

TAPHOUSE GRILLE WAYNE

PRIVATE EVENT INFORMATION

The Taphouse Grille offers a large private space for any event including bridal showers, engagement parties, sporting events, corporate functions and any other type of gathering imaginable! With quality and unique options including beer and wine pairing dinners, the Taphouse Grille makes a great destination for your party needs.

GUEST CAPACITIES

Lounge:

- Seated: 20
- Cocktails: 20-25

Conference Room:

- Seated: Up to 48
- Cocktails: 60

EVENT MINIMUMS

We require event minimums which vary by meal period, number of guests, and type of event. The minimum charge is before tax & gratuity. A \$100 room fee applies to events not meeting the minimum.

Lunch (Mon-Sun):

- 15 ppl or less-no minimum
- Over 15 ppl-\$300 minimum

Dinner (Sun-Thurs):

- 10 ppl or less-no minimum
- Over 10 ppl-\$300 minimum

Dinner (Fri & Sat):

- Up to 30 ppl-\$500 minimum
- Over 30 ppl-\$750 minimum

THE VALLEY PACKAGE

30 per person

Salad Course (guest chooses one)

- Mixed Greens Salad/House Balsamic Dressing
- Caesar Salad

Pasta Course

- Penne Pasta/Pancetta/Plum Tomato Vodka Sauce

Main Entrée (guest chooses one)

- Pan Roasted Chicken/Pan Sauce
- Grilled Salmon/Lemon Beurre Blanc Sauce
- Grilled Flat Iron Steak/Mushroom Demi-Glace

THE FRENCH HILL PACKAGE

35 per person

Appetizer Course (all served family style)

- Chicken & Beef Satay/Peanut Dipping Sauce
- Crispy Eggplant/Jalapeño Marinara/Goat Cheese
- Fried Calamari/Marinara Dipping Sauce

Salad Course (guest chooses one)

- Mixed Greens Salad/House Balsamic Dressing
- Caesar Salad

Main Entrée (guest chooses one)

- Grilled Flat Iron Steak/Mushroom Demi-Glace
- Grilled Salmon/Lemon Beurre Blanc Sauce
- Pan Roasted Chicken/Pan Sauce
- Penne Pasta/Pancetta/Plum Tomato Vodka Sauce

THE ALPS PACKAGE

42 per person

Appetizer Course (all served family style)

- Chicken & Beef Satay/Peanut Dipping Sauce
- Crispy Eggplant/Jalapeño Marinara/Goat Cheese
- Mini Crab Cakes/Piquillo Pepper Aioli

Mixed Greens Salad/House Balsamic Dressing

Main Entrée (guest chooses one)

- NY Strip Steak/Mushroom Demi-Glace
- Pistachio Salmon/Horseradish Creme Fraiche
- Pan Roasted Chicken/Pan Sauce
- Penne Pasta/Pancetta/Plum Tomato Vodka Sauce

Dessert (guest chooses one)

- Chocolate Panna Cotta
- French Toast Bread Pudding
- Apple Crisp

All entrees include a seasonal starch and vegetable

PUB PACKAGE

24 per person

Choose 3 appetizers (served family style)

- Nachos
- Mozzarella Sticks
- Potato Skins
- Wings (BBQ, Mild, Hot)

Main Entrée (all served buffet or family style)

- Chicken Parmesan
- Penne Pasta (choice of) Vodka/Pomodoro
- Sausage and Peppers
- Brick Oven Pizza

BUFFET I

27 per person

Selections: (all served buffet or family style)

- Mixed Greens Salad/House Balsamic Dressing
- Caesar Salad
- Chicken (choice of) Marsala/Piccata/Francese/Parmesan
- Penne Pasta (choice of) Vodka Sauce/Pomodoro
- Salmon/Lemon Butter Sauce
- Sausage and Peppers

BUFFET II

32 per person

Selections: (all served buffet or family style)

- Mixed Greens Salad/House Balsamic Dressing
- Caesar Salad
- Chicken (choice of) Marsala/Piccata/Francese/Parmesan
- Pasta (choice of) Vodka Sauce/Sausage & Broccoli Rabe
- Salmon/Cherry Tomatoes/Lemon Butter Sauce
- Sliced Flat Iron Steak/Demi-Glace

Side dishes

- Mashed Potato
- Vegetable Medley

Assorted Dessert Platter

DESSERT PACKAGES

Mixed Family Style Dessert: 2 per person

Seasonal Plated Dessert: 4 per person

*Dessert from outside caterers are welcome for
a cake cutting fee of 1 per person*

BRUNCH PACKAGE I

(minimum 25 people)

25 per person

- scrambled eggs
- pancakes
- french toast
- bacon
- sausage
- home fries
- mixed greens salad with balsamic dressing
- cold pasta salad
- penne pasta with chicken, broccoli & parmesan
- fruit platter
- assorted breads and danishes

BRUNCH PACKAGE II

(minimum 25 people)

32 per person

- scrambled eggs
- pancakes
- french toast
- bacon
- sausage
- home fries
- mixed greens salad with balsamic dressing
- cold pasta salad
- penne pasta with chicken, broccoli & parmesan
- house cured salmon platter
- seafood salad
- roasted cod with lemon butter sauce
- fruit platter
- assorted breads and danishes

- carving station (additional 150)
- omelette station (additional 150)

ADDITIONAL SIDES: 2 per person

(choose 2, served in ½ trays)

- Mashed Potato
- Roasted Vegetables
- Roasted Potato

BRUNCH COCKTAILS

Choice of one brunch cocktail: 4 per person
Unlimited Mimosas & Bellinis: 15 per person
Sangria pitchers: 15 per pitcher

KIDS MENU OPTIONS

7 per child 12 and under only

- Chicken Fingers/French Fries
- Mac 'n Cheese
- Kids Hot Dog/French Fries
- Kids Pasta

LUNCH MENU

19 per person (available mon-friday lunch only)

Starter (guest chooses one)

- House Salad/Balsamic Dressing
- Caesar Salad

Entrée (guest chooses one)

- Salmon/Seasonal Vegetable/Rice
- Pasta/Vodka Sauce
- Chicken Sandwich with French Fries
- Portobello Sandwich with French Fries

COCKTAIL RECEPTIONS

Bar Style Items

Choose 4 for 10 per person (served family style)

- Ranch Fries
- Calamari Fritto Misto
- Nachos
- Crispy Eggplant
- Beef Satay
- Chicken Satay
- Hummus

House Made Hors d'oeuvres

4 for 15 per person or 8 for 18 per person (passed for 1 hour)

- Sliced Steak with Horseradish
- Chicken Satay
- Creamy Polenta with Mushrooms
- Mini Bruschetta
- Devils on Horseback
- Coconut Shrimp
- House Cured Salmon Crustini
- Mini Crab Cakes

BAR OPTIONS

Wine & Beer (Draft selection add 4 per person)

House Wine / Domestic Bottles

- 2 Hours 15.00 per person
- 3 Hours 18.00 per person

House Open Bar (Draft selection add 4 per person)

House Wine / Domestic Bottles / House Liquors

- 2 Hours 20.00 per person / 36.00 premium
- 3 Hours 25.00 per person / 50.00 premium

High-end wines, shots of any type, cognacs & single malt scotches are priced additionally

- House wine by the bottle: 18 per open bottle
- Pitchers of select draft beer: 15 per pitcher
- Sangria pitchers: 18 per pitcher
- Champagne toast 2 per glass

SPECIALTY COCKTAIL LIST

Our specialty cocktails can be added to open bar packages for an additional 2 per person

The fine print

- 20% Gratuity and 6.85% NJ Sales tax not included in package pricing
- 10 Day notice on final menu selection
- 7 Day notice on final head count
- All packages include soda, coffee, and tea
- 4 forms of payment maximum accepted
- All young children must be supervised at all times
- Decorating is welcome. However, we do ask that you use no heavy tapes or nails & no confetti or glitter of any kind is allowed
- We welcome all forms of credit cards, cash or check is preferred
- We take a refundable \$200 deposit to hold the date, the deposit will become non-refundable thirty days prior to the event