



The Stonehedge Hotel & Spa with its unique and tranquil setting is the perfect place to host your bridal shower, baby shower, anniversary party, rehearsal dinner, wedding, or just a quaint get together of good friends.



Our beautiful Library, with its wood burning fireplace, floor to ceiling windows and soft seating can accommodate intimate groups of ten and larger parties up to eighty persons. Due to the unique setting of this room, musicians are permitted to play background music, but dancing is not permitted.



Our Bordeaux room boasts natural light, a gas burning fireplace and a beautiful table that can accommodate parties of six to twelve.



Our Derby room, with windows overlooking the scenic woodlands, can accommodate up to eighty persons, or seventy persons with a dance floor.



Our restaurant, NoLo, has dramatic thirty foot ceilings, and is encased by windows overlooking the beautiful gardens. It can accommodate up to two hundred guests reception style or one hundred sixty guests seated, both with dancing. NoLo is available weekdays and Saturdays until 4:00pm. Inquiries for additional times to include Saturday evenings are based on availability.



The Stonehedge Hotel & Spa is pleased to offer an array of beautifully decorated wedding cakes, birthday cakes and anniversary cakes in many styles and flavors.

*Wedding cakes begin at \$8.50 per person and include enhancement of fruit coulis.
Birthday cakes and anniversary cakes are priced individually.
Please inquire with your catering manager.*

Cakes brought in from outside vendors may not be substituted for the dessert course and a slicing fee of \$1.00 per person will be charged.

Reception Enhancements

Chef's Selection of American and International Artisan
Farmstead Cheeses with English Biscuits and Baguette
\$6.75 per person

Vegetable Crudite with your choice of 2 of the following Dips:
Caramelized Onion, Herb Sour Cream or Blue Cheese
\$3.50 per person

Roasted Antipasto Vegetables, Handmade Cured Meats, Buffalo Mozzarella,
Marinated Olives and Crostini
\$8.75 per person

Baked Brie with Caramelized Apples and Herbs Wrapped in Puff Pastry,
Crackers and Baguettes \$125.00
(Serves 20-25 Guests)

*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. All Food Items Subject to a Combined State & Local Tax of 7% and 22% Service Charge/Administrative Fee 01/17

Brunch

Petit Brunch

*minimum 25 guests
(Buffet Fee \$75.00)*

*Freshly Squeezed Orange and Grapefruit Juice
Cranberry and Tomato Juice
Seasonal Fruits and Berries
Bakery Basket to include French Butter Croissants,
Fruit Muffins and Danish*

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Your choice of one:

*Eggs Benedict
Quiche Lorraine*

*Stonehedge Egg Frittata with Wild Mushrooms, Cheese and Fresh Herbs
Omelet Station with Choice of Ingredients (add \$5.00)*

Your choice of one:

*French Toast with Fresh Berries and Vermont Maple Syrup
Buttermilk Pancakes with Pecans and Strawberries
Blueberry Pancakes with Toasted Nuts and Vermont Maple Syrup
Cheese Blintzes with Fresh Fruit Compote*

Your choice of one:

Seafood Vol au Vent

*Braised Chicken with Mushrooms and Tarragon
Carved Maple Glazed Ham with Port Sauce
Carved Roast Sirloin of Beef with Bordelaise Sauce (add \$5.00)*

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*Maple Smoked Bacon and Breakfast Sausage
Golden Potatoes with Seasonal Herbs
Rice Pilaf*

*Chef's Selection of Seasonal Vegetables
Coffee, Tea and Decaffeinated Coffee*

\$29.50

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Brunch (continued)

Brunch

*minimum 40 guests
(Buffet Fee \$75.00)*

*Freshly Squeezed Orange and Grapefruit Juice
Cranberry and Tomato Juice
Seasonal Fruits and Berries
Bakery Basket to include French Butter Croissants,
Fruit Muffins and Danish
Toasted Bagels with Cream Cheese*

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Your choice of two:

Quiche Lorraine

Eggs Benedict

Spinach and Tomato Quiche

Peekytoe Crab Cake with Poached Egg (add \$4.00)

Omelet Station with Choice of Ingredients (add \$5.00)

Your choice of one:

French Toast with Fresh Berries and Vermont Maple Syrup

Buttermilk Pancakes with Pecans and Strawberries

Blueberry Pancakes with Toasted Nuts and Vermont Maple Syrup

Cheese Blintzes with Fresh Fruit Compote

Your choice of two:

Poached Salmon with Chive and Parsley Cream

Seafood Vol au Vent

Seafood Paella

Sliced Smoked Atlantic Salmon with Garnishes and Toast (add \$3.00)

Braised Chicken with Mushrooms and Tarragon

Carved Maple Glazed Ham with Port Sauce

Carved Roast Sirloin of Beef with Bordelaise Sauce (add \$5.00)

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Maple Smoked Bacon and Breakfast Sausage

Golden Potatoes with Seasonal Herbs

Rice Pilaf

Chef's Selection of Seasonal Vegetables

Coffee, Tea and Decaffeinated Coffee

\$38.00

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Brunch (continued)

Sweet Ending Display

*Assorted Fancy Cookies
\$5.00 per person*

*Ice Cream Sundae Bar to include:
Vanilla, Chocolate and Strawberry Ice Cream served with
Nuts, Crushed Oreo Cookies, M & M's, Malted Milk Balls,
Toasted Coconut, Marshmallows, Chocolate Chips, Sprinkles,
Maraschino Cherries, Chocolate & Caramel Sauces and Whip Cream
\$8.75 per person*

*Chef's Selection of Assorted French Pastries
and Fancy Cookies
\$9.50 per person*

*We would be pleased to accommodate you with an elegant cake
for your special occasion. Our cakes are beautifully iced
and decorated in French butter cream, with a delicious
assortment of cake flavors and fillings to choose from.*

Cake prices begin at \$6.75 per person

*Enhance your brunch with our Stonehedge Mimosas
\$8.50 per drink*

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Buffet Lunch

The Bistro

(Buffet Fee \$75.00)

Spinach Salad, Warm Shallot Bacon Vinaigrette,
Sliced Mushroom, Onion & Egg
Grilled Asparagus Vinaigrette, Pecorino Romano Cheese and
Toasted Pine Nuts



White Wine Braised Chicken Breast with Mushrooms and Herbs
Grilled Wild Canadian Salmon Filet with Citrus Butter
Herb Rice Pilaf with Aromatic Vegetables
Seasonal Vegetables



Vanilla Cream Profiterole with Raspberry Coulis

\$35.00

The Mediterranean

(Buffet Fee \$75.00)

Chef's Seasonal Selection of Soup



Antipasto Display to include Grilled Vegetables, Selection of Cheeses,
Chilled Shrimp, Marinated Olives, Crostini and Freshly Baked Breads



Tuscan Grilled Chicken with Tomato Olive Relish
Grilled Sirloin Steak Tips with Bordelaise Sauce
Toasted Orzo Pilaf, Roasted Garlic Oil & Caramelized Pearl Onions
Ragout of Mediterranean Vegetables



Strawberry and Mascarpone Tart

\$38.00

All Buffet Luncheons include Coffee, Tea and Decaffeinated Coffee

Minimum number of guests for all buffet luncheons is 10 guests.
For groups under 10 guests, a \$3.00 per person surcharge will apply.

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