



Wedding and Event Menu Packages
2011



570-836-5108

www.stonehedge-golf.com

sales@stonehedge-golf.com



To the Prospective Bride:

Congratulations! Planning your wedding is a very exciting time of your life. It will most likely be the largest event you will ever plan. Our experienced staff is here to assist you along the way.

Selecting the right location is the first decision you will need to address. I would like to extend our personal invitation to come tour our brand new Club House and Banquet Facility. Stone Hedge's 16,000 square foot facility seats up to 250 guests while overlooking the beautiful endless mountains.

Our staff will meet you personally to assist in every detail during the planning stages of your very special event. Attention to detail is one of our specialties, making sure your day will flow with ease and you will be able to sit back, relax and enjoy!

You may also consider us for your Bridal Shower, Rehearsal Dinner, or After Wedding Brunch adding to the perfect weekend. Arrangements can also be made with our local host hotels for your guest.

Please visit our website www.stonehedge-golf.com for our Wedding menu selections and facility information, or call to schedule your tour of our facility at Stone Hedge today! 570-836-5108.

Thank you for your interest,

Tony Kenia
Owner Stone Hedge Golf Club

STONE HEDGE



For Your Information

A Warm Welcome

Stone Hedge Country Club is pleased to present a delicious assortment of catering options. Our Menu is intended as a guide, as always our chef and event planners are at your service and ready to create custom means to please all guest. This package is available to help familiarize you with our services.

Menu Selections

A meal count guarantee is due 10 days prior to your event (if there are two entrée selections involved be sure to have a final count for each entrée). If a meal count guarantee is not provided Stone Hedge will set it based on the last given estimate for billing purposes. Please note that all menu selections are priced per person.

Minimum Attendance

A minimum attendance charge of \$75.00 will apply to all served-meal events of less than 20 guests.

Decorations and Linens

With advanced notice, our professionals can help you select centerpieces and choose from a variety specialty linens, available at a nominal fee.

Food and Beverage

The sales and service of alcoholic beverages are regulated by The Pennsylvania Liquor Control Board. Stone Hedge Country Club is responsible for the administration of these regulations. Stone Hedge does not allow any food or alcoholic beverages to be brought into or taken out of the facility under any circumstances

Labor Charges

The proper presentation of certain menu items requires the skill of our chefs. Certain services are available at a small service fee: \$35.00/attendant the first two hours \$10.00 attendant each hour after. Our bartenders fee to serve your party from either a cash or consumption bar, is a flat \$50.00

Service Charge and Tax

A 20% service charge will be applied on all food and beverage prices. A 6% Pennsylvania sales Tax will be applies to total food and food services charges.

Bookings and Billings

Stone Hedge will honor a tentative booking for two weeks without a deposit. To secure your event a \$500.00 non-refundable deposit will be required. A non-refundable deposit of 50% of your estimates bill is due paid 90 days prior to your event. Full payment is due two weeks prior to event.



Breakfast and Brunch Selections

Breakfast Buffet Menu

Chilled Assorted Juices

Coffee, Tea and Brewed Decaffeinated
Coffee

Fresh Croissants, Danish, Muffins

Scrambled Eggs

Country French Toast with Warm
Maple Syrup

Home Fried Potatoes with Peppers and
Onions

Crispy Bacon and Sausage

Package Price

\$11.95 per Guest

Buffet Additions

Seasonal Fresh Fruit Display...\$3.75

Made to Order Omlette Station...\$2.95
*Chef Fee's Apply

Passed Mimosa...\$6.00

Passed Bloody Mary...\$6.00

Champagne Brunch Reception

Chilled Assorted Juices

Coffee, Tea and Brewed Decaffeinated
Coffee

Basket of Croissants, Danish, Bagels
and Homemade Biscuits with Assorted
Jams

Your Choice Of... Scrambled Eggs,
Frittata or Eggs Benedict

Carved Virginia Baked Ham
Country Bacon and Sausage

Home Fried Potatoes with Peppers and
Onions

Cinnamon Vanilla French Toast with
Maple Syrup, Cherry and Blueberry
Toppings

Baked Penny Pasta with Sausage or
Grilled Vegetable Lasagna

Orange Glazed Chicken or Sirloin with
Horseradish Sauce

Passed Mimosa...\$6.00

Passed Bloody Mary...\$6.00

Package Price

\$31.00 per Guest



Entertainment with Panache

Hors D'oeuvres

- Garlic herb cheese puffs...\$1.25
- Assorted mini quiche.... \$1.50
- Shrimp salad in Phyllo cup ...\$1.50
- Chicken salad in Phyllo cup...\$1.50
- Skewered sesame orange chicken...\$1.50
- Vegetable spring rolls with a sesame soy
ginger sauce \$1.50
- Mini chicken quesadillas...\$1.50
- Coconut chicken with a Thai garlic chili
sauce...\$1.50
- Bruschetta with tomato and basil...\$1.50
- Phyllo cups filled ham salad...\$1.50
- Gruyere cheese puffs ...\$1.50
- Ham, cheese and asparagus roll ups...
\$1.50
- Stuffed cherry tomatoes with
guacamole...\$1.50
- Grapes rolled in bleu cheese and
walnuts...\$1.50
- White bean hummus and Tasso ham on
crostini...\$1.50
- Sausage stuffed mushrooms...\$1.50
- Spanakopita ...\$1.75
- Antipasto kabobs fresh mozzarella, olive,
cherry tomato and salami ...\$1.75
- Smoked salmon cream cheese with red
onion and capers on rye...\$1.75

Caramelized onion tart with goat
cheese...\$2.00

Black pepper grilled sirloin crostini with
caramelized onion and bleu cheese...\$2.00

Premium Hors D'oeuvres

- Seared ahi tuna with plum wasabi
sauce...\$2.25
- Shrimp cocktail ...\$2.25
- Lump crab stuffed mushrooms...\$2.50
- Mini Crab cakes with caper
remoulade...\$2.50
- Scallops wrapped in bacon...\$2.50
- Lamb chop lollipops with mint pesto...\$2.50
- Grilled Tenderloin with horse radish sauce
on crostini ...\$2.50
- Lump Crabmeat Strudel with a curry chive
parsley sauce...\$2.50
- Oysters on the half shell...\$2.50
- Russian Oysters with sour cream and
shallots garnished with caviar...\$2.75
- Steak and Pepper jack Cheese egg
roll...\$2.75
- Passed Sushi roll, Tuna roll, California roll,
Philadelphia roll...\$3.25



Chef Stations and Display Items

Stations

Carving Board served with Appropriate
Sauces and Mini Rolls.
Baked Honey Cured Ham ...\$4.75
Italian Porketta...\$4.95
Carved Roast Turkey ...\$4.95
Carved Top Round...\$4.95
Carved Roast Turkey ...\$4.95
Carved Leg of Lamb...\$5.95
Carved Beef Tenderloin...\$7.95

Sautéed Pasta Station

Pastas with a variety of sauces sautéed
to order in the dining room...\$4.95

Oriental wok station

Fresh vegetables cooked to order and
served with a ginger soy sauce...\$5.00

With beef or chicken...\$5.50

With baby shrimp...\$6.25

Sautéed Risotto station

Risotto cooked to order in dining room

Lobster, Leek, and Tomato...\$7.95

Chicken, Mushroom, Sun Dried

Tomato...\$6.95

Gilled Vegetables, Tomato, and

Basil...\$5.95

Displays

Fresh Vegetables and Dip
Assortment of vegetables served with a
bleu cheese or ranch dipping sauce....
\$1.95

Fresh Fruit Platter
Sliced seasonal fruits and berries
arranged and served with a vanilla
honey yogurt dip...\$2.95

Chili Con Queso Dip
Served warm with home made tortilla
chips...\$2.95

Crab and Artichoke Dip
Fresh crab and artichokes served warm
with toasted pita chips...\$3.75

Cheese Board
An assortment of domestic and
imported cheeses served with mustard
and crackers ...\$3.75

Fresh Seafood Displays
An assortment of shrimp, king crab
legs, mussels' clams and oysters....
Market price



To Whet Your Appetite

Served Appetizers

Farfalle with Proscuitto and Peas
Served with a Rich Creamy Pecarino
Romano Alfredo Sauce...\$4.75

Grilled Marinated Eggplant and Goat
Cheese served with Marinated Roasted Red
Peppers and Mesculun Greens wrapped in
English Cucumber with a Basil
Vinaigrette...\$4.75

Penne Vodka
Fresh Pasta Served in a Zesty Tomato
Alfredo Sauce served with Julienne Sun
Dried Tomatoes and Chiffonade of Fresh
Basil...\$4.95

Eggplant Rollantini
Fresh Eggplant filled with a Ricotta Cheese
filling served with a Basil Tomato
Sauce...\$5.75

Seared Sea scallops
Served with Micro Arugula and a Mango
Cucumber Relish with Red Beet
Vinaigrette...\$5.95

Pepper Crusted Ahi Tuna Carpaccio
Served with Micro Greens dressed with a
Lemon Chive Oil Extra Virgin Olive
Oil...\$6.25

Sautéed Lump Crab Cake
Served with a Caper Remoulade and Micro
Greens tossed in a Light Vinaigrette...\$9.25

Specialty Soups and Chowders

Cream of Broccoli, Chicken Corn
Chowder, Seafood Bisque, Crab Bisque,
Butternut Squash and Apple Soup,
Italian Wedding Soup

Sensational Salads

Mixed salad-Mixed greens with garden
fresh julienned carrots, cucumbers,
tomatoes and served with our house
dressing.... \$3.75

Caesar salad -crisp romaine lettuce
tossed with shredded Parmesan, garlic
herb croutons and our own creamy
Caesar salad dressing...\$4.50

Spinach salad-Tender baby spinach
tossed with fresh mushrooms, crispy
bacon, red onions, garlic croutons and
dressed with a hot bourbon bacon
dressing...\$4.95

Pear and dried cranberry salad -mixed
greens with poached pears, dried
cranberries, goat cheese and our house
honey mustard vinaigrette...\$5.25

Caprese salad -fresh sliced tomatoes,
fresh creamy mozzarella, fresh basil,
and herb croutons with a light Italian
fresh herb and garlic vinaigrette...\$5.95

Mixed greens and apple salad – mixed
greens with crisp fresh apples candied
walnuts, crumbled blue cheese and our
house honey mustard dressing...\$5.25



Elegant Entrées

Poultry

Chicken Marsala

Pan sautéed boneless chicken breast with Marsala wine and mushrooms...\$16.95

Chicken Picatta

Pan sautéed breast of boneless chicken with lemon butter and capers...\$16.95

Tuscan Chicken

Oven roasted tender breast of chicken stuffed with prosciutto, fresh basil, Mozzarella cheese and drizzled with a garlic cream sauce...\$17.95

Chicken Cordon Bleu

Boneless chicken breast layered with ham and served with a Swiss cheese sauce...\$17.95

Chicken Saltimbocca

Boneless chicken topped with fresh sage, prosciutto, fresh mozzarella and a flavorful Madeira mushroom sauce...\$17.95

Chicken Wellington

Boneless breast of chicken wrapped in pastry with mushroom duxelle...\$18.95

Beef

New York Strip Steak

Select 12 oz. Tender New York strip steak served with our red wine Bordelaises sauce...\$21.95

Prime Rib of Beef au jus

Slow roasted prime rib cooked to your liking with our flavorful au jus reduction or our red wine bordelaises sauce...

King \$24.95 Queen \$19.95

Roasted Tenderloin of Beef

Slow roasted tenderloin topped with a hunter mushroom sauce...\$28.95

Filet Mignon

10 oz center cut char broiled filet topped with béarnaise sauce with pan Seared mushroom cap...\$29.95

Grilled Veal Chop

10 oz grilled veal chop served with a fresh salsa Verde...\$29.95



More Elegant Entrées

Seafood

Crab Stuffed Flounder

Ocean fresh flounder stuffed with crab and served with a citrus beurre blanc...\$16.95

Seared Salmon Fillets

Tender salmon topped with an herbed crust and served with a Ginger plum sauce...\$17.95

Shrimp Scampi

Jumbo sautéed shrimp and fresh herbs over angel hair pasta \$...18.95

Butter Herb Crusted Red Snapper

Oven roasted red snapper topped with a fresh herb crust with lemon dill butter sauce...\$19.95

Pan Seared Sea Scallops

Seared Scallops with a mushroom rice pilaf and lemon beurre blanc...\$24.95

Lamb and Pork

Roasted Boneless Pork Loin

Tender roasted pork loin with a red wine plum sauce...\$15.95

Stuffed Herb Crusted Boneless Pork Chop

Tender pork chop stuffed with goat cheese, roasted Red peppers, spinach served with a garlic white wine sauce...\$16.95

Rack of Lamb

Herb crusted rack of lamb with a glaze of rosemary Madeira sauce or a mint reduction...\$32.95



Combination Entrées and Accompaniments

Combination

Haddock Oscar

Broiled haddock topped with crabmeat and hollandaise sauce ...\$18.95

Chicken and Shrimp

Seared airline chicken breast with sautéed garlic shrimp served with a sherry beurre blanc...\$28.95

Carved Beef Tenderloin and Stuffed Shrimp

Served with a red wine shallot veal reduction and a citrus beurre blanc...\$32.95

Seared Peppered Filet Mignon and Herb Crusted Lamb Chops

with a merlot demi glace...\$33.95

Surf and Turf

8 oz filet mignon and an 8 oz Brazilian lobster tail served with a cabernet demi glace and drawn butter...Market Price

Accompaniments

Starches

Pilaf

Baked Potato

Baked Stuffed Potato

Mashed Buttered Potatoes

Steamed Parsley Red Potatoes

Flavored Mashed Potatoes

Oven Roasted Potatoes

Vegetables

Green beans with tarragon and almonds

Carrots with orange zest glaze

Carrots and sugar snap peas in a flavorful dill butter sauce

Oven roasted vegetables zucchini, cherry tomatoes, broccoli, cauliflower, baby carrots with olive oil and garlic

Fresh steamed broccoli and roasted red peppers in lemon butter sauce

Asparagus with hollandaise sauce



Premium Dessert Selections

Strawberry Mousse Parfait

Layers of strawberry mousse, fresh whipped cream and cookie crumbs...\$3.25

Apple Strudel

Fresh apples wrapped in light pastry served with a vanilla cream'...\$3.95

French Apple Cake

Freshly baked in house and served with a caramel sauce...\$3.95

Peanut Butter Smores Pie

Peanut butter mousse topped with toasted marshmallow topping and drizzled with chocolate sauce...\$3.95

Chocolate Toasted Pecan Torte

Three layers of rich chocolate with chocolate mousse and toasted pecans covered in chocolate genache ...\$4.25

Tira Misu

Layers of whipped marscapone cheese between layers of espresso soaked lady fingers...\$4.75

New York Cheese Cake

Freshly baked and available in the following flavors, Chocolate, Marble, Raspberry Swirl or Plain...\$4.95

Fresh Fruit Flan

Crisp tart shell filled with Bavarian cream and topped with seasonal fresh fruit

Crème Brule

Rich custard with a crispy sugar crunch in either of the following flavors, Chocolate and Raspberry, Butter Scotch or Traditional Vanilla ...\$5.25



All Wedding Reception Packages Includes

Cocktail Hour

Includes full premium open bar cocktail hour with cocktail service and premium brands or please add \$8.00 per person for ultra-premium open bar

Dinner Reception Cocktails

Package includes three hours of open bar plus a champagne or wine toast. Bar includes cocktail service and premium brands.

Ultra-premium level liquors add \$3.00 per person

Cash Bars and consumption bars are available with a \$100 bartender fee

Cordials are available and charged on consumption.

Our servers can pass custom Signature Martinis, during your event at an additional charge

Additional Outdoor Bar Station - \$250.00



Spirit Selections

Premium Open Bar

First Hour	\$8.50
Second Hour	\$6.00
Third Hour	\$5.00
Fourth Hour	\$4.00
Additional Hour	\$3.00

Vodka: Smirnoff, Absolute, Absolute
Citron

Gin: Beefeater, Gordons

Tequila: Jose Cuervo Gold

Bourbon: Jack Daniels, Jim Beam

Scotch: Dewars, Johnny Walker Red

Rum: Bacardi, Bacardi Limon, Captain
Morgan

Whiskey: Seagrams 7, Windsor,
Canadian Club

Bottled Beers

Miller Lite, Coors Light, Budweiser, Bud
Light, Michelob Ultra, Yuengling Lager

Wines

Chardonnay, White Zinfandel, Merlot,
Cabernet Sauvignon, Pinot Grigio

Ultra Premium Open Bar

First Hour	\$9.50
Second Hour	\$8.50
Third Hour	\$7.00
Fourth Hour	\$5.00
Additional Hour	\$4.00

Vodka: Ketel One, Grey Goose,
Stolichnaya, Stoli Flavors

Gin: Tanqueray, Bombay Sapphire

Tequila: Patron Silver

Bourbon: Makers Mark, Wild Turkey

Scotch: Chivas Regal, Glenfiddich,
Johnny Walker Black

Rum: Malibu, Meyers Dark

Whiskey: Crown Royal, Jameson,
Seagram's VO

Bottled Beers

Amstel Light, Heineken, Heineken light,
Becks, Guinness, Mikes Hard

Lemonade, Corona, Corona Light, Blue
Moon

Wines

Chardonnay, White Zinfandel, Merlot,
Cabernet Sauvignon, Pinot Grigio, Pinot
Noir



Celebrate in Style
Wedding Reception Options

Reception One

Garden Salad with choice of dressings

Rolls and butter

Roast Sirloin of beef with a Crimini red wine demi glaze

Chicken cordon bleu layered with ham and Swiss cheese sauce

Your choice of starch and vegetables

Freshly brewed coffee or tea

Package Price

\$63.00 per person

Reception Two
Buffet Style

6 passed hors d'oeuvres

Garden salad with choice of dressings

Rolls and butter

Chicken picatta sautéed chicken in a lemon caper sauce

Chorizo sausage stuffed pork loin with a red wine veal reduction

Your choice of potato and vegetables

Carved In dining room Peppered Roast sirloin

Package Price

\$65.00 per person



Wedding Receptions

Reception Three

6 Passed hors d' oeuvres
Garden salad with choice of dressings
Rolls and butter
Roast tenderloin of beef with a wild mushroom sherry ragout
Grilled Breast of Chicken with lobster medallions in a lobster sauce
Your choice of potato and vegetables
Freshly brewed coffee or tea

Package Price

\$67.00

Reception Four

6 Passed hors d' oeuvres
Garden salad with choice of dressings
Tuscan chicken – oven roasted tender breast of chicken stuffed with prosciutto, fresh basil, Mozzarella cheese and drizzled with a garlic cream sauce
Seared salmon fillets with a tomato leek beurre blanc
Carved prime rib in dining room
With a horse radish sauce and au jus
Your choice of potato and vegetables
Freshly brewed coffee or tea

Package Priced

\$69.00 per person



Wedding Receptions

Option Five

6 Passed hors d' oeuvres

Mesculun field greens with walnuts
with choice of dressings

Roulade of Chicken with proscuitto,
roasted red peppers and mozzarella
cheese with a Marsala wine sauce

Searred herbed pork tenderloin
Medallions served with a stone ground
mustard sauce

Carved in dining room Beef Tenderloin
a Cabernet demi glace

Your choice of potato and vegetables

Freshly Brewed Coffee and Tea

Package Priced

\$71.00 per person

Option Six

6 Passed hors d' oeuvres

Cheese board with crackers and
mustards

Fresh vegetable display with dip

Caesar salad station

Tossed to order in dining room

Artisan breads and rolls display

Carved beef tenderloin with a red wine
demi glace and horse radish sauces

Carved Roast Chicken or Carved Roast
Turkey

Cheese tortellini with a pesto cream
sauce

Penne pasta with vodka sauce

Oriental vegetables, chicken and
shrimp with ginger soy glaze

Sautéed lobster, leek and tomato risotto

Mini dessert table and freshly brewed
coffee or tea

Package Priced

\$77.00 per person



To make your day even more special....

Suggested Vendors

Photographer

Guy Cali Associates
(570)586-2500

Two Sticks Studio
(570) 909-8517

Florist/ Floral Arrangements –

Whites Country Floral
(570)586-2505

Flowers by John Mackey
(570)342-7744

DJ

Frankie Carl Productions
(570)587-2740

Electric City DJs
(570)342-5753

Black Tie Entertainment
(570)470-0278

Wedding Bands

The New York Times Band
(570)825-9985

Picture Perfect Band and the Raging
Hornmones
(570)343-2537

Ice Sculptures

Ice Works
(570)226-6246

Fireworks

Coney Island Fireworks
(570) 836-8850

Videographer

Visual Memories
(570)876-2632

Limousine Services

Gilbride Limousine
(570)307-5466

Arrive in Style Limousine
(570)346-5466

Wedding Invitations

The Unwrapped Box
(570)357-4900

Save the Date
(570)587-1166

Carriage Rides

Pocono Country Carriage, Inc.
(717)424-6248

Diamond J Carriage Co.
(570) 698-7866



More Suggested Vendors

Interfaith Minister

Reverend Joanna Bach

(570)836-1884

Ceremony Music

Vocalist- Heather Bianconi

(570)254-6239

Violinist- Nate Larson

(570)780-8203

