



# Stonebridge

## WEDDING GUIDE

### Standard Package

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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
- Bridal Suite
- Day of Coordinator
- Complimentary tasting for two
- Complimentary foursome of golf

### Additions

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- |                        |            |
|------------------------|------------|
| • Outdoor Tiki Bar     | \$500      |
| • Colored napkins      | \$.50 each |
| • Colored table linens | \$15 each  |

### Pricing (per person)

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

<b>FRIDAY &amp; SUNDAY</b>	<b>\$115</b>
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Labor Day & Memorial Day are charged at the Saturday rate

<b>SATURDAY</b>	<b>\$120</b>
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<b>CHILDREN</b>	<b>\$30</b>
3-12	

### Reserve Your Date

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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.

<b>FACILITY FEE</b>	<b>\$3,000</b>
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<b>CEREMONY FEE</b>	<b>\$950</b>
	plus \$5 per chair



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### Appetizers

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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

#### Stuffed Mushrooms

Mushroom duxelle, roasted red pepper, diced zucchini, diced squash, and borsini cheese stuffed in large mushroom cap

#### Crab Cakes +\$2

Succulent crab meat patties, brined capers, tangy remoulade

#### Shrimp Cocktail +\$2

Citrus steamed shrimp. tangy horseradish cocktail sauce

#### Shrimp & Mahi Ceviche +\$2

Red onion, diced mahi mahi, shrimp, cilantro, diced tomato, and lime juice served on corn or wonton chips

### Stationed Appetizers

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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

Grilled 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

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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, 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

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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*

#### **Pecan Encrusted Chicken** +\$2

*Pounded chicken breast, breaded in pecan and herb crust, and topped with a maple cream sauce*

#### **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, seared, served with green peppercorn brown whiskey sauce*

#### **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 (seasonal- mushroom 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 or Pesto Penne**

Penne pasta, tossed with our homemade marinara or  
pesto 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 (CHOICE OF TWO) \$8**

- folded or braided cinnamon sugar with cream cheese frosting
- folded or braided salted with mustard, cheese sauce
- folded or braided jalapeno and pepper jack cheese stuffed

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

- Hershey's chocolate, marshmallow, graham crackers, +\$1 for Reese's peanut butter cups

- **TACO BAR \$11**

- seasoned beef, carnitas, 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

- **BOSCO STICK BAR \$8**

- cheese and pepperoni with cheese Bosco sticks served with choice of marinara sauce, ranch, or bleu cheese

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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

+\$5

- 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
- ginger beer, bloody mary, and margarita mixers

#### HOUSE WINES

#### INCLUDED IN PACKAGE

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

#### 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

CHAMPAGNE TOAST FOR ALL     \$3 PER PERSON