



Event Space

Our traditional private dining room accommodates up to 70 seated guests or 80 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, 3 flatscreen TVs for audio/visual presentations as well as a Bluetooth microphone for presentations.

Booking and Deposit

If you'd like to move forward with booking your event, please e-sign and return the Toast Deposit Form and Contract. 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:

- Monday-Thursday Afternoon (11:30am-4pm): \$1,500
- Monday-Thursday & Sunday Evening: \$2,500
- Friday-Saturday Afternoon (11:30am-4pm): \$3,000
- Friday & Saturday Evening: \$5,500

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. 22% gratuity will be added to the subtotal of the final bill at your discretion.

Food & Beverage

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

Headcount

Final headcount must be finalized three (3) business days prior to your event. If lesser guests attend the event than the final headcount provided, the charge will still be reflected based off the final headcount. If additional guests attend the event, they will be charged accordingly based off the selected packages for your event.

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.



Plated Packages

Two-Course Plated Lunch

\$40 per person | 11:30-4pm

For parties of 25 or less

1K minimum for semi-private; standard daily minimum required for fully private event

Guests get: (1) soup/salad; (1) entree; complimentary dessert (macaroons); (1) soft drink

Appetizers

Focaccia (for table)

Side Simple/Caesar **OR** Seasonal Soup/French Onion

Entrees

Pre-select five (each guest will choose (1) entree from pre-fixe menu)

Salad Entrees:

Honey Lime Chicken, Poke Bowl, Chicken Club, Blackened Salmon Nicoise

Sandwich Entrees:

French Dip, Standard Burger, Black Bean Burger, Steak or Fish Tacos, Chicken Sandwich, Fish Sandwich

Entrees:

Penne Vodka, Half Chicken (with mashed potatoes & asparagus), 5oz filet mignon (with mashed potatoes & asparagus), 4oz Miso Glazed Salmon (with kimchi bok choy & sushi rice), Half Rack of Ribs (with kale slaw & fries), Blackened Shrimp & Corn Cakes (3 shrimp, 2 corncakes)

Desserts:

One off-menu dessert for the group + Macaroons

Drinks:

Soft drinks, coffee, tea

***Add Beer & Wine package for \$25 pp (only domestic beers/house wines); liquor is added to bill based off consumption**



Three-Course Plated Dinner

\$60 per person | 4-11pm *Excludes Friday and Saturday evenings

For parties of 25 or less

1K minimum for semi-private; standard daily minimum required for fully private event

Guests get: (1) soup/salad; (1) entree; complimentary dessert (macaroons); (1) soft drink

Appetizers

Focaccia (*for table*)

Side Simple/Caesar **OR** Seasonal Soup/French Onion

Entrees

Pre-select five (each guest will choose (1) entree from pre-fixe menu)

Salad Entrees:

Honey Lime Chicken*, Poke Bowl, Chicken Club, Blackened Salmon Nicoise

Sandwich Entrees:

French Dip, Standard Burger, Black Bean Burger, Steak or Fish Tacos, Chicken Sandwich, Fish Sandwich

Entrees:

Penne Vodka, Half Chicken (with mashed potatoes and asparagus), 10oz filet mignon (with mashed potatoes & asparagus), 8oz Miso Glazed Salmon (with kimchi bok choy & sushi rice), Full Rack of Ribs (with kale slaw & fries), Blackened Shrimp & Corn Cakes

Desserts:

Macaroons

Drinks:

Soft drinks, coffee, tea

***Add Beer & Wine package for \$25 pp (only domestic beers/house wines); liquor is added to bill based off consumption**



Buffet Packages:

All buffet packages include the following:

Simple and Caesar Salads (*excludes Silver Package*)

Macaroons & Coffee Service

Bronze Package \$45 Per Person

Main Course (*choice of 3*)

Honey Lime Chicken Salad

Cheeseburger Sliders

Black Bean Sliders (VG)

French Dip Sliders

Crispy Chicken Sliders

Philly Sliders

BBQ Pulled Pork Sliders

Steak Tacos

Fish Tacos

Sides (*choice of 2*)

French Fries (VG)

Truffles Fries (VG)

Kale Slaw (VG)

Mashed Potatoes (VG)

Asparagus (VG)

Loaded Potato Skins

Soy Glazed Brussels Sprouts* (VG)

Mashed Potatoes (VG)



Buffet Packages:

All buffet packages include the following:

Simple and Caesar Salads (*excludes Silver Package*)

Macaroons & Coffee Service

Silver Package \$60 Per Person

(Choice of 6)

Simple Salad

Buffalo Wings

Caesar Salad

Tempura Chicken

Hummus & Vegetable Crudite (VG)

Loaded Potato Skins

Bruschetta Crostini (VG)*

Pressed Tuna Sushi* (+\$5 per person)

Caprese Skewers (VG)*

Seared Tuna Sashimi* (+\$5 per person)

Charcuterie Board

Mini meatballs (*Swedish cream sauce*)*

Filet Mignon Skewers (*contains nuts*)*

Crispy Chicken Sliders

Shrimp Po'Boy Sliders*

Philly Cheesesteak Sliders

Tempura Cauliflower (VG)

BBQ Pulled Pork Sliders

*Indicates items that can be passed



Buffet Packages:

All buffet packages include the following:

Simple and Caesar Salads (*excludes Silver Package*)

Macaroons & Coffee Service

Gold Package \$70 Per Person

First Course (*choice of 2*)

Buffalo Wings
Potato Skins
Tempura Cauliflower
Tempura Chicken
Charcuterie Board
Hummus & Vegetable Crudit 
Philly Cheesesteak Sliders

Sides (*choice of 2*)

French Fries
Kale Slaw
Mashed Potatoes
Asparagus
Soy Glazed Brussels Sprouts (*contains nuts*)
Saut ed Mushrooms

Main Course (*choice of 3*)

Penne Vodka
Rotisserie Chicken
Filet Mignon (*+\$5 per person*)
Barbecue Ribs
Faroe Island Salmon (*w/ Miso Glaze*)
Market Fish Tacos (*w/ Mango Salsa & Corn Tortillas*)
Honey Lime Chicken Salad (*contains nuts*)
Short Rib Mac & Cheese



Buffet Packages:

All buffet packages include the following:

Simple and Caesar Salads (*excludes Silver Package*)

Macaroons & Coffee Service

Platinum Package \$80 Per Person

First Course (*choice of 3*)

Buffalo Wings
Potato Skins
Tempura Cauliflower
Tempura Chicken
Filet Skewers (*contains nuts*)
Philly Cheesesteak Sliders
Charcuterie Board
Hummus & Vegetable Crudite

Sides (*choice of 3*)

French Fries
Kale Slaw
Mashed Potatoes
Asparagus
Soy Glazed Brussels Sprouts (*contains nuts*)
Sautéed Mushrooms

Main Course (*choice of 3*)

Penne Vodka
Rotisserie Chicken
Filet Mignon (*+\$5 per person*)
Barbecue Ribs
Faroe Island Salmon (*w/ Miso Glaze*)
Market Fish Tacos (*w/ Mango Salsa & Corn Tortillas*)
Honey Lime Chicken Salad (*contains nuts*)
Short Rib Mac & Cheese



Seafood Platters

Shrimp Cocktail Platters

Small \$300

60 Jumbo Shrimp

Large \$600

120 Jumbo Shrimp

Seafood Assortment

Assortment of: Jumbo Shrimp, Clams, Oysters, Crab Meat

(Price will be determined by market price along with number of guests at your event)



Desserts

Chocolate Chip Cookies (+\$1 per person)

Brownies (+\$1 per person)

Fruit Platter (+\$4 per person)

Beverage Packages

Tier One *\$30 per person*

Beer

(Domestic bottles, canned IPA, N/A option)

Wine

(Hand-selected bottles from our menu)

Non-Alcoholic Beverages

(Sodas, juices, iced tea)

Tier Two *\$45 per person*

Liquor

(Vodka, tequila, whiskey, rum, bourbon)

Beer

(Domestic bottles, canned IPA, N/A option)

Wine

(Hand-selected bottles from our menu)

Non-Alcoholic Beverages

(Sodas, juices, iced tea)