

RESTAURANT

Serenade

Welcome to Private Events at Restaurant Serenade

Restaurant Serenade has been a beacon of culinary excellence for over twenty-seven years. Our Executive Chef and Owner, James Laird has always been at the forefront of the Farm-to-Table movement in New Jersey, crafting modern American cuisine with a French twist. Each dish is a testament to our dedication to freshness, flavor, and innovation.

Our venue boasts a modern and elegant space, designed to provide you with a comfortable and inviting ambiance. Our service is relaxed yet highly knowledgeable, ensuring that every aspect of your dining experience is impeccable and memorable.



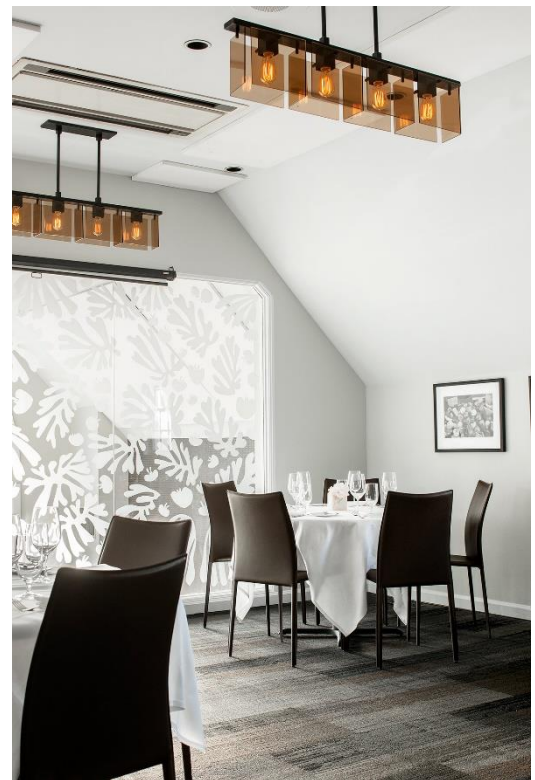
The Loft Room

The Loft is an intimate space, perfect for business dinners or memorable moments with your friends and family. The Loft can accommodate 16 people at one boardroom style table or up to 30 guests on round tables, making it ideal for corporate events, birthday dinners, anniversaries, and more. The room is up one flight of stairs, so if anyone in your party has mobility problems, we would need to discuss an alternative arrangement.

Dinner Special events in the Loft Room are 4 hours and can be started at any time from 5:00 PM until 7:30 PM and conclude between 9:00 PM and 11:30 PM.

Pricing

- Sunday through Thursday evenings: \$1,725 Food and Beverage minimum. For every guest above 15, the food and beverage minimum increases by \$115.
- Friday evenings: \$3,500 Food and Beverage minimum. For every guest above 24, the food and beverage minimum increases by \$145.
- Saturday evenings: \$4500 Food and Beverage minimum for a maximum of 30 guests.
- Audio Visual Equipment: \$100
- We also offer a differently formatted package for pharmaceutical and medical device companies that need to adhere to government regulations.



The Fireplace Room

The Fireplace Room is down 2 steps at the back of the restaurant. The Fireplace Room can accommodate groups of up to 35 guests on a mixture of long and round tables. The room is semi-private and is available Sunday through Thursday evenings. (There is traffic to and from the kitchen, as the only kitchen door is in the back corner of this room.)

Dinner Special Events in the Fireplace Room are 4 hours and can be started at any time from 5:00 PM until 7:30 PM and conclude between 9:00 PM and 11:30 PM.

Pricing

- Sunday through Thursday evenings: \$3,500 Food and Beverage minimum. For every guest above 30 the food and beverage minimum increases by \$115.



Restaurant Buyouts

While Restaurant Serenade is closed for regular lunch service, we will open the restaurant for a \$2,250.00 food and beverage minimum for a minimum of 30 guests. The full restaurant can seat 65 guests comfortably. For parties larger than 65, we offer a cocktail style reception for up to 115 guests.

Lunch

Lunch events are three (3) hours and can be booked to start anytime between 11:00 AM to 1:00 PM. These luncheons must be completed by 4 PM. Guests may have access to the dining room one (1) hour prior to the start of the event to decorate, etc.

- **Lunch Buyouts:** \$2,250. For every guest over 30, the food and beverage minimum increases by \$70.
- **Dinner Buyouts:** Pricing depends on the night of the week and the type of event. Please request more information.



Tables in the Dining Room

We can create a special dinner for parties in the restaurant. From Chef's Tastings menus to specially tailored dishes to accommodate dietary restrictions, we can help you design a menu. Prices depend on choices, etc. Specially designed events will require a contract and guarantee.

Dinner Menu Choices

Parties with 1 to 39 guests: Three choices, appetizers, entrées, and desserts

Parties with over 40 guests: Two choices, appetizers, entrées, and desserts

Lunch Price \$60 per person

Dinner Price \$85 per person

Appetizers

Pumpkin Soup *creamless, kabocha squash, apples, chestnuts, chives*

Octopus *grilled, potatoes, preserved lemon, niçoise olives, olive oil*

Short Rib Tortellini *house made, sunchoke purée, black truffle emulsion*

Mini Meatballs *Rao's style, mozzarella toast, marinara*

Napoleon *wild mushroom, crispy potato, roasted beets, pumpkin seeds, red miso*

Shrimp *Asian glaze, baby asparagus, crispy sushi rice, wasabi emulsion*

Crab Cake *jumbo lump, marinated artichokes, pickled fennel, pea shoots, lemon remoulade*

Tuna Tartare *yellowfin tuna, avocado, mango, watermelon radish, ginger vinaigrette*

BLT Salad *little gem, avocado, bacon, pickled red onion, sherry vinaigrette*

Endive Salad *red endive, pears, roasted pecans, roquefort cheese*

Nancy Salad *romaine, endive, arugula, tomatoes, croutons, sherry vinaigrette*

Foie Gras *grilled, concord grape coulis, pralines, sourdough crouton* **\$10 supplement**

Calvisius Caviar Tasting *Pacific Sturgeon (10 gr), Siberian (10 gr), Oscietra (10 gr), potato pancakes* **\$65 supplement**

Entrées

Halibut *seared, lobster tomato risotto, autumn ratatouille, crispy kale, parsley gremolata*

Organic Salmon *grilled, haricots verts, avocado, coconut sticky rice, soy ginger vinaigrette*

Pork *Berkshire Chop, grilled, crispy potato pancake, bacon, local apples, baby broccolini, port wine*

Steak Frites *hanger steak, baby carrots, French fries, mushroom marmalade*

Filet Mignon *potato puree, mushroom marmalade, baby carrots* **Dinner Only**

Lamb *roasted rack, lamb lasagna, roasted fall vegetables, basil oil* **\$20 supplement for lunch**

Pasta *penne pasta, grilled chicken, confit tomato, basil, cappers, nicoise olives*

Chicken Milanese *arugula, tomatoes, herbed croutons, mozzarella cheese*

Poussin *spatchcock young chicken, creamed spinach, garnet yams, aji panca*

Vegetable Panaché *quinoa risotto, cauliflower steak, baby carrots, haricots verts, lemon emulsion*

Dessert

Chocolate Cake *praline mousse, vanilla ice cream*

Apple Cobbler *brown sugar, flaky pastry, vanilla ice cream*

Assorted Sorbets & Ice cream *Daily selections, fresh fruit*

Coconut Cake *macaroons, passion fruit sorbet, passion fruit coulis*

Lemon Cake *flourless, almond flour, marinated blueberries, candied pecans, raspberry sorbet*

Key Lime Tart *graham cracker crust, pina colada sorbet, raspberry jam*

FAMILY STYLE SIDES (SERVES 3-4) 10-

French fries ♦ carrots ♦ haricots verts ♦ lobster tomato risotto ♦ red quinoa risotto
potato purée ♦ Brussels sprouts ♦ broccolini ♦ onion rings

Our menu is seasonal. We ask that you select your menu 10 days before your event.

Items may change as produce comes in and out of season.

The menu is subject to change.

Additional Options

Passed or Plated Hors d'oeuvres

30 minutes - choice of 5: \$15.00 per person

60 minutes - choice of 5: \$20.00 per person

Fingerling potato / Herbed Goat Cheese

Tomato Risotto Croquettes

Cauliflower Fritters

Spinach Mushroom Tart

Kobe Beef Pigs in a Blanket

Beef Empanadas

Mini Rao's Meatballs

Mozzarella-Tomato / Herb Croutons

Mini Lamb Chops \$5.00 additional per person

Oysters \$5.00 additional per person

Stationary

Vegetable Crudités: \$7.00 per person

Cheese and Fruit Board: \$10.00 per person



Wine List – Good for Groups

Please consider the following wine selections for your event. They have been carefully selected from our cellars as these wines have been proven to work well with many of our groups dining at Restaurant Serenade. The wines are arranged by flavor profile to best suit your tastes. Should you have any questions, please do not hesitate to contact us.

Champagne

Billecart-Salmon, Brut, Rosé NV (Aÿ, France) Bin 753 delicate, crisp 170-
Billecart-Salmon, Brut, Réserve NV (Aÿ, France) Bin 752 light, fine, elegant 101-
Pol Roger, Brut, Réserve NV (Reims, France) Bin 766 ripe bouquet, brioche, floral 104-
Veuve Clicquot, Brut NV (Reims, France) Bin 763 elegant, rich, irresistible 139-

Light and Refreshing Whites

Sancerre, Domaine Daulny 2023 (Loire, France) Bin 790 blanched almond, honeysuckle, citrus 76-
Sauvignon Blanc, Villa Maria 2021 (New Zealand) Bin 825 ripe citrus, tropical fruit, lemongrass 47-
White Bordeaux, Château La Braulterie 2022 (Graves, France) Bin 770 citrus, peach, flint 56-
Pinot Gris, Hugel & Fils 2022 (Alsace, France) Bin 813 nectarine, pear, white flowers 64-

Medium Bodied Whites

Bourgogne Blanc, Clotilde Davenne 2022 (Cotes de Auxerre, France) Bin 908 green apple, mineral, long finish 72-
Sauvignon Blanc, Cliff Lede 2023 (Napa Valley) Bin 803 lemon meringue, nectarine, apple 66-
Chardonnay, Flowers 2021 (Sonoma Coast) Bin 022 butter, vanilla, melon 132-

Richer Bodies Whites

Chardonnay, Ramey 2021 (Fort Ross-Seaview) Bin 018 great fruit, well balanced 82-
Chardonnay, Rombauer 2022 (Napa Valley) Bin 030 apricot, crème brulee, slight minerality 95-
Chardonnay, Kistler 2022 (Sonoma Coast) Bin 048 ripe stone fruit, hazelnut 129-

Rosé

Sancerre Rosé, Pascal Jolivet 2022 (Loire Valley, France) Bin 786 strawberry, vanilla, suave florality 76-

Light Bodied Reds

Pinot Noir, Dough 2022 (Central Coast, CA) Bin 190 black licorice, blackberry, spice notes 72-
Hautes-Côtes de Nuits, Domaine des Chambris 2023 (Côte de Nuits, France) Bin 111 strawberry, red cherry, truffles 84-
Tempranillo, Bodegas Muga, Prado Enea 2016 (Rioja, Spain) Bin 543 black fruit, baked plum, coffee 195-

Medium Bodies Reds

Cabernet Sauvignon, Paysan 2021 (Central Coast) Bin 352 raspberry, fig, pepper 68-
Pinot Noir, Merry Edwards 2021 (Russian River, California) Bin 186 luscious, deep flavors, rich texture 145-
Pinot Noir, Belle Glos, Las Alturas 2021 (Santa Lucia Highlands, California) Bin 185 blackberry, strawberry, cherry 113-
Châteauneuf-du-Pape, Bosquet des Papes 2013 (Rhône) Bin 479 dark fruit, chocolate, cedar 99-
Brunello di Montalcino, La Gerla 2017 (Tuscany, Italy) Bin 534 strawberry, mocha, soft 132-

Fuller Bodied Reds

Cabernet Sauvignon, Silver Oak 2019 (Alexander Valley) Bin 408 wild blackberries, spice box 238-
Cabernet Sauvignon, Quilt 2021 (Napa Valley) Bin 401 chocolate, blackberry, eucalyptus 113-
Cabernet Sauvignon, Round Pond 2021 (Napa Valley) Bin 411 cassis, chocolate, vanilla 188-
Cabernet Blend, Robert Sinskey, POV 2018 (Napa Valley) Bin 312 rice plums, blueberries, fennel 101-
Super Tuscan, Gaja Ca'Marcanda, Promis 2022 (Tuscany, Italy) Bin 530 dark fruit, fig, cherry 105-
Amarone, Zenato 2018 (Veneto, Italy) Bin 581 dried berries, sweet tobacco, spice 120-

Our full wine list is available to view online. Some wines have limited availability.

<https://www.restaurantserenade.com/fullwinelist>

General Policies

Flowers and other decorations

For flowers and other decorations, we recommend *Bloomers* in Chatham. (973) 665-8800.

We do not allow the following: open flames, and glitter or confetti. Decorations and flowers may not be placed or hung on the walls or any other restaurant structure. Restaurant artwork may not be taken down.

Additional Information

We allow access to your event space one hour prior to the start of your event to decorate, etc..

There is ample parking available all around the building.

There is a handicap accessible ramp that connects to the back parking lot.

Deposits & Cancellations

A deposit of 50 percent of the food and beverage minimum is required to reserve any space for a special event. A second deposit is required 14 days prior to the event. Your reservation is guaranteed once Restaurant Serenade has confirmed receipt of your deposit.

All deposit monies paid hereunder by the Guest shall be non-refundable; however,

- If canceled by the Guest from fifteen to twenty-one (15 to 21) days prior to the Event, Serenade shall keep twenty (20) percent of the deposit.
- If canceled by the Guest twenty-one (21) or fewer days prior to the Event, Serenade shall retain one hundred (100) percent of the deposit paid by the Guest, unless Serenade is able to rebook your contracted space.
- Forfeited deposits will not be applied toward future private events or charges at Serenade.