Requires a minimum of 30 guests; 10% upcharge for fewer than 30 guests. Other themes available upon request. A 21% service charge and 6% state tax will apply. Prices are subject to change without notice.
Fresh seasonal ingredients, traditional recipes and unique regional interpretations...this is the food philosophy guiding Stonewall Resort’s culinary offerings. Featured in the resort’s three restaurants – Stillwaters, Lightburn’s and TJ Muskies Bar and Grill – our team’s amazing food creations also are available on special in-room dining and carryout menus. So you can enjoy fabulous food wherever your adventures take you!
STILLWATERS
Settle in and enjoy your time in our resort’s most popular restaurant, Stillwaters. Peaceful lake views, comfortable furnishings and a cozy fireplace are the perfect backdrop for a menu inspired by our Appalachian Fusion culinary philosophy, crafted with the freshest seasonal ingredients. We tailor our service to our guests, offering an eclectic array on the buffet or a relaxing menu-only experience. Our mouthwatering entrees and desserts are second only to the attentive, friendly service. Al fresco dining is available in season.

LIGHTBURNS
The ambiance, aromas and spectacular views are enticing accompaniments to the handmade courses our culinary team crafts for your dining pleasure in Lightburn’s. Here in our premier restaurant, you’ll discover an expansive menu featuring the season’s freshest, regionally sourced ingredients. We invite you to experience the rich flavors of our smokehouse selections prepared for you just outside in our own smoker. Enjoy Appalachian favorites, uniquely infused with our team’s culinary finesse, natural curiosity and willingness to be bold. Lightburn’s is a must for those who believe that food, like life, should be an adventure worth savoring. *Open April through October.*

TJ MUSKIES
Enjoy a casual lunch or relaxing dinner with colleagues and friends in one of our most lively restaurants. Located on the lower level of the lodge, TJ Muskies Bar and Grill features lawn and lake views and a menu of handmade favorites. Keep up with your team on our large HD televisions, quench your thirst with craft and brand brews or one of our exciting drinks designed by our own mixologists.
Breakfast Menus ......................... 5-7
Lunch Menus ................................. 8-11
Break Menu .................................. 12
Dinner Buffets ............................. 13-17
Gluten Free Menus .................... 18
Reception Menus ....................... 19-20
Plated Dinner Menus ................. 21-24
Picnics and Barbeques ............... 25-26
Carving and Action Stations ........ 27
Bar and Beverage Menus .......... 28-30
Team Building ......................... 31-32
Snacks and Beverages ............. 33
Venues ........................................... 34-36
<table>
<thead>
<tr>
<th>CLASSIC AMERICAN BREAKFAST</th>
<th>HEALTHY CHOICE</th>
<th>STEAK AND EGGS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fluffy Scrambled Egg with Cheddar Cheese</td>
<td>Scrambled Egg Whites with Diced Tomatoes and Fresh Baby Spinach</td>
<td>Grilled Sirloin of Beef</td>
</tr>
<tr>
<td>Homestyle Breakfast Potatoes or Hash Brown Casserole</td>
<td>Choice of Turkey Sausage or Turkey Bacon</td>
<td>Free Range Scrambled Eggs</td>
</tr>
<tr>
<td>Choice of Smoked Bacon, Sausage Links or Virginia Ham</td>
<td>Steamed New Potatoes</td>
<td>Homestyle Breakfast Potatoes</td>
</tr>
<tr>
<td>Fresh Fruit</td>
<td>Fresh Fruit Salad</td>
<td>Buttermilk Biscuits with Sausage Gravy</td>
</tr>
<tr>
<td><strong>$19</strong></td>
<td><strong>$21</strong></td>
<td>Herb Roasted Tomato</td>
</tr>
<tr>
<td></td>
<td></td>
<td><strong>$26</strong></td>
</tr>
</tbody>
</table>

All Breakfast Entrées Include Juices, Regular and Decaffeinated Coffee and Hot Tea.

Requires a minimum of 30 guests; 10% upcharge for fewer than 30 guests. Other themes available upon request. A 21% service charge and 6% state tax will apply. Prices are subject to change without notice.
## Breakfast Buffets

<table>
<thead>
<tr>
<th>Buffet Name</th>
<th>Included Items</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Stonewall Continental</strong></td>
<td>Assorted Fruit Juices, Seasonal Fruits and Berries, Muffins, Assorted Breakfast Breads and Pastries, Whipped Butter and Fresh Jams and Jellies</td>
<td>$10</td>
</tr>
<tr>
<td><strong>The Farmer's Table</strong></td>
<td>Assorted Fruit Juices, Seasonal Fruits and Berries, Muffins, Assorted Breakfast Breads and Pastries, Oatmeal with Toppings, Whipped Butter and Fresh Jams and Jellies, Farm Fresh Scrambled Eggs</td>
<td>$25</td>
</tr>
<tr>
<td><strong>Stonewall Sunrise</strong></td>
<td>Assorted Fruit Juices, Seasonal Fruits and Berries, Breakfast Bread Assortment, Whipped Butter and Fresh Jams and Jellies, Farm Fresh Scrambled Eggs, Applewood Smoked Bacon and Sausage, Homestyle Country Potatoes, Sausage Gravy with Buttermilk Biscuits, Stone-ground Grits with Seasonal Toppings, Blueberry Pancakes</td>
<td>$27</td>
</tr>
</tbody>
</table>

*All Breakfast Buffets Include Regular and Decaffeinated Coffee and Hot Tea and Assorted Juices.*

*Buffet Prices Are Based on a 1-hour Duration.*

 Requires a minimum of 30 guests; 10% upcharge for fewer than 30 guests. Other themes available upon request. A 21% service charge and 6% state tax will apply. Prices are subject to change without notice.
ENHANCE YOUR BREAKFAST BUFFET

CARVED TAVERN HAM ACTION STATION*  
$5 per person

HOT MALTED WAFFLE STATION*  
$6 per person

OMELET AND EGG ACTION STATION*  
$8 per person

MIMOSA AND BELLINI BAR*  
$11 per person / per hour

BLOODY MARY BAR*  
$12 per person / per hour

SMOOTHIE BAR*  
Peach and Raspberry Smoothies with Additional Toppings Available: Fresh Berries, House-made Granola, Toasted Coconut, Dried Cranberries  
$7 per person

BAGEL BAR  
Assorted Bagels with a Selection of Toppings: Whipped Butter, Jellies and Marmalade, Cream Cheese, Garlic and Chive Cream Cheese, Smoked Salmon Spread, Capers, Sliced Tomatoes  
$9 per person

HOT TEA / HIGH TEA  
Tea Pots with Strainers Hot Water Dispensers An Assortment of Loose Tea Flavors: Earl Grey, English Breakfast, Chamomile, Darjeeling, Orange Pekoe, Mint Along with a Selection of: Milk, Cream, Honey, Lemon, Whipped Cream and Assorted Sweeteners  
$13 per person

* A $100 attendant fee will apply per station. Prices are based on a 1-hour duration. One station per 100 guests. Requires a minimum of 30 guests; 10% upcharge for fewer than 30 guests. Other themes available upon request. A 21% service charge and 6% state tax will apply. Prices are subject to change without notice.
The Lunch Box

All boxed lunches include bottled water or canned soda, potato chips, freshly baked cookies or brownie and whole seasonal fruit.

All sandwiches are prepared with lettuce, tomato and packets of mayonnaise and mustard.

$19

Honey Wheat Wrap
Hummus, fresh cucumber, lettuce, carrots and tomatoes drizzled with a Caesar vinaigrette and wrapped in a whole wheat flour tortilla.

The West Virginian
Our homemade pepperoni roll, a West Virginia specialty, has a golden herb crust with plentiful pepperoni.

Oven Roasted Turkey Wrap
Slowly roasted turkey piled high with cheddar cheese, lettuce and tomato with Italian dressing and wrapped in a whole wheat flour tortilla.

Chicken Salad Croissant
Poached chicken breast, toasted pecans, Brie cheese, grapes, dill and a touch of lemon juice and mayonnaise.

Roast Beef Sandwich
Thick cut, juicy roast beef served on marbled rye bread with sharp cheddar cheese and horseradish cream sauce.

Sugar Cured Ham & Swiss Sandwich
Thinly sliced ham stacked on a soft sub roll with Swiss cheese, red onions and sliced tomatoes.

Requires a minimum of 30 guests; 10% upcharge for fewer than 30 guests. Other themes available upon request. A 21% service charge and 6% state tax will apply. Prices are subject to change without notice.
Plated luncheons come with 2 courses. Add a 3rd course for an additional $3 per person.

**GRILLED CHICKEN COBB SALAD**
Crisp salad greens, boiled eggs, bacon, bleu cheese, tomatoes, and a choice of dressing

$23

**GRILLED SALMON CAESAR SALAD**
Grilled Atlantic salmon on crisp romaine with garlic croutons, grape tomatoes, parmesan cheese and classic Caesar dressing

$25

**HERBED PAPPARDELLE PRIMAVERA**
Herbed pappardelle tossed in a light cream sauce with seasonal vegetables, tomatoes, broccoli, garlic and fresh basil

$24

**GRILLED CHICKEN BREAST**
Marinated grilled chicken breast with mashed new potatoes, sautéed seasonal vegetables, herbed chicken jus and roasted tomato

$26

**BACON WRAPPED MEATLOAF**
Country style meatloaf with bacon and barbecue glaze, cheddar whipped potatoes and green beans

$25

**Select one to accompany your meal:**
New York-style cheesecake with whipped cream and berries

Chocolate layer cake

Boston crème pie

Carrot cake with cream cheese frosting

Chef’s Seasonal Dessert (Ask for details)

All Plated Luncheons Include Bread and Butter, Regular and Decaffeinated Coffee, Hot Tea and Freshly Brewed Iced Tea.

Salad Entrées Come with Soup of the Day or Dessert.

Hot Entrées Come with Your Choice of House Salad or Dessert.

Choice of Entrée Options Will Be Charged at the Higher Rate.

Requires a minimum of 30 guests; 10% upcharge for fewer than 30 guests. Other themes available upon request. A 21% service charge and 6% state tax will apply. Prices are subject to change without notice.
<table>
<thead>
<tr>
<th>SOUP, SALADS AND SANDWICHES</th>
<th>DELI BOARD</th>
<th>A TOUCH OF ITALY</th>
<th>ALL AMERICAN</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fresh Field Greens Salad with Choice of Dressings</td>
<td>Fresh Field Greens Salad with Choice of Dressings</td>
<td>Classic Antipasti Salad with Italian Dressing</td>
<td>Hot Dogs and Hamburgers with the Works</td>
</tr>
<tr>
<td>Garden Vegetables</td>
<td>Garden Vegetables</td>
<td>Cheese Stuffed Tortellini Primavera in Fresh Basil Pesto</td>
<td>Cole Slaw</td>
</tr>
<tr>
<td>Baked Potato Soup or Vegetable Soup</td>
<td>Red Bliss Potato Salad</td>
<td>Grilled Chicken Alfredo, Penne Pasta, Roasted Red Peppers, Parmesan Cheese</td>
<td>Baked Beans</td>
</tr>
<tr>
<td>Pasta Salad</td>
<td>Boar’s Head Sliced Ham, Turkey and Roast Beef, Sharp Cheddar, Swiss or American Cheese with White, Wheat and Marbled Rye Bread with Lettuce, Tomato, Red Onion and Dill Pickles</td>
<td>Baked Rigatoni with Meatballs and Fresh Marinara</td>
<td>Macaroni Salad</td>
</tr>
<tr>
<td>Sliced Ham and Swiss on Marbled Rye, Smoked Turkey and Cheddar on Kaiser, Roast Beef and Sharp Cheddar on Sourdough with Lettuce, Tomato, Mayonnaise, Mustard, Onion and Dill Pickles</td>
<td>Soup of the Day</td>
<td>Garlic Breadsticks</td>
<td>Fruit Salad</td>
</tr>
<tr>
<td>Walnut Fudge Brownies</td>
<td>Freshly Baked Cookies and Brownies</td>
<td>Tiramisu</td>
<td>Potato Chips</td>
</tr>
<tr>
<td>$24</td>
<td>$25</td>
<td>$26</td>
<td>$28</td>
</tr>
</tbody>
</table>

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

**BUILD YOUR OWN**

<table>
<thead>
<tr>
<th>Two Entrées</th>
<th>$29</th>
</tr>
</thead>
<tbody>
<tr>
<td>Three Entrées</td>
<td>$34</td>
</tr>
</tbody>
</table>

*All Buffet Lunches Include Fresh Bread, Regular and Decaffeinated Coffee, Hot Tea and Freshly Brewed Iced Tea.*

**SALADS**

*(Selection of two)*

<table>
<thead>
<tr>
<th>Item</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mixed Greens with House-made Dressings</td>
</tr>
<tr>
<td>Classic Caesar Salad</td>
</tr>
<tr>
<td>5 Bean Salad</td>
</tr>
<tr>
<td>Red Bliss Potato Salad</td>
</tr>
<tr>
<td>Traditional Cole Slaw</td>
</tr>
<tr>
<td>Pasta Salad</td>
</tr>
</tbody>
</table>

**ENTRÉES**

*(Selection of two or three)*

<table>
<thead>
<tr>
<th>Item</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vegetable Penne Alfredo</td>
</tr>
<tr>
<td>Sliced Roast Beef with Gravy</td>
</tr>
<tr>
<td>Brown Sugar Sliced Tavern Ham</td>
</tr>
<tr>
<td>Herb Roasted Pork Loin</td>
</tr>
<tr>
<td>Roasted Chicken</td>
</tr>
<tr>
<td>Smoked Turkey with Herbed Gravy</td>
</tr>
<tr>
<td>Grilled Breast of Chicken</td>
</tr>
<tr>
<td>Bacon Wrapped Meatloaf with Barbeque Glaze</td>
</tr>
<tr>
<td>Balsamic Marinated Flank Steak</td>
</tr>
<tr>
<td>Broiled Salmon with Lemon Butter</td>
</tr>
<tr>
<td>Buttermilk Fried Chicken</td>
</tr>
</tbody>
</table>

**TO COMPLIMENT YOUR ENTREES**

*(Selection of two)*

<table>
<thead>
<tr>
<th>Item</th>
</tr>
</thead>
<tbody>
<tr>
<td>Baked Potato Casserole</td>
</tr>
<tr>
<td>Whipped Potatoes</td>
</tr>
<tr>
<td>Roasted Red Potatoes</td>
</tr>
<tr>
<td>Rice Pilaf</td>
</tr>
<tr>
<td>Green Beans</td>
</tr>
<tr>
<td>Mixed Seasonal Vegetables</td>
</tr>
<tr>
<td>Grilled Vegetables</td>
</tr>
</tbody>
</table>

**DESSERTS**

*(Selection of two)*

<table>
<thead>
<tr>
<th>Item</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fresh Fruit Tart Medley</td>
</tr>
<tr>
<td>Lemon Bars</td>
</tr>
<tr>
<td>Chocolate Fudge Cake</td>
</tr>
<tr>
<td>Carrot Cake</td>
</tr>
<tr>
<td>Apple Crisp</td>
</tr>
<tr>
<td>Chef’s Trifle</td>
</tr>
</tbody>
</table>

Requires a minimum of 30 guests; 10% upcharge for fewer than 30 guests. Other themes available upon request. A 21% service charge and 6% state tax will apply. Prices are subject to change without notice.
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CONFERENCE BREAK ENHANCEMENTS

ICE CREAM STATION
Chocolate and Vanilla
Ice Cream, Assorted Sauces, Sprinkles, Chocolate Chips and Peanut Butter Crumble
$4 per person

GOURMET COFFEE
Coffee Bar, Toppings, Cookies and Madeleines
$5 per person

CANDY STORE BREAK
Jelly Beans, Skittles, M&Ms and Caramel Pecan Clusters, Scooped from Old Time Candy Jars and Served in Bags
$6 per person

SWEET AND SALTY
Potato Chips, Pretzels, Candied Walnuts, Brownies and Cookies
$6 per person

SMORES BAR
Graham Crackers, Marshmallows, Chocolate Bars, Reese’s Peanut Butter Cups, Peppermint Patties
$6 per person

WV LOCAL FLAVOR BREAK
Pepperoni Rolls and Mister Bee Potato Chips, Local Honey Sweet Tea
$8 per person

POPcorn BAR
Plain, Parmesan Cheese, Cheddar Cheese Powder and Caramel Corn with Peanuts, Served with Hot Butter and in Bags
$5 per person

GOURMET POPCORN BAR
Bacon, Chef’s Salt, Truffle Salt, Garlic Parmesan and Cajun Spiced, Served with Hot Butter and in Bags
$8 per person

HEALTHY BREAK
Light and Fit Yogurt, Whole Fruit, Egg White Breakfast Wrap, Berry Smoothie
$8 per person
BUILD YOUR OWN
Two Entrées    $37
Three Entrées  $42

All Buffet Dinners Include Fresh Bread, Regular and Decaffeinated Coffee, Hot Tea and Freshly Brewed Iced Tea.

SALADS
(Selection of two)
Fresh Field Greens with Choice of Dressings

- Classic Caesar Salad
- Spinach Salad with Mushrooms, Onion, Egg and Bacon Dressing
- Greek Salad
- Antipasti Salad
- 5 Bean Salad
- Waldorf Salad
- Rotini Pasta Salad

ENTRÉES
(Selection of two or three)
Vegetable Penne Alfredo
- Penne Pasta Marinara
- Lasagna Bolognese
- Penne Primavera with Grilled Chicken Breast
- Honey Barbeque Chicken
- Chicken Parmesan
- Cornbread-stuffed Chicken with Tarragon Cream
- Grilled Chicken Breast with Lemon and Capers
- Buttermilk Fried Chicken
- Bistro Medallions with Red Wine Demi
- Sliced Roast Sirloin with Mushroom Gravy

- Bacon Wrapped Meatloaf with Barbeque Glaze
- Beef Stroganoff over Egg Noodles
- Bourbon Molasses Pork Loin
- Blackened Tilapia with Citrus Butter
- Oven-Roasted Salmon with Dill Butter Sauce

TO COMPLEMENT YOUR ENTRÉES
(Selection of two)
Boursin Cheese Whipped Potatoes
- Roasted Yukon Gold Potatoes
- Scalloped Potatoes
- Mashed Red Potatoes
- Loaded Baked Potato Casserole
- Wild Rice Pilaf
- Eggplant Roulade
- Broccoli Casserole
- Molasses Glazed Carrots
- Sweet Potato Casserole
- Mixed Seasonal Vegetables
- Sautéed Green Beans

A 21% service charge and 6% state tax will apply. Prices are subject to change without notice.
DESSERTS
(Selection of three)

Apple Pie
Cheesecake
German Chocolate Cake
Strawberry Pound Cake Trifle
Chocolate Layer Cake
Cherry Pie

Bourbon Pecan Pie
Peanut Butter Cake
Chef's Choice Sugar-Free Dessert
Gluten-Free Chocolate Cake
Fresh Fruits and Berries

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

<table>
<thead>
<tr>
<th>FIELD &amp; STREAM BUFFET</th>
<th>SEAFOOD BUFFET</th>
<th>THEMED DINNER BUFFETS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fresh Field Greens Salad with Garden Vegetables and Choice of Dressings</td>
<td>Classic Caesar Salad</td>
<td>Scampi Style Scallops and Mussels with Angel Hair Pasta, Fresh Basil and Garlic Butter</td>
</tr>
<tr>
<td>Sweet Tea Brined Turkey Breast</td>
<td>Smoked Salmon Display with Red Onion, Capers and Chopped Egg</td>
<td>Lump Crab Cakes with House Remoulade</td>
</tr>
<tr>
<td>Cornmeal Dusted Catfish with Lemon Aioli</td>
<td>Peel and Eat Shrimp with Cocktail Sauce</td>
<td>Grilled Beef Medallions with Mushroom Ragout</td>
</tr>
<tr>
<td>Hickory Smoked New York Strip with Sweet Onion Jus</td>
<td>Buttered Redskin Potatoes</td>
<td>Rotisserie Style Chicken with Herbed Chicken Jus</td>
</tr>
<tr>
<td>Creamed Collard Greens with Bacon</td>
<td>Old Bay Dusted Corn on the Cob</td>
<td>Select two:</td>
</tr>
<tr>
<td>West Virginia Style Green Beans</td>
<td>Seasonal Vegetable Medley</td>
<td>Key Lime Pie</td>
</tr>
<tr>
<td>Sweet Corn Spoon Bread</td>
<td>Select three:</td>
<td>New York Style Cheesecake</td>
</tr>
<tr>
<td>Buttermilk Whipped Potatoes</td>
<td>Baked Maine Lobster Mac ‘n’ Cheese</td>
<td>Southern Bourbon Pecan Pie</td>
</tr>
<tr>
<td>Fruit Cobbler with Whipped Cream</td>
<td>Cajun Spiced Atlantic Salmon with Creole Sauce</td>
<td>Strawberry Pound Cake Trifle</td>
</tr>
<tr>
<td>Walnut Cake with Buttercream Icing</td>
<td>Battered Cod Loins with Hushpuppies and Tartar Sauce</td>
<td>$68</td>
</tr>
</tbody>
</table>

Requires a minimum of 30 guests; 10% upcharge for fewer than 30 guests. Other themes available upon request. A 21% service charge and 6% state tax will apply. Prices are subject to change without notice.
PIZZA PARTY BUFFET
Mixed Green Salad with Garden Vegetables and Choice of Two Dressings
Antipasti Salad
Four 12” Pizzas, Choice of Toppings (8 large slices each)
1 Large Cheesy Bread with Marinara
Assorted Cookies and Brownies
$26

LOW COUNTRY BOIL
Mixed Field Green Salad
Peel and Eat Shrimp and Crawfish with Cocktail Sauce
Smoked Sausage, Peppers and Onions
Cole Slaw
Corn on the Cob
New Potatoes
Bread Pudding with Crème Anglaise
Iced Tea and Lemonade
$46

BEER, BOURBON, BARBEQUE BUFFET
House Smoked Brisket
Blackwater Brewery Kolsch Beer Bratwurst
Hickory Smoked Baby Back Ribs
Sweet Tea Brined Turkey Breast
Baked Beans with Bourbon, Molasses and Thick Bacon
Cast Iron Baked Corn Casserole
Collard Greens with Pork Jowl and Cider Vinegar
New Potatoes with Butter and Fresh Herbs
Sweet and Smoky Barbeque Sauce
Carolina Mustard Sauce
Mountain Fire Ghost Pepper Sauce
Sweet Chile Barbeque Sauce
Warm Peach Cobbler with Whiskey Anglaise
MBL Dark Chocolate Cake
$56 *

* A $100 carving attendant fee, per item, will apply in addition to per person pricing. One station per 100 guests.
A 21% service charge and 6% state tax will apply. Prices are subject to change without notice.
SOUTHWESTERN BUFFET
Vegetable Quesadilla with Spicy Salsa, Cheddar and Sour Cream

Taco Salad with Black Beans and Corn

Slow Roasted Pulled Pork Shoulder with Sour Cream and Salsa Verde

Corn and Flour Tortillas

Chicken Burritos with Green Chili Queso

Red Beans and Rice

Jalapeño Corn Bread

Arroz Con Leche (Rice Pudding)

Chocolate Hazelnut Torte

$35

ITALIAN BUFFET
Antipasti Salad with Romaine Lettuce, Salami, Artichokes, Kalamata Olives, Fresh Mozzarella and Tomatoes

Bruschetta with Roasted Garlic, Olive Oil, Tomatoes and Parmesan Cheese

Tortellini Primavera

Traditional Meat Lasagna

Penne Pasta to Include Marinara, Alfredo and Pesto Sauces

Roasted Garlic Bread

Almond Biscotti

Tiramisu

Coffee Flavor Display

$36

All Buffet Dinners Include Fresh Bread, Regular and Decaffeinated Coffee, Hot Tea and Freshly Brewed Iced Tea.

Requires a minimum of 30 guests; 10% upcharge for fewer than 30 guests. Other themes available upon request. A 21% service charge and 6% state tax will apply. Prices are subject to change without notice.
### BREAKS
- Fresh Whole Fruit
- Gourmet Popcorn
- Dried Fruits and Nuts
- Gluten Free Bars
  **$12.50**

### BREAKFAST
- Farm Fresh Scrambled Eggs, Homestyle Country Potatoes, Applewood Smoked Bacon and Sausage
  **$19**
- Scrambled Egg Whites with Diced Tomatoes, Fresh Baby Spinach and Choice of Turkey Sausage or Turkey Bacon, Steamed New Potatoes, Fresh Fruit Salad
  **$21**

### LUNCH ENTREES
(Choice of one)
- Romaine Hearts, Lemon Honey and Thyme Vinaigrette, Shaved Carrots, Shredded Red Cabbage, Sliced Radishes, Cherry Tomatoes, Pepperoncini and Kalamata Olives
  **$24**
- Gluten-Free Pasta Along with Alfredo Sauce, Wood-Grilled Chicken, Grilled Shrimp or Smoked Salmon, Sautéed Tomatoes, Mushrooms, Basil and Peas
  **$25**
- Grilled Salmon Caesar Salad with Grilled Atlantic Salmon on Crisp Romaine, Grape Tomatoes, Parmesan Cheese and Classic Caesar Dressing
  **$25**
- Grilled Chicken Breast, Mashed New Potatoes, Sautéed Seasonal Vegetables, Herbed Chicken Jus and Roasted Tomato
  **$26**
- Herb-Roasted Breast of Chicken, Rosemary Garlic Boursin Cheese Whipped Potatoes, Wild Mushroom Ragout and Brussels Sprouts with Natural Jus
  **$28**
- Lump Crab-Covered Atlantic Salmon, Roasted Corn, Leeks, Poblano and Roasted Garlic Whipped Potatoes
  **$35**
- Seared Sirloin of Beef Roasted with Compound Butter, Brown Buttered Broccolini and Roasted Pee Wee Potatoes
  **$35**
- Grilled New York Strip, Shiitake Mushroom Jus, Pee Wee Potatoes and Brown Buttered Broccolini
  **$46**

### DINNER ENTREES
(Choice of one)
- Chef’s Seasonal Gluten Free Dessert
  **$6**
- Fresh Seasonal Fruit Plate with Candied Nuts
  **$6**

---

A 21% service charge and 6% state tax will apply. Prices are subject to change without notice.
# COLD HORS D’OEUVRES

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vine Ripe Fruits and Berries</td>
<td>$5 per person</td>
</tr>
<tr>
<td>Premium and Gourmet Cheese with Crackers</td>
<td>$5 per person</td>
</tr>
<tr>
<td>Farmers’ Market Vegetable Crudités with Onion Dip</td>
<td>$5 per person</td>
</tr>
<tr>
<td>Hot Smoked Salmon Platter with Capers, Chopped Egg and Red Onion</td>
<td>$6 per person</td>
</tr>
<tr>
<td>Italian Charcuterie with Antipasti Display to Include: Salami, Coppa, Assorted Olives, Cheese and Pepperoni</td>
<td>$9.50 per person</td>
</tr>
<tr>
<td>Tomato and Basil Bruschetta with Balsamic Glaze*</td>
<td>$23 per dozen</td>
</tr>
<tr>
<td>Chive and Boursin Devil Eggs*</td>
<td>$25 per dozen</td>
</tr>
<tr>
<td>Grilled Mushroom Crostini with Goat Cheese Mousse</td>
<td>$25 per dozen</td>
</tr>
<tr>
<td>Tuna Sashimi*</td>
<td>$30 per dozen</td>
</tr>
<tr>
<td>Fresh Mozzarella and Kalamata Olive Skewers*</td>
<td>$32 per dozen</td>
</tr>
<tr>
<td>Steamed Shrimp with Cocktail Sauce*</td>
<td>$45 per dozen</td>
</tr>
</tbody>
</table>

* May be hand passed or displayed. All sales per person are based upon the guest total estimate of the group. A 21% service charge and 6% state tax will apply. Prices are subject to change without notice.
HOT HORS D'OEUVRES
Appalachian Stuffed Mushroom Caps, Choice of:

Vegetarian
$19 per dozen

Sausage
$20 per dozen

Spanakopita*
$22 per dozen

Tomato Shooter with Grilled Cheese*
$22 per dozen

Crispy Fried Chicken Tenders
$25 per dozen

Mini Quiche
Choice of Bacon and Cheddar or Spinach, Mushroom and Swiss
$26 per dozen

Hibachi-grilled Teriyaki Chicken*
$28 per dozen

Smoked Chicken Quesadilla*
$28 per dozen

Barbeque Pulled Pork Sliders
$28 per dozen

Spicy Buffalo Wings
$28 per dozen

Italian, Sweet & Sour, or Swedish Meatballs
$28 per dozen

Pork Potstickers with Sweet Chili Ginger Soy Dipping Sauce
$28 per dozen

Mini Brie en Croute with Raspberries and Walnuts*
$30 per dozen

Crawfish Fritters*
$32 per dozen

Miniature Beef Wellington*
$32 per dozen

Scallops Wrapped with Bacon*
$34 per dozen

Jerk Shrimp*
$36 per dozen

Tenderloin Lollipops*
$38 per dozen

Cheese and Artichoke Dip with Flatbread
$5 per person

Backfin Crab Dip with Crostini
$7 per person

* May be hand passed or displayed. All sales per person are based upon the guest total estimate of the group. A 21% service charge and 6% state tax will apply. Prices are subject to change without notice.
<table>
<thead>
<tr>
<th>Menu Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>GRILLED CHICKEN BREAST</strong></td>
<td>House Garden Salad</td>
<td>$31</td>
</tr>
<tr>
<td></td>
<td>Grilled Chicken Breast</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Angel Hair Pasta with Basil Pesto Cream and Romano Cheese</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Julienne Vegetables</td>
<td></td>
</tr>
<tr>
<td><strong>CHICKEN PARMESAN</strong></td>
<td>House Garden Salad</td>
<td>$32</td>
</tr>
<tr>
<td></td>
<td>Lightly Breaded Chicken Breast Baked in Marinara with Provolone Cheese</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Julienne Vegetables</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Angel Hair Pasta</td>
<td></td>
</tr>
<tr>
<td><strong>HERB-ROASTED BREAST OF CHICKEN</strong></td>
<td>House Garden Salad</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Roasted Breast of Chicken with Rosemary Garlic Butter</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Boursin Cheese</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Whipped Potatoes</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Wild Mushroom Ragout</td>
<td></td>
</tr>
<tr>
<td><strong>STONEMWALL CHICKEN</strong></td>
<td>House Garden Salad</td>
<td>$34</td>
</tr>
<tr>
<td></td>
<td>Cordon Bleu Chicken</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Mashed Potatoes</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Broccolini</td>
<td></td>
</tr>
<tr>
<td><strong>CHICKEN PICCATA</strong></td>
<td>House Garden Salad</td>
<td>$34</td>
</tr>
<tr>
<td></td>
<td>Parmesan-battered Chicken Sautéed with Lemon Caper Butter</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Julienne Vegetables</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Angel Hair Pasta</td>
<td></td>
</tr>
<tr>
<td><strong>STUFFED PORK CHOP</strong></td>
<td>House Garden Salad</td>
<td>$37</td>
</tr>
<tr>
<td></td>
<td>Center Cut Pork Loin with Cornbread Stuffing and Red Wine Demi-Glace</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Multi-Grain Rice Pilaf</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Sautéed Seasonal Vegetable Medley</td>
<td></td>
</tr>
</tbody>
</table>

All Plated Dinners Include Bread and Butter, Regular and Decaffeinated Coffee, Hot Tea and Freshly Brewed Iced Tea.

Salad Entrées Come with Soup of the Day or Dessert.

Hot Entrées Come with Your Choice of House Salad or Dessert.

Choice of Entrée Options Will Be Charged at the Higher Rate.

Requires a minimum of 30 guests; 10% upcharge for fewer than 30 guests. Other themes available upon request. A 21% service charge and 6% state tax will apply. Prices are subject to change without notice.
**GRILLED SALMON**
House Garden Salad
Grilled Salmon
Corn and Leek Ragout
Roasted Garlic Mashed Potatoes
Mixed Vegetables
$36

**PAN SEARED SIRLOIN STRIP**
House Garden Salad
Pan Seared Strip
Boursin Cheese Whipped Potatoes
Roasted Wild Mushrooms and Brussel Sprouts
$37

---

**CRAB-CRUSTED SALMON**
House Garden Salad
Lump Crab Crusted Atlantic Salmon
Corn and Leek Ragout
Roasted Garlic Whipped Potatoes
Buttered Asparagus Spears
$42

**SAUTÉED CRAB CAKES**
House Garden Salad
Cast-iron Seared Lump Crab Cakes with Spicy Remoulade Sauce
Dirty Rice
Brown Butter Broccolini
$45

---

**SEARED SIRLOIN OF BEEF**
House Garden Salad
Pan Seared Beef Sirloin Roasted with Compound Butter
Browned Butter Broccolini
Roasted Pee Wee Potatoes
$45

**GRILLED SIRLOIN STRIP**
House Garden Salad
Char-grilled New York Strip with Shiitake Mushroom Bordelaise
Roasted Pee Wee Potatoes
Seasonal Vegetables
$46

---

**HAND-CUT FILET MIGNON**
House Garden Salad
Grilled Beef Tenderloin with Pinot Noir Demi-Glace
Whipped Potatoes
Sautéed Seasonal Vegetables
$48

---

Requires a minimum of 30 guests; 10% upcharge for fewer than 30 guests. Other themes available upon request. A 21% service charge and 6% state tax will apply. Prices are subject to change without notice.
### BAKED EGGPLANT LASAGNA
House Garden Salad

Layers of Eggplant, Spinach, Pasta, Ricotta Cheese and Marinara

Angel Hair Pasta

$27

### ROASTED PORTOBELLO MUSHROOM*
House Garden Salad

Portobello Mushroom Caps Topped with Grilled Squash and Caramelized Red Onions in a Balsamic Glaze

Garlic Whipped Potato

$28

### CHICKEN AND BEEF DUET
House Garden Salad

Grilled Chicken Breast

Beef Medallion with Wild Mushroom Demi-Glace

Smashed Potatoes

Sautéed Vegetable Medley

$46

### SURF AND TURF
House Garden Salad

Petite Filet of Beef with Red Wine Demi-Glace

Blackened Shrimp Skewer

Boursin Cheese Potatoes

Seasonal Vegetables

$51

### CRAB CAKE AND PETITE FILET
House Garden Salad

Seared Lump Crab Cake with Creole Aioli

Grilled Petite Beef Filet

Garlic Whipped Potatoes

Medley of Zucchini and Yellow Squash

$51

---

* Gluten free and vegetarian selection.

Requires a minimum of 30 guests; 10% upcharge for fewer than 30 guests. Other themes available upon request. A 21% service charge and 6% state tax will apply. Prices are subject to change without notice.
Requires a minimum of 30 guests; 10% upcharge for fewer than 30 guests. Other themes available upon request.

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

DESSERT
(Select one)

Tiramisu
New York Style Cheesecake with Berry Topping and Whipped Cream
Caramel Apple Pie
Carrot Cake with Cream Cheese Frosting
Warm Apple Dumpling with Whipped Cream
Strawberry Pound Cake with Almond Whipped Cream
Key Lime Pie

Warm Berry Crisp with Whipped Cream
Southern Style Pecan Pie
Raspberry Swirl Cheesecake
Chef’s Seasonal Dessert

SALAD UPGRADES:

CLASSIC CAESAR SALAD
Romaine Hearts, Garlic Croutons, Cherry Tomatoes, Parmesan and Caesar Dressing

Add $3

GREEK SALAD
Romaine Hearts, Roasted Red Peppers, Olives, Pepperoncini, Red Onion, Feta Cheese and Greek Dressing

Add $3
<table>
<thead>
<tr>
<th>All American Backyard BBQ</th>
<th>Country BBQ</th>
<th>BBQ Celebration</th>
<th>Grilled Steak and Shrimp</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hot Dogs and Hamburgers with the Works</td>
<td>Blackberry BBQ Pulled Pork Sandwiches</td>
<td>Stonewall Grilled Chicken</td>
<td>Grilled Ribeye Steaks with Roasted Garlic Butter</td>
</tr>
<tr>
<td>Grilled Chicken Breast</td>
<td>BBQ Chicken</td>
<td>BBQ Beef Brisket</td>
<td>Grilled Shrimp Skewers (2 Shrimp per Skewer)</td>
</tr>
<tr>
<td>Cole Slaw</td>
<td>Cole Slaw</td>
<td>Cole Slaw</td>
<td>Tomato and Cucumber Salad</td>
</tr>
<tr>
<td>Baked Beans</td>
<td>Red Bliss Potato Salad</td>
<td>BLT Salad</td>
<td>Broccoli-Cheddar Casserole</td>
</tr>
<tr>
<td>Macaroni Salad</td>
<td>Bacon Macaroni and Cheese</td>
<td>Potato Salad</td>
<td>Baked Potato with Sour Cream and Butter</td>
</tr>
<tr>
<td>Fruit Salad or Watermelon</td>
<td>Walnut Brownies</td>
<td>Corn on the Cob</td>
<td>Blackberry Cobbler with Vanilla Ice Cream</td>
</tr>
<tr>
<td>Potato Chips</td>
<td>Watermelon</td>
<td>Baked Beans</td>
<td>Iced Tea and Lemonade</td>
</tr>
<tr>
<td>Freshly Baked Cookies</td>
<td>Iced Tea and Lemonade</td>
<td>Cracklin’ Cornbread</td>
<td>Freshly Baked Cookies</td>
</tr>
<tr>
<td>Apple Pie</td>
<td>Apple Pie</td>
<td>Freshly Baked Cookies</td>
<td>Iced Tea and Lemonade</td>
</tr>
<tr>
<td>Iced Tea and Lemonade</td>
<td>Iced Tea and Lemonade</td>
<td>Iced Tea and Lemonade</td>
<td>$45</td>
</tr>
<tr>
<td>$30</td>
<td>$32</td>
<td>$42</td>
<td></td>
</tr>
</tbody>
</table>

Requires a minimum of 30 guests; 10% upcharge for fewer than 30 guests. Other themes available upon request.

A 21% service charge and 6% state tax will apply. Prices are subject to change without notice.
**WHOLE PIG BBQ**
Roasted All Day Whole Pig with BBQ, Sweet Chili and Spicy Sauces

Tomato Mozzarella Salad
BLT Salad
Whole Roasted Corn Ears
Baked Beans
Split Potato Wedges
Peach Pie and Fresh Melon
Iced Tea and Lemonade

**$48 per person**

Requires a minimum of 50 guests, maximum 80 guests. Add $3 per person for fewer than 50 guests. For 81+ people, add $6 per person.

**ENHANCEMENTS**
*Available at the listed price, per person as an additional entrée or side.*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cole Slaw</td>
<td>$2</td>
</tr>
<tr>
<td>Potato Salad</td>
<td>$3</td>
</tr>
<tr>
<td>Baked Beans</td>
<td>$3</td>
</tr>
<tr>
<td>Macaroni Salad</td>
<td>$3</td>
</tr>
<tr>
<td>Roasted Ears of Corn</td>
<td>$4</td>
</tr>
<tr>
<td>Twice Baked Potatoes</td>
<td>$5</td>
</tr>
<tr>
<td>BLT Salad</td>
<td>$5</td>
</tr>
<tr>
<td>Scalloped Potatoes</td>
<td>$5</td>
</tr>
<tr>
<td>Baked Potato Casserole</td>
<td>$5</td>
</tr>
<tr>
<td>Baked Potato Bar</td>
<td>$6</td>
</tr>
<tr>
<td>Grilled Vegetable and Antipasti Platter</td>
<td>$7</td>
</tr>
<tr>
<td>Buttermilk Fried Chicken</td>
<td>$5</td>
</tr>
<tr>
<td>Blackberry Pork BBQ</td>
<td>$6</td>
</tr>
<tr>
<td>Sausage Hoagie with Onions and Peppers</td>
<td>$6</td>
</tr>
<tr>
<td>Grilled Chicken Breast</td>
<td>$8</td>
</tr>
<tr>
<td>Steak Burgers with the Works</td>
<td>$8</td>
</tr>
<tr>
<td>Baby Back Ribs</td>
<td>$8</td>
</tr>
<tr>
<td>Grilled BBQ Shrimp Skewer</td>
<td>$9</td>
</tr>
<tr>
<td>Grilled 10 oz. New York Strips with Roasted Garlic Butter</td>
<td>$14</td>
</tr>
</tbody>
</table>

**Whole Pig, Slow Roasted $825, serves 80 guests**

Requires a minimum of 30 guests; 10% up-charge for fewer than 30 guests.

Other themes available upon request.
A $100 attendant fee, per 100 people, will apply in addition to per person pricing.

**HONEY GLAZED HAM**
Serves 50 guests
$7 per person

**WHOLE ROASTED BREAST OF TURKEY**
Serves 30 guests
$7 per person

**TOP ROUND OF BEEF AU JUS**
Serves 60 guests
$9 per person

**HONEY GLAZED HAM**
Serves 50 guests
$7 per person

**SMOKED PRIME SIRLOIN OF BEEF**
Serves 30 guests
$10 per person

**WHOLE ROAST TENDERLOIN OF BEEF**
Serves 25 guests
$12 per person

**RISOTTO STATION**
Parmesan Risotto and Additions of Shrimp, Chicken or Vegetables
Serves 30 guests
$8 per person

**MAC & CHEESE STATION**
Assorted Cheeses, Noodles and Toppings
Serves 30 guests
$11 per person

**FAJITA STATION**
Beef, Chicken and Shrimp with Traditional Accompaniments
Serves 30 guests
$12 per person

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A 21% service charge and 6% state tax will apply. Prices are subject to change without notice.
FRESHLY MUDDLED MOJITO BAR
World-famous Bacardi Rums muddled with fresh mint and berries capture flavors in a completely new light. As the hottest trend in cocktails, this experience is one to cherish. Enjoy the fruity flavors of fresh strawberries, raspberries, peaches, blueberries, pineapple and more! $10 per beverage

MAKE YOUR OWN BLOODY MARY BAR
Have your guests explore the thousands of possible combinations to make the ultimate Bloody Mary! A vast array of Vodkas, special spices, fresh fruits, unique condiments and bartender are provided. $10 per beverage

STONEWALL MARTINI BAR
Smirnoff and Smirnoff flavors combine with Godiva Chocolate Liqueur and Starbucks Coffee and Cream Liqueurs. Add the infusion of DeKuyper flavors to create endless possibilities. Shaken and stirred, martinis are served with traditional and contemporary garnishes. $11 per beverage

All specialty bars require a minimum of 30 guests.
A fee of $35 per hour (3-hour minimum per bar) will apply to all bars set up.
The sales and service of alcoholic beverages are regulated by the state. As a licensee, this resort is responsible for the administration of the regulations. It is a policy, therefore, that alcoholic beverages cannot be brought into Stonewall Resort from outside the property.
### Package per person rate
Applies to all attendees above the age of 21. All specialty bars require a minimum of 30 guests.

Cash bars require payment during the event from each consumer based on their individual drinks.

Packages include mixers, assorted soft drinks, bottled waters and juices.

A fee of $35 per hour (3-hour minimum per bar) will apply to all bars set up. Standard set is one bar per one hundred guests.

### WINE & BEER STATION
- Includes house wines and beer.
  - One Hour: $17 per person
  - Two Hours: $26 per person
  - Three Hours: $32 per person
  - Four Hours: $40 per person
  - Five Hours: $48 per person

### DELUXE TIER
- Smirnoff Vodka, Gordon’s Gin, JW Red Scotch, Bacardi Rum, Jim Beam Bourbon, Seagram’s 7 Canadian Whiskey and Stonewall’s Vintner Selections
- $10 per beverage

### PREMIUM TIER
- Ketel One Vodka, Tanqueray Gin, JW Black Scotch, Captain Morgan Rum, Jack Daniel’s Tennessee Whiskey, Seagram’s VO Canadian Whiskey and Stonewall’s Vintner Selections
- $11 per beverage

### ADDITIONAL BEVERAGES INCLUDED WITH CASH BARS
- Domestic Beer: $5
- Imported Beer: $6
- Soft Drinks: $3
- Juices: $3
- Bottled Water: $3

### Standard bottled beer offerings:
- Amstel Light, Bud Light, Coors Light, Corona, Heineken, Michelob Ultra, Yuengling and Yuengling Light

### WINE, BEER & CASH BAR
Payment for a hosted bar is measured on consumption and paid following the event.

Hosted bar packages include mixers, assorted soft drinks, bottled waters and juices.

A fee of $35 per hour (3-hour minimum per bar) will apply to all bars set up.

Standard set is one bar per one hundred guests.

<table>
<thead>
<tr>
<th>DELUXE TIER</th>
<th>ADDITIONAL BEVERAGES INCLUDED WITH HOSTED BARS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Smirnoff Vodka, Gordon’s Gin, JW Red Scotch, Bacardi Rum, Jim Beam Bourbon, Seagram’s 7 Canadian Whiskey and Stonewall’s Vintner Selections</td>
<td>Domestic Beer</td>
</tr>
<tr>
<td></td>
<td>Imported Beer</td>
</tr>
<tr>
<td></td>
<td>Soft Drinks</td>
</tr>
<tr>
<td></td>
<td>Juices</td>
</tr>
<tr>
<td></td>
<td>Bottled Water</td>
</tr>
</tbody>
</table>

$9 per beverage

<table>
<thead>
<tr>
<th>PREMIUM TIER</th>
<th>Standard bottled beer offerings:</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ketel One Vodka, Tanqueray Gin, JW Black Scotch, Captain Morgan Rum, Jack Daniel’s Bourbon, Seagram’s VO Canadian Whiskey and Stonewall’s Vintner Selections</td>
<td>Amstel Light, Bud Light, Coors Light, Corona, Michelob Ultra, Yuengling and Yuengling Light</td>
</tr>
</tbody>
</table>

$10 per beverage

The sale and service of alcoholic beverages are regulated by the state. As a licensee, this resort is responsible for the administration of the regulations. Therefore it is a policy that alcoholic beverages cannot be brought by groups into Stonewall Resort from outside the property.

Non-alcoholic beverages are available upon request.
TELE BUILDEING

COLLABORATION THROUGH CULINARY COMPETITION

Deliciously fun and engaging, ideal for groups of 16 – 24.

Everything goes better with food! In Stonewall Resort’s “Culinary Challenge,” our food experts introduce your team to a world of exciting aromas and fresh ingredients! We’ll divide your attendees into teams for a delicious and inspiring exercise fostering creativity and cooperation. We provide all the ingredients, cooking implements, grills, etc.

Plated Competition

Choose:

- Chicken Entrée $55 per person
- Steak Entrée $65 per person
- Seafood Entrée $75 per person

Includes:
- Seasonings
- Vegetable Accompaniments
- Starch Accompaniments

Chili Challenge

50 People Maximum

- Cooked Beef
- Turkey
- Assorted Beans
- Spices
- Vegetables
- Assorted Hot Sauces

$25 per person

Chili Challenge

50 People Maximum

- Cooked Beef
- Turkey
- Assorted Beans
- Spices
- Vegetables
- Assorted Hot Sauces

$25 per person

Mixologist Make Your Own Margarita or Sangria Challenge

35 People Maximum

- Sour Mix
- Lemons
- Limes
- Oranges
- Seasonal Fruit & Berries
- Cabernet Sauvignon
- Chardonnay
- Orange Juice
- Granulated Sugar
- Pomegranate Juice
- Mint
- Cilantro & Seasonal Fresh Herbs

$30 per person

A 21% service charge and 6% state tax will apply. Prices are subject to change without notice.
**Chef’s Choice Mystery Box**
*50 People Maximum*

- One Main Ingredient
- Assorted Spices
- Vegetables
- Herbs
- Proteins

$35 *per person*

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**BBQ King of the Grill Challenge**
*Seasonal - Weather Permitting*
*60 People Maximum*

- Fresh Cut Ribeye Steaks
- Chicken Breasts

**Steak Toppers**
- Onions
- Mushrooms
- Garlic
- Herbs
- Marinade Ingredients

**Sides**
- Corn
- Asparagus
- Sweet Potatoes
- Red Onions

$52 *per person*

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**Create Your Own**

Create your own custom menu and competition.

*Price to be determined*

---

Libations can be added as a hosted, cash or specialty bar to any team building option.

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*A 21% service charge and 6% state tax will apply. Prices are subject to change without notice.*
# HOSPITALITY SNACKS & BEVERAGES

## HOSPITALITY ADD-ONS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Potato Chips with Dip</td>
<td>$20 per pound</td>
</tr>
<tr>
<td>Pretzels</td>
<td>$20 per pound</td>
</tr>
<tr>
<td>Tortilla Chips with Salsa</td>
<td>$22 per pound</td>
</tr>
<tr>
<td>House-made Granola</td>
<td>$25 per pound</td>
</tr>
<tr>
<td>Tortilla Chips with Guacamole</td>
<td>$28 per pound</td>
</tr>
<tr>
<td>Snack Mix</td>
<td>$30 per pound</td>
</tr>
<tr>
<td>Chicken Wings</td>
<td>$48 per 40 wings</td>
</tr>
<tr>
<td>Assorted Hershey Bars</td>
<td>$16 per dozen</td>
</tr>
<tr>
<td>Rice Crispy Treats</td>
<td>$18 per dozen</td>
</tr>
<tr>
<td>Ice Cream Novelties</td>
<td>$20 per dozen</td>
</tr>
<tr>
<td>Freshly Baked Cookies</td>
<td>$26 per dozen</td>
</tr>
<tr>
<td>Chocolate Fudge Brownies</td>
<td>$26 per dozen</td>
</tr>
<tr>
<td>Sticky Buns</td>
<td>$26 per dozen</td>
</tr>
<tr>
<td>Iced Cinnamon Rolls</td>
<td>$26 per dozen</td>
</tr>
<tr>
<td>Assorted Fresh Muffins</td>
<td>$26 per dozen</td>
</tr>
</tbody>
</table>

## BEVERAGES

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fruit Punch, Lemonade or Iced Tea</td>
<td>$45 per 2.5 gallons</td>
</tr>
<tr>
<td>Regular and Decaffeinated Coffee</td>
<td>$50 per 2.5 gallons</td>
</tr>
<tr>
<td>Bottled Sodas and Water</td>
<td>$3 each, consumption</td>
</tr>
<tr>
<td>Chilled Fruit Juices</td>
<td>$3 each, consumption</td>
</tr>
<tr>
<td>Assorted Bottled Powerade®</td>
<td>$4 each, consumption</td>
</tr>
<tr>
<td>Red Bull</td>
<td>$4 each, consumption</td>
</tr>
</tbody>
</table>

A 21% service charge and 6% state tax will apply. Prices are subject to change without notice.
<table>
<thead>
<tr>
<th>Room</th>
<th>Square Feet</th>
<th>Dimensions (Feet)</th>
<th>Ceiling Height (Feet)</th>
<th>Banquet Seating Rounds 8/10</th>
<th>Classroom Seating</th>
<th>Executive Classroom Seating</th>
<th>Theatre Seating</th>
<th>U-shape</th>
<th>8x10 Booths</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>LOBBY LEVEL</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Stonewall Ballroom</td>
<td>4,183</td>
<td>89 x 47</td>
<td>16</td>
<td>240/300</td>
<td>160</td>
<td>105</td>
<td>350</td>
<td></td>
<td>44</td>
</tr>
<tr>
<td>Stonewall Ballroom I</td>
<td>1,363</td>
<td>29 x 47</td>
<td>16</td>
<td>80/100</td>
<td>50</td>
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<td>120</td>
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</table>
940 Resort Drive, Roanoke, WV 26447
888.278.8150 • StonewallResort.com

3 miles off Interstate 79, Stonewall Resort/ Roanoke Exit 91