



Packages

Package Inclusions

All Packages Include the Following:

- Complimentary Wedding Night Bridal Suite for Bride and Groom
- Preferred Guest Room Rates for Guests
- Discounted Event Valet Parking Rate
- Complimentary Menu Tasting For Up To Four Guests
- Standard Hotel Tables and Banquet Chairs, Linens and Napkins
- Standard Hotel China, Glass, Silverware, Votive Candles
- Tables for Gifts, Place Cards, Sign-in Book, Cake, and DJ
- Wooden Dance Floor
- Complimentary Wedding Cake Cutting and Service
- Complimentary Sparkling Wine or Cider Toast
- Two Course Plated Dinner or Buffet Dinner (additional Fee)
- Coffee and Tea Service

Wedding Perks

Enjoy the following enhancements to your special day based on your overall spend

If you spend between \$10,000 - \$15,000 your package also include the following:

- Day After Breakfast For Two For The Wedding Couple With Mimosas in Perle on Maple
- Complimentary Transportation for the Wedding Couple to the Airport the Following Morning
- Complimentary Suite Upgrades for Parents of Wedding Couple At the Preferred Guest Room Rate

If you spend between \$15,000 - \$20,000 your package also include the following:

- Design Your Specialty Cocktail with the Perle on Maple Mixologist (Batch Pricing Available for your Event)
- Complimentary Cabana Rental at the Stoneleigh Court Pool For Up To 8 Guests
- One Year Anniversary Stay in a Suite, Late Check-Out of 1pm, Complimentary Valet and Breakfast for 2 at Perle On Maple

If you spend \$20,000 or more your package also include the following:

- Wedding Day Continental Breakfast and Champagne for Wedding Party in the Bridal Suite (Up to 8 People)
- Complimentary Gift Bag Delivery to Your Guests Upon Check-In
- Complimentary Use of Hotel Space for Bridal Portraits

Wedding Packages

Dorothy Draper | 129

- One Hour Cocktail Reception
 - One Hour Traditional Open Bar
 - Two (2) Passed Hors d'Oeuvres
- Three Hour Dinner Reception
 - Two-Hour Traditional Open Bar
 - Two Course Plated Dinner
 - Choice of Starter
 - Choice of Two (2) Entrées + Vegetarian Entrée

Margo Jones | 159

- One Hour Cocktail Reception
 - One Hour Traditional Open Bar
 - Four (4) Passed Hors d'Oeuvres
 - Choice of Reception Display
- Three Hour Dinner Reception
 - Three-Hour Traditional Open Bar
 - Two Course Plated Dinner
 - Choice of Starter
 - Choice of Two (2) Entrées Plus Vegetarian Entrée

Lions Den | 189

- One Hour Cocktail Reception
 - One Hour Premium Open Bar
 - Choice of Four (4) Butler Passed Hors d'oeuvres
 - Choice of Reception Display
 - Choice of Action Station
- Three Hour Dinner Reception
 - Three-Hour Premium Open Bar
 - Two Course Plated Dinner
 - Choice of Starter
 - Choice of Two (2) Entrees Plus Vegetarian Entrée
 - House Wines with Dinner

Special Menu Pricing

Children's Meals (Under 12) | \$15 per person

- Chicken Finders
- French Fries
- Fruit Cup

Vendor Meals | \$55.00

All pricing is per person, unless noted otherwise. Prices are exclusive of 25% taxable service charge, a 10% taxable event fee on food and beverage only, and applicable state tax. Prices subject to change without notice

Ceremonies Include

\$1,000.00 Per Event

Infused Water Station Upon Guests Arrival
Hotel Banquet Chairs
Microphones for Officiant and Couple

Reception

Passed Hors d'oeuvre Selection

Cold Specialties

- Baked Brie Tart | Fig Jam, Spiced Pecans (V)
- Dallas Mozzarella Heirloom Bruschetta (V)
- Roasted Pear Tartar Stilton Filo Cup | Truffle Honey
- Deviled Egg | Candied Bacon
- Chicken Salad | Wonton Cup
- Smoked Salmon Rolls | Cream Cheese on Cucumber
- Melon Wrapped In Prosciutto
- Pesto Chicken Bruschetta
- Lemon and Thyme Hummus | Red Onion Marmalade, Crispy Pita Chip
- Spicy Tuna Wonton Crisp | Sriracha Aioli | Add 2
- Rare Seared Beef | Horseradish Mousse | Add 2
- Peppered Sirloin | Chimichurri | Add 2
- Gulf Shrimp Cocktail | Add 4
- Smoked Duck Breast Brioche | Sun Dried Cherries | Add 4
- Lobster Roll Sliders | Add 7

Hot Specialties

- Chili Lime Salmon Satay | Sambal Aioli (GF, DF)
- Roasted Beets Local Goat Cheese Croquette (V)
- Chicken Empanadas | Cilantro Salsa
- Duck Confit Filo Cups | Caramelized Onions, Roasted Grapes, Thyme and Brie
- Chili Rubbed Shrimp on White Cheddar and Jalapeno Grit Cake
- Vegetable Spring Roll | Duck Sauce
- Chicken Sate | Bangkok Peanut Sauce
- Chicken Tenders | Mango-Ginger Sauce
- Chicken Quesadilla | Chipotle Sour Cream
- Toasted Spinach and Feta Phyllo Pockets
- Angus Beef Slider Brioche | Vermont Cheddar | Add 2
- Jalapeño Stuffed Quail | Smoked Bacon, Maple Glaze | Add 2
- Braised Short Rib | Whipped Potato Puree in Silver Spoon | Add 2
- Lobster Mac and Cheese Fritter | Add 4
- Caviar Loaded Baked Potato | Add 4
- Bacon Wrapped Scallop | Add 4
- Tempura Shrimp | Thai Chili Sauce | Add 4
- Wild Mushroom and Beef Wellington | Béarnaise Mayo | Add 4
- Lump Crab Cake | Remoulade | Add 7

Display Selection

Artisanal Cheese

Redneck Cheddar, Boucheron (Goat), Gruyere, Maytag Bleu, Brie, Smoked Gouda
Fresh Grapes, Fig Jam, Marmalade, Spiced Pecans
Warm Baguette, Water Crackers

Crudité

Fresh and Blanched Seasonal Vegetables
Buttermilk Ranch and Bleu Cheese Dips
Red Pepper Hummus, Dukkha
Naan Bread, Toasted Pita Chips and Crostini

Mediterranean Table

Roasted Garlic Hummus (V, GF)
Spinach and Feta Spanakopita (V)
Tomato and Parsley Tabbouleh
Cucumber Tzatziki
Citrus Peel and Herb Marinated Mediterranean Olives
Marinated Feta with Virgin Oil, Toasted Pine Nuts and Mint
Toasted Pita Chips (V)
Garlic and Rosemary Flatbread

Charcuterie Board

Capicola, Genoa Salami, Mortadella, Prosciutto
Fresh Mozzarella, Aged Provolone, Gorgonzola
Marinated and Grilled Vegetables and Mushrooms, Olives,
Roasted Tomatoes, Artichoke Hearts
Crusty Country Bread, Crackers, Crostini

Flatbreads | Add 5

Choice of Two

- **Stoneleigh Margarita** | Fresh Mozzarella, Tomato, Basil
- **Vegetarian** | Roasted Tomato, Artichoke, Goat Cheese, Spinach (V)
- **Mediterranean** | Figs, Prosciutto, Crème de Brie, Micro Arugula
- **Italian Meat Lover** | Pepperoni, Italian Sausage
- **BBQ Chicken** | Red Onion, Cilantro, White Cheddar

Stoneleigh Sliders | Add 7

Served on Brioche Buns

Select Three

- **Texas Rubbed Angus Beef Sliders** | Onion, Bacon Marmalade
- **Adobo Pulled Chicken** | Cilantro Slaw, Honey Mustard, Dill Pickle
- **BBQ Pulled Pork** | Cabbage Slaw, House Mustard
- **Portobello Mushroom and Mozzarella** | Sun-Dried Tomato Relish
- **Crab Cake** | Remoulade | Add 5

Action Station Selection

Pasta!

Select Two Pastas: Penne, Farfalle, Cavatappi and Four

Cheese Tortellini

Select Two Sauces: Basil Marinara, Herb Cream, Pesto and

Vodka Sauces

Proteins: Sweet Italian Sausage, Sliced Grilled Chicken, Shrimp

Toppings: Roasted Peppers, Caramelized Onions, Broccoli,

English Peas, Baby Spinach, Roasted Mushroom, Garlic

Confit, Parmesan-Reggiano Cheese

Extra Virgin Olive Oil

Focaccia, Roasted Garlic and Cheese Bread

Gourmet Mac & Cheese

- **Penne** | New York Sharp Cheddar Sauce
- **Cavatappi** | Monterrey Jack Cheese Sauce

Proteins | Grilled Chicken, Smoked Bacon, Pulled Pork, Baby Shrimp

Toppings | Broccoli, Roasted Red Pepper, Tomatoes, Roasted Wild Mushrooms, Green Onions, Fresh Peas

Farm Stand "Chop Chop" Salad

Greens | Romaine Hearts and Crisp Iceberg Blend

Soft Baby Field Greens and Baby Spinach Leaves

Toppings | Julienne Carrots, Diced Tomatoes, Pickled Red Onion, Sliced Cucumbers, Julienne Peppers, Candied Pecans, Olives, Toasted Pepitas, Egg, Parmesan-Reggiano Cheese, Bleu Cheese, Smoked Bacon, Focaccia Croutons

Dressings | Buttermilk Ranch and Creamy Caesar Dressings, Sesame-Ginger and Citrus Olive Oil Vinaigrettes

Fresh Rolls and Sweet Butter

Shrimp and Grits | Add 6

Smoked Gouda Grits

Blackened Jumbo Gulf Shrimp

Ancho Gravy, Hot Sauce

Taqueria | Add 6

Please Select Two

- Carne Asada
- Ancho Dusted Shredded Chicken
- Grilled Mahi Mahi

Cotija Cheese, Guacamole, Crema

Pickled Onion, Cut Limes

Salsa Rojo, Salsa Verde, Pico De Gallo

Warm Flour and Corn Tortillas

Bananas Foster | 24

Traditional New Orleans Desserts of Bananas, Brown Sugar,

Butter, Cinnamon, Banana Liquor and Dark Rum

Flambéed at The Station And Served With Vanilla Ice Cream.

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Plated Affair

Starters

Please Select One

Stoneleigh House Salad (VE, GF, DF) | Mixed Greens, Cucumber, Grape Tomatoes, Pickled Onions, Caramelized Lemon Vinaigrette

Crisp Caesar Salad (V) | Romaine Hearts, Shaved Parmesan-Reggiano, Herb Garlic Croutons, Caesar Dressing

Baby Spinach Salad (V, GF) | Honey Roasted Pears, Gorgonzola, Candied Pecans, Champagne Vinaigrette

Roasted Beets Salad (V) | Local Goat Cheese, Arugula, Frisee, Pistachio Vinaigrette

Roasted Seasonal Squash Soup (V, GF, DF) | Toasted Walnuts

Creamy Poblano | Crispy Tortillas and Pepper Jack

Roasted Tomato Basil Soup | Pesto Drizzle, Crostini

Entrées

Please Select One

Includes Chef's Selection Vegetable

Ancho Grilled Chicken | Cilantro Rice, Roasted Corn Relish

Roasted Airline Chicken (GF) | Roasted Yukon Potato, Rosemary Pan Au Jus

Prime New York Strip (GF) | Roasted Red Bliss Potatoes, Red Wine Demi Glace

Beef Tenderloin au Poive | Stone Ground Grits, Creamy Mushroom Jus | Add 5

Braised Beef Short Rib | Crispy Fried Onion White Cheddar Mashed Potatoes, Demi Glace

Pan Seared Salmon | Wild Rice Pilaf, Lemon Parsley Butter

Miso Seared Halibut | Celeric Root Puree, Miso Glaze | Add 6

Duet Enhancements

Create a unique Duet Add fee to Package Price

- Jumbo Shrimp (3) (GF) | Lemon Beurre Blanc | 11
- Jumbo Lump Crab Cake | Lemon Butter | MP
- Broiled Maine Lobster Tail (GF) | Lobster Butter | MP
- Seared Salmon (GF) | Beurre Blanc | 9
- Petite Filet | Red Wine Demi | MP

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Buffet Affair

BUILD YOUR OWN BUFFET | Add 20 to package price

Includes Rolls and Butter, Freshly Brewed Regular and Decaffeinated Coffee, and a Selection of Specialty Teas

Starters

Please Select Two

Stoneleigh House Salad | Mixed Greens, Cucumber, Grape Tomatoes, Pickled Onions, Lemon Vinaigrette

Crisp Caesar Salad (V) | Romaine Hearts, Shaved Parmesan-Reggiano, Herb Garlic Croutons, Caesar Dressing

Baby Spinach Salad (V, GF) | Honey Roasted Pears, Gorgonzola, Candied Pecans, Champagne Vinaigrette

Roasted Sweet Potato Salad (V) | Grilled Red Onions, Rosemary, Wild Flower Honey-Mustard Dressing

Three Color Salad (VE, GF, DF) | Baby Arugula, Radicchio, Endive, Fennel, Balsamic Vinaigrette

Texas Caviar | Corn, Black Eye Pea, Caramelized Peppers and Onions, Italian Vinaigrette

Roasted Beets Salad (V) | Local Goat Cheese, Arugula, Frisee, Pistachio Vinaigrette

Roasted Seasonal Squash Soup (V, GF, DF) | Toasted Walnuts

Creamy Poblano Soup | Crispy Tortillas and Pepper Jack

Roasted Tomato Basil Soup | Pesto Drizzle, Crostini

Entrées

Please Select Three

Ancho Grilled Chicken | Cilantro Rice, Roasted Corn Relish

Parmesan Crusted Chicken | Artichoke Lemon Sauce

Roasted Airline Chicken (GF) | Roasted Yukon Potato, Rosemary Pan Au Jus

Braised Beef Short Rib | Crispy Fried Onion White Cheddar Mashed Potatoes, Demi Glace

Smoked Brisket (GF) | BBQ Pearl Onions

Pan Seared Salmon | Wild Rice Pilaf, Lemon Parsley Butter

Grilled Salmon Puttanesca | Chopped Tomatoes, Capers, Olives

Miso Seared Halibut | Celeric Root Puree, Miso Glaze

Blackened Catfish (GF) | Crawfish Etouffee

Pasta Bolognese | Shaved Parmesan-Reggiano

Sun Dried Tomato Risotto | Crispy Mushrooms (V)

Mushroom Ravioli | Truffle Scented Broth (V)

Accompaniments

Please Select Two

- Truffled Mac and Cheese
- Yukon Gold Whipped Potatoes (GF)
- Herb Roasted Potatoes | Shallots, Fennel (GF, DF)
- Creamed Spinach (GF)
- Grilled Mixed Vegetable (GF, DF)
- Braised Greens, Bacon (GF)
- Haricot Vert (GF, DF, V)
- Asparagus (GF, DF, V)
- Roasted Brussels Sprouts (GF, DF, V)

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Late Nite Bites

FLATBREADS | 22

Please Select Two

- Stoneleigh Margarita | Fresh Mozzarella, Tomato, Basil
- Vegetarian | Roasted Tomato, Artichoke, Goat Cheese, Spinach (V)
- Mediterranean | Figs, Prosciutto, Crème de Brie, Micro Arugula
- Italian Meat Lover | Pepperoni, Italian Sausage
- BBQ Chicken | Red Onion, Cilantro, White Cheddar

NACHOS! | 15

Tortilla Chips, Taco Beef, Diced Tomatoes, Diced Onions
Jalapenos, Three Cheese, Sour Cream

DIP IT | 18

Tortilla Chips, Pita Crisps, Flat Breads,
Pico De Gallo, Guacamole, Pepper & lemon Hummus, Black
Bean Dip, Ranch Dip

COMFORT STATION | 22

Mini Grilled Cheeses
Homemade Tomato Soup
Cheese Fritters

SLIDERS AND MORE | 26

Texas Rubbed Angus Beef Slider | Smoked Gouda, Chef's
Special Sauce
Hot Dogs | Ketchup, Mustard, Relish, and Onions
Buttermilk Fried Chicken Tenders | BBQ and Honey Mustard
Sauce
French Fries

FRENCH PASTRIES | 21

3 Pieces Per Person

Assorted Mini Desserts Tarts, Crème Brulee, Mousse, Truffles,
Assorted Petite Fours, Macaroons
Illy Coffee, Decaffeinated Coffee, and a Selection of Black and
Specialty Teas

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Rehearsal Dinners

Bridal Suites

Bridal Suite Delights

*Priced per Platter
Serves 10 Guests*

- **Locally Sourced Crudité** | Cucumber Dill and Caramelized Onion Dips | 110
- **Hot Artichoke Dip with Roasted Garlic and Crispy Bacon** | 80
- **Brie en Croute** | Apricot or Raspberry Jam | Crackers | 84
- **Miniature Pastries, Tarts and Tea Cakes** | 120
- **Seasonal Fruit Salad** | 110
- **Assorted Fingers Sandwich Platter** | 120
- **Scones** | Raspberry Preserves, Crème Fraiche | 90

Priced per Piece

Minimum 15 Pieces per Order

- **Baked Brie Tart** | Fig Jam, Spiced Pecans (V) | 6
- **Roasted Pear Tartar Stilton Filo Cup** | Truffle Honey | 6
- **Deviled Egg** | Candied Bacon | 6
- **Chicken Salad** | Wonton Cup | 6
- **Smoked Salmon Rolls** | Cream Cheese on Cucumber | 6
- **Spicy Tuna Wonton Crisp** | Sriracha Aioli | 7
- **Gulf Shrimp Cocktail** | 8

Delightful Stations

Priced per Person | Based on 90 Minutes of Service

Minimum 10 Guests

Garden Party | 18

Assorted Domestic and Imported Cheeses
Fresh Garden Vegetables | Ranch and Cucumber Dill Dips
Seasonal Sliced Fruits and Berries | Yogurt Dip
Crispy Wafers, French Baguettes
Regular and Decaffeinated Coffee, a Selection of Specialty Teas

Sweet and Savory | 22

Assorted House Made Pastries
Quiche Lorraine and Frittata Bites
Seasonal Sliced Fruits and Berries | Yogurt Dip
Regular and Decaffeinated Coffee, a Selection of Specialty Teas

Fingerlicious | 24

Smoked Salmon and Cucumber Dill Finger Sandwiches
Charcuterie Board | Imported and Domestic Meats and Cheeses
Iced Tea, Assorted Soft Drinks, Sparkling and Still Water

Snack Pack | 15

Designer Trail Mix Station | Raisins, Granola, Sunflower Seeds, Almonds, Mixed Dried Fruits,
Yogurt Covered Pretzels, Banana Chips (V, GF, DF)
Assorted Granola and Energy Bars (V, GF, DF)
House made Chips and Dip
Iced Tea, Assorted Soft Drinks, Sparkling and Still Water

Delightful Bars

Minimum of 12 Guests for Any Bar

Ultimate Bloody Mary Bar | 15

*Priced per Guest and Based on 90 Minutes of Service
Base Bloody Mary Mix will be Served in Pitchers*

Poison | *Please Select One* | Absolut, Tito's Handmade, Ketel One

Salad | Lemons, Limes, Celery, Kosher Pickle Spears, Green Olives, Pickled Jalapeños, Marinated Pearl Onions

Protein | Bacon, Cooked Shrimp

Seasoning | Old Bay Seasoning, Garlic Salt, Celery Salt, Smoked Paprika, Lemon Pepper, Freshly Ground Black Pepper

Flavor | Tabasco Sauce, Worcestershire Sauce, BBQ Sauce

Choice of Mimosas | 13

Priced per Guest and Based on 90 Minutes of Service

Pre-Made Mimosas

Please Select Two | Served in Pitchers

- **The Cure** | Blueberry, Lemon, Prosecco
- **Pomelo** | Grapefruit Juice, Prosecco
- **Original** | Orange Juice, Prosecco
- **Kir Royale** | Crème de Cassis, Prosecco
- **Bellini** | Peach, Prosecco
- **French 75** | Gin, Lemon Juice, Prosecco, Simple Syrup

Build Your Own Mimosa

Includes La Marca Prosecco and Your Choice of 3 of the Following Juices

Watermelon | Strawberry | Pineapple | Grapefruit
Orange | Mango | Cranberry

Sangria | 13

Priced per Guest and Based on 90 Minutes of Service

Select Two | Served in Pitchers

- **White Sangria #1** | Storypoint Chardonnay, Grand Marnier, Simple Syrup, Oranges Slices, Fresh Raspberries, Fresh Strawberries Sliced Thin, Mint
- **White Sangria #2** | Proverb Chardonnay, Apple Brandy, Simple Syrup, Oranges Slices, Apples Pieces, Q Drinks Soda Water, Mint
- **White Sangria #3** | Storypoint Chardonnay, Deep Eddy Lemon Vodka, Kiwi, Watermelon Balls, Q Drinks Soda Water
- **Red Sangria #1** | Alamos Malbec, Chambord, Simple Syrup, Oranges Sliced Thin, Red Apples, Fresh Strawberries, Q Drinks Ginger Beer
- **Red Sangria #2** | Proverb Cabernet, Ketel One Orange, Simple Syrup, Fresh Blackberries, Raspberries and Strawberries, Q Drinks Soda Water

Beverages

Coffee, Tea and a Selection of Specialty Teas | 9 per Guest

Assorted Soft Drinks and Bottled Still and Sparkling Water | 5 per Guest

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Beverage

Traditional Brands

Spirits

Svedka Vodka, Bacardi Superior Rum, New Amsterdam Gin, El Jimador Tequila, Jim Beam Bourbon, Dewar's Scotch, DeKuyper Brand Triple Sec, Martini & Rossi Vermouth

Wine

Proverb Chardonnay and Cabernet Sauvignon
La Marca Prosecco

Beer | *Please Select Five*

Bud Light, Coors Light, Samuel Adams, Blue Moon Belgian White, Modelo Especial, Athletic Brewing NA, Lagunitas IPA, High Noon Hard Seltzer

Traditional Bars

PACKAGE BAR

Priced Per Guest
First Hour | 28
Additional Hours | 12

Hosted Bar

Priced Per Drink
Mixed Drinks | 12
Imported Beer | 8
Domestic Beer | 7
Wine by the Glass | 12
Cordials | 14
Soft Drinks and Mineral Waters | 5

Cash Bar

Priced Per Drink
Inclusive of Tax and Service Charge
Mixed Drinks | 16
Imported Beer | 10
Domestic Beer | 9
Wine by the Glass | 16
Cordials | 18
Soft Drinks and Mineral Waters | 7

Beer, Wine, and Soda Bar

Priced Per Guest
First Hour | 20
Additional Hours | 9

Premium Spirit Upgrade

Select Any Three (3) Spirit Brands listed below to Include on your customized bar. Your Bar will also include all Traditional Spirits, Beers and Wine. Add \$3.00 to the Package Price

Vodka | ABSOLUT, Ketel One, Wheatley, Tito's Handmade, Belvedere, Grey Goose, Absolut Citron

Gin | Tanqueray, The Botanist, Hendricks's, Bombay Sapphire, Aviation, Monkey 47, St. George Terroir, Slipsmith

Rum | Bacardi Select (Dark), Captain Morgan Original Spice, Malibu, Bacardi 8, Santa Theresa 1796, Appleton Estate Rare Blend, Plantation 3 Star

Tequila | Herradura Resposado, Milagro Blanco, Patron Silver and Reposado, Casa Del Sol, Casa Nobles Resposado, Don Julio Silver and Resposado, Casamigos, Sieta Leguas Blanco, Dos Hombres Mezcal

Scotch & Cognac | Johnny Walker Red and Black, Monkey Shoulder, The Glenfiddich 12 Year, The Glenlivet 12 Year, Hennessy VS

Bourbon, Whiskey and Rye | Buffalo Trace, Jack Daniel's, Knob Creek 9 Year, Maker's Mark, Basil Hayden's, Woodford Reserve, Hudson Bright Light, Michter's, Bulleit, Crown Royal 12 Year, High West, Angel's Envy, Bulleit Rye, Templeton Rye, Rittenhouse Rye, Jameson Irish

Wine Upgrade

Add \$2.00 to Package Prices

- William Hill Central Coast Chardonnay
- Whitehaven Sauvignon Blanc
- William Hill Central Coast Cabernet
- MacMurray Estate Central Coast Pinot Noir

Add \$6.00 to Package Prices

- Talbott Kali Hart Chardonnay
- Saint Claire Sauvignon Blanc
- Louis Martini Cabernet
- J Vineyards "Black" Pinot Noir
- Fleur Du Mer Rose
- Alamos Seleccion Malbec

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Brunch

Priced Per Guest and Based on 120 Minutes of Service

Farewell Continental

\$40.00 Per Guest

- Orange and Cranberry Juice
- Whole Fresh Hand Fruit (VE, GF, DF)
- Seasonal Sliced Fruits | Berry Garnish (VE, GF, DF)
- Fresh Baked Croissants, Danishes, and Muffins | Sweet Butter and Fruit Preserves

Choice of Two:

- Assorted Breakfast Cereals | Bananas, Whole, 2% and Skim Milk (V) *(Soy, Oat and Almond Available Upon Request)*
- New York Style Bagels | Flavored and Regular Cream Cheese (V)
- Individual Yogurts | Low Fat Fruit, Plain and Greek (V, GF)
- Yogurts Parfaits | Housemade Granola and Seasonal Berries (V, GF)

Farewell Breakfast

\$46.00 Per Guest

- **Orange and Cranberry Juices**
- **Seasonal Sliced Fruits** | Berry Garnish (VE, GF, DF)
- **Freshly Baked Morning Pastries and Sliced Artisan Bread** | Fruit Preserves and Butter
- **Assorted Breakfast Cereals** | Bananas, Whole, 2% and Skim Milk (V) *(Soy, Oat and Almond Available Upon Request)*
- **Farm Fresh Scrambled Eggs**

Choice of Two:

- Hardwood Smoked Bacon
- Country Sausage Links
- Turkey Sausage
- Smokehouse Ham

Choice of One: (V)

- Hash Browns
- Skillet Potatoes

Choice of One: (V)

- Brioche French Toast
- Griddle Pancakes

Warm Maple Syrup, Whipped Butter

Brunch Enhancement

\$15.00 Per Guest

Select Two Starters, One Entrée and Two Desserts to be Added to your Farewell Buffet

Choice of Two Starters:

- **Stoneleigh House Salad** (VE, GF, DF) | Mixed Greens, Cucumber, Grape Tomatoes, Pickled Onions, Caramelized Lemon Vinaigrette
- **Crisp Caesar Salad** (V) | Romaine Hearts, Shaved Parmesan-Reggiano, Herb Garlic Croutons, Caesar Dressing
- **Baby Spinach Salad** (V, GF) | Honey Roasted Pears, Gorgonzola, Candied Pecans, Champagne Vinaigrette
- **Caprese Salad** (V, VE, DF, GF) | Bocconcini, Cherry Tomato, Basil Leaves, Balsamic Glaze
- **Cucumber and Tomato Salad** (V, GF, VE, DF) | Red Onions, Red Wine Vinaigrette
- **Mediterranean Quinoa Salad** (V) | Diced Red Onion, Bell Peppers, Kalamata Olives, Feta, Herb Vinaigrette
- **Smoked Salmon** | Assorted Bagels, Tomato, Red Onion, Capers, Cream Cheese
- **Avocado Toast** | Guacamole, Arugula, Balsamic Syrup, Crusty Bread

Choice of One Entrée:

- **Parmesan Crusted Chicken** | Bruschetta Tomato Relish
- **Grilled Chicken** (GF) | Cilantro, Garlic, Lime, Jalapeno
- **Cheese Enchiladas** (V) | Red Chili Gravy
- **Roasted Strip Loin** (GF, DF) | Corn and Poblano Salsa
- **Grilled Salmon** | Herbed Garlic Butter and Red Pepper Risotto
- **Grilled Flank Steak** | Peppers, Green Onion, Oven Roasted Potatoes, Balsamic Jus
- **Pasta Primavera** | Penne, Seasonal Vegetables, Red Sauce (V)
- **Baked Mac and Cheese** | Cavatappi, Asiago, Cheddar, Gruyere

Choice of Two Desserts:

- **Key Lime Tart** | Sweet Whipped Cream
- **NY Style Cheese Cake** | Berry Coulis
- **Decadent Chocolate Cake** | Raspberry Coulis
- **Carrot Cake** | Caramel Sauce
- **Flourless Chocolate Cake** (GF)
- **House Baked Cookies and Brownies**

The Ultimate Bloody Mary Bar

Priced Per Guest

First Hour | 15

Additional Hours | 11

Poison | Absolut, Tito's Handmade, Ketel One

Salad | Lemons, Limes, Celery, Kosher Pickle Spears, Green Olives, Pickled Jalapeños, Marinated Pearl Onions

Protein | Bacon, Cooked Shrimp

Seasoning | Old Bay Seasoning, Garlic Salt, Celery Salt, Smoked Paprika, Lemon Pepper, Freshly Ground Black Pepper

Flavor | Tabasco Sauce, Worcestershire Sauce, BBQ Sauce

V = Vegetarian, DF = Dairy Free, VE = Vegan, GF = Gluten Free.

Due to current supply chain issues products and prices may be altered. Reasonable and comparable substitutions will be offered. All Prices are Per Guest Unless Otherwise Indicated. Prices are exclusive of 25% taxable service charge, 10% taxable Event Fee and applicable state taxes. Menu prices and taxes subject to change without notice. Consuming raw or under-cooked eggs, meat, poultry, shellfish or seafood may increase your risk of foodborne illnesses.

Information

Information

Food and Beverage

All food and beverage must be provided by the Hotel, with the exception of wedding cakes.

Your Wedding Manager and the Executive Chef will be happy to work with you to design a custom menu.

Tastings will be scheduled through your Wedding Manager, and appointment times may vary.

The Catering Department must be notified of the exact attendance of your event 4 days prior to the event. This number will be considered a guarantee, not subject to reduction. Billing will be based on this number or the actual number of guests serviced, whichever is greater.

Your food and beverage minimum includes purchases from the catering menus, wine list, and bar sales. Food and beverage minimums do not include function room rental, service charge, sales tax, or parking charges.

All food and beverage prices are based on current market value and are subject to change. Definite pricing will be confirmed 90 days prior to your event.

The higher entrée price will prevail when offering a pre-selected choice of entrée to guests. The Hotel requires an escort card and a separate individual place card at each setting denoting the entrée selection for each guest. If you would prefer to offer guests a choice of entrée on the evening of the wedding, an additional \$25.00 per person charge will apply, with a maximum of (3) main course selections.

Guest Rooms

Based on food and beverage minimums, complimentary overnight accommodations will be provided for the couple for the wedding night. Upgraded rooms are available upon request, at an additional cost. The Hotel will provide the wedding couple with an early check in/late checkout based on availability.

Gift bags for out of town guests, provided by the client, can be placed in each guest room post check-in within two hours. This service is provided by The Hotel Bell Staff. These bags may not include alcoholic beverages. There is a \$6.00 per room delivery fee.

Parking

Parking is available exclusively through Valet Services. Daily rates are:
\$12 | 0-4 hours

Preferred Vendors

Bridal Gowns & Accessories

Bridal Boutique | Amy Berend | 972-219-8500
Nordstrom Wedding Suite, North Park Dallas | Danielle Wamah | 214-231-3900 ext. 1370
Patsy's, A Bridal Boutique | 214-528-1227
The Bridal Salon at Neiman Marcus Downtown | 214-573-2663
The Bridal Salon at Stanley Korshak | 214-871-3611

Cakes

Sugar Bee Sweets | 817-903-8661
Dallas Affaires Cake Company | 214-826-9409
Panini Bakery | 214-363-1225
Tart Pastry Boutique and Studio | 469-335-8919
Delicious Cakes | 972-233-2133

DJ & Entertainment

Astounding Sound | Colby Logan | 214-418-9242
LeForce Entertainment | 214-302-8564 ext. 11
DJ Connection | 972-408-6580
Absolute Entertainment | 214-871-9900

Floral & Event Designers

Branching Out Floral and Event Design | Debby Jewesson 214-741-3807
Todd Events | 214-749-0400
Dr. Delphinium Designs | 214-522-9911
GRO Floral and Event Designs | 214-370-9846
The Garden Gate | Junior 214-220-1272

Lighting

Beyond | Jennifer Burns | 972-458-7569

Photographers

Yours Truly Media | 949-342-4476
Jennifer Yarbro Photography | 469-774-1770
John Cain Sargent Photography | 214-437-1411
Laura Miller Photography | 972-256-6016

Rentals

Marquee Event Rental | 214-458-0178
POSH Couture Rentals | 972-818-3200

Spa, Health & Beauty

Dallas Hair and Makeup | 817-946-7305
Tease to Please Hair and Makeup | 903-517-2195

Wedding Consultants

Absolutely Blooming | Marion Marshall | 214-426-6360
Emily Clarke Weddings and Events | Emily Clarke | 214-533-6711
Jackson Durham | Sara Fay Egan | 972-740-3734
Evie Morgan Events | 214-212-8189

\$18 | 4-8 hours
\$37 | 8+, Overnight

After Yes | 214-542-0668
Mathes and Co. Events | 214-350-6360

Wedding Professionals

The Hotel will provide a list of preferred wedding professionals. You are not required to choose from this list. Please provide your Wedding Manager with the contact information for the wedding professionals you do intend to use. All outside vendors must be able to provide a certificate of insurance.

Ceremonies

Wedding ceremonies can be held on site, based on function room availability. An additional ceremony fee of \$1,000.00 will apply. Audio visual equipment, floral arrangements, and food and beverage requirements are an additional cost. There are separate guidelines/costs for ceremonies taking place in the outdoor courtyard.

Labor Fees

Chef Attendants for Cuisine Bars, \$150.00 each
Bar Set up Fee, 1 per 80 guests, \$150.00 each
Coat Check Attendants, \$200.00 each

Service Fees and Taxes

A mandatory 25% service charge and applicable sales tax will be added to all Food and Beverage charges. Meeting Room Rental and Audio/Visual charges require applicable state taxes. These service charges are taxable according to your State sales tax regulation.

Payment Policies

A non-refundable deposit of 25 percent of the food and beverage minimum is required to confirm your wedding date with The Stoneleigh Hotel. For your convenience, deposits may be made by credit card. Full pre-payment of all estimated charges is due 7 working days prior to your event.