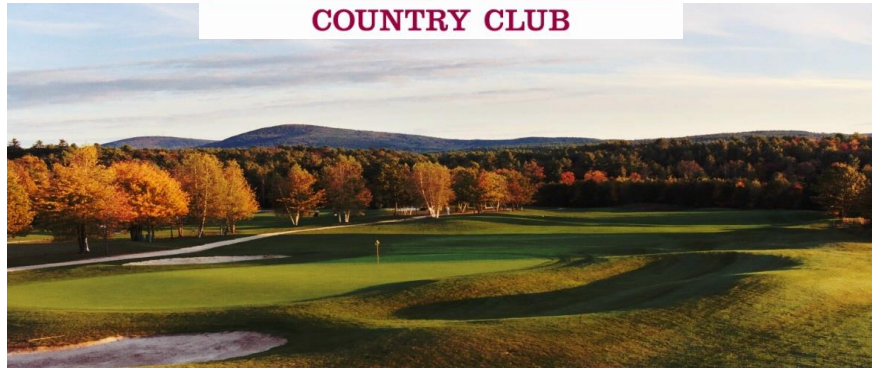


STONEBRIDGE



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 or Buffet Meal

Two Stationary Hors D'oeuvres Displays

Your selection of Three 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 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 Three)*

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

Button Stuffed Mushrooms with Parmesan and Herb

Gazpacho Shooter topped with Chive Cream (seasonal)

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

Fried Ravioli with Marinara Sauce

Mushroom Vol au Vent

Grilled Meatball with Ginger Teriyaki Glaze

Stuffed Meatball

Petite Beef Wellington

Jumbo Shrimp Cocktail

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 & Baked Stuffed Shrimp</i>	<i>60*</i>	<i>91</i>
<i>6oz Filet & 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
42**

*Platinum
68*

(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

Marinated Grilled Vegetable Platter topped with Sweet Balsamic Glaze

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

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Late Night / Unique Stations

S'more and Cookie Station

*3 kinds of Graham Crackers, Marshmallows, and
5 Chocolate topping options along with Mini
Chocolate Chip Cookies*

with White and Chocolate Milk Shots

\$4.50 per person (minimum 60 guests)

Nacho Station

*Fresh Tri-Colored 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, 4 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, 2 liquid toppings, 4 candies,
whipped cream and cherries*

\$3.50 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*



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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

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

603-669-2222

at Fisher Cats Stadium

Hampton Inn

814-624-0101

Transportation

Grace Limo

800-328-4544

First Student Ryder Bus

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.

*If you would like something you do not see listed on our menus,
our staff of Chef's are happy to customize a menu for you.*

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.



COUNTRY CLUB

603-497-8633 ext. 4