



**STONEWOOD**

850 KEPLER DRIVE  
SUITE 2  
GREEN BAY WI 54301

920.770.4033  
[EVENTS@STONEWOODVENUE.COM](mailto:EVENTS@STONEWOODVENUE.COM)



# STONEWOOD

## RENTAL DETAILS



# ROOM RENTAL

	Saturday	Sunday - Friday	Seating Capacity
Grand Ballroom	\$4,000	\$3,400	350
Emerald Ballroom	\$2,000	\$1,250	150
Willow Ballroom	\$2,000	\$1,250	150
Emerald Ceremony Space	\$750	\$600	250
Willow Ceremony Space	\$600	\$500	200
Large Conference Room	\$1,000	\$1,000	72
Onyx Room	\$500	\$500	40
Hawthorn Room	\$500	\$500	32



Seating capacities are subject to change based upon set up requirements for events. Prices do not include 5.5% Wisconsin sales tax. All prices are subject to change.

# WEDDING PACKAGE

## *Includes the following:*

- Ballroom Space Rental
- Round Tables and Chairs
  - Seats Up to 10 per Table
- Black or White Table Linens and Napkins
- China, Glassware, and Silverware
- Head Table with Risers
- Champagne Toast For Head Table
- Electrical Hookup For DJ
- Food Tasting For Up To Six (6) Guests
- Cake Table
- Gift Table
- Projector Screen
- Microphones
- Bridal Suite
- Discounted Rehearsal Dinner and Room
- Parking





# DECOR RENTALS

Tall Center Pieces	\$25 each
Short Center Pieces	\$15 each
Ceremony Hexagon Arch	\$75
Aisle Runner	\$15
Votive Candles	\$2 each
Candelabras	\$35





**STONEWOOD**  
**ENTREE DETAILS**

# HORS D'OEUVERS

SERVES APPROXIMATELY 50 GUESTS

Bourbon Glazed Meatballs \$85

Smoked Kielbasa Coated in Applesauce \$80

Stuffed Portobello Mushrooms \$80  
Choice of Andouille Sausage  
or Goat Cheese

Jumbo Shrimp Cocktail \$175

Mini Crab Cakes with Spicy Remoulade \$130

Grilled Chicken Bites \$115

Spinach Artichoke Dip with Pita Chips \$200

Cheese & Sausage Tray Cubed Cheddar,  
Swiss, Pepper Jack served with crackers \$95

Fresh Fruit Tray \$300

Fresh Vegetable Tray Baby Carrots,  
Celery, Broccoli, and Cauliflower \$150

Cheese & Charcuterie Platter \$500



Minimum of 50 people.

Pricing does not include 23% Service Charge or 5.5% Wisconsin Sales Tax. All prices are subject to change without notice.

# FAMILY STYLE

Broasted or Baked Chicken Along With Sirloin Beef Tips Served With Mashed Potatoes, Dressing, Gravy, Coleslaw, California Blended Vegetables, Dinner Rolls, Fresh Brewed Coffee (Regular and Decaf), Soda, Hot Tea, or Iced Tea

\$25.00 Per Adult

\$12.00 Per Child 10 Years Of Age Or Younger



**Minimum of 75 people.**

**Pricing does not include 23% Service Charge or 5.5% Wisconsin Sales Tax. All prices are subject to change without notice.**



# PLATED ENTREES

## SALAD - SELECT 1

**House Salad**- Mixed Greens, Heirloom Tomatoes, Shaved Carrot, Cucumbers, Sliced Radish, Croutons Served with House Dressing.

**Steak House Wedge Salad** – Iceberg Wedge with Bacon Crumbles, Sliced Red Onion, Grape Tomato, Blue Cheese Crumbles. Served with Bleu Western Dressing.

**Signature Salad** – Mixed Greens, Toasted Pine Nuts, Jicama, Mixed Berries, Pineapple, Goat Cheese. Served with Citrus Vinaigrette.

**Brussel Sprout Salad**- Mixed Greens, Roasted Brussel Sprouts, Candied Pecan, Jicama, Poppy Seeds. Served with House Vinaigrette.



# PLATED ENTREES

## ENTREES- SELECT UP TO 3

### ***Beef***

Choice Tenderloin Steak	\$57
Filet Mignon with White Wine Garlic Sauce	\$59
Marinated Grilled London Broil with Demi Glaze	\$56
Smoked Beef Brisket Served with Robert Sauce	\$54

### ***Chicken***

Herb Roasted Chicken Breast	\$45
Chicken Marsala in a White Wine Sauce	\$47
Chicken Chasseur with Shallots, Garlic Mushrooms and Tomato	\$48
Grilled Chicken Breast Over Pasta With Pesto Sauce	\$49

### ***Seafood***

Maui Teriyaki Glazed Salmon	\$46
Orange and Lemon Baked Roughie Filet with Lemon Butter and Parsley	\$42
Pan Seared Scallops Over Angel Hair Pasta with Garlic Butter	\$41
Sesame Shrimp Cantonese with Broccoli, Garlic Butter, and Spicy Noodles	\$48



Minimum of 100 people.

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# PLATED ENTREES

## ***Pork***

Pan Seared Pork Tenderloin with Tomatillo Sauce and Cilantro \$46

Bacon Wrapped Pork Filet with White Wine Sauce \$45

Center Cut Apple Chutney Pork Chops \$45

Pork Calypso with Dark Rum and Ginger Sauce \$46

## ***Vegetarian***

Pasta Primavera with Basil and Roasted Tomatoes \$35

Portobello Stuffed Mushroom with Balsamic Glaze \$38

Wild Rice Stuffed Pepper \$36



## **SIDES- SELECT 1 STARCH & 1 VEGETABLE**

Rice Pilaf

Fresh Vegetable Blend

Au Gratin Potato

Roasted Asparagus with Bacon

Roasted Yukon Potato

Honey Glazed Carrots

Sauteed Egg Noodle with Garlic and Rosemary

Butternut Squash with Cranberry and Goat Cheese

Regular and Decaf Coffee, Soda, Hot Tea, or Iced Tea Included

Minimum of 100 people.

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# CHILDREN'S MENU

AGES 3-10 YEARS OLD. CHILDREN 2 AND UNDER ARE FREE.

Includes First Course Option of Assorted Fruit Bowl

Breaded Chicken Fingers with French Fries \$18

Macaroni and Cheese with French Fries \$18

Cheeseburger with French Fries \$18

Grilled Cheese with French Fries \$18



Minimum of 100 people.

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# DINNER BUFFET

All Buffets Include Assorted Desserts, Cookies, Freshly Brewed Coffee  
(Regular and Decaf), Soda, Hot or Iced Tea

## CLASSIC - \$28

Broasted Chicken

Beef Tips

Mashed Potatoes and Gravy

Coleslaw

California Blended Vegetables

Dinner Rolls and Butter

Chicken Noodle Soup

House Salad - Mixed Greens, Heirloom  
Tomatoes, Shaved Carrot, Cucumbers,  
Sliced Radish, Croutons, Served with  
Assorted Dressings

## SOUTH OF THE BORDER - \$32

Marinated Grilled Chicken

Ground Beef

Spanish Rice

Roasted Red and Green  
Peppers

Tortilla Chips with Salsa and Chili Con  
Queso

Diced Tomatoes, Shredded Lettuce,  
Sour Cream, Chopped Onions, Sliced  
Jalapenos

Warm Flour Tortillas

Based on 1 Hour of Continuous Service Price Per Guest  
Minimum of 75 people.

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# DINNER BUFFET

All Buffets Include Assorted Desserts, Cookies, Freshly Brewed Coffee (Regular and Decaf), Soda, Hot or Iced Tea

## TASTE OF ITALY- \$35

Chicken Parmesan with  
Roasted Tomato Marinara

Twice Baked Mashed Potato with  
Ricotta

Manicotti

Classic Cesar Salad

Fettuccini Alfredo

Minestrone Soup

## CARVING STATION - \$42

*Choice of 2 meats*

Carved Prime Rib

Bavarian Brussel Roasted Brussel  
Sprouts

Carved Ham or Turkey

Hoisin Country Style Ribs

Signature Salad - Mixed Greens,  
Toasted Pine Nuts, Jicama, Mixed  
Berries, Pineapple, and Goat Cheese,  
Served with Citrus Vinaigrette  
Dressing

Sauteed Egg Noodle with Garlic  
and Rosemary

Garden Rice Pilaf

Horseradish and Au Jus Sauce



Uniformed Chef Attendant Fee of \$150.00 All buffets are served for a maximum of 3 hours.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Minimum of 50 people.

Pricing does not include 23% Service Charge or 5.5% Wisconsin Sales Tax. All prices are subject to change without notice.

# DESSERTS

Fresh Stuffed Baked Cookies	\$24 per dozen
Cupcakes	\$24 per dozen
Cheesecake Assorted Toppings, Caramel, Mixed Berries, Strawberry	\$30
Champagne Shooters Assorted Flavors, Cookie Dough, Lemon Berry, Napoleon	\$30 per dozen
Dessert Bars	\$30
Tartlets Assorted Jam Flavors	\$35
Chocolate Mousse Cup	\$30



Minimum of 50 people.

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# LATE NIGHT MENU

PRICED FOR 15-20 GUESTS

Tortilla Chips with Salsa	\$20 per pound
Potato Chips with French Onion Dip	\$20 per pound
Bourbon Glazed Meatballs	\$85
Chicken Fingers with Ranch, BBQ, or Honey Mustard	\$75 for 50 pieces
Spinach and Artichoke Dip with Pita Chips	\$20 per pound
Pretzel Bites with Nacho Cheese	\$20
Pizza - Choice of Pepperoni, Sausage, Cheese, Veggie, or BBQ Chicken	\$20



Minimum of 50 people.

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# DRINK PACKAGES

## SILVER

### ***Liquor - \$8 per glass***

Gordon's Vodka • Concierge Gin • Concierge Rum • Concierge Bourbon  
Concierge Silver Tequila • Clan MacGregor Scotch • Concierge Brandy  
Concierge Whiskey • Martini & Rossi Dry & Sweet Vermouth

### ***Wine - \$9 per glass, \$25 per bottle***

Canyon Road • Cabernet Sauvignon • Pinot Noir  
Chardonnay • Pinot Grigio

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## GOLD

### ***Liquor - \$9 per glass***

Absolut Vodka • Beefeater Gin • Bacardi Superior Rum • Captain Morgan  
Spiced Rum • Jose Cuervo Tequila • Jim Beam Bourbon • Seagram's 7  
Whiskey • Mount Royal Light Whiskey • Dewars White Label Scotch  
Korbel Brandy • Martini & Rossi Dry & Sweet Vermouth

### ***Wine - \$11 per glass, \$30 per bottle***

Trinity Oaks • Cabernet Sauvignon • Pinot Noir  
Chardonnay • Pinot Grigio

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## PLATINUM

### ***Liquor - \$10 per glass***

Tito's Vodka • Tanqueray Gin • Bacardi Superior Rum • Captain Morgan  
Spiced Rum • El Jimador Tequila • Jack Daniels Bourbon • Crown Royal  
Canadian Club Whisky • Johnnie Walker Red Scotch • Korbel Brandy  
Martini & Rossi Dry & Sweet Vermouth

### ***Wine - \$13 per glass, \$35 per bottle***

Kendall Jackson Vintners Reserve • Cabernet Sauvignon • Pinot Noir  
Chardonnay • Pinot Grigio

Minimum of 75 people. Bartender Fee \$100 One Bartender required per 75 guests.

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# DRINK PACKAGES

## BEER

### ***Domestic bottle - \$5 per bottle***

Bud Light • Miller Light • Coors Light • Michelob Ultra • O'Doul's

### ***Import and specialty bottle - \$6 per bottle***

Spotted Cow • Corona • Heineken • Stella Artois • Guinness • White Claw

### ***Domestic keg - \$300 per keg***

Bud Light • Miller Light • Coors Light • Michelob Ultra

### ***Import and specialty keg - \$350 per keg***

New Glarus Spotted Cow • Titledown Green 19 IPA • Hinterland  
Packerland Pilsner

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## SODA & JUICE

Soft Drinks - Coke Products	\$5 each
Bottle Water	\$5 each
Orange Juice	\$6 each
Cranberry Juice	\$6 each
Pineapple Juice	\$6 each
Grapefruit Juice	\$6 each

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## ADDITIONAL ITEMS

Champagne Toast	\$25 per bottle
Punch or Lemonade Bowl	\$20 per gallon
Champagne Punch	\$50 per gallon

Minimum of 75 people. Bartender Fee \$100 One Bartender required per 75 guests.

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# PLATED LUNCH

\$24 per plate

Lunch Served with Dinner Rolls, Butter, Freshly Brewed Coffee (Regular and Decaf), Hot or Iced Tea, Bottle Water, and Soda

## FIRST COURSE - SELECT 1 OPTION

**House Salad** - Mixed Greens, Heirloom Tomatoes, Shaved Carrots, Cucumbers, Sliced Radish, Croutons, and House Dressing

**Steak Wedge Salad** - Iceberg Wedge with Bacon Crumbles, Sliced Red Onion, Grape Tomatoes, Bleu Cheese Crumbles, and Blue Western Dressing

**Brussel Sprout Salad** - Mixed Greens, Roasted Brussel Sprouts, Candied Pecans, Jicama, Poppy Seeds, and House Vinaigrette

## SECOND COURSE - SELECT 3 OPTIONS

Beef Brisket, Macaroni and Cheese, Sweet Corn

Herb Roasted Chicken, Garlic Mashed Potatoes with Gravy, Fresh Vegetable Blend

Roasted Pork Loin with Apple Chutney Sauce, Rice Pilaf, Honey Glazed Carrots

Teriyaki Glazed Salmon, Roasted Yukon Potato, Roasted Asparagus with Bacon

Minimum of 25 people.

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# LUNCH BUFFET

Lunch Buffet Served with Freshly Brewed Coffee (Regular and Decaf), Hot or Iced Tea, Bottle Water, or Soda

## CLASSIC - \$25

Baked Chicken, Beef Tips, Mashed Potatoes, Dressing, Gravy, Coleslaw, California Blended Vegetables, Dinner Rolls and Butter

## SOUTH OF THE BORDER - \$28

Chicken, Ground Beef, Spanish Rice, Refried Beans, Chips and Salsa, Diced Tomatoes, Shredded Lettuce, Sour Cream, and Warm Flour Tortillas

## TASTE OF ITALY - \$28

*Choice of two noodles:*

Penne, Rotini, Bowtie, Fettuccini, Spaghetti

*Choice of two sauces:*

Italian Sausage, Meat Sauce, Marinara, Alfredo

Tossed Caesar Salad, Breadsticks, and Parmesan Cheese

Based on 1 hour of Continuous Service Price Per Guest  
Minimum of 25 people.

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# BOXED LUNCH

All Boxed Lunches Include Individual Bag of Chips,  
Whole Fresh Fruit, Condiments, and Cookie

## ***Turkey***

\$18

Sliced Turkey, Provolone Cheese, Lettuce,  
Tomato, Red Onion, Served on Whole  
Wheat Grain

## ***Ham***

\$18

Sliced Ham, Swiss Cheese, Lettuce,  
Tomato, Served on Rye

## ***Roast Beef***

\$18

Sliced Roast Beef, Provolone Cheese,  
Lettuce, Tomato, Red Onion, Served on  
Ciabatta Bun

## ***Italian***

\$18

Sliced Italian Meats and Cheese, Lettuce,  
Tomatoes, Italian Seasoning, Pepperoncini,  
Red Onion, Served on Herb Focaccia Bread

## ***Vegetarian Wrap***

\$18

Spring Mix, Black Olives, Garbanzo Beans,  
Cucumber, Cherry Tomatoes, Carrot, Red  
Pepper

Minimum of 25 people.

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# PREFERRED PARTNERS

## RUBY DESIGNS

Full service wedding planning

[www.rubydesignonline.com](http://www.rubydesignonline.com)

Day of coordinators and  
designers

920.497.8309

Florals and decor

Linen rentals

## NATURE'S BEST FLORAL AND BOUTIQUE

Floral decor

908 Hansen Road Green Bay WI

[josh@naturesbestfloralgb.com](mailto:josh@naturesbestfloralgb.com)

920.496.9939

# TERMS AND CONDITIONS

- BE'S Refreshments, Inc. DBA Stonewood reserves the right to make reasonable substitutions on any food and beverages associated with banquet service based upon non-performance of suppliers, weather conditions, unavailability of product for any reason, etc. The Catering Department will attempt to contact the event planner in advance of any anticipated shortages or changes.
- All banquet charges are subject to a twenty three percent (23%) service charge plus any federal, state, and local taxes.
- No food items or beverages of any kind may be brought into the banquet/meeting spaces except for gifts or prizes that will remain unopened. All food and beverages must be purchased through the Catering Department at Stonewood except for celebratory cakes/cupcakes from a licensed bakery with prior notice to and consent by Stonewood.
- All Food and Beverages are for consumption on the premises at the assigned function areas and may not be removed by any group or any of its attendees once it has been prepared and served.
- Stonewood strictly enforces the minimum drinking age of 21 with no exceptions when serving alcoholic beverages.
- An initial deposit is required at the time of booking. Deposit amount is determined by each event and meeting space required.
- Final payment for all services is due within forty-eight (48) hours of the event.
- Stonewood assigns all function spaces based upon the guaranteed number of attendees for each specific event and may be subject to change. Final confirmation of function room assignments will be made upon receipt of attendance guarantees which are due at least ten (10) business days prior to the event. You will be charged for your guaranteed number, or the actual number served, whichever is greater.
- Stonewood will provide the event planner in advance with a function sheet(s) detailing the event(s) in question. It is the responsibility of the event planner to review and return to Stonewood a copy bearing an authorized signature indicating approval of said details. If necessary, changes and/or additions should be made no later than fourteen (14) days prior to the function except for the final guarantee.
- Stonewood reserves the right to increase Food and Beverage prices up to sixty (60) days prior to the date of your event. Prices will be confirmed no earlier than ten (10) days prior to your event. If you or your organization is tax exempt, a certificate is required to be on file prior to the start of your event.
- The group agrees to begin and end their event at the scheduled times per the banquet event order. Early access is not guaranteed unless otherwise indicated on the banquet event order. Guaranteed early access may be subject to an additional fee based on availability.

# TERMS AND CONDITIONS

- The event planner agrees to conduct the function in an orderly manner and comply with all applicable laws, regulations, and rules. Any damage to the facilities resulting from any person in attendance or any vendor will be the sole responsibility of the Group. The Group will be billed accordingly for said damages and the responsibility to collect from their vendors or guests.
- Group shall be solely responsible for obtaining all permits and licenses and other permissions that may be required to conduct the activities Group plans to conduct at the facility prior to the event. The group shall provide copies of all such permits, licenses, and permissions to Stonewood prior to the event upon request.
- Stonewood reserves the right to inspect and supervise all private parties, meetings, receptions, weddings, etc. being held on the premises and limit the noise volume in our function for the consideration of others.
- Group shall indemnify, defend, and hold harmless Stonewood, its affiliates, employees, directors and officers, agents and attorneys from and against any losses, damages, claims or expenses or liability, including reasonable attorney fees, asserted by members of the Group or any other person or entity for any claimed or actual property damage or personal injury arising out of the use of the facility by Group or by any vendor or third party who may be upon the premises because of Group activities thereon, except to the extent the same is caused by the negligence of Stonewood Event and Conference Center.
- Stonewood shall not be responsible for lost, stolen, or misplaced items. Group is responsible for vendors and third parties, and the services vendors and third parties provide to the Group. Any damage to Stonewood or its facilities resulting from vendors, or third parties will be the responsibility of the Group. Group will be billed for damages or have the responsibility to collect from vendors or third parties.
- No open flame candles are permitted in the facility. Floating candles or candles contained in a glass globe, hurricane or votive are acceptable.
- Any products or materials for upcoming events shall not be delivered more than three (3) days prior to the first date of the event. All materials must include the name of the group and mailed attention to the Catering Department with all shipping charges paid for by the sender. If any major handling is required on the part of Stonewood a handling charge may apply. Any materials left on premises longer than three (3) days post event will be charged a storage fee of \$100 per day or may be considered abandoned or disposed of by Stonewood without liability.



# TERMS AND CONDITIONS

- Cancellation of any signed contract must be received in writing. A cancellation charge will apply to any cancelled function space. Cancellation fees include but are not limited to cancellation within 91-365 days 50% of projected Food & Beverage Revenue and/or Room Rental Fee or Set up Fee, within 30-90 days 75% of projected Food & Beverage Revenue and/or Room Rental Fee or Set up Fee, or within 30 days 100% of Food & Beverage Revenue and/or Room Rental Fee or Set up Fee. Cancellation of an event with a deposit is non-refundable unless the booking of an event with 365 days thereafter, as agreed upon by Stonewood Event and Conference Center.
- The cancellation of the booking of the event or any services requested after the Final Review Date constitutes evidence of default. Failure to use the meeting rooms reserved as of the Final Date Review, failure to require the number of meals indicated on the Banquet Event Orders submitted by Group and guaranteed by Group five (5) days prior to the event, and failure to make payment when and as due hereunder, and failure to abide by any of the other terms of this Agreement constitute evidence of default.
- All social functions require a non-refundable deposit of \$1000.00 to confirm. All social functions are required to be paid in full at least ten (10) business days prior to the function date. Any remaining balance is due at the end of the function and guaranteed by credit card.
- No smoke machines, fog machines or haze machines are allowed in the banquet space and the meeting rooms.
- No Glitter, Confetti, Bubble Machines, or Bubbles are allowed.
- All personal items must be removed from the room the evening of the event unless you have rented the room the following day.
- Event space is rented from 12pm until 12am (midnight) the day of the event. The last call is at 11:45pm.