



BANQUET PACKAGE

SUMMER 2021



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BRUNCH BUFFET MENU

Please choose two of the following options:

- * Spinach, Mushroom & Cheddar Quiche
- * Pan Seared Fish Cakes with Poached Farm Fresh Eggs
- * Biscuits and Sausage Gravy with Poached Farm Fresh Eggs
- * Sourdough French Toast – *berry compote, Vermont maple syrup*
- * Buttermilk Pancakes – *berry compote, Vermont maple syrup*
- * Breakfast Quesadillas – *jack cheese, scrambled egg, pico de gallo*
- * Braised Pork BLT Sliders
- * Shortrib Hash and Eggs
- * House Smoked Salmon – *capers, dill, horseradish cream*

Please choose four of the following options:

- * Housemade Granola – *Greek yogurt, seasonal fruit*
- * Baby Arugula Salad – *Bibb lettuce, toasted hazelnuts, buttermilk herb vinaigrette*
- * Beet Salad – *arugula, bacon, Point Reyes blue cheese*
- * Assorted Charcuterie Plate
- * Roasted Seasonal Vegetables
- * Assorted Cheeses
- * Seasonal Fruit Plate

Includes:

- * Your choice of Home Fries or Anson Mills Grits
- * Sausage & Bacon
- * Bagels & Fresh Bread

OPTIONAL DESSERT

(\$5 supplement per person) Your choice of:

- * Housemade Chocolate Brownies & Caramel Blondies
- * Housemade Mini Cookie Assortment - Chocolate Chip, Double Chocolate Chip, & Pistachio Biscotti

(\$7 supplement per person) Your choice of:

- * Seasonal Fruit Cobbler
- * Cinnamon Apple Cake
- * Classic Sour Cream Coffee Cake

\$65 per person
(price includes service)
Package Based on 3-hour Event



SEATED BRUNCH MENU

FIRST COURSE *Please choose two of the following options:*

- * Housemade Granola *Greek yogurt, seasonal fruit*
- * House Smoked Salmon – *capers, dill, horseradish cream, Bagel Hole bagel*
- * Frisée Salad – *bacon lardons, Yukon Gold potato, shiitake mushrooms, crispy poached egg*
- * Baby Arugula Salad – *Bibb lettuce, toasted hazelnuts, buttermilk herb vinaigrette*
- * Beet Salad – *arugula, bacon, Point Reyes blue cheese*
- * Sweet Corn Bisque or Asparagus Soup – *smoked paprika oil, garlic croutons*

SECOND COURSE *Please choose two of the following options:*

- * Sourdough French Toast – *berry compote, Vermont maple syrup*
- * Pan Seared Fish Cakes – *poached farm fresh eggs, celery root remoulade*
- * Shortrib Hash and Eggs – *poached farm fresh eggs, buttermilk biscuit*
- * Biscuits and Sausage Gravy – *poached farm fresh eggs*
- * Spinach, Mushroom & Cheddar Quiche – *mixed field greens, lemon olive oil vinaigrette*
- * Roasted Chicken Breast – *truffled whipped potatoes, roasted vegetables, pan jus*
- * Pan Seared Dayboat Chatham Cod – *cauliflower Purée, sautéed spinach, American caviar beurre*
- * Pan Seared Scottish Salmon – *ginger red quinoa, baby bok choy, jalapeño cucumber vinaigrette*
- * House Smoked Salmon – *capers, dill, horseradish cream, Bagel Hole bagel*

OPTIONAL DESSERT

(\$5 supplement per person) Your choice of:

- * Chocolate Brioche Pudding *fresh whipped cream*
- * Housemade Chocolate Brownies & Caramel Blondies
- * Housemade Mini Cookie Assortment - Chocolate Chip, Double Chocolate Chip, & Pistachio Biscotti
- * Seasonal Dessert

(\$7 supplement per person) Your choice of:

- * Seasonal Fruit Cobbler
- * Cinnamon Apple Cake
- * Classic Sour Cream Coffee Cake

\$70 per person
(price includes service)
Package Based on 3-hour Event



CONTINENTAL BREAKFAST BUFFET MENU

Includes:

- * Assorted pastries
- * Housemade granola & Greek yogurt
- * House Smoked Salmon – *capers, dill, horseradish cream*
- * New York bagels and cream cheese
- * Seasonal Fruit Plate
- * Kobricks coffee, tea, and fresh squeezed juice

OPTIONAL SELECTIONS (*\$5 supplement per person*) *Your choice of:*

- * Spinach, Mushroom, and Cheddar Quiche
- * Bacon, Onion, and Cheese Frittata

\$45 per person
(price includes service)
Package Based on 3-hour Event



SEATED LUNCH MENU

FIRST COURSE *Please choose two of the following options:*

- * Frisée Salad – *bacon lardons, Yukon gold potatoes, shiitake mushrooms, crispy poached egg*
- * Sweet Corn Bisque or Asparagus Soup – *smoked paprika oil, garlic croutons*
- * Basil Risotto – *seasonal mushrooms, Parmigiano Reggiano*
- * Swiss Chard Raviolini – *mixed mushrooms, pine nuts, sage brown butter*
- * Poached Octopus – *cous cous salad, green gazpacho, pickled red onion*
- * Scottish Salmon Tartare – *avocado, scallion, sesame yuzu vinaigrette*
- * Organic Mixed Lettuces – *crispy goat cheese, lemon olive oil vinaigrette*
- * Charcuterie & Cheese – *locally sourced meats and cheeses with traditional garnish*

MAIN COURSE *Please choose two of the following options:*

- * Hearts of Romaine Caesar – *Giannone Farms organic chicken breast, poached egg in a hole*
- * Salad Niçoise – *olive oil poached tuna, bibb lettuce, egg, haricot verts, confit potatoes, olives*
- * Swiss Chard Raviolini – *mixed mushrooms, pine nuts, sage brown butter*
- * Ricotta Cavatelli – *fennel sausage, confit tomatoes, roasted garlic*
- * Squid Ink Tagliatelle – *seared sea scallops, spicy sausage, broccoli rabe, saffron beurre*
- * Chicken Paillard – *frisée lettuce, bacon lardons, roast garlic citrus vinaigrette*
- * Pan Seared Scottish Salmon – *ginger quinoa, bok choy, cucumber jalapeño vinaigrette*
- * Pan Seared Chatham Cod – *cauliflower purée, sautéed spinach, American caviar beurre*
- * Grilled Hanger Steak – *truffle whipped potatoes, sautéed Swiss chard, red wine reduction*

DESSERT *Please choose two of the following options:*

- * Chocolate Brioche Pudding – *fresh whipped cream*
- * Housemade Chocolate Brownies & Caramel Blondies
- * Housemade Mini Cookie Assortment - *Chocolate Chip, Double Chocolate Chip, & Pistachio Biscotti*
- * Seasonal Dessert

(\$7 supplement per person) Your choice of:

- * Seasonal Fruit Cobbler
- * Cinnamon Apple Cake
- * Classic Sour Cream Coffee Cake

OPTIONAL CHEESE COURSE *(\$8 supplement per person)*

\$75 per person
(price includes service)
Package Based on 3-hour Event



LUNCH BUFFET MENU

SALADS *Please choose one of the following options:*

- * Poached Asparagus Salad *crispy onions, toasted walnuts, sherry vinaigrette*
- * Heirloom Beet Salad *frisée lettuce, toasted hazelnuts, crème fraîche vinaigrette*
- * Arugula Salad *red onion, toasted pecans, blue cheese vinaigrette*
- * Caprese Salad *tomatoes, fresh basil, red onion, housemade mozzarella*
- * Cous Cous Salad *tomatoes, Moroccan olives, feta cheese, lemon vinaigrette*

PASTAS *Please choose one of the following options:*

- * Garganelli Pasta with choice of:
seasonal mushrooms, garlic, roasted tomatoes, baby arugula
arugula pesto, cherry tomatoes, spinach, Parmigiano Reggiano
- * Ricotta Cavatelli *fennel sausage, confit tomatoes, roasted garlic*

MAINS *Please choose two of the following options:*

- * Roasted Chicken Breast *roasted garlic jus*
- * Pan Seared Seasonal Fish *beurre fondue*
- * Grilled Hanger Steak *red wine reduction*
- * Cedar Plank Salmon *beurre fondue*
- * Grilled Heritage Pork Chop *sour cherry balsamic*

(\$5 supplement per person) Your choice of:

- * Grilled Dry Aged Sirloin *red wine reduction*
- * Petit Duck Breast *port wine reduction*
- * Australian Free Range Leg of Lamb *lamb demi*

SIDES *Please choose two of the following options:*

- * Roasted Seasonal Vegetables
- * Rosemary Polenta
- * Seasonal Mushrooms
- * Garlic Haricots Verts
- * Crispy Fingerling Potatoes
- * French Fries
- * Grilled Asparagus

DESSERT *Please choose one of the following options:*

- * Chocolate Brioche Pudding *fresh whipped cream*
- * Housemade Chocolate Brownies & Caramel Blondies
- * Housemade Mini Cookie Assortment - Chocolate Chip, Double Chocolate Chip, & Pistachio Biscotti
- * Seasonal Dessert

(\$7 supplement per person) Your choice of:

- * Seasonal Fruit Cobbler
- * Cinnamon Apple Cake
- * Classic Sour Cream Coffee Cake

**\$70 per person (price includes service)
Package Based on 3-hour Event**



COCKTAIL & PASSED HORS D'OEUVRES MENU

Please choose eight of the following options:

- * Vegetable Spring Rolls *cabbage, cilantro, sweet soy dipping sauce*
- * Scallop Ceviche *lime, cilantro, tomato*
- * Smoked Salmon *corn blinis, crème fraîche, American caviar*
- * Seasonal Bruschetta *fresh tomatoes, basil, and garlic OR mushroom and ricotta*
- * Mini Parmesan Meatball *basil tomato sauce*
- * Caprese Skewer *basil, mozzarella, heirloom tomato, reduced balsamic*
- * Foie Gras Mousse *brioche, fig jam*
- * Scottish Salmon or Hamachi Tartare *avocado, scallion, sesame yuzu vinaigrette*
- * Sweet Corn Bisque Shooters *smoked paprika oil, garlic croutons*
- * Steak Tartare *horseradish whipped cream, sourdough crostini*
- * Assorted Deviled Eggs *caviar, crumbled bacon, pickled onion*
- * Kobe Beef Pigs in a Blanket *purple mustard*
- * Crispy Saffron Arancini *tomato sauce*
- * Mini Smoked Bluefish Cakes *caper aioli*
- * Shrimp Thai Skewers *housemade Thai chili sweet sauce*
- * Grilled Chicken Skewers *spicy peanut sauce*
- * Crab & Avocado Tortillas *Peekytoe crab, crispy tortilla*
- * Shrimp Toast *white bread, spicy mustard*
- * Kofta Kebab *dill yogurt sauce, housemade lavash flatbread*
- * Sweet Soy Glazed Chicken Meatballs *scallions, sesame seeds*

Includes:

- * Smoked Mixed Nuts

Stationary Cheese Board (*\$12 per person*)

- * Imported and Domestic Selections

Stationary Charcuterie & Cheese Board (*\$18 per person*)

- * Locally sourced meats and cheeses with traditional garnish

Crudité Platter (*\$8 per person*)

- * Assortment of seasonal vegetables with housemade blue cheese dip

Optional Dessert Hors d'Oeuvres (*\$8 per person*)

- * Assorted Housemade Petit Fours

HORS D'OEUVRES (8 selections)

\$33 per person one hour/\$48 per person two hours

WINE & BEER

\$22 per person per hour/\$32 per person per two hours

FULL PREMIUM BAR

\$27 per person per hour/\$36 per person per two hours
(prices include service)



CAVIAR & RAW BAR

CAVIAR *Served with crème fraîche, blinis, and chopped egg whites, egg yolks, Spanish onion, and parsley*

- * California White Sturgeon, Petrossian Royal Transmontanus Caviar
Light gray to dark gray, medium-sized, farmed, mild, almost flowery, nutty, and smooth
 - 4 3/8 ounces serves 6 to 8 \$350
 - 8 3/4 ounces serves 12 to 16 \$650
 - 13 1/4 ounces serves 18 to 24 \$950
 - 17 5/8 ounces serves 24 to 32 \$1,250
 - 35 1/4 ounces serves 48 to 64 \$2,450

OYSTERS *Served with mignonette, cocktail sauce, Tabasco sauce, fresh lemon, horseradish*

- * 3 pieces per guest \$18 per person
- * 4 pieces per guest \$22 per person
- * Oyster Shucker - \$200 for approximately 1 hour of Raw Bar

OPTIONAL RAW BAR ADDITIONS

- * Clams 2 pieces per guest \$2.50
- * Shrimp 3 pieces per guest \$15.00

SMOKED FISH STATION *Served with crème fraîche, large blinis or black bread, capers, lemon, and chopped egg whites, egg yolks, Spanish onion, and parsley*

\$15.00 per person for:

- * House Smoked Salmon
- * Sturgeon
- * Chubbs Smoked Whole White Fish



DINNER MENU

FIRST COURSE *Please choose one of the following options:*

- * Mixed Lettuces – *crispy goat cheese, lemon olive oil vinaigrette*
- * Arugula Salad – *red onion, toasted pecans, blue cheese vinaigrette*
- * Caprese Salad – *tomatoes, housemade mozzarella, fresh basil pesto*
- * Heirloom Beet Salad – *frisée lettuce, toasted hazelnuts, crème fraîche vinaigrette*
- * Frisée Salad – *bacon lardons, Yukon gold potatoes, shiitake mushrooms, crispy poached egg*
- * Jumbo Shrimp Scampi – *garlic crouton, lemon gremolata*
- * Scottish Salmon Tartare – *avocado, scallion, sesame yuzu vinaigrette*
- * Poached Octopus – *cous cous salad, green gazpacho, pickled red onion*
- * Steak Tartare – *horseradish whipped cream, sourdough crostini*
- * Sweet Corn Bisque – *smoked paprika oil, garlic croutons*

SECOND COURSE *Please choose one of the following options:*

- * Asparagus Risotto – *cherry tomatoes, baby arugula, maitake mushrooms, Parmigiano Reggiano*
- * Swiss Chard Raviolini – *mixed mushrooms, pine nuts, sage brown butter*
- * Ricotta Cavatelli – *fennel sausage, confit tomatoes, roasted garlic*
- * Squid Ink Tagliatelle – *seared sea scallops, spicy sausage, broccoli rabe, saffron beurre*

THIRD COURSE *Please choose two of the following options:*

- * Pan Seared Scottish Salmon – *ginger quinoa, bok choy, cucumber jalapeño vinaigrette*
- * Pan Seared Chatham Cod – *puréed cauliflower, sautéed spinach, American caviar beurre*
- * Grilled Hanger Steak – *garlic whipped potatoes, sautéed Swiss chard, red wine reduction*
- * Grilled Heritage Pork Chop – *potato rosti, baby carrots, red wine reduction*
- * Roasted Chicken Breast – *seasonal greens, roasted potatoes, garlic jus*

(\$5 supplement per person) Your choice of:

- * Grilled Dry Aged Sirloin – *garlic whipped potatoes, sautéed Swiss chard, red wine reduction*
- * Petit Duck Breast – *confit royal trumpet mushrooms, sautéed bok choy, sour cherry reduction*
- * Australian Free Range Leg of Lamb

DESSERT *Please choose one of the following options:*

- * Chocolate Brioche Pudding – *fresh whipped cream*
- * Housemade Chocolate Brownies & Caramel Blondies
- * Housemade Mini Cookie Assortment - *Chocolate Chip, Double Chocolate Chip, & Pistachio Biscotti*
- * Seasonal Dessert

CHEESE COURSE *(\$10 supplement per person)*

\$90 per person (price includes service)
Package Based on 4-hour Event



BUFFET DINNER MENU

SALADS *Please choose one of the following options:*

- * Heirloom Endive Salad – orange, arugula, pomegranate seeds, dried currants
- * Heirloom Beet Salad – frisée lettuce, toasted hazelnuts, crème fraîche vinaigrette
- * Arugula Salad – red onion, toasted pecans, blue cheese vinaigrette
- * Caprese Salad – tomatoes, fresh basil, red onion, Buffalo mozzarella
- * Cous Cous Salad – tomatoes, Moroccan olives, feta cheese, lemon vinaigrette

PASTAS *Please choose one of the following options:*

- * Garganelli Pasta with choice of:
 - seasonal mushrooms, garlic, roasted tomatoes, baby arugula
 - arugula pesto, cherry tomatoes, spinach, Parmigiano Reggiano
- * Ricotta Cavatelli – fennel sausage, confit tomatoes, roasted garlic

MAINS *Please choose two of the following options:*

- * Roasted Chicken Breast – roasted garlic jus
- * Pan Seared Seasonal Fish – beurre fondue
- * Grilled Hanger Steak – red wine reduction
- * Cedar Plank Salmon – beurre fondue
- * Grilled Heritage Pork Chop – sour cherry balsamic

(\$5 supplement per person) Your choice of:

- * Grilled Dry Aged Sirloin – red wine reduction
- * Petit Duck Breast – port wine reduction
- * Australian Free Range Leg of Lamb – lamb demi

SIDES *Please choose two of the following options:*

- * Roasted Seasonal Vegetables
- * Rosemary Polenta
- * Seasonal Mushrooms
- * Garlic Haricots Verts
- * Crispy Fingerling Potatoes
- * French Fries
- * Pancetta Roasted Brussels Sprouts

DESSERT *Please choose one of the following options:*

- * Chocolate Brioche Pudding – fresh whipped cream
- * Housemade Chocolate Brownies & Caramel Blondies
- * Housemade Mini Cookie Assortment - Chocolate Chip, Double Chocolate Chip, & Pistachio Biscotti
- * Seasonal Dessert

(\$7 supplement per person) Your choice of:

- * Seasonal Fruit Cobbler
- * Cinnamon Apple Cake
- * Classic Sour Cream Coffee Cake

**\$80 per person (price includes service)
Package Based on 4-hour Event**



SAMPLE CUSTOMIZED TASTING MENU

AMUSE BOUCHE

Tomato Bisque
truffle pecorino grilled cheese 'sandwich'

APPETIZER

Foie Gras Torchon
balsamic pear jam, almond brioche French toast

FISH COURSE

Pan Roasted Atlantic Halibut
cauliflower puree, haricots verts, rock shrimp beurre

PASTA COURSE

Swiss Chard Raviolini
mixed mushrooms, pine nuts, sage brown butter

MEAT COURSE

Organic Colorado Lamb Chops
crispy fingerling potatoes, sautéed mini bok choy, ginger demi glace, salsa verde

OPTIONAL CHEESE COURSE

\$10 supplement per person

DESSERT

Chocolate Mousse Cake
hazelnut tuilles, Frangelico whipped cream

ASSORTED PETIT FOURS

\$125 per person

(Note that this is a sample menu, showing a range of options at a given price point.
All tasting menus are be customized by taste and season.)
(price includes service)



BRUNCH & LUNCH BEVERAGE PACKAGES

NON-ALCOHOLIC BEVERAGE PACKAGE *includes:*

- * Hot and Iced Kobrick's Coffee
- * A Selection of Twining's Teas
- * Fresh Brewed Harney & Sons Iced Tea
- * Fresh Squeezed Orange Juice
- * Fresh Squeezed Grapefruit Juice

\$18 per person

BRUNCH & LUNCH BASIC BEVERAGE PACKAGE *includes:*

- * Stone Park Bloody Marys
- * Mimosas, Bellinis, and Stone Park Blood Orange and Passion Fruit Champagne Cocktails
- * Your Choice of Two Beer from our Offerings
- * Your Choice of One White and One Red Wine, Rosé and Sparkling Wines from our Offerings
- * Hot and Iced Kobrick's Coffee
- * A Selection of Twining's Teas
- * Fresh Brewed Harney & Sons Iced Tea
- * Fresh Squeezed Orange Juice
- * Fresh Squeezed Grapefruit Juice

\$35 per person

BRUNCH & LUNCH FULL BEVERAGE PACKAGE *includes:*

- * Your Choice of Two Beers from our Offerings
- * Two White, Two Red and one Rosé and Sparkling Wines from our Offerings
- * A Full Premium Bar, Including Several Stone Park Signature Cocktails
- * Stone Park Bloody Marys
- * Mimosas, Bellinis, and Stone Park Blood Orange and Passion Fruit Champagne Cocktails
- * Hot and Iced Kobrick's Coffee
- * A Selection of Twining's Teas
- * Fresh Brewed Harney & Sons Iced Tea
- * Fresh Squeezed Orange Juice
- * Fresh Squeezed Grapefruit Juice

\$45 per person

(prices include service)

Packages Based on 3-hour Event



FULL BEVERAGE PACKAGE

Includes:

- * Your Choice of Two Beers from our Offerings
- * Your Choice of Two White and Two Red, Rosé and Sparkling Wines from our Offerings
- * A Full Premium Bar, Including Several Stone Park Signature Cocktails
- * Juice, Soda, Fresh Brewed Kobrick's Coffee and Twining's Tea

\$45 per person

all wines are subject to availability

(price includes service)

WINE & BEER BEVERAGE PACKAGE

Includes:

- * Your Choice of Two Beers from our Offerings
- * Your Choice of Two White and Two Red, Rosé and Sparkling Wines from our Offerings
- * Juice, Soda, Fresh Brewed Kobrick's Coffee and Twining's Tea

\$35 per person

all wines are subject to availability

(price includes service)

Packages Based on 4-hour Event

Alternate wines are available; additional charges may apply.



CAKE MENU

FROSTED CUPCAKES (*\$5 per piece; \$50 minimum*)

MINI CUPCAKES (*\$3 per piece; \$50 minimum*)

DECORATED CUPCAKES

- * Small, Single Flower (*\$1 supplemental per piece*)
- * Ornate Flowers (covering the cupcake) (*\$2 supplemental per piece*)
- * Names; Custom Decorations (*\$3 supplemental per piece*)

Cupcakes are available in Vanilla, Chocolate, Red Velvet, Lemon, or Mocha Chocolate Mousse. Buttercream or Cream Cheese frosting.

PETIT FOURS (*\$8 per person*)

Petit Fours available include Almond Financiers, Lemon Bars and Chocolate Truffles.

LAYER CAKES

- * 8" round (serves 10-15) (\$75)
- * 10" round (serves 20-25) (\$125)
- * 12" round (serves 30-40) (\$250)
- * 14" round (serves 40-50) (\$375)

For larger groups, customized cakes are available.

Pricing includes simple decorative motifs, such as a cluster of small flowers or allover dots.

Cakes are available in Vanilla, Chocolate, Red Velvet, Lemon, or Mocha Chocolate Mousse. Buttercream or Cream Cheese frosting.

MARZIPAN DECORATIONS

In lieu of buttercream decorations, we can offer customized marzipan "toppers" for individual cakes. Examples include baby booties, a toy train, flowers, and doves. Prices start at \$25.

TIERED CAKES

Tiered cakes are all customized to order and priced on request. Please inquire for more details.

Custom flavors and decorations are available and priced on request.



OVERVIEW

With exposed brick and hardwood balanced by steel and glass Events at Stone Park strives to offer the same elegance and warm neighborhood ambiance as Stone Park Cafe.

The front reception area is anchored by a solid Bubinga wood bar that leads past an open kitchen to the back dining area. As many as 50 can be comfortably accommodated for a seated event. For more causal cocktail parties that utilize the entire space, we can comfortably accommodate as many as 65.

In addition to the outside space in front of the Event Space the rear wall is comprised of 8' glass door that opens to a small backyard which is a bright and airy extension of the space. It includes a 13' x 8' awning and seasonal plantings.

We have a sound system which can be used to connect to the play lists you love at Stone Park clients are welcome to create and bring their own playlists as well. We have an A/V system with a projector and 100" screen.

F E E S

ADMINISTRATIVE FEE on All Parties: 20% (applied before Tax)

CEREMONY FEE: \$1,000

A/V FEE: \$300 for Projector and Screen. Music via iPhone and/or wireless microphone No Charge.

MINIMUMS

Monday to Thursday: \$2,500

Friday & Saturday Evenings: \$6,000 | Saturday & Sunday Brunch/Lunch: \$5,000 | Sunday Evening: \$5,000

Pharmaceutical Minimums: \$1,875

EVENT EXTENSIONS:

\$500/hr with Advanced Notice \$600/hr (\$150 per 15 mins)

Beverage Packages Increase with Extension: Wine & Beer package \$7 per person, Full Premium Bar: \$12

DEPOSITS: 1/3 to hold Date 1/3 2 weeks out from Event 1/3 Day of Event

CHILDRENS' RATES

1-3 No Charge, 4-10 Half charge, 11+ Full charge This includes children at Bar & Bat Mitzvahs.

CHECKS are to be made payable to 'Events at Stone Park.'

CREDIT CARDS are accepted with at 3.5% Processing Fee.