PRIVATE DINING

Glyndon Grill
4844 Butler Road - Glyndon Square
443-881-4183

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: 46 guests

Reception: 54 guests

GROUP EVENT INFORMATION

CONFIRMING YOUR EVENT

To reserve space for your group event, a non-frefundable deposit must be processed, and an agreement must be signed. The Sagamore Room requires a $250 deposit. A restaurant buy-out requires a $2,500 deposit. Your Event Manager will send an agreement for your signature once the date, time and room have been set. The event is officially reserved once both the deposit and signed contract are received.

FOOD & BEVERAGE MINIMUMS

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

EVENT TIMING

Events are 3-hour time frames. Should you want to secure more time, it must be arranged with your Event Manager and included in your contract. Ending times for events are firmly adhered to. Late arrivals may miss the meal based on timing.

EVENT GUARANTEES

We will need to receive your final guest commitment three (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. Should less guests attend on event day than the guarantee, the difference will be converted to a Room Rental Charge that will be added to the bill.

If the guest number increases the day of the event, we will do our best to accommodate within the space reserved.

MENU

When choosing your food and beverage options, please note substitutions may occur when menu changes take place. If you or any of your guests have an allergy or dietary restriction, we will be happy to accommodate your needs, but we do not operate a kitchen that can be 100% void of particular allergens. Sales tax and service charge are not included in the menu pricing.

SERVICE CHARGE, TAX & CREDIT CARD SURCHARGE

All menus provided are subject to a 24% event fee and all appropriate sales tax. The event fee covers server gratuity and private dining administrative expenses. There is a 3% surcharge incurred for use of a credit card. This does not apply to cash or debit card payments.

GROUP EVENT INFORMATION CONT.

DECORATIONS & CLEANING FEE

Decorations are allowed with limitations. Use of confetti and glitter are absolutely not allowed, including balloons filled with either. Use of either may result in a $250 cleaning fee. No open flames (i.e. candles) can be used as decoration on any surface. There is no hanging of items on walls or furniture. Please consult the Event Manager or the store operations manager for details prior to bringing decorations for use. Please plan to remove all items brought in at the conclusion of your event.

DAMAGE

The restaurant will not be liable for damage to, or loss of, any merchandise displayed or left anywhere, in the restaurant. Event host agrees to be responsible for any damage done to the premises or any other part of the restaurant, that is caused by the Host, his/her guests, invitees, employees, independent contractors, or other agents, who are under the Host's control, or the control of any dependent contractor, hired by the Host, during the period of time that they are in the restaurant.

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 is by a single credit card or cash only, and is due upon completion of the event.

CANCELLATION

If cancellation of event occurs more than fourteen (14) days prior to the event, than the event deposit paid is forfeited.

If there are circumstances beyond our control that prohibit your event from taking place (i.e. catastrophic and unforeseen), we will make every effort to reschedule your event.

GLYNDON GRILL

WORTHINGTON

BRUNCH MENU

ENTRÉES

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

Ham and Cheese Frittata
Spinach and Mushroom Frittata
Traditional French Toast
Chicken Kale Club with Fries
Salmon BLT Wrap with Fries
Roasted Vegetable Wrap with Fries
Classic Caesar with Chicken or Salmon*
Kale Salad with Chicken or Salmon*

SIDE DISH OPTIONS FOR BREAKFAST ITEMS

- select one of the following –

Fresh Fruit | Home Fries | Bacon | Sausage

DESSERT

Fresh Berries Napoleon

MENU ENHANCERS

Juice at $4 per glass
Mimosas and Bloody Mary's at $8 per drink
Refreshers (Non-Alcoholic) at $8 per drink
Donut Holes (Serves 6) at $30
Loaded Tater Tots (Serves 6) at $36

** 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

BRUNCH 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 four of the following for guests to choose from –

Spinach and Mushroom Omelet
Classic Cheese Omelet
Greek Omelet
Steak and Eggs*
Traditional French Toast
Grilled Salmon with Veg/Potato Medley
Braised Short Ribs with Veg/Potato Med.
Eggplant Parmesan with Veg/Potato Med.
Blackened Chicken Pasta*
Kale Salad with Chicken or Salmon*

SIDE DISH OPTIONS FOR BREAKFAST ITEMS

- select two of the following –

Fresh Fruit | Home Fries | Bacon | Sausage

DESSERT

- guests will have a choice of one of the following -

Fresh Berries Napoleon | Flourless Chocolate Cake

MENU ENHANCERS

Juice at $4 per glass
Mimosas and Bloody Mary's at $8 per drink
Refreshers (Non-Alcoholic) at $8 per drink
Donut Holes (Serves 6) at $30
Loaded Tater Tots (Serves 6) at $36

** indicates an entrée served without a side dish*

$40 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 –

Roasted Vegetable Wrap with French Fries

Salmon BLT Wrap with French Fries

Chicken Kale Club with French Fries

½ Turkey BLT with Glyndon House Salad*

Classic Caesar with Chicken or Salmon*

Kale Salad with Chicken or Salmon*

** indicates an entrée served without a side dish*

$25 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

ENTRÉES

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

Roasted Vegetable Wrap with French Fries

Salmon BLT Wrap with French Fries

BBQ Chicken Flatbread*

Glyndon Bacon Cheeseburger with French Fries

Chicken Kale Club with French Fries

½ Turkey BLT with Glyndon House Salad*

Classic Caesar with Chicken or Salmon *

Kale Salad with Chicken or Salmon*

Strawberry Fields Salad with Chicken*

DESSERT

- guests will have a choice of one of the following –

Fresh Berries Napoleon

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

SALAD

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

Glyndon House
Kale Salad
Classic Caesar

ENTRÉES

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

Mediterranean Chicken
Fresh Market Fish
Grilled Salmon
Braised Short Ribs
Blackened Chicken Pasta*
BBQ Chicken Flatbread*
Eggplant Parmesan

SIDE DISH

Roasted Potato and Vegetable Medley

DESSERT

- guests will have the choice of one of the following -

Fresh Berries Napoleon
Flourless Chocolate Cake

** indicates an entrée served without a side dish*

$40 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

APPETIZER + DESSERT

A LA CARTE MENU

HOT PLATTERS

- designed to serve 15 guests –

Crab Fondue $125
Sliders: Buffalo Chicken or Pulled Pork (qty: 24) $65
Sliders: Prime Rib or Short Rib (qty: 24) $75
Chicken Tender Bites (qty: 30) $60
Traditional Meatballs (qty: 30) $70

COLD PLATTERS

- designed to serve 15 guests –

Charcutterie Display $125
Mediterranean Hummus $50
Bruschetta $60
Jumbo Shrimp Cocktail Platter (qty: 45) $125
Fruit and Cheese Platter $75

BY THE DOZEN

Tex Mex Egg Rolls $42
BBQ Bacon Wrapped Shrimp $40
Coconut Shrimp $40
Filet Tenderloin Skewers $36
Buffalo Chicken Bites $32
Short Rib Quesadillas $30
Prime Rib Crostinis $45
Traditional Meatballs $36
Deviled Eggs with Bacon $36
Mini Mozzarella Caprese $24
Spinach and Mozzarella Arancini $32
Toffee Nut Cookies $36
Chocolate Chip Cookies $32
Artisan Mini Desserts $48
Brownies $36

BELMONT

DINNER MENU

SALAD

- select one of the following -

Glyndon House
Classic Caesar

ENTRÉES

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

Mediterranean Chicken
Herb Crusted Chicken
Braised Short Ribs
Grilled Salmon
Blackened Chicken Pasta*
Filet Tip Gnocchi*
Eggplant Parmesan

SIDE DISH

Roasted Potato and Vegetable Medley

DESSERT

Fresh Berries Napoleon

** indicates an entrée served without a side dish*

$50 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 -

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 –

Mediterranean Chicken
Braised Short Ribs
Grilled Salmon
Fresh Market Fish
Filet Mignon 6oz
Single Crabcake
Blackened Chicken Pasta*
Filet Tip Gnocchi*
Eggplant Parmesan

SIDE DISH

Roasted Potato and Vegetable Medley

DESSERT

- guests will have a choice of one of the following -

Fresh Berries Napoleon | Flourless Chocolate Cake

** indicates an entrée served without a side dish*

$60 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 one of the following -

Spinach and Mozzarella Arancini | Prime Rib Crostini | BBQ Bacon Wrapped Shrimp

SOUP OR SALAD

- select two of the following -

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

ENTRÉES

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

Herb Chicken
Mediterranean Chicken
Filet Mignon 6oz
Grilled Salmon
Single Crabcake
Fresh Market Fish
Braised Short Ribs
Blackened Shrimp Pasta*
Filet Tip Gnocchi*
Eggplant Parmesan
Double Crabcakes + *$10/guest*

SIDE DISH

- select two of the following -

Roasted Red Bliss Potatoes | Mashed Potatoes
Chef's Vegetable | Roasted Cauliflower

DESSERT

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

Crème Brulee | Fresh Berries Napoleon
Flourless Chocolate Cake | Seasonal Sorbet

** indicates an entrée served without a side dish*

$70 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