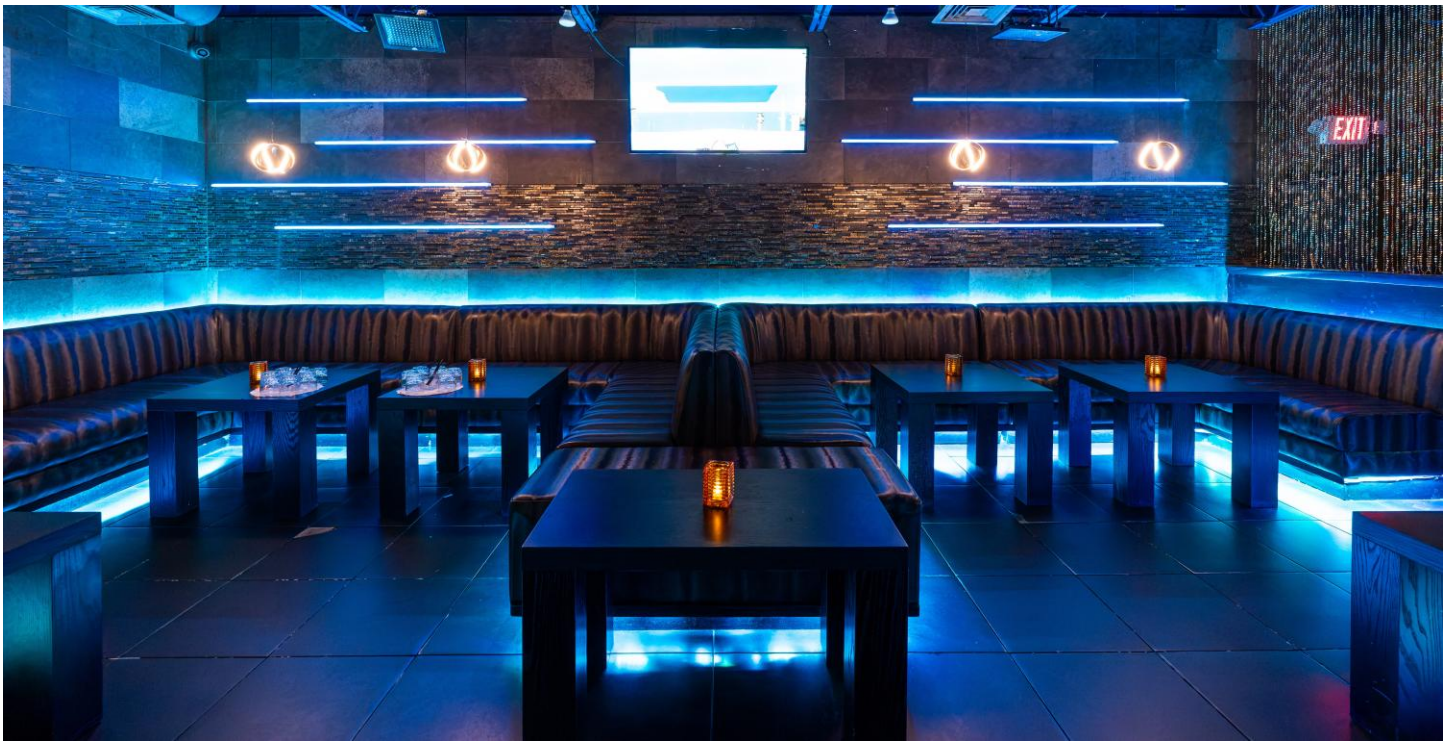
46 LOUNGE

TOTOWA, NJ

PRIVATE EVENTS



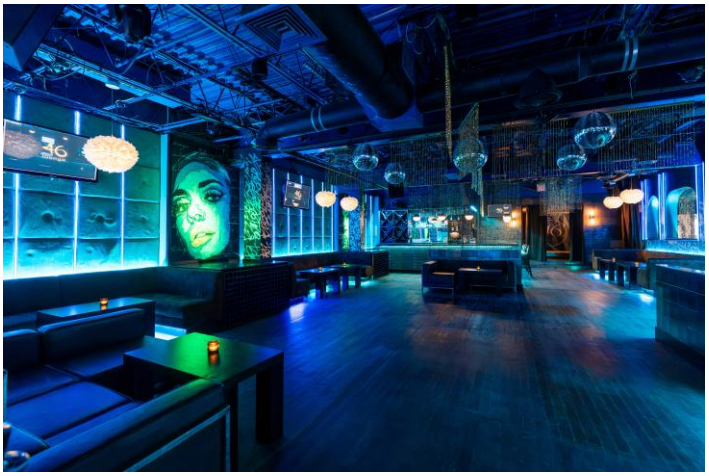
300 US Highway 46 | Totowa, NJ | 973.939.9044 | info@46lounge.com | 46lounge.com

46 Lounge…. Upscale Lounge – Nightclub – Outdoor Patio

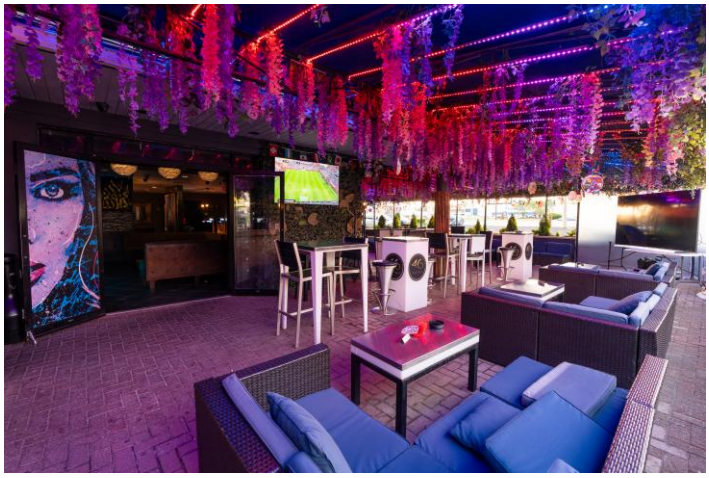
46 Lounge is an ultra-chic lounge with flavors of Manhattan, Miami and Los Angeles packed into one exciting venue. With 3 Designer Bars and a Tropical Outdoor Patio & Bar, 46 Lounge is the most high profile bar/restaurant/nightclub outside of Manhattan.

Modern American Menu – Award Winning Signature Martini & Cocktail Menu – Diverse Wine Selection with 10 Available by the Glass – Unrivaled VIP Bottle Service

We feature an Appetizer Menu with American, Latin, Asian, Italian & Mediterranean Influence. Our dishes are tailored to complement cocktails & wines and are as suitable for a light dinner as they are for a high energy night of partying.









300 US Highway 46 | Totowa, NJ | 973.939.9044 | info@46lounge.com | 46lounge.com

46 LOUNGE *is available for Private Parties (50-100 Seated, 500 with Standing Room)*
Private venue access with state-of-the-art sound system, intelligent club lighting, LED screens, dance floor and lounge seating. Catering and Drink Packages will be customized to your event.

Private Event Available Days:
Sunday through Thursday (All Hours)
Friday & Saturday All Hours Before 9pm*

*Because we open our venue to the public on Friday & Saturday, your exclusive use of the venue must conclude no later than 9pm on these days.
At the end of the party, your guests are welcome to stay and mingle with the regular crowd and purchase their own drinks from any of our bars.

STANDARD ALL INCLUSIVE PACKAGE $85
(Tier 1 Catering Package, Standard Open Bar, All Venue & Security Fees)

PREMIUM ALL INCLUSIVE PACKAGE $105
(Tier 2 Catering Package, 1 Additional Platter, Premium Open Bar, All Venue & Security Fees)

PLATINUM ALL INCLUSIVE PACKAGE $125
(Tier 3 Catering Package, 1 Additional Platter, Premium Open Bar, 1 Entertainer of your choice, All Venue & Security Fees)

Catering Packages (50-500 Guests)
(See Catering Menu for Options)

Tier 1 - Select 2 Mains, 3 Sides (Or 4 Display Selections): $45/per guest
Tier 2 - Select 3 Mains, 4 Sides (Or 6 Display Selections): $55/per guest
Tier 3 - Select 4 Mains, 5 Sides (Or 8 Display Selections): $65/per guest

Open Bar Packages

$36pp - Standard 3 Hour Open Bar (includes beer, wines, house liquors & brand liquors such as Ketel One, Tito's, Bacardi, Tanqueray, Milagros, Jack Daniels, Jameson & Dewar's White Label.
$12pp Each Additional Hour

$45pp - Premium 3 Hour Open Bar (includes standard open bar plus specialty cocktails and premium liquors such as Grey Goose, Patron, Casamigos, Don Julio, Bombay Sapphire, Hendrick's Gin, Johnny Walker Black, Buchanan's 12 yr, & Hennessey VS.
$15pp Each Additional Hour

Beer, Wine & Soda Packages

$24pp – 3 Hour Open Beer & Wine (All Beer Selections, All Wine Selections)
$8pp Each Additional Hour

$12pp – 3 Hour Soda & Juice Package
$4pp each Additional Hour

Complimentary Champagne Toast for Special Occasions

A 20% Service Fee will be placed on the final bill for our Bartenders, Servers & Kitchen Staff

Add-On Passed Hors D'oeuvres (50-500 guests)

Choose 3 Selections - $18 per guest for 1 hour, $27 per guest for 2 hours
Choose 5 Selections - $24 per guest for 1 hour, $36 per guest for 2 hours

Sliders (Beef, Crispy Chicken, Pulled Pork or Short Rib)
Empanadas (Beef or Spinach & Cheese)
Short Rib or Iberico Pork Skewers w Red Chimichurri
Teriyaki Skewers (Chicken or Steak)
Shrimp & Chorizo Skewers
Tomato & Mozzarella Caprese Skewers
Tuna or Salmon Tartare w Avocado Mousse
Mini Ceviche Bowl (Shrimp, Fish or Mixto)
Bacon Wrapped Scallops
Glazed Meatballs with Pineapple
Mini Crab Cakes
Jumbo Shrimp Cocktail
Jumbo Garlic Shrimp
Assorted Spring Rolls
Franks in a Blanket
Spanakopita (Spinach & Cheese Phyllo)
Assorted Phyllo Pastries
Assorted Mini Quiche

Add-On Display Platters

(Each Platter serves 25-50 guests)

Fresh Vegetable Platter $150
Assortment of fresh vegetables including broccoli, cauliflower, carrots, celery, peppers and cucumbers.

Fresh Fruit Platter $180
Assortment of fresh berries, melons, pineapple, grapes & seasonal varieties

Cheese Platter $190
Comprehensive selection of cheeses served with assorted gourmet crackers and seedless grapes

Assorted Sandwich Platter $200
Select cold cuts and cheeses in assorted breads. Quartered and arranged on a beautiful platter.

Antipasto Platter $220
Arrangement of select Italian cold cuts and cheeses served with marinated artichokes and roasted peppers

Dessert Platter $150
Arrangement of assorted cookies, brownies & mini cakes

Additional Add-On Menu Upgrades – Call to Inquire

Sushi Platters
Coffee/Tea Stations
Custom Dessert Stations

CATERING MENU OPTIONS

Main Selections (Buffet Style)

Chicken Francese
Chicken Marsala
Chicken w/Artichoke Hearts & Sun Dried Tomatoes
Beef Tenderloin Tips w/Mushrooms
Pepper Steak
Roast Beef in Gravy
Braised Beef Short Rib w/Root Vegetables
Slow Roasted Pork in Citrus Garlic Mojo
Meatballs in Tomato Sauce
Swedish Meatballs
Sausage and Peppers
Eggplant Rollatini
Kielbasa & Sauerkraut
Stuffed Cabbage
Fried Calamari
Salmon w/Alfredo Cream & Dill
Jumbo Shrimp Scampi
Jumbo Shrimp Fra Diavolo

Display Selections

Tacos (Shrimp, Chicken or Pulled Pork)
Sliders (Beef, Crispy Chicken, Pulled Pork or Short Rib)
Empanadas (Beef or Spinach & Cheese)
Short Rib or Iberico Pork Skewers w Red Chimichurri
Teriyaki Skewers (Chicken or Steak)
Shrimp & Chorizo Skewers
Tomato & Mozzarella Caprese Skewers
Tuna or Salmon Tartare w Avocado Mousse
Mini Ceviche Bowl (Shrimp, Fish or Mixto)
Bacon Wrapped Scallops
Glazed Meatballs with Pineapple
Mini Crab Cakes
Jumbo Shrimp Cocktail
Jumbo Garlic Shrimp
Coconut Shrimp
Chicken Fingers
Mozzarella Sticks
Chicken Wings
Mac and Cheese Mini Pans

Starches and Greens

Penne w/Vodka Sauce
Rigatoni Bolognese
Rigatoni w/Vegetables & Marinara
Bowties with Broccoli & Chicken
Bowties with Spinach and Sausage
Jasmine White Rice
Yellow Paella Rice
Vegetable Fried Rice
Chicken, Beef or Pork Fried Rice
Mashed Potatoes
Rosemary Roasted Potatoes
Green Beans
Carrots
Broccoli & Cauliflower
Sauteed Spinach or Broccoli Rabe
Sauteed Zucchini, Yellow Squash & Eggplant
Red Beans
Black Beans
Tostones (Fried Green Plantains)
Platano Maduros (Sweet Plantains)
Baby Spinach Salad
Mixed Greens Salad
Caesar Salad
Garden Salad
Tomato & Mozzarella Salad (Caprese)
Tri Color Pasta Salad
Macaroni Salad
Potato Salad



46 Lounge PRIVATE VIP LOUNGE RESERVATIONS

If you're looking for an exclusive gathering space for smaller groups in one of our events, our VIP Lounge may be the perfect place for your special event. We can accommodate groups of 25-50 guests in the VIP Lounge. Experience the Ambiance of 46 Lounge...VIP Style

- Ultra Lounge Seating
- LED Mood Lighting
- Dedicated Server Service for Food, Bottle and Bar Service
- Access to the main lounge and main dance floor area to commingle with our regular crowd

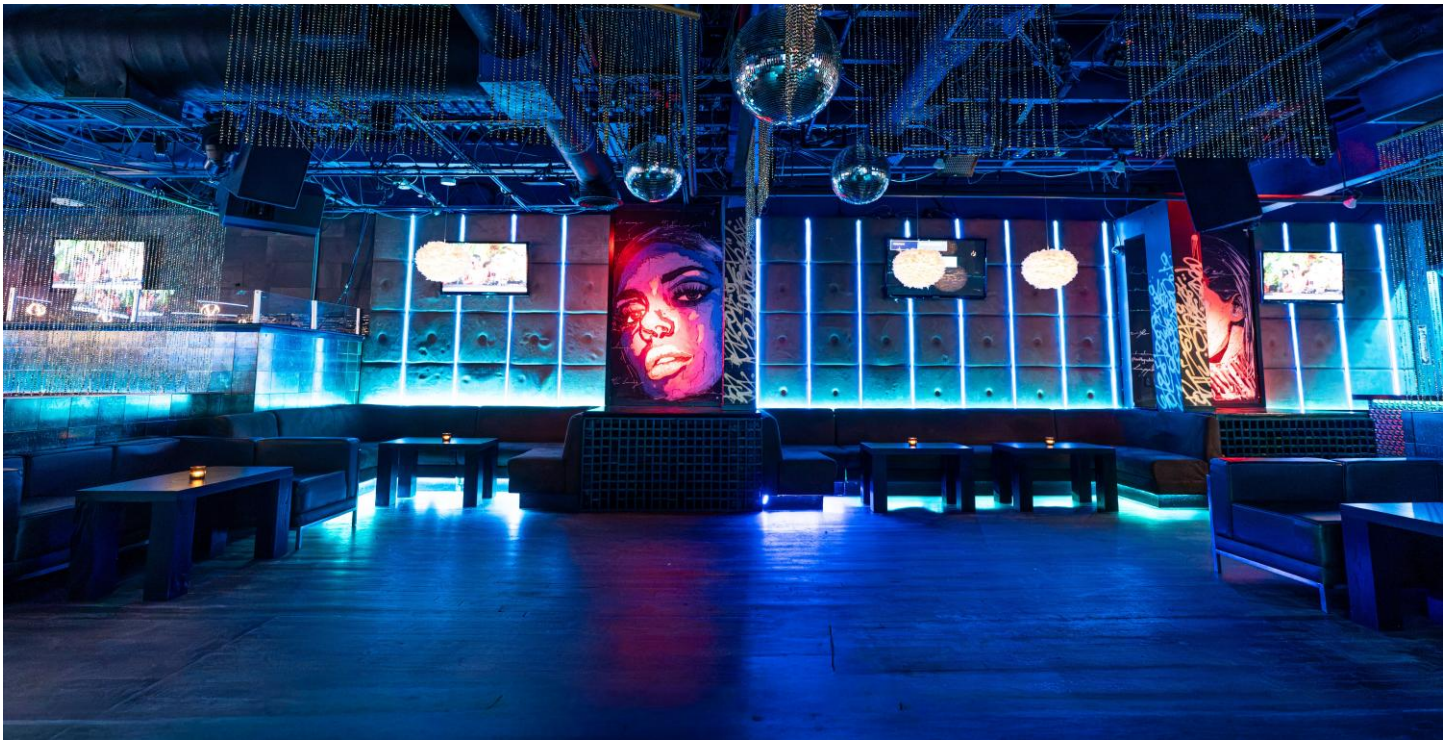
Entire VIP Lounge Reservation
Available Friday & Saturday 9pm-3am

Weekly Friday Event
Club Hits, House, Hip Hop, Reggaeton
Dress Trendy - No athletic wear, work boots, caps or baggy clothing – 21 and Over

Weekly Saturday Event
Salsa, Merengue, Bachata, Reggaeton, Club Hits, House, Hip Hop
Dress Trendy - No athletic wear, work boots, caps or baggy clothing – 21 and Over

9pm-3am - $2500 Minimum Table Package or Prepaid Tab*

* Tab may include Food, Bottles, Beer, Liquor, Wine & Beverages. Your party must run one tab or several tabs with our VIP servers. Any purchases from our regular bars will not be included.



EVENT COORDINATION | 46 Lounge

BOOKING
A proposal for all costs will be furnished upon request. A 50% non-refundable deposit is required to confirm your event, 25% is due 30 days before the event, and the remaining 25% payment is due 14 days in advance of your event.

STAFFING
Staffing needs are based on the number of guests invited, the space utilized, and the complexity of the menu served. Fees for the additional staff are as follows:

Management Fee - $250
Servers – Included with Hors D'oeuvres Package($150 each for Cocktail Service)
Bartenders – Included ($150 each for Cash Bar)
Coat Check Attendant (Optional) - $100 each
Valet Parking Attendant (Optional) - $100 each
Security - $150 each (minimum one guard per every 50 guests)

VENUE OVERTIME FEES
Facility Overtime Rental Fee - $750/hour

ENTERTAINMENT/AUDIO/VIDEO
DJ Fee* – $150 per hour (3 hour minimum) *If hiring your own DJ, he/she must bring own sound equipment or $300 equipment rental fee with $1500 Security Deposit for use of our equipment.

Please inquire about entertainment including **LED ROBOTS, STILT DANCERS, THEME DANCERS, PERCUSSIONIST, VIOLINIST, SAXOPHONIST, SNAKE CHARMER, AIR BRUSH TATOO ARTIST, ETC.** Event Spaces are equipped with audio and video equipment. Please inquire with your sales manager regarding specific video display or sound needs.

TAXES & FEES
All food and beverage charges are subject to 20% service fee.
All charges are subject to 6.625% New Jersey State Sales Tax.

LATE ARRIVALS
46 Lounge reserves the right to charge 100% of the contract and conclude any event that runs outside of the scheduled event time. Please contact your sales manager if you are running more than 15 minutes late for your event.



