



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 21% event fee and all appropriate sales tax. The event fee covers server gratuity (18%) 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 three of the following for guests to choose from -
- vegetarian entrée available as a no-charge 4th entrée -

Scrambled Eggs with Cheese
Scrambled Egg Whites with Spinach
Classic French Toast
Bananas Foster French Toast
Chicken Salad Sandwich
Classic Caesar with Grilled Chicken*
Strawberry Fields Salad*
Glyndon House Salad & Blue Crab and Roasted Corn Soup*
½ Chicken Salad Sandwich & Daily Soup*

SIDE DISHES

- select one of the following -

Fresh Fruit | Home Fries | Bacon | Sausage

MENU ENHANCERS

Juice at \$3 per glass
Mimosas and Bloody Mary's at \$8 per drink
Unlimited Mimosas and Blood Mary's at \$12 per person

** indicates an entrée served without a side dish*

\$22 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 three of the following for guests to choose from -
- vegetarian entrée available as a no-charge 4th entrée -

Scrambled Eggs with Cheese	Chicken Salad Sandwich
Scrambled Egg Whites with Spinach	Salmon BLT Wrap
Classic French Toast	½ Chicken Salad and Daily Soup*
Bananas Foster French Toast	Classic Caesar with Grilled Chicken*
Breakfast Skillet	Strawberry Fields Salad*

SIDE DISHES

- select two of the following -

Fresh Fruit | Home Fries | Bacon | Sausage

DESSERT

- select one of the following -

Fresh Berries Napoleon
Seasonal Sorbet
Chocolate Mousse

MENU ENHANCERS

Juice at \$3 per glass
Mimosas and Bloody Mary's at \$8 per drink
Unlimited Mimosas and Blood Mary's at \$12 per person

** indicates an entrée served without a side dish*

\$26 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

BEVERAGES

Unlimited Mimosas and Bloody Mary's 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 | Chef's Daily Selection

ENTRÉES

- select three of the following for guests to choose from -
- vegetarian entrée available as a no-charge 4th entrée -

Spinach and Mushroom Omelet	Lobster Roll
Classic Cheese Omelet	Salmon BLT Wrap
Maryland Omelet	Chicken Salad Sandwich
Steak and Eggs	Turkey Bacon Club
Classic French Toast	Blackened Chicken Pasta*
Bananas Foster Toast	Strawberry Fields Salad*

SIDE DISHES

- 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
Chocolate Mousse

** indicates an entrée served without a side dish*

\$36 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 -
- vegetarian entrée available as a no-charge 4th entrée -

Chicken Salad Sandwich

Salmon BLT Wrap

Monterey Chicken Sandwich

Old Fashioned Cheeseburger

½ Chicken Salad Sandwich & Daily Soup*

Glyndon House & Blue Crab and Roasted Corn Soup*

Classic Caesar with Grilled Chicken*

Strawberry Fields Salad*

SIDE DISHES

- select one of the following -

Chef's Coleslaw

Mediterranean Pasta Salad

Roasted Potatoes

Chef's Vegetable

** indicates an entrée served without a side dish*

\$22 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 -

- vegetarian entrée available as a no-charge 4th entrée -

Sherry Chicken	Salmon BLT Wrap
Grilled Salmon	Old Fashioned Cheeseburger
Classic Caesar with Grilled Chicken*	Monterey Chicken Sandwich
Strawberry Fields Salad*	½ Chicken Salad Sandwich & Daily Soup*
Chicken Salad Sandwich	Blackened Chicken Pasta*

SIDE DISHES

- select one of the following -

Chef's Coleslaw
Mediterranean Pasta Salad
Roasted Potatoes
Chef's Vegetable

DESSERT

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

Fresh Berries Napoleon
Seasonal Sorbet
Chocolate Mousse

* indicates an entrée served without a side dish

\$29 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 -
- vegetarian entrée available as a no-charge 4th entrée -

Sherry Chicken	Filet Mignon 6oz
Fresh Market Fish	Fresh Market Fish
Grilled Salmon	Single Crabcake Platter
Braised Short Ribs	Blackened Chicken Pasta*

SIDE DISHES

- select one of the following -

Chef's Coleslaw
Mediterranean Pasta Salad
Roasted Potatoes
Chef's Vegetable

DESSERT

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

Fresh Berries Napoleon
Seasonal Sorbet
Chocolate Mousse

* indicates an entrée served without a side dish

\$32 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

MENU

PLATTERS

- designed to serve 15 guests -

HOT

Sliders: Buffalo Chicken or Pulled Pork \$60

Sliders: Prime Rib or Short Rib \$65

Chicken Tender Bites \$50

Spinach and Artichoke Dip \$60

Crab Fondue \$90

Traditional Meatballs \$65

COLD

Charcuterie Display \$125

Mediterranean Hummus \$50

Bruschetta \$70

Jumbo Shrimp Cocktail Platter \$125

Fruit and Cheese Platter \$75

Assorted Desserts \$90

PIECES

- priced by the dozen -
- vegetarian items indicated by a (V) -

Tex Mex Egg Rolls \$27

Buffalo Chicken Bites \$16

Short Rib Quesadillas \$27

Prime Rib Crostinis \$30

Traditional Meatballs \$35

Mini Crabcakes \$38

Deviled Eggs with Crab \$30

Bacon Wrapped Scallops \$40

Roasted Corn and Crab Shooters \$35

Deviled Eggs with Bacon \$24

Prosciutto and Mozzarella Aroncini \$27

Mini Mozzarella Caprese (V) \$19

Spinach and Mozzarella Aroncini (V) \$22

RECEPTION

PRICING

- based on two hours -
- includes non-alcoholic beverages -

BELMONT MENU

4 Platters

\$28 PER PERSON

WORTHINGTON MENU

4 Platters | 2 Passed

\$34 PER PERSON

SAGAMORE MENU

4 Platters | 4 Passed

\$40 PER PERSON

Jumbo Shrimp Cocktail may not be included in the Reception Style Menu

Menu pricing does not include alcohol, tax and service charge

BELMONT

DINNER MENU

SALAD

- select one of the following -

Glyndon House
Classic Caesar

ENTRÉES

- select three of the following for guests to choose from -
- vegetarian entrée available as a no-charge 4th entrée -

Sherry Chicken
Braised Short Ribs
Grilled Salmon
Filet Mignon 6oz
Blackened Chicken Pasta*

SIDE DISHES

Roasted Potatoes | Chef's Vegetable

DESSERT

- select one of the following -

Seasonal Cobbler
Chocolate Mousse
Fresh Berries Napoleon
Seasonal Sorbet

** indicates an entrée served without a side dish*

\$45 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 -

Bacon Wrapped Scallop
Spinach and Mozzarella Aroncini
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 -
- vegetarian entrée available as a no-charge 4th entrée -

Sherry Chicken	Ribeye 12oz
Braised Short Ribs	Maryland Style Crabcakes
Grilled Salmon	Bone-In Pork Chop
Filet Mignon 6oz	Blackened Chicken Pasta*

SIDE DISHES

Roasted Potatoes | Chef's Vegetable

DESSERT

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

Seasonal Cobbler
Chocolate Mousse
Fresh Berries Napoleon
Seasonal Sorbet

* indicates an entrée served without a side dish

\$55 PER PERSON

Coffee, Tea and Soft Drinks Included

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SAGAMORE

DINNER MENU

ONE BITE

- select two of the following -

Bacon Wrapped Scallop | Spinach and Mozzarella Aroncini | Crabcake Crostini

SOUP

- select one of the following -

Blue Crab and Roasted Corn Soup
Daily Soup

SALAD

- select one of the following -

Glyndon House | Classic Caesar
Kale Salad

ENTRÉES

- select three of the following for guests to choose from -
- vegetarian entrée available as a no-charge 4th entrée -

Sherry Chicken	New York Strip 12oz	Bone-In Pork Chop
Filet Mignon 8oz	Grilled Salmon	Scallop Risotto*
Ribeye 12oz	Maryland Style Crabcakes	Fresh Market Fish

SIDE DISHES

- select two of the following -

Roasted Potatoes | Chef's Vegetable
Garlic Mashed Potatoes | Wild Mushroom Bacon Risotto

DESSERT

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

Seasonal Cobbler
Chocolate Mousse
Fresh Berries Napoleon
Seasonal Sorbet

* indicates an entrée served without a side dish

\$65 PER PERSON

Coffee, Tea and Soft Drinks Included

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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

OPEN BAR

PRICING

- based on two hours –
- includes non-alcoholic beverages –

SOFT BAR

Assorted Domestic and Import Bottled Beer
House Red Wine (2) and House White Wine (2)

\$21 PER PERSON

HOUSE BAR

House Level Alcohol and Mixers
Assorted Domestic and Import Bottled Beer
House Red Wine (2) and House White Wine (2)

\$26 PER PERSON

PREMIUM BAR

Top Shelf Alcohol and Mixers
Assorted Domestic and Import Bottled Beer
House Red Wine (2) and House White Wine (2)

\$30 PER PERSON

Menu pricing does not include tax and service charge