



PRIVATE
DINING



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Glyndon Grill
4844 Butler Road ~ Glyndon Square

LOCAL & ORIGINAL



Glyndon Grill is a premiere dining and bar experience in Northern Baltimore County area. Featuring amazing wines by the glass and bottle, craft beers, hand crafted cocktails, exceptional service and signature dishes, Glyndon Grill is a perfect location for your next event, large or small.

PRIVATE DINING SPACES



RESTAURANT BUY OUT

Seated Events: 150 guests

Reception Events: 200 guests



SAGAMORE ROOM

Seated Events: 48 guests

Reception: 60 guests

GROUP EVENT INFORMATION



FOOD & BEVERAGE MINIMUM

When booking your group reservation, please note that some dates come with a food and beverage minimum. Minimums vary based on the day of the week and time of the year and do not include service charge, sales tax, or gratuity.

EVENT GUARANTEES

We will need to receive your final guest commitment 3 calendar days prior to your event(s). Should this number not be made available at the requested time, the originally established attendance will be used. The actual attendance or the final guaranteed guest count will be charged, whichever is greater. If the guest number increases the day of the event we will do our best to accommodate.

Group menus and beverage choices will need to be selected 1 week in advance. This will guarantee food and beverage item availability and printing of the menus for the day/night of the event.

CANCELLATION

If you cancel with less than two weeks notice you will be responsible for 50% of your estimated food and beverage charge and sales tax on the full minimum as a penalty. Cancellation within 24 hours prior to the event reservation will result in 100% responsibility of your food and beverage charge and sales tax.

CONFIRMING YOUR EVENT

In order to reserve space for your group event, a deposit must be processed. Deposits vary based on the event space selected. The Sagamore Room requires a \$250 deposit. A restaurant buy-out requires a \$1,000 deposit. Your Event Manager will send a contract for signature once the menu has been selected.

MENU

Please note substitutions may occur when menu changes take place after menu is chosen. If you or any of your guests have an allergy or dietary restriction, we will be happy to accommodate your needs. Sales tax and service charge are not included in menu pricing.

SERVICE CHARGE & TAX

Services listed in this packet are subject to a 22% event fee and all appropriate sales tax. The event fee covers server gratuity (19%) and private dining administrative expenses (3%).

FINAL PAYMENT

We do not provide separate checks for group events. Upon completion of the event, one check will be prepared with all food, beverage, incidental charges, sales tax, and our service charge. Payment of the entire guest check is due upon completion of the event.

BELMONT

BRUNCH MENU

ENTRÉES

- select four of the following for guests to choose from -

- Scrambled Eggs with Cheese
- Spinach and Mushroom Frittata
- Classic French Toast
- Chicken Salad Sandwich with French Fries
- Classic Caesar with Grilled Chicken*
- Kale Salad (peanut vinaigrette) with Salmon*
- Glyndon House Salad with ½ Chicken Salad Sandwich*

SIDE DISH OPTIONS FOR BREAKFAST ITEMS

- select one of the following -

Fresh Fruit | Home Fries | Bacon | Sausage

MENU ENHANCERS

- Juice at \$4 per glass
- Mimosas and Bloody Mary's at \$8 per drink

** indicates an entrée served without a side dish*

\$24 PER PERSON

Coffee, Tea and Soft Drinks Included

Menu pricing does not include alcohol, tax and service charge

We are happy to accommodate allergies and dietary restrictions – Please speak with your Event Manager

WORTHINGTON

BRUNCH MENU

ENTRÉES

- select four of the following for guests to choose from -

Ham and Cheese Frittata	Blackened Chicken Sandwich with Fries
Spinach and Mushroom Frittata	Salmon BLT Wrap with Fries
Classic French Toast	Chickpea Salad Sandwich with Fries
Fresh Berries Napoleon French Toast	Classic Caesar with Grilled Chicken*
Breakfast Burrito	Kale Salad (peanut vin.) with Salmon*

SIDE DISH OPTIONS FOR BREAKFAST ITEMS

- select one of the following -

Fresh Fruit | Home Fries | Bacon | Sausage

DESSERT

- select one of the following -

Fresh Berries Napoleon
Seasonal Sorbet
Flourless Chocolate Cake

MENU ENHANCERS

Juice at \$4 per glass
Mimosas and Bloody Mary's at \$8 per drink

** indicates an entrée served without a side dish*

\$28 PER PERSON

Coffee, Tea and Soft Drinks Included

Menu pricing does not include alcohol, tax and service charge

We are happy to accommodate allergies and dietary restrictions – Please speak with your Event Manager

SAGAMORE

BRUNCH MENU

WELCOME BEVERAGE

One Welcome Mimosa and Bloody Mary Included for Guests over 21

SOUP OR SALAD

- select two of the following for guests to choose from -

Glyndon House | Classic Caesar | Kale Salad
Blue Crab and Roasted Corn Soup

ENTRÉES

- select four of the following for guests to choose from -

Spinach and Mushroom Omelet	Chicken Picatta with Veg/Potato Medley
Classic Cheese Omelet	Grilled Salmon with Veg/Potato Medley
Maryland Omelet	Braised Short Ribs with Veg/Potato Med.
Steak and Eggs	Stuffed Cabbage with Veg/Potato Medley
Classic French Toast	Blackened Chicken Pasta*
Fresh Berries Napoleon	Kale Salad (peanut vin.) with Salmon*
Fresh Berries Napoleon	Fresh Berries Napoleon

SIDE DISH OPTIONS FOR BREAKFAST ITEMS

- select two of the following -

Fresh Fruit | Home Fries | Bacon | Sausage

DESSERT

- select two of the following for guests to choose from -

Fresh Berries Napoleon
Seasonal Sorbet
Flourless Chocolate Cake

* indicates an entrée served without a side dish

\$38 PER PERSON

Coffee, Tea and Soft Drinks Included

Menu pricing does not include alcohol, tax and service charge

We are happy to accommodate allergies and dietary restrictions – Please speak with your Event Manager

BELMONT

LUNCH MENU

ENTRÉES

- select three of the following for guests to choose from -

Chickpea Salad Sandwich with French Fries

Salmon BLT Wrap with French Fries

Blackened Chicken Sandwich with French Fries

Old Fashioned Cheeseburger with French Fries

½ Chicken Salad Sandwich with Glyndon House Salad*

Classic Caesar with Grilled Chicken*

Kale Salad (peanut vinaigrette) with Salmon*

** indicates an entrée served without a side dish*

\$24 PER PERSON

Coffee, Tea and Soft Drinks Included

Menu pricing does not include alcohol, tax and service charge

We are happy to accommodate allergies and dietary restrictions – Please speak with your Event Manager

WORTHINGTON

LUNCH MENU

SALAD

- select one of the following -

Glyndon House | Classic Caesar

ENTRÉES

- select three of the following for guests to choose from -

Chicken Picatta	Salmon BLT Wrap
Grilled Salmon	Old Fashioned Cheeseburger
Classic Caesar with Grilled Chicken*	Blackened Chicken Sandwich
Kale Salad (peanut vin.) with Salmon*	Blackened Chicken Pasta*
Chickpea Salad Sandwich	½ Chicken Salad Sandwich with Glyndon House Salad*

SIDE DISHES

- select one of the following -

French Fries
Roasted Potato and Vegetable Medley

DESSERT

- select two of the following for guests to choose from -

Fresh Berries Napoleon
Seasonal Sorbet
Flourless Chocolate Cake

* indicates an entrée served without a side dish

\$30 PER PERSON

Coffee, Tea and Soft Drinks Included

Menu pricing does not include alcohol, tax and service charge

We are happy to accommodate allergies and dietary restrictions – Please speak with your Event Manager

SAGAMORE

LUNCH MENU

SOUP OR SALAD

- select two of the following for guests to choose from -

Glyndon House | Classic Caesar | Kale Salad
Blue Crab and Roasted Corn Soup

ENTRÉES

- select three of the following for guests to choose from -

Chicken Picatta
Fresh Market Fish
Grilled Salmon
Braised Short Ribs
Single Crabcake Platter
Risotto Cabbage Rolls
Blackened Chicken Pasta*

SIDE DISH

Roasted Potato and Vegetable Medley

DESSERT

- select two of the following for guests to choose from -

Fresh Berries Napoleon
Seasonal Sorbet
Flourless Chocolate Cake

** indicates an entrée served without a side dish*

\$34 PER PERSON

Coffee, Tea and Soft Drinks Included

Menu pricing does not include alcohol, tax and service charge

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APPETIZER

MENU

HOT PLATTERS

- designed to serve 15 guests -

Sliders: Buffalo Chicken or Pulled Pork \$65

Sliders: Prime Rib or Short Rib \$75

Chicken Tender Bites \$60

Spinach and Artichoke Dip \$65

Crab Fondue \$125

Traditional Meatballs \$70

COLD PLATTERS

- designed to serve 15 guests -

Charcuterie Display \$125

Mediterranean Hummus \$50

Bruschetta \$70

Jumbo Shrimp Cocktail Platter \$125

Fruit and Cheese Platter \$75

Assorted Desserts \$90

BY THE DOZEN

Tex Mex Egg Rolls \$36

Buffalo Chicken Bites \$25

Short Rib Quesadillas \$30

Prime Rib Crostinis \$45

Traditional Meatballs \$35

Mini Crabcakes \$50

Deviled Eggs with Crab \$40

BBQ Bacon Wrapped Shrimp \$40

Deviled Eggs with Bacon \$36

Prosciutto and Mozzarella Arancini \$36

Mini Mozzarella Caprese (V) \$24

Spinach and Mozzarella Arancini (V) \$24

BELMONT

DINNER MENU

SALAD

- select one of the following -

Glyndon House
Classic Caesar

ENTRÉES

- select three of the following for guests to choose from -

Chicken Picatta
Chicken Marsala
Meatloaf
Braised Short Ribs
Grilled Salmon
Risotto Cabbage Rolls
Blackened Chicken Pasta*

SIDE DISH

Roasted Potato and Vegetable Medley

DESSERT

- select one of the following -

Fresh Berries Napoleon
Seasonal Sorbet
Flourless Chocolate Cake

** indicates an entrée served without a side dish*

\$49 PER PERSON

Coffee, Tea and Soft Drinks Included

Menu pricing does not include alcohol, tax and service charge

We are happy to accommodate allergies and dietary restrictions – Please speak with your Event Manager

WORTHINGTON

DINNER MENU

ONE BITE

- select one of the following -

BBQ Bacon Wrapped Shrimp
Spinach and Mozzarella Arancini
Prime Rib Crostini

SALAD

- select one of the following -

Glyndon House | Classic Caesar | Kale Salad

ENTRÉES

- select three of the following for guests to choose from -

Chicken Picatta	Ribeye 14oz
Braised Short Ribs	Maryland Style Crabcakes
Grilled Salmon	Risotto Cabbage Rolls
Filet Mignon 8oz	Blackened Chicken Pasta*

SIDE DISH

Roasted Potato and Vegetable Medley

DESSERT

- select two of the following for guests to choose from -

Carrot Cake
Fresh Berries Napoleon
Seasonal Sorbet
Flourless Chocolate Cake

* indicates an entrée served without a side dish

\$59 PER PERSON

Coffee, Tea and Soft Drinks Included

Menu pricing does not include alcohol, tax and service charge

We are happy to accommodate allergies and dietary restrictions – Please speak with your Event Manager

SAGAMORE

DINNER MENU

ONE BITES

- select two of the following -

BBQ Bacon Wrapped Shrimp | Spinach and Mozzarella Arancini | Crabcake Crostini

SOUP

Blue Crab and Roasted Corn Soup

SALAD

- select one of the following -

Glyndon House | Classic Caesar | Kale Salad

ENTRÉES

- select three of the following for guests to choose from -

Chicken and Crab	Filet Mignon 8oz	Fresh Market Fish
Chicken Marsala	Grilled Salmon	Braised Pork Shank
Ribeye 14oz	Maryland Style Crabcakes	Risotto Cabbage Rolls

SIDE DISH

Roasted Potato and Vegetable Medley

DESSERT

- select two of the following for guests to choose from -

Carrot Cake
Fresh Berries Napoleon
Seasonal Sorbet
Flourless Chocolate Cake

** indicates an entrée served without a side dish*

\$69 PER PERSON

Coffee, Tea and Soft Drinks Included

Menu pricing does not include alcohol, tax and service charge

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CONSUMPTION BAR

MENU

ASSORTED DOMESTIC BOTTLED BEER

\$5 PER BOTTLE

ASSORTED IMPORT BOTTLED BEER

\$7 PER BOTTLE

HOUSE WINE

Chardonnay

Pinot Grigio

Reisling

White Zinfandel

Shiraz

Merlot

Pinot Noir

Cabernet Sauvignon

\$32 PER BOTTLE

Menu pricing does not include tax and service charge