

WEDDING PACKAGES

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

Our unique wedding packages were 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 packages, 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)

SILVER

\$92 per person

- ⌘ Complimentary Function Space
- ⌘ Reception Hors d'oeuvres to include your choice of one Stationary item and three passed Hors d'oeuvres per person –or- five passed Hors d'oeuvres per person without stationary items
- ⌘ Choice of Two Courses from our Silver & Gold Package Menu (Soup or Salad, Entrée)
 - ⌘ Champagne or White Wine Toast for each guest
- ⌘ Wedding Cake Accompanied with Fruit Coulis or Chocolate Dipped Strawberry
 - ⌘ Personalized Guidance from our Wedding Consultant
 - ⌘ Complimentary Parking for your guests

GOLD

\$105 per person

- ⌘ Complimentary Function Space
- ⌘ Choice of Three Courses from our Silver & Gold Package Menu (appetizer, soup or salad, entrée)
- ⌘ Reception Hors d'oeuvres to include your choice of one Stationary item and four passed Hors d'oeuvres per person –or- six passed Hors d'oeuvres per person without stationary items
 - ⌘ Champagne or White Wine Toast for each guest
- ⌘ Wedding Cake Accompanied with Fruit Coulis or Chocolate Dipped Strawberry
 - ⌘ Personalized Guidance from our Wedding Consultant
 - ⌘ Complimentary Parking for your guests
- ⌘ Deluxe Overnight guest room for the Bride and Groom on their Wedding Night



DIAMOND

\$140 per person

- ⌘ Complimentary Function Space
- ⌘ Choice of Four Courses from our Diamond Package Menu (appetizer, salad, entrée, dessert)
- ⌘ Reception Hors d'oeuvres to include your choice of two Stationary items and five passed Hors d'oeuvres per person –or- eight passed hors d'oeuvres per person without stationary items
 - ⌘ Champagne or White Wine Toast for each guest
- ⌘ Wedding Cake Accompanied with Fruit Coulis or Chocolate Dipped Strawberry
 - ⌘ Personalized Guidance from our Wedding Consultant
 - ⌘ Complimentary Parking for your guests
- ⌘ Deluxe Overnight guest room for the Bride and Groom on their Wedding Night
- ⌘ Dinner in NoLo Bistro & Bar for the Bride and Groom on their One Year Anniversary



There is a 40 person minimum for all packages



SILVER & GOLD PACKAGE

Stationary Hors d'oeuvres

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

Vegetable Crudite with your choice of 2 of the following Dips:
Caramelized Onion, Herb Sour Cream or Blue Cheese

Baked Brie with Caramelized Apples and Herbs Wrapped in Puff Pastry,
Crackers and Baguettes

Passed Hors d'oeuvres

Smoked Salmon and Boursin Pinwheel, English Cucumber
Spanikopita
Tomato and Fresh Mozzarella Bruschetta
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.

Prices are subject to change. Wedding Packages Subject to a Combined State & Local Tax of 7% and 20% Service Charge/Administrative Fee 01/17

Silver & Gold Dinner Selections

Appetizer

Caramelized Onion, Roasted Pepper, Goat Cheese Flat Bread
with Frisee Salad and Balsamic Vinaigrette

Wild Mushroom and Herb Cheese Strudel with Micro Greens
and Balsamic Reduction

Tomato and Basil Risotto with Herb Oil and Shaved Parmesan
Asparagus Wrapped in Puff Pastry with Fontina Cheese, Prosciutto
and Grainy Mustard Sauce

Grilled and Chilled Shrimp with Spicy Cocktail Sauce, Sweet Mustard
and Lemon Herb Aioli

Soup and Salad

Lobster Bisque

Butternut Squash Apple Soup with Crème Fraiche

Italian Wedding Soup, Tiny Meatballs, Escarole, Tomato Broth

Classic Wedge Salad, Bacon, Blue Cheese and Tomatoes

Stonehedge Inn Mixed Greens with Shaved Carrots, Cucumbers,
Grape Tomatoes and Honey Dijon Vinaigrette

Classic Caprese Salad, Vine Ripe Tomatoes, Fresh Mozzarella,
Extra Virgin Olive Oil, Basil and Reduced Balsamic Vinaigrette

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Entrees

Herb Seared Atlantic Salmon Filet with Citrus Butter
Mustard Crusted Pork Tenderloin with Shallot Demi Glace
Stonehedge Inn Stuffed Chicken Breast, Focaccia Croutons,
Broccoli and Herb Cheese, Sauce Supreme
Seared Day Boat Cod with Tomato, Olive, Capers and Onion Relish
Grilled Top Sirloin Steak with Brandy Green Peppercorn Sauce
Grilled Center Cut Filet of Beef with Madeira Wine Thyme Jus (add \$8.00)
Crispy Goat Cheese Stuffed Statler Chicken Breast with Honey, Vinegar and Thyme Sauce
Pan Seared Diver Scallops with Champagne Beurre Blanc
Chef's Selected Seasonal Vegetarian Entrée

Accompaniments

(Select One)	(Select One)
Herb Risotto	Medley of Seasonal Vegetables
Classic Rice Pilaf	Brown Buttered Green Beans
Yukon Gold Whipped Potatoes	Steamed Asparagus
Soft Parmesan Polenta	Brown Sugar Roasted Butternut Squash
Rosemary and Garlic Roasted Potatoes	Wilted Bright Lights Swiss Chard with Roasted Garlic

All Dinners Include Coffee, Tea and Decaffeinated Coffee

A choice of 2 entrée selections may be offered with a count of each entrée provided 3 business days prior to the dinner.

Client must provide place cards denoting entrée choice for each guest.

Customized menus with a choice of 2 entrees the evening of the event may be offered for an additional charge of \$8.00 per person.

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DIAMOND PACKAGE

Stationary hors d'oeuvres

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

Vegetable Crudite with your choice of 2 of the following Dips:
Caramelized Onion, Herb Sour Cream or Blue Cheese

Roasted Antipasto Vegetables, Handmade Cured Meats, Fresh Mozzarella,
Marinated Olives and Crostini

Baked Brie with Caramelized Apples and Herbs Wrapped in Puff Pastry,
Crackers and Baguettes

Hors d'oeuvres

Tuna Tartar, Wonton Chip, Seaweed Salad

Shrimp Cocktail, Smoked Cocktail Sauce

Pesto Grilled and Chilled Shrimp

California Rolls, Crab, Avocado, Cucumber, Wasabi

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

Smoked Salmon and Boursin Pinwheel, English Cucumber

Miniature Crab Cake, Lemon Caper Aioli

Spanikopita

Tomato and Fresh Mozzarella Bruschetta

Scallops Wrapped in Bacon, Sweet Mustard Glaze

Chicken Satay, Thai Peanut Sauce

Vegetable Spring Rolls, Duck Sauce

Lobster and Vegetable Spring Rolls, Duck Sauce

Sesame Crusted Teriyaki Beef Satay

Mushroom Duxelle, Gruyere Cheese Puff

Tomato Basil Parmesan Risotto Cake

Lobster and Ricotta Pot Sticker

Duck Confit and Goat Cheese Quesadilla

Asparagus in Puff Pastry, Prosciutto, Fontina Cheese

Smoked Chicken Rangoon, Sweet and Sour Sauce

Coconut Shrimp, Ginger Pineapple Dipping Sauce

Pan Seared Lollipop Lamb Chop, Pine Nut Pesto

Hoisin Glazed Boneless Spareribs

Grilled Truffled Cheese on Brioche

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Diamond Package Dinner Selections

Appetizer

Wild Mushroom and Herb Cheese Strudel with Micro Greens and Balsamic Reduction

Asparagus Wrapped in Puff Pastry with Fontina Cheese,
Prosciutto and Grainy Mustard Sauce

Grilled and Chilled Shrimp with Spicy Cocktail Sauce,
Sweet Mustard and Lemon Herb Aioli

New England Style Crab and Lobster Cake with Micro Greens and
Smoked Mustard Aioli

Caramelized Onion, Roasted Pepper, Goat Cheese Flat Bread
with Frisee Salad and Balsamic Vinaigrette

Lobster Bisque

Butternut Squash Apple Soup with Crème Fraiche

Tomato Basil Bisque with Parmesan Crisps

Salads

Classic Wedge Salad, Bacon, Blue Cheese and Tomatoes

Romaine Hearts Salad with Caesar Dressing, Focaccia Croutons

Spinach Salad with Warm Maple Bacon Vinaigrette, Sliced Eggs,
Red Onion and Sliced Mushrooms

Warm Goat Cheese Salad, Baby Arugula, Granny Smith Apple and a
Grilled Bermuda Onion Vinaigrette

Stonehedge Inn Mixed Greens with Shaved Carrots, Cucumbers,
Grape Tomatoes and Honey Dijon Vinaigrette

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Entrees

(Select One)

Herb Seared Atlantic Salmon Filet with Citrus Butter
Crispy Goat Cheese Stuffed Statler Chicken Breast with Honey, Vinegar and Thyme Sauce
Pan Seared Diver Scallops with Champagne Beurre Blanc
Mustard Crusted Pork Tenderloin with Shallot Demi Glaze
Stonehedge Inn Stuffed Chicken Breast, Focaccia Croutons,
Broccoli and Herb Cheese, Sauce Supreme
Grilled Top Sirloin Steak with Brandy Green Peppercorn Sauce
Seared Day Boat Cod with Tomato, Olive, Capers and Onion Relish
Grilled Montreal Spice Rubbed NY Strip Steak with Smoked Tomato Compound Butter
Grilled Center Cut Filet of Beef with Madeira Wine Thyme Jus
Herb Crumb Crusted Rack of Lamb and Lamb Stock Reduction
Chef's Selected Seasonal Vegetarian Entrée

Accompaniments

(Select One)

Herb Risotto
Classic Rice Pilaf
Yukon Gold Whipped Potatoes
Soft Parmesan Polenta
Rosemary and Garlic Roasted Potatoes

(Select One)

Grilled Seasonal Vegetables
Brown Buttered Green Beans
Steamed Asparagus
Brown Sugar Roasted Butternut Squash
Wilted Bright Lights Swiss Chard with
Roasted Garlic

Desserts

Warm Flourless Chocolate Cake with Pear and Cherry Compote, Cinnamon Whipped Cream
Apple Crumb Crostada with Caramel, Calvados Cream and Chocolate Garnish
Pumpkin Mousse and Ginger Bread Trifle
Tiramisu Profiteroles
Warm Brownie Pie with White Chocolate Caramel Sauce and Raspberry Whipped Cream

All Dinners Include Coffee, Tea and Decaffeinated Coffee

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Beverages

Hosted Bar

House Brand Bar \$8.00

UV 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

UV 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 \$6.00
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