

# General Terms & Conditions

**DEPOSITS** - A \$500.00 deposit is required to confirm your reservation for a private room. Room deposits are non-refundable if for any reason you should need to cancel your function. Otherwise, the deposit is applied towards the balance.

**PAYMENT** – 50% of the estimated invoice will be due 30 days prior to all wedding event functions. Cash, check, Visa, MasterCard, or American Express are all acceptable forms of payment. Any hosted bar tabs will be presented to you at the end of the evening for payment that evening. For all other event functions, (i.e. dinners, holiday parties, and golf tournaments) 50% of the estimated invoice is due 15 days prior to the event. Any additional billing such as a hosted bar tab, full payment will be expected the night of the event.

**GUARANTEES** - Guaranteed estimated attendance for all events must be made when you sign a Contract. You can reduce the original estimate by as much as 20% for your 14-day guarantee. The 14-day guarantee is the minimum number you will be charged for your event. If no guarantee is received, we will assume the guarantee to be the original estimate on your contract. You must provide a final guarantee 7 days in advance. Your 7-day guarantee then becomes the new minimum number for your event. An increase to the size of your party inside of 7 days will result in a 10% additional charge for food for those guests over and above your guarantee.

**CANCELLATION** - All deposits are non-refundable. Cancelling inside of 90-31 days, the party is responsible for 50% of the estimated invoice. Cancelling inside of 30 days, the party is responsible for 100% of the estimated invoice.

**PRICES** - All menu pricing is per person except where otherwise noted. Prices quoted within 90 days of the agreed upon event are firm, however anything beyond 90 days could be subject to change. With regards to “Market Price” items, a price can be confirmed 14 days prior to your event.

**TASTINGS** – Complimentary group tastings are provided for wedding clients in the Spring and will need to be scheduled a year in advance. The group tasting menu will consist of appetizers, wine tasting table, champagne pour, salads, and a selection of entree s. Additional entrées may be purchased at menu pricing. StoneRidge offers one entrée selection (excluding vegetarian and child options) per event. A second or third entrée can be offered for an additional up charge of \$2 per entrée. Private Tastings can be scheduled at an additional charge. Timing and menu pricing is at the discretion of the Executive Chef and Director of Catering and Events.

**SALES TAX AND SERVICE CHARGES** - All menu and liquor prices are subject to a 20% service charge. Menu prices, service charges, and accessories are subject to MN sales tax of 7.125% with the sales tax on liquor being 9.625%. All service charges are the property of StoneRidge Golf Club. For groups claiming to be exempt from tax, a copy of your tax exempt certificate must be on file with StoneRidge prior to your event. Please make StoneRidge aware of your status when you receive your estimated invoice.

**FOOD & BEVERAGE REGULATIONS** - Due to Health Department regulations and club policy, food consumed on premises must be prepared at StoneRidge Golf Club. StoneRidge Golf Club prohibits the removal of food from club premises, with the exception of wedding cakes, which must be provided by a licensed bakery. StoneRidge Golf Club reserves the right to request such licenses should they so choose. NO food or beverage of any kind will be permitted to be brought into or on StoneRidge Golf Club property by the patron’s guests or invitees, without prior consent of StoneRidge Golf Club. All beverages including specialty beverages will be supplied by StoneRidge Golf Club. In the event StoneRidge Golf Club is not able to procure specialty bottles from a licensed off-premise beverage supplier, the patron may provide bottles with the consent of StoneRidge Golf Club for a corkage fee of \$20.00 per bottle. Last call for all beverages will be at 11:30 pm and no alcoholic beverages will be served after 12:00 AM. All cake services must be provided by one of the bakeries on the StoneRidge preferred vendor list (cake cutting fees may apply).



# General Terms & Conditions

**FOOD MINIMUMS FOR WEDDINGS** - The minimum food requirement for a Friday evening reception is \$3,000.00 before tax. Saturday evening functions have a food minimum of \$5,000 before tax.

**DECORATIONS AND LINENS** - StoneRidge does not permit nails, staples, tacks, or any other damaging bonding materials to be used on the banquet room walls or tables. All damages will appear on your final invoice. Please confirm all decorating plans with StoneRidge prior to the event. StoneRidge Golf Club provides white, black, or ivory table linens. White, Ivory or Black napkins are available at no extra charge. Additional colors are available at a \$1.25 per napkin charge. White or ivory satin taffeta is available at no extra charge for the head table, cake table, and gift tables. There is a charge of \$50 per table for any additional decorated tables. Rental charges for additional skirting or taffeta will appear on your invoice.

**CLIENT ARRIVAL TIME** - Clients may arrive onsite at StoneRidge Golf Club beginning at 12:00 pm and have the facility for 12 hours. Any additional time needed prior to 12:00 pm will be billed at \$125/hour.

**VENDOR LOAD-IN TIMES** - Vendors may set up four hours prior to event contracted time. Regardless of the event end time, all vendors must be off the premises within one hour after the event end designated on the contract. All entertainment will end by 12:00 am. All guests, vendors, incidentals, and personal belongings must be off the premises by 1:00am, unless specific arrangements have been made in advance with StoneRidge Golf Club.

**DAY-OF COORDINATOR** - All wedding and reception events are required to have a day of contact person that will liaison between the client and the venue. This person does not necessarily have to be professional or hired by any service, but must be committed to making sure the day-of event communication is sound between the venue, its staff, main client, and work with the venue to make any last minute decisions that are in the best interest of both the venue and it's event guests.

**NO SMOKING POLICY** - StoneRidge is a smoke-free facility. Smoking is permitted outside. Ashtray receptacles are provided for your guests to use.

**DAMAGES OR LOSS** – StoneRidge will not be liable for damage to, or loss of any merchandise displayed or left anywhere on the premises. Patron agrees to be responsible for any damages done to StoneRidge Golf Club premises during the period of time the patron, his guests, invitees, employees, independent contractors, or other agents, who are under the patron's control, or the control of any independent contractor, are at StoneRidge Golf Club. For all events requiring alcohol, StoneRidge will require a security guard for your function, which will be the financial responsibility of the client. A security deposit of \$500 will be charged to the credit card information on file any damage of any kind, theft from property, or any unlawful or unwanted materials brought onto StoneRidge Golf Club property. StoneRidge also reserves the right to inspect any property of the clients and their guest at any time. Should StoneRidge find any alcohol not provided by StoneRidge Golf Club or any unlawful possessions, the security deposit will be charged and law enforcement could be notified.

**PHOTOGRAPHY** - Any outdoor photography must be approved prior to your event and will be restricted to areas around the clubhouse. We recommend your photographer contacts StoneRidge to set up a time to scout sites. Using the golf course for photography is only possible by special permission of StoneRidge. Our Director of Catering & Events will determine if the timing of your event photography will work with course traffic that day. On-course photography is limited to 8 guests. An on-course photography fee of \$250 will be added to your invoice.

**SET-UP & CLEAN-UP FEE** - A fee may apply if extraordinary set-up or cleanup is required for your event. Additional fees will appear on your estimated invoice and are at the discretion of StoneRidge Golf Club.



# General Terms & Conditions

## Facility & Rental Information

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**Banquets, Meetings, and Wireless Clubhouse** - StoneRidge Golf Club is open to the public year round. The clubhouse is fully equipped with WiFi for internet access.

**Food Minimums for Weddings** - The minimum food requirement for a Friday evening reception is \$3,000.00 before tax. Saturday evening functions have a food minimum of \$5,000 before tax. Non-wedding events should contact StoneRidge Catering Sales for quotes.

**Outdoor Events** - Inclement weather is always a possibility in Minnesota. We will make decisions on scheduled outdoor events three hours prior to an event. In the event that heaters are required for your event in the tented pavilion we will make every effort to consult your group contact, but the final decision will lie with StoneRidge Golf Club.

**Room Rental Rates** - Please note that room capacities do not take into consideration: dance floors, head tables, cake tables, punch tables, etc.

<u>Room</u>	<u>Capacity</u>	<u>Rates</u>
<b>Banquet Room</b>	125 Seated	
Sunday-Thursday (am & pm)		\$500 flat fee
Friday (12 hour rental)		\$700 flat fee
Saturday (12 hour rental)		\$850 flat fee
<b>Banquet Room &amp; Tented Pavilion</b> <i>(Indoor &amp; Outdoor Gala Reception)</i>	325 Seated 450 Standing	
Sunday-Thursday (am & pm)		\$800 flat fee
Friday (12 hour rental)		\$1,800 flat fee
Saturday (12 hour rental)		\$1,950 flat fee
<b>Additional Amenities</b>		
Men's and Women's Lounge	20	\$250 per room
Ceremony <i>(Traditional Seating)</i>	325	\$750 flat fee
Corporate Meeting	125	\$350 flat fee

*\*\*Please note, any additional hour beyond the 12-hour rental agreement needed will be charged at a rate of \$125 additional per hour. All events must end no later than 12:00 am.*



# General Terms & Conditions

**Audiovisual Rentals** – StoneRidge Golf Club provides a podium and wireless microphone at no charge. Power strips and Easels available upon request depending on availability. Rentals Fees may apply.

Additional rental equipment available includes:

Flip Chart & Markers	\$25
DVE Overhead TVs	\$75
Screen & Multi-Media Projector	\$125
Outdoor Sound System	\$150
Computer Rental	\$75

*\*\*Please note, any damaged, broken, or unreturned items used for AV from StoneRidge Golf Club will be charged a replacement fee on final invoice. Each adapter replacement will be \$75 each and the computer replacement will be \$1,750.*

**Additional Services & Preferred Vendors** – StoneRidge provides a wide variety of additional services for your event occasion. Should you need the assistance of your event manager to coordinate these services, we are more than happy to do so. An event Planning fee of 10% of all items will be added for client convenience.

**Lodging:**

Sheraton Inn  
Country Inn & Suites  
Hilton Garden Inn

**DJ/Entertainment**

Midwest Sound  
BellaGala  
Addigio Djay Entertainment

**Transportation:**

Total Luxury Transportation  
Grey Line Tours & Transportation

**Floral:**

Studio Fleurette  
Pamela Egan Floral Design

**Wedding Planner/Day-Of Coordinator**

Vintage Farm Events

**Décor/Rentals**

Midway Party Rental  
Après Party Rental  
Festivities  
Ice Occasions

**Bakeries/Wedding Cakes**

Buttercream  
Nadia Cakes  
Miss Sara's Cakery

**Photography/Videography**

PhotoPixels  
Addigio Djay Entertainment

**Valet:**

Elegant Valet  
Unparalleled Parking



# Catering Services

## Displays & Platters (serves 50 guests)

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### **Fresh Fruit and Berry Display ... 160**

A Bountiful Display of the Seasons Freshest Fruit

### **Dairyland Cheese Tray ... 165**

Cubed Swiss, Pepperjack, Cheddar, Colby, Muenster and Marble Jack garnished with Grapes, Berries and Assorted Crackers

### **Artisan Cheese and Fruit Array ... 185**

Black River Blue (Wisc) Eichten's Chipotle Gouda (MN), Merkel's Cheddar Spread, Stickney Hills Creamy Goat Cheese (Wisc), Local Cheddar and Baby Swiss, Grapes, Berries, Mixed Nuts and Assorted Crackers

### **Charcuterie and Gourmet Cheese ... 225**

Genoa Salami, Molinari Salami, Smoked Sausages, Soft and Hard Cheese Selection, Dried Fruit, Fresh Fruit, Mixed Nuts, Marcona Almonds, Crackers and Flatbreads

### **Fire Grilled and Roasted Marinated Vegetables ... 185**

Asparagus, Zucchini, Carrots, Fennel, Eggplant, Red Onion, Brocolini, Red and Green Bell Peppers, Cauliflower, Roasted Tomato Ranch Dip

### **Crudit  Basket ... 155**

Seasonal Raw Market Fresh Vegetables with Creamy Herb Dip

### **Meze Platter ... 160**

Marinated Artichokes, Olives, Fresh Mozzarella, Roasted Red Pepper Hummus, Greek Olive Tapenade, Roasted Marinated Mushrooms, Roasted Grape Tomatoes, served with Crispy Pita Chips and Crostinis

## Seafood Selections (priced per 50 pieces)

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**Louisiana Shrimp** Bacon Wrapped Blackened Shrimp with Chili Orange Glaze ... **190**

**Jalape o Bacon-Wrapped Jumbo Sea Scallops** Citrus Butter Glaze ... **220**

**Tequila Shrimp** Citrus Roasted Shrimp, Orange Aioli, Bamboo Pick ... **160**

**Ahi Tuna Tartar** Minced Ahi Tuna with Capers, Parsley, and Lemon on Belgium Endive ... **180**

**Californian Ahi Tuna Spoons** Seared and Sliced Ahi Tuna, Avocado Tomato Relish, Crispy Tortilla Strips ... **165**

**Chilled Jumbo Gulf Shrimp Cocktail** Horseradish, Lemon, Cocktail Sauce ... **190**

**Citrus Marinated Grilled Shrimp** Mango Cocktail Sauce ... **180**

**Wonton Crusted Shrimp** Flash Fried, Sesame Dipping Sauce ... **155**

**Bacon-Wrapped Sea Scallops** Soy Ginger Glaze ... **210**

**House Smoked Atlantic Salmon Filet** Seven Spice Rub, Chopped Egg, Red Onion, Capers, Remoulade Sauce, Rye Crostini and Crackers ... **110**

**Pecan Walleye Tidbits** Dried Cherry Maple Pecan Butter Sauce, Tartar Sauce ... **120**

## Chilled Selections (priced per 50 pieces)

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**Jamaican Mango Chicken Salad** Shredded Romaine, Tart Shell ... **110**

**Prosciutto-Wrapped Grilled Asparagus** Lemon Olive Oil ... **140**

**Sant  Fe Deviled Eggs** Sweet and Smoky with Chili Mayonnaise, Crispy Bacon, Sun Dried Tomato ... **110**

**Capresse Speiedini** Fresh Mozzarella, Basil Leaf, Grape Tomatoes, Extra Virgin Olive Oil, Sea Salt ... **120**

**Prosciutto-Wrapped Fresh Asparagus** with Basil Ricotta, Cracked Pepper, Extra Virgin Olive Oil ... **140**

**Carpaccio of Beef Tenderloin Crostini** Thinly Sliced, Pepper Crusted Beef, Seared Rare, Shaved Parmesan, Extra Virgin Olive Oil, and Rosemary Bread ... **145**

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Prices are per person and do not include sales tax or service charge



W5/14

# Catering Services

## Hot Selections (priced per 50 pieces)

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- Teriyaki Beef Brochettes** Charred Beef, Bell Peppers, Red Onion, Bamboo Pick ... **190**
- Chicken Vegetable Brochettes** Chicken Breast, Bell Peppers, Red Onion, Carrot, Bamboo Pick ... **165**
- Pork and Vegetable Egg Rolls** Crisp Fried with Sesame Dipping Sauce ... **120**
- Mini Beef Wellingtons** Tenderloin of Beef in Puff Pastry, Demi Glaze ... **190**
- Loaded Redskin Potato** Garlic Roasted Red Potato Slices, Cheese, Sour Cream, Chives, Bacon ... **115**
- Pork and Vegetable Pot Stickers** Spicy Sesame Teriyaki Sauce, Stir Fry Garnish ... **130**
- Vegetable Spring Rolls** Crisp Fried with Sesame Dipping Sauce ... **120**
- Italian Sausage Stuffed Mushroom** Mozzarella and Parmesan Cheese, Marinara ... **125**
- Chicken Wings** Crispy Cajun Rubbed, served with Buffalo and Barbeque Sauces, Vegetable Chips, Ranch Dip ... **130**
- House-made Meatballs** Italian with Marinara Sauce ... **120**
- White Cheddar Nuggets** Crispy Fried, Parmesan and Basil pesto on a Bamboo Pick ... **135**
- Rumaki** Bacon-wrapped Water Chestnuts in a Sweet Chili Sauce ... **145**
- Barbeque Glazed Meatballs** Honey Bourbon Barbeque Sauce ... **120**

## Chef Carved Meat Stations (based on 50 guests -- \$75.00 Chef Carving Fee)

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- Roasted Fresh Turkey Breast** with Flour Top Rolls and Cranberry Mayonnaise ... **150**
- Roasted Pork Loin** with Red Chili Crust, Bakery Rolls, Dried Fruit Chutney ... **160**
- Beef Tenderloin** with Peppercorn Herb Crust, Bakery Rolls, Horseradish Sauce, Mustard ... **market price**
- Salt Crusted Steamship Round of Beef** Sourdough Rolls, Creamed Horseradish, Au Jus ... **market price**  
(serves100)
- Honey Cured Smoked Ham** with Pineapple Glaze ... **165**

## Specialty and Late Night Snacks

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- Chex Mix** Traditional Party Mix ... **9 per basket**
- Tortilla Chips** Fresh House-made Corn Tortilla Chips, Tomato Salsa, Sour Cream ... **6 per person**
- La Fiesta Layered Dip** Sour Cream, Tomatoes, Cheese, Black Beans, Salsa, Avocados, Tortilla Chips ... **7 per person**
- Potato Chips** Hand-Cut Kettle-Style Potato Chips, BBQ Blue Cheese Dip ... **5 per person**
- Tortilla Time** Corn Tortilla Chips, Guacamole, Chorizo Con Queso, Shredded Cheese and Lettuce, Tomato Salsa, Sour Cream ... **9 per person** add Beef or Pulled-pork Tacos ... **10 per person**
- Spinach Dip Sourdough Bread Bowl** Sliced Baguette, Crostinis ... **6 per person**
- Grilled Ciabatta Pizza** Italian Sausage, Pepperoni, Mozzarella Cheese or Vegetable ... **8 per person**
- Deli Market Submarine Sandwich** Two-foot Baguette, Italian Dressing, Lettuce, Tomatoes, Cold Cuts and Cheese (approx 20 slices) ... **8 per person**
- Gourmet Mixed Nuts** Fancy Blend of Cashews, Pecans, Peanuts and more ... **29 per pound**
- Chefs VIP Chex Mix** StoneRidge Recipe, Dried Cherries, Cranberries, Cashews, Pecans, Peanuts and more ... **29 per pound**
- Chocolate Chip Cookies** Fresh Baked ... **24 per dozen**

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# Dinners

## Dinner Entrees

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Served with Salad Selection and StoneRidge Sesame Cracker and Focaccia Bread Basket with Piped Whipped Butter

### Salad Choices (select one)

- **Romaine Heart Caesar** Shaved Parmesan, Toasted Garlic Crouton, Creamy Caesar Dressing
- **Classic Iceberg Wedge** Garden Tomatoes, Blue Cheese Crumbles, Bacon, Buttermilk Ranch Dressing
- **Tossed Garden Greens** Tomatoes, Carrots, Cucumber, Balsamic Vinaigrette
- **House Mixed Greens** Spiced Pecans, Dried Cranberries, Maple Dressing

### Champagne Chicken ... 27

All Natural Raised Boneless Chicken Breast, Pan Seared and Roasted with our Savory Champagne Sauce, Sliced and Served with Fresh Butter Whipped Potato, Green Bean and Carrot Medley

### Chicken Breast Minnesota ... 28

All Natural Raised Boneless Chicken Breast with Minnesota Wild Rice, Fresh Spinach and Jarlsburg Cheese Filling, Sliced and Served with Sherry Supreme Sauce, Fresh Whipped Buttered Potatoes with Chives, French Green Beans and Balsamic Roasted Carrots

### Asiago Chicken ... 27

Pan Seared Asiago Encrusted All Natural Chicken Breast, Sun Dried Tomato Pesto Cream, Parmesan Mash, Grilled Zucchini Ribbons and Bell Peppers

### Caribbean Spiced Pork Tenderloin ... 28

Twin Pork Tenderloin Filets with Flavors of the Caribbean, Tropical Mango Fruit Chutney, Island Rice Pilaf, Green Bean and Carrot Medley

### Sesame Ginger Crusted Pork Tenderloin ... 28

Twin Seared Center Cut Medallions, Orange Citrus Chili Teriyaki Sauce, Jasmine Rice, Vegetable Stir Fry

### Award Winning Pecan Walleye ... 28 \*MIDWEST RESTAURANT HOSPITALITY GOLD MEDAL WINNER\*

Dusted in Pecan Flour with a Dried Cherry Maple Pecan Butter Sauce, Wild Rice Pilaf, French Green Beans, and Balsamic Carrots

### Pacific Rim Salmon ... 27

Macadamia Nut Crusted, Citrus Soy Cream, Jasmine Rice, Baby Bok Choy

### Bistro Sirloin Steak House ... 28

Marinated Sirloin, Hand Sliced, Merlot Demi Glaze, Baby Red Potatoes, Bacon Green Beans

### Cabernet Braised Boneless Short Ribs ... 28

Slow Cooked, Sliced and Served with Natural Pan Gravy, Fresh Butter Whipped Potatoes, Root Vegetables

### Char Grilled Beef Tenderloin ... 34

Twin Medallions of Angus Beef, Cabernet Demi Glaze, Gorgonzola Potato Tart, Fresh Asparagus

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# Dinners

## Plated Duets

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### **Char Grilled Top Sirloin Steak and Pecan Walleye ... 32**

Certified Angus Top Sirloin Steak topped with Bell Pepper and Onion Demi Glaze, accompanied by Pecan Walleye with Dried Cherry Maple Pecan Butter Sauce, Fresh Whipped Potato, French Green Beans and Balsamic Carrots

### **Surf and Turf ... 34**

Beef Tenderloin Medallion and Twin Spanish Broiled Gulf Shrimp, Scampi Demi Glaze, Yukon Duchess Potato, Fresh Asparagus

### **Sirloin Steak and Chicken Marsala ... 32**

Roasted Mushroom Marsala Wine Sauce, Parmesan Mashed Potato, French Beans, Balsamic Roast Carrots

## Vegetarian Entrees

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### **Roasted Vegetable Lasagna ... 26**

Eggplant, Zucchini, Bell Peppers, Mozzarella Cheese, Roasted Tomato Basil Sauce

### **Spinach Quinoa Torta ... 26**

Fresh Vegetables, Black Bean Sauce, Goat Cheese and Quinoa Layered with Corn Tortillas, Baked with Green Chili Sauce

### **Char Grilled Vegetable Raviolis ... 26**

Wheatberry Wild Rice Sauté and Fresh Vegetables Tossed with Sun Dried Tomato Pesto Cream, Fresh Parmesan

## Children's Selections

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Recommended for 12 and under ... 12

**House Made Macaroni and Cheese** Fresh Vegetables, Parmesan Cheese, Fresh Fruit

**Grilled Chicken and Cheese Tortilla** Oven Baked, Tortilla Chips, Shredded Lettuce Salad

**Chicken Strips and French Fries** Fresh Fruit Salad

**Turkey and Mozzarella Baked Pasta** with Parmesan Cream, Fresh Vegetables

**Cheese Pizza** Marinara, Mozzarella Topped, Chopped Lettuce Salad, Ranch Dressing

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*Prices are per person and do not include sales tax or service charge*



# Specialty Buffets

## American Comfort Buffet ... 27

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**Chopped Apple Pecan Salad** with Mixed Greens, Cranberries, Maple Vinaigrette  
**Red Potato and Bacon Salad** Fresh Spinach, Hard Cooked Eggs, Sweet & Sour Bacon Dressing  
**Country-Style Meatloaf** with Tomato Pan Gravy  
**Rosemary Roast Garlic Breast of Boneless Chicken** with Natural Pan Sauce  
**Three Cheese Baked Macaroni** with Herb Bread Crust  
**Fresh Green Beans** and Creamy Roast Mushrooms  
**Honey-Glazed Corn Bread**

## StoneRidge Buffet ... 32

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**House Tossed Leafy Green Salad** with Dried Cranberries and Maple Vinaigrette  
**Italian Penne Pasta Salad** with Salami, Cheese, Onions and Peppers  
**Sauté of Garden Vegetable Medley**  
**Parsley Buttered Red Potatoes**  
**Fresh Bakery Bread Basket and Butter**

Choice of Two Entrées

**Roasted Top Sirloin of Beef** Thin Sliced with Bordelaise Sauce  
**Rosemary Roast Garlic Breast of Boneless Chicken** with Natural Pan Sauce  
**Cracker Crusted Walleye Filet** Lemon Dill Tartar Sauce  
**Grilled Atlantic Salmon Filet** Citrus Teriyaki Glaze  
**Roasted Pork Loin** with Sage Stuffing, Dijon Mustard Sauce

## Chef-Prepared Pasta Buffet maximum 100 guests ... 22

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**Fresh Tomato Basil Sauce, Parmesan Alfredo Sauce, Cheese Tortellini, Penne Pasta, Grilled Chicken Breast, Italian Sausage, Pepperoni, Broccoli Florets, Red and Green Peppers, Red Onions, Fresh Parmesan Cheese, Garlic Herb Italian Bread**

Add a Plated Garden Green or Caesar Salad ... **3 per person**

## Around The World Buffet ... 29

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**Asian** Pork and Vegetable Pot Stickers, Vegetable Spring Rolls, Lo-mein Noodle Stir Fry  
**Italian** Tortellini Baronessa – a Blend of Tri-colored Cheese-filled Tortellini with Ham, Mushrooms, Peas and Parmesan Cream Sauce, Italian Chop House Salad, Baked Garlic Bread  
**American** Crispy Cajun-spiced Chicken Wings with Buffalo and Barbeque Sauces, Vegetable Chips, Ranch Dipping Sauce, Fresh Tortilla Chips, Tomato Salsa, Chile Con Queso, Shredded Cheese, Chipotle Sour Cream

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*Prices are per person unless noted and do not include sales tax or service charge*



# Golf Tournament Buffets

## StoneRidge Buffet ... 31

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**House Tossed Leafy Green Salad** with Dried Cranberries and Maple Vinaigrette

**Italian Penne Pasta Salad** with Salami, Cheese, Onions and Peppers

**Sauté of Garden Vegetable Medley**

**Parsley Buttered Red Potatoes**

**Fresh Bakery Bread Basket and Butter**

Choice of Two Entrées

**Roasted Top Sirloin of Beef** Thin Sliced with Bordelaise Sauce

**Rosemary Roast Garlic Breast of Boneless Chicken** with Natural Pan Sauce

**Cracker Crusted Walleye Filet** Lemon Dill Tartar Sauce

**Grilled Atlantic Salmon Filet** Citrus Teriyaki Glaze

**Roasted Pork Loin** with Sage Stuffing, Dijon Mustard Sauce

## Chef Smoked Baby Back Ribs and Texas BBQ Chicken Buffet ... 27

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**Creamy Cole Slaw, Old Fashioned Potato Salad, Seven Layer Baked Beans,**

**Texas BBQ Spiced Bone-In Chicken, House Smoked Baby Back Ribs with Honey BBQ Glaze,**

**Bakery Fresh Bread Basket**

## The Classic Burger and Brat Buffet ... 22

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**Old Fashioned Potato Salad, Creamy Cole Slaw, Seven Layer Baked Beans,**

**Char Grilled Six Ounce Angus Beef Burger and Grilled Wisconsin Beer Brats,**

**Bakery Buns, Lettuce, Tomato, Onions, Pickles, Condiments**

## Chop House Buffet ... 24

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**Chop House Salad** – Mixed Greens, Penne Pasta, Salami, Cheese, Onions, Peppers, Pepperoncini,  
Italian Vinaigrette, Parmesan Cheese,

**Tuscan Cheese Tortellini with Sun Dried Tomato Pesto,**

**Rosemary Garlic Grilled Chicken and Italian Sausage with Pomodoro Sauce,**

**Penne Rustica with Cracked Pepper, Parmesan Cream,**

**Fresh Baked Parsley Garlic Buttered Bread**

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# Beverages & Desserts

## Beverage Arrangements

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StoneRidge offers a comprehensively stocked standard banquet bar featuring the brands listed below. If you would like to add premium or executive brands to our standard bar, please make that request of our catering sales manager.

You can choose to host your bar for the entire evening, for a certain time period, or up to a designated dollar amount. A 20% service charge will be added to your hosted bar tab. A Social Host Liability Agreement must be signed by the host prior to the event.

Bartender Fees are \$100 per Bartender. One bartender for every 75 guests.

### Select StoneRidge Banquet Bar:

Domestic: Miller Genuine Draft, Miller Lite, Michelob Golden Draft Light, Bud Light

Imported: Heineken, Corona, Mike's Hard Lemonade

Wine: House Chardonnay, Merlot, Cabernet, White Zinfandel

Select: Beefeater's Gin Skyy Vodka Korbel Brandy Seagrams 7 & VO  
Cuervo Gold Tequila Jim Beam Bourbon Windsor Whiskey  
Captain Morgan Bacardi Rum Bacardi Limon Malibu

### Banquet Bar Pricing:

	<b>Host</b>	<b>Cash</b>
Domestic Beer	\$4.50	\$5.00
Import/Premium Beer	\$5.00	\$6.00
Wine	\$6.00	\$6.50
Banquet Select	\$6.00	\$6.50
Premium	\$7.00	\$7.50
Executive	\$9.00	\$9.50

Premium: Absolut Vodka Tanqueray Gin Crown Royal Johnnie Walker Red  
Myers Dark Rum Jack Daniels

Executive: Grey Goose Grand Marnier Patron Silver Knob Creek Courvoisier Jagermeister

Cash pricing includes tax – Tax & gratuity will be added to all hosted tabs

### Wine & Champagne by the Bottle / Punch by the Gallon

House Wine	\$35 (1.5L)
Keg Beer	Domestic \$350 Imported \$450
Wycliff Champagne	\$24
Non-Alcoholic Pear Spritzer	\$15
Non-Alcoholic Fruit Punch	\$25 per Gal
Champagne Punch	\$65 per Gal
Corkage Fee	\$20

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*For a broader wine selection please ask our catering sales manager for a current complete wine list*



# Beverages & Desserts

## Desserts

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### **Double Chocolate Layered Cake ... 7**

Decadent Chocolate Cake layered in Chocolate, Raspberry Sauce

### **Old Fashioned Tiramisu ... 7**

Espresso-Soaked Sponge Cake Layered with a Coffee Flavored Mascarpone Cheese Filling, Cocoa, Shaved Chocolate

### **Lemon Cream Short Cake ... 7**

Three-layer Short Cake with Fresh Cream and Tangy Lemon Preserve

### **New York Style Vanilla Bean Cheesecake ... 7**

Graham Cracker Crust and Creamy Cheese Cake Filling with Pure Tahitian Vanilla Bean, Fresh Berry Garnish

### **Flourless Chocolate Torte ... 7**

Raspberry Coulis, Fresh Whipped Cream

### **Strawberry Cheesecake ... 7**

Graham Cracker Crust and Creamy New York Cheesecake Filling with Fresh Strawberry Puree

### **Raspberry Chocolate Cheesecake ... 7**

A layer of Creamy Fudge topped with a Raspberry Swirled Cheesecake with Chocolate Cookie Crust

### **Fresh Berries and Raspberry Glaze ... 6**

Seasonal Selection of Mixed Berries and Fresh Whipped Cream

### **Home Style Cookies and Bars Platter ... 8**

Chocolate Chip, Seven Layer, Double Fudge Brownies, Rocky Road, Old Fashioned Lemon Bars

### **Fresh Bakery Cookies ... 24 per dozen**

Double Chocolate Chip

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*Prices are per person unless noted and do not include sales tax or service charge*



# Wedding Packages

## Gold Wedding Package 48 dollars ++ per person

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VIP Snack Mix on Cocktail Tables

Champagne Toast

Passed Hors d'evours (choose three)

Tableside Wine Pour

**Salad** Butter Lettuce and Iceberg Wedge, Bushel Boy Tomatoes, Crumbled Ama Blu Cheese, Bacon, Blue Cheese Ranch Dressing

**Filet of Beef Tenderloin and Crab Stuffed Jumbo Prawns** Creole Tomato Demi Glaze, White Cheddar Duchess Potato, Fresh Asparagus

**Grilled Salmon Filet** Asiago Bread Topping, Saffron Risotto Cake, Sundried Tomato Pesto Cream, Roasted Zucchini Ribbons and Bell Peppers

Additional Entrée \$3 per person

## Silver Wedding Package 40 dollars ++ per person

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VIP Snack Mix on Cocktail Tables

Champagne Toast

Passed Hors d'evours (choose two)

**Minnesota Mixed Green Salad** Spiced Pecans, Dried Cranberries, Fresh Blueberries, Pecorino Cheese, Maple Vinaigrette

**Chicken Breast Minnesota**

All Natural Raised Boneless Chicken Breast with Minnesota Wild Rice, Fresh Spinach and Jarlsburg Cheese Filling, Sliced and Served with Sherry Supreme Sauce, Fresh Whipped Buttered Potatoes with Chives, French Green Beans and Balsamic Roasted Carrots

**Pan Roasted Walleye Filet**

Asiago Cheese and Crab-topped Walleye Filet with a Lemon Dill Cream Sauce, Wild Rice Pilaf, French Green Beans and Balsamic Roasted Carrots

Additional Entrée \$3 per person

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W5/14

