The Connelly Room

The Connelly Room is the newly renovated & multifunctional private event room at the Allendale Bar & Grill. Named in honor of Mike & Maude "Mom" Connelly, original owner-operators of the AB&G in 1935. With space for forty seated guests, and even more in a casual, standing gathering, the Connelly Room offers a full bar, two draft beer lines (with easy access to more), brand new restroom facilities, and customizable Sonos Sound System. The space is a marriage of remembering the great history of the restaurant through photos of the past, while showcasing the modern feel of a warm, state of the art area with an eye to the future. The flexibility of both the room, and our various party package options, has quickly made the Connelly Room a well-known go to spot for any event, already hosting wedding rehearsals, birthday parties, team sports dinners, and quiet business meetings.

Prices are based on 4 hour parties with 3 hour bar, unless otherwise noted. $125 Room Fee
Deposit due at booking. Headcount & Menu due 1 week prior to event.

Linens not provided. Linen tablecloths and napkins are available at a $2 per person fee, ask about color selection

Sit Down menu upon request
Monday- Thursday only
Minimum 20 people

CAPACITY
Sit Down ~ 40
Casual Cocktail Setting ~ 75

For more information or to book your next event contact us today!

Allendale Bar & Grill
201-327-3197 | 1-800-Allendale
Banquet Manager, Nicole Reynolds
Nicole.reynolds@live.com

The Connelly Room

ALLENDALE

A&G

BAR & GRILL

EST. 1935

Banquet Menu

67 West Allendale Avenue, Allendale, NJ 07401
(800) ALLENDALE
allendalebarandgrill.com
Open 7 Days

BUFFET

Choice of 5 Items From Below
$25 per person

Hors D'Oeuvres

SLIDERS
Cheeseburger
Pulled Pork
Chicken Burgers
Godfather
(Prime Rib,Mozz &
Onion on a Garlic Bun)

FLATBREADS
Goat Cheese & Fig
Feta & Beet
Truffle & Mushroom
Brie & Apples
Bacon & Bleu Cheese

MINI TACOS
Ground Beef
Pulled Chicken
Fish

EMPANADA
Spicy Beef
Cuban
Philly Cheesesteak
Pulled Chicken

FISH
Mini Crab Cakes*
Scallops Wrapped in Bacon*
Firecracker Shrimp
Smoked Salmon Canapes

MISCELLANEOUS
Bruschetta
Spinach and Artichoke Dip
Pigs in a Blanket
Bite Sized Baked Brie
Braised Brussel Sprouts
Veggie Spring Rolls ~ Avocado Toast
Mini Quesadillas ~ Mini Meatballs
Mini Fried Ravioli
Buffalo Cauliflower
Sausage & Bleu Cheese Stuffed Mushrooms
Asparagus wrapped in Filo
Chicken or Soy Ginger Satay

Entrees

SALAD
Garden Salad
Caesar
Tomato & Mozzarella
Spinach
Pierre's Special

MEAT
Sausage & Peppers
Beef Tips Marsala
Steak Au Poivre**
Pepper Steak**
Beefsteak**

FISH*
Salmon
(Bruschetta,
Lemon, Teriyaki)
Shrimp
(Scampi, Parmesan,
Stir Fry, Francaise)
Cod
(Picata, Francaise)

PASTA
Rigatoni Vodka
Baked Ziti Parm
Cavatelli & Broccoli

CHICKEN
Lemon/ Francaise
Parmesan
Marsala
Cordon Bleu
Piccata
Saltimbocca

VEGGIES
Eggplant Rollatini
Sauteed Broccoli or Spinach
Braised Brussel Sprouts
Green Beans Almondine
Roasted Potatoes
Cauliflower Mashers
Mixed Veggies

MIXED SANDWICHES AND WRAPS

*Vegetarian & Gluten Free options
available upon request

BAR

3 Hours
Beer & Wine ~ $20 per person
(House Wine, Bottled Beer &
2 Draft Lines available)
Top Shelf~$30 per person
(Shots & Cordials not included)
Unlimited Bloody Mary's &
Mimosas~$10 per person
Champagne Punch~$5 per person

ADD-ONS

*Fish~ $3 per person
**Steak~ $5 per person
Carving Station~
$10 per person
(Roast Beef & Turkey)
Pasta Station ~$6 per person
Omelet Station~ $6 per person

KIDS

Under 12~ ½ price
Under 2 ~ no charge

All Packages Subject to Sales tax and 20% gratuity.

BRUNCH

Choice of 6 Items From Below
$22 per person

Traditional Eggs Benedict
Pulled Pork Eggs Benedict
Pierre's Corned Beef Hash
Scrambled Eggs
Bacon & Sausage
Home Fries
Fresh Fruit
Fruit Skewers
Yogurt Parfait
Monkey Bread French Toast
Croissants, Donuts & Bagels
Traditional Deviled Eggs
Deviled Eggs with Crab Meat & Avocado
Fresh Mozzarella & Tomato Platter
Smoked Salmon Canapes

Mini Tea Sandwiches

Roasted Peppers, Portabella Mushroom,
Fresh Mozzarella and Pesto

Chicken Salad with Apple,
Cucumbers and Walnuts

Smoked Salmon and Horseradish Crème
with Onion and Capers

Cucumbers, Cream Cheese and Watercress

Veggie Crudite
Cheese and Cracker Display
Caesar Salad or Tossed Salad