



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 4<sup>th</sup> entrée -

Scrambled Eggs with Cheese  
Scrambled Egg Whites with Spinach  
Classic French Toast  
Bananas Foster French Toast  
Bagel and Nova Lox  
Chicken Salad Sandwich  
Classic Caesar with Grilled Chicken\*  
Glyndon House Salad & Blue Crab and Roasted Corn Soup\*  
½ Chicken Salad Sandwich & Daily Soup\*  
Roasted Vegetable Wrap

### SIDE DISHES

- select one of the following -

Fresh Fruit | Home Fries | Bacon | Sausage

### MENU ENHANCERS

Juice at \$2 per glass  
Mimosas and Bloody Mary's at \$6 per drink  
Unlimited Mimosas and Blood Mary's at \$10 per person

*\* indicates an entrée served without a side dish*

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**\$19 PER PERSON**

Coffee, Tea and Soft Drinks Included

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*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 4<sup>th</sup> entrée -

Scrambled Eggs with Cheese	Chicken Salad Sandwich
Scrambled Egg Whites with Spinach	Blackened Fish Sandwich
Classic French Toast	½ Chicken Salad and Daily Soup*
Bananas Foster French Toast	Classic Caesar with Grilled Chicken*
Bagel and Nova Lox	Kale Salad with Grilled Salmon*
Biscuits and Gravy	Roasted Vegetable Wrap

### SIDE DISHES

- select two of the following -

Fresh Fruit | Home Fries | Bacon | Sausage

### DESSERT

- select one of the following -

Apple Cobbler  
Fresh Berries Napoleon  
Crème Brulee  
Chocolate Mousse

### MENU ENHANCERS

Juice at \$2 per glass  
Mimosas and Bloody Mary's at \$6 per drink  
Unlimited Mimosas and Blood Mary's at \$10 per person

*\* indicates an entrée served without a side dish*

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## \$24 PER PERSON

Coffee, Tea and Soft Drinks Included

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# 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 4<sup>th</sup> entrée -

Spinach and Mushroom Omelet	Lobster Roll
Classic Cheese Omelet	Blackened Fish Sandwich
Maryland Omelet	Chicken Salad Sandwich
Ribeye Steak 6oz and Eggs	Turkey Bacon Club
Classic French Toast	Blackened Chicken Pasta*
Bananas Foster Toast	Vegetable Risotto*

### SIDE DISHES

- select two of the following -

Fresh Fruit | Home Fries | Bacon | Sausage

### DESSERT

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

Apple Cobbler  
Fresh Berries Napoleon  
Crème Brulee  
Chocolate Mousse

\* indicates an entrée served without a side dish

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## \$34 PER PERSON

Coffee, Tea and Soft Drinks Included

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*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 4<sup>th</sup> entrée -

Chicken Salad Sandwich  
Pulled Pork Sandwich  
Blackened Fish Sandwich  
Monterey Chicken Sandwich  
Old Fashioned Cheeseburger  
½ Chicken Salad Sandwich & Daily Soup\*  
Glyndon House & Blue Crab and Roasted Corn Soup\*  
Roasted Vegetable Wrap

### SIDE DISHES

- select one of the following -

Chef's Coleslaw  
Mediterranean Orzo Pasta  
Roasted Red Bliss Potatoes  
Chef's Vegetable

*\* indicates an entrée served without a side dish*

**\$19 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 4<sup>th</sup> entrée -

Meatloaf Stack	Blackened Fish Sandwich
Herb Grilled Chicken	Old Fashioned Cheeseburger
Grilled Salmon	Roasted Vegetable Wrap
Classic Caesar with Grilled Chicken*	½ Chicken Salad Sandwich & Daily Soup*
Kale Salad with Grilled Salmon*	Blackened Chicken Pasta*
Chicken Salad Sandwich	Vegetable Risotto*

### SIDE DISHES

- select one of the following -

Coleslaw  
Mediterranean Orzo Pasta  
Roasted Red Bliss Potatoes  
Chef's Vegetable

### DESSERT

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

Apple Cobbler  
Fresh Berries Napoleon  
Crème Brulee  
Chocolate Mousse

\* indicates an entrée served without a side dish

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**\$26 PER PERSON**

Coffee, Tea and Soft Drinks Included

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# 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 4<sup>th</sup> entrée -

Herb Grilled Chicken	Filet Mignon 6oz
Fresh Market Fish	Fresh Market Fish
Meatloaf Stack	Single Crabcake Platter
Grilled Salmon	Blackened Chicken Pasta*
Braised Short Ribs	Vegetable Risotto*

### SIDE DISHES

- select one of the following -

Coleslaw  
Mediterranean Orzo Pasta  
Roasted Red Bliss Potatoes  
Chef's Vegetable

### DESSERT

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

Apple Cobbler  
Fresh Berries Napoleon  
Crème Brulee  
Chocolate Mousse

\* indicates an entrée served without a side dish

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**\$29 PER PERSON**

Coffee, Tea and Soft Drinks Included

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# 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 4<sup>th</sup> entrée -

Herb Grilled Chicken  
Braised Short Ribs  
Grilled Salmon  
Filet Mignon 6oz  
Blackened Chicken Pasta\*  
Vegetable Risotto\*

### SIDE DISHES

Roasted Red Bliss Potatoes | Chef's Vegetable

### DESSERT

- select one of the following -

Chocolate Mousse  
Fresh Berries Napoleon  
Crème Brulee

*\* indicates an entrée served without a side dish*

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**\$35 PER PERSON**

Coffee, Tea and Soft Drinks Included

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# 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 4<sup>th</sup> entrée -

Herb Grilled Chicken	Ribeye 12oz
Braised Short Ribs	Maryland Style Crabcakes
Grilled Salmon	Blackened Chicken Pasta*
Filet Mignon 6oz	Vegetable Risotto*

### SIDE DISHES

Roasted Red Bliss Potatoes | Chef's Vegetable

### DESSERT

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

Apple Cobbler  
Chocolate Mousse  
Fresh Berries Napoleon  
Crème Brulee

\* indicates an entrée served without a side dish

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**\$45 PER PERSON**

Coffee, Tea and Soft Drinks Included

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*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 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 4<sup>th</sup> entrée -

Herb Grilled Chicken	New York Strip 12oz	Vegetable Risotto*
Filet Mignon 8oz	Grilled Salmon	Scallop Risotto*
Ribeye 12oz	Maryland Style Crabcakes	Fresh Market Fish

### SIDE DISHES

- select two of the following -

Roasted Red Bliss Potatoes | Chef's Vegetable  
Garlic Mashed Potatoes | Mushroom Risotto

### DESSERT

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

Apple Cobbler  
Chocolate Mousse  
Fresh Berries Napoleon  
Crème Brulee

\* indicates an entrée served without a side dish

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## \$55 PER PERSON

Coffee, Tea and Soft Drinks Included

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# 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
- Calamari: Buffalo or Traditional \$75
- Spinach and Artichoke Dip \$60
- Crab Fondue \$90
- Traditional Meatballs \$65
- Lamb Meatballs \$75

#### COLD

- Charcuterie Display \$125
- Mediterranean Hummus \$50
- Bruschetta \$70
- Jumbo Shrimp Cocktail Platter \$125
- Smoked Salmon Display \$125
- Fruit and Cheese Platter \$75
- Artisan Cheese Tray \$90
- Seasonal Fruit and Artisan Cheese Tray \$125
- Assorted Desserts \$90

### PASSED PIECES

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

- Tex Mex Egg Rolls \$27
- Chicken Skewers \$16
- Buffalo Chicken Bites \$16
- Short Rib Quesadillas \$27
- Prime Rib Crostinis \$30
- Filet Tenderloin Skewers \$19
- Traditional Meatballs \$30
- Jumbo Lump Mini Crabcakes \$38
- Deviled Eggs with Crab \$30
- Bacon Wrapped Scallops \$40
- Cornmeal Crusted Scallops \$35
- Roasted Corn and Crab Shooters \$35
- Lamb Meatballs \$35
- Deviled Eggs with Bacon \$19
- Prosciutto and Mozzarella Aroncini \$27
- Mini Mozzarella Caprese (V) \$19
- Mediterranean Cucumber Cups (V) \$22
- 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  
\$34 PER PERSON

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

*Menu pricing does not include alcohol, tax and service charge*

# 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 three hours -  
- includes non-alcoholic beverages -*

### SOFT BAR

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

**\$19 PER PERSON**

### HOUSE BAR

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

**\$24 PER PERSON**

### PREMIUM BAR

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

**\$28 PER PERSON**

*Menu pricing does not include tax and service charge*