

# General Information

## Deposits

A 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

For wedding receptions, pre-payment of the amount shown on your estimated invoice is required once you present StoneRidge with your 72-hour guarantee. 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 banquet functions (i.e. dinners, holiday parties, and golf tournaments) full payment is expected the day of your event. If you need to arrange for billing, our terms are net 30 days (billing not available for wedding receptions). Billing is arranged at the discretion of StoneRidge.

## Guarantees

Guaranteed estimated attendance for all events must be made when you sign a Social 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 Social Contract. You must provide a final guarantee 72 hours in advance (please note: estimates are due the Friday prior for Tuesday or Wednesday events). Your 72-hour guarantee then becomes the new minimum number for your event. An increase to the size of your party inside of 72 hours will result in a 10% additional charge for food for those guests over and above your guarantee.

## Cancellations

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 & Tastings

All menu pricing is per person except where otherwise noted. All pricing is subject to change without notice. Your estimated invoice is your price guarantee from StoneRidge. With regards to "Market Price" items, a price can be confirmed 14 days prior to your event. Tastings are limited to two salads and three entrée selections and a total of six guests attending the tasting. Additional entrées may be purchased at menu pricing. StoneRidge offers two entrée selections (excluding vegetarian and child options) for no additional charge. A third entrée can be offered for an additional up charge of \$2 per guest.

## 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. Wedding cakes must be from a licensed bakery. All beverages are supplied by StoneRidge. You may provide bottles of wine that we are not able to procure for a corkage fee of \$10 per bottle. Alcoholic beverages will NOT be served after 12:00 AM.

## Decorations and Linens

StoneRidge does not permit nails, staples, tacks, etc...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 or ivory table linens. White, Ivory or Burgundy 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.

## Music and Entertainment

Musicians may set up two hours prior to your contracted time. All entertainment ends by 12:00 AM. Guests must be off the premises by 1AM, unless specific arrangements have been made in advance with StoneRidge. Musicians must be off the premises within one hour after the event. StoneRidge may, in certain circumstances, require a security guard for your function.

## 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 reserves the right to inspect and control all private parties, meetings, and receptions held on the property. StoneRidge holds you responsible for any damages or thefts that occur during your event. Any damage to the clubhouse, locker rooms, parking lot and golf course will appear on your invoice. No member of any function may at any time go onto the golf course unless previous arrangements have been made. StoneRidge will not assume responsibility for the damage or loss of any merchandise or articles left in the clubhouse prior to, during, or following your function.

## Breakfast and More (Served till 10am)

### Breakfast Buffets

#### Continental ...

Fresh Seasonal Cut Fruits and Berries Bowl, Fresh Baked Pastries, Sweet Breakfast Breads, and Muffin Basket

#### Eye Opener ...

Fresh Seasonal Sliced Fruits and Berry Platter, Fresh Basket of Assorted Pastries, Ham Egg and Cheddar Filled Croissants

#### Healthy Tee Shot ...

Fresh Seasonal Selection of Melon and Berries with a minted honey glaze, Lo-Fat yogurts, Toasted Almond Granola, Bakery Fresh Bagels with Maple Pecan and Strawberry Whipped Cream Cheese

#### Hearty Breakfast Buffet ...

Fresh Seasonal Fruits and Berry Medley, Fresh Bakery Pastries, Scrambled Eggs, Hickory Ham & Country Link Sausage, StoneRidge Breakfast Potatoes, Strawberry French Toast and Maple Syrup

### Plated Breakfasts

Served with Fresh Bakery Muffin Basket

#### The Starter ...

Fluffy Scrambled Eggs, American Fries, Hickory Smoked Ham, garnished with Fresh fruit

#### Award Winning French Toast ...

Cinnamon Egg Dipped Ciabatta Bread topped with our Dried Cherry Maple Pecan Butter, Fresh Strawberries and Maple Syrup Served with Maple Sausage Links

## Luncheon Buffets (Served from 11am to 3pm)

Buffets (For Groups of 30 or more) - Includes Fresh Brewed Coffee, Decaf, and Iced Tea

### StoneRidge Deli Buffet ...

Roast Beef, Smoked Turkey, Honey Cured Ham, Swiss, Cheddar and Provolone Cheese, Tomatoes, Lettuce, Red Onion, Pickles, Creamy Potato Salad, Italian Pasta Salad, Potato Chips, Mustard, Mayonnaise, Creamy Horseradish, Sliced Breads and Sandwich Buns

### StoneRidge Executive Buffet ...

Caesar Salad, Marinated Fresh Vegetable Platter, Grilled Basil Marinated Chicken, Sliced Tenderloin of Beef, Marinated Shrimp Pasta Salad, Imported and Domestic Cheese Board with Grapes and Berries, Roasted Potato Salad, Fresh Baked Rolls

### Soup-Sandwich-Salad Buffet (Choose 1 Soup, 1 Sandwich, 2 Salads) ...

Buffet includes Fresh Seasonal Fruit and Berry Platter, Fresh fried Kettle Potato Chips and Chefs Assorted Condiments

### Soups

Minnesota Wild Rice and Smoked Chicken  
Roasted Corn and Potato Chowder  
Loaded Baked Potato Soup with Bacon, Chives and Cheddar Cheese  
Garden Vegetable and Pasta

### Sandwiches

Chicken Walnut Salad on Country Wheat with Dried Apricot and Honey Mustard Dressing  
Creamy Tuna Salad Sandwich with Tomato, Basil, Capers and Lemon Aioli  
Turkey and Smoked Bacon with Jarlsburg Cheese and Tomato Aioli  
Country Ham and Baby Swiss with Dijonaise  
Turkey BLT Wrap  
Grilled Chicken Caesar Wrap

### Salads

Chop House Salad with Italian Vinaigrette  
Classic Caesar Salad with Parmesan Garlic Croutons  
Baby Romaine and Spinach Salad – Bacon, Mushrooms, Parmesan Garlic Croutons, Balsamic Vinaigrette  
Mixed Greens with Candied Pecans and Berries, Gorgonzola cheese  
Grilled Roasted Vegetable and Ziti Pasta with Tomato Vinaigrette  
Creamy Yukon Gold Potato and Egg  
Marinated Vegetable and Pasta with Pesto Olive Oil  
Chinese Chicken Lo-Mein Noodle with Sesame Teriyaki Dressing

# Box Lunches, Plated Sandwiches, Entrees (Served from 11am to 3pm)

Box Lunches: include complimentary bottled water

## Grip It and Rip It Box Lunch ...

Includes Potato Chips, Fresh Baked Chocolate Chip Cookie

- Smoked Turkey and Swiss Cheese, Tomato, Baby Leaf Lettuce, Mayonnaise, Multi Grain Kaiser
- Honey Cured Ham and Jarlsburg Cheese with Arugula, Tomato, Dijon Mustard Mayonnaise, Multi Grain Kaiser

## Executive "On the Go" Box Lunch ...

Includes Potato Chips, Fresh Baked Chocolate Chip Cookie

- Turkey Club – Shaved Smoked Turkey, Smokehouse Bacon, Tomato, Baby leaf Lettuce, Swiss Cheese, Chipotle Mayonnaise, Italian Roll
- Char-Grilled Chicken Breast, Bacon, Lettuce, Tomato, Mayonnaise, Multi Grain Kaiser
- Sliced Slow Roasted Sirloin of Beef, Smokey Cheddar, Tomato, Bibb Lettuce, Horseradish Mayonnaise, Rosemary Ciabatta

## Plated Sandwiches and Wraps

Includes Fresh Brewed Coffee & Decaffeinated

### Turkey BLT Wrap ...

Turkey Breast, Smokehouse bacon, Tomato, Shredded Romaine, Kettle Potato Chips and Fresh Melon Wedge

### Grilled Chicken Ranch Wrap ...

Chicken Breast, Cheddar Cheese, Shredded Romaine, Ranch Dressing, Tortilla Chips and Salsa

### Grilled Chicken Breast Sandwich ...

Smoked Bacon, Leaf Lettuce, Tomato, Provolone Cheese, Garden Vegetable Pasta Salad

### New York Steak Sandwich ...

Roasted Mushrooms, Caramelized Onions and Horseradish Cream Grilled Garlic Rosemary Bread, Yukon Gold Potato Salad and Marinated Tomato

## Plated Lunch Entrees

Includes Fresh Brewed Coffee, Decaffeinated Coffee, Tea

StoneRidge Mixed Green Salad, Bakery Bread Basket, Seasonal Fresh Vegetables

### Chicken Parmesan Rosa ...

Crisp Fried Boneless Chicken Breast, Parmesan Herb Coating topped with Provolone and Parmesan Cheese. Served with Fresh Tomato Marinara Sauce and Creamed Mostaccioli Pasta

### Roasted Boneless Smoked Pork Loin ...

House Smoked and Slow Roasted Sliced Pork Loin, Apple Sage Stuffing, Country Pan Gravy, Cranberry Relish, Whipped Potatoes

### Oven Roasted Chicken Pesto Cannelloni ...

Egg Pasta, Chicken Ricotta Filling, Basil Marinara Sauce, Roasted Vegetables

### Char Grilled 5 ounce Top Sirloin Pepper Steak ...

Roasted Onions & Peppers, Served on a Garlic Crouton, Shallot Bordelaise Sauce, Roasted Red River Valley Potatoes

### Cracker Crusted Walleye ...

Walleye Filet, Crisp Fried, Cranberry Tartar Sauce, Home Fried Potatoes, Roasted Vegetables

# Specialty Buffets

Includes Fresh Brewed Coffee, Decaffeinated Coffee, and Hot Tea

## Hole in One Hors d'oeuvre Buffet ...

Imported and Domestic Cheese Board with Hearth Breads, Cracker Medley, Fresh Berries, Grapes and Mixed Nuts, Grilled Marinated Vegetable Platter, Baked Artichoke Spinach Dip with Pita Crisps, Roasted Potato Skins with Bacon, Cheese, and Sour Cream. Barbeque Meatballs, Buffalo or Thai Chicken Wings, Chef Carved Roast Beef with Dollar Buns, Horseradish, Mayonnaise and Assorted Mustards

## The Classic Burger and Brat Buffet ...

Old Fashioned Potato Salad, Creamy Cole Slaw, Seven Layer Baked Beans, Char Grilled Six Ounce Angus Beef Burger, Grilled Bratwurst, Bakery Fresh Buns, lettuce, Tomato, Onions, Pickles, Chef Select Condiments (Substitute Barbeque Chicken Breast instead of Brats)

## StoneRidge Buffet ...

House Tossed Leafy Green Salad with Maple Vinaigrette Dressing, Italian Pasta Salad, Garden Vegetable Medley, Parsley Buttered Potatoes, Fresh Bakery Bread Basket

## Choice of Two Entrées

- Roasted Top Sirloin of Beef-Thin Sliced with Bordelaise Sauce
- Champagne Chicken-Seared Breast of Chicken with a Champagne Sauce
- Award Winning Pecan Walleye with a Dried Cherry Maple Pecan Butter Sauce, Wild Rice Pilaf
- Pan Seared Atlantic Salmon Filet with Citrus Butter
- Char Grilled Center Cut Pork Chops with Apple Cider Glaze
- House Smoked and Roasted Chicken with Honey BBQ Glaze

## Chef Prepared Pasta Buffet ... (maximum 100 guests)

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 Served with a Basket of Garlic Herb Bread.

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

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 Course Record Buffet ...

Angus Beef Mini-Burgers, Carmelized Onions, American Cheese, Potato Skins, Andouille Sausage & Black Bean Soft Tacos, Red Chile Chicken Soft Tacos, Lettuce, Shredded Cheese, House-Made Salsa, Sour Cream, Tortilla Chip Station, Chile Con Queso, Classic Buffalo Style Wings, Bleu Cheese Dressing, Vegetable Sticks

# Dinner Entrees

Served with Garden Green Salad, StoneRidge Bread Basket, Seasonal Vegetable and Fresh Brewed Coffee, Decaf or Tea. House Ceaser Salad or Mixed Green Salad (Spiced Pecan, Dried Cherries, Green Apples, Maple Vinaigrette)

## Champagne Chicken ...

Pan Seared Fresh Breast of Chicken, Savory Champagne Sauce, Fresh Chive or Roasted Red Pepper Whipped Potatoes

## Chicken Breast Minnesota ...

Double Breast of Chicken Filled with Wild Rice, Jarlsburg Cheese and Fresh Spinach, Sherry Supreme Sauce, Traditional Buttermilk Whipped Potatoes

## Chicken Marsala ...

Scallopini of Chicken Breast Pan Seared, Shitake Mushrooms, Roasted Shallot Marsala Sauce, Parsley Buttered Red Potatoes

## Chicken Valdostana ...

Flour seared boneless chicken topped with Prosciutto, Mushrooms, Fontina Cheese, Tomato Risotto Cake

## Caribbean Spiced Pork Tenderloin ...

Twin Pork Tenderloin Medallions with Flavors of the Caribbean, Tropical Fruit Chutney, Roasted Sweet Potato Tart

## Award Winning Pecan Walleye ...

Dusted in Pecan Flour and Lightly Fried, Dried Cherry Maple Pecan Butter Sauce, Wild Rice Pilaf

## Crab Stuffed Walleye ...

Cracker Crusted, Lemon Butter Sauce, Wild Rice Wheatberry Risotto

## Beef Tenderloin Medallions ...

Twin Bacon Wrapped Medallions of Angus Beef, Merlot Demi Glaze, Chive Butter Whipped Potatoes

## Char-Grilled Sterling Silver Top Sirloin Steak ...

Char Grilled 10 ounce Top Sirloin Steak topped with Mushrooms & Roasted Red Onions, Swiss Potato Tart

# Combination Plates

## Tenderloin Medallions of Beef & Jumbo Split Prawns ...

Twin Angus Beef Medallions, Merlot Demi Glace, Two Spanish Broiled Jumbo Prawns, and Roasted Garlic Whipped Potatoes

## Filet of Beef & Chicken Oscar ...

Char Grilled Filet of Beef with Cabernet Demi Glace and Pan Roasted Chicken Breast with Asparagus, Crab Meat, and Hollandaise Sauce, Roasted Red Pepper Whipped Potato

## Prosciutto Wrapped Pork Tenderloin & Chicken Florentine ...

Olive Oil Pan Seared Pork Medallion, Honey Rosemary Glaze and Boneless Chicken Breast with Spinach and Mozzarella Cheese, Parmesan Whipped Potatoes

## Char Grilled Top Sirloin Steak & Award Winning Pecan Walleye ...

Six ounce Top Sirloin, Pecan Crusted Walleye with Dried Cherry Maple Pecan Butter Sauce, Cheddar Chive Mashed Potatoes

# Vegetarian Options

## Vegetable Primavera ...

Linguini Pasta Tossed with Fresh Steamed Vegetables and Fresh Parmesan

## Vegetable Tortilla ...

Wild Rice, Wheatberry, Wahini Saute with Wild Mushrooms and Mozzarella Cheese in a Tortilla garnished with Grilled Vegetables and Spicy Tomato Sauce

Kids Meals Available Upon Request

# Hors D'oeuvres & Chef Stations

## Butler Passed Wedding Packages

Grilled Crostini **Trio ...** 50 pieces

Grilled Crostini topped with Tomato Basil, Black & Green Olive Tapenade, and Roasted Vegetable

**Grilled and Chilled Trio ...** 50 pieces

Prosciutto Wrapped Grilled Asparagus, Mango Chicken Salad in Savory Tart Shell, and Chilled Peppered Pork Tenderloin, Dried Cherry Port Wine Compote on Toasted Rye

**From the Sea ...** 50 pieces

Tuna Tartar on Won Ton Crisp, House Smoked Salmon & Dill Cream Cheese Crepe Triangles, Shrimp and Ahi Tuna Ceviche in Tortilla Cups

## Displays & Platters

Seasonal Fresh Fruit and Berry Platter

Imported and Domestic Cheese Board with Flat Breads

Seasonal Honey Glazed Fresh Fruit Kabobs with Honey Strawberry Dip

Prosciutto Wrapped Grilled Asparagus, Marinated Fresh Mozzarella and Pesto Aioli (50 pieces)

Fresh Marinated Grilled Vegetable Display, Sun-Dried Tomato Aioli

Fresh Seasonal Garden Vegetable Display, Basil Ranch Dip

Mango Chicken Salad in a Savory Tart Shell (50pieces)

Chilled Peppered Pork Tenderloin, Dried Cherry Port Wine Compote on Toasted Rye (50 pieces)

Anti Pasto Platter: Genoa Salami, Capicollo, Imported/Domestic Cheeses, Grilled Vegetables, Fresh Mozzarella

## Seafood Selections (all items are 50 pieces)

Chilled Jumbo Gulf Shrimp Cocktail with Horseradish Cocktail Sauce

Citrus Marinated Grilled Shrimp with Mango Cocktail Sauce

Wonton Crusted Shrimp with Sesame Dipping Sauce

Firecracker Gulf Shrimp with Tai Chili Sauce

Jalapeno Bacon Wrapped Gulf Shrimp with Citrus Butter

Snow Crab Claws with Remoulade Sauce

House Smoked Salmon & Dill Cream Cheese Crepe Triangles

Shrimp and Ahi Tuna Ceviche in Tortilla Cups

Bacon Wrapped Scallops Teriyaki Style

California Tuna Avocado Tartar on Won Ton Crisp & Tuna Spoons, Micro Greens, Ginger Soy

House Smoked Salmon Crostini

Sesame Crusted Ahi Tuna Spoons and Tostadas with Wasabi Aioli and Chili Noodle Salad

House Smoked Salmon Filet, Cajun Spice Rub, Parsley Caper Tartar Sauce

Cold Smoked Salmon, Rye Baguette, Chopped Egg, Red Onion, Capers

Pecan Walleye Tidbits, Dried Cherry Maple Pecan Butter, Cranberry Tartar Sauce

## Hot Selections (all items are 50 pieces)

Teriyaki Beef Brochettes  
Chicken Vegetable Brochettes  
Cream Cheese and Crab Wontons  
Pork and Vegetable Egg Rolls  
Mini Beef Wellingtons, Mustard Demi Glace  
Pork and Vegetable Pot Stickers with Spicy Sesame Teriyaki Glaze and Vegetable Stir Fry  
Vegetable Spring Rolls with Sesame Dipping Sauce  
Maple Leaf Farms Peking Duck Egg Roll with Orange Teriyaki Dipping Sauce  
Roasted Wild Mushroom Strudel in Phyllo Cup  
Stuffed Mushrooms: Italian Sausage, Mozzarella Cheese, Marinara Sauce  
Chicken Wings: Plain, Buffalo Style, Honey Mustard, Jamaican  
Chicken Strips, BBQ Sauce  
Raspberry & Brie in Baked Phyllo  
Traditional Crostini: Sliced Grilled Baguette, Marinated Tomato, Black Olive Tapenade  
Italian Meatballs, Marinara Sauce  
Swedish Meatballs in Dill Cream Sauce  
BBQ Meatballs  
Baked Spinach Artichoke Dip with Toasted Pita Crisps

## Chef Carved Meat Stations

(based on 50 guests)

Roasted Fresh Turkey Breast with Flour Top Rolls and Cranberry Mayonnaise  
Roasted Pork Loin with Red Chili Crust, Bakery Rolls, Dried Fruit Chutney  
Beef Tenderloin with Peppercorn Herb Crust, Bakery Rolls, Horseradish Sauce, Mustard  
Salt Crusted Steamship Round of Beef, Sourdough Rolls, Creamed Horseradish, Au Jus (serves 100)  
Honey Cured Smoked Ham with Pineapple Glaze

## Specialty Breaks and Snacks\_(all prices per person unless noted)

Tortilla Time: Fresh House Made Tri Colored Tortilla Chips, Chorizo Black Bean Queso Dip, Salsa, Sour Cream, Guacamole, Shredded Lettuce

Mini Sandwich Break: Turkey Club, Ham Stacker, Chicken Salad, Kettle Chips and Onion Dip

Mini Burgers and Chips: StoneRidge Sliders, American Cheese, Fresh Kettle Chips, Condiments

Traditional Potato Skins: Thick Sliced, Oven Roasted, Topped with Cheese, Bacon, and Chives, served with Sour Cream

Flatbread Pizza: Italian Flatbread with Pepperoni, Sweet Italian Sausage, or Vegetable

Gourmet Mixed Nuts: Fancy Blend loaded with Cashews, Peanuts, and More

Chex Mix: Traditional Party Mix

Chef's VIP Snack Blend: Chex Mix, Dried Cherries, Cranberries, Cashews, Pecans, and Peanuts

Fresh Bakery Cookies: Double Chocolate Chip, Oatmeal Raisin

Assorted Cookies & Bars: Chocolate Chip, 7-Layer Bar, Double Fudge Brownie

Late Night Breakfast: Individually Wrapped Mini Sausage & Egg Biscuit, Ham, Egg & Cheese Croissants

# Desserts

## Baileys Irish Cream Mousse Torte ...

Twin layers of Marble cake layered with Irish cream Mousse and Covered in Chocolate Butter Cream

## Chocolate Truffle Torte ...

Three Layers of Decadent Chocolate Cake layered with Fudge, Chocolate Ganache, Chocolate Mousse covered with Chocolate Butter Cream

## Apple Biscuit Upside Down Cake ...

Roast Carmel Spiced Apples, Flakey Biscuit Dough, Carmel Sauce

## Lemon Raspberry Torte ...

Dense Lemon Cake layered with Raspberry and French Butter Cream

## Vanilla Bean Cheesecake ...

Graham Cracker Crust and Creamy Cheese Cake filling with Pure Tahitian Vanilla Bean

## Strawberry Swirl Cheesecake ...

Oreo Crust and Creamy Cheesecake filling with Fresh Strawberry Puree

## Chocolate Cheesecake ...

Creamy Fudge Cheesecake with Oreo Crust

## Chef's Dessert Buffet ...

Mini Cheesecakes, Fresh Fruit Tarts, Mousse Filled Cream Puffs, Chocolate Dipped Cookies, Gourmet Bars

## Home Style Cookies and Bars Platter ...

Chocolate Chip, Seven Layer, Double Fudge Brownies

# Beverage Arrangements

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. We recommend 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	

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

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