



PLATINUM DINNER RECEPTION

Creating a wonderful reception by combining several stations will offer your guests a variety of different culinary tastes.

Experience the grace of an intimate celebration surrounded by magnificently landscaped grounds, lush woodlands and rolling pastures.

Our unique dinner reception was created with careful consideration to ensure your special day is everything you have always dreamed.

Creating the perfect memory is our responsibility, enjoying the most special day of your life is yours...

In addition to our reception package, we are also pleased to offer:

Special discounted room rates for your guests



Use of our Spa to include 4 season pool, Jacuzzi, steam room and sauna for all overnight guests



Our beautifully landscaped grounds are the perfect setting for your wedding photos



Personalized Recommendations from our Sommelier for your wine selections



Peace of mind that this is truly your special day, not to be shared with other wedding parties. We take pride that we only host one wedding per day or one wedding per evening... Your day is too precious to share with someone other than family and friends



Our beautiful Gazebo for your ceremony (additional fee required)

Prices are subject to change. Wedding Packages Subject to a Combined State & Local Tax of 7%, 15% Service Charge and 5% Administrative Fee (This portion will not be distributed to Waitstaff. 01/17)

Platinum Dinner Reception

\$105.00 per person

- ∞ Complimentary Function Space
- ∞ Champagne or White Wine Toast
- ∞ Your Choice of Five Passed Hors d'oeuvres Per Person
 - ∞ Your Choice of One Stationary Hors d'oeuvre
 - ∞ One Selection from our Pasta Station
 - ∞ Two Selections from our Carving Stations
- ∞ Wedding Cake Accompanied with Fruit Coulis or Chocolate Dipped Strawberry
 - ∞ Personalized Guidance from our Wedding Consultant
 - ∞ Complimentary Parking for your guests

Passed Hors d'oeuvres

Choice of 5 Selections

Smoked Salmon and Boursin Pinwheel, English Cucumber

Spanikopita

Tomato and Fresh Mozzarella Bruschetta

Pesto Grilled and Chilled Shrimp

Miniature Quiche Lorraine

Chicken Satay, Thai Peanut Sauce

Vegetable Spring Rolls, Duck Sauce

Sesame Crusted Teriyaki Beef Satay

Mushroom Duxelle, Gruyere Cheese Puff

Tomato Basil Parmesan Risotto Cake

Smoked Chicken Rangoon, Sweet and Sour Sauce

California Rolls, Crab, Avocado, Cucumber, Wasabi

Chilled Beef, Red Onion Jam, Herb Aioli, Toasted Baguette

Miniature Crab Cake, Lemon Caper Aioli

Scallops Wrapped in Bacon, Sweet Mustard Glaze

Asparagus in Puff Pastry, Prosciutto, Fontina Cheese

Grilled Truffled Cheese on Brioche

*Consuming Raw or Undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if a person in your party has a food allergy.

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Stationary Hors d'oeuvres

Choice of 1 Selection

Chef's Selection of American and International Artisan
Farmstead Cheeses with English Biscuits and Baguette

Vegetable Crudite with your choice of Caramelized Onion Dip or Blue Cheese Dip

Baked Brie with Caramelized Apples and Herbs Wrapped in Puff Pastry

Pasta Station

Choice of 1 Selection

Shrimp and Penne Pasta with Basil Pesto,
Roasted Tomatoes and Parmesan Cheese

Ricotta Cheese Ravioli with Plum Tomato Basil Sauce

Rigatoni Pasta with Sweet Italian Sausage,
Spicy Marinara and Mozzarella

Cavatelli Pasta with Grilled Vegetables and Asiago Cream Sauce

Bowtie Pasta with Grilled Chicken, Pancetta Bacon, Peas,
Onions and Italian Tomato Gravy

Linguine with Red or White Clam Sauce and Parmesan Cheese

All Pasta Stations are accompanied with your choice of
Caesar Salad or Stonehedge Inn Mixed Greens and Herb Focaccia

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20% Service Charge/Administrative Fee 01/17

Carving Station

Choice of 2 Selections
Station Attendant Included

Slow Roasted Turkey Breast
with Cranberry Chutney and Maple Sugar Mustard

Molasses and Coffee Brined Loin of Pork
with Apple Chutney and Smoked Mustard

Garlic Cured Top Round of Beef with Mushroom Demi Glace

Grilled Rosemary and Garlic Rubbed Boneless Leg of Lamb with Kalamata Olive Aioli

Cherry Wood Smoked Honey Glazed Ham with Whole Grain Sweet Mustard

Montreal Spice Rubbed Roasted Sirloin with Red Wine Demi Glace

Herb Crusted Tenderloin of Beef with Horseradish Crème (add \$10.00 per person)

Carving Accompaniments

Choice of 1 Starch and 1 Vegetable Selection

Herb Risotto

Classic Rice Pilaf

Yukon Gold Whipped Potatoes

Rosemary and Garlic Roasted Potatoes

Medley of Seasonal Vegetables

Honey Mustard Roasted Tri-Colored Carrots

Brown Buttered Green Beans

Brown Sugar Roasted Butternut Squash

All Chef carved menu items are accompanied with Fresh Baked Rolls

Wedding Cake Served with Chocolate Dipped Strawberry or Fresh Fruit Coulis

All Dinner Receptions Include Coffee, Tea and Decaffeinated Coffee

Minimum 50 guests for this package

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Beverages

Hosted Bar

House Brand Bar \$8.00

Tito's Vodka
Beefeater Gin
Dewars Scotch
Seagram's 7
Jose Cuervo Gold Tequila
Jack Daniels Bourbon

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### Premium Brand Bar \$9.50

Absolut Vodka  
Tanqueray Gin  
Chivas Regal Scotch  
Seagram's V. O.  
Patron Tequilla  
Bakers Bourbon

All Bars include the following:

House Red Wine \$32.00 per bottle  
House White Wine \$32.00 per bottle  
Premium Sparkling Wine \$32.00 per bottle  
Selection of Cordials \$9.00 and up  
Brandies & Cognac \$10.50 and up  
Mineral Water \$3.25

Premium Red Wine \$38.00 per bottle  
Premium White Wine \$38.00 per bottle  
Artisan/Microbrew \$6.00  
Domestic Beer \$4.50  
Imported Beer \$5.50  
Soft Drinks \$3.00

There is a \$75.00 bar set up fee for all hosted bars  
One bartender is required per every 75 guests

Cocktails using two or more liquors will be priced accordingly

Prices are per drink unless otherwise noted and  
*Prices are subject to change*

All Bar Items Subject to a Combined State & Local Tax of 7% and 20% Service Charge/Administrative Fee 01/17

# Beverages

## Cash Bar

### House Brand Bar \$9.25

Tito's Vodka  
Beefeater Gin  
Dewars Scotch  
Seagram's 7  
Jose Cuervo Gold Tequila  
Jack Daniels Bourbon

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Premium Brand Bar \$11.50

Absolut Vodka
Tanqueray Gin
Chivas Regal Scotch
Seagram's V. O.
Patron Tequila
Bakers Bourbon

All Bars include the following:

House Red & White Wine \$8.50 per glass	Artisan/Microbrew \$7.50
Premium Red & White Wine \$9.50 per glass	Domestic Beer \$5.75
Sparkling Wine \$8.50 per glass	Imported Beer \$7.00
Selection of Cordials \$12.50	Soft Drinks \$3.75
Brandies & Cognac \$15.00	Mineral Water \$3.75

There is a \$100.00 bar set up fee for all cash bars
One bartender is required per every 75 guests

Prices are per drink unless otherwise noted and
Prices are subject to change

All Cash Bar Items Include a Combined State & Local Tax of 7% and 20% Service Charge/Administrative Fee 01/17