

MILLBURN STANDARD

EST. 2020

Event Space

Our traditional private dining room accommodates up to 50 seated guests or 65 guests for a cocktail reception. We offer several table configurations available to be adjusted to your liking. This room also includes Bluetooth connection to customize music and 3 flatscreen TVs for audio/visual presentations.

Booking and Deposit

If you'd like to move forward with booking your event, please sign and return the Event Credit Card Authorization Form. *At the time of booking, we require a \$350 deposit towards the food and beverage minimum.* The event space is not reserved until this document has been received and processed.

Event Minimum, Tax & Gratuity

Room Minimum:

Sunday-Thursday \$2,500

Friday & Saturday Lunch (11:30am-4pm) \$2,500

Friday & Saturday Evenings \$5,000

Please consult with the Event Coordinator to find out the minimum for your event. Prevailing New Jersey sales tax and gratuity are additional and not included in the event minimum. 20% gratuity will be added to the final bill at your discretion.

Food & Beverage

To ensure the success of your event, food and beverage selections must be finalized (14) days prior to the event. Menu changes may occur due to seasonality or availability.

Cancellation Policy

Should the event need to be cancelled, a refund on the deposited money will be made as follows:
90 days or more - full refund; 31-89 days - 50% refund; 30 days or less - no refund.



Lunch Packages

A La Carte Package \$35 Per Person (3 hours / 20 people or less)

Included starters - Simple Salad & Caesar Salad

Included dessert - Macarons

(Dessert add-ons: Brownie Bites +\$1 per person, Chocolate Chip cookies +\$1 per person)

Main course

(choice of 4)

- | | |
|---|---|
| <input type="checkbox"/> Standard Burger | <input type="checkbox"/> Steak Tacos |
| <input type="checkbox"/> Black Bean Burger | <input type="checkbox"/> Chicken Tacos |
| <input type="checkbox"/> French Dip Sandwich | <input type="checkbox"/> PEI Mussels |
| <input type="checkbox"/> Chicken Sandwich | <input type="checkbox"/> Trumpet Mushroom Risotto |
| <input type="checkbox"/> Market Fish Sandwich | <input type="checkbox"/> Faroe Island Salmon
w/ Miso Glaze |
| <input type="checkbox"/> Philly Sliders | |

Side

(choice of 1)

- Fries
 Kale Slaw

Buffet Package \$45 Per Person

Included starters - Simple Salad & Caesar Salad

Included dessert - Macarons

(Dessert add-ons: Brownie Bites +\$1 per person, Chocolate Chip cookies +\$1 per person)

Main course

(choice of 3)

- Burger Sliders
 Black Bean Sliders
 French Dip
 Chicken Sliders
 Steak Tacos
 Chicken Tacos
 Philly Sliders

Sides

(choice of 2)

- French Fries
 Truffle Fries
 Kale Slaw
 Mashed Potatoes
 Asparagus
 Loaded Potato Skins
 Soy Glazed Brussels Sprouts
 Mashed Potatoes



Dinner Packages

Silver Package Hors d'oeuvres \$55 Per Person (choice of 5)

- | | | |
|---|---|--|
| <input type="checkbox"/> Filet Mignon Skewers | <input type="checkbox"/> Philly Cheesesteak Sliders | <input type="checkbox"/> Tempura Cauliflower |
| <input type="checkbox"/> Standard Buffalo Wings | <input type="checkbox"/> Tempura Chicken | <input type="checkbox"/> Charcuterie Platter |
| <input type="checkbox"/> Hummus & Vegetable Crudité | <input type="checkbox"/> Loaded Potato Skins | <input type="checkbox"/> Seared Tuna Sashimi
<small>(+\$5 per person)</small> |
| <input type="checkbox"/> Shrimp Cocktail | <input type="checkbox"/> Pressed Tuna Sushi | |

Gold Package Buffet \$70 Per Person *Included starters* – Simple Salad & Caesar Salad *Included dessert* – Macarons (Dessert add-ons: Brownie Bites +\$1 per person, Chocolate Chip cookies +\$1 per person)

First course (choice of 2)

- Standard Buffalo Wings
- Potato Skins
- Tempura Cauliflower
- Crispy Mushrooms (vegan)
- Tempura Chicken
- Assorted Charcuterie Platter
- Vegetable Crudité

Main course (choice of 3)

- Penne Vodka
- Barbecue Ribs
- Rotisserie Chicken
- Filet Mignon (+\$5 per person)
- Mahi Mahi w/ Mango Salsa
- Trumpet Mushroom Risotto
- Faroe Island Salmon
w/ Miso Glaze

Sides (choice of 2)

- French Fries
- Kale Slaw
- Mashed Potatoes
- Asparagus
- Loaded Baked Potato
- Soy Glazed Brussels Sprouts
- Bok Choy
- Sautéed Mushrooms

Platinum Package Buffet \$80 Per Person *Included starters* – Simple Salad & Caesar Salad *Included dessert* - Macarons (Dessert add-ons: Brownie Bites +\$1 per person, Chocolate Chip cookies +\$1 per person)

First Course (choice of 3)

- Standard Buffalo Wings
- Potato Skins
- Tempura Cauliflower
- Tempura Chicken
- Philly Cheesesteak Sliders
- Barbecue Ribs
- Marinated Filet Skewers
- Assorted Charcuterie Platter
- Vegetable Crudité

Second Course (choice of 3)

- Penne Vodka
- Rotisserie Chicken
- Trumpet Mushroom Risotto
- Filet Mignon (+\$5 per person)
- Barbecue Ribs
- Mahi Mahi w/ Mango Salsa
- Faroe Island Salmon
w/ Miso Glaze

Sides (choice of 3)

- French Fries
- Kale Slaw
- Mashed Potatoes
- Asparagus
- Loaded Baked Potato
- Soy Glazed Brussels Sprouts
- Sautéed Mushrooms



Beverage Packages

Tier One – Beer & Wine \$30 Per Person

- Red Wine (selected from our current wine list)
- White Wine (selected from our current wine list)
- Bubbles – Prosecco
- Beer – Lite Lager, Lager, IPA
- Non-Alcoholic Beverages

Tier Two – Full Bar \$45 Per Person

- Red Wine (selected from our current wine list)
- White Wine (selected from our current wine list)
- Bubbles – Prosecco
- Beer – Lite Lager, Lager, IPA
- Liquor -Titos Vodka, Bluecoat Gin, Bounty White Rum, Hornitos Plata Tequila, Four Roses Bourbon, Dewars Blended Scotch, Dos Hombres Mezcal, Tripel Sec, Sambuca, Aperol, Dolin Sweet & Dry Vermouth
- Non-Alcoholic Beverages

Consumption Bar

Our consumption option offers an open bar where you only pay for what your guests have enjoyed during your event. This is an excellent choice if you're looking for flexibility, especially if you anticipate your guests will have varying preferences when it comes to drinks.

