

# HAPPILY EVER AFTER

THE COUNTRY HOUSE  
AT BLUESTONE



## *Congratulations on Your Engagement!*

We are excited to be considered for such a special occasion.

At The Country House at Bluestone, we offer personalized expertise for your big day.

A wedding celebration deserves a venue with excellent food, superb service and an outstanding setting.

Our team of expert staff will do everything necessary to create a memorable experience for you, your family and friends.

We look forward to celebrating with you!





# Inclusive Wedding Package

## CEREMONY

indoor and outdoor option available  
pre-ceremony beverage greeting  
2 suites available 2 hours prior  
ceremony rehearsal with event specialist

## COCKTAIL HOUR

5 hour premium open bar (never closed)  
12 passed hors d'oeuvres of your choice  
5 stations including interactive options  
custom ice sculpture  
signature cocktail  
patio and firepit available



PACKAGE INCLUDES ALL  
DETAILS NOTED!

## RECEPTION

champagne toast  
wine service during dinner  
choice of water glass garnish  
choice of salad served with rolls & butter  
choice of 3 entrées + vegetarian option  
dessert display, adult float station, sundae bar + milk & cookies  
custom wedding cake & coffee station  
to-go coffee bar & water as guests leave

## DÉCOR & ATTENDANTS

amber up-lighting around ballroom  
assortment of colors for table linens & napkins  
custom printed menus  
table numbers & card box  
bridal attendant available to wedding party for entire experience  
personal event specialist from start to finish  
valet parking  
coat room attendant (seasonal)  
enjoy a round of golf for 4 guests

# Cheers! Premium Bar Package

**DOMESTIC & IMPORTED BOTTLED BEERS** stella artois, type a ipa, bud light, coors lite, miller light, yuengling lager, blue moon, heineken, corona & corona light

**SELECTION OF WINES** pinot grigio, chardonnay, riesling, cabernet sauvignon, malbec & pinot noir

**VODKA** grey goose, tito's, kettle one, kiki & stoli

**RUM** bacardi, malibu & captain morgan

**GIN** bombay sapphire, beefeater, bombay & tanqueray

**TEQUILA** sauza gold, sauza silver & espolon blanco

**BOURBON** bulleit, makers mark & jim beam

**WHISKEY** bulleit rye, crown royal, jameson, canadian club, jack daniels, seagram's 7 & vo

**SCOTCH** j&b & dewar's

**BRANDY / COGNAC** courvoisier, hennessy, martell & christian brothers

**SPECIALTY** godiva, bailey's, amaretto d'amore, kahlua, sambuca & southern comfort

**SIGNATURE COCKTAIL** showcase what you and your fiancé enjoy drinking

**PRE-CEREMONY BEVERAGE GREETING**

**CHAMPAGNE TOAST + WINE SERVICE WITH ENTRÉES**

**COFFEE & TEA STATION + TO-GO COFFEE AS GUESTS LEAVE**



# Cocktail Hour

12 PASSED HORS D'OEUVRES

## POULTRY & PORK

buffalo chicken tart  
sweet chili chicken bite  
prosciutto wrapped melon  
sausage stuffed mushroom  
pig in a blanket  
miniature cuban  
chicken cordon bleu puff  
chicken empanada  
chorizo stuffed date wrapped in bacon gf  
peach bbq brisket wrapped pork belly gf  
ginger chicken meatballs  
chicken lemongrass potsticker  
bacon wrapped goat cheese date gf  
chicken satay with peanut sauce gf  
chicken tikka masala gf

## BEEF & LAMB

beef carpaccio cigar  
cheesesteak dumpling  
beef wellington  
lollipop lamb chop  
lamb samosa  
korean beef taquitos  
beef satay with peanut sauce gf

## SEAFOOD

shrimp cocktail  
smoked salmon deviled egg  
tuna tartare & wonton crisp  
smoked salmon crostini  
yucatan crab chip  
coconut crusted shrimp  
scallop wrapped in bacon gf  
crab stuffed mushroom  
miniature crab cake  
lobster newburg in phyllo  
maui shrimp spring roll  
salmon skewer with lime & cilantro gf

## VEGETARIAN

watermelon, tomato & feta skewer  
deviled egg  
pesto filled balsamic strawberry  
corn & edamame quesadilla  
miniature spinach & artichoke bowl  
french onion soup bowl  
seasonal soup shooter  
goat cheese & tomato tart  
cherry blossom tart  
cinnamon sweet potato puff  
wild mushroom profiterole  
four cheese arancini gf  
falafel with minted yogurt sauce gf  
quinoa & zucchini fritter gf

## VEGAN

hummus & roasted mushroom crostini  
tempura curry cauliflower  
vegetable dumpling  
root vegetable kabob gf





# Cocktail Hour

5 STATIONED HORS D'OEUVRES

## GOURMET CHEESE

assorted local & international cheeses  
traditional accompaniments & crostini

## ITALIAN MARKET

fresh mozzarella & baby tomato salad  
olive oil & aged balsamic dressing

antipasti platter

salami, capicola, mortadella, pepperoni, artichokes & olives

marinated & grilled vegetables



## DELUXE SUSHI

assorted maki & sashimi

examples include: spicy tuna, california, ebi (shrimp), vegetable,  
pickled ginger, wasabi, gluten-free soy sauce & chopsticks

## SLIDER STATION & FRENCH FRY BAR

choice of 2 sliders

crab cake, prime beef, braised short ribs, turkey, ahi tuna, portobello or impossible burger

accompaniments

examples include: sriracha ketchup, dijon mustard, garlic mayonnaise, mushrooms, onions & pickles

choice of 2 fries

krinkle-cut, curly, boardwalk, sweet potato or tater-tots

accompaniments

bacon, vinegar, parmesan cheese, old bay & ketchup

# Let the Party Begin

## SALAD SELECTION

### bluestone salad

field greens, carrots, golden raisins, dried cranberries, toasted sunflower seeds, goat cheese, herb crostini & champagne vinaigrette

### caesar salad

romaine, parmesan cheese, crostini & caesar dressing

### house salad

field greens, cucumber, heirloom tomato, carrots & basil infused balsamic

### baby kale salad

baby kale, avocado, grapefruit supremes & olive oil

### arugula salad

arugula, honey roasted black pepper pears, goat cheese & olive oil

## VEGETABLE SELECTION

broccoli | haricots verts | brussels sprouts | cauliflower rice | asparagus | slow roasted tomatoes

## STARCH SELECTION

white & wild rice pilaf | rosemary roasted potatoes | smashed garlic red bliss potatoes | whipped potatoes with chives

## CHILDREN'S SELECTION

chicken tenders | cheeseburger | pasta | macaroni & cheese | grilled cheese



# Entrée Selections

## 3 ENTRÉE SELECTIONS + VEGETARIAN OPTION

CHOOSE 3 OF THE FOLLOWING TO INCLUDE ON MENU  
ENTRÉE COUNTS WILL BE PROVIDED PRIOR TO EVENT

### BEEF

filet mignon | new york strip | braised short rib | slow roasted prime rib

brandy peppercorn sauce, rosemary & roasted shallot demi-glace, roasted garlic compound butter  
or balsamic onion & roasted tomato jam

### SEAFOOD

branzino | striped bass | crab cakes | atlantic salmon | tuna steak | crab stuffed flounder

orange ginger glaze, lemon caper beurre blanc, charred scallion & tomato relish  
or sesame garlic

### ALTERNATIVE

veal chop | french cut chicken | duck breast | pork chop

lemon beurre blanc, red wine & black mission fig glaze, roasted red pepper cream,  
orange ginger glaze or herbed jus lié

### SURF AND TURF FOR EVERYONE (+ VEGETARIAN)

single entrée option available if selected

surf

atlantic salmon, grilled jumbo shrimp, crab cake or petit lobster tail

turf

6 oz. center cut filet mignon or braised short ribs

### VEGETARIAN

roasted cauliflower steak | vegetable pasta | portobello stack | garden risotto |  
butternut squash gnocchi



# Dessert Stations

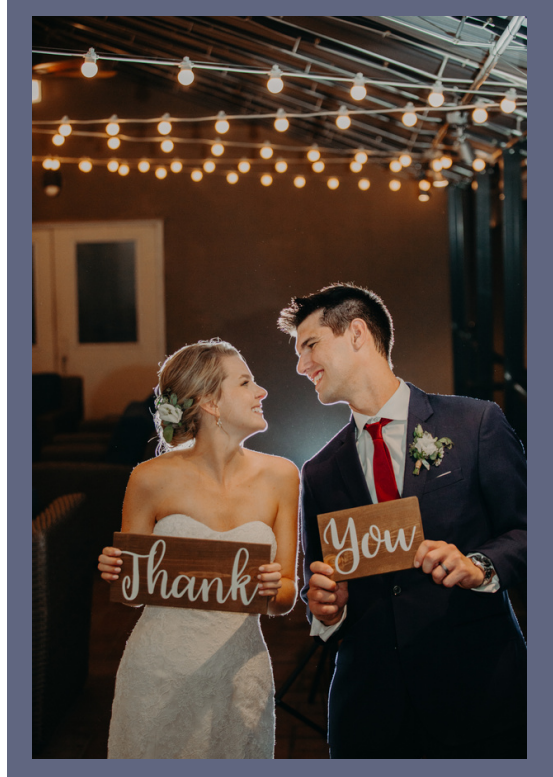
LOVE IS SWEET & SO ARE TREATS!

## BUILD YOUR OWN SUNDAE STATION

chocolate & vanilla ice cream + 10 toppings  
examples include: hot fudge, caramel, seasonal fruit jams, strawberries, whipped cream, toasted coconut, bananas, pretzels, chocolate chips, marshmallows, toasted peanuts

## SODA FLOATS WITH ADULT TOPPER

root beer, coke & orange sodas  
kahlua, baileys & vanilla vodka



WEDDING CAKE & COFFEE BAR

MILK & COOKIES

the perfect late night snack

TO-GO COFFEE BAR AS GUESTS LEAVE

## ADDITIONAL SWEETS & TREATS

choose 1 of the following stations

### MINIATURE DESSERT DISPLAY

seasonal selection of bite sized desserts  
examples include: parfaits, brownies, tarts, cupcakes

### MINIATURE PIE STATION

assortment of classic pies topped with fresh whipped cream  
examples include: pecan, assorted fruit, chocolate