


STONE TOWER WINERY



Intimate Wedding
& Elopement Packages





Small weddings and elopements hold a special place in our hearts! Whether you're looking to exchange intimate vows for two in front of the rolling vineyards, or host a stunning dinner for your closest loved ones, we have a package to fit your needs. Our Venue Coordinators and in-house Culinary Team are here to help make your micro wedding dreams come true.

ELOPEMENT *ceremony*

Dreaming of a picturesque location to exchange or renew your vows? Stone Tower Winery offers multiple one of a kind sites perfect for Elopements and Intimate Ceremonies.

Reservations are required for all elopement sessions.

Elopements are priced at \$150 for a 1 hour time block between 11am-6pm. Advanced booking available Monday-Thursday.

Friday, Saturday and Sunday bookings will open up 2 months prior to the preferred date based on availability.

Flat Rate: \$150

Reservations Required

Maximum Guest Count: 2

(couple plus officiant and photographer)

Date Restrictions may apply



INTIMATE *wedding*

For couples looking for a ceremony followed by a short gathering of your closest friends and family, our intimate wedding package gives you the needed basics for your wedding day celebration. Utilize our on-property Virginia Room as a staging area for you and your fiance while guests gather at your selected outdoor ceremony location. We will provide chairs and barrels (upon request) for your ceremony set up. Intimate Weddings are priced at \$1,500 for a 3 hour time block between 11am-6pm. Your 3 hour timeblock includes 30 minutes of set up and photography prior to guest arrival, guests onsite for up to 2 hours, and 30 minutes of photos or vendor breakdown. Add in cheese & charcuterie boards and wine for your guests to enjoy during the short reception following the ceremony. A golf cart will be available to you during your photo session or ceremony for up to 30 minutes. Additional time may not be added to this package, and an indoor/rain location is not guaranteed. Advanced booking available Monday-Thursday. Friday, Saturday and Sunday bookings will open up 2 months prior to the preferred date based on availability.

Example Timeline: 12:00pm-3:00pm

12:00pm: Couple arrives/First Look with Photographer (golf cart available upon request)

12:30pm: Guests arrive for Ceremony/Ceremony Begins

1:00pm: Family Photos

1:30pm: Reception at ceremony location

2:00pm: Guests Depart

3:00pm: All clean up and breakdown completed

Flat Rate: \$1,500

Maximum Guest Count: 15

(couple included in final guest count)

Date Restrictions may apply



MICRO *wedding*

Our Micro Weddings Package allows couples to create the macro wedding experience for more intimate gatherings. Bring in your own creative vendors and let Stone Tower handle the catering for a customized experience. In addition to all the items included in the Intimate Weddings Package, you will also have access to a golf cart following the ceremony for couple portraits around the property.

Access to the getting ready suite, The Virginia Room, will begin at 8:00am. Exchange vows at either our Hillside or Pond ceremony locations as early as 10:30am. Following your ceremony, guests will gather in our picturesque Summit Room for your reception. Guest departure and cleanup must be completed by 2:00pm.

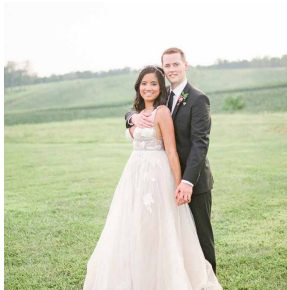
Guest Count: 25

(couple included in final guest count)

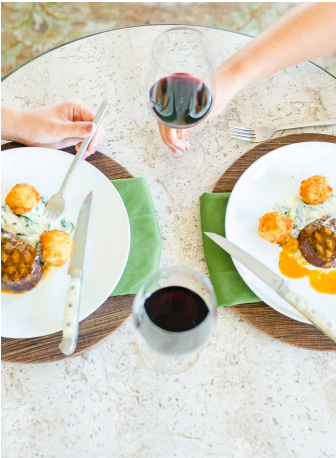
Date election is based on availability

May, June, September & October	April, July, August, & November	December, January, February & March	Holiday Weekends
\$4,500	\$4,000	\$3,500	\$4,500

Pricing does not include food and beverage selections



in-house
CATERING



PICNIC

baskets

These gourmet lunch boxes include a personal selection of a house made sandwich, side salad, potato chips, water bottle, and a Stone Tower Winery Riedel glass. Please select two sandwich options for your guests to choose from and one side salad.

\$45/per person

SANDWICH PICNIC

Smoked Turkey

*smoked gouda | garlic aioli
arugula roasted tomatoes | grilled red onion*

Italian

*cappicola | mortadella | prosciutto
romaine | roasted red peppers
provolone cheese oregano vinaigrette*

BLT

*crispy local bacon
thick cut tomatoes romaine | tomato jam*

Roasted Portobello

*balsamic | goat cheese
basil pesto mayonnaise | arugula
roasted tomatoes*

SALAD

House Chopped

*organic greens | cherry tomatoes
cucumber | shaved red onion | parmesan
rose vinaigrette*

Caesar

*crisp romaine | garlic sourdough croutons
anchovy-herb dressing | shaved parmesan*

Apple Salad

*goat cheese | organic greens | candied
pecans | dried cranberries | cider vinaigrette*

Roasted Beet Salad

*blood orange | mixed greens
goat cheese | creamy herb dressing*



BUFFET

brunch

Our brunch buffet is the perfect compliment to any late morning or early afternoon ceremony. You have the choice of one eggs selection with two add-ins, two proteins, one potato, and one griddle item. Assorted bagels, pastries and spreads will also be provided. Coffee and Tea will be available behind the bar. The buffet will be manned by a Stone Tower Winery team member to serve your guests.

\$65/per person



EGGS

Scrambled Eggs

local eggs | butter

Strata

*oven baked | diced ciabatta bread
local eggs | cream | includes two add-ins*

Frittata

*oven baked | whipped local eggs
cream butter | includes three add-ins*

POTATOES

Hash Browns

crispy shredded potatoes

Red Potatoes

roasted red potatoes | caramelized onions

Home Fries

diced potatoes | peppers | onions

GRIDDLE

Buttermilk Pancakes

*maple syrup | macerated seasonal fruit
whipped butter | pecans | estate honey*

Homemade Waffles

*maple syrup | macerated seasonal fruit
whipped butter | estate honey*

French Toast

*brioche | egg custard | powdered sugar
macerated seasonal fruit | whipped butter
estate honey*



ADD INS

Cheeses

*sharp cheddar | monterey jack | feta
pepper jack | montchevre goat
brie | smoked gouda*

Vegetables

*bell peppers | diced tomatoes
cremini mushrooms | spinach
caramelized onion*

Meats

*prosciutto | andouille sausage
breakfast sausage bacon | country ham*



MEATS

Thick Cut Bacon

Breakfast Sausage Links

Turkey Sausage

All catering is subject to an 20% service fee

BUFFET

lunch

Our buffet lunch is the perfect compliment to any afternoon celebration! Select one of our pre-curated buffets for your guests to enjoy. The buffet will be manned by a Stone Tower Winery team member to serve your guests. Please provide any dietary restrictions to your Venue Coordinator within 10 days of the event.



Greek

yogurt marinated chicken and beef
griddled pita | tzatziki | feta
cucumber and red onion salad | olives
hummus | jasmine rice | greek salad

\$60.00/person



Mexican

ancho marinated chicken | smoked carnitas
fajita vegetables | corn-black bean salsa
lime crema | corn and flour tortillas
black beans and rice | pico de gallo |
queso fresco | southwestern chopped salad

\$65.00/person

Italian

herb ricotta manicotti | italian sausage bolognese
garlic herb focaccia | bruschetta panzanella salad

\$60.00/person

French Bistro

coq au vin | garlic marinated skirt steak
parmesan truffle frites | ratatouille
fig and camembert salad

\$65.00/person

Southern

buttermilk fried chicken | pulled pork BBQ
collard greens | mac n' cheese | coleslaw
mashed potatoes | wedge salad

\$65.00/person



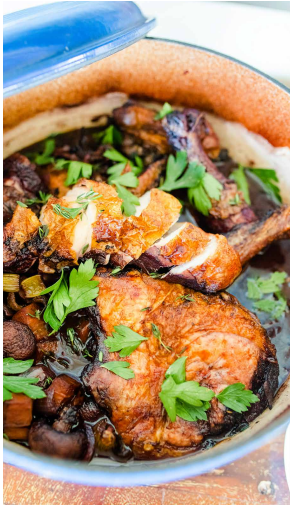
All catering is subject to an 20% service fee

BUFFET

dinner

Our in house dinner buffet is the perfect option for couples seeking a more relaxed reception. The dinner selection will consist of a salad, two proteins, three sides, and a dessert (selected from the seated dinner section). The buffet will be manned by a Stone Tower Winery team member to serve your guests. Please provide any dietary restrictions to your Venue Coordinator within 10 days of the event.

\$110/per person



SALAD

House Chopped

*organic greens | cherry tomatoes | cucumber
shaved red onion | parmesan | rose vinaigrette*

Caesar

*crisp romaine | garlic sourdough croutons
anchovy-herb dressing | shaved parmesan*

SIDES

Grilled Seasonal Vegetables

Roasted Wild Mushrooms

Sauteed Haricots Verts

Cauliflower Gratin

Potato Gratin

Horseradish Whipped Potatoes

Herb Roasted Fingerling Potatoes



ENTREES

Filet Mignon | Bordelaise Sauce

Red Wine Braised Short Ribs | Demi-glace

Pan Roasted Salmon | Lemon Beurre Blanc

Grilled Rockfish | Citrus-Thyme Vinaigrette

Prosciutto Wrapped Pork Tenderloin | Garlic-Herb Butter

Pan Roasted Chicken Breast | Mushroom Gravy

Wild Mushroom Gnocchi | Rosemary Beurre Blanc

All catering is subject to an 20% service fee

PLATED

dinner

Our seated dinner offers your guests a formal dining experience. You will select 3 hor d'oeuvres to be stationed in the space for guests following the ceremony. You will then select 1 seasonal salad, 2 premium entrees and 1 dessert for dinner. Based on your two entree selections, guests will choose their preference prior to the dinner. Stone Tower will provide escort cards displaying guests desired meals on the day of the event. Please provide any dietary restrictions to your Venue Coordinator within 10 days of the event.

\$175/per person

HORS D'OUERVES

Strip Steak

crostini | grilled onion tapenade

Bruschetta

crostini | basil | balsamic | roasted garlic | olive oil

Beef Tartare

brioche | barissa aioli | pickled onion | chopped egg

Ahi Tuna

wonton crisp | wasabi cream | soy glaze | cilantro

Shrimp

grilled and chilled | chimichurri

Smoked Duck Confit

ginger vinaigrette | wonton crisp | frisee

Crab Louie

Maryland lump crab | endive cup | classic louie dressing

Mini BLT

house bacon | toasted wheat | aioli | romaine

Moroccan Hummus

pita chip | olive tapenade

SALAD

House Chopped

*organic greens | cherry tomatoes | cucumber
shaved red onion | parmesan | rose vinaigrette*

Caesar

*crisp romaine | garlic sourdough croutons
anchovy-herb dressing | shaved parmesan*

Kale Chopped

*sparkling vinaigrette | currants
marcona almond | aged goat gouda*

Bibb Salad

*poached stonefruit | sanglier vinaigrette
pickled onion | bibb lettuce
montchevre goat cheese crumbles*

ENTREES

Wood-Fired Prime Filet Mignon

*truffle potato croquettes | local asparagus
red wine demi glace*

Grilled Coho Salmon

*garlic butter poached potato | haricots verts
lemon beurre blanc*

Pan Roasted Rockfish

*parmesan-farro risotto | citrus vinaigrette
wilted baby kale*

Pan Roasted Chicken Breast

*roasted garlic potato puree | wilted spinach
wild mushroom gravy*

12 Hour Braised Short Rib

horseradish scalloped potato | haricots verts | braising jus

DESSERTS

Chocolate Chip Cookies

Double Chocolate Brownies

Chocolate Pot de Creme

Cobbler seasonal fruit | sweet biscuit

Warm Chocolate Cake chantilly cream

Croissant Bread Pudding chocolate chips | creme anglaise

Fresh Seasonal Fruit honey | mint


ADD ONS

- Golf Cart for Photos: \$150/hour
- Individual Cheese Boards: \$8/per board
- Mimosa or Sangria (wine not included): \$8/per person
- Welcome Sparkling: \$8/per person
- Picnic Blankets: \$26/each
- Stone Tower Anniversary Wooden Box (wine not included):
 - Single Bottle Box \$20
 - Double Bottle Box: \$30
 - Six Bottle Box: \$40
- Curated Gift Boxes: Priced Based on Selection

Wedding Favors

- Set of Individually Wrapped Chocolate Chip Cookies \$2/per set
- Bottle of Stone Tower Estate or Wild Boar Wine: Price Based on Wine Selection

Not seeing what you are looking for? Reach out to your Venue Coordinator about customized options!



For more information please reach out to our
Events Team at (703) 777-2797 or
events@stonetowerwinery.com





