

NorthStone Country Club

Banquet Information

Thank you for considering NorthStone Country Club to host your special function. We look forward to serving you in every way possible. The following information will help us to ensure the success of your upcoming event.

Reservations

To reserve a private party, please contact our catering department at the Club. Reservations may be held up to one year in advance. Menus, room arrangements and other details for your function should be submitted to the Catering Director at least 30 days prior to your function date. All decorations must be approved by the Catering Director prior to set up. Menu tastings may be scheduled on weekdays during regular service hours and at regular pricing. We suggest set menus for all parties in private rooms.

Function rooms are assigned according to the anticipated number of guest. If there are fluctuations in the number of attendees, the Club reserves the right to adjust or alter banquet function room(s). Please note that NorthStone is a non-smoking Club. Additionally, blue jeans and denim are not approved attire at the Club.

Deposits and Cancellations

All private functions will require a signed banquet agreement and a deposit which will be determined by the Catering Director at the time of booking. Deposits will be directly applied toward the function charges. Deposits should be received no later than fourteen days after your reservation is made in order to confirm your reservation space. Deposits made to hold date during the contractual phase are non-refundable.

Guarantees

Please notify the Catering Director with the exact number of attendees by noon, five working days (120 hours) prior to the function. The number of guests listed on the banquet agreement will be considered a guarantee for which you will be charged even if fewer guests attend. An increase in the guaranteed attendance will be accepted up to 24 hours before the functions, provided space and product are available.

Charges

All food and beverage purchases are subject to a 20% service charge and applicable North Carolina sales taxes. Tax exempt charitable functions will require a tax exempt certificate prior to the function. Functions may require room rental fees and set-up charges. Other fees which may be incurred include: bartender fees, chef fees, cake cutting fees, valet fees or audio visual fees – your Catering Director will provide details. Please note that menu prices are subject to change with notice.

NorthStone Country Club

Food and Beverage

NorthStone Country Club, as a licensee, is responsible for the administration, sale and service of alcoholic beverages in accordance with county & state Liquor Authority's regulations. It is a policy, therefore, that all liquor, beer and wine products must be supplied by the Club. Except for approved charitable events and certain specialty items such as wedding cakes which the Club prefers not to prepare, all food items must be supplied and prepared by the Club.

Payments

A payment of 50% of your final menus cost is due 30 days prior to your function, when menu details are confirmed. Final payment for the function charges are made 2 weeks (14 days) prior to the event. Any additional charges such as consumption bar must be paid at the close of the event. The following payment options are accepted: member charge, approved credit card, certified check, or prior approved personal check.

Responsibilities

The host or member is responsible for the following items:

- Payment of all expenses related to their function prior to the function date
- The conduct of their guest at the function – the Club reserves the right to escort disorderly or out of control guest from the property
- Damages to or loss of any NorthStone property or facilities caused by any person connected with your event
- Injuries to any of your guests, Club staff or general public resulting from negligent actions by persons associated with your event

NorthStone Country Club shall NOT be responsible for any loss, damage or destruction of any property, whether brought to NorthStone Country Club by a guest, or left in a function room by the host or a guest.

Room Capacities

Approximate function room capacities are as follows (seated and cocktail party capacities noted)

Room	Cocktails	Banquet	Meeting	U-Arrangement
Dining Room	125	65		
Greenside Café	75	50		
Bar Lounge	60	45		
Pool Patio	600	350		
Dogwood Room	100	45	40	25
Azalea Room	100	45	40	25
Carolina Room	100	45	40	25
Carolina	400	200	230	100
Ballroom				
Veranda	150	75		
Combined	250	100	95	60
Rooms*				
Entire Clubhouse	500	350		
Wedding Garden	200	170		

*Capacities will vary with cocktail requirements, entertainment needs, seating plans, audio visual equipment, head table and dance floor request

*Combined rooms are two portions of the Carolina Ballroom

Breakfast Buffets

The Continental

*Assorted Mini Muffins, Danishes, Bagels and Poppy Seed Bread
Sliced Seasonal Fruits and Berries
Whipped Butter, Preserves and Cream Cheese
Chilled Orange Juice, Coffee & Tea*

The Deluxe Continental

*Assorted Bagels & English Muffins
Whipped Butter, Preserves and Cream Cheese
Sliced Seasonal Fruits with Berries
Assorted Cereal
Fresh Baked Biscuits filled with Egg & Cheese
With choice of: Ham, Bacon or Sausage
Breakfast Potatoes
Chilled Orange Juice, Milk, Coffee & Tea*

The Waffle & Pancake Buffet

*Sliced Seasonal Fresh Fruit & Berries
Scrambled Eggs
Belgian Waffles & Silver Dollar Pancakes
Crisp Bacon & Grilled Sausage Links
Warm Maple Syrup, Whipped Cream, Chocolate Sauce
& Assorted Fruit Toppings
Chilled Orange Juice, Coffee & Tea*

The NorthStone Breakfast Buffet

*Sliced Seasonal Fruits with Berries
Scrambled Eggs, Cheese Grits,
Crisp Bacon & Grilled Sausage Links
Breakfast Potatoes, Hot Biscuits with Sausage Gravy
Chilled Orange Juice, Coffee & Tea*

Add a Warm Cheese and Bacon Quiche to your Buffet

Add Eggs Benedict to your buffet

****Prices do not include a 20% service charge and NC sales tax***

****Breakfast Buffets are only available for 15 ppl or more***

Breaks, Refreshments & Specialties

Assortment of Bottled Soft Drinks (20oz)

Bottled Spring Water

San Pellegrino Sparkling Water

Chilled Juices

Fresh Baked Cookies

Chocolate Fudge Brownies

Fancy Mixed Nuts

Pretzels, Popcorn and Potato Chips

Tortilla Chips and Salsa

“All Day Beverage Service Package”

Coffee, Decaffeinated Coffee and Hot Tea

Bottled Sodas and Waters

Iced Tea, Assorted Juices

The Bakery Shop

Fudge Brownies

Lemon Bars

Freshly Baked Cookies

Miniature Cheesecakes

Regular & Decaffeinated Coffee

Light Afternoon Break

Sliced Fresh Fruit with a Yogurt Dip

Granola Bars

Power Bars

Popcorn

Selection of Hot Tea

Salty Sweet Break

Fancy Mixed Nuts

Popcorn

Potato Chips

Freshly Baked Cookies

Chocolate Fudge Brownies

**Prices do not include a 20% service charge and NC sales tax*

**All menu choices must be placed one week prior to event in order to ensure quality*

Luncheon Buffets

Buffets include Iced Tea, Coffee & Decaf

Charcuterie Buffet

*Chef's Soup of the Day or Texas Style Chili
Deli Platter to include Roast Beef, Turkey, Ham and Salami
Lettuce, Tomatoes, Pickles and Onions
Swiss, Cheddar and Provolone Cheeses
Cole Slaw, Picnic Potato Salad, Pasta Salad
Tossed Salad with Assorted Dressings
Assorted Bread and Condiment Assortment*

Soup & Salad Buffet

*Chef's Soup Selection
Fresh Seasonal Fruit Salad
Chicken Salad, Tuna Salad
Marinated Roasted Vegetable Salad
Bowtie Pasta Salad
Caesar Salad with Grilled Chicken
Dinner Rolls and Butter*

Assorted Sandwich & Wrap Trays

*Assorted Deli Sandwiches and Wraps cut in half and served on a tray
Chicken Salad and Tuna Salad Sandwiches with Lettuce and Tomato
Turkey and Bacon wrap with Lettuce and Tomato
Grilled Chicken Caesar Wrap
Served with Potato Chips, Pickles and Fresh Fruit*

International Grille Buffet

*Hamburgers, Grilled Chicken Breasts & Brats
Potato Salad, Cole Slaw
Sauerkraut, Boston Baked Beans
Sliced Cheeses, Tomatoes, Onions, Lettuce and Pickles,
Grilled Onions and Peppers
Appropriate Buns and Condiments*

**Prices do not include a 20% service charge and NC sales tax*

**Lunch buffets are only available for 15 ppl or more*

**All menu choices must be placed one week prior to event in order to ensure quality*

Luncheon Buffets

Buffets include Iced Tea, Coffee & Decaf

Tex – Mex Lunch Break

*Santa Fe Salad
Warm Flour Tortillas
Chicken & Beef Fajitas
Sautéed Onions & Green Peppers
Grated Cheddar & Jack Cheeses
Refried Beans & Mexican Rice
Shredded Lettuce, Jalapeños, Sour Cream,
Pico De Gallo & Guacamole
Nacho Chips with Chili Con Queso*

Little Italy

*Your choice of Chicken Parmesan, Chicken Marsala or Chicken Piccata
Large Shells stuffed with Cheese and topped with Marinara Sauce
Shrimp Fettuccine Alfredo
Garlic Bread & Tossed Caesar Salad*

North Carolina BBQ

*(choice of 2 entrees)
Pulled Pork BBQ, Smoked Beef Brisket
& Grilled Barbeque Chicken Breast
Coleslaw, Potato Salad, Tossed Salad with dressings,
Home style Baked Beans, Potato Chips,
Buns & Assorted Condiments*

Low Country Buffet

*(choice of 2 entrees)
Shrimp & Grits, Country Fried Chicken, Meatloaf, Pan Seared Pork Chops, &
Chicken Gumbo
Cornbread or Fresh Yeast Rolls
Garlic Mashed Potatoes or Sweet Potatoes
Green Beans, Brussels Sprouts, or Collard Greens*

**Prices do not include a 20% service charge and NC sales tax*

**Lunch buffets are only available for 15ppl or more*

**All menu choices must be placed one week prior to event in order to ensure quality*

NorthStone Lunch Buffet

Buffet includes House Breads and Butter, Coffee, Tea & Fountain Sodas

Salads

(Select One)

Fresh Seasonal Fruit Salad

Mixed Greens Salad

Caesar Salad

Greek Salad

Starches

(Select Two)

Horseradish or Garlic Whipped Potatoes

Oven Roasted Potatoes

Potatoes au Gratin

Rice Pilaf

Vegetable

Seasonal Steamed Vegetables

Entrées

Seafood Fettuccine with Shrimp and Scallops in an Alfredo Sauce

Penne Pasta with Grilled Chicken Breast and Basil Pesto Sauce

Spice Crusted North Atlantic Salmon with Citrus Butter Sauce

Stuffed Breast of Chicken with Spinach and Boursin Cheese

Roast Sirloin of Beef with Mushroom Demi-Glace

Spaghetti & Meatballs in a Tomato Basil Sauce

Roast Pork Loin with Plum Demi-Glace

Three Cheese Vegetable Lasagna

Carved Grilled Rib Eye Steak

Chicken Marsala

Chicken Piccata

2 Entrée or 3 Entrée Options

Add a Chef's Dessert Assortment

**Prices do not include a 20% service charge NC sales tax*

**Lunch Buffets are available for 15 ppl or more*

**All menu choices must be placed one week prior to event in order to ensure quality*

Luncheon Entrées

*Entrées include Choice of House Salad, Greek Salad or Caesar Salad,
Entrées include House Breads and Butter, Coffee, Fountain Sodas & Tea*

Grilled Atlantic Salmon

Topped w/ a Lemon Dill Sauce

Served w/ Rice Pilaf & Seasonal Steamed Vegetable Medley

Southwestern Chicken

Pan Seared Chicken Breast topped w/ Sautéed Mushrooms & Avocado in Tomato-Cilantro Sauce

Served w/ Spanish Saffron Rice & Seasonal Vegetable Medley

6oz Filet of Beef

Topped with a Mushroom Demi-Glace or Hollandaise

Served w/ garlic whipped potatoes and steamed asparagus

Charleston Style Crab Cake Duet

Two Plump Crab Cakes topped w/ a Cajun Remoulade

Served w/ Spinach infused Mashed Potatoes & Vegetable Confetti

Chicken Romano

Pan Seared Chicken Breast topped w/ a Lemon Cream Sauce & Bruchetta Topping

Served w/ Wild Mushroom Risotto & Vegetable Confetti

Pan Seared Center Cut Pork Chops

Topped with an Apple-Bourbon Chutney

Served w/ Mashed Sweet Potatoes & Green Beans Almondine

Pan Seared Corvina

Topped w/ a Shrimp Cream Sauce

Served w/ Rice Pilaf & a Seasonal Vegetable Medley

Chicken Marsala

Pan Seared Chicken Breast in a White Wine Mushroom Sauce

Served w/ Garlic Whipped Potatoes & Seasonal Steamed Vegetables

Ask about our seasonal fish selection

**Prices do not include a 20% service charge and NC sales tax*

**All menu choices must be placed one week prior to event in order to ensure quality*

Audio Visual Services

Projection Screen

Flip Chart with Markers

LCD Projector

Polycom Conference

Other services provided at NO additional charge

Easels

Power Strips

Extension Cords

Cart or Draped Table for Overhead Projector or Computer

High Speed Internet Connection

Speaker Phone

All rental items must be arranged prior to event to ensure availability

**Additional services and items available upon request*

Cold Hors d' Oeuvres

*(All prices are per 50 pieces)
Butler Passed at Your Request*

*Assorted Canapes
Assorted Finger Sandwiches
Assorted Bruschetta
Prosciutto wrapped around Asparagus
Smoked Salmon Canape
California Rolls w/ Wasabi & Soy Sauce
Jumbo Shrimp Cocktail
Oysters or Clams on the Half Shell
Oyster Shooters
Cocktail Crab Claws with Cocktail Sauce*

Hot Hors d' Oeuvres

*(All prices are per 50 pieces)
Butler Passed at Your Request*

*Mini Pizza Bites
Cheese Puffs
Smoked Chicken Quesadilla
Petite Quiches
Golden Chicken Tenders with Honey Mustard Sauce
Oriental Shrimp or Chicken Egg Rolls
Meatballs - Barbecued or Swedish
Buffalo Wings with Bleu Cheese Dip and Celery
Spring Rolls with Hot Mustard Sauce
Jalapeno Poppers
Spanakopita
Parmesan Artichoke Hearts
Crab Stuffed Mushroom Caps
Hibachi Beef Skewers
Chicken & Duxelle en Croute
Mini Crab Cakes with a Cajun Remoulade
Oysters Rockefeller
Scallops Wrapped in Bacon
Coconut Shrimp
Mini Beef Tenderloin Brochettes
Chicken Satay with a Thai Peanut Sauce
Beef & Duxelle en Croute*

** Prices do not include a 20% service charge and NC sales tax
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Presentation & Specialty Items

Fruit and Cheese Display

Crudités of Fresh Vegetables and Dip

Whole Baked Brie in Puff Pastry

Served with Raspberry Coulis, Toasted Walnuts and Sliced Baguette

Smoked Salmon Mirror

Classical Garniture, Cream Cheese, Red Onions, Capers, Chopped Egg and served on Pumpernickel Rounds or pita points

Marinated Grilled Vegetable Display

Asparagus, Squash, Zucchini, Red Peppers, & Onions marinated in herbs and spices & grilled

Antipasto Display

Prosciutto, Provolone, Salami, Mortadella, Mozzarella, Olives, Sweet Red Peppers, Artichoke Hearts, Marinated Asparagus, Eggplant, Sliced Tomatoes, Red Onions and Crusty Italian Bread

Artichoke and Crab Dip with Pita Chips

Warm Queso Dip with Tortilla Chips

Italian Salad Caprese Display

Fresh Sliced Tomatoes, Buffalo Mozzarella Cheese, Chopped Red Onion, Fresh Basil Drizzled with Olive Oil and Balsamic Vinegar

Roasted Red Pepper Hummus

Served with Pita Points

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**All menu choices must be placed one week prior to event in order to ensure quality*

Reception Stations

A Station Reception provides a less formal dining atmosphere that encourages guest to mingle and dine at their leisure.

Pasta Station

Your choice of (3) Pastas, Toppings and Sauces:

<i>Pastas</i>	<i>Toppings</i>	<i>Sauces</i>
<i>Penne</i>	<i>Chicken</i>	<i>Tomato Basil</i>
<i>Bow Tie</i>	<i>Sausage</i>	<i>Basil Pesto</i>
<i>Fettuccini</i>	<i>Primavera Vegetables</i>	<i>Bolognese Meat</i>
<i>Angel Hair</i>	<i>Shrimps</i>	<i>Oil and Garlic</i>
<i>Cheese Tortellini</i>	<i>Scallops</i>	<i>Alfredo</i>
	<i>Meatballs</i>	

Accompanied by Caesar Salad, Garlic Bread and Parmesan Cheese

Southwestern Station

*Warm Flour Tortillas
Chicken and Beef Fajitas
Sautéed Onions, Green Peppers
Nacho Chips with Chili Con Queso
Grated Cheddar and Jack Cheese
Refried Beans and Mexican Rice
Shredded Lettuce, Jalapenos, Sour Cream,
Pico Di Gallo, Guacamole*

Oriental Stir Fry Station

*Oriental Stir Fried Vegetables with Fried Rice
Your choice of two of the following stir-fry options:
Teriyaki Chicken with Carrots and Snow Peas
Sweet & Sour Tempura Chicken
Flank Steak with Shitake Mushrooms
Garlic Shrimp with Scallions
Shanghai Shrimp with Broccoli
Served with Chop Sticks and Fortune Cookies*

Reception Stations require a combined minimum food expenditure of \$20.00 per person

****Prices do not include a 20% service charge and NC sales tax***

****Chef attended stations require a \$50 Chef Fee***

Reception Stations

Raw Bar

(Priced Per Piece)

Served with Cocktail and Remoulade Sauces

Jumbo Shrimp

Cocktail Crab Claws

Oysters on the Half Shell

Clams

Chef Attended Carving Stations

(Served with Assorted Rolls & Butter)

*Whole Roasted Tenderloin of Beef
Horseradish Cream and Béarnaise Sauces*

*Roasted Turkey Breast
Fresh Cranberry Sauce and Giblet Gravy*

*Roast Prime Rib of Beef
Au Jus and Horseradish Sauce*

*Honey Glazed Spiral Ham
Honey Dijon Mustard*

*Herb Crusted Pork Loin
Apple Butter Sauce*

*Carved Rack of Lamb
Served with Mint Sauce
(Each Rack yields 8 Lamb Chops)*

**Reception stations require a minimum food expenditure of \$20.00 per person*

**Prices do not include a 20% service charge and NC sales tax*

NorthStone Dinner Buffet –

Dinner Rolls, Fountain Sodas, Coffee & Tea included

Salads

(Choose one)

Mixed Greens Salad, Caesar Salad, Greek Salad, Fresh Fruit Salad

Starches

(Choose Two)

Horseradish or Garlic Whipped Potatoes, Roasted Red Bliss Potatoes, Potatoes au Gratin, Baked Potato Bar, Twice Baked Potato, Rice Pilaf

Vegetables

(Choose one)

Seasonal Steamed Vegetable Medley, Grilled Asparagus w/ Hollandaise, Roasted Seasonal Vegetables, Green Beans Almondine

Entrees –Tier 1

Chicken Breast stuffed w/ Boursin Cheese, Spinach & Red Peppers

Horseradish Encrusted Salmon w/ Dijon Mustard Sauce

Roast Sirloin w/ Mushroom Demi-Glace

Broiled Tilapia w/ Lemon Caper Sauce

Veal Manicotti w/ Vodka Sauce

Pork Loin w/ Apple Chutney

Chicken Saltimbocca

Chicken Marsala

Entrees-Tier 2

Pan Seared Cajun Duck Breast w/ Raspberry-Mango Coulis

Filet of Pork Tenderloin w/ Juniper & Red Currant Demi-Glace

Slow Roasted Prime Rib Au Jus & Horseradish Cream Sauce

Grilled Sea Bass w/ Buerre Blanc

Entrees- Tier 3

Pan Seared Halibut in a Pernot Tomato Cream Sauce w/ Mushrooms & Leeks

Mustard Encrusted Rack of Lamb w/ Roasted Garlic Rosemary Demi- Glace

Roast Tenderloin of Beef w/ Béarnaise Sauce

Veal Chop Foyot w/ Tomato Concasse

Add Chef's Dessert Assortment

Dinner buffets require a minimum of 25 guests

**Prices do not include a 20% service charge and NC sales tax*

** All menu selections must be placed one week prior to event to ensure quality*

Dinner Entrées

*Entrées include choice of: House Salad, Greek Salad or Caesar Salad
Entrées include house breads and butter, coffee, fountain sodas & tea*

Beef

Grilled Center Cut Sirloin

*12oz Grilled Center Cut Sirloin w/ a Roast Shallot Red Wine Demi Glace
Served w/ Roasted Red Bliss Potatoes & Fresh Steamed Asparagus*

New York Strip

*Char-grilled 14 oz. New York Strip Steak with Wild Mushroom Demi-Glace
Served with Caramelized Onion Potatoes and Seasonal Vegetables
Also served Diane Style*

Beef Tenderloin Filet

*Char-grilled 9 oz. Beef Tenderloin with Brandy Mushroom Sauce
Served with Horseradish Whipped Potatoes and Seasonal Vegetables*

Blue Cheese Filet Medallions

*Twin 4oz Medallions of Beef Tenderloin Topped with Blue Cheese Crumbles & mushroom Caps
Served with Garlic Whipped Potatoes & Steamed Asparagus*

Duets

Beef Tenderloin and Seafood

*Mixed Grill of 5oz. Beef Tenderloin and Your Choice of Grilled Salmon, Chilean Sea Bass,
Jumbo Sea Scallops or Maryland Crab Cake with Chef's Choice of Sauces
Served w/ Chive Whipped Potatoes and Steamed Green Beans*

Beef Tenderloin and Stuffed Chicken Breast

*Duet of 5 oz. Beef Tenderloin and Stuffed Chicken Breast
Served with Crispy Yukon Gold Potatoes and Vegetable Confetti*

**Prices do not include a 20% service charge and NC sales tax*

**All menu selections should be placed one week prior to event to ensure quality*

Dinner Entrées

*Entrées include choice of: House Salad, Greek Salad or Caesar Salad
Entrées include house breads and butter, coffee, fountain sodas & tea*

Poultry

Stuffed Chicken Breast

*Chicken Breast stuffed with Spinach, Red Pepper, & Boursin Cheese, Topped with a Lemon
Beurre Blanc*

Served w/ Lemon Herbed Rice & Seasonal Steamed Vegetables

Chicken Marsala

*Chicken Breast Sautéed with Fresh Mushrooms, Garlic and Marsala Wine
Served with Roasted Garlic Whipped Potatoes and Green Bean Almondine*

Chicken alla Francese

*Pan Seared Chicken Breast w/ Lemon White Wine Sauce
Served w/ Rice Pilaf & Fresh Steamed Asparagus*

Seafood

Grilled Mahi Mahi

*Grilled Mahi Topped w/ Bay Sea Scallops and a Sweet Mango chutney
Served w/ Waikiki Rice & Steamed Pea Pods*

Pan Seared Halibut Oscar

*Pan Seared Halibut topped w/ Jumbo Lump crab Meat in a creamy Hollandaise Sauce
Served with Roasted New Potatoes and Fresh Steamed Asparagus*

Pan Seared Sea Bass

*Pan Seared Sea Bass topped w/ a Roast Shallot Lemon Buerre Blanc
Served w/ Garlic Parmesan Whipped potatoes & Steamed Asparagus*

Char-Grilled Atlantic Salmon Florentine

*Char-grilled Salmon with a Spinach & Lemon Caper Beurre Blanc
Served with Lemon Herbed Risotto & Vegetable Confetti*

Ask about our seasonal fish selection

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Special Event or Wedding Package

Your Package Includes:

Social Hour

As your guests arrive they will enjoy cocktails and hors d'oeuvres

Butler passed Specialty Hors d' Oeuvres

(Choose 5)

Caprese Bruschetta, Coconut Shrimp, Cheese Puffs, Mini Crab Cakes, Petit Quiche, Quesadilla Bites, Scallops Wrapped in Bacon, Spring Egg Rolls, Stuffed Mushroom Caps, Swedish Meatballs

Hors d' Oeuvres Display

Assorted Cheese and Seasonal Fruit Mirror & Vegetable Crudités with Dip

Raw Seafood Bar

(We allow for five items per guest)

A beautiful Ice Glow brimming with Shrimp, Cocktail Crab Claws, And Oysters on the Half Shell with Cocktail Sauce and Fresh Lemons

Beverages

Open Bar for Four Hours includes: Smirnoff Vodka, Tanqueray Gin, Dewars Scotch, Jim Beam Bourbon, Canadian Club Blend, Bacardi Rum, José Cuervo Tequila, Domestic and Imported Beers, House Cabernet, House Chardonnay & House White Zinfandel

(Add additional hour to bar service for \$4.00 per person)

Champagne Toast

House Selection

French Service Poured Wine with Dinner

Cabernet, Chardonnay or White Zinfandel

Menu

Select one from each category

Salads

Caesar Salad, Greek Salad or House Salad

Entrées

(Package Price Per Person)

Roast Prime Rib of Beef (10oz.)

Horseradish Sauce and Au Jus

Char Broiled Filet Mignon (8 oz.)

Mushroom Demi Glace

Roasted Pork Loin

Apple Bourbon Sauce

Stuffed Breast of Chicken

Roasted Red Pepper Cream Sauce

Chicken Marsala

Mushrooms and White Wine Sauce

Grilled North Atlantic Salmon

Hollandaise Dill Sauce

Pan Seared Sea Bass

Lemon Caper Cream Sauce

Grilled Rib Eye Steak

Brandied Mushroom Sauce

Mixed Grill Entrees

(Chef's Sauces to Accompany)

Petite Filet Mignon & Maryland Crab Cake

Stuffed Chicken Breast & Pan Seared Sea Bass

Petite Filet Mignon & Stuffed Chicken Breast

Vegetables

(Choice of)

*Steamed Seasonal Vegetables, Asparagus with Hollandaise, Sautéed Green Beans,
Roasted Vegetable Medley*

Potato or Rice Selections

(Choice of)

*Baked Potato, Garlic Whipped Potatoes, Roasted Rosemary Red Bliss Potatoes, Potatoes
au Gratin, Oven Roasted Potatoes, Rice Pilaf*

Dinner Rolls, Coffee & Tea Included

Desserts

*Chocolate Mousse in a Dark Chocolate Shell, Cheesecake Selection, Key Lime Pie,
Apple or Peach Cobbler with Ice Cream, Carrot Cake, Raspberry Sorbet with Berries,
Amaretto Parfait, Tiramisu, White Chocolate Raspberry Truffle Torte, Mini Dessert
Selection with Fruit Coulis*

Package Also Includes

Bridal Dressing Room

Bartender Fee

Cake Cutting Fee

Mirror Tiles

Votive Candles

**** To change package to a buffet add \$5.00 per person***

**** Prices do not include 20% service charge and NC Sales Tax***

Kid's Menu

NorthStone Kid's Buffet

*Buffet includes Potato Chips, Igloo of Lemonade and Water
Clothed and Skirted Buffet Table, Plates, Plastic Ware and Napkins
Two, Three, or Four Entrée Options*

Salads

(Choose One)

*Caesar Salad, NorthStone House Salad, Cole Slaw,
Fruit Salad, Macaroni Salad, Potato Salad or Pasta Salad*

Add Additional Choice

Entrees

Chicken Fingers w/ Honey Mustard

Hot Dogs

Hamburgers/ Cheeseburgers

Cheese/Pepperoni Pizza

Spaghetti & Meatballs

Macaroni & Cheese

Mini Corn Dogs

Pulled Pork BBQ

Accompaniments

(Choose One)

Seasonal Vegetables

Green Beans

Mashed Potatoes

Smiley Fries

Desserts

Tray of Cookies or Individual Scoops of Ice Cream

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Desserts

Specialty Coffees and Dessert Table

*Gourmet Flavored Coffees and Teas
Chef's Selection of Miniature Desserts
Assorted Cakes, Pies, Cheesecakes and Chocolate Mousse
Chocolate Dipped Strawberries
Add Crème Brulée Flambé or Bananas Foster*

Chocolate Fountain

Your Choice of:

Belgian Dark Chocolate, Milk Chocolate or White Chocolate

Choose three of the following dipping options:

Strawberries, Pineapple, Marshmallows, Pretzels, Pound Cake, Assorted Cookies, Angel

Food Cake

(100 person minimum required, must be ordered 3 months in advance to ensure availability)

Chocolate Mousse Parfait

Topped with mixed Berries and Whipped Cream

Assorted Plated Desserts

New York Style Cheesecake

Key Lime Pie

Chocolate Layer Cake

Carrot Cake

Tiramisu

**Prices do not include a 20% service charge and NC sales tax*

**All menu selections must be placed one week prior to event to ensure quality*

Bar Packages

Option 1

Beer & Wine

Domestic & Import Beers

*To include: Budweiser, Bud Light, Miller Light, Michelob Ultra, Coors Light Yuengling,
Corona & Heineken*

House Merlot, Cabernet, Chardonnay, Pinot Grigio & White Zinfandel

Option 2

Beer, Wine & Liquor

“House” Package

*Smirnoff Vodka, Seagram’s Gin, Castillo Rum, Montezuma Tequila, Ten High Bourbon,
Canadian Club Whiskey & Crawford’s Scotch*

Call Package

*Absolute Vodka, Tangueray Gin, Jack Daniels, Dewers, Jose Cuervo, Seagram’s 7,
Bacardi Silver & Captain Morgan Spice Rum*

Premium Package

*Grey Goose Vodka, Crown Royal, Bombay Sapphire Gin, Jose Cuervo 1800,
Makers Mark, Glenlivet & Malibu Rum*

**** Option 2 Packages include Domestic & Import Beer, House Wines & Cordials***

We will provide a bartender per every 75 guests. Additional Bartenders have a \$50 fee.

**Prices do not include a 20% service charge and NC sales tax*

Bar Packages

Hosted Consumption Bar

(Consumption Basis of Liquor, Beer and Wine)

*House Wine
Domestic Beer
Imported Beer
House Liquor
Call Liquor
Premium Liquor
Cordials*

Cash Bar

(Price inclusive of tax & gratuity)

*House Wine
Domestic Beer
Imported Beer
House Liquor
Call Liquor
Premium Liquor
Cordials*

Additional Beverages

*Domestic Keg (1/2 Barrel)
Imported Keg (1/2 Barrel)
House Wine (per bottle)
Champagne (per bottle)
Champagne Punch (per gallon)
Mimosas (per gallon)
Bottled Sodas & Water
San Pellegrino*

***Note: Consumption Bars require a minimum spend of \$300.00.
We will provide a bartender per every 75 guests. Additional Bartenders have a \$75fee.
*Prices do not include a 20% service charge and NC sales tax***

Additional Wedding Party Services Available

*Additional service may add an upscale look to your event.
Let us do the work for you.*

<i>Ceremony Coordinator</i>
<i>Colored Lap Length Table Cloths</i>
<i>Colored Floor Length Table Cloths</i>
<i>White Floor Length Table Cloths</i>
<i>Overlays</i>
<i>Colored Napkins</i>
<i>Chair Covers</i>
<i>Sashes</i>
<i>Votive Candles</i>
<i>Valet Parking</i>
<i>Staging</i>
<i>Ice Sculptures</i>
<i>Champagne Fountain</i>
<i>Floral Centerpieces</i>
<i>Disposable Cameras</i>
<i>Wedding Favors</i>
<i>Chargers</i>
<i>Specialty Chargers</i>
<i>Tents</i>
<i>Veranda Enclosure</i>
<i>Cocktail Tables</i>
<i>Cake Stands</i>
<i>Unity Candles</i>
<i>Ceremony Candelabras</i>
<i>Place Cards</i>
<i>Lanterns</i>

**Additional pickup & delivery fees may apply*

**All rental items must be arranged prior to event to ensure availability*

**Additional services and items available upon request*