



2023 Celebration of Life



**At StoneTree we offer on-site hosting of your event
or can provide off-site food only or food & service to your location.**

When you book a catering event for a Celebration of Life through Stone Tree catering, be it on-site or off-site, Stone Tree will donate 5% of the food revenue to Grey Bruce Hospice Chapman House in Owen Sound in the name of your loved one to help them continue to serve this critical need in our community.



We know that during this most difficult time, choosing a catering company location for your celebration and all the details can be overwhelming. At Stone Tree, we are here to support you and your family and will ensure that all your catering needs are met.

Whether the celebration is at your place or ours, we have the people, food, and experience to ensure your loved one's celebration will be remembered and experienced as they would have wanted it to be. Centrally located on Highway 6 & 10, Stone Tree is the perfect facility to bring your loved one's family and friends together.

RECEPTION SPACE

We have several venues to be able to host your event at Stone Tree. Starting with the Sydenham Ballroom which, can easily accommodate a reception for up to 180 people, to the Inglis Room which, can host up to 40 people, or in conjunction with the Inglis Lounge can accommodate up to 65 people. At Stone Tree, you are not time restricted as you have the space for up to 4 hours for your celebration. Prices vary based on the room booked and the day of the week/time of day, between \$110 and \$330 plus HST, 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. Our outdoor Marquis is also available in the summer season for use. Ask our event coordinator for more details.





Lunch or Afternoon Option #1 (minimum 20 people)

Assorted Deli Meat, Egg and Tuna Salad Sandwiches served on Texas White, Whole Wheat Bread, Kaiser Rolls, Croissants & Wraps

Vegetable Crudit  with a Ranch Dip

Sliced Fresh Fruit Platter

Dessert Platter with a selection of Squares, Tarts, Cookies & Pastries

Regular or Decaffeinated Coffee & Tea Station

Off-site, no service staff @ \$17.99pp, +10% Gratuity, +13% HST

Off-site, full service @ \$21.99pp, +15% Gratuity, +13% HST

At Stone Tree, full service @ \$19.99pp, +15% Gratuity, +13% HST

Lunch or Afternoon Option #2 (minimum 20 people)

Gnocchi Homestyle Potato Pasta

Basil, Bocconcini and Cherry Tomato Pops

Gluten-Free Blended Pork and Beef Meatballs Baked in a Marinara Sauce topped with Parmesan Cheese

Brie Cheese with an Apple Chutney on a Gluten Free Cracker

Sliced Fresh Fruit Platter

Dessert Platter with a selection of Squares, Tarts, Cookies and Pastries

Regular or Decaffeinated Coffee and Tea Station

Off-site, no service staff @ \$23.99pp, +10% Gratuity, +13% HST

Off-site, full service @ \$27.99pp, +15% Gratuity, +13% HST

At Stone Tree, full service @ \$25.99pp, +15% Gratuity, +13% HST





Dinner or Evening Option #1 (Minimum 20 Guest)

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: Goats Cheese, Arugula, Red Onion, Heirloom Tomato, served on a Toasted Crostini Drizzled with a Balsamic Vinaigrette

Dessert Platter with Mini Cakes, Squares and Tarts

Regular and Decaffeinated Coffee and Tea Station

Off-site, no service staff @ \$22.99pp, +10% Gratuity, +13% HST

Off-site, full service @ \$26.99pp, +15% Gratuity, +13% HST

At Stone Tree, full service @ \$24.99pp, +15% Gratuity, +13% HST

Dinner or Evening Option #2 (Minimum 20 Guest)

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

Off-site, no service staff @ \$29.99pp, +10% Gratuity, +13% HST

Off-site, full service @ \$33.99pp, +15% Gratuity, +13% HST

At Stone Tree, full service @ \$31.99pp, +15% Gratuity, +13% HST





Individual Appetizers – Cold (Minimum 1 Dozen)

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

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

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

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

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

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

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

Black Tiger Shrimp Skewers Poached with White Wine, Lemon and Herbs Served Chilled with Cocktail Sauce | \$3.96pp

Individual Appetizers – Hot (Minimum 1 Dozen)

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

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

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

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

Teriyaki Chicken Skewers | \$3.35pp

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

Jalapeno Poppers | \$2.75pp

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

Oriental Spring Rolls with Plum Sauce | \$3.25pp

Prices listed in individual appetizer and platter/tray sections of the Celebration of Life Menu are reflective of Stone Tree hosted and serviced functions. For off site full service please add 10%, for off site food drop off service please reduce the price of Stone Tree hosted events by 10%.





PLATTERS

Each Platter Serves 30 Guests

CHARCUTERIE BOARD

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

GARDEN VEGETABLE CRUDITÉ

A Large variety of crisp seasonal vegetables served with our House Ranch dip | \$82.50 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

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, Hogies and Croissants cut in half. 30 Pieces Per Tray | \$89.85

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

Tray of Squares, Cookies, Tarts and Pastries

Selection of tarts, squares, large cookies and pastries. 90 Pieces Per Tray | \$112.95





Customer Information
Guest Information for Celebration of Life

Organizer: _____ Date: _____

Proposed Date for Event: _____ Time Range: _____

Alternative Date for Event _____ Time Range _____

Name of Loved One: _____

Organizer Address: _____

Phone: _____ Package Chosen: _____

Fax: _____

Email: _____ Estimated # of Attendees: _____

Host Bar: _____ Cash Bar: _____ Limited Host Bar: _____

Details on Bar: _____

Off Site, No Service Staff _____ Off Site, Full Service _____ Hosted at Stone Tree _____

Please scan and e-mail or drop it off at Stone Tree and the event coordinator will follow up with you to detail and confirm your celebration. Room setup, audio-visual requirements and any other planning event details can be detailed at that time.

Contact info for

Event Coordinator:

Alan Boivin

alan@stonetree.ca

519-376-7899 (ext #111) Cell: 519-447-0449





Other Details 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.

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 Celebration (depending on the lead time of your celebration) and the balance is due 72 hours before the event.

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 for Celebrations of Life. 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. Smaller groups than 20 can easily be accommodated but 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.

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





Terms and Conditions – Off-Site Catering

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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

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The Gratuity Charge includes the following: 1) a Service Fee of (7%) 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.

