

Cocktail Style Menus

We can accommodate either a stationed-style appetizer display, ideal for cocktail receptions, corporate happy hours, and networking events, or passed hors d'oeuvres for a more refined and seamless guest experience. Passed bites are available for an additional charge.

OPTION ONE:

SELECT 3 LIGHT BITES | \$39 PER GUEST

SOCIAL DIPS (VEGETARIAN)

Fresh seasonal vegetables, Garlic hummus, Roasted red pepper spread, Tzatziki, Warm naan

TRUFFLE FRIES (VEGETARIAN)

Pecorino cheese, Truffle oil, Fresh parsley, Garlic aioli

BAO BUNS

Prime beef*, cilantro, avocado, sweet Korean sauce, red cabbage, bao buns, sriracha mayo

WAGU BEEF SLIDERS

Blend of dry-aged and Fresh Wagyu beef, Truffle cheese, Grilled onions, Brioche bun

OPTION TWO:

SELECT 4 HEAVY APPETIZERS | \$50 PER GUEST

SOCIAL DIPS (VEGETARIAN)

Fresh seasonal vegetables, Garlic hummus, Roasted red pepper spread, Tzatziki, Warm naan

SPICY CHICKEN SLIDERS

Crispy chicken breast, Lettuce, Tomato, Buffalo aioli, Brioche bun

FIG & PROSCIUTTO FLATBREAD

House-made flatbread, fig jam, prosciutto

TRUFFLE FRIES (VEGETARIAN)

Pecorino cheese, Truffle oil, Fresh parsley, Garlic aioli

WAGYU BEEF SLIDERS

Blend of dry-aged and Fresh Wagyu beef, Truffle cheese, Grilled onions, Brioche bun

CRISPY BRUSSELS SPROUTS

Crispy Brussels sprouts with honey cream feta drizzled with sweet chili

BAO BUNS

Prime beef*, cilantro, avocado, sweet Korean sauce, red cabbage, bao buns, sriracha mayo

OPTION THREE:

SELECT 5 ELEVATED APPETIZERS | \$64 PER GUEST

BAO BUNS

Prime beef*, cilantro, avocado, sweet Korean sauce, red cabbage, bao buns, sriracha mayo

CRISPY BRUSSELS SPROUTS

Crispy brussels sprouts with honey cream feta drizzled with sweet chili

SOCIAL DIPS (VEGETARIAN)

Fresh seasonal vegetables, Garlic hummus, Roasted red pepper spread, Tzatziki, Warm naan

WAGYU BEEF BITES

Wagyu beef bites, Green peppers, Onions, Chimichurri sauce

TRUFFLE FRIES (VEGETARIAN)

Pecorino cheese, Truffle oil, Fresh parsley, Garlic aioli

MINI LOBSTER ROLLS

Mini buttery brioche rolls with fresh lobster tossed with creme fraiche and lemon, salt & pepper

AHI TUNA BITES

Fresh ahi tuna, mango, and tomato served in a crispy wonton shell.

SPICY CHICKEN SLIDERS

Crispy chicken breast, Lettuce, Tomato, Buffalo aioli, Brioche bun

ELEVATE YOUR EXPERIENCE:

Charcuterie Grazing Station (Artisanal Cheeses and Cured Meats, Nuts, Olives, Honey, Seasonal jam, Stone-ground mustard, Baguette & Naan, Social Dips) \$8/PP

Oyster Experience (Choice of Classic or Coastal Affair) \$9/PP

Assorted Desserts (Creme Brûlée, Chocolate Moose, Mini Cupcakes) \$8/PP



Event MENU

Appetizers

SELECT 2 OPTIONS, (OPTION TO HAVE STATIONED DURING A WELCOME COCKTAIL HOUR OR GO DIRECTLY INTO SEATED DINNER)

BAO BUNS | TRUFFLE FRIES | WAGYU BEEF SLIDERS |
CRISPY BRUSSEL SPROUTS

Salad

SELECT 1 OPTION

HOUSE SALAD **OR** CAESAR SALAD

Chef's Main

SELECT 4 OPTIONS

SPICY RIGATONI ALLA VODKA

RIGATONI, PANCETTA, HOUSE-MADE SPICY RED VODKA SAUCE WITH BASIL PARMESAN

ROASTED CHICKEN | GF

TENDER ROASTED CHICKEN, SAUTÉED KALE, SWEET GLAZED CARROTS, MUSHROOMS, LEMON
BUTTER WHITE WINE CREAM SAUCE

BOURBON GLAZED PORK CHOP | GF

GRILLED TENDER PORK CHOP WITH A HONEY BOURBON GLAZE SERVED OVER MASHED POTATOES

CHICKEN PESTO RIGATONI

RIGATONI, TOMATOES, HOUSE-MADE PESTO SAUCE WITH BASIL AND PARMESAN

WILD MUSHROOM GNOCCHI

GNOCCHI, WHITE WINE SAUCE, SHIITAKE MUSHROOMS, SUN DRIED TOMATOES, FRESH BASIL AND
PARMESAN CHEESE

MISO GLAZED BRANZINO (+\$10 PP)

8 OZ BRANZINO FINISHED WITH MISO BEURRE BLANC SERVED WITH TENDER BROCCOLINI

Pairings

SUMMER VEGETABLE MEDLEY | LOADED
MASHED POTATOES | TRUFFLE FRIES

Dessert Tower

HOUSE MADE CHURROS
GIANT COTTON CANDY
COLOSSAL 3-LAYER CAKE SLICE



PRE-SET DINNER | \$85 PER GUEST

Event MENU

Appetizers

SELECT 2 OPTIONS (OPTION TO HAVE STATIONED DURING A WELCOME COCKTAIL HOUR OR GO DIRECTLY INTO SEATED DINNER)

BAO BUNS | KUNG PAO CALAMARI | BLACK ROCK
JUMBO SHRIMP | CRISPY BRUSSEL SPROUTS | SESAME
SEARED AHI TUNA | WAGYU BEEF SLIDERS

Salad

SELECT 1 OPTION

HOUSE SALAD **OR** CAESAR SALAD

Chef's Main

SELECT 4 OPTIONS

SPICY RIGATONI ALLA VODKA

RIGATONI, PANCETTA, HOUSE-MADE SPICY RED VODKA SAUCE WITH BASIL PARMESAN

ROASTED CHICKEN | GF

TENDER ROASTED CHICKEN, SAUTÉED KALE, SWEET GLAZED CARROTS, MUSHROOMS, LEMON
BUTTER WHITE WINE CREAM SAUCE

BOURBON GLAZED PORK CHOP | GF

GRILLED TENDER PORK CHOP WITH A HONEY BOURBON GLAZE SERVED OVER MASHED POTATOES

CHICKEN PESTO RIGATONI

RIGATONI, TOMATOES, HOUSE-MADE PESTO SAUCE WITH BASIL AND PARMESAN

WILD MUSHROOM GNOCCHI

GNOCCHI, WHITE WINE SAUCE, SHIITAKE MUSHROOMS, SUN DRIED TOMATOES, FRESH BASIL AND
PARMESAN CHEESE

MISO GLAZED BRANZINO

8 OZ BRANZINO FINISHED WITH MISO BEURRE BLANC SERVED WITH TENDER BROCCOLINI

Pairings

SELECT 3 OPTIONS

HOMESTYLE MAC & CHEESE | LOADED MASHED POTATOES |
TRUFFLE FRIES | CHORIZO CREME CORN BRULEE | CRISPY
BRUSSEL SPROUTS | SUMMER VEGETABLE MEDLEY

Dessert Tower

HOUSE MADE CHURROS
GIANT COTTON CANDY
COLOSSAL 3-LAYER CAKE SLICE



PRE-SET DINNER | \$105 PER GUEST

Event MENU

Appetizers

SELECT 3 OPTIONS (OPTION TO HAVE STATIONED DURING A WELCOME COCKTAIL HOUR OR GO DIRECTLY INTO SEATED DINNER)

BAO BUNS | KUNG PAO CALAMARI | BLACK ROCK JUMBO
SHRIMP | CRISPY BRUSSEL SPROUTS | SESAME SEARED AHI
TUNA | WAGYU BEEF SLIDERS | MINI LOBSTER ROLLS

Salad

SELECT 1 OPTION

HOUSE SALAD **OR** CAESAR SALAD

Chef's Main

SELECT 4 OPTIONS

SPICY RIGATONI ALLA VODKA

RIGATONI, PANCETTA, HOUSE-MADE SPICY RED VODKA SAUCE WITH BASIL PARMESAN

ROASTED CHICKEN | GF

TENDER ROASTED CHICKEN, SAUTÉED KALE, SWEET GLAZED CARROTS, MUSHROOMS, LEMON BUTTER
WHITE WINE CREAM SAUCE

CHICKEN PESTO RIGATONI

RIGATONI, TOMATOES, HOUSE-MADE PESTO SAUCE WITH BASIL AND PARMESAN

MISO GLAZED BRANZINO

8 OZ BRANZINO FINISHED WITH MISO BEURRE BLANC SERVED WITH TENDER BROCCOLINI

8 OZ. FILET MIGNON (+\$20 PP) | GF

HAND-CUT STEAK PERFECTLY SEASONED AND GRILLED OVER WOOD FOR A SMOKY, CHARRED FLAVOR

CHILEAN SEA BASS | GF

PAN-SEARED FLAKY SEA BASS DRIZZLED WITH A LEMON CAPER BUTTER SAUCE WITH SAUTÉED SHALLOTS
SERVED OVER ASPARAGUS

LILLY'S LOBSTER PASTA

LINGUINE, WHOLE LOBSTER, SPICY WHITE WINE CREAM SAUCE, TOMATO, GRATED PARMESAN

Pairings

SELECT 3 OPTIONS

HOMESTYLE MAC & CHEESE | LOADED MASHED POTATOES | FINGERLING
POTATOES | TRUFFLE FRIES | CHORIZO CREME CORN BRULEE | CRISPY BRUSSEL
SPROUTS | FIRE ROASTED MUSHROOMS | LEMON BUTTER ASPARAGUS

Dessert Tower

HOUSE MADE CHURROS
GIANT COTTON CANDY
COLOSSAL 3-LAYER CAKE SLICE



PRE-SET DINNER | \$135 PER GUEST

Event MENU

Appetizers

CHOOSE 3 OPTIONS (OPTION TO HAVE STATIONED DURING A WELCOME COCKTAIL HOUR OR GO DIRECTLY INTO SEATED DINNER)

KUNG PAO CALAMARI | BLACK ROCK JUMBO SHRIMP | HOT STONE BEEF BITES | BAO BUNS | CRISPY BRUSSELS SPROUTS | MINI LOBSTER ROLLS

Salad

SELECT 1 OPTION

HOUSE SALAD **OR** CAESAR SALAD

Chef's Main

ONE PER GUEST

ROASTED CHICKEN | GF

TENDER ROASTED CHICKEN, SAUTÉED KALE, SWEET GLAZED CARROTS, MUSHROOMS, LEMON BUTTER WHITE WINE CREAM SAUCE

CHICKEN PESTO RIGATONI

RIGATONI, TOMATOES, HOUSE-MADE PESTO SAUCE WITH BASIL AND PARMESAN

BRAISED SHORT RIB

TENDER SLOW-COOKED SHORT RIB SERVED WITH ROASTED PEARL ONIONS, CREAMY POTATOES, PECORINO, MICRO GREENS, DRIZZLE OF BASIL OIL

MISO GLAZED BRANZINO

8 OZ BRANZINO FINISHED WITH MISO BEURRE BLANC SERVED WITH TENDER BROCCOLINI

8 OZ. FILET MIGNON | GF

HAND-CUT STEAK PERFECTLY SEASONED AND GRILLED OVER WOOD FOR A SMOKY FLAVOR

CHILEAN SEA BASS | GF

PAN-SEARED FLAKY SEA BASS DRIZZLED WITH A LEMON CAPER BUTTER SAUCE WITH SAUTÉED SHALLOTS SERVED OVER ASPARAGUS

SEAFOOD PASTA

LINGUINE, WHOLE LOBSTER, SPICY WHITE WINE CREAM SAUCE, TOMATO, GRATED PARMESAN

WHOLE STUFFED LOBSTER

BAKED STUFFED LOBSTER DRIZZLED WITH COWBOY BUTTER, CHIVES, BASIL & PARSLEY

Pairings

SELECT 4 OPTIONS

HOMESTYLE MAC AND CHEESE | CHORIZO CREME CORN BRULEE | LEMON BUTTER ASPARAGUS | FINGERLING POTATOES | SWEET POTATO APPLE & KALE HASH | SUMMER VEGETABLE MEDLEY

Dessert Tower

HOUSE MADE CHURROS
GIANT COTTON CANDY
COLOSSAL 3-LAYER CAKE SLICE



PRE-SET DINNER | \$160 PER GUEST

EXPERIENCE ENHANCEMENTS

ALL LOCATIONS

CUSTOM WELCOME COCKTAIL/SPECIALTY

BAR MENU

COMPLIMENTARY FROM OUR EVENTS TEAM

Offer a signature welcome cocktail as an ode to your occasion—thoughtfully curated and custom-named to reflect your company, celebration, or theme.

AV CAPABILITY

\$150

We offer AV capabilities to help your presentation run smoothly — whether you're speaking to a group, sharing a slideshow, or announcing big news. Our space includes a rolling 60-inch TV and microphone setup to support your event needs.

LIVE MUSICIANS

3 HOURS (PRICING VARIES)

Set the perfect soundtrack for your private party with our talented live musicians. From smooth jazz and soulful classics to lively contemporary sets, their music elevates the atmosphere with warmth and sophistication.

CHAMPAGNE TOAST

(PRICING VARIES DEPENDING ON CHOICE OF CHAMPAGNE)

Celebrate your occasion with a champagne toast—each guest will be welcomed with a glass of prosecco, perfect for a heartfelt speech or a classic celebratory cheers.

MIXOLOGIST LED COCKTAIL CLASS

PRICE VARIES ON GUEST COUNT

We offer interactive cocktail making classes designed for team bonding, private parties, and fun group experiences. Learn how to craft signature cocktails with guidance from a professional mixologist while enjoying a hands-on, engaging atmosphere perfect for connection and celebration.

HAT BAR

PRICE VARIES

Bring a little Western flair to your event with our Custom Cowgirl & Cowboy Hat Bar! Guests can choose their favorite hat and have it customized with special branding and unique details. It's a fun, interactive experience that doubles as the perfect party favor—every guest leaves with a personalized hat and a memory to match.

MIMOSA BAR STATION

MINIMUM 4 BOTTLES

We can set up a mimosa station for your guests — from baby showers to bridal celebrations, private parties, and special celebrations. Pick your fruits, choose your juice and let us top you off with champagne!

EXPERIENCE ENHANCEMENTS

LIVE DJ

M-TH \$600, FRI-SAT \$800-1,000

Keep the energy high with a live DJ at your private event. From laid-back cocktail hour vibes to upbeat dance-floor favorites, our DJs curate the perfect soundtrack to match your event, creating a lively and memorable atmosphere for your guests.

WHISKEY TASTING EXPERIENCE

PRICE VARIES BASED ON SELECTION

We offer a guided whiskey tasting experience perfect for corporate events & private gatherings. Guests sample curated selections of premium whiskeys while learning tasting notes and flavor profiles from an expert. A relaxed, social experience designed for connection, conversation, and a memorable night.

EXCLUSIVE TO THE GLEN

AERIAL ARTIST

3 HOURS | \$1,000

Transform your evening into a breathtaking spectacle with our professional aerial artist. Suspended high above, they perform stunning acrobatics that captivate the room, blending artistry and athleticism into a mesmerizing performance.

YOUR BRAND PROJECTED ON THE ATRIUM

\$100

Showcase your company logo, event branding, or custom message across The Glen's stunning atrium space. This personalized visual enhancement creates a memorable arrival experience and reinforces your brand throughout the event.

EXCLUSIVE TO THE MONARCH STAG

CIGAR ROLLER

50 PREMIUM HAND-ROLLED CIGARS INCLUDED, CUSTOMIZED BRANDING AVAILABLE

Bring timeless sophistication to your celebration with a live cigar roller, handcrafting premium cigars on-site for your guests. The ritual of cigar rolling adds charm, culture, and indulgence—turning your event into an elegant affair.

CUSTOM BRANDING ON TV ART DISPLAYS

\$200 TECHNOLOGY FEE

Display your logo, event branding, presentations, or custom content across six screens surrounding the Monarch Stag bar. Perfect for corporate events, celebrations, product launches, and networking receptions looking to create a fully branded experience.

EXPERIENCE ENHANCMENTS

ALL LOCATIONS

WELCOME COCKTAIL HOUR

Give your guests a warm welcome and kick off your event with an hour of cocktails, mingling, and light bites. Guests can enjoy a cocktail while connecting with one another before being seated for dinner. Choose to have appetizers stationed throughout the space or elevate the experience with a charcuterie grazing station for guests to enjoy during cocktail hour.