



Alice's

2025 Private Event Menu



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Prices and availability are subject to change.



Welcome to Alice's

Thank you for considering Alice's in Lake Hopatcong as a venue for your private event!

Our team is committed to making your event as seamless as possible.

All Seasons Patio

Rustic sophistication with a panoramic view, our four season patio gives you access to open-air dining year-round. Our floor-to-ceiling glass panel doors allow you to enjoy a breezy meal during warmer months or provide a temperature-controlled space to enjoy the ever-changing lake scenery during colder seasons.

Any dietary restrictions must be reviewed with your event planner for availability and pricing. Please note each private even has a food and beverage minimum, which will be discussed with your event planner.

Brunch Package

\$65 PER PERSON + GRATUITY & 6.625% SALES TAX. WATER, COFFEE, TEA AND SODA INCLUDED.

[v] vegetarian | [vg] vegan | [gf] gluten free

FRUIT & PASTRIES *choice of two*

FRUIT, YOGURT &
GRANOLA PARFAITS [v]

FRUIT PLATTER [vg]
MINI CROISSANTS [v]

BOMBOLONIS [v]
mini filled pastries

AVOCADO TOAST [vg]
multigrain bread, tomato, picked
onion and cilantro

HOT BREAKFAST ITEMS *choice of three*

SCRAMBLED EGGS [v, gf]
BREAKFAST POTATOES [v]

BACON & SAUSAGE
BREAKFAST BAKE [gf]
tomato, onion and cheddar cheese

TOMATO, FETA, &
SPINACH BAKE [v, gf]

SAUSAGE AND BACON [gf]
FRENCH TOAST [v]

FRESH SALADS *choice of one*

CAPRESE +\$2PP
fresh tomato, arugula, mozzarella,
basil in a balsamic glaze

CAESAR SALAD
romaine, house-made Caesar
dressing and croutons, Parmesan

ALICE'S HOUSE SALAD
mesclun greens, grape tomatoes,
cucumber, and carrots with Alice's
herb-lime vinaigrette on the side

GREEK SALAD +\$3PP
romaine, cucumbers, tomatoes, red
onions, kalamata olives and feta
tossed in a Greek vinaigrette

HOT ENTRÉES *choice of two*

CAJUN PASTA [v]
roasted red peppers, tomatoes, peas,
and shallots, in a Cajun cream sauce.

STUFFED EGGPLANT [vg, gf]
grilled eggplant stuffed with cumin
scented quinoa, blistered tomatoes,
topped with a tahini chickpea pesto

CHICKEN FONTINA
egg dipped chicken breast,
lemon butter white wine sauce,
topped with sautéed spinach
and fontina cheese

GARLIC BACON SHRIMP
sautéed shrimp, bacon, garlic,
cherry tomatoes, peppers and
onions in a white wine sauce

SHRIMP SCAMPI
sautéed shrimp in garlic
white wine sauce

GRILLED CAPRESE
CHICKEN [gf]
fresh mozzarella, tomato
and basil with balsamic glaze

BAKED SALMON
Dijon crusted or lemon white wine

SIDES *choice of one*

GARLIC GREEN BEANS [vg, gf]
PENNE A LA VODKA [v]

ROASTED BRUSSELS
SPROUTS [vg, gf]

ROASTED SEASONAL
VEGETABLES [vg, gf]

ORECCHIETTE [v]
pesto cream sauce, roasted
red peppers

STATIONS *choice of one*

BAGEL BAR PLATTER
assorted bagels, smoked salmon,
scallion and plain cream cheese
[v + gf options available]

OMELET STATION [gf]
goat cheese, olives, tomatoes, shredded
Jack cheese, green peppers, onions, ham,
hot cherry peppers, spinach
Egg whites available upon request

WAFFLE STATION [v]
whipped cream, berries, bananas,
chicken, butter and syrup

CREPE STATION [v]
hazelnut spread, fruit, bananas,
berries, chocolate sauce

Tiered Menu Packages

PLEASE SELECT A TIER PACKAGE

[v] vegetarian | [vg] vegan | [gf] gluten free

TIER ONE

\$65 per person

- TWO CLASSIC HOR D' OEUUVRES
- ONE FRESH SALAD
- THREE TRADITIONAL ENTRÉES
- TWO CLASSIC SIDES
- BREAD/ROLLS & BUTTER
- COFFEE, TEA, SODA
- COOKIES, BROWNIES & BARS PLATTER

TIER TWO

\$70 per person

- TWO CLASSIC HOR D' OEUUVRES
- ONE FRESH SALAD
- TWO TRADITIONAL ENTRÉES
- ONE SIGNATURE ENTRÉE
- TWO CLASSIC SIDES
- BREAD/ROLLS & BUTTER
- COFFEE, TEA, SODA
- COOKIES, BROWNIES & BARS PLATTER

TIER THREE

\$80 per person

- TWO HOR D' OEUUVRES
CLASSIC AND PREMIUM
- ONE FRESH SALAD
- THREE ENTRÉES
FROM ANY CATEGORY
- TWO CLASSIC SIDES
- BREAD/ROLLS & BUTTER
- COFFEE, TEA, SODA
- INCLUDES CHEF'S DESSERTS
MINI CUPCAKES AND
MINI CHEESECAKE

ADD A CARVING STATION

- GARLIC & HERB MARINATED
PORK LOIN \$10
- FLANK STEAK \$14
- ROASTED NY SIRLOIN \$18
- FILET MIGNON \$MP

FRESH SALADS

CAESAR SALAD

romaine, house-made Caesar dressing and croutons, Parmesan

CAPRESE +\$2 PP

fresh tomato, arugula, mozzarella, basil in a balsamic glaze

ALICE'S HOUSE SALAD

mesclun greens, grape tomatoes, cucumber, and carrots with Alice's herb-lime vinaigrette on the side

GREEK SALAD +\$3PP

romaine, cucumbers, tomatoes, red onions, kalamata olives and feta tossed in a Greek vinaigrette

TRADITIONAL ENTRÉES

CAJUN PASTA [v]

roasted red peppers, tomatoes, peas, and shallots, in a Cajun cream

PORK CARNITAS [gf]

slow cooked shredded pork shoulder, tortilla chips, sour cream, shredded cheddar and pico de gallo

ROSEMARY CHICKEN [gf]

oven roasted rosemary marinated chicken thighs

ALICE'S MEATLOAF

with onion gravy

STUFFED EGGPLANT [vg, gf]

grilled eggplant stuffed with cumin scented quinoa, blistered tomatoes, topped with a tahini chickpea pesto

CHILI RELLENO BAKE [vg, gf]

stuffed bell pepper with quinoa, black beans, corn and Monterrey jack topped with tomato pink sauce

NEW ENGLAND BAKED COD

lemon-butter, parsley crumb topping

TEQUILA LIME CHICKEN [gf]

lime-herb marinaded grilled chicken topped with a tequila cream sauce

CHICKEN FONTINA

egg dipped chicken breast, lemon butter white wine sauce, topped with sautéed spinach and fontina cheese

PENNE A LA VODKA

HAWAIIAN PORK LOIN [gf]

teriyaki sauce and fresh pineapple

SIGNATURE ENTRÉES

MOMMA'S GRAVY

house-made meatballs, hot Italian sausage and pepperoni, simmered in marinara sauce, served with garlic bread

BAKED SALMON

Dijon crusted **or** lemon white wine

CHICKEN SALTIMBOCCA

prosciutto, sage, spinach, melted mozzarella, Marsala wine sauce

GARLIC BACON SHRIMP [gf]

sautéed shrimp, bacon, cherry tomatoes, onion, garlic, in a white wine sauce

MUSSELS & SCALLOP

FRA DIAVOLO [gf]

mussels and scallops in a spicy tomato sauce made with crushed red pepper, garlic and fresh basil

GRILLED FLANK STEAK [gf]

with mushroom demi **or** chimichurri

FAJITA BOWL [gf]

seasoned steak or shrimp, sautéed with peppers, onions, and garlic with flour tortillas

PAELLA [gf]

chicken, chorizo, baby shrimp, scallops, bell peppers, tomato, and garlic with seasoned rice

MUSHROOM RAVIOLI [v]

with mushroom-herb bechamel and arugula

CLASSIC SIDES

FRENCH GREEN BEANS [vg, gf]

SEASONED RICE [vg, gf]

GARLIC MASHED POTATOES [v, gf]

ROASTED POTATOES [vg, gf]

ROASTED BRUSSELS SPROUTS [vg, gf]

BROCCOLI WITH GARLIC [vg, gf]

ROASTED SEASONAL VEGETABLES [vg, gf]

Not D' Oeuvres Menu

ITEMS ARE PRICED INDIVIDUALLY PER PERSON

[v] vegetarian | [vg] vegan | [gf] gluten free

CLASSIC

ROASTED GARLIC HUMMUS \$5 [vg]

olive tapenade, vegetable crudité, and pita

MAC N' CHEESE \$5 [v]

four cheese blend, garlic, cavatappi, topped with breadcrumbs

SPINACH & ARTICHOKE DIP \$6 [v, gf]

creamy Parmesan sauce, served with tortilla chips

PIGS IN A BLANKET \$6

honey mustard sauce

VEGETABLE SPRING ROLLS \$6 [v]

Thai chili dipping sauce

SOUTHWESTERN CHICKEN QUESADILLAS \$6

topped with a cilantro jalapeño crema

BRUSCHETTA \$7 [vg]

tomatoes, onions, fresh basil, balsamic vinegar, and olive oil, served with crostini

HOUSE-MADE GUACAMOLE \$8 [v, gf]

served with tortilla chips

ARTICHOKE CAPRESE SKEWERS \$7 [v, gf]

fresh mozzarella, cherry tomato, artichoke hearts, basil, balsamic reduction

ROASTED BRUSSELS SPROUT \$8 [gf]

with bacon jam

WINGS \$8 [gf]

served with a choice of: Thai sesame, buffalo, classic BBQ, chipotle BBQ, or garlic parmesan sauce on the side

PREMIUM

RASPBERRY BRIE PHYLLO \$9 [v]

creamy brie, raspberry preserves, toasted almonds

SHRIMP COCKTAIL \$10 [gf]

with classic cocktail sauce and lemon wedge

MINI BEEF WELLINGTON \$10

PULLED PORK TOSTADAS \$9 [gf]

smoked corn salsa, lime jalapeño aioli

COCONUT SHRIMP \$12

mango sauce

SHRIMP & MANGO POKE \$10 [gf]

with mango salsa

ANDOUILLE PUFFS \$10

Andouille sausage wrapped in a puff pastry, served with a side of Alice's house-made bourbon mustard

Dinner Stations

ITEMS ARE PRICED INDIVIDUALLY PER PERSON

[v] vegetarian | [vg] vegan | [gf] gluten free

BUILD-YOUR-OWN NACHOS \$12 [gf]

queso sauce, Pico de Gallo, beanless chili, sour cream

PASTA STATION \$12 [v]

penne and orecchiette pasta with marinara, vodka and pesto sauce

SLIDER STATION \$12

choice of two proteins; pulled pork with BBQ sauce, black bean burger with garlic aioli or Angus beef sliders with cheese all served on Hawaiian rolls

MINI STREET TACOS \$14

choice of two proteins: carne asada, grilled chicken, or mojo pork served with jalapeño aioli, Pico de Gallo, lime crema, shredded cheddar

PARIS STATION \$12 [v]

fresh fruit, assorted imported cheeses, honey, breads, olives, artichokes

WINGS \$12 [gf]

crispy fried with your choice of three sauces: classic BBQ, buffalo, Parmesan garlic, chipotle BBQ, or Thai seasmé

CARVING STATION

Garlic & Herb Marinated Pork Loin \$10

Flank Steak \$14

Roasted NY Sirloin \$18

Filet Mignon \$MP

ANTIPASTO \$14

sliced Italian meats and cheeses with olives, pepperoncini, roasted red peppers, cherry tomatoes, and crostini

POKE BOWL STATION \$18 [gf]

sesame ahi tuna, mango shrimp, and miso ginger crab clusters, kimchi, jasmine rice and sesame noodles

MOMMA'S GRAVY \$15

house-made meatballs, hot Italian sausage and pepperoni, simmered in marinara sauce, served with garlic bread and served over penne

Bar Packages

CONSUMPTION BAR

run a tab for drinks ordered by your guests to be totaled at the end of the event

BEER + WINE ONLY OPEN BAR

\$55 per person for 3 hours

CASH BAR

guests will purchase their own alcoholic beverages

OPEN BAR

\$85 per person for 3 hours

Cocktail Packages

MIMOSA

BY THE PITCHER \$40
TRADITIONAL STYLE WITH ORANGE JUICE

BY THE GLASS \$12

BUBBLY BAR

A Bridal Shower Favorite!

make your own mimosas from a display of prosecco accompanied by assorted juices and a variety of fresh seasonal berries

\$55 PER BOTTLE

SANGRIAS

refreshing and fruity, our sangria recipes, made with the best seasonal ingredients, are sure to please!

\$42 PER PITCHER

\$14 BY THE GLASS

Please note that no outside alcohol is permitted under any circumstances.
Any alcohol that is brought in will be confiscated.

Dessert Selections

ITEMS ARE PRICED INDIVIDUALLY PER PERSON. MINIMUM OF 10.

COOKIE TRAY \$5

BROWNIES & BARS \$5

PROFITEROLES \$6

drizzled with chocolate, caramel,
or raspberry sauce

CARROT CAKE \$7

RICOTTA CHEESECAKE \$7

CHOCOLATE GANACHE
CHEESECAKE \$7

TIRAMISU \$7

TRES LECHES \$7

LIMONCELLO CAKE \$8

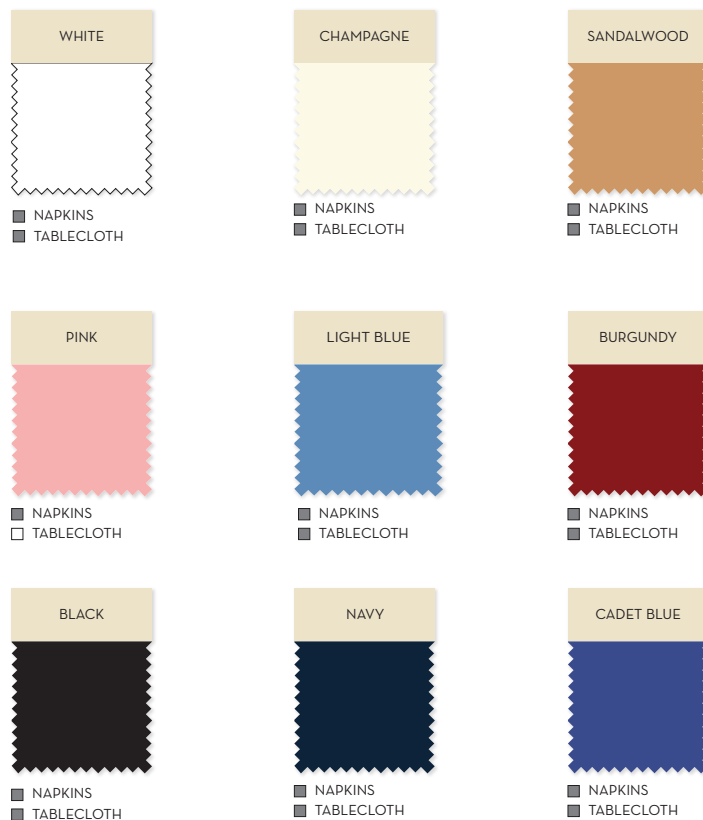
RASPBERRY CAKE \$8

Confections for every occasion!

You may bring your own cake or ask us for recommendations.

Tablecloth & Napkin Options

OPTIONS AND AVAILABILITY MAY VARY. PLEASE DISCUSS WITH YOUR EVENT PLANNER.



Get in Touch

Please feel free to email any questions to your event planner and they will be happy to get back to you during their office hours.

Emily Cromley
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973.663.9600
www.alicesrestaurantnj.com

Thank you!

Frequently Asked Questions



HOW DO I SECURE MY EVENT DATE?

Once the contract is sent, you will have 2 business days to review, sign and send back with a non-refundable \$500 deposit. Your date is not secured until both of these items are received by the event planner.

HOW MANY PEOPLE CAN FIT IN YOUR PRIVATE EVENT SPACES?

Our Patio Dining Room holds 50 people; for a full floor buyout we can accommodate 80 people.



CAN I HAVE A DJ OR A BAND?

An Acoustic Duo for a full floor buyout is the max allowed.

CAN I DECORATE THE SPACE MYSELF?

We welcome decorations to enhance your private event, however, we kindly ask that nothing be attached to the walls. Additionally, open flames, confetti, and glitter are not permitted inside the restaurant. We also offer easels, table numbers, and flame-less candles for your use upon request. You will have access to the space one hour prior to your event. All outside decorations must be cleaned up by the customer at least 30 minutes prior to the end of your event.

*We do not provide any decor other than what is listed above upon request.



CAN I BRING MY OWN FOOD OR ALCOHOL

No outside food or beverages is permitted. While we provide a selection of desserts and can arrange a specialty cake upon request, you are also welcome to bring in your own pre-approved desserts.

DO YOU HOST WEDDINGS?

Yes, a full floor buyout is required.