Stone Oak Reception Package.....$46.95 per person++

Reception Package includes the following:

- **Set-up of the room**
- **White Floor-length linens**
- **Choice of Napkin color and fold**
- **China, glassware and flatware**
- **Plated, Buffet or Grazing Station Meal**
- **Dance floor**
- **Cake cutting**
- **Clothed and skirted Head table, Gift table and Cake table**
- **Guest book table and Name card table**
- **Bottle of Champagne or Sparkling wine for the Bridal Party**
- **Bartender**
- **Mirror Rounds, Cylinder vases and Votive Holders to create your own centerpieces**
- **Choice of 2 Appetizers**
- **4 hour Beer wine and Soft Drink Bar**
- **Personalized tasting**

($500 room rental will be charged to non-members)

Hors D'oeuvres

Select TWO of the following starters for your reception:
Additional selections available.

Gourmet Cheese and Cracker Display: A Generous Assortment of Imported & Domestic Cheeses and Gourmet Crackers

Vegetable Display: A Selection of Crisp, Seasonal Vegetables.
Served with Choice of Ranch, Blue Cheese Dressing, or a Creamy Vegetable Spread

Tomato Basil Bruschetta: w/ Parmesan Cheese

Bacon-Wrapped Water Chestnuts

Vegetarian Pot Stickers: with an Asian Dipping Sauce

Fried Calamari: with Lemon Aioli & Cocktail Sauces

Meatballs: Tossed in Your Choice of Marinara, Swedish, or BBQ Sauce

Served Entrées

All Entrée Selections Include a Choice of Fresh Salad, Warm Rolls with Butter
Your Choice of Two Accompaniments: One Starch and One Vegetable
Iced Tea, Lemonade, Hot Tea and Coffee are Included

Salad Selections: Fresh Spinach w/ Red Onion & Bacon, Spring Mixed Greens w/ Tomato, Onion & Cucumber, Traditional Caesar

Entree Selections:

New York Strip Steak: Seasoned & Grilled 12 oz Strip Steak

Filet Mignon: 7oz Filet, Seasoned & Grilled Brushed w/ a Burgundy Butter

Rosemary Pork Tenderloin: Pork Tenderloin Medallions in a Red Wine & Rosemary Sauce

Chicken Marsala: Sautéed Breast of Chicken in a Mushroom Marsala Wine Sauce

Stuffed Chicken: Breast of Chicken Stuffed w/ Feta Cheese, Spinach & Dried Cherries

Grilled Chicken Breast: Grilled Chicken Breast Drizzled with Balsamic Glaze or a light Lemon Buerre Blanc

Chicken Piccata: in a Lemon, Caper Wine Sauce

Pesto Chicken: Lightly floured and sautéed Chicken Breast with a Fresh Pesto Cream Sauce

Baked Salmon: 8oz Atlantic Salmon Filet, Baked w/ a Lemon Dill Butter

Parmesan Encrusted Whitefish: Fresh Lake Whitefish, Dusted with breadcrumbs and Parmesan and Mirrored with a White Wine Cream Sauce

Mahi Mahi: Drizzled with a Ginger Miso Sauce

Pasta Primavera: Fresh Vegetables & Tomatoes Simmered w/Penne Pasta

Mushroom Ravioli: Ravioli stuffed with wild mushrooms and covered with a creamy garlic sauce

Accompaniments *All choices mush have same side dish

Vegetable Selections:
Our Chef will Offer the Freshest Available Vegetables for your Event

Starch Selections:
Creamy Mashed Potatoes
Garlic Mashed Potatoes
Red Skin Potatoes with Parsley Butter
Oven Roasted Herbed Red Skin Potatoes
Rice Pilaf
Wild Rice Blend
Parmesan Garlic Penne

A 20% Club Service Charge and, Ohio Sales Tax is added to all Banquet Food and Beverage Items

Buffet Dinner

*All Buffet Meals Include a **Served** Garden Fresh Salad, Warm Rolls with Butter*
Your Choice of Two Accompaniments: One Starch and One Vegetable
Iced Tea, Lemonade, Hot Tea and Coffee are Included

Buffet Entree Selections (Please Select two):

Carved Top Round of Beef: with Au Jus and horseradish sauce

Garlic Chicken: in a Garlic & Herb Cream Sauce

Cranberry & Bourbon Chicken: Seared Chicken Breast w/ a Cranberry & Bourbon Sauce

Chicken Piccata: in a Lemon, Caper Wine Sauce

Chicken Marsala: in a Mushroom Marsala Wine Sauce

Chicken Parmesan: Breaded Chicken Breast topped with Marinara sauce and fresh Mozzarella Cheese

Roasted Pork Tenderloin: in a Red Wine & Rosemary Sauce

Pork Loin: w/ a Brown Sugar & Bourbon Glaze w/ Onions, Apples & Bacon

Baked Salmon: w/ a Dijon White Wine Sauce

Her Crusted Baked Tilapia: Drizzled with an Herbed Cream Sauce

Cheese Tortellini: in a Creamy Pesto Sauce

Pasta Primavera: Fresh Vegetables & Tomatoes Simmered w/Penne Pasta

Carving Option - (Add $75.00 carver fee)
Slow Roasted Prime Rib with Au Jus and horseradish sauce Additional $4.00 per person
Beef Tenderloin with Au Jus and horseradish sauce Additional $5.00 per person

Vegetable Selections:
Our Chef will Offer the Freshest Available Vegetables for your Event

Starch Selections:
Creamy Mashed Potatoes
Garlic Mashed Potatoes
Red Skin Potatoes with Parsley Butter
Oven Roasted Herbed Red Skin Potatoes
Rice Pilaf
Wild Rice Blend
Parmesan Garlic Penne

A 20% Club Service Charge and, Ohio Sales Tax is added to all Banquet Food and Beverage Items

Grazing Station Options...Choose Four

Carving Station:

Choose Two of the following:
Carved Top Round of Beef with Au Jus and horseradish sauce
Oven Roasted Turkey Breast
Slow roasted Pork Loin
Crusty Dinner Rolls

Asian Station:

Vegetarian Egg Rolls with Dipping Sauce
Pork Pot Stickers with Dipping Sauce
Choose: Beef and Broccoli or Sweet and Sour Chicken with choice of brown or white rice
Steamed Edamame with Sea Salt
Steamed Chicken and Vegetable Purses with Sesame oil and topped with Sesame Seeds

Mexican Station:

Make Your Own Taco/Nacho Bar with Hard & Soft
Shells & Various Authentic Toppings
Salsa
Guacamole
Cheese Quesadillas
Mexically Rice

Italian Station:

Choose Two Types of Pasta: Penne, Spaghetti, Fettuccini,
Farfalle, Cheese Tortellini
Choose Two Types of Sauce: Marinara, Alfredo, Pink Vodka, Arrabiata, Creamy Pesto, White or Red Clam
Meatballs & Grilled Chicken
Cheesy herb garlic bread

Salad & Vegetable Station:

Spring Greens with Assorted Toppings
Two Types of Cold Salads
Fresh Vegetables with Ranch
Gourmet Cheese and Crackers
Dinner Rolls

Bruschetta & Crostini Station:

Two Types of Brushcetta: Italian Bread with Toppings of Tomato with Mozzarella & Basil, Tomato Basil with Parmesan, White Bean and Pancetta, Sautéed Mushroom and Shallot or Creamy Pesto with Nuts
Two Types of Crostini: Toasted Baguettes Slices Topped with Artichoke Pate, Mushroom Pate or an Olive Tapenade

Mediterranean Station:

Hummus with Fresh Veggies & Pita
Tabouli
Fattoush Salad
Lamb meat balls with Sauce
Mediterranean grilled chicken strips
Pita Bread
Tzatziki Sauce

Slider Station:

Grilled or Breaded Chicken and Beef Sliders
Gourmet Toppings– Sautéed Mushrooms, Caramelized
Onions, Bacon, Lettuce, Tomato and Condiments
Stone Oak Chips

Mashed Potato Station:

Choose Two: Creamy Mashed Potatoes, Garlic Mashed Potatoes, Sweet Potatoes or Red Skin Mashed Potatoes
Toppings available: Crispy Bacon, Spicy Sausage Bites, Shredded Cheddar and Monterey Jack Cheese, Caramelized Onions, Beef or Chicken Gravy, Roasted Vegetable Blend plus butter

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Hors D' Oeuvres not included with Grazing Stations.

Bar Packages

Package #1: Prestwick

4 Hours: Included with Bridal Package
$3.00++ per person for each additional hour
***Domestic Beer, Import/Premium Beer, House Wine, Soda and Juice**
Choose TWO Domestic Beers: Budweiser, Bud Light, Coors Light, Miller Light, O'Doul's
Choose TWO Import/Premium Beers: Corona, Corona Light, Heineken, Molson Canadian, Labatt, Labatt Light, Michelob Light, Michelob Ultra, Amstel Light, Mikes Hard Lemonade
House Wine: Cabernet, Merlot, Pinot Noir, Chardonnay, White Zinfandel, Pinot Grigio

Package #2: St. Andrew's

4 Hours: $7.00++ per person
$4.00++ per person each additional hour
Prestwick Bar Package PLUS Well Liquors and mixers of Soda and Juice
Well Liquor: Vodka, Gin, Rum, Whiskey, Bourbon, Scotch, Tequila, Amaretto

Package #3: Gleneagles

4 Hours: $14.00++ per person
$5.00 per++ person each additional hour
Prestwick Bar Package PLUS Well & Call Liquors and mixers of Soda and Juice
Call Liquor: ***Vodka***- Absolut, Stoli, Skyy ***Gin***- Tanqueray, Beefeaters
Rum- Bacardi, Captain Morgan, Myers, Malibu
Whiskey-Black Velvet, Canadian Club, Seagram's 7
Scotch- Dewar's, J&B, J.W. Red ***Tequila***- Cuervo Gold
Liqueurs- Di Sarrono, Bailey's, Brandy, Kahula, Southern Comfort

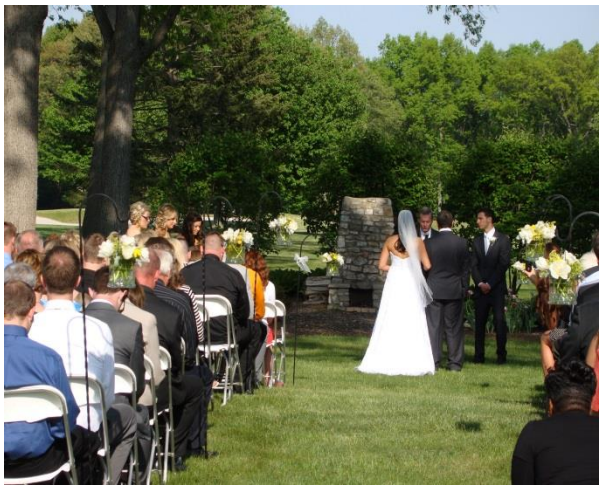
Package #4: Royal Birkdale

4 Hours: $20.00++ per person
$7.00++ per person each additional hour
Prestwick Bar Package PLUS Well, Call & Top Shelf Liquors and mixers of Soda and Juice
Top Shelf Liquor: ***Vodka***- Belvedere, Grey Goose, Ketel One, Van Gogh Double Espresso
Gin- Bombay Sapphire ***Whiskey***- Gentleman Jack, Maker's Mark, Crown Royal
Scotch- J.W. Black, Jameson, Pinch, Chivas, Dewers-12yr, Glenfiddich ***Tequila***- Patron
*Varieties subject to change

Stone Oak Country Club reserves the right based on manager's discretion to refuse bar service to anyone exhibiting signs of intoxication. Stone Oak also has a NO-Shot, NO-Shooter policy and limits our guests to one Long Island Iced Tea.

*Ask us about signature drinks – a creative way to add personality to your bar service.
Champagne toast for all your guests….$3.00 per person++
Tableside wine service…. $3.00 per person++

Ceremonies at Stone Oak



Ceremony Package…$750 (only available with a booked reception)
Includes:

- Golf Course Round with sweeping views for your ceremony
- White chairs for your guests
- Set-up and tear down of the chairs
- Ability to come inside in the case of inclement weather
- Ladies Locker Room for dressing (up to 2 hours before the ceremony, additional time requires additional $)
- Rehearsal of the ceremony the night before
- Use of golf carts for photos after the ceremony
  (NOT Included: Officiate, Décor and a wedding coordinator)

Upgrade your package (additional $):

- Champagne or Lemonade for guests as they arrive
- Light Luncheon in Bridal Room
- Bar Service in the Bridal Room
- Fully Stocked (Choice of Beverages) Golf Carts for Bridal Photo Session
- Bar Service and Appetizers available at your Rehearsal
- Golf Package for the day before the wedding