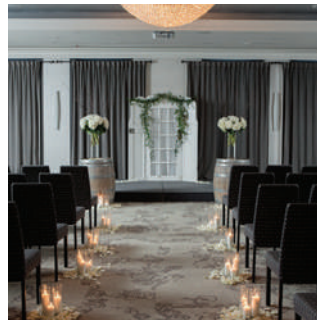


STONE MILL BALLROOM



Welcome to *Stone Mill*

The grand mezzanine, with its hand - forged wrought iron staircase and magnificent chandelier, is a masterpiece for timeless photographic elegance. Share your unforgettable day, by gathering family and friends for a sparkling toast and sumptuous dinner. With 35 unique suites, extended stays in our lofts or luxurious rooms complete the celebrations.

The Kevin Lunn Salon and OGGI SPA offer pampering aesthetic and therapeutic packages for our guests. Unique and chic, your wedding at the Stone Mill Ballroom will be a time to remember.



Marble package

6 HOUR BAR SERVICE

- Unlimited Red & White Wine, Assorted Domestic Beer, 5 Bar Brands (i.e. Smirnoff® Vodka, Gordon® Gin, Crown Royal, Scotch, Captain Morgan Rum)
- Brandy, Liqueurs & Aperitifs including Soft Drinks & Juices
- Sparkling toast (\$5 per guest)

ASK ABOUT OUR PREMIUM BAR

1 HOUR HORS D'OEUVRES SERVICE

ASK ABOUT OUR ANTIPASTO BAR

4 COURSE PLATED MEAL

- Includes unlimited wine at the dinner table

AFTER GLOW

- Wood fired pizzas, Assorted desserts and Fruit platter
- Complimentary cutting of your wedding cake

FREE MENU TASTING

- Up to 6 guests prior to booking

FREE MEALS

- Children 3 and under at reception

ONE NIGHT STAY

- At The STONE MILL Inn for the Happy Couple
- Minimum requirement of 120 guests
- FREE CONSULTATIONS with our Event Coordinator to organize your day

Granite package

Includes all items listed in the Marble Package *plus*

LIMOUSINE SERVICE | PROFESSIONAL DJ SERVICE | WEDDING CAKE

Diamond package

Includes all items listed in the Marble Package *plus*

LIMOUSINE SERVICE | PROFESSIONAL DJ SERVICE | WEDDING CAKE
CEREMONY SITE | OFFICIANT | LIVE MUSIC AT CEREMONY | PHOTOGRAPHER

Select *Hors d'oeuvres*

YOUR CHOICE OF FIVE

HOT SELECTIONS

MINI QUICHE
with braised leek, goat cheese and
cherry tomatoes

VEGETABLE SPRING ROLLS
with sweet and sour dipping sauce

BEEF SATAYS
glazed with forty creek bbq sauce
TRUFFLE MAC & CHEESE FRITTERS

COCONUT SHRIMP
with sweet and spicy dipping sauce

BACON WRAPPED SCALLOPS
with soy sauce

MEATBALL POPS
with Pomodoro sauce

COLD SELECTIONS

CAPRESE SKEWERS
with pesto and balsamic reduction

GRILLED ZUCCHINI
and goat cheese bites

FETA BRUSCHETTA
with basil and balsamic crostini

CAESAR SALAD CUPS
with bacon

ANTIPASTO SKEWERS
with salami, olives and mozzarella

PROSCIUTTO
wrapped melon

WATERMELON AND BRIE
drizzled with balsamic

FRESH RICOTTA
on a honey crostini



Four Course *Plated Menu*

ASSORTED BREAD AND HERBED BUTTER ON EACH TABLE

First Course

CHOOSE ONE OF THE FOLLOWING FOR ALL GUESTS

APPETIZER

CRAB CAKES
with fresh arugula and
roasted red pepper aioli

SPANOKOPITA
with fresh cucumber and carrot tzatziki

BEEF TENDERLOIN
& truffle tulip

ARANCINI
with provolone and
marinara sauce

ANTIPASTO
Italian cured meats, cheeses,
olives and giardiniera

SOUP

ITALIAN WEDDING
with meatballs, pastina, spinach and herbs

MEDITERRANEAN
with lentil and orzo

TOMATO & RED PEPPER BISQUE
with marscarpone

BUTTERNUT SQUASH
with maple chive chantilly

SALAD

GARDEN SALAD
with tomatoes, cucumber, onions
and garlic croutons with balsamic
vinaigrette

TOMATO BOCCONCINI SALAD
with fresh basil and reduced
balsamic drizzle

APPLE & SPICY PECAN SALAD
with dried cranberries, spring mix
and goat cheese with balsamic
vinaigrette

GREEK SALAD
feta cheese, kalamata olives,
tomatoes, oregano and green pepper

ASIAGO CAESAR SALAD

with fresh padano, crisp bacon and rosemary focaccias



Second Course

CHOOSE ONE OF THE FOLLOWING FOR ALL GUESTS

PASTA

PENNE
(choice of sauce)
pomodoro, arrabiatta,
primavera or alfredo

PENNE WITH PROSCIUTTO
with roasted red peppers, in a
parmesan cream sauce

PASTA SHELLS
stuffed with spinach, fresh ricotta
and mozzarella cheese with
pomodoro sauce

CHEESE RAVIOLI
with roasted red peppers,
mushrooms and spinach with a
marscarpone rose sauce

CHEESE TORTELLINI
with arugula and oven dried
tomatoes in a truffle cream sauce

LOBSTER RAVIOLI*
with pancetta and asparagus in a
beurre blanc sauce

MEATBALLS & SAUSAGE*
served family style in
pomodoro sauce

Third Course

CHOOSE TWO OF THE FOLLOWING FOR ALL GUESTS

all dishes served with roasted potatoes or garlic mashed potatoes and
seasonal vegetables unless otherwise stated

BEEF

GRILLED 'AAA' SIRLOIN
with goat cheese crust and a
fire-roasted red pepper au jus

NEW YORK STRIPLOIN
with wild mushroom and cabernet
sauvignon demi glaze

10 HOUR BRAISED BEEF SHORT RIB
with a Forty Creek Whiskey
BBQ glaze

GRILLED BEEF TENDERLOIN*
with wild mushroom and cabernet
sauvignon demi glaze

FIRE GRILLED 'AAA' RIB EYE*
with tomato chutney and
red wine au jus

FRENCH CUT LEMON &
ROSEMARY VEAL CHOP*
brushed with fresh lemon and rosemary
topped salsa verde

Continued on page 6

** Upgrade per person (\$2 - \$4)*

Third Course cont'd

CHOOSE ONE OF THE FOLLOWING FOR ALL GUESTS

PORK

SLOW ROASTED PORK OSSO BUCCO
with a mushroom, onion and duck
confi demi glaze reduction

ONTARIO LAMB CHOPS*
with rosemary and red peppercorn crust,
wild rice and a wild mushroom merlot jus

HERBED PORK CHOP
with a sage and pomegranate jus

POULTRY

CHICKEN SUPREME
stuffed with prosciutto, spinach,
ricotta, goat cheese and served
with an asiago cream sauce

CHICKEN MARSALA
lightly coated chicken breasts
braised with Marsala wine
and mushrooms

STUFFED CHICKEN
stuffed with brie and apples with red onion and cranberry cream sauce

SEAFOOD

PESCE MISTO *\$80*
jumbo shrimp, calamari,
scallops and mussels

DELUXE ZUPPA DI PESCE *\$140*
jumbo shrimp, scallops, calamari,
alaskan king crab legs, lobster
tails, mussels and clams.

Fourth Course

CHOOSE ONE OF THE FOLLOWING FOR ALL GUESTS

DESSERT

FRAGOLOSA
with strawberries and whip cream

OREO CHEESECAKE
topped with OREO cookie biscuits

TIRAMISU
with fresh ice wine berries

NEW YORK STYLE CHEESECAKE
with seasonal berries



RASPBERRY & LEMON ICE GELATO



* Upgrade per person (\$2 - \$4)



The Wow *Factor*

NOTE THE ANTIPASTO BAR REPLACES THE HORS D'OEUVRES AND FIRST COURSE

ANTIPASTO BAR *\$8 per person*

an assortment of focaccia and breads, grilled vegetables & eggplant, rice balls, cheese platter, caprese salad, bruschetta, marinated mushrooms, jardinière, olives, roasted peppers, Italian cured meats, and seafood salads.

DELUXE ANTIPASTO BAR *\$12 per person*

an assortment of focaccia and breads, grilled vegetables & eggplant, rice balls, cheese platter, caprese salad, bruschetta, marinated mushrooms, jardinière, olives, roasted peppers, Italian cured meats, prosciutto, seafood salad, mussels and shrimp tree

ADDITIONAL OPTIONS

PRICED FOR EVERY TWENTY FIVE GUESTS

CANDY BUFFET *\$125*

seven selections from our list of candies and chocolates we supply jars and goody bags

CHOCOLATE FOUNTAIN *\$100*

cantaloupe, pineapple, watermelon, strawberries, bananas, marshmallows and cookies

SHRIMP DISPLAY *\$100*

jumbo shrimp displayed in layers with our house made cocktail sauce

CREPE & WAFFLES STATION *\$125*

assorted crepes and waffles with an assortment of sauces

ESPRESSO BAR *\$40*

AFTER GLOW WOOD FIRED PIZZA, ASSORTED DESSERTS AND FRUIT PLATTER

LATE NIGHT PUB FOOD

Assorted pub style fare. Discuss with our Coordinator.



The Magic *Mirror*

Provides an experience that exceeds expectations and provides fun and unforgettable memories along with unique and original visual keepsakes.

OUR FANTASTIC SERVICES INCLUDE THE FOLLOWING:

- Cutting edge selfie technology
- Built in social media sharing
- Hashtag printing and automatic Facebook Album uploads
- Prints that are studio quality
- Beautifully designed photo borders and overlays
- Digital copies of all photos and posts
- Fun props

\$650 for two hours & \$900 for four hours

CUSTOM PACKAGES AVAILABLE

Bridal *Shower*

Recieve a **\$200** credit towards your Bridal Shower in one of Johnny Rocco's private dining rooms when you **BOOK YOUR WEDDING AT THE STONE MILL BALLROOM**



A minimum of 80 guests required for event. Cannot be used towards alcohol. Not valid towards taxes or gratuity. Minimum booking of 15 people for Bridal Shower.

The Night *Before*

COCKTAIL PARTY MENU #1 *\$19 per person*

bruschetta | parmesan chips | assorted pizzas | rice balls | goat cheese dip

COCKTAIL PARTY MENU #2 *\$23 per person*

prosciutto wrapped bocconcini | rice balls | parmesan chips | assorted pizzas | bruschetta
goat cheese dip | caprese salad

COCKTAIL PARTY MENU #3 *\$29 per person*

calamari fritti | garlic bread | rice balls | cheese platter | assorted pizzas | parmesan chips
boneless chicken wings | Italian antipasto platter | coconut shrimp

CUSTOM MENUS AVAILABLE UPON REQUEST

The Morning *After*

BREAKFAST BRUNCH (MINIMUM OF 30 GUESTS) *\$18 per person*

scrambled eggs | home fried potatoes | bacon and breakfast sausages | pancakes
fruit cocktail | assorted muffins and danishes | fruit juices | coffee, tea and soft drinks

PUT A LITTLE PUNCH INTO YOUR BRUNCH

- Omelet station with assorted toppings *\$6 per person*
- Waffle station with fruit toppings and syrup *\$7 per person*
- Smoked salmon and bagel station *\$8 per person*

FULL BRUNCH MENUS AVAILABLE UPON REQUEST



Policies *and Practices*

DECORATIONS

We welcome decorations for your event, as long as no damage is done to our floor, walls or ceiling. Open flames are permitted with approval. No glitter, confetti or rice is to be thrown or scattered on tables. A clean up fee will apply if any above item is used.

DEPOSITS AND CANCELATIONS

A 15% deposit of the function total is required at the time of booking to reserve your date. A second deposit of 35% is required 6 months prior to the event date. The final balance is due 1 week prior to the event date. A final guest count is expected at this time. Deposits are non-refundable.

MOVE IN PROCEDURES

Access to the ballroom will be granted when available. Please discuss move in options with our Event Coordinator. Guests are required to secure approval before bringing in any outside food or beverage.

SOCAN FEE

There is a socan music license fee of \$29.56 for simply listening to music, an extended fee of \$59.17 if there is to be dancing that has been included in your charge and passed on to the socan authority.

GUEST COUNT

Upon booking the number stated in the booking date section on your contract is the approximate number of guests attending. The guaranteed number of guests attending must be 85% of that number. You will be charged the per guest rate times the 85% guaranteed number if attendance is lower.

GRATUITY AND TAX CHARGES

A service charge of 15% gratuity and all applicable taxes will be added to all food, service and beverage charges.

CREDIT CARD PAYMENT FEE

A charge of 3% will be added to all payments made by credit card.

AUDIO VISUAL

The Stone Mill Ballroom has a top-of-the-line audio and video set-up. We will be pleased to assist with any a/v needs that you may have for your event.

SMOKING AND DAMAGE

The Stone Mill Ballroom is a smoke free environment, our designated smoking area is a minimum of 9ft from our front entrance. We ask that you use the cigarette disposal recepticals provided. By signing the Stone Mill Ballroom contract, the signee agrees to pay for any damage done by guests or themselves on the event date.

VENDORS

Any vendors booked through the Stone Mill Ballroom must be confirmed no later than 6 months prior to the event date. Full payment of their service is required at this time and non-refundable. Although we recommend our vendors - the signee is responsible for contacting and discussing arrival time and service details for their event. The Stone Mill Ballroom will not be held responsible for dissatisfaction with vendor services.

ALCOHOL

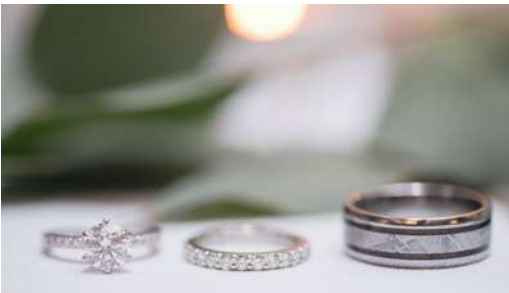
Consumption of alcohol in licensed areas only. No alcohol is permitted to leave the building, in the parking lot or be carried to hotel rooms. Underage guests caught consuming alcohol of any kind will be asked to leave the premise. The Stone Mill Ballroom staff are Smart Serve Certified and reserve the right to refuse service to any intoxicated guests.

Contact *Stone Mill*

stonemillballroom.com

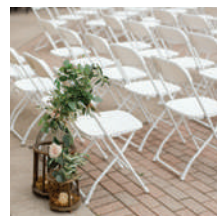
events@stonemillinn.ca

271 Merritt Street, St. Catharines | 905.680.8300



Stone Mill *Ballroom*

The Stone Mill Ballroom offers all the magical ingredients for an intimate dinner or lavish reception. Where Shall We Dance? The historical opulence of the fieldstone and sophisticated flawless interior charm will captivate up to 240 guests. The most important day of your life will be planned in intricate detail - from impeccable cuisine to professional, passionate hosting - and customized with the perfection you desire.



271 Merritt St, St. Catharines
stonemillballroom.com

  @StoneMillBallroom