St. Germaine) | Limoncello Spritz

Above Package & Upgrade are Not Available for Consumption Tab Billing

HOUSE LIQUOR, WINE & BEER

3 HOUR OPEN BAR | \$30 per person

Includes the following liquor brands, plus wines, sangria & beer listed in the package above.

*Tito's Vodka | Tangueray Gin | Espolan Blanco Tequila | Dewar's White Label Scotch | Bacardi Rum | Captain Morgan Spiced Rum
Bounty Coconut Rum | Four Roses Bourbon | Jack Daniel's American Whiskey | Baily's Irish Cream | Tia Maria | Marie Brizard | Kahlua
Available for Consumption Tab Billing - Each Drink Ordered at Menu Price.*

PREMIUM LIQUOR, WINE & BEER

3 HOUR OPEN BAR | \$40 per person

Includes all liquor brands behind the bar & premium wines by-the-glass, plus select wine & beer options.

Some Included brands, but not limited to :

*Grey Goose Vodka | Belvedere Vodka | Casamigos Tequilla | Patron Tequila | Johnny Walker Black
Bulliet Bourbon & Rye | Makers Mark | Cordials | Amaro & More*

Super-Premium brands NOT included

Liquor : Don Julio 1942, Johnny Walker Blue, Clase Azul, etc. -- Wines : Tyros Cabernet & 'Bernardina' Nebbiolo d'Alba

Available for Consumption Tab Billing - Each Drink Ordered at Menu Price.

BAR UPGRADES

LA MONDINA SPECIALTY COCKTAIL UPGRADE

ADD TO YOUR 'PREMIUM' OPEN BAR PACKAGE | + \$4 per person

Pick Two (2) of our Specialty Cocktails to Add to your Bar Offerings

Sicilian Revenge | Pear Pressure | Don Basile | Roman Holiday | Bounty on the Beach | Pistachio Martini

Available for Consumption Tab Billing - Each Drink Ordered at Menu Price.

CHAMPAGNE TOAST | \$6 per glass

One per guest | Flutes of champagne at each place setting.

MIMOSAS ON ARRIVAL | \$5 per glass

*30 glass minimum | Flutes of champagne & orange juice
arranged on a station when your guests arrive*

All Bar Packages are subject to a bartender fee of \$175 per bartender

Please note: Depending on your head count, there may be an additional charge for any extra bartender added onto your event

Traditional Cocktails & Mixed Drinks Only -- Absolutely No Shots & Double Pours Served During Private Events

All packages are subject to room minimums, NJ sales tax & 22% Hospitality Fee

ADDITIONS

FAMILY STYLE APPETIZERS

- MOZZARELLA & TOMATO CAPRESE - EVOO, salt, pepper, balsamic glaze & basil (gf) +\$5 p.p.
- BURRATA & ROASTED SWEET PEPPERS - EVOO & arugula-almond pesto (v)(n) +\$5 p.p.
- ANTIPASTO TAVOLO GRANDE - chefs selection of cured meats, artisanal cheeses & accompaniments. +\$7 p.p.
- STUFFED MUSHROOMS - Sausage Stuffing -or- Spinach & Artichoke Stuffing (v) +\$5 p.p.
- EGGPLANT ROLLATINI - Fried eggplant filled with ricotta, baked with marinara & mozzarella (v) +\$6 p.p.
- STROMBOLLI - Pepperoni & mozzarella -or- Broccoli rabe & mozzarella (v) +\$5 p.p.
- ARANCINI - Crispy rice balls, fresh mozzarella, marinara (v)(n) +\$5 p.p.
- CRISPY CALAMARI - Fried zucchini, caper berries, lemon & marinara +\$7 p.p.
- SHRIMP COCKTAIL - U10s, served on ice, with cocktail sauce & lemon +\$9 p.p.

BUFFET OR FAMILY STYLE DISHES

- RIGATONI WITH VODKA SAUCE - Tomato vodka cream sauce, pancetta & peas +\$4 p.p.
- RIGATONI POMODORO - Plum tomato, garlic, EVOO & basil (v) +\$4 p.p.
- CAVATELLI WITH BROCCOLI - Toasted garlic, lemon butter, white wine & herbs (v) +\$4 p.p.
- RIGATONI A LA NORMA - Roasted eggplant, onion, oregano, plum tomato ricotta salata (v) +\$4 p.p.
- TORTELLINI ALFREDO - cheese tortellini, pecorino alfredo sauce +\$6 p.p.
- CAVATELLI WITH SAUSAGE AND ARUGULA PESTO - Arugula almond, pesto, sweet sausage and cheese (n) +\$6 p.p.
- CAVATELLI WITH BROCCOLI RABE - Garlic, EVOO, chopped broccoli rabe & chile flake (v) +\$6 p.p.
- RIGATONI BOLOGNESE - Veal, pork & beef bolognese, finished with mascarpone cheese +\$7 p.p.
- CHICKEN PARMIGIANA - Crispy chicken breast topped with marinara sauce & fresh mozzarella +\$5 p.p.
- CHICKEN FRANCAISE - Egg battered chicken breast & lemon butter sauce +\$5 p.p.
- CHICKEN MARSALA - Seared chicken breast & mushroom marsala sauce +\$5 p.p.
- CHICKEN MILANESE - Crispy chicken breast & arugula salad with fennel, onion, tomato, grana padano cheese and italian vinaigrette +\$5 p.p.
- CHICKEN PICCATA - Egg battered chicken breast & lemon caper butter sauce +\$5 p.p.
- CHICKEN SALTIMBOCCA - Sauteed in a demi-sage sauce, topped with sliced prosciutto, fresh mozzarella & spinach +\$7 p.p.
- EGGPLANT ROLLATINI - Fried eggplant filled with ricotta, baked with marinara & mozzarella (v) +\$5 p.p.
- FRIED EGGPLANT PARMESAN - Crispy fried eggplant topped with marinara sauce & fresh mozzarella +\$5 p.p.
- ITALIAN SAUSAGE, PEPPERS & ONION - Light tomato sauce (gf) +\$5 p.p.
- ITALIAN SAUSAGE & BROCCOLI RABE - Garlic & EVOO (gf) +\$7 p.p.
- ROASTED PORK LOIN - Sliced, with natural pan sauce +\$7 p.p.
- SALMON - Plum tomato olives, capers & onion (gf) +\$8 p.p.
- SLICED ROAST BEEF - Sliced, with natural pan sauce +\$9 p.p.
- GARLIC SHRIMP - Shrimp sauteed with garlic, EVOO & lemon (gf) +\$9 p.p.

DESSERT

- DOUBLE CHOCOLATE BROWNIES | +\$3 p.p.
- FRESH FILLED MINI CANNOLI | +\$3 p.p.
- BOMBOLINI - Cinnamon-sugar donuts with nutella sauce, salted caramel & creme anglaise | +\$5 p.p.

OTHER OPTIONS

- CUSTOM NAPKIN COLOR +\$1 p.p.
- EXTRA HOUR +\$500 flat
some times may be restricted -- does not extend open bar packages.

BAR OPTIONS

BILLING STYLE

CHOOSE ONE (1)

CONSUMPTION TAB

Each drink ordered is entered into a running tab that will be added to your final event bill.

Bar Upgrades : \$60 set-up fee for each bar upgrade when opting for a Consumption Tab, Plus the cost of each drink ordered.

OPEN BAR PACKAGE *

A fixed price, per-person, added to your event package. Prices are based on the bar offerings you have chosen, and the duration of the open bar

BAR OFFERINGS

CHOOSE ONE (1)

WINE & SANGRIA

3 HOUR OPEN BAR | \$20 per person *

Open Bar Billing Only -- Includes the following wine brands, red & white sangria, & all bottled beer options.

Harken Chardonnay | Esperto Pinot Grigio | Napa Cellars Sauvignon Blanc | Bieler Sabine Rose' | Vitiano Bianco

Robert Mondavi Cabernet | Angeline Pinot Noir | Velvet Devil Merlot | Pessimist Red Blend

Sangria & Prosecco Both Served by the Glass

SELECT LIQUOR, WINE & BEER

3 HOUR OPEN BAR | \$30 per person *

Includes the following liquor brands, plus wines, sangria & beer listed in the package above.

Sobieski Vodka | Tito's Vodka | Tangueray Gin | Tres Agaves Tequila | Dewar's White Label Scotch | Bacardi Rum | Captain Morgan Spiced Rum

Bounty Coconut Rum | Seagram's 7 Canadian Whiskey | Jack Daniel's American Whiskey | Four Roses Bourbon | Bailys Irish Cream | Tia Maria | Marie Brizard | Kahlua

PREMIUM LIQUOR, WINE & BEER

3 HOUR OPEN BAR | \$40 per person *

Includes all liquor brands behind the bar & premium wines by-the-glass, plus select wine & beer options.

Included brands but not limited to

Grey Goose Vodka | Belvedere Vodka | Casamigos Tequilla | Patron Tequila | Johnny Walker Black | Bulliet Bourbon & Rye | Knob Creek | Cordials & More

Super premium brands NOT included Liquor : Don Julio 1942, Johnny Walker Blue, Clase Azul, etc. -- Wines : Tyros Cabernet & 'Bernardina' Nebbiolo d'Alba

SIGNATURE COCKTAIL UPGRADES

Priced to add to the Premium Open Bar Package only.

PICK TWO (2) | + \$4 per person *

Your choice of two (2) signature cocktails from our cocktail list

PICK FIVE (5) | + \$8 per person *

Your choice of five (5) signature cocktails from our cocktail list

BAR UPGRADES

Priced to add to your Open-Bar Package -- For Consumption Billing : Each bar upgrade has a \$60 set-up fee.

BUBBLES FOR BRIDES | + \$3 per person *

sparkling prosecco with fruit infusions

NINE MONTHS OF MOCKTAILS | + \$2 per person *

A full selection of non-alcoholic "mocktails", mixed by your bartender.

CHAMPAGNE TOAST | \$6 per glass

No set-up fee

MIMOSAS ON ARRIVAL | \$5 per glass

30 glass minimum | Flutes of champagne & orange juice arranged on a station when your guests arrive -- No set-up fee.

All Bar Packages are subject to a bartender fee of \$175 per bartender

Please note: Depending on your head count, there may be an additional charge for any extra bartender added onto your event

Traditional Cocktails & Mixed Drinks Only -- **Absolutely No Shots & Double Pours Served During Private Events**

All packages are subject to room minimums, NJ sales tax & 22% Hospitality Fee