

Party Arrangements

No. 1

(15 People minimum. Not available on Saturdays after 4:00 pm)

2 Appetizers (Served Family Style)

Choice of Entrée:

**Medallions of Chicken Breast in
Garlic Sauce or Mushroom Sauce**

Broiled Salmon

Black Angus Sirloin Steak

(Mushroom Sauce, Roasted Garlic Mashed Potatoes)

Paella Marinera (Seafood combination with Saffron Rice)

Lobster Ravioli

Dessert

During Meal (3 Hours Alcohol Service):

**Sangria, House Wine by the glass and Sodas
Coffee, Decaffeinated Coffee & Selection of fine**

Tea service included

\$36.00



No. 2

Buffet (For Private Parties of 40 People or More)

(Left over food is not to take out)

**Mixed Organic Green Salad, Mushrooms in Garlic Sauce,
Shrimp Cocktail, Fried Calamari, Chicken in Garlic Sauce,**

Linguini in Plum Tomato Sauce with Chicken,

Salmon in Wine Sauce,

Spanish Sausage (Chorizo), Pork Tenderloin,

Penne Rigate in Vodka Sauce

Paella Marinera

(Seafood combination with Saffron Rice)

Rice and Vegetables

Dessert

During Meal (3 Hours Alcohol Service):

**Sangria, House Wine by the glass and Sodas
Coffee, Decaffeinated Coffee & Selection of fine**

Tea service included

\$46.00

No. 3

(15 People minimum. Not available on Saturdays after 4:00 pm)

3 Appetizers (Served Family Style)

Choice of Entrée:

Black Angus Sirloin Steak & Lobster Tail

(Mushroom Sauce, Roasted Garlic Mashed Potatoes)

Broiled Salmon

Paella Marinera (Seafood combination with Saffron Rice)

Medallions of Chicken Breast in Garlic Sauce or

Mushroom Sauce

Dessert

During Meal (3 Hours Alcohol Service):

**Sangria, House Wine by the glass, Domestic Beer and Sodas
Coffee, Decaffeinated Coffee & Selection of fine**

Tea service included

\$42.00



No. 4

(15 People minimum)

(Left over food is not to take out)

4 Appetizers (Served Family Style)

Family Style (Select Two):

Mariscada

Paella Marinera or Paella Valenciana

Medallions of Chicken Breast in Garlic Sauce or

Mushroom Sauce

Tips of Filet Mignon with Spanish Onions and Mushrooms

Dessert

During Meal (3 Hours Alcohol Service):

**Sangria, House Wine by the glass, Domestic Beer and Sodas
Coffee, Decaffeinated Coffee & Selection of fine**

Tea service included

\$45.00

No. 5

(15 People minimum)

4 Appetizers (Served Family Style)

Choice of Entrée:

1 1/4 lb. Lobster Stuffed with our Famous Crabmeat

Surf & Turf (Filet Mignon & Lobster Tail)

(Mushroom Sauce, Roasted Garlic Mashed Potatoes)

Langostinos

Certified Black Angus Sirloin Steak

(Mushroom Sauce, Roasted Garlic Mashed Potatoes)

Medallions of Chicken Breast in Garlic Sauce or Mushroom Sauce

Paella Marinera (Seafood combination with Saffron Rice)

Filet of Sole in Lemon Sauce

Dessert

During Meal (3 Hours Alcohol Service):

**Sangria, Chardonnay or Cabernet Sauvignon,
Imported Beer, Domestic Beer and Sodas**

Coffee, Decaffeinated Coffee & Selection of fine

Tea service included

\$50.00



No. 6

(15 People minimum)

5 Appetizers (Served Family Style)

First Course:

1 1/4 lb. Lobster Stuffed with our Famous Crabmeat

Second Course Choice:

Certified Black Angus Filet Mignon

(Mushroom Sauce, Roasted Garlic Mashed Potatoes)

Certified Black Angus Sirloin Steak

(Mushroom Sauce, Roasted Garlic Mashed Potatoes)

Filet of Sole in Lemon Sauce

Dessert

During Meal (3 Hours Alcohol Service):

**Sangria, Bottled Wine, Imported Beer, Domestic Beer and Sodas
Coffee, Decaffeinated Coffee & Selection of fine Tea service included**

\$62.00



Spanish Tavern

"The Gourmet of Spain"

CONTRACT AND DEPOSIT

A signed Private Dining Contract and a deposit of **\$200 NON REFUNDABLE** are required to guarantee the room. Please note that the \$200 deposit will be used as a credit to the bill the day of the event.

CANCELLATIONS: For all cancellations of events, the deposit is **FORFEITED**

New Jersey sales tax of **6.625%** will be applied to all taxable items and **20%** gratuity will be added to the invoice.

ALL THE FOOD AND BEVERAGES MUST BE CONSUMED ON THE PREMISES. LEFTOVER SPANISH TAVERN FOOD OR FOOD FOR NO-SHOW GUESTS CANNOT BE BOXED AND TAKEN HOME.

Absolutely **NO ALCOHOLIC BEVERAGES** may be brought onto the premises.

Alcohol service is **3 hours**, additional hour **\$15** per person.

ROOM CHARGE:

Room Capacities and fees	
Upstairs Main Dining Room:	Minimum 90 ADULTS
	Max capacity 125 depending upon set-up
Downstairs:	Minimum 30 ADULTS
	Max capacity 75 depending on set-up

PLEASE INQUIRE REGARDING RENTING THE PRIVATE ROOM DOWNSTAIRS FOR PARTIES OF LESS THAN 30 GUESTS + PACKAGE (Saturday night not available)

GUEST GUARANTEE: For all functions, Spanish Tavern of Mountainside must have a guest number confirmation **ONE WEEK** prior to function's date. Spanish Tavern of Mountainside will consider this number the guarantee, and it will not be subject to reduction. If no guaranteed number is received within one week prior to the function date, Spanish Tavern of Mountainside will consider the original expected guest number on this contract as the final guest count. No food will be given for no-show guests.

Spanish Tavern requires **ONE WEEK** advance **GUARANTEE** and **CONFIRMATION** of the number of guests in your party otherwise the final bill will be calculated according to the number of guests stipulated in the contract.

FINAL PAYMENT: Payment can be made by cash, certified check, debit or credit card. We accept all major credit cards. Spanish Tavern of Mountainside gift cards are not accepted as payment for private parties.

EACH PARTY PACKAGE INCLUDES:

- Soup Of The Day •
 - Regular Coffee And Hot Tea •
 - Choice Of Desserts Or Sheet Cake For The Occasion
- If a cake is being brought to our Private Dining Center there is \$1 per person fee for cake cutting and plating.

Cappuccino & Espresso \$3.00 Additional Per Person

Appetizers May Be Selected From The Following:

- Shrimp In Garlic Sauce • Spanish Chorizo •
 - Chicken Croquettes •
 - Stuffed Mushrooms • Fried Calamari •
 - Mussels Marinera • Penne A La Vodka •
- Extra Appetizer \$4.00 Per Person
Salad \$3.50 Per Person

Children Up To 10 Years Of Age Will Be Offered A Choice Of The Following Entrées:

Chicken Fingers / Pasta With Marinara Sauce / Fried Shrimp / Mozzarella Sticks

\$20.00 Per Child

OPEN BAR FOR 3 HOURS \$40 per person PREMIUM \$55 per person

Selection of Fine Wines and Liquors
Domestic and Imported Beers
Assorted Beverages
Additional Hours \$15 Per Person

6.625% Sales Tax And 20% Gratuity Will Be Added To The Base Price

A \$200 Non-Refundable Deposit Is Required To Secure The Date Of The Event

WE ASK THAT YOU GUARANTEE AND CONFIRM THE NUMBER OF GUESTS ATTENDING ONE WEEK PRIOR TO YOUR EVENT, WITH NO EXCEPTIONS.

Please Let Our Staff Know If You Have Any Special Requests

PARTY PACKAGES MENU

Spanish Tavern of Mountainside

"The Gourmet of Spain"



1239 US-HWY 22 EAST
MOUNTAINSIDE, NJ 07092

TEL: 908-232-2171

FAX: 908-232-6108

www.spanishtavernmountainside.com

BIRTHDAYS
SHOWERS
ANNIVERSARIES
WEDDINGS
RETIREMENTS, ETC.