

# STONEHEDGE INN & SPA

## WEDDING PACKAGES

*Experience the grace of an intimate celebration surrounded by magnificently landscaped grounds, lush woodlands and rolling pastures.*



*Our unique wedding packages were created with careful consideration to ensure your special day is everything you have always dreamed. Creating the perfect memory is our responsibility, enjoying the most special day of your life is yours...*

*In addition to our packages, we are also pleased to offer:*

- ∞ Special discounted room rates for your guests.*
- ∞ Use of our Spa to include 4 season pool, Jacuzzi, steam room and sauna for all overnight guests.*
- ∞ Our beautifully landscaped grounds are the perfect setting for your wedding photos.*
- ∞ Personalized Recommendations from our Sommelier for your wine selections.*
  - ∞ Peace of mind that this is truly your special day, not to be shared with other wedding parties. We take pride that we only host one wedding per day or one wedding per evening...Your day is too precious to share with someone other than family and friends.*
- ∞ Our beautiful Gazebo for your ceremony (additional fee required).*

STONEHEDGE  
INN & SPA

**SILVER**

*\$80 per person*

- ⌘ Complimentary Function Space
- ⌘ Choice of Two Courses from our Silver & Gold Package Menu (Soup or Salad, Entrée)
- ⌘ Reception Hors d'oeuvres to include your choice of one Stationary item and three passed Hors d'oeuvres per person –or- five passed Hors d'oeuvres per person without stationary items
  - ⌘ Champagne or White Wine Toast for each guest
- ⌘ Wedding Cake Accompanied with Fruit Coulis or Chocolate Dipped Strawberry
- ⌘ Personalized Guidance from our Wedding Consultant
  - ⌘ Personal Butler for the entire evening
  - ⌘ Complimentary Parking for your guests

**GOLD**

*\$98 per person*

- ⌘ Complimentary Function Space
- ⌘ Choice of Three Courses from our Silver & Gold Package Menu (appetizer, soup or salad, entrée)
- ⌘ Reception Hors d'oeuvres to include your choice of one Stationary item and four passed Hors d'oeuvres per person –or- six passed Hors d'oeuvres per person without stationary items
  - ⌘ Champagne or White Wine Toast for each guest
- ⌘ Wedding Cake Accompanied with Fruit Coulis or Chocolate Dipped Strawberry
- ⌘ Personalized Guidance from our Wedding Consultant
  - ⌘ Personal Butler for the entire evening
  - ⌘ Complimentary Parking for your guests
- ⌘ Deluxe Overnight guest room for the Bride and Groom on their Wedding Night



**DIAMOND**

*\$130 per person*

- ⌘ Complimentary Function Space
- ⌘ Choice of Four Courses from our Diamond Package Menu (appetizer, salad, entrée, dessert)
- ⌘ Reception Hors d'oeuvres to include your choice of two Stationary items and five passed Hors d'oeuvres per person –or- eight passed hors d'oeuvres per person without stationary items
  - ⌘ Champagne or White Wine Toast for each guest
- ⌘ Wedding Cake Accompanied with Fruit Coulis or Chocolate Dipped Strawberry
- ⌘ Personalized Guidance from our Wedding Consultant
  - ⌘ Personal Butler for the entire evening
  - ⌘ Complimentary Parking for your guests
- ⌘ Deluxe Overnight guest room for the Bride and Groom on their Wedding Night
- ⌘ Dinner in Left Bank Restaurant for the Bride and Groom on their One Year Anniversary

*There is a 40 person minimum for all packages.*

*Prices are subject to change. All Food Items Subject to 5% Massachusetts Tax and 20% Service Charge/Administrative Fee 11/08*

## **SILVER & GOLD PACKAGE**

### **Stationary Hors d'oeuvres**

*Chef's Selection of American and International Artisan  
Farmstead Cheeses with English Biscuits and Baguette*

*Vegetable Crudite with your choice of 2 of the following Dips:  
Caramelized Onion, Herb Sour Cream or Blue Cheese*

*Baked Brie with Caramelized Apples and Herbs Wrapped in Puff Pastry,  
Crackers and Baguettes*

### **Passed Hors d'oeuvres**

*Smoked Salmon and Boursin Pinwheel, English Cucumber  
Spanikopita*

*Tomato and Fresh Mozzarella Bruschetta*

*Miniature Quiche Lorraine*

*Chicken Satay, Thai Peanut Sauce*

*Vegetable Spring Rolls, Duck Sauce*

*Sesame Crusted Teriyaki Beef Satay*

*Mushroom Duxelle, Gruyere Cheese Puff*

*Tomato Basil Parmesan Risotto Cake*

*Smoked Chicken Rangoon, Sweet and Sour Sauce*

*California Rolls, Crab, Avocado, Cucumber, Wasabi*

*Chilled Beef, Red Onion Jam, Herb Aioli, Toasted Baguette*

*Miniature Crab Cake, Lemon Caper Aioli*

*Scallops Wrapped in Bacon, Sweet Mustard Glaze*

*Asparagus in Puff Pastry, Prosciutto, Fontina Cheese*

*Grilled Truffled Cheese on Brioche*

*Prices are subject to change*

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## **Silver & Gold Dinner Selections**

### **Appetizer**

*Caramelized Onion, Roasted Pepper, Goat Cheese Flat Bread  
with Frisee Salad and Balsamic Vinaigrette*

*Wild Mushroom and Herb Cheese Strudel with Micro Greens and Balsamic Reduction*

*Tomato and Basil Risotto with Herb Oil and Shaved Parmesan*

*Asparagus Wrapped in Puff Pastry with Fontina Cheese, Prosciutto and Grainy Mustard Sauce*

*Grilled and Chilled Shrimp with Spicy Cocktail Sauce, Sweet Mustard and Lemon Herb Aioli*

### **Soup and Salad**

*Lobster Bisque*

*Butternut Squash Apple Soup with Crème Fraiche*

*Italian Wedding Soup, Tiny Meatballs, Escarole, Tomato Broth*

*Classic Wedge Salad, Bacon, Blue Cheese and Tomatoes*

*Stonehedge Inn Mixed Greens with Shaved Carrots, Cucumbers,  
Grape Tomatoes and Honey Dijon Vinaigrette*

*Classic Caprese Salad, Vine Ripe Tomatoes, Fresh Mozzarella,  
Extra Virgin Olive Oil, Basil and Reduced Balsamic Vinaigrette*

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11/08

## **Entrees**

*Herb Seared Atlantic Salmon Filet with Citrus Butter*  
*Mustard Crusted Pork Tenderloin with Shallot Demi Glace*  
*Stonehedge Inn Stuffed Chicken Breast, Focaccia Croutons,  
Broccoli and Herb Cheese, Sauce Supreme*  
*Seared Day Boat Cod with Tomato, Olive, Caper and Onion Relish*  
*Grilled Top Sirloin Steak with Brandy Green Peppercorn Sauce*  
*Crispy Goat Cheese Stuffed Statler Chicken Breast with Honey, Vinegar and Thyme Sauce*  
*Pan Seared Diver Scallops with Champagne Beurre Blanc*  
*Chef's Selected Seasonal Vegetarian Entrée*

## **Accompaniments**

<i>(Select One)</i>	<i>(Select One)</i>
<i>Herb Risotto</i>	<i>Medley of Seasonal Vegetables</i>
<i>Classic Rice Pilaf</i>	<i>Brown Buttered Green Beans</i>
<i>Yukon Gold Whipped Potatoes</i>	<i>Steamed Asparagus</i>
<i>Soft Parmesan Polenta</i>	<i>Brown Sugar Roasted Butternut Squash</i>
<i>Rosemary and Garlic Roasted Potatoes</i>	<i>Wilted Bright Lights Swiss Chard with Roasted Garlic</i>

*All Dinners Include Coffee, Tea and Decaffeinated Coffee*

*A choice of 2 entrée selections may be offered with a count of each entrée  
provided 3 business days prior to the dinner.*

*Client must provide place cards denoting entrée choice for each guest.*

*Customized menus with a choice of 2 entrees the evening of the event  
may be offered for an additional charge of \$8.00 per person.*

*Prices are subject to change*

*All Food Items Subject to 5% Massachusetts Tax and 20% Service Charge/Administrative Fee 11/08*

## **DIAMOND PACKAGE**

### **Stationary hors d'oeuvres**

*Chef's Selection of American and International Artisan  
Farmstead Cheeses with English Biscuits and Baguette*

*Vegetable Crudite with your choice of 2 of the following Dips:  
Caramelized Onion, Herb Sour Cream or Blue Cheese*

*Roasted Antipasto Vegetables, Handmade Cured Meats, Fresh Mozzarella,  
Marinated Olives and Crostini*

*Baked Brie with Caramelized Apples and Herbs Wrapped in Puff Pastry,  
Crackers and Baguettes*

### **Hors d'oeuvres**

*Tuna Tartar, Wonton Chip, Seaweed Salad*

*Shrimp Cocktail, Smoked Cocktail Sauce*

*Pesto Grilled and Chilled Shrimp*

*California Rolls, Crab, Avocado, Cucumber, Wasabi*

*Chilled Beef, Red Onion Jam, Herb Aioli, Toasted Baguette*

*Smoked Salmon and Boursin Pinwheel, English Cucumber*

*Miniature Crab Cake, Lemon Caper Aioli*

*Spanikopita*

*Tomato and Fresh Mozzarella Bruschetta*

*Scallops Wrapped in Bacon, Sweet Mustard Glaze*

*Chicken Satay, Thai Peanut Sauce*

*Vegetable Spring Rolls, Duck Sauce*

*Lobster and Vegetable Spring Rolls, Duck Sauce*

*Sesame Crusted Teriyaki Beef Satay*

*Mushroom Duxelle, Gruyere Cheese Puff*

*Tomato Basil Parmesan Risotto Cake*

*Lobster and Ricotta Pot Sticker*

*Duck Confit and Goat Cheese Quesadilla*

*Asparagus in Puff Pastry, Prosciutto, Fontina Cheese*

*Smoked Chicken Rangoon, Sweet and Sour Sauce*

*Coconut Shrimp, Ginger Pineapple Dipping Sauce*

*Pan Seared Lollipop Lamb Chop, Pine Nut Pesto*

*Hoisin Glazed Boneless Spareribs*

*Grilled Truffled Cheese on Brioche*

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## **Diamond Package Dinner Selections**

### **Appetizer**

*Wild Mushroom and Herb Cheese Strudel with Micro Greens and Balsamic Reduction*

*Asparagus Wrapped in Puff Pastry with Fontina Cheese,  
Prosciutto and Grainy Mustard Sauce*

*Grilled and Chilled Shrimp with Spicy Cocktail Sauce,  
Sweet Mustard and Lemon Herb Aioli*

*New England Style Crab and Lobster Cake with Micro Greens and  
Smoked Mustard Aioli*

*Caramelized Onion, Roasted Pepper, Goat Cheese Flat Bread  
with Frisee Salad and Balsamic Vinaigrette*

*Lobster Bisque*

*Butternut Squash Apple Soup with Crème Fraîche*

*Tomato Basil Bisque with Parmesan Crisps*

### **Salads**

*Classic Wedge Salad, Bacon, Blue Cheese and Tomatoes*

*Romaine Hearts Salad with Caesar Dressing, Focaccia Croutons*

*Spinach Salad with Warm Maple Bacon Vinaigrette, Sliced Eggs,  
Red Onion and Sliced Mushrooms*

*Warm Goat Cheese Salad, Baby Arugula, Granny Smith Apple and a  
Grilled Bermuda Onion Vinaigrette*

*Stonehedge Inn Mixed Greens with Shaved Carrots, Cucumbers,  
Grape Tomatoes and Honey Dijon Vinaigrette*

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## **Entrees**

*(Select One)*

*Herb Seared Atlantic Salmon Filet with Citrus Butter*  
*Crispy Goat Cheese Stuffed Statler Chicken Breast with Honey, Vinegar and Thyme Sauce*  
*Pan Seared Diver Scallops with Champagne Beurre Blanc*  
*Mustard Crusted Pork Tenderloin with Shallot Demi Glaze*  
*Stonehedge Inn Stuffed Chicken Breast, Focaccia Croutons,  
Broccoli and Herb Cheese, Sauce Supreme*  
*Grilled Top Sirloin Steak with Brandy Green Peppercorn Sauce*  
*Seared Day Boat Cod with Tomato, Olive, Capers and Onion Relish*  
*Grilled Montreal Spice Rubbed NY Strip Steak with Smoked Tomato Compound Butter*  
*Grilled Center Cut Filet of Beef with Madeira Wine Thyme Jus*  
*Herb Crumb Crusted Rack of Lamb and Lamb Stock Reduction*  
*Chef's Selected Seasonal Vegetarian Entrée*

## **Accompaniments**

*(Select One)*

*Herb Risotto*  
*Classic Rice Pilaf*  
*Yukon Gold Whipped Potatoes*  
*Soft Parmesan Polenta*  
*Rosemary and Garlic Roasted Potatoes*

*(Select One)*

*Grilled Seasonal Vegetables*  
*Brown Buttered Green Beans*  
*Steamed Asparagus*  
*Brown Sugar Roasted Butternut Squash*  
*Wilted Bright Lights Swiss Chard with  
Roasted Garlic*

## **Desserts**

*Warm Flourless Chocolate Cake with Pear and Cherry Compote, Cinnamon Whipped Cream*  
*Apple Crumb Crostada with Caramel, Calvados Cream and Chocolate Garnish*  
*Pumpkin Mousse and Ginger Bread Trifle*  
*Tiramisu Profiteroles*  
*Warm Brownie Pie with White Chocolate Caramel Sauce and Raspberry Whipped Cream*

*All Dinners Include Coffee, Tea and Decaffeinated Coffee*

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provided 3 business days prior to the dinner.*

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