



**Gus's**  
**LAST WORD**

*Where every night's a party*

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*Private Dining & Events*

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*Enjoy Yourself - It's Later Than You Think!*





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## Family Style Brunch

\$35 PER PERSON

— FIRST —

Bread Baskets with  
Whipped Butter

Fruit Salad

— SECOND —

(CHOOSE 3 OF THE FOLLOWING)

**French Toast**

*Lavender Blueberries, Maple Syrup*

**Cheesy Scramble**

*American and Cheddar Cheese, Potato Hash*

**Caprese Pasta**

*Fresh Mozzarella, Tomato, Basil*

**Chicken and Waffles**

*Sugared Waffle, Fried Chicken Breast,  
Maple and Hot Honey*

**Avocado Toast**

*Cucumber, Tomatoes, Red onion, Chickpeas,  
Garden Salad*

**Grilled Cheese**

*Bacon, Cheddar and American Cheese, Fries*

**Grilled Chicken Breast**

*Lemon, Artichoke, Heirloom Tomato,  
Roasted Asparagus*

**Margarita Pizza**

*San Marzano Tomato, Fresh Mozzarella,  
Basil, Olive Oil*

**Roasted Vegetable Pizza**

*Spring Harvest, Ricotta, Parmesan*

**Prosciutto di Parma Pizza**


*Baby Arugula, Lemon Ricotta,  
Red Pepper Flake, Pistachio*



DESSERT

**Sugared Doughnuts**

*Blueberry Jam, Vanilla Creme*



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## Family Style Dinner

\$55 PER PERSON

### FIRST

Bread Baskets & Whipped Butter | Garden Salad

### SECOND

CHOOSE ONE OF THE FOLLOWING

**Buratta** Prosciutto di Parma, Pear, Spiced Walnuts

**Crispy Cauliflower** Lemon Cream, House Saison

**Chicken Parm Fries** Marinara, Cheese Sauce

### MAIN COURSE

CHOOSE THREE OF THE FOLLOWING

**Margarita Pie** San Marzano Tomato, Fresh Mozzarella, Basil, Olive Oil

**Local Mushroom Pie** San Marzano Tomatoes, Mozzarella, Parmesan Reggiano

**Sweet Sausage Pie** San Marzano Tomatoes, Mozzarella, Parmesan Reggiano

**Pepperoni Pie** San Marzano Tomatoes, Mozzarella, Parmesan Reggiano

**Goffle Farm Chicken** Maitake Mushroom, Pea Sprouts, Baby Potatoes, Lemon Cream

**Crispy Skin Salmon** Local Spinach, Couscous, Green Goddess

**Cajun Mac & Cheese** Blackened Shrimp, Andouille, Gremolata Breadcrumbs

**Caprese Pasta** Mozzarella, Basil, Heirloom Tomatoes

**Filet Mignon** Creamy Potatoes, Asparagus, Roasted Garlic, Demi Glace

### DESSERT

Sugared Donuts with Blueberry Jam  
an Vanilla Cream.

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## Cocktail Party Menu

\$35 PP FOR TWO HOURS OF PASSED APPETIZERS

—CHOOSE 6 OF THE FOLLOWING —

**Stuffed Mushrooms**

**Caprese Skewers**

**Deviled Eggs**

**Pizza Pinwheels**

**Salmon Canape**

**Sliced Steak Crostini**

**Charcuterie Kebabs**

**Kielbasa Pigs in a Blanket**

**Bloody Mary Shrimp  
Cocktail Shooters**

### ADD-ON STATIONS

ADD ANY OF THE FOLLOWING TO YOUR COCKTAIL PARTY.

EACH ORDER SERVES UP TO 20 GUESTS

**Harissa Hummus - \$75**

*Grilled Naan, Cucumber Salad*

**Pulled Pork Sliders - \$95**

*Coleslaw, Spicy Bbq*

**Fondue Station - \$150**

*Sourdough, Kielbasa, Pear*

**Classic Caesar Salad - \$85**

*Romaine, Croutons, Creamy Parmesan*

**Beet Salad - \$95**

*Orange, Fennel, Goat Cheese,  
Almond, Black Currant Balsamic*

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## Brunch Beverage Package

3 HOURS

### TIER 1

*\$25 pp*

House Red & White Wine  
Mimosas

### TIER 2

*\$30 pp*

House Red & White wine  
House Draft Beer  
Mimosa  
Bloody Mary

### TIER 3 - *\$35 pp*

House Red  
& White wine  
House Draft Beer

Mimosa  
Bloody Mary  
House spirits

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# Gus' LAST WORD

## Evening Beverage Package

2 HOURS

### BEER & WINE PACKAGE

*\$30 pp*

Choice of three House  
Draft Beers

House Red & White Wine

### BASIC PACKAGE

*\$40 pp*

House Red & White Wine

Choice of three House  
Draft Beers

Classic Cocktails with  
House Spirits

### DELUXE PACKAGE *\$50 pp*

- Choice of 1 Red & White Varietal  
from our Premium Wine List

- Choice of Three House Draft Beers

- Classic Cocktails with Premium  
Spirits

#### Classic Cocktails

- Old Fashioned • Manhattan • Margarita
- Moscow Mules

#### Premium Spirits

- Tito's Vodka • Brooklyn Gin
- Casamigos Tequila • Real McCoy Rum
- Bulleit Bourbon • Bulleit Rye

Choice of Two Gus' Signature Cocktails

**Gus's Last Word** Ford's Gin, Green Chartreuse,  
Maraschino Liqueur, Gentian, Lime, Peychaud's

**Wood Ridge Old Fashioned** Sagamore Rye USBG NJ  
Barrel Select, Laird's Apple Brandy, Madeira,  
Demerara, Angostura

**I Got Rhythm** Tanqueray Gin, Dill, Ginger, Lemon,  
Rose Water

**Golden Girl** Real McCoy 3 Yr Rum, St Agrestis  
Amaro, Lavender, Bergamot, Lemon, Soda

**A Fool Such as I** Banhez Mezcal, Rockey's Botanical  
Liqueur, Aperol, Strawberry, Orange

**Flamingo Serenade** Skyy Vodka, Banhez Mezcal,  
Dolin Blanc, Kiwi, Mint, Lime

# Frequently Asked Questions

## CAN I BRING IN MY OWN DECORATIONS?

Yes! Personalizing the space makes your event extra special. We just ask that you adhere to our decoration policies in order to preserve Gus' walls, furniture and floors. Please do not tape or tack anything to any surface. Please do not use confetti, glitter or rose petals, as they get imbedded in our wood floors. There can be no helium balloons used in the barn due to the belt driven fans on the ceiling.

## CAN I COME IN BEFORE MY EVENT'S START TIME TO SET UP?

Yes! Your space is available to you one hour before the event starts. If you require more time you may be subject to a fee. Please let us know if you require more to decorate two weeks before your event.

## CAN I BRING IN MY OWN DESSERT?

Yes! Gus' charges a \$2 per person service fee for any outside desserts. You can bring as many as you'd like!

## CAN I BRING IN MY OWN ALCOHOL?

Unfortunately, no. Gus' Last Word Tavern has a full service bar and we are happy to offer you one of our set bar packages or a consumption bar.

## CAN YOU ACCOMMODATE ONE OF MY GUESTS DIETARY RESTRICTIONS?

Yes! We are happy to prepare a special meal for someone with an allergy or dietary restriction. We ask that you notify us of any special requests when you submit your menu choices so that we can be prepared for your guest.

## WHEN SHOULD I CHOOSE MY MENU?

We ask that you make your final menu decisions three weeks prior to your event. We are happy to guide you through this process if you need a little extra help.

## WHEN DO YOU NEED MY FINAL GUEST COUNT?

We ask that you have your final guest count two weeks before your event.

## WHAT IF I WANT TO PARTY A LITTLE LONGER?

Our standard events are three hours long with an extra hour allowed before for set-up and a half hour after for break-down. We will happily extend your party a room fee of \$250 per each additional hour.