

## 2023 Christmas Celebration Package



At Stone Tree we offer on-site hosting of your Christmas Celebration or can provide off-site food only or food and service to your location.

Book your group holiday celebration with Stone Tree in a private room. Our group packages include one of our festive menus enclosed or we can customize it to fit your needs and we have ample parking for all of your guests. All rooms are decorated with a Christmas tree and Christmas centre pieces and linens. Booking is easy... contact our catering department at 519-376-7899 ext. # 3.



Your place or ours? Stone Tree offers off site catering to your door. We simply drop off the food and equipment for self service and pick up at an agreed time after your event. Centrally located on Highway

6 & 10, Stone Tree is the perfect facility for your groups holiday gathering this season.

### **RECEPTION SPACE**

We also have several venues to host your event at Stone Tree. Starting with the Sydenham Ballroom which, can easily accommodate a reception for up to 180 people, or the Inglis Room, in conjunction with the Inglis Lounge can accommodate up to 65 people. Prices vary based on the room booked and the day of the week/time of day. Your celebration room rental includes linen on Banquet style tables, Christmas Tree and Centrepieces, podium and microphone, use of large screen TVs and/or pull down screen in the ballroom, background music or the ability to play your chosen audio through our sound system, wireless internet access, china, glassware and utensils, room set up to your specifications and service and bartending staff.

Ask our event coordinator for more details.

### **Buffet Dinner Choices**

First price is full service at Stone Tree, 2nd price is we drop off the food and equipment for a self service function.

Add a second Entre for \$4.00pp

Maple Barbeque Boneless Chicken Breast \$35.40/ \$32.40

Classic Slow Roasted Roast Beef coated with a Garlic, Onion, Coffee and Steak Spice Rub and Brown Gravy\$38.05/\$35.05 Grilled Atlantic
Salmon Fillet coated
with a Maple Glaze
and Baked to
Perfection \$37.17/
\$34.17

Brown Sugar Mustard Glazed Ham \$36.95/\$33.95 Turkey Basted with
Poultry Seasoning
and Butter with
Cranberry Sage
Stuffing, Turkey
Gravy and
Cranberries
\$36.95 /\$33.95

Oven Roasted Apple, Onion and Bacon Stuffed Ontario Porkloin \$35.40/\$32.40

Macaroni & Cheese with Bacon Wild Rice Pilaf

Startch Selection (Choose 1)

Garlic Parmesan Mashed Potatoes Roasted Scallop Potatoes



Vegetable Selection (Choose 1)

Oven Roasted Mushrooms, Eggplant & Spanish Onions Roasted Sweet Potatoes, Red Onion, Brussel Sprouts, Carrots with Olive Oil

Baked Broccoli, Zucchini & Red Onion

Salad Selections (Choose 2)

Classic Caesar Salad

Garden Salad

Cole Slaw

### Salad Upgrade Selections

Spinach Bacon Salad +\$2.00pp Summer Signature Salad + \$2.00pp Waldorf Salad +\$2.00pp Sweet Broccoli Salad + \$2.00pp Greek Pasta Salad + \$2.00pp Mediterranean Salad +\$2.00pp

Dessert

Selections of Tarts, Squares, Pastries & Cookies

### Add Ons

Add on Yule Logs Cakes, Flans, Pies & Sliced Fresh Fruit +\$6.00pp

### Inclusions

Basket of Assorted Rolls & Butter

 $^*$  All Prices Plus 15 % Gratuity & 13% HST Off Site Food Only Functions 10% Gratuity





### Christmas Evening Reception Option #1 (minimum 20 People) \$24.99/\$21.99

Charcuterie Board: Assorted Cheese and Cracker Board with Olives, Artichoke Hearts Cherry Tomatoes, Assorted Cured Meats, Grapes and Berries

Gluten-free blended Pork and Beef Meatballs baked in a Marinara Sauce with a dusting of Parmesan Cheese

Basil, Bocconcini and Cherry Tomato Pops

Sliced Fresh Fruit Platter

Signature Bruschetta Cherry Tomato, served on a Toasted Crostini with a Balsamic Vinaigrette

Dessert Platter with Mini Cakes, Squares and Tarts

Regular and Decaffeinated Coffee and Tea Station

### Christmas Evening Reception Option #2 (Minimum 20 Guest) \$31.99/\$28.99

Variety of sliced cheeses including Cheddar, Monterey Jack, Havarti, Brie and others served with assorted crackers and baguettes garnished with fresh fruit.

Mini Beef Sliders served with Garlic Aioli

Grilled Vegetable Skewers

Vegetarian Samosa with a Pineapple Mango Dip

Sliced Fresh Fruit Platter

Dessert Platter with Mini Cakes, Squares and Tarts

Regular and Decaffeinated Coffee and Tea Station

\*All Prices Plus 15 % Gratuity, 13% HST Off Site Food Only Functions 10% Gratuity



### Individual Appetizers - Cold (Minimum 1 Dozen)

Basil, Bocconcini and Cherry Tomato Pops | \$2.95pp/\$2.65pp

Signature Bruschetta: Goats Cheese, Arugula, Red Onion, Heirloom Tomato served on a Toasted Crostini Drizzled with Balsamic Vinegarette | \$2.95pp/\$2.65pp

Brie Cheese with an Apple Chutney on a cracker | \$3.45pp/\$3.15pp

Hummus Crostini: A Puree Blend of Roasted Red peppers, Chick Peas, Tahini and Roasted Garlic, served on a Garlic Brushed Crostini Topped with Fresh Herbs | \$2.25pp/\$1.95pp

Tortillas with House Made Salsa and Guacamole | \$2.95pp/\$2.65pp

Garlic Hummus Platter served with Vegetable Crudité and Fresh Pita | \$2.65pp/\$2.35pp

Smoked Salmon with Cream Cheese and Capers Served on a Cracker for | \$3.75pp/\$3.45pp

Black Tiger Shrimp Skewers Poached with White Wine, Lemon and Herbs Served Chilled with Cocktail Sauce | \$3.95pp/\$3.65pp

### Individual Appetizers – Hot (Minimum 1 Dozen)

Grilled Smoked Beef Skewers (Mushroom, Onion, Tomato, Peppers, Zucchini) | \$3.25pp/\$2.95pp

Stuffed Mushrooms with Sauteed Onions and Mushroom Ends mixed with White Wine Cream Sauce and Topped with 2 kinds of Cheese | \$2.95pp/\$2.65

Grilled Vegetable Skewers (Mushroom, Onion, Tomato, Peppers, Zucchini) | \$2.75pp/\$2.45

Vegetarian Samosa with a Pineapple Mango Dip | \$3.75pp/\$3.45pp

Teriyaki Chicken Skewers | \$3.35pp/\$3.05pp

Breaded Deep Fried Coconut Shrimp served with a Vodka Seafood Sauce | \$3.25pp/\$2.95pp

Jalapeno Poppers | \$2.75pp/\$2.45pp

Warm Spinach Dip with Fried Pita Crisps and Tortillas | \$3.45pp/\$3.15pp

Oriental Spring Rolls with Plum Sauce | \$3.25pp/\$2.95pp





### **CHARCUTERIE BOARD**

Assorted Cheese and Cracker Board with Olives, Artichoke Hearts Cherry Tomatoes, Assorted Cured Meats, Grapes and Berries | \$145 Per Tray/ \$130 Per Tray

### **CANADIAN CHEESE TRAY**

Variety of sliced cheeses including Cheddar, Monterey Jack, Havarti, Brie and others served with assorted crackers and baguettes garnished with fresh fruit | \$118.50 Per Tray|\$107 Per Tray

### **GARDEN VEGETABLE CRUDITÉ**

A Large variety of seasonal vegetables served with our House Ranch dip | \$82.50 Per Tray/\$74 Per Tray

### **SLICED FRESH FRUIT PLATTER**

A selection of fresh sliced seasonal fruit including pineapple, berries, grapes, cantaloupe, honeydew, watermelon and others | \$112.50 Per Tray/\$101 Per Tray

### **ASSORTED SANDWICH TRAY**

A selection of Roast Beef, Turkey, Ham and Cheese, Egg Salad and Tuna Salad served on a selection of whole wheat, white Texas Bread & Kaiser Rolls. 30 Pieces Per Tray | \$89.85/\$80.95

### **ASSORTED WRAPS PLATTER**

Creamy Mango Salsa Grilled Chicken Wrap, Bacon Lettuce and Tomato Wrap and the Classic Chicken Caesar on a 12" Vegan Sonora Wrap cut in thirds. 30 Pieces Per Tray | \$99.90/\$89.90

Tray of Squares, Cookies, Tarts and Pastries Selection of tarts, squares, large cookies and pastries. 90 Pieces Per Tray | \$112.95/\$101.95





# Compined Holiday Luncheon at Stone tree

### WEDNESDAY DECEMBER 20TH 11:30AM-2PM

Come enjoy a festive lunch for your smaller business, team, or circle of friends, and get to know your neighbors while supporting the United Way Bruce Grey by helping them continue the great work they do for our community.

A portion of each Holiday Luncheon ticket price will go towards the United Way of Bruce Grey.

### Holiday Luncheon Menu

Turkey basted with poultry seasoning and butter, Cranberry Sage Stuffing, Turkey Gravy, Garlic Parmesan Mashed Potatoes, Fresh Vegetables, Caesar Salad, Garden Salad, Rolls and Butter, Christmas Themed Desserts and Coffee or Tea

### \$34.99 PER PERSON PLUS HST

RESERVATION CAN BE MADE BY EMAILING INFO@STONETREE.CA OR CALLING 519-376-7899, EXT #3. PLEASE SHARE YOUR GROUP NAME, CONTACT INFORMATION, AND THE NUMBER OF PEOPLE IN YOUR PARTY





### Family Gingerbread Building at Stone Tree

Sunday, November 26th, 2023 10:00 a.m.

We supply the frame, icing, candy and all the building supplies you need and you build your 2023 family, holiday traditions.





\$59.95 per house plus HST Breakfast Pastry, Fresh Fruit, Coffee, Tea and Juice will be available.





For Reservations e-mail info@stonetree.ca or call 519-376-7899, Ext #3 and leave your name, phone number, e-mail and we will confirm back with you.





### Terms and Conditions – Off-Site Catering

We would be happy to accommodate changes to any of our existing menus or to custom design a menu to suit your preferences, theme or desires.

We can easily accommodate menu requests for children.

Most appetizers can be passed if you prefer at no additional charge for full-service off-site catered events.

Gluten-free, vegetarian, vegan, or any allergic requests can easily be accommodated. A \$2.75pp surcharge will be added for each gluten-free guest request required.

Off-site catering events can be done via full service or simply the dropping off of the food and equipment which is picked up at a mutually agreeable time after the event has concluded.

Mileage Charge - \$1.50 per kilometre return from Stone Tree Golf Fitness Banquets after the first 10 kilometres.

Chafing dishes, chafer fuel, platters, bowls and all serving utensils are provided.

Disposable serving utensils, plates and cutlery packs available @ \$1.50pp

China Service @ \$2.95pp

A final number of attendees must be submitted to the caterer 72 hours before the event. We allow up to a 10% decrease in the original contracted number of attendees. The client agrees to pay for the confirmed number provided it is no less than a 10% reduction from the actual contract or the actual count at guarantee, whichever is greater.

We accept Visa, Mastercard, American Express, Debit, E Transfers or Cheque for payment of deposits and balances due. A deposit of 25% to 50% of projected costs is required to confirm your event (depending on the lead time of your celebration) and the balance is due 72 hours before the event. Smaller groups than 20 can easily be accommodated but the package pricing is not available for groups under 20 people.

Cancellation: (0%) of deposit if Cxl'd within 3 days, (25%) of deposit if Cxl'd. within 7 -31 Days, (50%) of the deposit if Cxl'd. 31-90 Days. (100%) of the deposit will be refunded if the meeting/event is cancelled 91 days or more in advance. All cancellations must be in writing.

The Gratuity Charge includes the following: 1) a Service Fee of (12%) of the total food and beverage revenue plus applicable taxes which will be distributed to facility employees, and 2) a facilities charge of 3% of total food and beverage revenue plus applicable taxes which will be retained to cover facility administrative and discretionary costs. The facility charge is not a tip, gratuity or service charge for employees.

### Other Details for Stone Tree Hosted Catered Celebrations

We would be happy to accommodate changes to any of our existing menus or to custom design a menu to suit your preferences, theme or desires.

We can easily accommodate menu requests for children.

Most appetizers can be passed if you prefer at no additional charge for full-service catered events.

Gluten-free, vegetarian, vegan, or any allergic requests can easily be accommodated. A \$2.75pp surcharge will be added for each gluten-free guest request required.

Meeting Room Rental is extra for these events. Prices vary based on the room booked and the day of the week/ time of day. The event coordinator will be able to provide a firm price for your event. Meeting room rental includes linen on Banquet style tables, podium and microphone, use of large screen TVs and/or pull down screen in the ballroom, background music or the ability to play your chosen audio through our sound system, wireless internet access, china, glassware and utensils, room set up to your specifications and service and bartending staff.

Outside food is only permitted under special circumstances and must be approved by the Food & Beverage Director before the event.

Host, Limited Host or Cash Bar options are available for your celebration.

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All public spaces, meeting rooms and dining areas are non-smoking, this includes vaping and medical cannabis.