

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:

35-40 people seated

50 people standing

Main Dining Room:

80 people seated

100 people standing

Lounge Area: (not a private space)

30 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.

Pricing may vary Friday & Saturday nights for private rooms

TAPHOUSE GRILLE

MINIMUM 25 PEOPLE

ALL PACKAGES INCLUDE BREAD, SODA, COFFEE & TEA

FAMILY STYLE

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

TAPHOUSE SPORTS PACKAGE

\$23.99 per person (family style)

First Course (choose 3)

- Loaded Nachos
- Pulled Pork Chipotle Quesadilla
- Wings (BBQ, Sweet Chili Lime, Garlic Parm, Buffalo or Habanero)
- Parmesan Truffle Steak Fries
- Sausage & Broccoli Rabe
- Edamame w/ crushed sea salt
- Mixed Greens Salad w/ Honey Balsamic Vinaigrette

Main Course

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

CLASSIC FAMILY STYLE

\$30.99 per person (family style)

First Course (choose 2)

- Mediterranean Salad
- Mixed Greens Salad w/ Honey Balsamic Vinaigrette
- Classic Caesar Salad
- Tahini Style Hummus

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

Dessert Course

- Mixed Family Style: Apple Empanadas, Zeppoles, Brownies

APPETIZER ADD-ONS

Served family style

Choose 2 for \$1.50 per person

- Loaded Nachos • Tahini Hummus • TG Wings (BBQ, or Buffalo)

Choose 2 for \$2.50 per person

- Crispy Shrimp • Shrimp Cocktail • Beef or Chicken Satays

PLATED

Your guests will receive a small menu card and will get to choose their own courses

LUNCH'N PACKAGE

\$22.99 per person (plated)

First Course

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

Main Course

- Blackened Chicken Caesar
- Turkey Burger
- Gyro Burger
- Mediterranean Shrimp Salad
- Cubano
- Pub Burger (cheddar cheese, bourbon bacon, lettuce, tomato)
- Blackened Shrimp Taco

CHOICE PACKAGE

\$26.99 per person (plated)

First Course

- Mixed Greens Salad w/ Champagne Basil Vinaigrette
- Classic Caesar Salad

Main Course

- Choice of Pasta: Penne Vodka, Pasta Caprese or Linguini & Clams
- Pan Roasted Chicken w/ whipped potatoes, sauteed greenbeans
- Pistachio Salmon w/ sweet potato puree, sauteed spinach
- Flat Iron Steak w/ whipped potatoes, sauteed greenbeans

PRIME PACKAGE

\$34.99 per person (plated)

First Course

- Mixed Greens Salad w/ Champagne Basil Vinaigrette
- Classic 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 or 12oz NY Strip
all include a seasonal starch and vegetable

Dessert

- Creme Brulee
- Chocolate Chip Brownie a la mode

TAPHOUSE GRILLE

DESSERTS

Mixed Family Style Dessert \$2 per person
Housemade: Apple Empanadas, Zeppoles and Brownies

Plated Dessert \$4 per person
Creme Brulee, Bread Pudding, Baileys Cheesecake

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)

First Course (choose 3)

- Mixed Greens Salad w/ Honey Balsamic Vinaigrette
- Caesar Salad
- Chilled Caprese
- Tahini Style Hummus

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 +\$4 per person)
- Salmon (choice of)
Pistachio Crusted 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 APPETIZER ADD-ONS

Choose 2 for \$1.50 per person
• Fried Eggplant • Fried Calamari • TG Wings
(BBQ, Sweet Chili Lime, Garlic Parmesan, Buffalo, Habanero)

Choose 2 for \$3 per person
• Shrimp Cocktail • Crab Stuffed Tartlets
• Beef or Chicken Satays

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.

BRUNCH PACKAGES

includes juice, soda, coffee, tea and 1 complimentary
mimosa for guests 21 and up

Classic Brunch Buffet

\$25 per person

- Scrambled Eggs
- French Toast
- Bacon
- Sausage
- Home Fries
- Fruit Salad
- Assorted Pastries
- 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

Build Your Own Bar

\$10 per person (*inquire for more details*)
• Mimosa, Bellini or Bloody Mary

Carving Station or Omelette Station
(inquire for pricing)

TAPHOUSE GRILLE

BEER

Craft Beer

\$18 - \$26 per pitcher

- Our seasonal draft beer menu features 24 rotating craft taps

Domestic & Import Bottles

\$3 per bottle

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

COCKTAILS

Sangrias

\$24 per pitcher

- Signature Honey Bee, White Peach or Classic Red

Signature Cocktails

\$26 per pitcher

- Blueberry Long Islands or Gingerberry Smash

\$24 per pitcher

- Taphouse Bourbon Punch, Spiked Peach Sweet Tea or Caribbean Blast

Mimosas & Bellinis

\$18 per pitcher

Champagne Toast

\$2 per person

WINE

House

\$18 per open bottle

- Red or White

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 Sauvignon Blanc, France

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/scotch 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.

April 2018