



STONEWOOD
 WEDDINGS & CONFERENCE CENTER
 GREEN BAY, WI

EVENT RENTAL
YOUR INVESTMENT INCLUDES:

- Ballroom space rental
- Round tables, banquet tables and chairs
- Floor-length linens and napkins offered in a variety of colors
- China, glassware and silverware
- Projector screen
- Stage
- Podium
- Microphones
- Parking

ROOM RENTAL RATES

GRAND BALLROOM
Seating Capacity 350

SATURDAY *\$6500/\$5500*
 FRIDAY *\$5900/\$5300*
 SUNDAY-THURS *\$5400/\$4900*

EMERALD BALLROOM
Seating Capacity 150

SATURDAY *\$3000/\$2500*
 SUNDAY- FRIDAY *\$2000/\$1750*

WILLOW BALLROOM
Seating Capacity 150

SATURDAY *\$3000/\$2500*
 SUNDAY- FRIDAY *\$2000/\$1750*

LARGE CONFERENCE ROOM
Seating Capacity 72

SATURDAY *\$1000/\$1000*
 SUNDAY- FRIDAY

ONYX ROOM
Seating Capacity 40

SATURDAY *\$500/\$500*
 SUNDAY- FRIDAY

HAWTHORN ROOM
Seating Capacity 32

SATURDAY *\$500/\$500*
 SUNDAY- FRIDAY

PEAK/OFF-PEAK*



**Peak months May-October. Off-Peak months November-April*

**** ASK US ABOUT OUR HALF DAY RENTAL RATES****

****HOLIDAY RATES MAY VARY****

Accommodates up to 350 guests

Up to 72 guests auditorium style: conference rooms

Available for daytime and evening events

📞 920.770.4033 📍 850 Kepler Drive Suite B • Green Bay, WI 54311 ✉️ events@stonewoodvenue.com 🌐 stonewoodvenue.com

Seating capacities are subject to change based upon set up requirements for events. Prices do not include 23% service charge or 5.5% Wisconsin sales tax. All prices are subject to change without notice. '26



STONEWOOD ENHANCEMENT MENU

TALL SILK FLORAL CENTERPIECES \$25 EACH

SHORT SILK FLORAL CENTERPIECES \$15 EACH

GOLD CEREMONY DUAL HEXAGON ARCH \$75

VOTIVE CANDLES \$2 EACH





STONEWOOD ENTREE DETAILS

HORS D'OEUVRES/LATE NIGHT MENU

(Menu based on 50 guests)

Bourbon Glazed Meatballs	\$95	Spinach Artichoke Dip with Naan Bread Dippers	\$150
Smoked Kielbasa Coated in Applesauce or BBQ Sauce	\$80	Cheese and Sausage Tray <i>Cubed Cheddar, Swiss, Pepper Jack served with crackers & grapes</i>	\$155
Stuffed Mushrooms <i>Choice of Andouille Sausage or Goat Cheese or Pesto Cheddar</i>	\$80	Seasonal Fruit Tray <i>(October-April, not recommended)</i>	\$70
Jumbo Shrimp Cocktail	\$175	Fresh Vegetable Tray	\$70
Crab Cakes with Spicy Remoulade <small>(3oz)</small>	\$195	18" Charcuterie Tray	\$160
Traditional Wings <i>Pick 1: Ranch, BBQ, or Honey Mustard</i>	\$140	Grazing Table <i>2- 6' tables/\$12 per person over 50 people</i>	\$600
Boneless Wings <i>Pick 1: Ranch, BBQ, or Honey Mustard</i>	\$85	Pizza <i>(Pepperroni, Sausage, Cheese, Veggie, BBQ)</i>	\$20 per pizza
Chicken Fingers <i>Pick 1: Ranch, BBQ, or Honey Mustard</i>	\$130	Homemade House Chips <i>w/Carmelized Onion Dip</i>	\$75

FAMILY STYLE Serves 1 1/2 pieces per guests

Broasted or Baked Chicken Along With Sirloin Beef Tips Served With Mashed Potatoes, Dressing, Gravy, Coleslaw, Roasted Fresh Vegetables, Dinner Rolls, Fresh Brewed Coffee (Regular and Decaf), Hot Tea, or Iced Tea.

\$27 Per Adult

\$13 Per Child

(Ages 4-10. Children 3 & under are FREE.)

PLATED OPTIONS

SALAD

SELECT 1

House Salad- Mixed greens, grape tomatoes, shaved carrot, cucumbers, sliced radish, croutons served with house dressing.

Steak House Wedge Salad- iceberg wedge with bacon crumbles, sliced red onion, grape tomato, blue cheese crumbles. Served with bleu western dressing.

Signature Salad- mixed greens, toasted pine nuts, jicama, mixed berries, pineapple, goat cheese. Served with house dressing.

Brussel Sprout Salad- mixed greens, roasted bruseel sprouts, candied pecan, jicama, poppy seed. Served with house dressing.



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STONEWOOD ENTREE DETAILS



SIDES- SELECT 1 STARCH & 1 VEGETABLE

- Rice Pilaf
- Cilantro Lime Rice
- Au Gratin Potato
- Roasted Yukon Potato
- Sautéed Egg Noodle with garlic and rosemary
- Fresh Roasted Vegetables
- Roasted Corn Salad
- Roasted Asparagus with Bacon
- Honey Glazed Carrots
- Garlic Mashed Potatoes

PLATED ENTREES- SELECT UP TO 3

BEEF

- Choice Tenderloin Steak with Demi Glaze **Market**
- Filet Mignon with White Wine Garlic Sauce **Market**
- Prime Rib **Market**
- Glazed Smoked Beef Brisket **Market**
(Accentuating refined layers of oak, spice, & lingering smoked depth.)

CHICKEN

- Garlic Herb Roasted or Garlic Rosemary Chicken Breast **\$38**
- Chicken Marsala in White Wine Sauce **\$40**
- Chicken Chasseur with Shallots, Garlic Mushrooms and Tomato **\$41**

SEAFOOD

- Maui Teriyaki Glazed Salmon **\$39**
- Orange and Lemon Baked Roughy Filet with Lemon Butter and Parsley **\$39**

PORK

- Bacon Wrapped Pork Filet with White Wine Sauce **\$39**
- Center Cut Apple Chutney Pork Chops **\$39**
- Pork Calypso with Dark Rum and Ginger Sauce **\$39**
- Pan Seared Pork Tenderloin with Tomatillo Sauce and Cilantro **\$41**

PASTA

ADD \$2 for GF pasta

- Grilled Chicken Breast Over Pasta with Pesto Sauce **\$42**
- Sesame Shrimp Cantonese with Broccoli, Garlic Butter, and Spicy Noodles **\$41**
- Pasta Primavera with Basil and Roasted Tomatoes **\$29**
- Pan Seared Scallops Over Angel Hair Pasta with Garlic Butter **\$41**

VEGETARIAN

- Portobello Stuffed Mushroom with Balsamic Glaze **\$30**
- Wild Rice Stuffed Pepper **\$29**

CHILDREN'S MENU

Ages 4-10. Children 3 and under are FREE.

Includes first course option, assorted fruit bowl and french fries.

- Breaded Chicken Fingers **\$14**
- Macaroni and Cheese **\$14**
- Cheeseburger **\$14**
- Grilled Cheese **\$14**



**Regular and Decaf Coffee,
Hot Tea, or Iced Tea Included.**



STONEWOOD BUFFET OPTIONS



DINNER BUFFET

All Buffets Include Assorted Dessert Bars, Cookies,
Freshly Brewed Coffee (Regular and Decaf), Hot or Iced Tea

CLASSIC

Baked or Broasted Chicken, Beef Tips, Mashed Potatoes, Stuffing, Gravy, Sweet
Coleslaw, Roasted Fresh Vegetables, Dinner Rolls and Butter, and House Salad

\$29 Per Adult

SOUTH OF THE BORDER

Marinated Grilled Chicken, Ground Beef, Spanish Rice, Roasted Red and Green
Peppers, Chips and Salsa and Chili Con Queso, Diced Tomatoes, Shredded Lettuce,
Sour Cream, Chopped Onions, Sliced Jalapenos and Warm Flour or Corn Tortillas

\$32 Per Adult

\$3.50 up charge to replace ground beef.

TASTE OF ITALY

Chicken Parmesan with Roasted Tomato Marinara, Manicotti, Fettuccini
Alfredo, Penne Pasta, Chicken or Italian Sausage, Classic Ceasar Salad,
Minestrone Soup, and Breadsticks

\$35 Per Adult

\$3.50 up charge for italian sausage with peppers & onions.

CARVING STATION

CHOICE OF 2 MEATS

Carved Prime Rib • Carved Ham or Turkey • Roasted USDA Choice Tenderloin

\$45 Per Adult

Market price for Tenderloin

CHOICE OF 2 STARCH & 2 VEGGIES

Sauteed Egg Noodle with Garlic and Rosemary
Garden Rice Pilaf
Sweet Potato Mash
Twice Baked Mashed Potato with Ricotta

Bavarian Brussel Roasted Brussel Sprouts
Fresh Roasted Vegetable Blend
Honey Glazed Carrots

Signature Salad - Mixed Greens, Toasted Pine Nuts, Bacon Crumbles,
Red Onion, Grape Tomatoes, and Goat Cheese. Served with Dressing
Choice of Raspberry Vinaigrette, House Vinaigrette, or Ranch

Horseradish and Au Jus Sauce



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Uniformed Chef Attendant Fee of \$150. Minimum 50 people. Prices do not include 23% service charge applied to in-house catering or 5.5% Wisconsin sales tax. An additional fee of \$150 per staff member will apply when using an outside caterer. All prices are subject to change without notice. Consuming undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food born illness.



STONEWOOD LUNCH OPTIONS

PLATED LUNCH

Served with Dinner Rolls, Butter, Freshly Brewed Coffee (Regular & Decaf), Hot or Iced Tea

\$24

FIRST COURSE- SELECT 1 OPTION

- **House Salad**- Mixed Greens, Heirloom Tomatoes, Shaved Carrots, Cucumbers, Sliced Radish, Croutons, and House Dressing
- **Steak Wedge Salad** - Iceberg Wedge with Bacon Crumbles, Sliced Red Onion, Grape Tomatoes, Bleu Cheese Crumbles, and Blue Western Dressing
- **Brussel Sprout Salad** - Mixed Greens, Roasted Brussel Sprouts, Candied Pecans, Jicama, Poppy Seeds, and House Vinaigrette

SECOND COURSE- SELECT 2 OPTIONS

- Beef Brisket, Macaroni and Cheese, Sweet Corn
- Herb Roasted Chicken, Garlic Mashed Potatoes with Gravy, Fresh Roasted Vegetable Blend
- Roasted Pork Loin with Apple Chutney Sauce, Rice Pilaf, Honey Glazed Carrots
- Teriyaki Glazed Salmon, Roasted Yukon Potato, Roasted Asparagus with Bacon

LUNCH BUFFET *Served with Freshly Brewed Coffee (Regular and Decaf), Hot or Iced Tea*

CLASSIC

Baked Chicken, Beef Tips, Mashed Potatoes, Dressing, Gravy, Sweet Coleslaw, Fresh Roasted Vegetable Blend, Dinner Rolls and Butter

\$26

SOUTH OF THE BORDER

Chicken, Ground Beef, Spanish Rice, Refried Beans, Chips and Salsa, Diced Tomatoes, Shredded Lettuce, Sour Cream, and Warm Flour Tortillas

\$28

TASTE OF ITALY

- **Choice of Two Noodles:** Penne, Rotini, Bowtie, Fettuccini, Spaghetti
- **Choice of Two Sauces:** Italian Sausage, Meat Sauce, Marinara, Alfredo, or Vodka Red Sauce
- **Choice of Two Proteins:** Chicken, Meatballs, or Italian Sausage
- Tossed Caesar Salad, Breadsticks, and Parmesan Cheese

\$34

LUNCH *Includes Individual Bag of Cape Cod Chips, Condiments, and Cookie*

TURKEY Served on Whole Wheat Grain
Sliced Turkey, Provolone Cheese, Lettuce, Tomato, Red Onion

\$18

HAM Served on Rye
Sliced Ham, Swiss Cheese, Lettuce, Tomato

\$18

ROAST BEEF Served on Ciabatta Bun
Sliced Roast Beef, Provolone Cheese, Lettuce, Tomato, Red Onion

\$18

ITALIAN Served on Herb Focaccia Bread
Sliced Italian Meats and Cheese, Lettuce, Tomatoes, Italian Seasoning, Pepperoncini, Red Onion

\$18

VEGETARIAN WRAP
Spring Mix, Black Olives, Garbanzo Beans, Cucumber, Cherry Tomatoes, Carrot, Red Pepper

\$18



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STONEWOOD BEVERAGE PACKAGE

FUN ADDITIONS

Champagne Toast	\$25 per bottle
Punch or Lemonade Bowl	\$20 per gallon
Champagne Punch or Mimosas	\$150 per 2.5 gallon container

SILVER PACKAGE

LIQUOR- \$7 PER GLASS

Three Olives, Seagrams Gin, Cruzan Spiced Rum, Bacardi, Bacardi Limon, Clan MacGregor Scotch, E&J Brandy, Evan Williams Kentucky Straight Bourbon, Jim Beam Bourbon, Kesslers, Dekuyeper Amaretto, and Jose Cuervo Tequilla

GOLD PACKAGE

LIQUOR- \$8 PER CLASS

Absolut, Absolut Citron, Beefeater Gin, Bombay Sapphire, Captain Morgan Spiced Rum, Titos, Seagram's 7, Malibu, Mt Royal Light Whiskey, Dewars White Label Scotch, Korbel Brandy, El Jimador Tequila, Hornitos Tequila, Canadian Club, Southern Comfort

PLATINUM PACKAGE

LIQUOR - \$9 PER GLASS

Grey Goose, Kettle One, Tanqueray Gin, Jack Daniels, Crown Royal, Johnnie Walker Red Scotch, Tin Cup Whiskey, Anzac Brandy, Diplomatico Exclusive Rum, Diplomatico Mantuano Rum, Meyers Dark Rum, Jameson, Makers Mark, Tres Agaves Blanco Tequila, Tres Agaves Reposado Tequila

BEER

DOMESTIC BOTTLE - \$5 PER BOTTLE

IMPORT & SPECIALTY - \$6 PER BOTTLE

DOMESTIC KEG - \$300 PER KEG

Bud Light • Miller Light • Coors Light • Michelob Ultra
Yuengling Lager • Yuengling Flight

IMPORT AND SPECIALTY KEG - \$350 PER KEG

New Glarus Spotted Cow • Titledown Green
19 IPA • Hinterland Packerland Pilsner
* Ask about more flavors.

WINE

\$9 PER GLASS

\$38 PER BOTTLE



SODA & JUICE

Soft Drinks (Coke Products)	\$3.00 each
Bottle Water	\$3.00 each
Orange Juice	\$3.50 each
Cranberry Juice	\$3.50 each
Pineapple Juice	\$3.50 each
Grapefruit Juice	\$3.50 each
Bottomless Fountain Soda	Dry Wedding/\$3 per person With Bar Service/\$1 per person

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STONEWOOD DESSERTS

CHEESECAKE BY THE SLICE

Flavors: Seasonal and rotating flavors available

\$11 per slice

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