



STONEWALL
RESORT

the knot
best of
weddings



HALL
OF
FAME



PLATED OFFERINGS

PLATED DINNER PACKAGES

Creativity and tradition are blended to craft our exciting cuisine and menus. Choose from both Appalachian and urban innovations to design your own unique menu!

FARM

\$65 PER PERSON

(2) Hors d'Oeuvre
(2) Meal Courses

STREAM

\$75 PER PERSON

(4) Hors d'Oeuvre
(2) Meal Courses

WOODS

\$90 PER PERSON

(5) Hors d'Oeuvre
(3) Meal Courses

*One meal course consists of choice of soup, salad or entrée, starch (1) and vegetable (1) included with entrée choice



A 21% service charge and 6% state tax will apply. Prices are subject to change without notice.

HORS D'OEUVRES



COLD PASSED

Mushroom Pâté

*Served on garlic toast
and garnished with
fresh herbs*

Wild Berry Skewers

*Fresh strawberries, blueberries and
blackberries tossed in a mint and
honey dressing*

Caprese Skewers

*Red and yellow heirloom teardrop
tomatoes with fresh buffalo
mozzarella, enlivened with an olive
oil and balsamic reduction*

Wild Leek &

Mushroom Tartare

*A blend of mushrooms and leeks with
a truffle infused oil, served on garlic
toast and
garnished with fresh herbs*



Smoked Trout Mousse

*Whipped with fresh spices, herbs
and cream cheese, served on a
roasted garlic crostini*

Chive & Boursin Deviled Eggs

*Local farm fresh eggs
with whipped boursin
and fresh chive*

Smoked Salmon Caesar

Salad Focaccia Tart

*Smoked salmon, house made
Caesar dressing, toasted
focaccia, shaved romaine with
fresh parmesan cheese*

HORS D'OEUVRES

HOT PASSED



Crab Stuffed Mushrooms

Lump crab, button mushrooms, with panko, fresh herbs, parmesan cheese and red pepper

Meatballs

Freshly ground beef seasoned with fresh herbs and spices, accompanied by Swedish and Italian sauces

Chicken Satay

Tender cuts of chicken marinated and skewered, accompanied by Asian and Creole sauces

Savory Sausage Stuffed Mini Biscuits

Pan seared sage sausage, southern biscuits with chipotle cream



Blackberry Pulled Pork Slider

House smoked pulled pork, creamy slaw, blackberry BBQ sauce, served on a Brioche bun

Jerk Shrimp

Jamaican jerk shrimp, served with a mango and Vanilla coconut dipping sauce

Tenderloin Lollipops

*Grilled prime cuts of beef tenderloin, topped with bleu cheese, caramelized onions and fresh herbs
\$5 per person upgrade

Skewered Honey Dijon Boneless Wings

Breaded chicken breast with house made honey Dijon dressing

Crawfish Fritter

Cast-iron fried, served with a Cajun style remoulade

HORS D'OEUVRES



ARTFUL DISPLAYS

Tomato Shooter with Grilled Cheese

House made tomato basil bisque, served with aged cheddar mini grilled cheese

Appalachian Hummus

Classic, white bean and edamame, served with grilled naan and assorted baby vegetables

Antipasto

Display of cured meats and cheeses, marinated and grilled fresh vegetables, imported olives and peppers

Smoked Salmon & Trout

Brined overnight and slow smoked over cherry wood

Bruschetta Trio

Garden fresh vegetable and feta, heirloom tomato and fresh baby mozzarella and Feta Squash Fennel

Caprese

Trio of jumbo red, green and yellow heirloom tomatoes with fresh buffalo mozzarella, enlivened with an olive oil and balsamic reduction

Crab and Artichoke Dip

Lump crab, artichoke hearts, cream cheese, panko, fresh herbs served with Mediterranean crackers

Fresh Fruit

Cantaloupe, honeydew, pineapple, seasonal berries garnished with fresh mint

STATIONS & CARVERS



THE STATION

**A \$110 attendant fee is required for each station. 3-hour maximum.
Prices are subject to a 6% state sales tax and 21% service charge.*

Pasta Station

Pasta, alfredo, house-made marinara, & pesto sauces, selection of fresh vegetables and assortment of toppings, parmesan cheese & red pepper flakes

\$11 per person

Brussel Sprout Station

Fresh Brussel sprouts with a balsamic reduction, fresh garlic and butter, olive oil and roasted bell peppers

\$14 per person

Mac N' Cheese Station

Macaroni noodles, cheddar and garlic sauces, assortment of toppings

\$11 per person

For an additional charge, add shrimp \$10 per person, chicken \$6 per person or beef \$9 per person

Risotto Station

Made to order risotto with a selection of fresh vegetables and toppings

\$15 per person

For an additional charge, add shrimp, chicken or beef for \$5 more per person, per item

Taco Station

Hard and soft shell made to order with chicken, beef and black beans, cheddar cheese, salsa, lettuce, sour cream, tomato, red onion, hot sauce and jalapeños

\$17 per person

Slider Station

Fresh ground beef patties, veggie patties, chorizo patties, assortment of buns, toppings and sauces

\$14 per person

STATIONS & CARVERS



THE CARVER

**A \$110 attendant fee is required for each station. 3-hour maximum.
Prices are subject to a 6% state sales tax and 21% service charge.*

Whole Roasted NY Strip

With peppercorn horseradish sauce

\$280, serves 30 guests

Herb Crusted Beef Tenderloin

With chimichurri and bleu cheese chive butter

\$290, serves 30 guests

Slow Roasted Ham

With apple molasses glaze

\$200, serves 50 guests

Sweet Tea Brined Turkey

With apple and dry fruit compôte

\$165, serves 30 guests

Salmon Wellington

With whole grain mustard

\$280, serves 25 guests



COURSE COMPLIMENTS



SOUP

Tomato Basil Bisque

Creamy blend of tomato

Lobster Bisque

Maine Lobster with sherry, cream, vegetables and fresh herbs and spices

Italian Wedding Soup

Lean beef meatballs with orzo, carrots, spinach, onion and stewed tomatoes

Sausage & White Bean Kale

House made with smoked sausage, fresh kale, cannellini beans in a light vegetable stock

SALAD

Caesar

Fresh romaine, shaved parmesan, heirloom tomatoes and garlic croutons

House Mixed Greens

Tender baby greens, fresh tomatoes, cucumber, and shaved baby rainbow carrots

Antipasto

Chopped iceberg with pepperoncini, olives, cured meats, feta, artichokes and roasted tomatoes

Spinach

Fresh spinach, hardboiled eggs, mushrooms and onions served with a bacon vinaigrette

Classic Iceberg

Fresh iceberg with tomato, onion, cucumber, boiled egg, cheddar cheese and fresh croutons



ENTRÉE SELECTIONS



Scottish Salmon

Pan seared and garnished with roasted baby fennel, heirloom tomatoes, chili and fresh basil

Cod Loin

Seasoned baked cod with fresh lemon, garlic, and herbs

Rainbow Trout

Pan seared local trout, served with fresh tarragon, citrus and pink peppercorn butter and char-grilled lemon

Grilled Chicken Breast

Grilled, topped with a leek and caper cream sauce

Zydeco Chicken

Dusted with Cajun seasoning and blackened, smothered in a cream sauce of andouille sausage, heirloom tomatoes and spring onions

Baked Half Chicken

Slow Roasted with fresh herb butter



ENTRÉE SELECTIONS



Filet

Pan seared tender 6oz. of beef complimented with a house made Red Wine demi, maldon salt and fresh thyme

**Upgrade to 8oz for \$11 per person*

New York Strip

10oz. dry aged and infused with carrot au jus, red wine demi and roasted garlic

Eggplant Pamesan

Breaded eggplant with ricotta, sautéed mushrooms and herbs on top of a house made pomodoro

Stuffed Portobello

Summer squash, sweet red peppers, portobello mushroom caps with fresh herbs, olive oil and balsamic

Grilled Cauliflower Steak

Grilled cauliflower steak with red chili, pickled fresh vegetables, olives, capers and vegan cheese



ENTRÉE SELECTIONS



DUAL ENTRÉE

**Will be an additional \$11 per person to upgrade to a dual entree*

Filet & Crab Cake

Herb marinated seared beef, served with, topped with a house-made ramp compound butter and char-grilled lemon

Filet & Scallops

Herb marinated seared beef topped with a maldon bordelaise, served with cast iron seared scallops topped with a citrus crème fraîche and fresh thyme

Filet & Salmon

Herb marinated seared beef, served with grilled salmon, topped with a house-made ramp compound butter and char-grilled lemon

Filet & Shrimp

Herb marinated seared beef, topped with a pink peppercorn and citrus infused shrimp scampi



COURSE COMPLIMENTS



STARCH

Herb Roasted Red Potatoes

Tossed with olive oil and fresh herbs and spices

Roasted Fingerling Potatoes

Roasted and tossed in a garlic brown butter, finished with fresh herbs

Boursin Whipped Potatoes

Yukon gold potatoes whipped with roasted garlic, herbs and boursin cheese

Herbed Risotto

Arborio rice cooked in white wine, finished with a cream and fresh herb sauce

Scalloped Potatoes

Russet potatoes served with a creamy parmesan sauce with fresh herbs and spices



COURSE COMPLIMENTS



VEGETABLE

Roasted Broccolini

Tossed in olive oil and sea salt

Roasted Cauliflower

Fresh tossed in olive oil, chili flakes and topped with herb butter

Sautéed Asparagus

Fresh sautéed in butter and fresh garlic

Butter Glazed Carrots

Blanched and sautéed in butter and a touch of honey

Green Bean Almandine

Sautéed with roasted garlic butter and toasted almonds

Mixed Seasonal Vegetable

Sautéed blend of fresh seasonal vegetables





Bar packages are charged for all guests age 21 and over.
 A 21% service charge and 6% state tax will apply. Prices are subject to
 change without notice.

LIBATIONS

Package	Hosted	Cash
<i>Unlimited Consumption</i>	<i>Limited Consumption</i>	<i>Limited Consumption</i>
<i>Host to pay</i>	<i>Host to pay</i>	<i>Guests to pay</i>

Select Your Liquor Choice:

Bottled Beer: Domestic: \$6 | Import: \$7

*Budweiser, Bud Light, Coors Light, Michelob Ultra, Miller Lite,
 Samuel Adams, Yuengling, Amstel Light, Corona, Heineken, O'Douls*

Wine Selections: \$9 - \$10 per glass

*Moscato, White Zinfandel, Chardonnay, Pinot Grigio, Sauvignon Blanc,
 Merlot, Cabernet*

Well Liquor: \$10 per glass

*Smirnoff Vodka, Gordon's Gin, Bacardi Rum, Seagram's 7,
 Jim Beam Bourbon, Christian Brothers Brandy, Sauza Gold Tequila,
 Johnnie Walker Red Scotch Whiskey*

Premium Liquor: \$12 per glass

*Ketel One Vodka, Tanqueray Gin, Bacardi 8-year Rum, Crown Royal,
 Knob Creek Bourbon, Christian Brothers Brandy, Jose Cuervo Tequila,
 Johnnie Walker Black Scotch Whiskey*

LIBATIONS

Bourbon and Cigars

Per person price is based on a 2 ½ Hour Event

Choice of 1 cigar and 2 bourbon samples:

\$40 per person

Ashton, Macanudo or Punch Cigars

Buffalo Trace, Colonel E.H. Taylor or Freedom Small Batch

Choice of 2 cigars and 3 bourbons samples:

\$55 per person

Arturo Fuente, Montecristo, Romeo or Julieta Cigars

Blanton's, Woodford Reserve, Wild Turkey, Longbranch,

Cleveland Brothers or Cherry-Aged

**Additional bourbons available upon request*

Specialty Cocktail

Our in-house craft cocktail expert will help create that perfect complement for the special day.

Price based on choice



Bar packages are charged for all guests age 21 and over.

A 21% service charge and 6% state tax will apply. Prices are subject to change without notice.



LIBATIONS

BAR PACKAGES

CHARGED PER PERSON,
PER HOUR

Hours of Service	Beer and Wine Only	Beer, Wine and Well Liquor Only	Beer, Wine and Premium Liquor
1 Hour	\$18 Per Person	\$26 Per Person	\$34 Per Person
2 Hour	\$28 Per Person	\$36 Per Person	\$44 Per Person
3 Hour	\$36 Per Person	\$44 Per Person	\$56 Per Person
4 Hour	\$44 Per Person	\$52 Per Person	\$66 Per Person
5 Hour	\$52 Per Person	\$58 Per Person	\$78 Per Person

Bar packages are charged for all guests age 21 and over.

A 21% service charge and 6% state tax will apply.

Prices are subject to change without notice.

LATE NIGHT CRAVINGS



Oven Baked Pretzels

With mustard and queso

\$7 per person

Stonewall Cookie Bar

Assortment of freshly made cookies

\$9 per person

Cascading Chocolate Fountain

With an assortment of dippers

\$13 per person

House-made Hummus Selection

With fried pita and grilled naan

\$13 per person

Appalachian Snack Bar

Home-made pepperoni rolls with buffalo or BBQ wings

\$22 per person

Nacho Bar

Fresh Tortilla Chips with chicken, beef and black beans, cheddar cheese, salsa, lettuce, sour cream, tomato, red onion, hot sauce and jalapeños

\$16 per person

Pizza

Choice of 3 cheese, classic pepperoni and margherita

\$17 per person

Almost Hog Heaven

Assortment of house-made bacon

\$19 per person



A 21% service charge and 6% state tax will apply. Prices are subject to change without notice.

THE FAMILY GATHERING



Buffets require a minimum number of 30 people or an additional 10% per person will be incurred.

Stonewall Continental

Apple Cinnamon Cereal bars, yogurt with house-made granola, freshly made pastries, selection of whole fresh fruit
\$16 per person

Deli Board

Fresh field greens, assortment of metro deli meats and cheeses, breads, and toppings, freshly baked cookies
\$27 per person

A Taste of Italy

Antipasto salad, Stonewall Garden bruschetta, tortellini primavera, grilled chicken puttanesca, penne pasta with fresh vegetables and alfredo sauce, rigatoni tossed with meatballs and marinara, garlic bread, almond biscotti and tiramisu
\$37 per person



A 21% service charge and 6% state tax will apply. Prices are subject to change without notice.

THE FAMILY GATHERING



Buffets require a minimum number of 30 people or an additional 10% per person will be incurred.

Backyard Cookout

Grilled hot dogs, house-made chili with diced onions and grated cheese, grilled angus steak burgers, house-made coleslaw, macaroni salad, fresh seasonal fruit salad, assorted flavored house-made frips and apple pie

\$30 per person

Smoke on the Mountain BBQ

Blackberry barbeque pulled pork, barbequed chicken, hickory smoked beef brisket, slow-smoked BBQ ribs, house-made coleslaw, potato salad, cast iron baked beans, macaroni salad, corn bread, watermelon, assorted cookies and brownies

\$48 per person

Mountaineer Tailgate

Grilled ribeye steaks with roasted garlic butter, grilled shrimp skewers, tomato and cucumber salad, blue cheese chopped salad, street corn gratin, blackberry cobbler, warm apple crisp and vanilla ice cream

\$55 per person

S'mores Pit

A selection of s'more ingredients to roast around your own personal fire pit

\$25 per person



A 21% service charge and 6% state tax will apply. Prices are subject to change without notice.