

NOW & FOREVER

STONEWALL GOLF CLUB | WEDDING EDITION

2024



WEDDING PACKAGES

Customize our packages to your likings. Classic to opulence mixed with a personal Stonewall touch.

LOCAL VENDORS

Our list of wedding vendor experts will ensure your big day at our club is perfect.

DECOR + DESIGN

Floorplans, mood boards, linen selections, furniture enhancements + more.

WEDDING WELCOME

Welcome to Stonewall Golf Club, where your wedding day turns into a special, once-in-a-lifetime experience filled with cherished memories. Our professional staff takes a hands on approach by guiding you through every step of the planning process. From your food selections, to the room set-up and décor details, our team will ensure your wedding is perfect. Our extraordinary clubhouse is the perfect setting for your wedding and your photographer can take advantage of the endless breathtaking views surrounding the clubhouse to successfully capture the memories being made.

Our team looks forward to working alongside you and your loved ones to make your dream wedding come to life!

GENERAL MANAGER	Gary Huebner
DIRECTOR OF SALES	Sarah Puckett
SPECIAL EVENTS COORDINATOR	Bethany Stannard
BANQUET F&B MANAGER	Lisandro Jimenez
EXECUTIVE CHEF	Sandy Freeman



(703)-753-6156
 spuckett@stonewallgolfclub.com

15601 Turtle Point Drive | Gainesville, VA 20155

WEDDING PACKAGES

SGC

REAL WEDDING: WHATS INCLUDED



All wedding packages include utilization of our Private Bridal Suite where you and your bridal party can get ready together + enjoy an optional brunch prepared by our Culinary Team.

01 ON-SITE WEDDING COORDINATOR

Planning + Design Assistance

02 LINENS

Choice of Floor Length Table Linen and Napkin Color

03 TABLES + CHAIRS

60" Banquet Round Tables (Seats 8-10)
Sweetheart Tables
Cocktail Tables
Farm Tables
Mahogany Chiavari Chairs
White Folding Ceremony Chairs

04 BEVERAGE SERVICE

Beer-Wine Open Bar
Tableside Wine Service with Dinner
Soft Drinks | Coffee | Herbal Tea

05 MENU TASTING

Complimentary Tasting for Up to Four People

06 MISC.

Ceremony Arch
Mirror Tile Centerpieces
Script Table Numbers | Stands
Votive Candles
Gold Chargers
20x20 Dance Floor
Room Setup + Breakdown
Complimentary Cake Cutting & Service

VENUE FEES



MINIMUMS AND RENTALS

Accommodates Full Seating for 160 Guests | Full Seating for 200 Guests with Dance Floor Set Up In Brass Cannon Restaurant

\$10,000.00 Food & Beverage Minimum Required

Subject to Applicable Tax and 20% Service Charge

Up to Five (5) Hour Private Utilization of the Magnolia Ballroom | Terrace
All Day Private Utilization of Bridal Suite

Saturday Evenings | April-December \$2,500.00

Weekdays + Sundays | April- December \$2,000.00

Monday-Sunday | January-March \$1,000.00

Private Clubhouse Utilization

Required for Guests Counts Higher Than 160

Magnolia Ballroom | Terrace | Bridal Suite | Brass Cannon Restaurant

Monday-Sundays | \$7,500.00

+ Start Time After 4:30 PM Required | Holiday Weekends Not Permitted

OPTIONAL Timeline Extensions: \$500 p/hour

+ Extension of Bar Program; Priced Accordingly

CEREMONY OFFERINGS

**Terrace Ceremony Includes:**

Ceremony Rehearsal Day Prior
Day-Of Ceremony Coordinator
White Folding Resin Chairs
Wooden Arch

OPTIONAL Ceremony Enhancement

18th Hole Fee | \$5,000.00
6:00pm Start Time Required



RECEPTION PACKAGES



The Classic Package \$95 Per Person

Choice of Three (3) Butler-Passed Hors D'Oeuvres

Choice of One (1) Plated First Course

Choice of Two (2) Entrée Selections or One (1) Duet + Vegetarian

Choice of Two (2) Accompaniments

Beer/Wine Open Bar, Tableside Wine Service with Dinner, Soft Drinks, Coffee, Hot Tea

The Stately Package \$105 Per Person

Choice of Two (2) Butler-Passed Hors D'Oeuvres and Two (2) Stationary Displays

Choice of One (1) Plated First Course

Choice of Two (2) Entrée Selections or One (1) Duet + Vegetarian

Choice of Two (2) Accompaniments

Beer/Wine Open Bar, Tableside Wine Service with Dinner, Soft Drinks, Coffee, Hot Tea

The Opulence Package \$115 Per Person

Choice of Four (4) Butler-Passed Hors D'Oeuvres and Three (3) Stationary Displays

Choice of One (1) Plated First Course

Choice of Two (2) Entrée Selections or One (1) Duet + Vegetarian

Choice of Two (2) Accompaniments

Beer/Wine Open Bar, Tableside Wine Service with Dinner, Soft Drinks, Coffee, Hot Tea

Buffets Available for Additional \$5.00 Per Person

Custom Packages Available Upon Request

HORS D'OEUVRES



BUTLER-PASSED

Miniature Maryland Crab Cakes | Remoulade (+ MK)
 Bacon Wrapped Scallops
 Coconut Shrimp
 Shrimp & Grit Shooter
 Smoked Salmon Canapes
 Spanakopita
 Baked Brie and Raspberry in Pastry
 Fire Roasted Vegetable Empanadas
 Vegetable Spring Rolls
 Tomato & Mozzarella Bruschetta on Pesto Crostini
 Stuffed Mushrooms | Boursin Cheese | Spinach
 Samosa | Spiced Potato | Green Peas
 Sliced Ribeye | Crostini | Horseradish & Chive Sauce
 Beef Short Rib and Manchego Empanadas
 Miniature Beef Wellington
 Sesame Chicken Bites | Sweet Chili Sauce



DISPLAYED

Vegetable Crudités | Herb Dip
 Fresh Fruit Display | Greek Yogurt Dip
 Artisanal Cheese Display
 Mediterranean Antipasto Display
 Garlic Hummus | Toasted Pita Chips
 Cocktail Meatballs | Marinara
 Warm Spinach & Artichoke Dip
 Warm Maryland Crab Dip
 Shrimp & Grit Shooter (\$2 p/p)

ENHANCED DISPLAYS

Pasta Bar | + \$6 p/p
 Mashed Potato Martini Bar | + \$8 p/p
 Guacamole Bar | + \$8 p/p

DINNER SELECTIONS

Choice of One (1) Plated First Course, Two (2) Main Entrees or One (1) Duet + Vegetarian, and Two (2) Accompaniments. Freshly Baked Dinner Rolls & Butter Included.

Salads

Mixed Green Salad | Grape Tomatoes | Cucumbers | Carrots | Sweet Red Bell Peppers
 Chopped Kale Salad | Red Onions | Cremini Mushrooms | Watermelon Radish | Goat Cheese | Sherry Vinaigrette
 Classic Caesar Salad | Crisp Romaine | Parmesan Cheese | Croutons
 Harvest Salad | Arugula | Cranberries | Candied Walnuts | Herbed Goat Cheese | Sherry Vinaigrette
 Spinach Salad | Baby Spinach | Red Onion | Bacon | Toasted Almonds | Champagne Vinaigrette
 1/2 Wedge Salad | Iceberg Lettuce | Bacon Bits | Blue Cheese Crumbles | Maytag Blue Cheese Dressing

Soups

Lobster Bisque (+\$2 p/p) | Potato Leek | Minestrone | Tomato Bisque | Butternut Squash Bisque (Seasonal)

Red Meat

8 oz. Grilled Sirloin | Red-Wine Demi Glaze
 12 oz. Grilled New York Strip | Green Peppercorn Sauce (+ \$2 p/p)
 Braised Beef Short Ribs | Bordelaise Sauce (+ \$2 p/p)
 8 oz. Filet Mignon | Béarnaise Sauce (+ \$8 p/p)

Duet Suggestions

Grilled Filet Mignon & Crab Cake | Remoulade
 Grilled Sirloin & Shrimp | Citrus Herb Butter
 Grilled Sirloin & Salmon | Beurre Blanc
 Pan Seared Salmon & Chicken | Beurre Blanc

Poultry & Pork

Chicken Marsala | Madera Mushroom Sauce
 Chicken Piccata | Lemon-Caper White Wine Sauce
 Chicken Caprese | Tomatoes | Mozzarella | Basil Pesto
 Roasted Pork Loin | Dijon Apple Cider Demi-Glaze
 Pork Milanese | Citrus Garnish

Accompaniments

Garlic Whipped Potatoes
 Herb Roasted Baby Potatoes
 Potatoes Au Gratin
 Herbed Risotto
 Jasmine Rice
 Roasted Root Vegetables
 Roasted Asparagus
 Sautéed Green Beans | Shallots
 Roasted Brussel Sprouts
 Mixed Seasonal Vegetables
 Broccolini

Fish & Seafood

Pan-Roasted Salmon | Lemon Dill Sauce
 Blackened Mahi-Mahi | Pineapple Chutney
 Grilled Swordfish Steak | Puttanesca
 8 oz. Jumbo Lump Maryland Crab Cake | Remoulade (+\$8 p/p)

Vegetarian

Vegetable Napoleon | Layered Grilled Portobello Mushrooms | Roasted Red Peppers | Wilted Spinach | Crispy Wontons | Mozzarella Cheese | Basil Pesto
 Pasta Francesca | Tossed Rotini | Medley of Spinach | Sundried Tomatoes | Roasted Red Peppers | Mushrooms | Lemon Basil Sauce
 House Made Gnocchi | Pesto Cream Sauce | Fresh Vegetables

BAR SELECTIONS

Domestic Beer Selections (Pick Two)

Budweiser
 Bud Light
 Miller Lite
 Coors Light
 Michelob Ultra
 Blue Moon
 Angry Orchard Hard Cider
 Yuengling
 Sam Adams Boston Lager *** Seasonal Upon Request ***

Import Beer/Craft/Seltzers Selections (Pick Two)

Heineken
 Corona
 Stella Artois
 Devils Backbone Vienna Lager
 Solace Suns Out Hops Out IPA
 Star Hill Northern Lights IPA
 Guinness
 Hard Seltzer (Assorted Flavors)

Wine (Pick Two Reds and Two Whites)

Cabernet Sauvignon
 Pinot Noir
 Merlot
 Sauvignon Blanc
 Pinot Grigio
 Chardonnay
 Rose

WINE ENHANCEMENTS

Sparkling Toast

\$35 p/bottle

Second Tier Wine Service

Pricing/Menu Available Upon Request

LIQUOR ENHANCEMENTS

Name Brand | \$14 p/p

Titos Vodka, Tanqueray Gin, Dewar's Scotch, Jim Beam Whiskey, Bacardi Rum, Jose Cuervo Tequila

Deluxe Brand | \$24 p/p

Stolichnaya Vodka, Bombay Sapphire Gin, Chivas Regal Scotch, Crown Royal Whiskey, Maker's Mark Bourbon, Bacardi Rum, 1800 Tequila

Premium Brand | \$30 p/p

Grey Goose or Ketel One Vodka, Hendricks Gin, Glenlivet Single Malt Scotch, Knob Creek Bourbon, Crown Royal Special Select Whiskey, Captain Morgan Rum, Patron Silver Tequila

BRIDAL SUITE BRUNCH PACKAGES

Priced Per Person



OPTION 1: \$12

Lemon Water Station | Freshly Brewed Coffee | Chef's Choice of Assorted House-made Breakfast Scones | Seasonal Sliced Fruit | Plain Yogurt & House-Made Granola

OPTION 2: \$16

Lemon Water Station | Freshly Brewed Coffee | Scrambled Eggs | Hash Browns House Smoked Bacon | Seasonal Sliced Fruit | Plain Yogurt & House-Made Granola

OPTION 3: \$20

Lemon Water Station | Freshly Brewed Coffee | Iced Tea | Lemonade | Assorted Deli Wraps | Seasonal Sliced Fruit | Vegetable Crudités | House-Made Chips

Upgrade Your Day with Mimosas | \$35 Per Bottle

LATE NIGHT SNACKS



SELECTIONS

Priced Per Person

- Chicken Tenders & Fries \$8
- Fried Chicken & Mini Waffles | Maple Syrup \$12
- House Smoked Pulled Pork Sliders \$8
- Italian Meatballs | Marinara Sauce \$8
- Warm Spinach & Artichoke Dip | Tortilla Chips \$5
- Warm Buffalo Chicken Dip | Crostini \$5
- Warm Soft Pretzels | Beer Cheese \$8
- Chef's Choice of Three (3) House-Made Flatbread Pizzas \$15
- Chicken Quesadilla Bar \$12
- Chef's Choice of Three (3) Gourmet Grilled Cheeses \$10

VENDORS

VA | DC BASED



Photography

Sarandipity Photography
sarandipityphoto.com
703.507.6620

Sarah Shelley Photography
sarahshelleyphotography.com

Stephanie Michelle Photography
stephaniemichellephotos.com
727.460.5964

Videography

Harrison Films
harrisonweddingfilms.com

White Tree Wedding Productions, LLC
whitetreewedding.com
804.814.7492

Hair | Makeup

Ash Salon
salonash.com
703.753.0594

Hyer Beauty
hyerbeauty.com

Amy Sun Artistry
amysunartistry.com
contact.amysun@gmail.com



Accommodations

Hampton Inn, Gainesville
hilton.com
703.753.1500

Spring Hill Suites by Marriott,
Gainesville
marriott.com
703.753.0121

Hilton Garden Inn, Haymarket
hilton.com
571.486.5565

Transportation

Lake Manassas Limo
703.754.1144

Reston Limousine
restonlimo.com
703.478.0500

Ceremony Officiant

Wendy Jones
703.203.9239

Diane Stanley
eventplan4u@cox.net
703.928.0824



Bands | DJs | Entertainment

Sam Hill Entertainment
samhillbands.com
866.726.4455

Dominion Wedding Entertainment
dominionweddingentertainment.com
703.989.1874

Sound Wave Entertainment
soundswavedj.com
703.753.9887

Florists

Ana Le Pley Taylor
annalepleytaylor.com
info@annalepleytaylor.com

JP Wedding Flowers
jpweddingflowers.com
571.212.5190

The Rosy Posy
therosyposy.com
571.208.0277

Cake | Bakery

Signature Sweets by Amanda
signaturesweetsbyamanda.com

Simply Desserts
simplydessertsonline.com
703.754.2257