

# STONEBRIDGE



COUNTRY CLUB



Surrounded by gentle rolling hills, abundant mountain views, a lush green golf course, colorful flower beds, ponds, and stone work, Stonebridge Country Club offers a spectacular backdrop for your special day....

For a memorable SIGNATURE spring, summer or early fall wedding our oversized *TENT* area, with romantic lighting and colored up-lighting, carpeted level floor and the option for open sides, provides the perfect outdoor location for larger weddings up to 175 guests.  
Facility fee for the TENT is \$800.00

For mid-sized winter weddings or events, our accommodations feature exclusivity of the Club House. Your event space features warm details~ a large stone fireplace, wrap around outdoor decks and a mahogany bar. This room can accommodate up to 70 guests with a dance floor.  
Facility fee for this room is \$700.00

We offer multiple sites for our Wedding Ceremonies. Our NEWLY manicured Outdoor Arbor with Custom Patio and white guest seating can accommodate 20-200+ guests. *The Vista Room* located on the second floor can accommodate up to 80 guests in a chapel setting while the *Screen Porch* can accommodate 80+. Also includes is a Lemonade & Water Station for guests to enjoy prior to ceremony start.  
The fee for an onsite *Ceremony* is \$600.00

Give your guests a feel of multiple spaces with a private cocktail reception in our *Screen Porch and Deck*. We set up an additional bar and limited seating and cocktail rounds for guests to mingle prior to moving into the reception tent for dinner and dancing.  
Facility fee for this room is \$400.00

We allot a total of 6 hours for a reception and onsite ceremony.  
A total of 5 hours for a reception only.

# *Gold Wedding Package*

*Our Gold Wedding Package provides you a  
beautiful reception with your details to make wedding day memorable...*

*Our Gold Wedding Package gives you:  
Your choice of up to Two Plated Entrees for weddings of 60 or less,  
or Buffet Meal*

*Two Stationary Hors D'oeuvres Displays  
Your selection of Two Hand Passed Hors D'Oeuvres*

*Champagne Toast*

*Dance Floor*

*Personalized Bar with Dedicated Bartender*

*White, Ivory or Black Linens*

*with your choice of Colored Napkins*

*Colored Up-lighting*

*Dressing Areas*

*Planning Assistance and Development of Itinerary*

*\*Prices are subject to 20% Service Fee and 9% NH Rooms and Meals Tax*



# *Platinum Wedding Package*

*All Inclusive Wedding Package provides you a beautiful reception  
with details to make your wedding day memorable ....*

*Our Platinum Wedding Package gives you:  
Your choice of up to Two Plated Entrees for weddings of 60 or less  
Or Buffet Meal*

*Two Stationary Hors D'oeuvres Displays  
Your selection of Three Hand Passed Hors D'Oeuvres*

*Champagne Toast*

*Personalized Wedding Cake*

*Floral Centerpieces*

*Colored Up-Lighting*

*Dance Floor*

*Bar Set Up with Dedicated Bartender*

*White, Ivory, or Black Linens and Colored Napkins*

*Bridal Suite/Dressing Area*

*Planning Assistance and Development of Itinerary*

*All Taxes and Service Charges*



# *Hors D'oeuvres*

*~Passed~*

*(Please Select Two for Gold Package, Three for Platinum Package)*

*Chicken or Beef Satay ~ Grilled Meat marinated with a choice of glaze*

*Mini Vegetable Spring Rolls with Sweet Chili Sauce*

*Spanikopita -Layers of Phyllo Dough filled with Feta Cheese and Spinach*

*Phyllo Cups with Veggies and Mozzarella Cheese or Chicken and Mozzarella Cheese*

*Fried Ravioli with Marinara Sauce*

*Mushroom Vol au Vent*

*Meatball with Ginger Teriyaki Glaze*

*Petite Beef Wellington*

*Jumbo Shrimp Cocktail (displayed)*

*Maine Coast Scallops Wrapped in Bacon finished with local Maple Syrup*

*~Stationary Displays~*

*(Please Select Two)*

*Add a Third Display for \$1.25pp*

*Fruit and Cheese Display~*

*Local & Imported Cheese garnished with Fresh Fruit and Assorted Crackers and Toast Points*

*Vegetable Crudités~*

*Seasonal Vegetables with Ranch Herb Dipping Sauce*

*Warm Spinach and Artichoke Dip~*

*Served with Tortilla and Pita Chips*

*Bruschetta ~*

*Olive oil, Balsamic and Garlic Marinated Tomatoes, Served with Fresh Mozzarella, Crostini and Grilled Breads*

*Charcutier Board*

*An array of cured meats, specialty dips, and accompaniments*

# Plated Entrees

	<i>Gold</i>	<i>Platinum</i>
<i>7oz Filet</i>	<i>57*</i>	<i>87</i>
<i>Grilled to Temperature with Red Wine Demi</i>		
<i>7oz Center Cut Sirloin</i>	<i>51*</i>	<i>80</i>
<i>Grilled to Temperature with Roasted Garlic Demi</i>		
<i>Seasonal Chicken Statler</i>	<i>43*</i>	<i>70</i>
<i>Choice of Marsala, Piccata or Herb Cream</i>		
<i>Seasonal Stuffed Chicken</i>	<i>43*</i>	<i>70</i>
<i>Ask about what is in season...</i>		
<i>Lemon Dill Pan Seared Salmon</i>	<i>45*</i>	<i>72</i>
<i>Lemon Buerre Blanc</i>		
<i>Herb Crusted Baked Cod</i>	<i>45*</i>	<i>72</i>
<i>Lemon Butter and Herb Crust</i>		
<i>Vegetarian Risotto</i>	<i>41*</i>	<i>67</i>
<i>Seasonal Vegetables</i>		
<i>Seasonal Stuffed Pasta</i>	<i>41*</i>	<i>67</i>
<i>Ask what seasonal selection is available</i>		
<i>Vegetable Napoleon</i>	<i>41*</i>	<i>67</i>
<i>Seasonal Vegetables Stacked with Mozzarella Cheese and Marinara Sauce</i>		
 ~Duets~		
<i>6oz Filet &amp; Baked Stuffed Shrimp</i>	<i>60*</i>	<i>91</i>
<i>6oz Filet &amp; Butter Poached Lobster Tail</i>	<i>65*</i>	<i>98</i>

*\*Prices are subject to 20% Service Fee and 9% NH Rooms and Meals Tax*

# Customized Buffets

*Plated Salad  
Rolls and Creamery Butter*

*Gold  
45\**

*Platinum  
72*

*(Choose 2; add a 3rd entrée for \$3.00 additional per person)*

*House Marinated Steak Tips or Sliced Sirloin with your choice of topping:*

*Blue Cheese and Bacon Smothered*

*Roasted Onions and Mushrooms Finished with Balsamic Glaze*

*Grilled Marinated Chicken Medallions with choice of Sauce*

*Bruschetta*

*Chicken Marsala*

*Piccata*

*Herb Cream with Spinach and Sundried Tomatoes*

*Roasted Sliced Pork Loin*

*Marinated in Lemon, Thyme and Garlic served with a Sweet Red Pepper Cream Sauce*

*Herb Encrusted with Lemon Butter*

*Lemon Dill Pan Seared Salmon*

*Served with Dill Aioli*

*Baked Stuffed Haddock*

*Herb Crumb Stuffing with a White Wine Lemon Butter Sauce*

*Shrimp Pesto Pasta*

*Penne and Shrimp Tossed with Fresh Pesto and Shaved Parmesan*

*Roasted Prime Rib Station \$125.00 Station Charge*

*\*Prices are subject to 20% Service Fee and 9% NH Rooms and Meals Tax*



# Accompaniments

*-Salads-*

*Stonebridge Salad*

*Crisp & Fresh Farm Vegetables Dressed with Raspberry or House Vinaigrette*

*-Starch-*

*(Please Select One)*

*Garlic Whipped Potatoes*

*Roasted Red Bliss Potatoes*

*Wild Rice Pilaf*

*Herb Roasted Potatoes*

*Quinoa with Dried Cranberries and Candied Walnuts*

*-Vegetable-*

*(Please Select One)*

*Rosemary buttered Green Beans*

*Shoestring Medley with Herbs and Butter*

*Glazed Baby Carrots (Dill or Maple)*

*Maple and Bacon Roasted Brussels Sprouts*

# Children's Meals

*(age 10 and under)*

*All Children's Meals served with Vegetable Sticks and French Fries*

*Golden Dipped Chicken Fingers*

*Creamy Macaroni & Cheese*

*Twin Hot Dogs*

*Smaller Version of Your Plated Meal*

*Child Buffet Meal*

*Children's Pricing \$32*

*Prices are subject to 20% Service Fee and 9% NH Rooms and Meals Tax*

# Late Night / Unique Stations

## S'more and Cookie Station

*2 kinds of Graham Crackers, Chocolate Chip Cookies, Marshmallows, and Chocolate Bars*

*\$3.50 per person (minimum 60 guests)*

## Nacho Station

*Tortilla Chips, Warm Nacho Cheese, Sour Cream, Salsa, Olives, Jalapeños,*

*Diced Tomato and Shredded Lettuce*

*\$2.50 per person (minimum 50 guests)*

## Soft Pretzel Station

*Oversized Soft Pretzels served with traditional and spicy mustard, nacho cheese and caramel*

*\$3.00 per person (minimum 50 guests)*

## Caramel and Chocolate Apple Station

*2 kinds of apples, 2 hot toppings, 2 candies*

*Sauce spooned over and candies sprinkled on top of a fanned/cored apple.*

*\$3.50 per person (minimum 50 guests)*

## Ice Cream Sundae Bar

*1 ice cream, Chocolate Syrup, 4 toppings, whipped cream and cherries*

*\$4.50 per person (minimum 50 guests)*

## Apple Cider Station

*Warm and Chilled NH Cider served with choice of schnapps or liquors (Butterscotch Schnapps, Spiced Rum, Marshmallow Vodka, Caramel Liquor, Etc),*

*\$2.00 per person + Liquor (minimum 50 guests)*

## Spiked Lemonade Station

*Tart and Sweet Lemonade Served with an assortment of vodkas and liquors as well as fresh fruit and berries*

*\$2.00 per person + Liquor (minimum 25 guests)*

## Champagne Buffet

*2 Champagnes (one sweet and 1 brut) with assorted juices, berries and fruits*

*\$4.50 per person (minimum 25 guests)*

*Additional options include Popcorn, Candy, Trail Mix, Breakfast Items, Beverage Station and Donut Displays*



*Prices are subject to 20% Service Fee and 9% NH Rooms and Meals Tax*



# Preferred Wedding Vendors

## **Cakes**

*\*\*Fredrick's Pastries*

603-882-7725

## **Florists**

*\*\*PJ's Flowers a& Weddings*

603-471-3411

## **Photographers / Videographers**

*Nathan Moreau Photography*

603-440-9705

*A Thousands Words Photography*

603-384-1727

*Kiss The Bride Wedding Photography*

603-553-5739

*Fisher Video Productions*

603-672-0110

## **Disc Jockey**

*The Main Event*

888-833-8293

*Get Down Tonight*

888-411-3696

## **Fireworks**

*Atlas Fireworks*

800-321-5008

## **Accommodations**

*Hilton Garden Inn*

*at Fisher Cats Stadium*

603-669-2222

*Hampton Inn*

814-624-0101

## **Transportation**

*Grace Limo*

800-328-4544

*First Student Ryder Bus*

[www.firstchartebus.com](http://www.firstchartebus.com)

# *To reserve a date for your wedding*

*Please contact us at 603-497-8633 ext. 4, and we will be happy to give you our availability.*

*To reserve a date we require a non-refundable deposit of \$500.00.*

*Let the staff of professionals at Stonebridge help make your wedding dreams come true!*

*Our prices are subject to change without notice due to fluctuation food costs.*



*603-497-8633 ext. 4*