

TAPHOUSE

GRILLE

The Taphouse Grille in Hackettstown offers private spaces for any event including bridal and baby showers, rehearsal dinners, engagement parties, corporate functions, and any other type of gathering imaginable! With quality and unique options the Taphouse Grille makes a great destination for your party needs.

Private Dining Room:

45 people seated; 55 people standing

Main Dining Room:

85 people seated; 100+ people standing

Lounge Area: (not a private space)

25-35 people seated; 45+ standing

For larger parties, wedding receptions or to have the entire restaurant for a private event please speak to our management team.

TAPHOUSE GRILLE

Minimum 25 people

ALL PACKAGES INCLUDE BREAD, SODA, COFFEE & TEA

Pricing may vary Friday - Sunday for private rooms

FAMILY STYLE

All courses will be served on large platters for your guests to pass around and share from.

TAPHOUSE SPORTS PACKAGE

\$19.99 per person (family style)

Appetizers (choose 3)

- Nachos
- Mozzarella Sticks
- Wings (BBQ, Sweet Chili Lime, Garlic Parm, Buffalo or Habanero)
- Fried Eggplant Fra Diavolo
- Disco Fries
- Mixed Greens Salad w/ Honey Balsamic Vinaigrette
- Hummus Platter

Substitute Fried Calamari or Crispy Shrimp +\$2 per person

Main Course

- Chicken Parmesan
- Penne Pasta (choice of) *Vodka/Pomodoro*
- Sausage and Peppers

FAMILY PACKAGE #1

\$21.99 per person (family style)

Salads

- Mixed Greens Salad w/ Honey Balsamic Vinaigrette
- Caesar Salad

Main Course

- Penne Vodka
- Pan Roasted Chicken with Brown Chicken Gravy
- Grilled Salmon with Lemon Butter Sauce
- Seasonal starch and vegetable

FAMILY PACKAGE #2

\$26.99 per person (family style)

Salads

- Mixed Greens Salad w/Honey Balsamic Vinaigrette
- Caesar Salad

Main Course

- Penne Vodka
- Pan Roasted Chicken with Brown Chicken Gravy
- Grilled Salmon with Lemon Butter Sauce
- Flat Iron Steak with Roasted Garlic Butter
- Seasonal starch and vegetable

PLATED

Your guests will receive a small menu card with the options listed and will get to choose their starter and entree.

PUB PACKAGE

\$19.99 per person (plated)

First Course

- Mixed Greens Salad w/ Honey Balsamic Vinaigrette
- French Onion Soup

Main Course

- Mediterranean Veggie Pita
- Turkey Burger or Gyro Burger
- Bourbon Bacon & Cheddar Burger
- Italian Chicken Sandwich
- Blackened Shrimp Tacos

DINERS PACKAGE

\$28.99 per person (plated)

First Course

- Mixed Greens Salad w/ Honey Balsamic Vinaigrette
- Caesar Salad
- French Onion Soup

Pasta Course

- Penne Vodka

Main Course

- Pan Roasted Chicken (bone-in)
- Pistachio Salmon
- Country Pork Chop (bone-in)
- Pan Seared Filet Mignon

All entrees include a seasonal starch and vegetable

FAMILY STYLE APPETIZERS

Choose 2 for \$1.50 per person

- Fried Eggplant • Nachos • Pulled Pork Quesadilla
- Wings (BBQ, Sweet Chili Lime, Garlic Parm, Buffalo or Habanero)

Choose 2 for \$2.50 per person

- Crispy Shrimp • Fried Calamari • Mini Crab Cakes
- Beef or Chicken Satays

Pizza add-ons available inquire for pricing

TAPHOUSE GRILLE

DESSERTS

Mixed Family Style Dessert \$2 per person

Housemade Apple Empanadas, Zeppoles and Brownies

Seasonal Plated Dessert \$4 per person

Creme Brulee, Bread Pudding, Cheesecake, Mini Chocolate Cake

Dessert from outside caterers are welcome

for a fee of \$1 per person

(includes cakes, cookies, pastries, cupcakes, etc)

TAPHOUSE BUFFET

\$32.99 per person (minimum 35 people)

Salads

- Mixed Greens Salad w/ Honey Balsamic Vinaigrette
- Caesar Salad
- Caprese Salad or Hummus Platter

Main Course (choose 4)

- Chicken (choice of)
Country style, Marsala, Franchese, Parmesan, Pan Roasted, Lemon, Tuscan
- Pasta (choice of)
Vodka Sauce, Sausage & Broccoli Rabe, Caprese, Chicken Fra Diavolo (seafood +\$35)
- Salmon (choice of)
Pistachio or Lemon Butter
- Roasted Sirloin (choice of)
Mushroom Demi-Glace, Herb Demi, Roasted Garlic Butter, Hickory Smoked BBQ
- Roasted Pork Loin (choice of)
Country Style, Brown Gravy, Herb Crusted, Hickory Smoked BBQ, Marsala

Side dishes

- Mashed Potato • Vegetable Medley

ADDITIONAL SIDES FOR BUFFET *(add \$1.50 per person)*

- Sweet Potato Puree • Roasted Potatoes
- Seasonal Vegetable • Basmati Rice

BUFFET APPETIZERS

Choose 2 for \$1.50 per person

- Fried Eggplant • Fried Calamari • Wings
(BBQ, Sweet Chili Lime, Garlic Parmesan, Buffalo, Habanero)

Choose 2 for \$3 per person

- Shrimp Cocktail • Crab Stuffed Tartlets
• Beef or Chicken Satays

BRUNCH PACKAGES

(includes 1 brunch cocktail)

Classic Brunch Buffet

\$25 per person

- Scrambled Eggs
- Pancakes
- French Toast
- Bacon
- Sausage
- Home Fries
- Fruit Salad
- Assorted breads and danish
- Mixed Greens Salad w/ Honey Balsamic Vinaigrette

\$27.99 per person all classic brunch items plus:

- Chicken (choice of) *marsala, franchese, parmesan*
- Penne Pasta (choice of) *vodka or pomodoro*

Sunday Brunch Buffet

\$32 per person (minimum 35 people)

all classic brunch items with chicken and pasta plus:

- House Cured Salmon Platter
- Seafood Salad
- Plated Omelettes

BRUNCH ADD-ONS

(inquire for pricing)

Carving Station or Omelette Station

COCKTAIL HOUR PACKAGES

Served family style for 25-35 people

Choose 4: \$15.95 per person Choose 5: \$21.95 per person

Choose 7: \$27.95 per person

- Bruschetta (choice of) *Classic or Mushroom*
- Tahini Style Hummus
- Crudite Platter
- Fresh Fruit Platter
- Caprese Salad
- Satays (choice of) *Chicken, Beef or Shrimp*
- Crabstuffed Tartlets

Additional options available.

For Cocktail Parties over 35 guests inquire for pricing.

TAPHOUSE GRILLE

COCKTAILS

Sangrias

\$22 per pitcher

- Signature Honey Bee, White Peach or Classic Red

Margaritas

\$35 per pitcher

- Classic, Strawberry, Pomegranate, Passion Fruit, Mango or Guava

Mimosas & Bellinis

\$18 per pitcher

Build Your Own Bar

\$10 per person (inquire for more details)

- Mimosa, Bellini or Bloody Mary

Champagne Toast

\$2 per person

WINE

House

\$18 per open bottle

- Cabernet, Chardonnay, Merlot and Pinot Grigio

Classic

\$24 per open bottle

- Cielo Pinot Grigio, Italy • Beringer Merlot, CA
- Cuna Del Sol Cabernet, Chile • Jargon Pinot Noir, CA
- Round Hill Chardonnay, CA • Urban Riesling, Germany

Premier

\$30 per open bottle

- Mill Creek Cabernet, CA • True Myth Chardonnay, CA
- Renzo Masi Riserva Chianti, Italy • St. Francis Merlot, CA
- Jean-Marc Crochet Sancerre, France

BEER

Craft Beer

- Pitchers starting at \$18

Domestic & Import Bottles

\$4 per bottle

- Bud, Bud Light, Corona, Miller Lite, Coors Light, Yuengling, Michelob Ultra, Heineken, Heineken Light

Domestic & Import Buckets

\$18 each (6 per bucket)

- Bud, Bud Light, Corona, Miller Lite, Coors Light, Yuengling, Michelob Ultra, Heineken, Heineken Light

The Fine Print

- A \$200 deposit is required to hold all dates. The deposit becomes non-refundable 30 days prior to the event. Payment of your \$200 deposit further indicates your agreement to our terms, pricing, and policies.
- 20% Gratuity and 6.7% NJ Sales tax not included in package pricing.
- For private spaces on Friday & Saturday nights and during peak seasons (Friday-Sunday), we may require a minimum guest count or per person minimum to avoid a room fee.
- Kids menu, vegetarian and gluten free options available. Please alert us to any allergens or dietary restrictions.
- 10 Day notice on final menu selection.
- Final head count is due 7 days prior to the event. 100% guarantee on final count. Small changes may be allowed up to three days before the event, depending on the menu selection.
- Final charges are based on the higher of 100% of the final number guaranteed, or the actual number of guests served *Unless prior arrangements have been made
- We allocate 3 hours per event (12:00pm - 3:00pm, 1:00pm - 4:00pm, 7:00pm - 10:00pm etc) with a 30 minute window prior for decorating.
- We arrange tables so that it works best for the size of your group, as well as the space. Please note that when adding a gift table, favor table, a buffet or beverage station it will decrease the amount of tables for dining in the room.
- Tablecloths and specialty napkin colors are available for an additional charge.
- Decorating is welcomed; however, we do not allow confetti or glitter of any kind. Please use blue tack or painters tape when hanging banners and decor. No heavy tape, thumbtacks or nails.

Any damage or use of confetti or glitter will result in loss of deposit or additional fees.

Pricing and menu availability are subject to change.
February 2018