

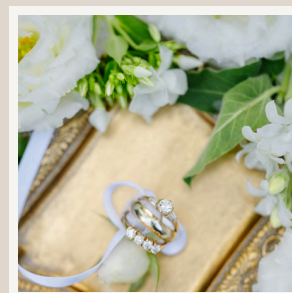
The Country House at Bluestone



Planning your big day should be exciting and fun!

At The Country House at Bluestone, we make wedding dreams come true with personalized expertise, heartfelt service, and a breathtaking setting to bring your vision to life. From your first tour to the final toast, our dedicated team will be with you every step of the way. With our all-inclusive wedding package, planning becomes a joyful journey—not a stressful task. We take care of it all: site tours, tastings, detail meetings, and a team of professionally trained chefs, servers, and bartenders to make your celebration flawless.

Your Event Specialist will guide you through all the behind-the-scenes magic, then set up and break down your event so you can soak up every unforgettable moment. We'll style your event with care, create custom signage to reflect your story, and make sure every detail is filled with love and intention. Let us help you create a day full of magic, meaning, and memories to last a lifetime. We can't wait to celebrate your love.



ALL INCLUSIVE WEDDING PACKAGE

*Seamless and stress-free —
With everything beautifully arranged and included,
all that's left is for you to enjoy the day*

Cocktail HOUR

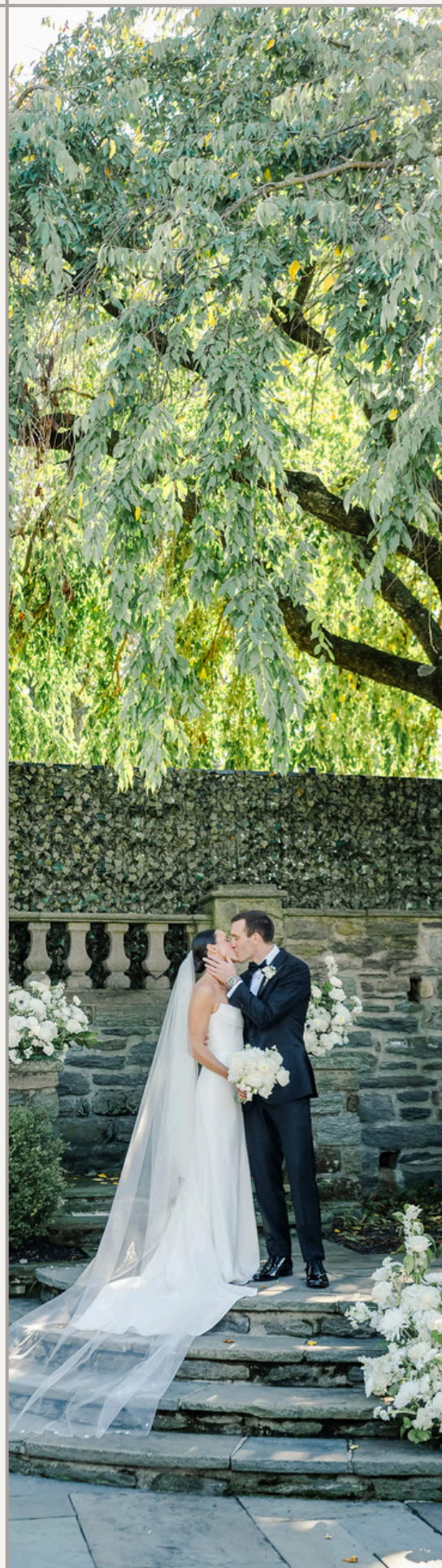
6 hour premium open bar
1.5 hour cocktail hour + 4.5 hour reception
12 passed hors d'oeuvres of your choice
5 stationed hors d'oeuvres
ice sculpture
2 signature cocktails
patio and firepit

Dinner RECEPTION

champagne toast
wine service during dinner
water glass garnish
4 course menu
choice of salad
sorbet intermezzo
choice of 3 entrées + vegetarian option
decadent dessert display
adult float station, sundae bar + chipwiches
custom wedding cake
to-go coffee bar & water as guests leave

Attendants & DECOR

napoleon chiavari gold chairs
charger plates (silver or gold)
assortment of colors for table linens & napkins
custom printed menus
table numbers & card box
personal event specialist from start to finish
bridal attendant for wedding party
two private suites to freshen up (or ask about getting ready on site)
coat room attendant (seasonal)
enjoy a round of golf for 4 guests





HOW IT WORKS

From the very first tour to the final send-off, our Event Team is here to walk beside you every step of the way. You'll be partnered with your dedicated Event Specialist from the very beginning, someone who will truly get to know your vision, your style, and your love story. They'll be with you through every meeting, every detail, every decision, helping with rentals, answering questions, and bringing your dream day to life. When the big day arrives, your Event Specialist, along with our dedicated wedding day team, will be there to ensure everything flows effortlessly. From quiet behind-the-scenes touches to heartfelt support in the moment, we're here to guide you through a beautifully seamless day filled with love, joy, and unforgettable memories.





KEY MOMENTS IN PLANNING

BOOKING PROCESS

Tour Bluestone and meet your Event Specialist
Reserve your wedding date
(complimentary 7 day hold)
Sign your event agreement
Submit your \$2,500 booking deposit
Research vendors
(photographer, florist, entertainment)

9 MONTHS PRIOR

Your second deposit of \$7,500 is due
Schedule your cake tasting
Schedule details meeting with Event Specialist

6+ MONTHS PRIOR

Attend the Chef's tasting-bring family if you want
Start choosing the special touches
(ice sculpture, linen colors, chargers, etc)
Discuss your timeline and floor plan
Schedule your ceremony rehearsal (or not)
Send invitations to guests
Purchase your wedding bands

1+ MONTHS PRIOR

Finalize all details with your Event Specialist
Schedule your drop off meeting
Apply for your marriage license

1+ WEEK PRIOR

Ceremony rehearsal (or not)
Final payment is due
Accessories are dropped off for our team to display
Meet your dedicated event team
Relax and get ready for the day of your dreams!

PREMIUM OPEN BAR

1 ½ Hour Cocktail Hour & 4 ½ Hour Reception

DOMESTIC & IMPORTED BEERS miller light, yuengling lager, blue moon, corona, coors light & craft selection

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

VODKA grey goose, tito's, kettle one, stateside & stoli

RUM bacardi, malibu & captain morgan

GIN bombay sapphire, beefeater, bombay & tanqueray

TEQUILA patron silver, espolon, casamigos, sauza gold & sauza silver

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

STATESIDE SELTZERS

SIGNATURE COCKTAILS

CHAMPAGNE TOAST + WINE SERVICE WITH ENTRÉES

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

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COCKTAIL HOUR

12 PASSED HORS D'OEUVRES

Choose From the List Below

POULTRY & PORK

buffalo chicken tart
sweet chili chicken bite
sausage stuffed mushroom
pig in a blanket
miniature cuban
chicken cordon bleu puff
peach bbq brisket wrapped pork belly (gf)
chicken lemongrass potsticker
bacon wrapped goat cheese date (gf)
chicken satay (gf)
chicken tikka masala (gf)
nashville hot chicken skewer
maple glazed pork belly skewer

BEEF & LAMB

beef tenderloin crostini with béarnaise
cheesesteak dumpling
beef wellington
lollipop lamb chop
lamb samosa
beef yakitori skewer
french onion soup bowl

VEGAN

vegetable dumpling
root vegetable kabob (gf)
caponata phyllo star

VEGETARIAN

deviled egg
corn & edamame quesadilla
miniature spinach & artichoke bowl
seasonal soup shooter
goat cheese & tomato tart
cinnamon sweet potato puff
wild mushroom & truffle toast
four cheese arancini
falafel (gf)
tempura curry cauliflower

SEAFOOD

shrimp cocktail (gf)
smoked salmon deviled egg (gf)
tuna tartare & wonton crisp
coconut crusted shrimp
scallop wrapped in bacon (gf)
crab stuffed mushroom
miniature crab cake
maui shrimp spring roll
salmon skewer with soy mirin glaze
crab & cream cheese wonton

COCKTAIL HOUR

5 STATIONED HORS D'OEUVRES

Choose From the List Below

ALWAYS INCLUDED

GOURMET CHEESE

assorted local & international cheeses with traditional accompaniments & crostini

ITALIAN MARKET

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

antipasti platter with salami, capicola, mortadella, pepperoni, artichokes & olives

marinated & grilled vegetables

CHOOSE 3 OF THE FOLLOWING TO INCLUDE

MACARONI & CHEESE BAR

traditional macaroni & assorted toppings such as bacon, chive, tomato, mushrooms, blue cheese, hot sauce & cheddar cheese

ASSORTED FLATBREADS

margherita with marinara, mozzarella cheese & fresh basil

slow braised short rib with caramelized onions & pepper-jack cheese

buffalo chicken with mozzarella cheese & blue cheese

wild mushroom with truffle, mozzarella cheese & herbs

STEAMED SEAFOOD STATION

steamed clams in your choice of garlic-white wine or beer steamed & chorizo

steamed mussels in your choice of thai basil curry or spicy marinara

crusty bread

SLIDER STATION

choice of 2 sliders: crab cake, prime beef, braised short rib, turkey, ahi tuna, portobello or impossible burger

accompaniments such as sriracha ketchup, dijon mustard, garlic mayonnaise, mushrooms, onions & pickles

FRENCH FRY BAR

choice of 2 fries: krinkle-cut, curly, boardwalk, sweet potato or tater-tots

accompaniments such as bacon, vinegar, parmesan cheese, old bay & ketchup

CEVICHE STATION

tuna tartare: sashimi-grade tuna lightly tossed in soy sauce, sesame oil, lime juice & fresh herbs

shrimp ceviche cured in fresh lime juice, with diced tomatoes, red onion, cilantro & jalapeños

crispy wontons & plantains

**can not be served in conjunction with deluxe sushi station*

DELUXE SUSHI

assorted maki & sashimi such as spicy tuna, california, ebi (shrimp) & vegetable

pickled ginger, wasabi, gluten-free soy sauce & chopsticks

**can not be served in conjunction with ceviche station*

PASTA STATION

choice of 2 pastas: cheese ravioli, potato gnocchi, cavatappi or tortellini

3 sauces included: cheesy alfredo, house marinara & pesto cream

accompaniments such as spinach, parmesan cheese, crushed red pepper & roasted tomatoes

DIM SUM BAR

ahi tuna & soy glazed soba noodles

assorted dim sum with soy sauce & wasabi

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

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 or slow roasted prime rib

SEAFOOD

branzino, striped bass, crab cake, atlantic salmon, tuna steak, crab stuffed flounder or red snapper

ALTERNATIVE

veal chop, french cut chicken, duck breast or pork chop

VEGETARIAN

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

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 rib

VEGETABLE SELECTION

broccoli | haricots verts | brussels sprouts

roasted cauliflower | asparagus | slow roasted tomatoes

STARCH SELECTION

white & wild rice pilaf | rosemary roasted potatoes

smashed garlic red bliss potatoes | whipped potatoes with chives

Ask about our Interactive Stations as an Alternative to a Plated Dinner



DESSERT BAR

Love is Sweet & So are Treats!
Everything Below is Included in Your Package

Build Your Own SUNDAE BAR

CHOCOLATE & VANILLA ICE CREAM + ASSORTED TOPPINGS
 such as butterscotch, caramel, seasonal fruit jams, strawberries,
 whipped cream, m&m's, rainbow & chocolate sprinkles, pretzels,
 chocolate chips, marshmallows, toasted peanuts

SODA FLOATS WITH ADULT TOPPER
 root beer, coke & orange sodas
 kahlua, baileys & vanilla vodka

Miniature DESSERTS

SEASONAL SELECTION OF BITE SIZED DESSERTS
 such as parfaits, brownies, tarts, cupcakes

Passed CHIPWICHES

THE PERFECT LATE NIGHT SNACK

Wedding Cake & COFFEE

COFFEE BAR SET UP WITH DESSERT
 TO - GO COFFE & WATER AS GUESTS LEAVE

