GATHER. CELEBRATE. MAKE MEMORIES.

Party packages

Experience true Irish hospitality



The Yard



Patio



Private rooms



Bar areas

From intimate gatherings to milestone celebrations, find a welcoming space and a menu to match. We will work one-on-one with you to create a package that suits your guests and budget.

LET'S PLAN YOUR EVENT

Kelly • 917-842-4774 • kelly@hearthandtap.com

125 Kinderkamack Road, Montvale, NJ 07648

TWO WAYS TO GATHER

Lunch selections

Lunch Buffet One

$36 per person

SALADS

Host choice of one

House Salad
Mesclun farm greens, grape tomatoes, European cucumber & champagne vinaigrette

Caesar Salad
Hearts of Romaine, lemon-anchovy vinaigrette, brioche croutons

ENTRÉES

Chicken Marsala
Mixed wild mushrooms, Marsala pan gravy

Pan Seared Atlantic Salmon
Lemon lime butter

Penne a la Vodka
Vodka & plum tomato cream sauce

SIDES

Rosemary ripped potatoes & mixed seasonal vegetables

DESSERT

Rocky Road Brownie or Cookie Platter

Lunch Buffet Two

$36 per person

SALADS

Host choice of one

House Salad
Mesclun farm greens, grape tomatoes, European cucumber & champagne vinaigrette

Caesar Salad
Hearts of Romaine, lemon-anchovy vinaigrette, brioche croutons

ENTRÉES

Chicken Lemoncello
Sautéed chicken, lemon caper butter

Grilled Jumbo Shrimp
Garlic herb butter, linguini

Prime Dry Aged Beef Meatballs
San Marzano tomato broth

SIDES

Rosemary ripped potatoes & mixed seasonal vegetables

DESSERT

Rocky Road Brownie or Cookie Platter

Soft drinks, tea and coffee included

Price does not include tax or gratuity.

SIT DOWN OR BUFFET

Dinner selections

SALADS

Host choice of one • Included with all three menus

House Salad

Mesclun farm greens, grape tomatoes, European cucumber & champagne vinaigrette

Caesar Salad

Hearts of Romaine, lemon-anchovy vinaigrette, brioche croutons

ENTRÉES

Accompanied with potato and vegetables

Dinner Menu 1

$40 per person

Guest choice of one

Beef Stir Fry

Noodles, mixed vegetables, soy sauce, garlic

Chicken Sonoma

Sautéed chicken breasts, lemon, sun-dried tomatoes, artichokes, Pinot Grigio & capers

Pan Seared Atlantic Salmon

Lemon lime butter

Dinner Menu 2

$45 per person

Guest choice of one

Sliced Bistro Steak

Steak sauce, herbed butter

Chicken Marsala

Mixed wild mushrooms, Marsala pan gravy

Stuffed Tilapia

Crab meat, lobster cognac sauce

Dinner Menu 3

$50 per person

Guest choice of one

Short Rib of Beef

Everything Crusted Ahi Tuna

Spinach

Stuffed Pork Tenderloin

Rosemary pan gravy

Vegan and vegetarian options available at no additional charge.

DESSERT

Rocky Road Brownie

Soft drinks, tea and coffee included

Prices do not include tax or gratuity.

STATIONARY & PASSED FLATBREADS

Casual party appetizers

$30 per person • 1½ hours

Choose 4 stationary items and 2 passed flatbreads.

Stationary trays

Buffalo Chicken Wings
Blue cheese dip

Classic Chicken Tenders
Honey mustard dipping sauce

Potato Skins
Bacon, cheddar, scallions & sour cream

Mozzarella Sticks
Marinara sauce

Shishito Peppers
Ponzu dipping sauce

Crispy Spring Rolls
Ginger soy sauce

Crispy Brussels Sprouts
Pancetta, Thai honey chili glaze

Salsa & Chips

Pigs in Blankets
Coleman’s mustard dipping sauce

Hummus
Wood-oven herbed pita

Sweet & Sour Petite Meatballs
Mandarin orange & scallions

Flatbreads

Pepperoni
Mozzarella, tomato sauce

Bee Sting
Mozzarella cheese, candied bacon

Fresh Mozzarella
Crushed San Marzano tomatoes, basil

Buffalo Chicken
Blue cheese, hot sauce

Roasted Portobello & Arugula
Truffle oil, baby arugula, wild mushrooms

Extra stationary trays can be priced per tray.
Vegan options available.



COCKTAIL PARTIES

Passed appetizers

$16 per person, per hour • Choose 4

Hot

Puff Pastry Dogs
Country mustard

Chicken Lemongrass Pot Stickers
Citrus ponzu

Beef Sliders
Truffle mayo

Chili Cups
Cheese, sour cream

Coconut Shrimp
Boom boom sauce

Nashville Hot Chicken Sliders

Mini Filet Mignon Toast
Garlic butter

Vegetable Spring Rolls
Thai chili

Mini Quiche
Spinach

Skewered Chicharron
Salsa verde

Tomato Soup
Grilled cheese triangle

Cold

Sesame Crusted Tuna Wontons

Gorgonzola & Apple Toast

Classic Tomato Bruschetta

Tomato Mozzarella Skewers

Crudités Cups
Vegetables, ranch

Charcuterie Cones
Skewered meat and cheese selection



SHARE SOMETHING DELICIOUS

Platters & party trays

Festive party platters

Serves 15–20 people

Cheese Selection — $65
Crackers, breadsticks, grapes

Seasonal Farm Vegetable Crudité — $60
With dips

Hummus — $50
Rosemary olive oil flatbread

Fresh Fruit Kabobs — $45
Yogurt dipping sauce

Antipasto & Charcuterie Display — $65

Pineapple Tomato Salsa & Chips — $45

Garlic Shrimp & Chorizo — $95
Garlic toast

Mozzarella & Tomato Salad — $75
Fresh basil & balsamic

Guacamole & Chips — $55

Hot party trays

Serves 15–20 people

Sweet & Sour Petite Meatballs — $60
Mandarin oranges & scallions

Shepherd’s Pie — $125
Mashed potato crown, aged cheddar

Penne Vodka — $60
Pink Parmesan tomato marinara

Ravioli — $135
Choose butternut, pear prosciutto, ricotta or short rib; sauce of choice

Country Chicken — $80
Potatoes, sausage, cherry peppers, gravy

Rigatoni Bolognese — $70
Butcher’s ragù

Chicken Lemoncello — $120
Lemon, white wine caper broth

Chicken Marsala — $120
Wild mushroom Marsala sauce

Beef Chili — $85
Cheese, red onion, sour cream

Vegan options available to add to any package.

RAISE A GLASS

Bar packages

3-hour minimum on all packages

Premium bar package

$16 first hour • $12 each additional hour

Premium call-brand liquor and cocktails; domestic beer (selected craft only) and imported beer; premium pouring wines including Cabernet Sauvignon, Merlot, Pinot Noir, Chardonnay, Sauvignon Blanc and Pinot Grigio; soft drinks. Confirm specific brands with the banquet manager and ask about two signature cocktails for your event.

Basic bar package

$14 first hour • $10 each additional hour

Basic bar liquor, regular cocktails, domestic beer (excluding craft), and house wines including Cabernet, Merlot, Chardonnay and Pinot Grigio; soft drinks.

Premium beer, wine & soda

$10 per person, per hour

Domestic beer (excluding craft) and imported beer; premium house pouring wines including Cabernet Sauvignon, Chardonnay, Merlot and Pinot Grigio; soft drinks.

Brunch beverages

Lunch / brunch only

Bottomless Bloody Mary, prosecco or Mimosa, orange juice: $20 for a 3-hour event.
Mionetto Prosecco: $6 per flute.
Champagne and additional sparkling wines may be purchased by the bottle; ask for the full list.

Open-bar rates are per person.

A DELICIOUS WAY TO GATHER

Brunch buffet

$38 per person • Minimum 30 people

TO START

Fresh Fruit Salad

Selection of Brunch Breads

Bagels and muffins; butter, cream cheese and jam

Fresh Mozzarella & Tomato Salad

Fresh basil, balsamic

ENTRÉE SELECTION

Breakfast sausage • Potato hash • Grilled maple bacon

French Toast

Thick-cut brioche, fresh berries

Chicken Lemoncello

Sautéed chicken, lemon, white wine & capers

Penne a la Vodka

Penne pasta, vodka cream sauce

Vegetable Quiche

Entrées can be adjusted to suit; seafood options available.

DESSERT

Choice of one

Chocolate brownie • Chocolate chip cookies • Cheesecake shots

FINISHING TOUCHES & EVENT SPACES

Make it your own

Brunch add-ons

Priced upon request

Omelet station

Cedar plank Irish smoked salmon with brown bread

Soup station

Carving station

Waffle station

Build-your-own Bloody Mary or Mimosa bar

Theme party menus

Taco Bar
Proteins and all the trimmings

Chili Bar
Beef or vegetable chili with toppings

Mashed Potato Bar
Buttery mash with all the toppings

Candy Bar
Take-home bags make a sweet favor

Grill Menu
The Yard only; full BBQ buffet with sides

St. Patrick's Day Buffet
Irish fare for any time of year

Find your perfect space

Parlor: 60 guests, sit-down or buffet
Scullery: 20 guests, cocktail party
Rectory upstairs: 50 guests
Patio: 60 guests, sit-down or buffet
The Yard: Contact us to discuss your event.

LET'S START PLANNING

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HOLIDAY GATHERINGS AT HEARTH & TAP

Celebrate the season



Warm, festive surroundings

Gather for a holiday lunch, dinner or cocktail party at Hearth & Tap.



Holiday magic in The Yard

Let’s plan your celebration.

We also offer an off-premise service. We can handle all staffing, rentals, cleaning and catering needs.

A list of vendors and entertainment is also available upon request.

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