

FAMILY STYLE EVENT PACKAGE ONE \$50

(Left over food is not to take out)

Mixed Appetizers (family style):

Shrimp & Garlic - Fried Calamari – Chorizo – Mussels Segovia

Pasta (choose one):

Rigatoni or Penne Vodka or Tomato

Salad:

Mixed Greens, Tomato, Onions

FAMILY STYLE PLATTERS (SHARED):

CHICKEN MADRILEÑA

breast of chicken, white wine & lemon sauce, bed of steamed spinach

NEW YORK SIRLOIN

grilled (certified Angus beef) onions & peppers

ATLANTIC SALMON

lightly seasoned, lemon

PAELLA MARINERA

traditional seafood mixture cooked in saffron rice

Dessert

During Meal (3 Hours Alcohol Service):

Sangria-House Wine By The Glass-Domestic Beer & Sodas

Coffee, decaffeinated coffee & tea included

(min. 20 adult guests for package)***



FAMILY STYLE EVENT PACKAGE TWO \$60

(Left over food is not to take out)

Mixed Appetizers (family style):

Shrimp & Garlic - Fried Calamari – Chorizo

Mussels Segovia – Filet Mignon Empanadas

Pasta (choose one):

Rigatoni or Penne Vodka or Tomato

Salad:

Mixed Greens, Tomato, Onions

FAMILY STYLE PLATTERS (SHARED):

LOBSTER TAILS

lobster tails, broiled garlic, butter, paprika

CHICKEN MADRILEÑA

breast of chicken, white wine & lemon sauce, bed of steamed spinach

NEW YORK SIRLOIN

grilled (certified Angus beef) onions & peppers

ATLANTIC SALMON

lightly seasoned, lemon

PAELLA MARINERA

traditional seafood mixture cooked in saffron rice

Dessert

During Meal (3 Hours Alcohol Service):

Sangria-House Wine By The Glass-Domestic Beer & Sodas

Coffee, decaffeinated coffee & tea included

(min. 20 adult guests for package)***

BUFFET EVENT PACKAGE ONE \$50

(Left over food is not to take out)

Buffet Line Mixed Appetizers:

Shrimp & Garlic - Fried Calamari – Chorizo – Mussels Segovia

Buffet Line Sides:

Pasta – Sautéed Veggies – Saffron Rice – Salad

BUFFET LINE OPTIONS (CHOOSE 4):

ROASTED PORK LOIN - *slow roasted onions/peppers*

CHICKEN FRANCESE - *breast of chicken, white wine & lemon sauce*

NEW YORK SIRLOIN - *grilled (certified Angus beef) onions & peppers*

ATLANTIC SALMON - *lightly seasoned, broiled*

PAELLA MARINERA - *traditional seafood mixture cooked in saffron rice*

MARISCADA - *traditional seafood casserole, RED or GREEN sauce*

ADDITIONS: Prime Rib Carving Station \$12 Per Person

Cocktail Raw Bar \$15 Per Person

Dessert

During Meal (3 Hours Alcohol Service):

Sangria-House Wine By The Glass-Domestic Beer & Sodas

Coffee, decaffeinated coffee & tea included

(min. 40 adult guests for package)***



BUFFET EVENT PACKAGE TWO \$60

(Left over food is not to take out)

Buffet Line Mixed Appetizers:

Shrimp & Garlic - Fried Calamari - Chorizo

Mussels Segovia - Filet Mignon Empanadas

Buffet Line Sides:

Pasta – Sautéed Veggies – Saffron Rice – Salad

BUFFET LINE OPTIONS (CHOOSE 5):

ROASTED PORK LOIN - *slow roasted, onions/peppers*

CHICKEN MADRILEÑA - *breast of chicken, white wine & lemon sauce, bed of steamed spinach*

NEW YORK SIRLOIN - *grilled certified Angus beef, onions & peppers*

ATLANTIC SALMON - *lightly seasoned, broiled*

PAELLA MARINERA - *traditional seafood mixture cooked in saffron rice*

MARISCADA - *traditional seafood casserole, RED or GREEN sauce*

STUFFED SOLE - *stuffed with crabmeat and shrimp*

ADDITIONS: Prime Rib Carving Station \$12 Per Person

Cocktail Raw Bar \$15 Per Person

Dessert

During Meal (3 Hours Alcohol Service):

Sangria-House Wine By The Glass-Domestic & Imported Beer-Sodas

Coffee, decaffeinated coffee & tea included

(min. 40 adult guests for package)***

SIT DOWN EVENT PACKAGE ONE \$60

Mixed Appetizers (family style):

Shrimp & Garlic - Fried Calamari - Chorizo

Mussels Segovia- Filet Mignon Empanadas

Pasta (choose one):

Rigatoni or Penne Vodka or Tomato

Salad:

Mixed Greens, Tomato, Onions

CHOICE OF ENTREE

CHICKEN MADRILEÑA

breast of chicken, white wine & lemon sauce, bed of steamed spinach

PAELLA MARINERA

traditional seafood mixture cooked in saffron rice

STUFFED SOLE

stuffed with crabmeat and shrimp

BLACK ANGUS SIRLOIN STEAK & LOBSTER TAIL

(Mushroom Sauce, Roasted Garlic Mashed Potatoes)

1 1/4 lb LOBSTER STUFFED

(Crabmeat & Shrimp)

Dessert

During Meal (3 Hours Alcohol Service):

Sangria-House Wine By The Glass-Domestic & Imported Beer-Sodas

Coffee, decaffeinated coffee & tea included

(min. 20 adults and max. 100 guests for package)***



SIT DOWN EVENT PACKAGE TWO \$70

Mixed Appetizers (family style):

Shrimp & Garlic - Fried Calamari - Chorizo

Mussels Segovia- Filet Mignon Empanadas

Pasta (choose one):

Rigatoni or Penne Vodka or Tomato

Salad:

Mixed Greens, Tomato, Onions

CHOICE OF ENTREE

SURF & TURF – (Lobster tail & filet mignon)

(Mushroom Sauce, Roasted Garlic Mashed Potatoes)

CHICKEN MADRILEÑA

breast of chicken, white wine & lemon sauce, bed of steamed spinach

CERTIFIED BLACK ANGUS SIRLOIN STEAK

(Mushroom Sauce, Roasted Garlic Mashed Potatoes)

PAELLA MARINERA

traditional seafood mixture cooked in saffron rice

FILET OF SOLE IN LEMON SAUCE

1 1/4 lb LOBSTER STUFFED

(Crabmeat & Shrimp)

Dessert

During Meal (3 Hours Alcohol Service):

Sangria-House Wine By The Glass-Domestic & Imported Beer-Sodas

Coffee, decaffeinated coffee & tea included

(min. 20 adults and max. 100 guests for package)***



Segovia Mesón CARLSTADT

- Regular Coffee And Hot Tea
 - Choice Of Desserts Or Sheet Cake For The Occasion
- If a cake is being brought to our Private Dining Center there is \$1 per person fee for cake cutting and plating.

Cappuccino & Espresso \$3.00 Additional Per Person

Extra Appetizer \$4.00 Per Person

**Children Up To 10 Years Of Age Will Be Offered
Chicken Fingers and French Fries**

\$25.00 Per Child

OPEN BAR FOR 3 HOURS \$40 per person

PREMIUM \$55 per person

Selection of Fine Wines and Liquors

Domestic and Imported Beers

Assorted Beverages

Additional Hours

\$15 Per Person

**6.625% Sales Tax And 20% Gratuity Will Be
Added To The Base Price**

**A \$200 Non-Refundable Deposit Is Required To Secure
The Date Of The Event**

**WE ASK THAT YOU GUARANTEE AND CONFIRM THE
NUMBER OF GUESTS ATTENDING ONE WEEK PRIOR TO
YOUR EVENT, WITH NO EXCEPTIONS.**

**Please Let Our Staff Know If You Have
Any Special Requests**

Segovia

Mesón

CARLSTADT



CONTRACT AND DEPOSIT

A signed Private Dining Contract and a deposit of **\$200 NON REFUNDABLE** are required to guarantee the room. Please note that the \$200 deposit will be used as a credit to the bill the day of the event.

CANCELLATIONS: For all cancellations of events, the deposit is **FORFEITED**

New Jersey sales tax of **6.625%** will be applied to all taxable items and **20%** gratuity will be added to the invoice.

ALL THE FOOD AND ALCOHOLIC BEVERAGES MUST BE CONSUMED ON THE PREMISES. LEFTOVER SEGOVIA MESÓN FOOD OR FOOD FOR NO-SHOW GUESTS CANNOT BE BOXED AND TAKEN HOME.

Absolutely **NO ALCOHOLIC BEVERAGES** may be brought into the premises.

Alcohol service is **3 hours**, additional hour **\$15** per person.

ROOM CAPACITY:

Aqueduct Party Room

Minimum 20 ADULTS
Maximum 40 GUESTS

Barcelona Party Room

Minimum 50 ADULTS
Maximum 70 GUESTS

Ballroom

Minimum 65 ADULTS
Maximum 100 GUESTS

GUEST GUARANTEE: For all functions, Segovia Mesón must have a guest number confirmation **ONE WEEK** prior to function's date. Segovia Mesón will consider this number the guarantee, and it will not be subject to reduction. If no guaranteed number is received within one week prior to the function date, Segovia Mesón will consider the original expected guest number on this contract as the final guest count. **No food will be given for no-show guests.**

Segovia Mesón requires **ONE WEEK** advance **GUARANTEE** and **CONFIRMATION** of the number of guests in your party otherwise the final bill will be calculated according to the number of guests stipulated in the contract.

FINAL PAYMENT: Payment can be made by cash, certified check, debit or credit card. We accept all major credit cards. Segovia Mesón gift cards are not accepted as payment for private parties.