



Wedding Guide

Standard Package

Our standard wedding package 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
- Professional staff
- White floor-length table linens and white napkins
- Tables and Chivari chairs
- China, flatware and glassware
- Bridal suite
- Groom's suite
- Day of coordinator
- Complimentary tasting for two
- Complimentary foursome of golf
- WiFi access

Additions:

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

Pricing (per person)

Our base packages 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 years old	

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	\$3,000
---------------------	---------

CEREMONY FEE	\$950
	plus \$5 per chair





Wedding Guide

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

Seasoned diced tomato drizzled with roasted garlic oil and balsamic reduction, and garnished with fresh basil, served on ciabatta bread

Vegetable Spring Rolls

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

Meatballs

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

Stuffed Mushrooms

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

Spinach & Artichoke Bites

Deep fried spinach and artichoke bites

Macaroni & Cheese Bites

Choice of plain or jalapeño fried mac and cheese bites

Shrimp Cocktail

Citrus steamed shrimp. tangy horseradish cocktail sauce

+\$2

Crab Cakes

Succulent crab meat patties, brined capers, tangy remoulade

+\$2

Stationed Appetizers

SERVES 25 PER ORDER

Cheese & Crackers

\$100

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

Fruit Platter

\$100

Cantalope, honeydew, watermelon, pineapple, and grapes

Spinach & Artichoke Dip

\$100

Creamy spinach and artichoke dip served with deep fried, seasoned pita chips

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, with choice of ranch or bleu cheese





Wedding Guide

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 Salad

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

Spinach Salad

+\$2

Leafy spinach, goat cheese crumbles, sliced strawberry, red onion, toasted pecans, balsamic dressing

Summer Berry Salad

+\$2

Wild field greens, medley of fresh berries, toasted walnuts, gorgonzola crumble, and strawberry vinaigrette

Peach Panzanella

+\$2

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

Seasonal Watermelon Salad*

+\$3

Watermelon and feta cheese served on a bed of arugula, garnished with thin sliced prosciutto and balsamic glaze

*PLATED MEAL ONLY SELECTION





Wedding Guide

Entrees

CHOOSE TWO
ALL OPTIONS INCLUDE ROLLS & BUTTER

Parmesan Herb Encrusted Chicken

Parmesan encrusted chicken breast, smothered in house marinara and melted provolone 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

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

Caramelized Boneless Pork Chops

Seared boneless pork chops with caramelized apple and brown sugar honey glaze

Salmon Beurre Blanc

Fresh Atlantic grilled salmon with a citrus beurre blanc

Cherry Walnut Salmon

Crusted fresh Atlantic Salmon with a dijon cream sauce

Beef Short Rib

Tender braised beef shortrib, savory pan jus

+\$8

Beef Ribeye

Handcut Ribeye, seared, served with green peppercorn brown whiskey sauce

+\$10

Seared Sirloin

Handcut seared sirloin, served with port wine mushroom sauce

+\$10

Filet Mignon

Tender, center cut Filet Mignon, served with choice of beef port wine sauce or gorgonzola cream sauce

+\$12

DUETS AVAILABLE AT PRICE OF HIGHER PRICED ENTREE





Wedding Guide

Vegetarian/Vegan Entrees

CHOOSE ONE

Pasta Primavera

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

Mushroom Ravioli*

*Served with choice of roasted garlic or pesto cream sauce, mixed
vegetable blend*

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

Starches

CHOOSE ONE

*Boursin cheese redskin mashed potato
Sour cream and cheddar mashed potato
Brown sugar sweet potato mash
Tri-Colored creamer potato
Wild rice*

Vegetables

CHOOSE ONE

*Asparagus with lemon butter sauce
Garlic parmesan roasted broccoli
Green bean almondine
Green beans with red peppers and garlic
Roasted carrots with honey butter
Roasted cauliflower and broccoli*

*PLATED MEAL ONLY SELECTION





Wedding Guide

Late Night Snacks

PRICE PER PERSON

French Fry Station

\$8

French fries, sweet potato fries, and tater tots served with ranch, ketchup, mustard, warm cheese fondue, and chili

Soft Baked Pretzels

\$8

Choice of Two:

- Cinnamon sugar filled with cream cheese
- Cheddar cheese filled
- Salted with side of mustard or cheese sauce

Toast Your Own S'mores Bar

+\$8

Hershey's chocolate, marshmallow, and graham crackers

- Add Reese's peanut butter cups

+\$1

Nacho Bar

\$10

Tortilla chips served with seasoned ground beef, cheese sauce, salsa, sour cream, guacamole, diced onion, and tomato

Coney Station

+\$10

All beef hot dogs served with chili, cheese sauce, diced onion, relish, ketchup, and mustard





Wedding Guide

Beverages

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

Premium Liquor

INCLUDED

Top Shelf Liquor

+\$5

- Skyy vodka
- Bombay gin
- Bacardi rum
- Captain Morgan spiced rum
- Canadian Club whiskey
- Dewar's scotch
- Jim Beam bourbon
- Jose Cuervo tequila
- Kahlua
- Baileys Irish cream
- Amaretto
- Peach schnapps
- House red and white wine
- Domestic draft beers

- Tito's vodka
- Tanqueray gin
- Bacardi rum
- Captain Morgan spiced rum
- Jack Daniel's whiskey
- Chivas Regal scotch
- Maker's Mark bourbon
- Hornitos tequila
- Southern Comfort
- Kahlua
- Baileys Irish cream
- Disaronno amaretto
- Peach schnapps
- House red and white wine
- Domestic and craft draft beers
- Ginger beer, bloody mary, and margarita mixers

Additions:

PREMIUM WINE

\$2 per person, per wine

- R Collection by Raymond merlot
- Decoy chardonnay
- Grand Traverse pinot grigio
- Tre Donne La Perlina moscato
- Grand Traverse riesling
- Nobilo sauvignon blanc
- Bonanza cabernet sauvignon
- Meiomi pinot noir
- Piattelli malbec

CHAMPAGNE TOAST FOR ALL

\$3 per person

