



# Wedding Ceremony & Reception Menus

## 2023

Grand Hall & Windsor Room  
AT OLDE STONEWALL GOLF CLUB



1495 Mercer Road  
Ellwood City, PA 16117  
Phone 724.752.4653 ext. 110

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

Located 40 minutes North of Pittsburgh, 25 minutes South of New Castle,  
20 minutes West of Cranberry, and 40 minutes East of Youngstown, OH

# CASTLE WEDDINGS AT-A-GLANCE

## MACBETH

- On-site Coordinator to plan your Reception
- (2) Stationed hors d' oeuvres
- Choice of Sit-down or Buffet Dinner (2 entrees)
- Coffee service or station
- House Brand Bar Service
- Champagne Toast for bride & groom
- Display service for wedding cookies
- White, Ivory, or Black lap length linen
- Your choice of napkin color
- Round dinner tables and banquet chairs
- China, glassware, silverware
- Dancefloor with custom floor plan
- Free parking for all guests

## HAMLET

- On-site Coordinator to plan your Reception
- **(2) Passed hors d'oeuvres**
- (2) Stationed hors d' oeuvres
- **Choice of Sit-down or Buffet Dinner (3 entrees)**
- Coffee service or station
- Wedding Cake - designed for you and served as dessert
- **Premium Brand Bar Service**
- Champagne Toast for bridal party and parent tables
- Display service for wedding cookies
- White, Ivory, or Black lap length linen
- Your choice of napkin color
- Round dinner tables and banquet chairs
- China, glassware, silverware
- Dancefloor with custom floor plan
- Free parking for all guests

## ROMEO & JULIET

- On-site Coordinator to plan your Reception
- **(2) Passed hors d'oeuvres**
- **(3) Stationed hors d'oeuvres**
- **Choice of Sit-down or Buffet Dinner (3 entrees w/ Carvery)**
- **Premium Coffee station**
- Wedding Cake - designed for you and served as dessert
- **Top Shelf Brand Bar Service**
- **Champagne toast for All guests**
- Display service for wedding cookies
- **White, Ivory, or Black Floor length linen**
- Your choice of napkin color
- **Round dinner tables and spandex covered chairs**
- China, glassware, silverware
- Dancefloor with custom floor plan
- Free parking for all guests
- Exclusive photo op on scenic Olde Stonewall Golf Course (bride & groom only with your photographer)
- **FREE 4some (2nd 4some half off) at Top Rated Olde Stonewall Golf Course.**

**\$85.95 PER PERSON**  
(PRICE SUBJECT TO CHANGE)  
5 HOUR RECEPTION  
4 HOUR BAR

**\$95.95 PER PERSON**  
(PRICE SUBJECT TO CHANGE)  
5 HOUR RECEPTION  
4 HOUR BAR

**\$115.95 PER PERSON**  
(PRICE SUBJECT TO CHANGE)  
5 HOUR RECEPTION  
4 HOUR BAR

prices do not include 22% service charge and 6% tax

# MACBETH

## Stationed Hors d' Oeuvres

*choose two*

Vegetable Crudit  with House Made Ranch  
Assorted Cheeses with Crackers & Dijon  
Fresh Fruit Display  
Hummus with Pita Breads

## Sit-Down Dinner

*choose three entrees  
salad course for all guests*

### Chicken Marsala

*pan seared chicken with  
mushrooms and marsala wine sauce*

### Stuffed Chicken Breast

*stuffed with a traditional bread dressing and  
finished with a rich veloute sauce*

### Chicken Limone

*pan seared chicken, with lemon, capers, and a white wine sauce*

### Stuffed Pork Chop

*roasted pork overstuffed with traditional bread  
dressing and finished with natural gravy*

### Crab Stuffed Sole

*sole stuffed with Maryland crab stuffing and finished  
with a sherry cream sauce*

### Herb Encrusted Cod

*fresh cold water cod, coated in Italian bread crumbs, seared and  
topped with roasted peppers, artichokes & spinach, parmesan cheese*

### Grilled Sirloin

*grilled 10 oz steak served with a Cabernet demi glace*

Vegetarian / Vegan entrees can be accommodated  
through your event coordinator

**All Plated Entrees are served with Chef's Selection of  
Vegetables and Roasted Potatoes**

## Buffet Dinner

*choose two entrees  
salad course for all guests*

## ENTREES

Chicken Marsala

Chicken Limone

Stuffed Chicken Breast

Baked English Cod

Stuffed Sole

Sliced, Smoked Brisket w/ BBQ Glaze

Sliced Roast Sirloin with Cabernet Demi Glace

Sliced Tender Pork Loin with CranApple Chutney

## Add-On CHEF CARVERY

Honey Glazed Ham, Roasted Turkey, or Pork 3.95 per person

Top Royal Round Roast 4.95 per person

Slow Roasted Prime Rib 6.95 per person

*\$25 chef attendant fee*

## VEGETABLES & SIDES

*choose three*

Green Beans

Roasted Vegetable Medley

Glazed Baby Carrots

Steamed Broccoli

Green Bean Almandine

Broccoli Casserole

Smashed Redskins

Roasted Redskins

Scalloped Potatoes

Classic Ziti Alfredo

Penne Ala Vodka

Rigatoni Marinara

## Beverage Package

Sodas - Juices- Mixers / Beer: Miller Lite, Yuengling, IPA / House Brand Liquors

House Wine: Chardonnay, Pinot Grigio, Cabernet Sauvignon, White Zinfandel

*Bar Upgrade available, ask your planner, No shots and doubles included.*

## MACBETH PACKAGE

\$85.95 PER PERSON

5 HOUR RECEPTION / 4 HOUR BAR

**pricing does not include 22% service charge and 6% tax**

# HAMLET

## Passed Hors d' Oeuvres

*choose two*

- Swedish Meatballs
- Steak & Swiss Crostini
- Tomato Basil Bruschetta
- Swedish Meatball
- Caprese Skewers
- Vegetable Spring Rolls
- Spanakopita
- Sausage Stuffed Mushrooms
- Mini Meatballs w/ marinara & Polenta
- Mini Crab Cakes

## Stationed Hors d' Oeuvres

*choose two*

- Vegetable Crudité with House Made Ranch
- Assorted Cheeses with Crackers & Dijon
- Fresh Fruit Display
- Hummus with Pita Bread & Veggies
- Spinach & Artichoke Dip with Tortilla Chips

## Sit-Down Dinner

*choose three entrees  
salad course for all guests*

### Chicken Marsala

*pan seared chicken with mushrooms  
in a marsala wine sauce*

### Stuffed Chicken Breast

*stuffed with bread dressing and finished with rich veloute sauce*

### Chicken Romano

*lightly egg washed and pan fried chicken, with lemon  
capers, and a white wine sauce*

### Stuffed Pork Chop

*roasted pork with bread dressing, finished with natural gravy*

### Stuffed Sole

*stuffed sole finished with a sherry cream sauce*

### Herb Encrusted Cod

*fresh cold water cod, coated in Italian bread crumbs, seared and  
topped with roasted peppers, artichokes, spinach & parmesan cheese*

### Pan Seared Salmon

*Norwegian salmon, roasted and topped with dill beurre blanc*

### Grilled Sirloin

*grilled 10oz. steak served with a cabernet demi glace*

### Slow Roasted Prime Rib

*rubbed with a blend of herbs and seasonings, served with au jus*

Vegetarian / Vegan entrees can be accommodated  
through your event coordinator

**All Plated Entrees are served with Chef's Selection  
of Vegetables and Roasted Potatoes**

## Buffet Dinner

*choose three entrees  
salad course for all guests*

### ENTREES

- Chicken Marsala
- Chicken Limone
- Stuffed Chicken Breast
- Macadamia Nut Chicken
- Baked English Cod
- Stuffed Sole
- Pan Seared Salmon with Teriyaki
- Sliced, Smoked Brisket w/ BBQ Glaze
- Sliced Roast Sirloin with Cabernet Demi Glace
- Sliced Tender Pork Loin with CranApple Chutney

### CHEF CARVERY

*substitute one of the above entrée selections for a carvery*

- Honey Glazed Ham, Roasted Turkey, or Pork 1.95 per person
- Top Royal Round Roast 4.95
- Slow Roasted Prime Rib 5.95 per person
- \$25 chef attendant fee

### VEGETABLES & SIDES

*choose three*

- Green Beans
- Roasted Vegetable Medley
- Glazed Baby Carrots
- Steamed Broccoli
- Green Bean Almandine
- Broccoli Casserole
- Smashed Redskins
- Roasted Redskins
- Scalloped Potatoes
- Classic Ziti Alfredo
- Penne Ala Vodka
- Rigatoni Marinara

## Beverage Package

Sodas - Juices- Mixers / Beer: Miller Lite, Yuengling, IPA

House Wine: Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot, Moscato,

Premium Brand Liquors: Tito's Vodka, Beefeater Gin, Dewar's Scotch, Seagram's VO Whiskey, Jim Beam Bourbon,  
Jack Daniels Whiskey, Bacardi Light Rum, Captain Morgan Spiced Rum, Kahlua, Amaretto, Peach Schnapps

*Bar upgrade available, ask your planner, NO Shots and doubles included.*

### HAMLET PACKAGE

\$95.95 PER PERSON

5 HOUR RECEPTION / 4 HOUR BAR

**pricing does not include 22% service charge and 6% tax**

# ROMEO & JULIET

## Passed Hors d' Oeuvres

*choose two*

- Vegetable Spring Rolls
- Spanakopita
- Sausage Stuffed Mushrooms
- Meatball marinara & polenta
- Swedish Meatballs
- Beef & Swiss Crostini
- Tomato Basil Bruschetta
- Caprese Skewers
- Mini Crab Cakes

## Sit-Down Dinner

*choose three entrees*

*salad course for all guests*

### Chicken Marsala

*pan seared chicken with mushrooms and marsala wine sauce*

### Chicken Limone

*pan seared chicken, with lemon, capers, and a white wine sauce*

### Macadamia Nut Chicken

*toasted macadamia nut encrusted chicken pan fried in a Frangelico beurre blanc*

### Stuffed Pork Chop

*roasted pork with bread dressing, finished with natural gravy*

### Roasted Salmon

*Norwegian salmon, roasted and topped with dill buerre blanc*

### Mahi-mahi

*seared halibut with light Chardonnay butter sauce*

### Maryland Crab Cakes

*lump crab cakes, pan seared and finished with Dijon glaze*

### Slow Roasted Prime Rib

*rubbed with a blend of herbs and seasonings, served with au jus*

### Filet Mignon

*8oz beef filet, Cabernet demi-glaze*

### Filet Combination w/ Shrimp, Chicken, or Crab Cake

*6oz filet served with either shrimp, chicken, or crab cake with sauce accompaniment*

*\*combo must be the same for all guests.\**

### New York Strip Steak

*10 oz strip steak served with sauteed mushrooms*

Vegetarian / Vegan entrees can be accommodated through your event coordinator

**All Plated Entrees are served with Chef's Selection of Vegetables and Roasted Potatoes**

## Stationed Hors d' Oeuvres

*choose three*

- Vegetable Crudit  with House Made Ranch
- Gourmet Cheese Board with Fig Jam
- Antipasto Board
- Fresh Fruit Display
- Hummus with Pita and Veggies
- Spinach & Artichoke Dip with Tortilla Chips

## Buffet Dinner w/ Carvery

*choose three entrees*

*salad course for all guests*

## ENTREES

Chicken Marsala

Chicken Limone

Stuffed Chicken Breast

Macadamia Nut Chicken

Baked English Cod

Stuffed Sole

Salmon with Teriyaki

Maryland Crab Cakes

Sliced Roast Sirloin with Cabernet demi glaze  
Sliced Tender Pork Loin with CranApple Chutney

## CARVERY

*choose one*

Honey Glazed Ham / Roasted Turkey  
Slow Roasted Prime Rib / Filet Mignon\*\*MP

## VEGETABLES & SIDES

*choose three*

Green Beans

Roasted Vegetable Medley

Glazed Baby Carrots

Steamed Broccoli

Green Bean Almandine

Broccoli Casserole

Rice Pilaf

Smashed Redskins

Roasted Redskins

Scalloped Potatoes

Classic Ziti Alfredo

Penne Ala Vodka

Rigatoni Marinara

## Beverage Package

Sodas - Juices- Mixers / Beer: Miller Lite, Yuengling, IPA

House Wine: Chardonnay, Pinot Grigio., Cabernet Sauvignon, Cabernet, Moscato

Top Shelf & Premium Liquors: Grey Goose Vodka, Bombay Sapphire Gin, Makers Mark Bourbon, Crown Royal Whiskey, Jack Daniel's, Jose Cuervo, Bacardi Rum, Captain Morgan Spiced Rum, Malibu Rum, Kahlua, Amaretto, Peach Schnapps  
No shots and doubles included.

## ROMEO & JULIET PACKAGE

\$115.95 PER PERSON

5 HOUR RECEPTION / 4 HOUR BAR

**pricing does not include 22% service charge and 6% tax**

# ENHANCEMENTS

## Beverage

Champagne Toast

\$2.50 per person

Wine Service During Dinner

Starts at \$4 per person

Bar Package Upgrade

**Macbeth** Premium 3pp | Top Shelf 7pp

**Hamlet** Top Shelf 5pp

Extended Bar

\$2.50 pp

(additional hour fee may apply)

## Late Night Snacks

**Pizza & Housemade Potato Chips \$3.95pp**

Plain | White | Pepperoni | Ranch

**Potato Bar \$4.95pp**

House Potato Chips & French Fries

Assorted Toppings and Sauces

**Nacho Bar \$5.95pp**

Spicy Beef, Warm Tortilla Chips, Queso Blanco  
Pico, Sour Cream, Guacamole, Jalapeno

**Chicken Fingers & Fries \$5.95pp**

Assorted Sauces

## Rentals

Linens

**Floor Length Linens** \$10 each

**Specialty Color Floor Length** \$13.50 each

**Floor Length Sequin Linens** \$55 each

**Table Runners** starting at \$3.75 each

**Sequin Runners** \$10 each

**Princess Skirting** \$90 per section

**Puffy Skirting** \$45 per section

## Cake & Dessert

Cake

\$3.50 per person

\$4 per person with fruit filling

*\*\*additional charge for fondant design\*\**

Cupcakes

starting at \$2.50 per cupcake

Cake Fee

Shakespeare's Charges a \$1.75 cake cutting fee  
for all outside cakes

## ADDITIONAL TIME

Prices below are to extend reception time only  
(to extend bar package additional fees will apply)

Grand Hall

extra hour \$150

Windsor Room

extra hour \$125

Chair Covers

**Spandex and Sash** \$3.50 per chair

**Outdoor Chair Cover for Ceremony** \$2.75

Uplighting

**Windsor \$260**

includes 8 lights

**Grand Hall \$380**

includes 12 lights

**Uplighting & Monogram Package**

starting at \$450

# Enchanting Ceremonies

Host the ceremony of your dreams at our castle venue. The outdoor covered patio is adjacent to the Grand Hall, with stunning picturesque views of the golf course. We provide set up and seating for up to 200 guests. **Ceremony fee of \$1,000 includes coordination, set up, chairs, wooden archway, and view overlooking Olde Stonewall Golf Course.**



## Minimums & Guarantees

Saturday Evening Rental (*after 4pm*) April - November  
5-hour rental, 4-hour bar package

**Grand Hall:** \$750 Room Charge  
\$13,000 food and beverage minimum  
*Does not include tax or service charge*

**Windsor Room:** \$500.00 Room Charge  
\$5,000 food and beverage minimum  
*Does not include tax or service charge*

### Full Venue Buyout

*includes : Grand Hall, Windsor Room, Full Balcony, early access*  
\$1,000 Room Charge  
\$22,000 food and beverage minimum  
*Does not include tax or service charge*

### Friday and Sunday Weddings: Half off of Rental and Ceremony Fee

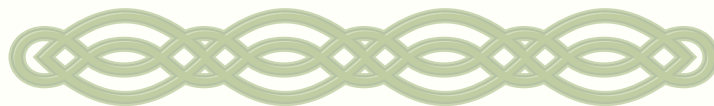
Revenue minimums for Friday & Sunday weddings are as followed

**Grand Hall:** \$10,000 food and beverage minimum  
**Windsor Room:** \$3,500 food and beverage minimum  
*Does not include tax or service charge*

### Off Season (December- March)

*Saturday Weddings: Half off rental*  
*Friday and Sunday Weddings: Half off Ceremony fee, and waived rental fee*  
*Does not include tax or service charge*

# Deposits & Fees



Deposit amounts are based on the type and time of the event and are applied to the remaining balance of the event bill. To secure a wedding event in the Grand Hall, a deposit of \$1,500 is required.

For the Windsor Room, a deposit of \$1,000 is required.

Six months prior to your event date an additional **25%** of your event bill will be due, as well as an additional **25%** of your remaining event bill will be due 3 months prior to your event date.

***This deposit and payments are Non-refundable and is required to book the event.*** Deposit can be paid by personal check, cashier's check, or cash. A credit card authorization form is also available through your event portal link.

***Credit card on file is required for all events.***

Full and final payment for all wedding events is due one week prior to the event. Out-of-state check payments are not accepted for final payment of wedding events.

Make checks payable to : "Shakespeare's Restaurant"

Mail to: Shakespeare's Restaurant Att: Events

1495 Mercer Road

Ellwood City PA 16117

- A **ten day** time period is granted for completion of both the deposit and the online contract once issued.
- If contract and deposit not completed within the time frame, **date will be released.**
- A **Minimum Revenue Guarantee** is required at time of booking to secure your event space.
- **Guest Count Guarantee** is due one week prior to the event. After this date, your count may increase, but not decrease.
- Prices subject to change.

## Event Information

In order to ensure proper coordination of your event and availability of menu items, all banquet menus, room arrangements and other details pertaining to your event should be submitted to the events department *at least 4 weeks prior* to your scheduled event date. Our staff will be happy to plan or assist you in selecting the proper menu items and arrangements to ensure a successful event.

You will have access two hours prior to your event to set up. Earlier access to your room can be made with your coordinator, provided there are no other functions on that day.

**If you have any questions or are ready to book your upcoming Wedding please reach out to our events manager Dana Loftion 724-752-4653 ext 110**

**General Manager**  
Sean Fitzpatrick

**Events Coordinator**  
Dana Loftion

**Assistant Coordinator**  
Jackie Davin

*Your Enchanted Evening Awaits....*

