

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.

\$150 SERVICE FEE DEPOSIT DUE AT BOOKING.

**HEADCOUNT & MENU DUE
2 WEEKS PRIOR TO EVENT.**

**LINENS PROVIDED
ASK ABOUT COLOR SELECTION.
SIT DOWN MENU UPON REQUEST
MONDAY- THURSDAY ONLY**

**CAPACITY
SIT DOWN ~ 40
CASUAL COCKTAIL SETTING ~ 60
MINIMUM 20 PEOPLE**

**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 | 201-675-1252**



**67 WEST ALLENDALE AVENUE, ALLENDALE, NJ 07401
(800) ALLENDALE
ALLENDALEBARANDGRILL.COM
OPEN 7 DAYS**



BUFFET

CHOICE OF 5 ITEMS FROM BELOW
\$40 PER PERSON

Hors D'Oeuvres

SLIDERS

CHEESEBURGER
PULLED PORK
GODFATHER
*PRIME RIB, MOZZ & ONION
ON A GARLIC ROLL*

FLATBREADS

GOAT CHEESE, FIG &
APPLE
BRIE & ROASTED PEAR
BACON, ARUGULA,
RICOTTA & HOT HONEY

FISH*

MINI CRAB CAKES
SCALLOPS WRAPPED IN
BACON
FIRECRACKER SHRIMP
BUFFALO SHRIMP
SMOKED SALMON
CANAPES

EMPANADAS

SPICY BEEF
CUBAN
PHILLY CHEESESTEAK
PULLED CHICKEN

MISCELLANEOUS

BRUSCHETTA ~ CHEESE BOARD
SPINACH & ARTICHOKE DIP
PIGS IN A BLANKET
ASSORTED MINI QUICHE
VEGGIE POTSTICKERS ~VEGGIE SPRING ROLLS
MINI QUESADILLAS
BUFFALO CHICKEN WONTONS
ASIAGO RICE BALLS (MEATLESS)
BUFFALO CAULIFLOWER
SAUSAGE & BLEU CHEESE STUFFED MUSHROOMS
CHICKEN SATAY

Entrees

SALAD

GARDEN SALAD
PIERRE'S SPECIAL
*MIXED GREENS, TOMATOES,
CUCUMBERS, OLIVES, DRIED
CRANBERRIES & RASPBERRY
VINIAGRETTE*
CAESAR SALAD
TOMATO & MOZZARELLA
SPINACH
*BLACK OLIVES, SHREDDED
SWISS, CHOPPED EGG,
TOMATO & BACON BITS*

MEAT

SAUSAGE & PEPPERS
BEEF MARSALA
STEAK STIR FRY

FISH*

SALMON
*BRUSCHETTA, LEMON OR
TERIYAKI*
SHRIMP
*SCAMPI, PARMESAN OR
STIR FRY*

MIXED SANDWICHES & WRAPS

SELECTION VARIES

VEGETARIAN & GLUTEN FREE OPTIONS AVAILABLE UPON REQUEST

PASTA

RIGATONI
VODKA, BOLOGNESE,
PESTO, MARINARA
BAKED ZITI PARM
BOW TIE CARBONARA
EGGPLANT ROLLATINI

CHICKEN

LEMON/ FRANCAISE
PARMESAN
MARSALA
FRASCATI
PICCATA
SALTIMBOCCA

VEGGIES

SAUTEED BROCCOLI
OR SPINACH
GREEN BEANS
ROASTED POTATOES
MIXED VEGGIES

BRUNCH

CHOICE OF 5 ITEMS FROM BELOW
\$30 PER PERSON

TRADITIONAL EGGS BENEDICT
PULLED PORK EGGS BENEDICT
PIERRE'S CORNED BEEF HASH
SCRAMBLED EGGS
BACON & SAUSAGE
HOME FRIES
FRESH FRUIT
YOGURT PARFAIT

MONKEY BREAD FRENCH TOAST
CROISSANTS, DONUTS & BAGELS
TRADITIONAL DEVEILED EGGS
DEVEILED EGGS WITH CRAB MEAT &
AVOCADO
FRESH MOZZARELLA & TOMATO
PLATTER
SMOKED SALMON CANAPES AVOCADO
TOAST
VEGGIE CRUDITÉ
CAESAR SALAD OR TOSSED SALAD
CHEESE BOARD

MINI TEA SANDWICHES

ROASTED PEPPERS, PORTABELLO
MUSHROOM, FRESH MOZZARELLA &
PESTO

CHICKEN SALAD WITH APPLE,
CUCUMBERS & WALNUTS

SMOKED SALMON & HORSERADISH
CRÉME WITH ONIONS & CAPERS
CUCUMBER, CREAM CHEESE &
WATERCRESS

BAR

3 HOURS

BEER & WINE ~ \$20 PER PERSON
(HOUSE WINE, BOTTLED & DRAFT BEER)
TOP SHELF ~ \$30 PER PERSON
(SHOTS & CORDIALS NOT INCLUDED)
UNLIMITED BLOODY MARY'S &
MIMOSAS ~ \$10 PER PERSON
CHAMPAGNE PUNCH ~ \$5

ADD-ONS

*FISH ~ \$5 PER PERSON

KIDS

UNDER 12 ~ ½ PRICE
UNDER 2 ~ NO CHARGE
CHILDREN'S MENU
AVAILABLE UPON
REQUEST

ALL PACKAGES SUBJECT TO SALES TAX AND 20% GRATUITY.