

# 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 | \$80 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 | \$100 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 | \$130 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 BONE IN 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 | \$155 PER GUEST

# 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.

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## 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

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## 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

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## 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

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## ELEVATE YOUR EXPERIENCE:

Charcuterie Grazing Station (Artisanal Cheeses and Cured Meats, Nuts, Olives, Honey, Seasonal jam, Stone-ground mustard, Baguette & Naan, Social Dips) \$5/PP

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

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



# 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.

### PHOTOGRAPHY

**PRICE VARIES**

We now provide professional photography for your events — from corporate gatherings to baby showers, private parties, and special celebrations. Let us turn your memories into timeless images you'll actually want to relive. All photos returned to you the next day!

### 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.

# 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.

## 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.