



Le MALT

1021 Saint Georges Ave. Colonia, NJ 07067
P: 732.510.7700 E: info@lemalt.com

Moonshine

cocktails
(open bar)

royal sangria

johnnie walker 18 years, infused red wine, fresh fruit

ferrari martini

mango rum, 100% pomegranate puree, edible flower garnish

vip cosmo

zyr premium vodka, cointreau noir, cranberry juice, fresh lime

spirits

**belvedere vodka, hendricks gin, bacardi 8 rum,
glenfiddich 12 y/o single malt, marker's mark bourbon,
hennessy vs cognac, patron silver tequila**

a selection of sodas & juices

a selection of domestic & imported beers

sommeliers selection of white & red wine

tapas

le malt fries (v)

tossed in unique blend of chef 's special spices

seared scallops

lemon preserve horseradish with wonton chips

chicken lollipops

marinated in coconut milk, cumin, and orange juice

deviled eggs

eggs, smoked bacon, shallots, black truffle

all menus are subject to availability and change without notification.
please alert our staff if any of your guests have food allergies or any dietary restrictions.

**new zealand lamb lollipops
accompanied with a zesty chutney sauce**

additional tapas selections at \$7 per person

dessert

chocolate peanut butter caramel crunch

2 hour (minimum) \$65 per person

3 hour \$80 per person

4 hour \$90 per person

entrée add-on option packages listed below

all prices exclude 7% NJ tax and 20% gratuity.

for 35 or more guests, a room rental fee will be applied for full buyout of venue: \$1900 (fri/sat) | \$500 (mon-thu)
minimum 3 hour package required for fri/sat full buyout

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The Speakeasy

cocktails
(open bar)

royal sangria

johnnie walker 18 years, infused red wine, fresh fruit

ferrari martini

mango rum, 100% pomegranate puree, edible flower garnish

vip cosmo

zyr premium vodka, cointreau noir, cranberry juice, fresh lime

moscow mule

belvedere vodka, fresh lime juice, mint leaves, ginger beer

spirits

**belvedere vodka, hendricks gin, ron zacapa centenario xo rum,
balvenie 14 y/o whisky, bulleit bourbon, hennessy vsop cognac,
don Julio anejo tequila, grand marnier signature collection**

a selection of sodas & juices

a selection of domestic & imported beers

sommeliers selection of white & red wine and prosecco
(rated 90 points or more)

tapas

le malt fries (v)

tossed in unique blend of chef 's special spices

seared scallops

lemon preserve horseradish with wonton chips

chicken lollipops

marinated in coconut milk, cumin, and orange juice

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deviled eggs
eggs, smoked bacon, shallots, black truffle

new zealand lamb lollipops
accompanied with a zesty chutney sauce

le malt sliders
kobe beef stuffed with gorgonzola, caramelized onions with brioche

sashimi tuna tartare
thai basil with wonton chips

additional tapas selections at \$7 per person

dessert

chocolate peanut butter caramel crunch

grand marnier truffles

2 hour (minimum) \$80 per person

3 hour \$95 per person

4 hour \$115 per person

entrée add-on option packages listed below

all prices exclude 7% NJ tax and 20% gratuity.

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entrée package #1

please choose two (one entrée per person)

wild mushroom ravioli (v)

french bone in chicken

grass-fed filet mignon in wild mushrooms sauce

add \$25 per person to above packages*

entrée package #2

please choose two (one entrée per person)

wild caught alaskan king salmon

grilled kobe striped steak in hawaiian black salt

pan roasted chilean sea bass

add \$35 per person to above packages*

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additional services**

music

djs, live musicians, cabaret singers

photography

photographers, videographers, photo booths, projector screens

decor

flowers, dance floor, extravagant lighting, red carpet, step & repeat

entertainers

**burlesque, unique costuming, themed greeters, live performers,
stilt walkers, strolling tables, fire breathers**

***all the above additional services or any other services are only available for private events
that are closed to public*

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