

CEREMONY & RECEPTION

Stonebridge Country Club is a stunning location for your wedding venue; surrounded by gentle rolling hills, abundant mountain views, a lush green golf course, colorful flower beds, ponds, and beautiful stone work.

Stonebridge Country Club offers a spectacular backdrop for your special day! For a memorable spring, summer or fall wedding our oversized TENT area, with romantic lighting and colored up-lighting, carpeted level floor; and the option for open sides, provides the perfect outdoor location for weddings up to 180 guests.

For your ceremony, our new manicured Outdoor Arbor and white garden style seating can accommodate up to 180 guests.

Facility fee for the both the TENT & CEREMONY site is \$3,000.00



For mid-sized winter weddings or events our accommodations feature exclusivity of the Club House. Our event space features warm details ~ a large stone fireplace, wrap around outdoor decks and an oak bar. This room can accommodate up to 65 guests with a dance floor. The Vista Room located on the second floor can accommodate up to 65 guests in a chapel setting. Facility fee for this room is \$2200.00

We allot 5 & 1/2 hours for Ceremony & Reception



Stonebridge Country Club
161 Gorham Pond Road
Goffstown, NH 03045
603-497-8633 X 4
Cwilliams@stonebridgeccnh.com

GOLD PACKAGE

Our Gold Wedding Package provides you a beautiful reception with your details to make wedding day memorable ...

Start your day with access to our bridal suite as early as 8:30am

Your choice of White, Ivory or Black Linens with assorted Colored Napkins
Round or Farm Style Tables with Padded White Wedding Chairs

During Cocktail Hour your guests will enjoy...
Two Stationary Hors D'oeuvres Displays
& your selection of Three Hand Passed Hors D' Oeuvres

Personalized Bar with Dedicated Bartenders

As your event continues dinner will include your choice of
Two Plated Entrees of a Buffet Meal

Champagne Toast or Champagne Welcome (wedding party only)

Colored Up - lighting

Planning Assistance and Development of Itinerary

Complimentary Two - some Golf Pass with cart



We allot 5 & 1/2 hours for Ceremony & Reception



PLATINUM PACKAGE

Our Platinum Wedding Package provides you a beautiful reception with additional décor and details...

Start your day with access to our bridal suite as early as 8:30am

Your choice of White, Ivory or Black Linens with assorted Colored Napkins
Round or Farm Style Tables with Padded White Wedding Chairs

During Cocktail Hour your guests will enjoy...

Use of our Patio Area making for a feeling of separate ceremony, cocktail hour & reception locations

Two Stationary Hors D'oeuvres Displays
& your selection of Three Hand Passed Hors D' Oeuvres

Personalized Bar with Dedicated Bartenders

As your event continues dinner will include your choice of
Two Plated Entrees of a Buffet Meal

Champagne Toast or Champagne Welcome (wedding party only)

Personalized Wedding Cake through Contracted Vendor

White or Ivory Chiffon Swaging on Arbor

Colored Up - lighting

Bistro Lighting in the Reception Tent

Planning Assistance and Development of Itinerary

Complimentary Two-some Golf Pass with cart

We allot 5 & 1/2 hours for Ceremony & Reception



PLATED ENTREE

	<u>Gold</u>	<u>Platinum</u>
Filet	100	122
Top Sirloin	91	113
<i>Red Wine Demi, Blue Cheese and Bacon Smothered, Roasted Onions and Mushrooms Finished with Balsamic Glaze</i>		
Roasted Prime Rib	99	122
<i>Served with Au Jus + Horseradish Crème</i>		
Stuffed Chicken	83	105
<i>Cordon Bleu, Seasonal Apple Sage Stuffing</i>		
Seasonal Chicken Statler	83	105
<i>Marsala, Herb Cream, Sundried Tomato Cream, Tuscan Bruschetta</i>		
Lemon Dill Pan Seared Salmon	84	103
<i>Served with Dill Aioli</i>		
Baked Stuffed Haddock	81	103
<i>Herb Crumb Stuffing with a White Wine Butter Sauce.</i>		
<i>*Seafood Stuffed with White Wine Butter Sauce \$5.00pp</i>		
Vegetarian Roulette	73	96
~Duets~		
Filet & Baked Stuffed Shrimp	107	129
Filet & Butter Poached Lobster	115	137

Prices are inclusive of 20% Service Fee and 8.5% NH
Rooms and Meals Tax



BUFFET SERVICE

Gold Package
91

Platinum Package
113

(Select 2; add a 3rd entrée for \$8.00 additional per person)

House Marinated Sliced Sirloin with your choice of topping:

Red Wine Demi, Blue Cheese + Bacon Smothered, Roasted Onions + Mushrooms Finished with Balsamic Glaze

Grilled Marinated Chicken Breast with choice of sauce or stuffing:

Marsala, Herb Cream, Sundried Tomato Cream, Cordon Bleu, Seasonal Apple Sage Stuffing, Tuscan Bruschetta

Roasted Sliced Pork Loin with choice of:

Herb Crusted with a Dijon Cream, Herb Crusted with a Apple Compote

Lemon Dill Pan Seared Salmon:

Served with Dill Aioli

Baked Stuffed Haddock:

Herb Crumb Stuffing with a White Wine Butter Sauce.

**Seafood Stuffed with White Wine Butter Sauce \$5.00pp*

Vegetarian Pasta

Seasonal with appropriate sauces

Roasted Prime Rib Station MKT Price

plus \$175.00 Station Charge

Prices are inclusive of 20% Service Fee and 8.5% NH
Rooms and Meals Tax



Stonebridge Country Club

HORS D'OEUVRES

~Stationary Displays~

(Select Two) Add a Third Display for \$3.00pp

Fruit and Cheese Display

Local + Imported Cheese garnished with Fresh Fruit Garnish, Assorted Crackers

Caprese Tray

Layered Slices of Fresh Mozzarella, Tomato and Cucumber, Glazed with Balsamic Reduction and garnished with Red Onion and Fresh Basil

Warm Spinach and Artichoke Dip

Served with Tortilla and Pita Chips

Charcuterie Board

Assorted Cured Meats, Cheese, Specialty Dips, + Accompaniments

Jumbo Shrimp Cocktail

With a Bloody Mary Cocktail Sauce additional \$2.50 per guest

~Passed Hors D'oeuvres~

(Select 3)

Chicken or Beef Satay

*Grilled Meat marinated with a choice of glaze
(ginger teriyaki or barbeque)*

Chicken Cordon Bleu Bites

*Panko Fried Chicken with Salty Ham, Swiss Cheese +
Homemade Honey Mustard Dipping Sauce*

Coconut Chicken Bites

with Sweet Chili Dipping Sauce

Southwest Chicken Spring Rolls

with Chipotle Ranch Sauce

Petite Beef Wellington

*Seared beef with truffle mushroom pate and Madeira wine
wrapped in puff pastry*

Meatball

*with Choice of Ginger Teriyaki Glaze, Marinara
or Swedish Style Sauces*

Antipasto Skewers

Salami, Olives, Tomato, + Mozzarella tossed in a Pesto Oil

Mini Vegetable Spring Rolls

with Sweet Chili Sauce

Arancini Rice Ball

*filled with Spinach and Cheese served with
Marinara Dipping Sauce*

Mac N' Cheese Bites

3 Cheddar Mac N Cheese, Breaded + Deep Fried

Spanakopita

Layers of Phyllo Dough filled with Feta Cheese + Spinach

Caprese Skewers

Mozzarella, Tomato, Basil Balsamic Reduction

Bruschetta Crostini

Tomatoes, Garlic and Herbs with Balsamic Glaze

Petite Crab Cakes

served with Tomato Remoulade

Coast Scallops Wrapped in Bacon

finished with local Maple Syrup

Fried Oysters

served in the shell with a Mustard Remoulade



Stonebridge Country Club

ACCOMPANIMENTS

Salads

(Select One)

House Garden Salad, Seasonal Salad, Caprese or Caesar Salad Selection of Rolls with Whipped Butter

Starch

(Select One)

Butter or Garlic Whipped Potatoes, Roasted Red Bliss Potatoes, or Wild Rice Pilaf

Vegetable

(Select One)

Rosemary Buttered Green Beans, Vegetable Medley, Glazed Baby Carrots with Fresh Parsley + Honey, Roasted Root Vegetables, or Green Bean + Carrot topped with Herb Butter

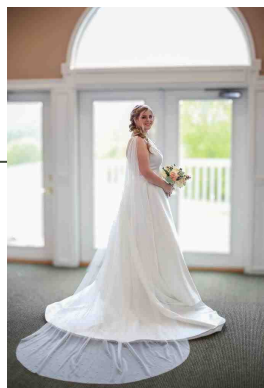
Children's Meals

(Ages 10 and under) \$ 48

All Children's Meals served with Vegetable Sticks or French Fries

Chicken Fingers Basket, Creamy Macaroni + Cheese,

or a Smaller Version of Your Plated/Buffer Meal Children's



Stonebridge Country Club

ADDITIONS

Priced Per Person

Minimum 50 people

Smore's Bar

Graham Crackers, Marshmallows, Chocolate Bars, Peanut Butter Cups \$7

Ice Cream Sundae Bar

Vanilla + Chocolate Ice Cream, Chocolate + Caramel Sauces, Sprinkles, Crushed Oreos,

Whipped Cream + Cherries \$7

Slider Bar

Hamburger, Hot Dogs or Fried Chicken Mini Sandwiches with Sliced Tomato and Shredded Lettuce, Pickles, Ketchup, Honey Mustard, and BBQ Sauce Sides \$9

Party Sandwich

Oversized Deli Style Sandwich Cut Into Slices + served with Condiments \$8

Flatbread Station

Choice of 3 Flatbreads : BBQ Chicken, Buffalo Chicken, Spicy Peppersni, Garden Vegetable, Fenway,

Traditional Cheese or Dessert Nutella + Berry \$9

Apple Cider Station

Warm and Chilled NH Cider served with choice of schnapps or liqueurs \$6

(Butterscotch, Spiced Rum, Caramel Vodka/liqueur etc.: Alcohol billed separately)

Prices of these additions are subjective to 20% Service Fee and 8.5% NH Rooms and Meals Tax

