



Stonebridge

WEDDING GUIDE

Standard Package

Our Standard Wedding Packages include first class service designed to make your day at Stonebridge a fun and memorable experience for you and your guests. We recognize that planning a wedding is a lot of work, but we see ourselves as partners in the planning process and want to take as many details off your to-do list as possible so you can relax and enjoy your special day.

Wedding services include:

- Six hours of continuous open bar service
- Two tray passed hors d'oeuvres
- Plated or buffet meal service
- Coffee and tea station
- Champagne toast for head table
- Cutting and serving of your wedding cake
- Six hour room rental
- Early room access day of event
- Professionally staffed
- White floor-length table linens and white napkins
- Tables and Chiavari chairs
- China, flatware and glassware
- Outdoor Tiki Bar
- Complimentary tasting for two
- Complimentary foursome of golf
- Complimentary coat room attendant upon request

Additions

- Colored napkins \$.50 each
- Colored table linens \$15 each

Pricing (per person)

These are our base packages which include tax and premium beverage service.

FRIDAY & SUNDAY **\$115**

Labor Day & Memorial Day are charged at the Saturday rate

SATURDAY **\$120**

CHILDREN **\$30**
3-12

Reserve Your Date

We'll hold your desired date with a \$1,000 deposit and signed contract. After that we'll be in direct communication so that your wedding runs smoothly from start to finish.

- An estimated guest count is due 30 days prior to the event.
- A 90% pre-payment of event is also due at this time in the form of check, money order, credit card or cash. If the 90% payment is made with a credit card a 3% service fee is applied.
- A minimum guaranteed attendance figure is required 14 days prior to the event and is not subject to reduction.

FACILITY FEE **\$5,500**

CEREMONY FEE **2,000**



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Appetizers

Choose two

Spinach Pie

Spinach and feta, wrapped in flaky filo dough and baked to golden brown perfection

Caprese Skewers

Marinated mozzarella balls, ripened tomato, fresh basil

Bruschetta

Sliced Roma tomato, drizzled with roasted garlic oil and balsamic reduction, and garnished with fresh basil, served in ciabatta bread

Macaroni and Cheese Bites

Deep fried mac and cheese bites, served with ranch dipping sauce

Vegetable Spring Roll

Medley of water chestnuts, cabbage, carrot, corn, green bean, onion, and sugar snap peas wrapped in rice paper and deep fried.

Meatballs

Beef meatballs with the choice of marinara, Swedish Sauce, sweet chili Asian sauce

Mushroom Bruschetta

Mushroom duxelle, roasted red pepper, and parmesan cheese, served on a grilled ciabatta

Crab Cakes +\$2

Succulent crab meat patties, brined capers, tangy remoulade

Shrimp Cocktail +\$2

Citrus steamed shrimp. tangy horseradish cocktail sauce

Ahi Poke Chips +\$2

Ahi tuna, green onion, cucumber, carrot, radish, crunchy wonton, and sweet chili and soy reduction

Stationed Appetizers

Serves 25 per order

Cheese and Crackers \$100

Colby jack, smoked cheddar, pepper jack cheese accompanied with a medley of assorted crackers

Fruit Platter \$100

Ripe honeydew, cantaloupe, watermelon pineapple, red grapes, blueberries

Balsamic Grilled Vegetable Platter \$100

Fire roasted onion, bell peppers, Portobello mushroom, squash and zucchini

Crudites \$100

Crisp, bite sized garden vegetables: carrot, celery, broccoli, cauliflower, bell peppers, choice of dipping sauce, ranch or bleu cheese



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Salads

Choose one

Garden Salad

Wild field greens, matchstick carrots, ripened baby tomato, red onion, cucumber, buttered croutons served with ranch and italian dressing

Caesar

Fresh romaine hearts, shaved parmesan cheese, ripened tomato, crunchy garlic croutons, Caesar dressing

Spinach Salad +\$2

Leafy spinach, gorgonzola cheese crumbles, roasted butternut squash, toasted pecans, balsamic dressing

Summer Berry Salad +\$2

Wild Field Greens, medley of fresh berries, toasted walnuts, feta, and strawberry vinaigrette

Peach Panzanella +\$3

Wild field greens, grilled peaches, toasted pecans, buffalo mozzarella buttered croutons, citrus vinaigrette



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ALL OPTIONS INCLUDE ROLLS AND BUTTER

Entrees

Choose two

Parmesan Herb Encrusted Chicken

Parmesan encrusted chicken breast, smothered in house marinara and melted mozzarella cheese

Chicken Piccata

Lightly breaded chicken breast, topped with capers, marinated artichokes and a rich Piccata pan sauce

Roasted Red Pepper Chicken

Lightly breaded chicken breast, topped with a roasted red pepper cream sauce

Chicken Marsala

Lightly breaded chicken breast, button mushrooms, marsala cream sauce

Chicken Cordon Bleu +\$2

Pounded chicken breast roulade, filled with honey ham, gruyere cheese, topped with a honey dijon drizzle

Crusted Haddock

Horseradish crusted, served with a tomato beurre blanc

Salmon Beurre Blanc +\$5

Fresh Atlantic grilled salmon with a citrus beurre blanc

Cherry Walnut Salmon +\$6

Crusted fresh Atlantic Salmon with a Dijon cream sauce

Beef Tips (Buffet Only) +\$6

Seared beef tenderloin, balsamic glazed onion, roasted garlic, house Zip sauce

Beef Short Rib +\$10

Tender braised beef shortrib, savory pan jus

Beef Ribeye +\$10

Handcut Ribeye, char-grilled, served with red wine jus lie

Filet Mignon +\$12

8oz Tender, center cut Filet Mignon

DUETS AVAILABLE AT PRICE OF HIGHER CHOICE



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Vegetarian/Vegan Entrees

Pasta Primavera

*Penne pasta, roasted baby tomato, wilted spinach
seasonal squash, charred onion, parmesan cheese,*

Vegan Beet Risotto

*Beet puree, roasted red beets, seasonal vegetables,
white wine*

Mushroom Ravioli

Roasted garlic cream sauce, Haystack vegetable blend

Buffet Pasta Selections

Pasta Primavera

*Penne pasta, roasted baby tomato, wilted spinach
seasonal squash, charred onion, parmesan cheese,*

Marinara Penne

*Penne pasta, tossed with our homemade marinara
sauce, topped with mozzarella cheese and baked to
perfection*

Potato Gnocchi

*Wilted spinach, red pepper, roasted garlic cream
sauce*

Sides

Starch

Choose one

Boursin Cheese Redskin Mashed Potato

Tri-colored creamer potato

Sour Cream and Cheddar Mashed Potato

Basil Pesto Risotto

Wild Rice

Vegetables

Choose one

Asparagus with lemon butter

Broccolini

Roasted Garden Carrots

Roasted Root Vegetables

Steamed Broccoli

Green Bean Almondine

Roasted Broccoli and Cauliflower



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LATE NIGHT SNACKS

ALL PRICES PER PERSON

- **FRENCH FRY STATION \$8**

- french fries, sweet potato fries, tater tots. served with ranch, ketchup, mustard, warm cheese fondue, chili

- **SOFT BAKED PRETZELS \$8**

- cinnamon sugar with cream cheese frosting
- salted with mustard, cheese sauce

- **TOAST YOUR OWN SMORES BAR \$8**

- Hershey's Chocolate, Marshmallow, Graham Crackers, +\$1 for Reese's Peanut Butter Cups

- **TACO BAR \$10**

- seasoned beef or chicken with soft and hard shells, lettuce, cheese, salsa, sour cream, guacamole

- **SLIDERS \$10**

- certified angus patties, sautéed onion, american cheese
- fried chicken, pickle, hot honey

- **PIZZA \$8**

- choose between - cheese, pepperoni, vegetarian
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BEVERAGES

MIXERS & GARNISHES INCLUDED. TWO BARTENDERS PER 100 GUESTS.
ADDITIONAL BARTENDER \$200

PREMIUM LIQUOR

INCLUDED IN PACKAGE

- skyy vodka
- bombay gin
- bacardi rum
- captain morgan's spiced rum
- canadian club whiskey
- dewar's scotch
- jim beam bourbon
- jose cuervo tequila
- kahlua
- bailey's irish cream
- amaretto
- peach schnapps
- house table red and white wine
- domestic draft beers

TOP SHELF LIQUOR

+\$3

- titos vodka
- tanqueray gin
- bacardi rum
- captain morgan's spiced rum
- jack daniels whiskey
- chivas regal scotch
- maker's mark bourbon
- hornitos tequila
- southern comfort
- kahlua
- baileys irish cream
- disaronno amaretto
- peach schnapps
- house table red and white wine
- domestic and craft draft beers

HOUSE WINES

INCLUDED IN PACKAGE

A house red and white wine is included in package pricing. Premium wines are available for \$2 each.

CHAMPAGNE TOAST FOR ALL \$3 PER PERSON

PREMIUM WINES

\$2 PER WINE

- stonecap merlot
- decoy chardonnay
- grand traverse pinot grigio
- cavit moscato
- grand traverse riesling
- nobilo sauvignon blanc
- bonanza cabernet sauvignon
- meiom pinot noir
- broquel malbec