



Millburn Private Event Package

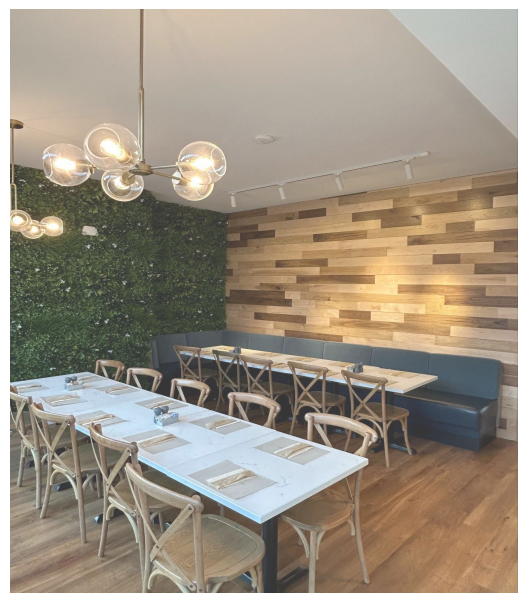
OUR PRIVATE ROOM

Adjacent to our main dining area, our private party room has a max capacity of 20 people.

Parties can be booked for 2 or 3 hours during the day starting between 8am and 1pm. It is a \$500 fee for 2 hours and \$750 fee for 3 hours.

Guests are welcome to bring additional decorations for the tables. Larger decorations can be discussed with our Event Coordinator.

The room can be available 20 minutes before the start of your event for set up.



OUR MENU

We offer a prix fixe menu which includes:

Choice of 2 appetizers, served family style

Choice of 5 entrees, served individually

Soft drinks, juices (excludes fresh squeezed orange juice), & hot/cold coffee and tea

The above package is \$30 per person

We do not offer dessert, but you are welcome to bring dessert for your event.

We are a BYOB restaurant, but also offer a limited selection of wine and champagne for purchase by the bottle. There is no corkage fee for outside wine, champagne or beer.

Optional Add Ons

\$6/pp espresso based drinks (cappuccinos, espressos, etc), mocktails and fresh squeezed orange juice

\$3/pp cake cutting fee

All parties will have a 20% gratuity added to the final bill.



PRIX FIXE MENU

TO SHARE Choose 2 appetizers, served family style

Mini Brioche French Toast

Cornflake crusted, cinnamon sugar dusted, strawberries and bananas, whipped cream cheese topping, maple syrup

Frittata Bites Caramelized onions, fontina cheese, red pepper coulis

Mini Lemon Ricotta Poppers Blueberries, lemon curd

Shishito Peppers

Blistered, crushed sea salt, chipotle aioli

Crispy Brussels Sprouts

Crushed sea salt, lemon-parmesan dressing

Truffle-Padano Fries

Truffled Grana Padano french fries, black garlic aioli

MAINS Choose 5 entrees, served individually

Buttermilk Pancakes *Gluten Free Option*

Strawberries, bananas, maple syrup

Lemon Ricotta Pancakes

Lemon curd, blueberries, maple syrup

Brioche French Toast

Maple bourbon butter, spiced candied pecans, bananas, maple syrup

Overnight Oats

Rolled oats, almond milk, chia seeds, fuji apple, cinnamon, nutmeg. Topped with dried cranberries, banana, walnuts

Cacio e Pepe Scramble

Pecorino Romano, Parmesan, cracked black pepper, rustic sourdough

Traditional Eggs Benedict

Canadian bacon, hollandaise, house-made english muffin

Smoked Salmon Benedict

Pastrami smoked salmon, red onion, hollandaise, house-made english muffin, everything seeds

Ranchero Scramble

Scrambled eggs, crispy tortilla, black beans, pico de gallo, mashed avocado, crema, queso fresco

Avocado Toast

Poached egg, pickled red onion, grape tomatoes, rustic sourdough

So-Cal Breakfast Bowl

Sunny-side up egg, breakfast potatoes, black beans, pico de gallo, sharp Wisconsin cheddar, roasted tomato aioli. Served with rustic sourdough

Tuscan Breakfast Bowl

Prosciutto di Parma, baby arugula, grape tomatoes, egg whites, feta, basil vinaigrette

Breakfast Classic

Two eggs any style. Choice of applewood smoked bacon or house-made breakfast sausage. Served with breakfast potatoes and a side of toast.

Shakshuka

Poached eggs, Mediterranean plum tomato sauce, peppers, onions, feta. Served with rustic sourdough

Breakfast Burger

House-ground beef patty, over-easy egg, American cheese, house-made breakfast sausage, brown sugar ketchup, brioche bun. Served with breakfast potatoes

PRIX FIXE MENU

MAINS (cont'd) Choose 5 entrees, served individually

Willow Burger

Sharp Wisconsin cheddar, avocado, red onion, butter lettuce, tomato, chipotle aioli, brioche bun

Crispy Shallot Burger

Smoked gouda, crispy shallots, rosemary-garlic confit aioli, brioche bun

Black Garlic Burger

Bacon-onion jam, arugula, Manchego cheese, black garlic aioli, brioche bun

Chicken Caprese

Grilled chicken, fresh mozzarella, roma tomato, arugula, basil vinaigrette on toasted ciabatta

Goddess Chicken

Breaded chicken cutlet*, avocado, pickled red onion, butter lettuce, green goddess dressing, toasted ciabatta

Truffle Chicken Salad Sandwich

Rosemary-garlic confit aioli, arugula, red onion, brioche bun

So-Cal Crispy Chicken

Breaded chicken cutlet, sharp Wisconsin cheddar, avocado, pico de gallo, roasted tomato aioli, brioche bun

Prosciutto Panini

Prosciutto di Parma, fresh mozzarella, arugula, red pepper coulis, basil vinaigrette on pressed ciabatta

Turkey Panini

Sliced roasted turkey, Asian pear, fontina, arugula, strawberry-balsamic glaze, rustic sourdough

Grilled Cheese

Fontina, Wisconsin cheddar, bacon-onion jam, slow roasted tomatoes, rustic sourdough

Turkey Club

Sliced roasted turkey, applewood smoked bacon, butter lettuce, tomato, red onion, basil-tarragon aioli, rosemary focaccia

BLT+

Applewood smoked bacon, butter lettuce, tomato, sliced avocado, basil-tarragon aioli, rosemary focaccia

Brussels Bowl

Tri-colored quinoa, grilled chicken, crispy brussels sprouts, pickled red onions, lemon parmesan dressing

Spinach & Squash

Baby spinach, butternut squash, goat cheese, spiced candied pecans, dried cranberries, maple-dijon dressing

Kale Harvest

Massaged kale, shaved roasted brussels sprouts, Fuji apple, crispy shallots, blue cheese, maple-dijon dressing

Classic Cobb

Romaine hearts, grilled chicken, bacon, hard boiled egg, avocado, grape tomatoes, Danish blue cheese, green goddess dressing

Roman Caesar

Romaine hearts, garlic-anchovy breadcrumbs, Grana Padano, sourdough croutons, lemon parmesan dressing

Arugula & Pear

Baby arugula, Asian pears, shaved Grana Padano Parmesan, toasted walnuts, balsamic-soy vinaigrette



WINE BY THE BOTTLE

2021 Cabernet Sauvignon

\$37 750ml / \$24 375ml

A medium-bodied Cabernet Sauvignon with light tannins that feels smooth on the palate. This wine features layered flavors of red fruits, dark cherries and currants with hints of black pepper, smoky oak and a toasty finish.

What Exit Red

\$28 750ml / \$20 375ml

A blend of Merlot, Syrah, Cabernet Franc, Chambourcin and Cabernet Sauvignon. Bright nose, dried fruit and earthy characteristics, balanced by light acidity and a smooth finish.

2022 Pinot Gris

\$32 750ml

Slightly off-dry, this wine has a fragrant nose of rose flowers and tropical fruit. The palate is crisp, balanced and fruit forward highlighting fresh melon and apricot flavors.

What Exit White

\$28 750ml / \$20 375ml

You get the best of all three wines in this one. The richness of Vidal Blanc, the fruity aromas of the Cayuga White, and the characters of stone fruits from the Chardonnay. Well balanced with just enough sweetness to make it a fun everyday wine.

What Exit Blush

\$28 750ml / \$20 357ml

Light and fruity, this semi-sweet blend of Chardonnay, Pinot Grigio, Sauvignon Blanc and Cabernet Sauvignon does not take life too seriously. With rich hints of strawberries and melons, it's a bit sweeter than a rosé, more like a White Zinfandel.

2023 Sweet Peach

\$27 750ml

Made from locally grown peaches fresh from the orchard, this wine is fragrant with strong fruit flavors and just the right amount of sweetness.

2023 Chardonnay

\$22 375ml

This all stainless steel Chardonnay is medium-bodied with a soft acidity, and highlights fruit flavors of peaches and pear with a clean, crisp finish.

Sparkling White

\$35 750ml

A sparkling variant of our award-winning Vidal Blanc. This wine is lightly sweet and crisp with an undertone of lemon and apricot.

Sparkling Rosé

\$35 750ml

Made from Chambourcin grapes, this off-dry Rosé has a crisp acidity with a clean finish.

Sparkling Peach

\$35 750ml

This summer addition to our Sparkling Wine list is made from 100% New Jersey peaches and highlights fresh fruit flavor. With 5% residual sugar, this sparkler finishes with a clean palate, and outstanding character of peaches freshly picked from the orchard.

Sparkling Blueberry

\$35 750ml

Sweet and refreshing, our Sparkling Blueberry wine is made of 100% NJ Blueberries.

PITCHERS

Mimosa Pitcher 45

Fresh squeezed orange juice with a bottle of sparkling white

Bellini Pitcher 42

Peach juice and peach puree with a bottle of sparkling white

Paloma Pitcher 42

Grapefruit juice, elderflower syrup with a bottle of sparkling white

Who is Old York Cellars?

Old York Cellars was founded on the vision to create world-class wines in New Jersey.

Nestled in the foothills of the Sourland Mountains in western New Jersey, Old York Cellars offers a full winery experience,

including guided wine tastings, food and wine pairings, weekend music, wine and comedy shows, private cabanas and large event seating. Today, we have been recognized as one of New Jersey's Best Wineries and winner of more than 30 National Wine Competitions.

Private Event Contract Terms

To secure the room, we require the room fee as a deposit.

Our cancellation terms:

Fully refundable with at least 7 days notice from your event date.

50% refund: less than 7 days notice, but more than 24 hours notice.

Deposit is non-refundable with less than 24 hours notice.

We look forward to hosting your next private event at Willow & Whisk Millburn.

Thank you.

