



STONEWATER



A PREMIER WEDDING VENUE

STONEWATER WEDDINGS AT THE VENUE

Nestled in the idyllic Aberdeen community, The Venue at StoneWater is the premier setting to celebrate weddings grand or intimate, elegant or rustic. Choose from our unique one-of-a-kind indoor spaces or picturesque natural outdoor setting.

With spectacular spaces, phenomenal food and impeccable service, our professional staff is committed to making your wedding an unforgettable day that reflects your unique style.



STONEWATER



YOUR CELEBRATION

The Venue at StoneWater is uniquely chic – you'll host your guests in our romantic, sophisticated space with vaulted wood ceilings, stone finish and tranquil landscape. We've expertly designed our weddings to provide you with a full-service experience as we help you craft the day you've always imagined.

Your dedicated event coordinator will carefully work with you on all of the details, making sure every element is perfect when it's time to walk down the aisle.

EVENT PLANNING AND PRODUCTION

- Three indoor event spaces, covered patio and additional outdoor space
 - Total indoor capacity; 225 seated, 300 standing (can vary based on room layout)
 - Total outdoor capacity; limitless
- Full service on-site catering capable of sit-down plated, stationed, family style and passed
- Catering packages and menu customization options
- Complimentary tasting
- Room set-up and inclusion of:
 - Selection of 60" and 72" round and 8' rectangle tables
 - Gold Chiavari chairs with soft ivory cushions
 - In-house china, glassware, silverware
 - Selection of white, black and ivory linens
 - Decorative accents
- Hotel block coordination
- Bridal suite

CUSTOM ADD-ONS

Either in-house produced or preferred vendor coordination of:

- Invitations
- Wedding cake or desserts
- Photographer
- Videographer
- Entertainment; DJ and live band
- Lighting
- Florists
- Centerpieces
- Furniture rental
- Specialty linens
- Tents
- Décor
- Tablescape design
- Audio visual
- Favors
- Photo booths
- Valet parking, transportation
- Guest list management



STONEWATER

WEDDING CATERING PACKAGES

The Venue will customize menus to accommodate personal preferences, as well as allergy or dietary restrictions. Plated, stationed and family style dinners available. All prices are subject to a service charge and sales tax. Prices and menu items are subject to change.

The Simply Exquisite \$55/ Person (Stationed Style Dinner)

Hors d 'oeuvres

Station (select one)

- Vegetable crudité display with buttermilk chive ranch and garlic herb hummus
- Assorted local cheese display with crostini and seasonal jam
- Caprese pesto pasta salad

Passed (select two)

- Porcini arancini with fontina
- Chicken satay with Asian pear peanut sauce
- Mini grilled cheese with chorizo and caramelized onions
- Seasonal soup or gazpacho shooter
- Crostini with homemade whipped ricotta and Ohio honey drizzle

Salad — select one

Classic Greens

Local mixed greens, marinated tomatoes, shaved carrots and red onion, cucumbers, fresh mozzarella with house Italian or buttermilk chive ranch

Veggie Caesar

Veggies and romaine, shaved parmesan with peppercorn Caesar

Greek

Chunks of fresh tomato, cucumber and peppers with sliced red onion, lemon chickpeas, feta and a red wine herb vinaigrette

Entrees — select two

Pan Roasted or Pan-Fried Chicken with a White Wine Lemon Sauce

Sautéed garlic greens beans and whipped chive potatoes

Homemade Fettuccini

Seasonal sauce and vegetables
(Add grilled shrimp or chicken for an additional cost)

Cajun Style Trout

with seasonal Vegetable Risotto

Roast Pork Tenderloin

Roasted apple and braised red cabbage with crispy potato latkes and crème fraiche

Braised Roast Beef

Creamy herb polenta, shaved brussel sprouts and red wine mushroom demi



STONEWATER

The Most Romantic

\$75/ Person (Stationed Style Dinner)

Hors d'Oeuvres

Stationed (select two)

- Vegetable crudité display with buttermilk chive ranch and garlic herb hummus
- Assorted local cheese display with crostini and seasonal jam
- Antipasti display: marinated, brined and pickled vegetables, assorted Italian cured meats and cheeses accompanied with crostini and fig jam
- Mini baked ham and cheese sliders
- Seasonal vegetarian flatbread pizzas

Passed (select two)

- Lamb meatballs with pomegranate vinaigrette
- Corn and shrimp fritters
- Vegetarian empanadas with chimichurri sauce
- Bruschetta with prosciutto, grilled bread and tomato jam
- Mini grilled cheese with chorizo and caramelized onions

Salad — select one

Classic Greens

Local mixed greens, marinated tomatoes, shaved carrots and red onion, cucumbers, fresh mozzarella with house Italian or buttermilk chive ranch

Veggie Caesar

Veggies and romaine, shaved parmesan with peppercorn Caesar

Greek

Chunks of fresh tomato, cucumber and peppers with sliced red onion, lemon chickpeas, feta and a red wine herb vinaigrette

Local Greens

Shaved golden beets, pancetta bits, brioche croutons and goat cheese buttermilk dressing

Entrees — select two

Gnocchi

Parmesan, fontina crema and roasted tomatoes

Pan Roasted or Pan-Fried Chicken with a White Wine Lemon Sauce

Sautéed garlic greens beans and whipped chive potatoes

Slow Roasted Salmon

Chervil roasted baby potatoes and a goat cheese mustard cream sauce

Balsamic Marinated and Grilled Hanger Steak

Salsa verde, roasted shallots and cauliflower puree

Braised Lamb Shank

Mediterranean couscous and fresh arugula lemon salad



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Endless Love

\$90/ Person (Stationed Style Dinner)

Hors d'Oeuvres

Stationed (select three)

- Vegetable crudité display with buttermilk chive ranch and garlic herb hummus and pimento cheese spread
- Pan-fried calamari cups, lemon garlic vinaigrette
- Antipasti display: marinated, brined and pickled vegetables, assorted Italian cured meats and cheeses, baked brie en croute with fig jam and assorted crostini
- Flatbreads: BBQ chicken and cilantro and white sauce pizza with pears, gorgonzola cheese and pine nuts
- Poblano and potato tacos, tomatillo salsa and cotija cheese

Passed (select three)

- Grilled steak skewers with feta and salsa verde
- Smoked trout pâte bouchées topped with roasted red peppers
- Chilled beef tenderloin crostini with boursin cheese and mushroom pate
- Seared ahi tuna on crispy wonton cups with sriracha and lime aioli and soy reduction
- Endive spear with crispy shredded duck, goat cheese and oven roasted tomatoes
- Deviled eggs with crispy pancetta (may be vegetarian)
- Mini pork belly steam buns with quick pickled cucumbers, shaved radishes, hoisin, scallions and sriracha

Soup —select one

- Italian wedding with spinach and egg drop noodles
- Chicken corn chowder
- Seasonal creamy squash
- Tomato bisque



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Salad — select two

Veggie Caesar

Veggies and romaine, shaved parmesan with peppercorn Caesar

Greek

Chunks of fresh tomato, cucumber and peppers with sliced red onion, lemon chickpeas, feta and a red wine herb vinaigrette

Local Greens

Shaved golden beets, pancetta bits, brioche croutons and goat cheese buttermilk dressing

Grilled Romaine

Avocado gorgonzola, bacon lardon, grilled red onion with a sweet and sour balsamic

Radicchio

Sesame seeds, shaved carrots, edamame and tahini dressing

Entrees — select three

Marinated and Grilled Beef Tenderloin

Potato galette, sautéed spinach and roasted mushrooms

Roasted Lamb Chops

Mustard herb crust, rosemary smashed potatoes, and root vegetables

Crab-Stuffed Salmon

Asparagus and lemon beurre blanc

Lobster and Goat Cheese Ravioli

Parmesan cream

Pan Roasted Organic Chicken**Saltimbocca**

Broccoli rabe and wild rice

Braised Beef Short Ribs

Spring onion, horseradish mashed potatoes and micro green salad

Pan Seared Cod

Roasted fennel tarragon and tomato reduction with braised white beans

Package Upgrades for Simply Exquisite, The Most Romantic and Endless Love

Entrées

Upgrade an entrée selection by creating a combination plate for an additional cost.

Appetizer

Upgrade an appetizer selection by selecting from *Endless Love* package for an additional cost.



The Sky's the Limit; Create Your Own

Select items from the menu below for custom package and pricing.
(Stationed, plated and/or family style)

Hors d'Oeuvres — select up to six

Stationed or Passed

- Vegetable crudité display with buttermilk chive ranch and garlic herb hummus
- Assorted local cheese display with crostini and seasonal jam
- Antipasti display: marinated, brined and pickled vegetables, assorted Italian cured meats and cheeses accompanied with crostini and fig jam
- Mini baked ham and cheese sliders
- Seasonal vegetarian flatbread pizzas
- Lamb meatballs with pomegranate vinaigrette
- Corn and shrimp fritters
- Vegetarian empanadas with chimichurri sauce
- Bruschetta with prosciutto, grilled bread and tomato jam
- Mini grilled cheese with chorizo and caramelized onions
- Porcini arancini with fontina
- Chicken satay with Asian pear peanut sauce
- Mini grilled cheese with chorizo and caramelized onions
- Seasonal soup or gazpacho shooter
- Crostini with homemade whipped ricotta and Ohio honey drizzle

Soup — select one

- Italian wedding soup with spinach and egg drop noodles
- Chicken corn chowder
- Seasonal creamy squash soup
- Tomato bisque



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Salad — select one

Veggie Caesar

Veggies and romaine, shaved parmesan with peppercorn Caesar

Greek

Chunks of fresh tomato, cucumber and peppers with sliced red onion, lemon chickpeas, feta and a red wine herb vinaigrette

Local Greens

Shaved golden beets, pancetta bits, brioche croutons and goat cheese buttermilk dressing

Grilled Romaine

Avocado gorgonzola, bacon lardon, grilled red onion with a sweet and sour balsamic

Radicchio

Sesame seeds, shaved carrots, edamame and tahini dressing

Entrees — select two

Marinated and Grilled Beef Tenderloin

Potato galette, sautéed spinach and roasted mushrooms

Roasted Lamb Chops

Mustard herb crust, rosemary smashed potatoes, and root vegetables

Crab-Stuffed Salmon

Asparagus and lemon beurre blanc

Lobster and Goat Cheese Ravioli

Parmesan cream

Pan Roasted Organic Chicken Saltimbocca

Broccoli rabe and wild rice

Braised Beef Short Ribs

Spring onion, horseradish mashed potatoes and micro green salad

Pan Seared Cod

Roasted fennel tarragon and tomato reduction with braised white beans



STONEWATER

Late Night

Prices upon request.

Assorted Seasonal Flatbread Pizzas

Sliders

- BBQ pulled pork
- Cheeseburgers
- Fried or grilled chicken
- Veggie burger

Mini Assorted Tacos

- Fish or shrimp
- Grilled chicken
- Chorizo
- Braised beef

Snacks

- Crispy pork belly or tofu steamed buns with hoisin and quick-pickled cucumbers
- Mini grilled hot dog or brats
- Corn dogs on a stick
- Grilled cheese bites with tomato bisque shooters
- Mini steak or chicken quesadilla triangles
- Pretzel bites with roasted poblano queso dip or beer mustard sauce
- Mini mozzarella sticks served in marinara boats
- Bagel bar with accoutrements
- Nacho bar with accoutrements (*additional cost for added protein*)
- Crispy wing cups

Add-On's

- French fries or sweet potato fry cups
- Mini vanilla or chocolate milkshakes
- Root beer floats (or seasonal flavors)
- Seasonal mini doughnuts
- Popcorn bar



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Desserts

Chocolate Covered Strawberries

\$12/dozen

Chocolate Fountain with variety of dippers

\$4/per person

French Macaron Display

Prices vary

Cupcakes

Regular \$30/dozen

Miniature \$15/dozen

- Chocolate
- Vanilla
- Red velvet
- Almond

Donuts

\$15/dozen

Available in seasonal varieties

Tarts

\$18/dozen

- Ganache
- Salted caramel
- Seasonal fruit

Pots de Crème

\$18/dozen

Bars or Bites

Regular \$24/dozen

Miniature \$10/dozen

- Lemon
- Cheesecake
- Seasonal fruit
- Krispy treats

Shooters

\$18/dozen

- Tiramisu
- Strawberry shortcake
- Boston cream pie
- Crème Brûlée
- Banana cream pie

Assortment of Homemade Cookies and Ice Creams

Prices vary



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Beverages

Decorative beverage displays available.

Hot

Crooked River Coffee®

\$2.50/person

Hot Tea

\$2.50/person

Available in a variety of flavors

Decaffeinated and caffeinated

Espresso and Cappuccino Service Coffee Bar

\$3.00/person

Complete with flavored syrups, cinnamon sticks, chocolate shavings, homemade whipped cream, etc.

Hot Chocolate Bar

\$3.50/person

Complete with caramel and chocolate drizzles, sprinkles, chocolate shavings, homemade whipped cream, chocolate chips, etc.

Cold

\$2.50/person

- Coke
- Diet Coke
- Sprite
- Ginger Ale
- Lemonade
- Iced Tea



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Bar Service

Custom-crafted packages and pricing available. Complete with and the following items:

Beer and Wine

Beer

- Variety of Domestic and Imported Bottled and Drafts
- Seasonal options available

Wine

- Merlot
- Cabernet
- Pinot Noir
- White Zinfandel
- Chardonnay
- Pinot Grigio
- Sauvignon Blanc and Riesling
- Special Captain's List

Soft drinks

- Coke
- Diet Coke
- Sprite
- Ginger Ale
- Lemonade
- Iced Tea

Juices/Mixers

- Orange and Cranberry Juice
- Bloody Mary Mix
- Sweet & Sour Mix
- Tonic Water
- Club Soda
- Sweet & Dry Vermouth

Bar Service Upgrades additional liquor options available upon request

Top Shelf Options

- Tito's and Absolut® Vodka
- Tanqueray™ and Beefeater® Gin
- Bacardi® Superior Light Rum
- Jose Cuervo® Gold Tequila
- Canadian Club® And Jim Beam® Bourbon Whiskey
- Dewar's® White Label Scotch

Premium Options

- Grey Goose® and Ketel One® Vodka
- Bombay Sapphire® and Hendrick's Gin
- Captain Morgan™ Rum
- Patrón Silver Tequila
- Crown Royal® and Maker's Mark® Whiskey
- The Glenlivet® and Johnnie Walker™ Scotch

Bar service includes lemons, limes, cherries, olives, ice, stirrers, pourers, cocktail napkins.