

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 taquito
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

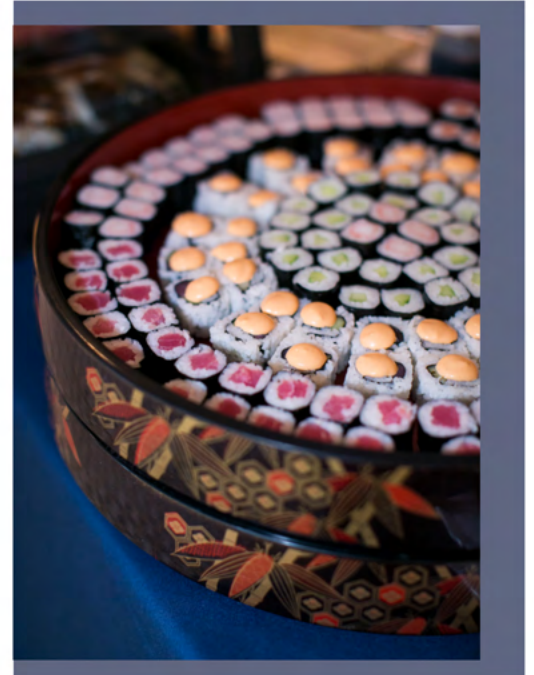
ITALIAN MARKET

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

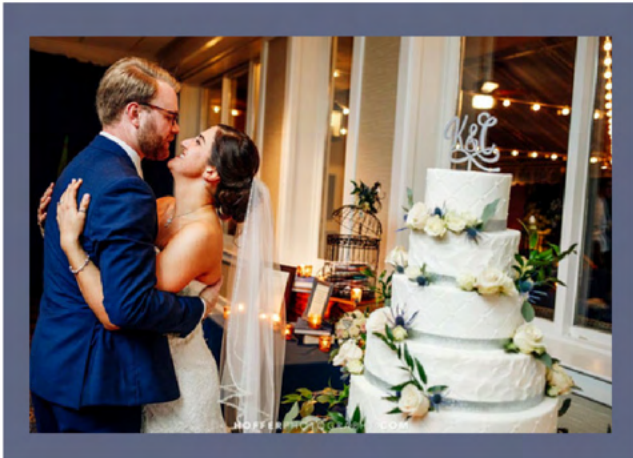
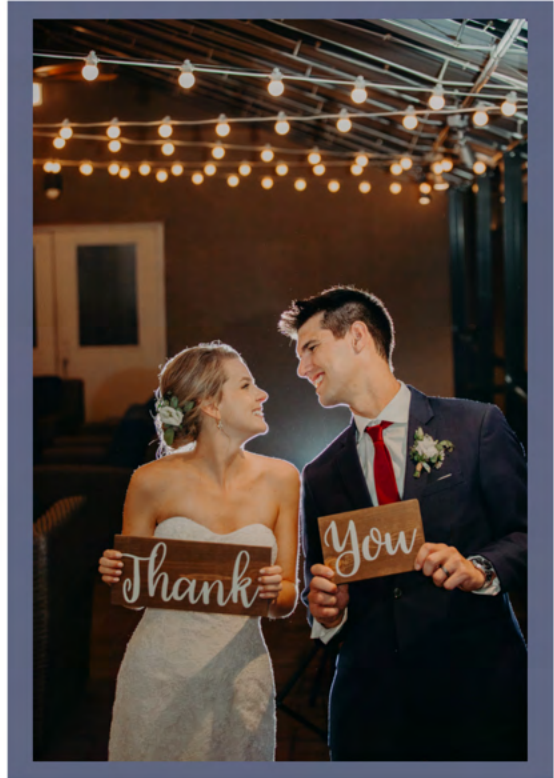
LOVE IS SWEET & SO ARE TREATS!

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