



## 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 for Five Consecutive Hours
- ⌘ 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 for Five Consecutive Hours
  - ⌘ 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 for Five Consecutive Hours
- ⌘ 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 22% 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 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 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 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 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

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 \$10.00 per person.

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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 22% 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 \$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 22% Service Charge/Administrative Fee 01/17