

STONEHOUSE

PRIVATE DINING & CORPORATE EVENTS

[BOOK NOW](#)

50 STIRLING RD, WARREN, NJ 07059, USA
908.754.1222

by landmark
colorful luxury

WELCOME TO STONE HOUSE



by *landmark*
TAVERNS



Nestled in 10 acres of meticulously lush gardens in the stunning Watchung Mountains, Stone House is where luxury meets rustic contemporary and provides a picturesque backdrop for your next special event.

Stone House features a full-service restaurant and beautiful event spaces including The Grand Ballroom, The Lodge, and the Townhouse. Each space offers a wealth of opportunity for any event. With captivating charm and exceptional culinary options, these spaces are equipped to give you and your guests an unforgettable experience. Plus, our enchanting gardens and grounds offer endless room to roam and enjoy outdoor games.

STONEHOUSE

EVENT SPACES



ROOM

CHEF'S ROOM

WATER TABLE

OUTDOOR LIBRARY

TOWNHOUSE 1 & 2

LODGE

BALLROOM

CAPACITY

UP TO 16

UP TO 16

UP TO 40

UP TO 40

UP TO 250

UP TO 375

STONEHOUSE

CHEF'S ROOM

The Chef's Room at Stone House is a glass-enclosed, private dining room adjacent to the kitchen with direct views onto the culinary action. Guests enjoy chef-curated tasting menus in a totally exclusive space making it perfect for executive dinners and intimate celebrations.

NUMBER OF GUESTS

Up to 16

SET-UP OPTIONS

The Chef's Room features one fixed, long table. Table Size is 52" x 132". For accessibility purposes, please note that there are a few steps up to room.

TIMING

Availability is based on standard opening and closing times at Landmark Tavern.

PRICING

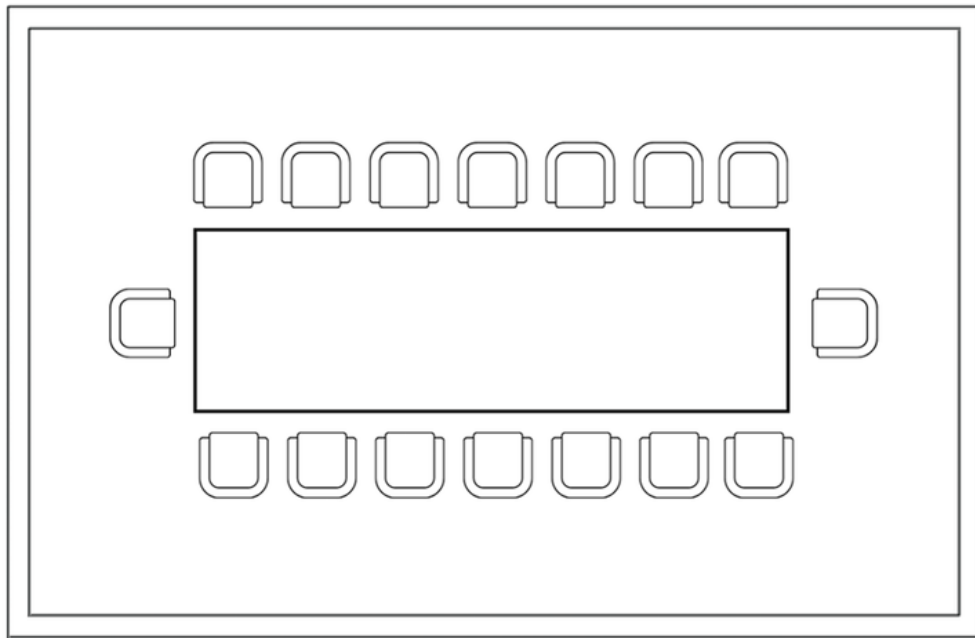
There is no food and beverage minimum. However, we require all parties of 13+ guests to dine from one of our private dining menus which can be found in the pages that follow.



CHEF'S ROOM SET-UP

1 LONG TABLE

SEATED MEAL,
ACCOMMODATES UP TO 16



WATER TABLE

A beautiful and truly unique dining experience as you watch menu items float around the table. Whether you're planning a milestone celebration or an exclusive business dinner, our Water Table adds a signature touch of creativity and sophistication your guests won't forget.

NUMBER OF GUESTS

Available for parties of 12 - 16 guests

SET-UP OPTIONS

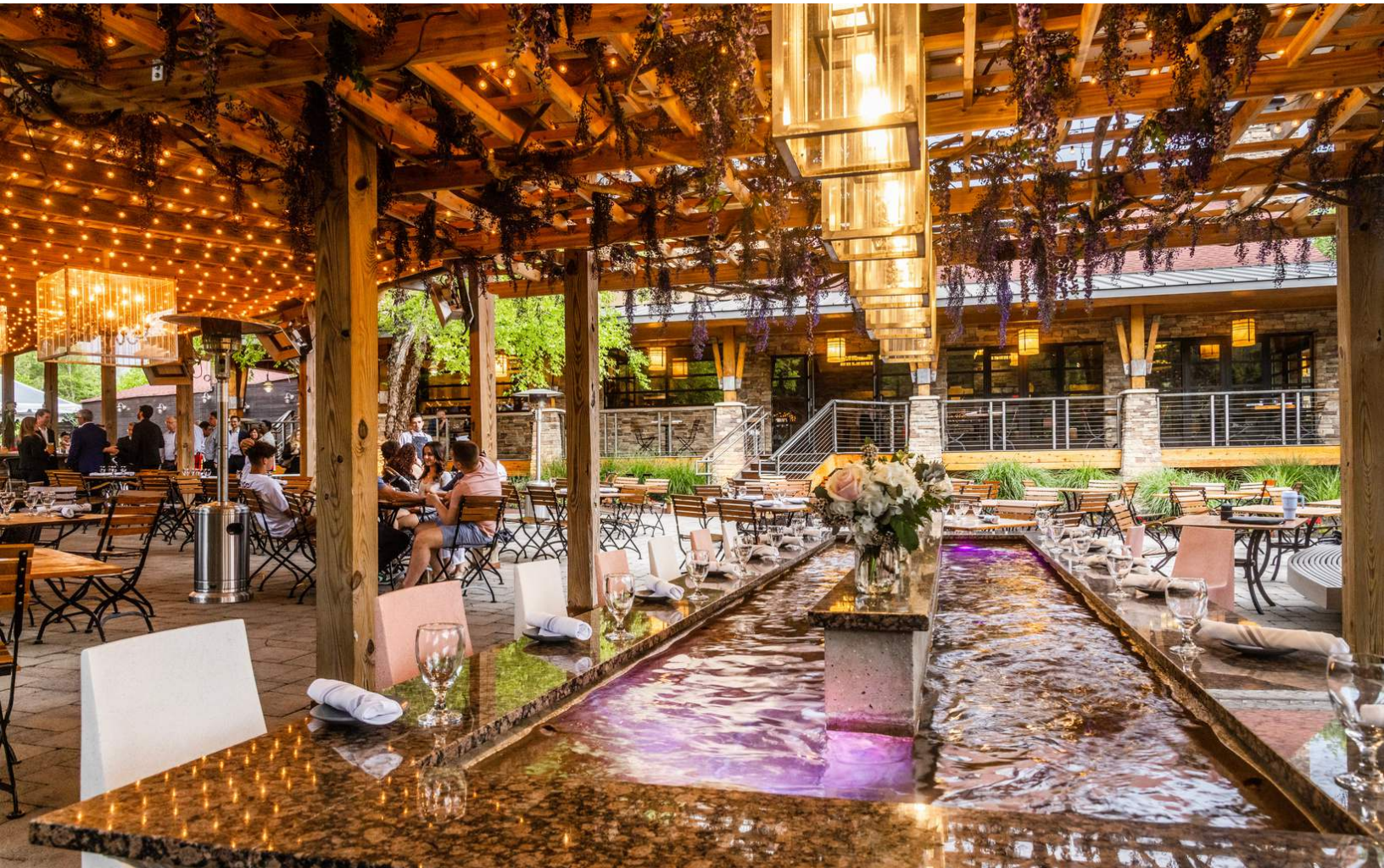
The Water Table offers fixed seating and is located on our outdoor patio / covered pergola.

TIMING

Availability is based on standard opening and closing times at Landmark Tavern.

PRICING

There is no food and beverage minimum. However, we require all parties dining at the Water Table to order from our Water Table Menu which is available in the pages that follow. This is a Chef Curated Experience.

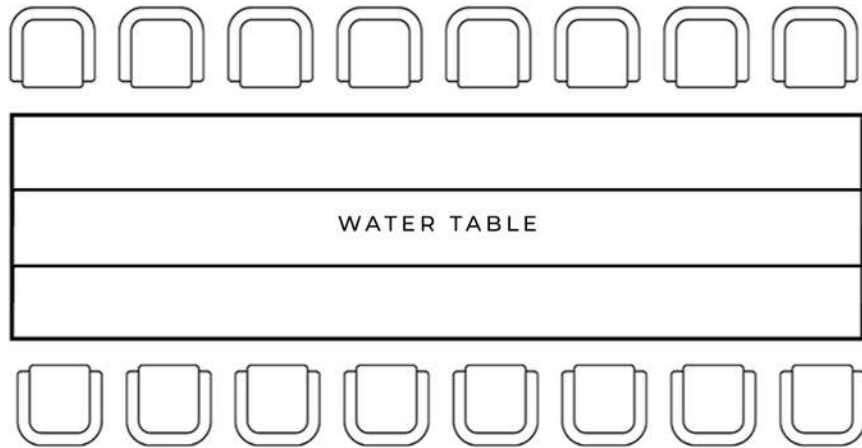


STONEHOUSE

WATER TABLE SET-UP

1 LONG TABLE

SEATED MEAL,
ACCOMMODATES UP TO 16



TOWNHOUSE 1

Townhouse 1 is located on the 2nd level of the restaurant and features warm wood finishes and a glass wall overlooking the dining room – all coming together to make for a truly upscale experience.

NUMBER OF GUESTS

Up to 45

SET-UP OPTIONS

Set-up is flexible and can include one long table or rounds tables. The room can also be set-up for cocktails, theater-style and more.

Townhouse 1 is not handicap accessible. It is located on the second floor and guests access the space via steps. There is no elevator.

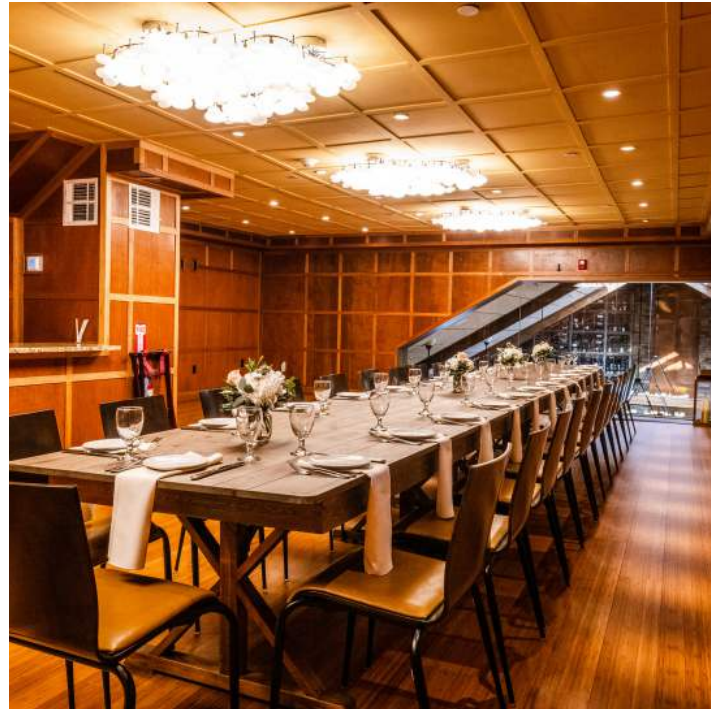
PRICING

For thoughtfully curated packages, please view the menus in the pages that follow. For a personalized proposal, feel free to inquire—we're happy to customize a menu to fit your specific needs.

There is \$150 Bartender Fee associated with events in Townhouse 1.

TIMING

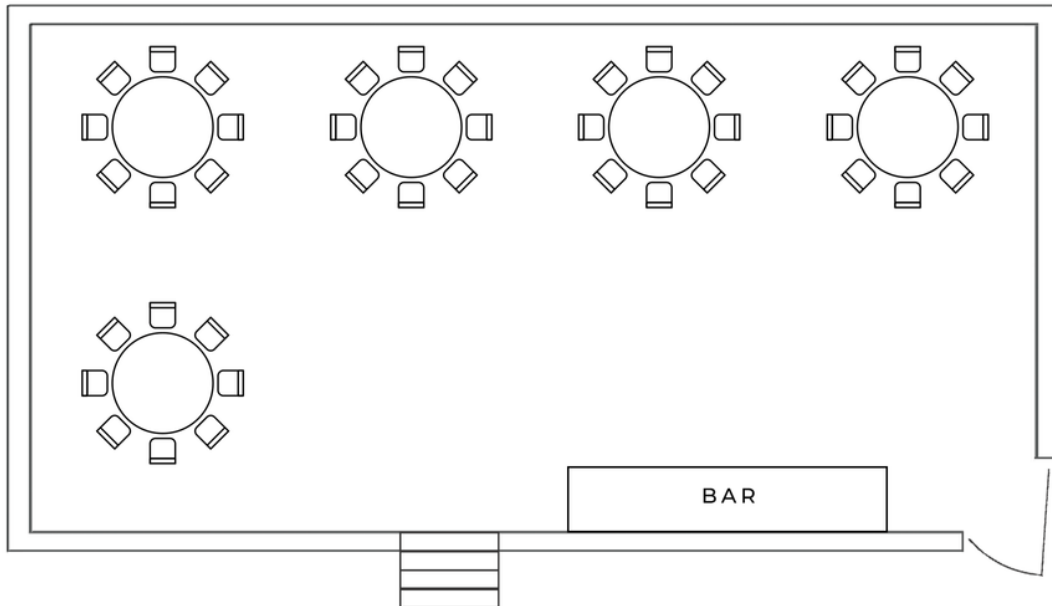
Event timing is based on standard opening and closing times for Landmark Tavern.



TOWNHOUSE 1 SET-UP

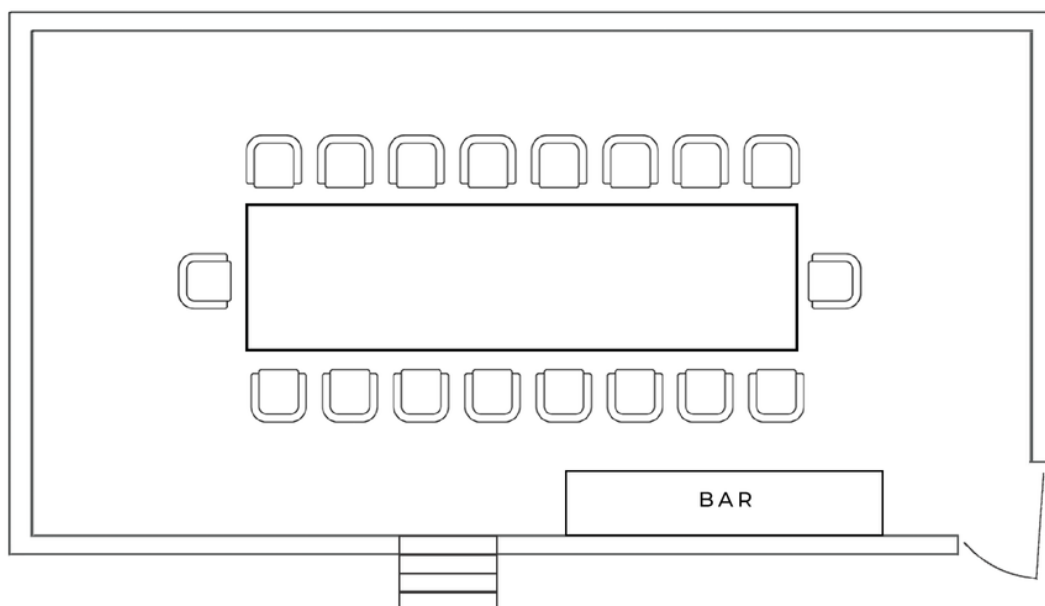
SEATED ROUNDS

ACCOMMODATES UP TO 40



1 LONG TABLE

SEATED MEAL,
ACCOMMODATES UP TO 18



STONEHOUSE

TOWNHOUSE 2

Townhouse 2 is located on the 3rd level of the restaurant. With stunning views of the Watchung Mountains, the second Townhouse space features natural finishes, large glass windows, overlooking the scenery, and offers access to the large outdoor sundeck. Townhouse 2 also offers a private restroom.

NUMBER OF GUESTS

Up to 40

SET-UP OPTIONS

Set-up is flexible and can fit 40 guests at 5 Round Tables | 8 Per Table.

Townhouse 2 is not handicap accessible. It is located on the third floor and guests access the space via steps. There is no elevator.

PRICING

For thoughtfully curated packages, please view the menus in the pages that follow. For a personalized proposal, feel free to inquire—we're happy to customize a menu to fit your specific needs.

There is \$150 Bartender Fee associated with events in Townhouse 2.

TIMING

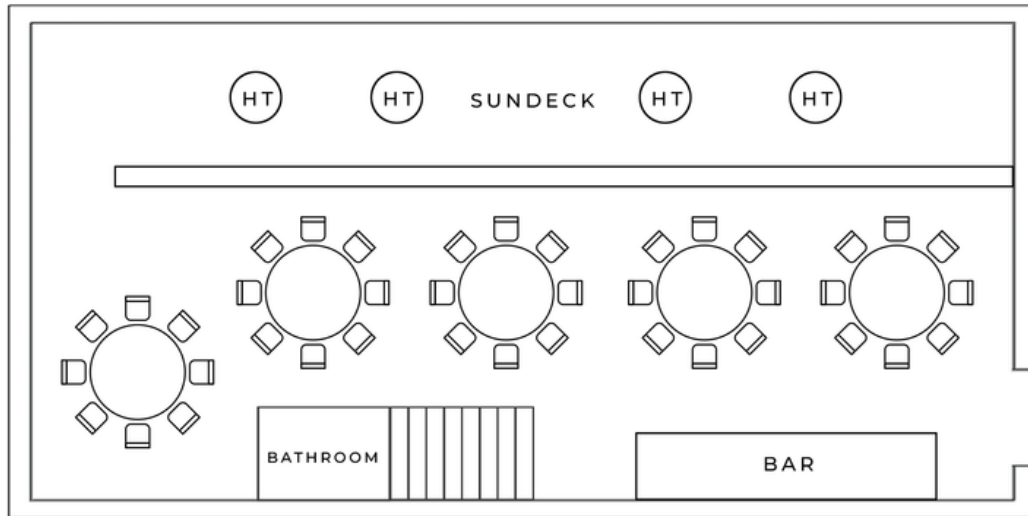
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TOWNHOUSE 2 SET-UP

SEATED ROUNDS

ACCOMMODATES UP TO 40



OUTDOOR LIBRARY

Our library space allows you to enjoy the outdoors in rain or shine. Nestled in the corner of Stone House's outdoor patio space, you can take part in a cocktail style party or 3 course seated dinner. The walls are all custom built with piled oak & at night the space illuminates with chandelier lighting and greenery.

NUMBER OF GUESTS

25 Guests for seated dinner
40 Guests for cocktails

PRICING

There is no food and beverage minimum. However, we require all parties of 13+ guests to dine from one of our private dining menus which can be found in the pages that follow.

SET-UP OPTIONS

The Outdoor Library offers lounge seating that can be adjusted to accommodate your event needs.

Dinner seated is one long table under the tent.

TIMING

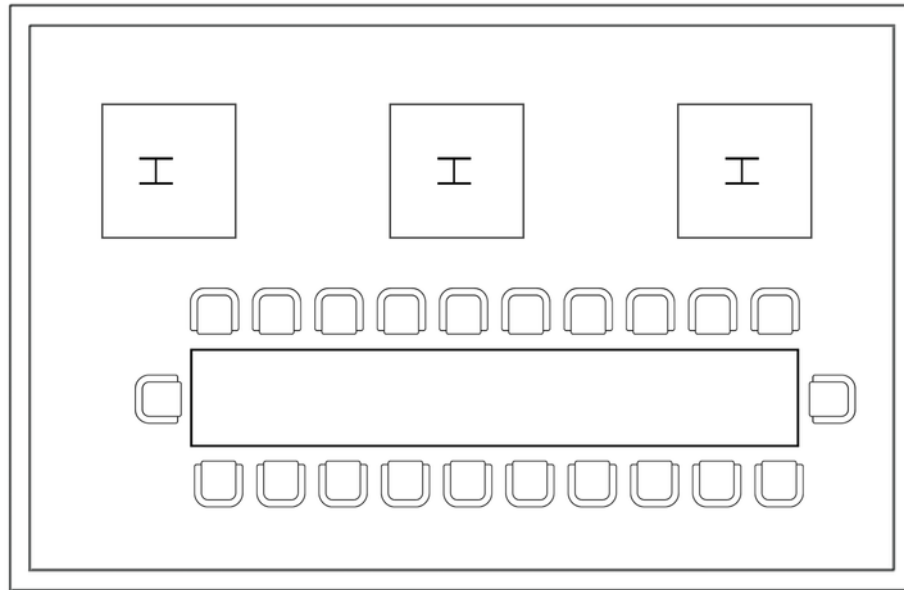
Event timing is based on standard opening and closing times for Landmark Tavern.



OUTDOOR LIBRARY SET-UP

SEATED DINNER

ACCOMMODATES UP TO 25



STONEHOUSE

GRAND BALLROOM

Featuring 16' ceilings and a series of glass doors and walls that open up to private gardens and fire pits, The Grand Ballroom is designed with classic, clean lines, slate floors, and a neutral color palette.

NUMBER OF GUESTS

Up to 375

PRICING

For thoughtfully curated packages, please view our corporate and event packages. For a personalized proposal, feel free to inquire — we're happy to customize a menu to fit your specific needs.

SET-UP OPTIONS

The Grand Ballroom offers cocktail style, seated reception, theater, and classroom style set-ups.

Bookings include access to a pre-function space which can be used for cocktails, lounge seating, check-in and more.

TIMING

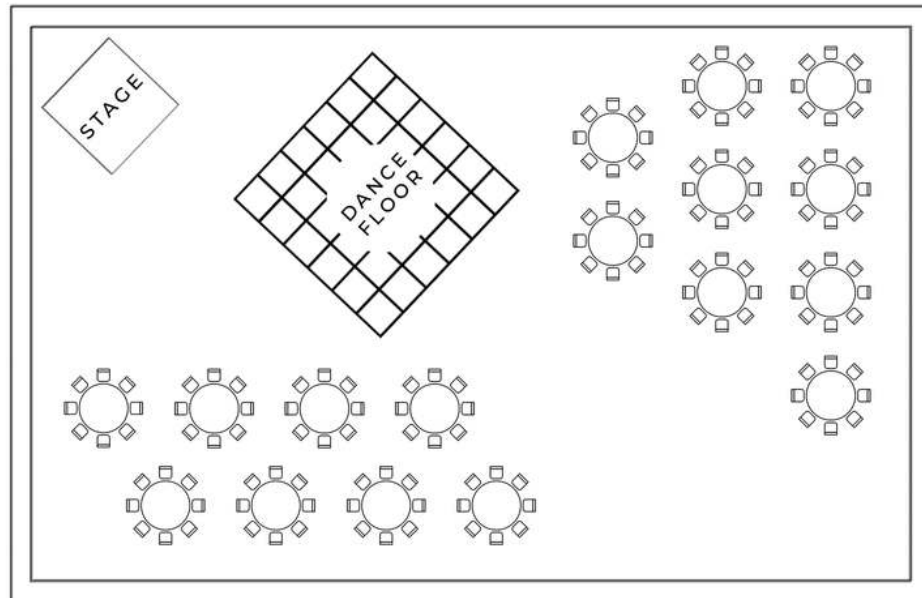
Event timing is flexible to accommodate your needs.



GRAND BALLROOM SET-UP

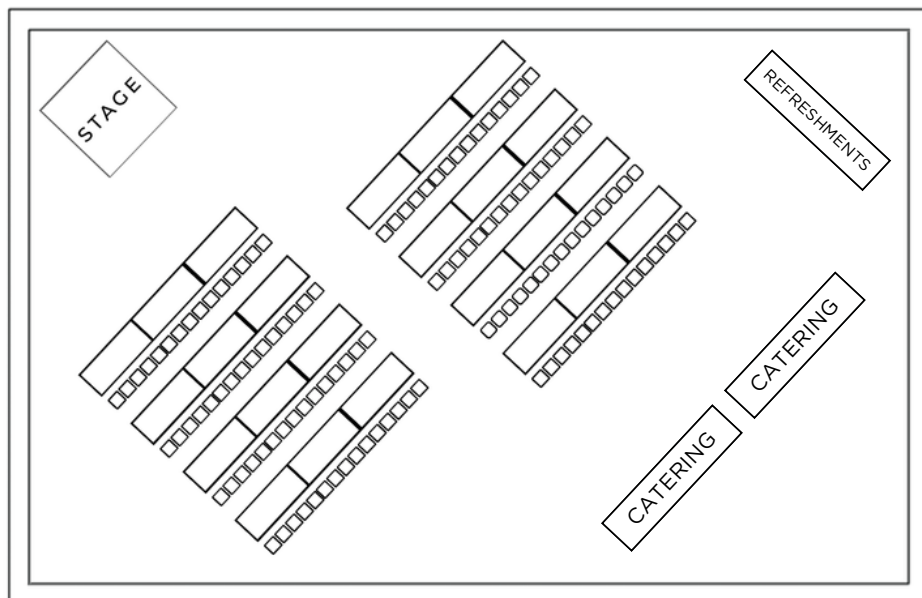
SEATED RECEPTION

ACCOMMODATES UP TO 275



CLASSROOM

ACCOMMODATES UP TO 150



STONEHOUSE

THE LODGE

This mid-century modern, yet industrial space is fitted with floor-to-ceiling windows, wrought-iron chandeliers, and a stone fireplace standing 20 feet tall. Paired with a multi-level pre-function space that offers the look and feel of an art gallery, while incorporating brick walls, slate and wood floors, and an angled ceiling. A beautiful patio sits adjacent to the event space providing seasonal outdoor access.

NUMBER OF GUESTS

Up to 250

SET-UP OPTIONS

The Lodge offers cocktail style, seated reception, theater, and classroom style set-ups.

Lodge bookings include access to a pre-function space which can be used for cocktails, lounge seating, check-in and more.

PRICING

For thoughtfully curated packages, please view the menus in the pages that follow. For a personalized proposal, feel free to inquire—we're happy to customize a menu to fit your specific needs.

TIMING

Event timing is flexible to accommodate your needs.

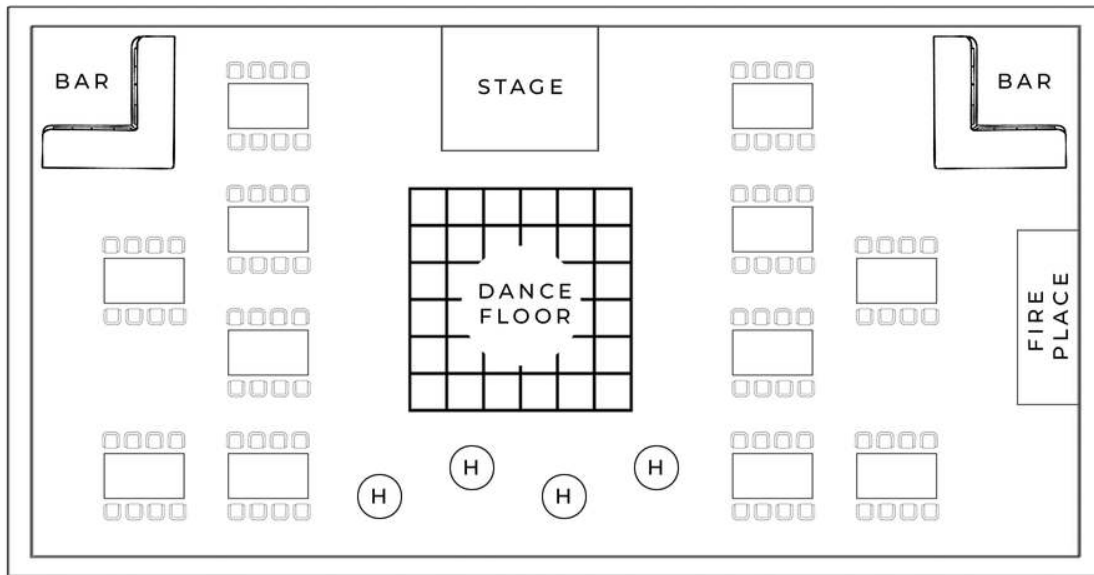


STONEHOUSE

THE LODGE SET-UP

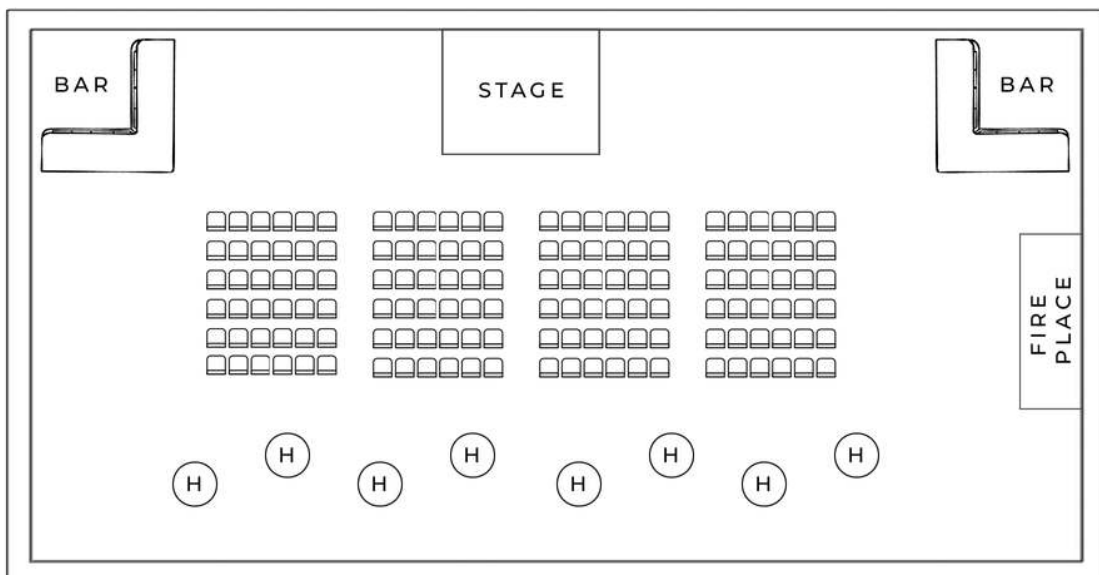
SEATED RECEPTION

ACCOMMODATES UP TO 170



THEATER SEATING

ACCOMMODATES UP TO 250



STONEHOUSE



STONEHOUSE

EVENT MENUS

3 HOUR BRUNCH BUFFET

ARTISANAL CHEESE BOARD

Local Cheeses, Fresh Herbs and Flatbreads

FRESH FRUIT DISPLAY

Artfully Presented Fresh Fruits and Berries

BAKED GOODS AND PASTRIES

A Lavish Display of Freshly Baked Miniature Muffins, Croissants, Scones and Pastries

OMELET STATION

Freshly Made Omelets, Chef Attended

Assortment of Fillings to Include: Cheese, Mushrooms, Peppers, Salsa, Tomatoes and Onions

BREAKFAST SPECIALTIES

French Toast with Vermont Maple Syrup

Scrambled Eggs

Crispy Bacon Strips | Link Sausage

Hash Brown Patties

CARVING STATION

Chef Attended

Vermont Turkey Breast

PASTA RIGATONI

Basil and Fresh Tomato

GREENS

Simple Fancy Greens | Balsamic Dressing

DESSERT

Chef's Selection of Assorted Pastries, Brownies and Cookies

Freshly Brewed Coffee, Herbal Tea Service

BAR OPTIONS

Consumption bar | \$150 Bartender Fee plus bar tab

Brunch Bar-Mimosa, Wine, Bloody Mary| \$25 Per Guest

Premium Open Bar | \$35 Per Guest

\$85 PER PERSON | 3 HOURS

Add an Additional Station | \$10 per Guest

Add an Extra Hour | \$15 per Guest

Additional Charges Include: \$350 Maître d' Fee |24% Administrative fee | 6.625% Sales Tax

STONEHOUSE

3 HOUR SIT DOWN BRUNCH

PRESENTED FAMILY STYLE

BAKED GOODS AND PASTRIES

A Lavish Display of Freshly Baked Miniature Muffins, Croissants, Scones and Pastries

COURSE ONE

Select One

Fruit Salad

Classic Romaine Caesar

Brioche Crotons, Shaved Parmesan Cheese

Bitter Greens

Orange Segments, Shaved Red Onion, Miso-Sesame Dressing

ENTRÉE CHOICE

Challah French Toast

Crispy Bacon, Vermont Maples Syrup

Roasted Murray's Chicken Breast

Warm Barley Salad, Sweet and Sour Pearl Onions, Natural Chicken Jus

Faroe Island Salmon

Asparagus, Artichokes, Cipollini, Portobello, Spring Onion Puree, Chives

DESSERT

Seasonal Plated Dessert

Freshly Brewed Coffee, Herbal Tea Service

BAR OPTIONS

Consumption bar | \$150 Bartender Fee plus bar tab

Brunch Bar-Mimosa, Wine, Bloody Mary| \$25 Per Guest

Premium Open Bar | \$35 Per Guest

\$85 PER PERSON | 3 HOURS

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Additional Charges Include: \$350 Maître d' Fee | 24% Administrative fee | 6.625% Sales Tax

3 HOUR COCKTAIL STYLE MENU

CHEFS SELECTION BUTLER PASSED HORS D'OEUVRES

Five Passed For One Hour

HOT

Mini Crab Cakes with Roasted Pepper Aioli

Mini Mushroom Tartlets Parmesan, Fresh Herbs

Artichoke Phyllo Tartlet

Chicken Lollipop with Frank's Hot Sauce

Mini Hotdog in A Poppy Seed Blanket with Honey Mustard

Yukon Gold Potato Croquettes with Roasted Garlic Aioli

Pork Belly with Kabayaki Sauce

Arancini with Chorizo

Coconut Shrimp with Spicy Orange Sauce

COLD

Shrimp Tostada, Grilled Pineapple, Pico de Gallo

Tuna Tartare in Cucumber Cup with Wasabi Aioli

Mini Lobster Roll

Sliced Filet Mignon on Crostini with Onions, Horseradish

Shrimp Ceviche Shooter with Orange, Cilantro

Eggplant Caponata Crostini, Goat Cheese

Goat Cheese Crostini with Fig Jam and Olive Tapenade

Classic Shrimp Cocktail*

Baby Lamb Chops with Spicy Mango Chutney*

** Enhancement / \$7 per guest*

STATIONARY DISPLAYS

SEASONAL FRESH FRUITS AND BERRIES

Artfully Presented Seasonal Fresh Fruits and Assorted Berries

ARTISANAL CHEESE BOARD

Carefully Selected Cheeses and Flatbreads

CRISP GARDEN VEGETABLE CRUDITÉ

Display of Fresh Garden Vegetables Served with Dipping Sauces

CHARCUTERIE BOARD

Soppressata, Speck, Pepperoni, Hand Sliced Prosciutto

Mozzarella, Fontina and Parmesan Cheeses

Classic Hummus, Grilled and Pickled Vegetables, Marinated Artichoke Bottoms

Dried Figs, Olive Tapenade, Roasted Peppers, Cured Olives

Baguette, Focaccia, Everything Flatbreads, Toasted Pita

CONTINUED NEXT PAGE

3 HOUR COCKTAIL STYLE MENU

ACTION STATIONS

Please Select Three

HOT ANTIPASTO STATION

Mussels Fra Diavolo
Fried Calamari, Spicy Marinara & Remoulade Sauces
Baked Eggplant Rollatini

PAELLA

Seafood Paella with Manila Clams, Mussels, Shrimp
Assorted Seasonal Fresh Vegetables, and Chorizo
All Served over Saffron Favored Rice

PASTA STATION

Please Select Two Pastas & Three Sauces

Pasta | Penne, Orecchiette, Rigatoni, Cavatelli, Bowtie

Sauces | Pesto, Fresh Tomato, Alfredo, Vodka

Accompaniments to Include:

Sweet Sausage, Sautéed Mushrooms, Broccoli Rabe, Roasted Peppers, Marinated Artichokes

CARVING STATION

Please Select Two

Top Round of Beef with Horseradish Sauce
Free Range Turkey with Cranberry Compote
Pork Loin with Apple Compote
Whole Faroe Island Salmon with Dill Caper Sauce

AUSTIN BBQ

Country Fried Chicken, Pulled Pork,
"Slammin" Macaroni & Cheese, Collard Greens,
Corn Bread, Cole Slaw

DUMPLING STATION

Steamed Dumplings:
Lemongrass Chicken, Shrimp and Vegetable
Seaweed Salad, Assorted Dipping Sauce

SLIDER STATION

Chef Attended

Steakhouse Blend Mini Hamburgers | Stone House Veggie Burgers
Served with Tomato, Lettuce, American Cheese, Brioche Bun, Special Stone House Sauce
Hand Cut Fries

WING STATION

Crispy Chicken Wings Served with the Below Sauces
Buffalo Wing Sauce Celery, Carrots, Blue Cheese
Thai Chili Sauce Sliced Scallions, Sesame Seeds
BBQ Sauce Cabbage Slaw, Ranch Dressing

TACO BAR

Crisp Beef, Fish and Vegetarian Tacos
Served with Lettuce, Onions, Cilantro,
Radish, Salsa Verde
Sour Cream and Guacamole on Station

DESSERT

Chefs' Selection of Passed Sweets
Regular and Decaffeinated Coffee, Selection of Teas

CONTINUED NEXT PAGE

STONEHOUSE

3 HOUR COCKTAIL STYLE MENU

OVER THE TOP

SUSHI BAR

Our Sushi Chef Will Create an Authentic Sushi Bar For You and Your Guests

Presented will be an Assortment of Maki, Sushi and Special Combo Rolls

Served with Wasabi, Pickled Ginger and Soy Dipping Sauces

\$15 Per Guest

STEAKHOUSE

Chef Attended

Grilled Sliced Flat Iron Steak

Served with Creamy Spinach, Lyonnaise Potatoes, Ciabatta Rolls

Filet Mignon | additional \$10 person | Sirloin Steak | additional \$9 per person

\$12 Per Guest

RAW BAR

A Selection of Premium Quality Seafood Picked Fresh from the Market,

Served Raw or Simply Poached and Presented Over Ice

Oysters, Little Neck Clams, Poached Shrimp

Accompanied with Classic Cocktail Sauce, Horse Radish Sauce and Black Pepper Mignonette

**Jonah Crab Claws \$8 per person

\$20 Per Guest

ROASTED WHOLE SUCKLING PIG

Sautéed Tuscan Kale with Long-Cooked Onions, Crispy Fried Potatoes,

Baby Greens Salad and Garlic Herb Dipping Sauce

\$15 Per Guest

CONTINUED NEXT PAGE

STONEHOUSE

3 HOUR COCKTAIL STYLE MENU

SWEET ENDINGS

S' MORES STATION

Create your own S'mores at our Grand Fire Pit

\$7 Per Guest

ESPRESSO AND CORDIAL BAR

Fresh Brewed Espresso and Cordials Displayed on the Bar During Dessert

\$8 Per Guest

CHOCOLATE FOUNTAIN

Milk Chocolate Fountain Sets

Seasonal Fresh, Marshmallows, Pound Cake, Butter Cookies, Pretzels

Chocolate Chip Cookies, Rice Crispy Treats.

\$8 Per Guest

CREPE BAR

Made to Order

Nutella, Fresh Fruit, Whipped Cream, Chocolate

\$12 Per Guest

CANDY BAR

Beautiful Glass Vases Filled with your Favorite

Candies Staff Attended Upon Departure

\$10 Per Guest

DONUT WALL

Assorted Specialty Donuts

Staff Attended Upon Departure

\$8 Per Guest

BAR OPTIONS

Consumption bar | \$150 Bartender Fee plus bar tab

Brunch Bar-Mimosa, Wine, Bloody Mary| \$25 Per Guest

Premium Open Bar | \$35 Per Guest

\$100 PER PERSON | 3 HOURS

Add an Additional Station | \$10 per Guest

Add an Extra Hour | \$15 per Guest

Additional Charges Include: \$350 Maître d' Fee |24% Administrative fee | 6.625% Sales Tax

3 HOUR SEATED MENU

COURSE ONE

Please Select One

SPRING / SUMMER

Baby Arugula | Cucumber, Feta, Kalamata Olives, Fresh Oregano Vinaigrette

Bitter Greens | Orange Segments, Shaved Red Onion, Miso-Sesame Dressing

Classic Caesar | Romaine, Sourdough Croutons, Parmesan

FALL / WINTER

Classic Caesar | Romaine, Sourdough Croutons, Parmesan

Mixed Greens Salad | Butternut Squash, Dried Cranberries, Toasted Pepitas, Red Wine Cranberry Vinaigrette

Apple Fennel Salad | Arugula, Frisee, Candied Walnuts, Feta, Champagne Honey Mustard Dressing

ENTRÉE CHOICE OR DUET

Please Select Two, Chef will Prepare a Vegetarian Entrée Upon Request

SPRING / SUMMER

Grilled Filet Mignon | Potato Puree, Haricots Verts, Au Poivre Sauce, Fried Onions

Murray's Chicken Breast | Warm Barley Salad, Sweet and Sour Pearl Onions, Natural Chicken Jus

Faroe Island Salmon | Asparagus, Artichokes, Cipollini, Portobello, Spring Onion Puree, Chives

Braised Short Ribs | Parmesan Polenta, Provencal Vegetables, Rib Jus, Scallions

East Coast Halibut | Oven Roasted Tomato Risotto, Zucchini, Tomato Fondant, Thai Basil, Parmesan

FALL / WINTER

Filet Mignon | Roasted Root Vegetables, Potato Puree, Bordelaise Sauce

Braised Short Ribs | Wild Mushroom Risotto, Roasted Butternut Squash, Balsamic Beef Reduction

Dijon Chicken Breast | Roasted Fingerling Potato, Broccolini, Cheddar Sauce

Faroe Island Salmon | Black Rice, Rainbow Swiss Chard, Blood Orange Hollandaise

Halibut | Black Forbidden Rice | Snow Pea, Red Pepper, Baby Corn, Red Miso Glaze

**Third Entrée Additional \$10 Per Guest*

DESSERT

Chefs Selection of Seasonal Plated Dessert

Freshly Brewed Coffee, Herbal Tea Service

BAR OPTIONS

Consumption bar | \$150 Bartender Fee plus bar tab

Brunch Bar-Mimosa, Wine, Bloody Mary | \$25 Per Guest | Premium Open Bar | \$35 Per Guest

\$90 PER PERSON | 3 HOURS

Add an Additional Station | \$10 per Guest | Add an Extra Hour | \$15 per Guest

Additional Charges Include: \$350 Maître d' Fee | 24% Administrative fee | 6.625% Sales Tax

4 HOUR SEATED MENU

CHEFS SELECTION OF FIVE BUTLER PASSED HORS D'OEUVRES

One Hour

SEATED DINNER COURSE

COURSE ONE

Please Select One

SPRING / SUMMER

Baby Arugula | Cucumber, Feta, Kalamata Olives, Fresh Oregano Vinaigrette

Bitter Greens | Orange Segments, Shaved Red Onion, Miso-Sesame Dressing

Classic Caesar | Romaine, Sourdough Croutons, Parmesan

FALL / WINTER

Classic Caesar | Romaine, Sourdough Croutons, Parmesan

Mixed Greens Salad | Butternut Squash, Dried Cranberries, Toasted Pepitas, Red Wine Cranberry Vinaigrette

Apple Fennel Salad | Arugula, Frisee, Candied Walnuts, Feta, Champagne Honey Mustard Dressing

ENTRÉE CHOICE OR DUET

Please Select Two, Chef will Prepare a Vegetarian Entrée Upon Request

SPRING / SUMMER

Grilled Filet Mignon | Potato Puree, Haricots Verts, Au Poivre Sauce, Fried Onions

Murray's Chicken Breast | Warm Barley Salad, Sweet and Sour Pearl Onions, Natural Chicken Jus

Faroe Island Salmon | Asparagus, Artichokes, Cipollini, Portobello, Spring Onion Puree, Chives

Braised Short Ribs | Parmesan Polenta, Provencal Vegetables, Rib Jus, Scallions

East Coast Halibut | Oven Roasted Tomato Risotto, Zucchini, Tomato Fondant, Thai Basil, Parmesan

FALL / WINTER

Filet Mignon | Roasted Root Vegetables, Potato Puree, Bordelaise Sauce

Braised Short Ribs | Wild Mushroom Risotto, Roasted Butternut Squash, Balsamic Beef Reduction

Dijon Chicken Breast | Roasted Fingerling Potato, Broccolini, Cheddar Sauce

Faroe Island Salmon | Black Rice, Rainbow Swiss Chard, Blood Orange Hollandaise

Halibut | Black Forbidden Rice | Snow Pea, Red Pepper, Baby Corn, Red Miso Glaze

**Third Entrée Additional \$10 Per Guest*

DESSERT

Chefs Selection of Seasonal Plated Dessert

Freshly Brewed Coffee, Herbal Tea Service

BAR OPTIONS

Consumption bar | \$150 Bartender Fee plus bar tab

Brunch Bar-Mimosa, Wine, Bloody Mary | \$25 Per Guest | Premium Open Bar | \$35 Per Guest

\$100 PER PERSON | 4 HOURS

Add an Additional Station | \$10 per Guest | Add an Extra Hour | \$15 per Guest

Additional Charges Include: \$350 Maître d' Fee | 24% Administrative fee | 6.625% Sales Tax

RESTAURANT MENUS

WATER TABLE EXPERIENCE

\$150 PER PERSON | MAX 16 GUESTS

*Experience Chef David Drake's curated water table menu to be floated around the table family style
Menu Subject to Change Based on Seasonality & Availability*

*Welcome Drink on Arrival
Seasonal Champagne Cocktail*

1ST ROUND

To Be Floated Family Style

Mini Charcuterie + Cheese Plates

2 Meat/Cheese; 3-4 Pieces Each accompanied w/ seasonal fruit & crackers

Seasonal Vegetables

Chef Choice Remoulade

2ND ROUND

Selection of Four To Be Floated Family Style

Salmon Tartare | Tapioca Chips, Avocado, Caviar

Mini Goat Cheese Croquettes | Beet Puree, Hot Honey

Shrimp Cocktail | Cocktail Sauce

Wild Mushroom Crostini | Roasted Mushrooms, Tarragon, Truffle, Ricotta Spread

Truffle Potato Croquettes | Garlic Aioli, Micro Greens

3RD ROUND

Everything To Be Floated Family Style

Ceviche | Scallop Crudo, Shrimp, WhiteFish, Corn-nuts, Red Onions

Pork Belly | Kabayaki Sauce, Kimchi

Short Ribs | Sautéed Spinach, Crispy Polenta

Hot Honey Chicken | Grilled Chicken, Roasted Corn Salad, Hot Honey

Scallops | Summer Squash, Wax Beans, Edamame, Corn, Saffron Corn Puree

MINI DESSERT SAMPLER

Not Floated; Quantity Adjusted According to Party Size

Lemon Tarts with Meringue | Budino with Oreo & Salted Caramel

Chocolate Dipped Strawberries | Macarons | Assorted Mini Cannoli

CONTINUED NEXT PAGE

Menu Subject to Change Based on Seasonality & Availability

STONEHOUSE

WATER TABLE EXPERIENCE

INCLUDED BEER, BY THE GLASS & COCKTAIL SELECTIONS

2 Drinks Per Person Included in \$150 Per Person

BOTTLED BEER

Corona Extra | Heineken | Stella | Dogfish 60 Min IPA

WINES BY THE GLASS

Riesling / Bollig-Lehnart (Semi-Sweet) Mosel, Germany

Sauvignon Blanc / Frenzy, Marlborough, New Zealand

Chenin Blanc / Domaine Pinon, Vouvray, France

Chardonnay / RoundHill, North Coast, CA

Pinot Noir / Lapis Luna, North Coast, CA

Cote du Rhone / La Cabotte, Rhone Valley, France

Malbec / Zorzal, Terroir Unico, Mendoza Argentina

Cabernet Sauvignon / Robert Hall, Paso Robles, CA

COCKTAILS

Strawberry-Basil Martini

Wheatley Vodka, Garden Party Basil Liqueur, Lime Juice Strawberry Puree, Simple Syrup

Rosemary Manhattan

Old Forrester Rye, Campari, Montenegro, Rosemary Syrup

Spiced Illicium

Fords Gin, Star Anise Ginger Syrup, Aperol, Lemon Juice

Tigers Blood Sangria

Wheatley Vodka, Blood Orange Puree, Lemon Juice Provence Rose

Cilantro-Jalepeno Margarita

Sauza Blanco Tequila, Muddled Pineapple & Cilantro Triple Sec,
Garden Party Cilantro Liqueur, Lime Juice

La Senorita

Corozon Reposado, Campari, Elderflower Liqueur Blood Orange Puree, Lemon Juice

Menu Subject to Change Based on Seasonality & Availability

STONEHOUSE

SIT-DOWN PLATED BRUNCH

\$60 PER PERSON | 3 HOURS

Available on Saturday & Sunday 12PM-3PM

FOR THE TABLE

Assorted Fruits | Assorted Pastries & Bread | Cultured Butter | Seasonal Jam

APPETIZER

Select One

House Salad

Tomato, Parmesan, Croutons, Sherry Vinaigrette

Caesar Salad

Romaine, Parmesan, House Croutons, Classic Caesar Dressing

ENTRÉES

Select Three

French Toast

Home Fried Potatoes, Choice of Bacon or Sausage

Buttermilk Pancakes

Brown Butter, Maple Syrup

Chicken BLT

Grilled Chicken, Thick-Cut Bacon, Romaine Lettuce, Tomato, House Fries

Eggs Benedict

Canadian Bacon, Poached Eggs, Home Fried Potatoes, Grilled Asparagus, Hollandaise

Eggs Norwegian

Lox, Poached Eggs, Home Fried Potatoes, Grilled Asparagus, Hollandaise

Croque Madame

Bistro Ham, Gruyère, Home Fried Potatoes, Grilled Asparagus, Mornay Sauce

Asparagus Quiche

Home Fried Potatoes, Grilled Asparagus

DESSERT

Chef's Choice Dessert

INCLUDED BEVERAGES

Bottled Sparkling & Still | Soft Drinks | Herbal Tea | Freshly Brewed Coffee

Menu Subject to Change Based on Seasonality & Availability

STONEHOUSE

TIER 1 MENU

\$80 PER PERSON | 3 HOURS

Available at Lunch or Dinner

APPETIZER

Caesar Salad

Romaine, Parmesan, House Croutons, Classic Caesar Dressing

ENTRÉES

Select One

Filet Mignon

Potato Purée, Roasted Root Vegetables, Bordelaise Sauce

Roasted Chicken

Wild Mushrooms, Creamy Polenta, Preserved Lemon, Capers, Chicken Jus

Pan-Seared Salmon

Fingerling Potato, Green Lentils, Fall Vegetable, Fennel Cream

Vegetarian & Vegan Entrées are Available Upon Request

All of the Items Listed Above Can Be Made Gluten Free.

DESSERT

Chef's Choice Dessert

INCLUDED BEVERAGES

Bottled Sparkling & Still | Soft Drinks | Herbal Tea | Freshly Brewed Coffee

Menu Subject to Change Based on Seasonality & Availability

STONEHOUSE

TIER 2 MENU

\$100 PER PERSON | 4 HOURS

Available at Lunch or Dinner | Tier 2 Menu is not available in the Chef's Room

PASSED HORS D'OEUVRES

Chef's Selection of 5 Passed Hors d'Oeuvres

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ENTRÉES

Select One

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INCLUDED BEVERAGES

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Menu Subject to Change Based on Seasonality & Availability

STONEHOUSE

ENHANCEMENTS

BUTLER PASSED HORS D'OEUVRES



30 MINUTES

Chef's Selection of 5 Passed Hors d'Oeuvres

\$25 Per Person

1 HOUR

Chef's Selection of 5 Passed Hors d'Oeuvres

\$35 Per Person

Including Meat, Fish, Gluten Free and Vegetarian Options

Menu Subject to Change Based on Seasonality & Availability

STONEHOUSE

ENHANCEMENTS

STATIONARY DISPLAYS

CHARCUTERIE & CHEESE DISPLAY

Charcuterie
Fruit & Cheese
Hummus Dip
Marinated Artichokes
Roasted Peppers
Olives
Baguette & Toasted Pita

\$10 Per Person

PIZZA DISPLAY

Choice of 1 Pizzas

\$10 Per Person

RAW BAR DISPLAY

Oysters
Clams
Shrimp
Salmon Tartare
Ceviche

\$20 Per Person

APP DISPLAY

Select 3 From Following

Burrata
Calamari
Goat Cheese Balls
Deviled Eggs
Ceviche
Pork Belly
Mini Lobster Rolls

\$30 Per Person

Menu Subject to Change Based on Seasonality & Availability

STONEHOUSE

CAKE MENU

\$5 PER PERSON

+NJ Sales Tax | 20% Gratuity | 4% Admin Fee

**Important! Cake orders must be submitted 10 days prior to the event and cannot be changed within the 10 day window of your event. Minimum guest count to order is 20 guests. Cake is an add-on to the event package. This cannot be swapped for plated dessert.*

Please select 1 from each category below.

Provide inscription & color preferences!

Baker does not provide fresh florals. Buttercream flowers only

CAKE FLAVOR

Vanilla
Chocolate
Dark Chocolate

Red Velvet
Vanilla & Chocolate
Carrot (+\$2pp)

CAKE FILLING

Chocolate Pudding
Chocolate Fudge
Vanilla Custard + Strawberry Filling
French Cream + Raspberry Filling
Dulce De Leche Mousse
Hazelnut Mousse
Coconut Mousse
Chocolate Mousse
Lemon Mousse

CAKE BUTTERCREAM ICING

Buttercream
Whipped Cream
Fudge
Cream Cheese
Ganache
Fondant is additional cost

Menu Subject to Change Based on Seasonality & Availability

STONEHOUSE

BAR ENHANCEMENTS

OPTION 1 | BRUNCH BAR

Mimosas | Bloody Mary's | Prosecco | Assorted Juices

3 Hours | \$25 Per Person

4 Hour | \$35 Per Person

OPTION 2 | BEER & WINE BAR

House Brands

3 Hours | \$30 Per Person

4 Hours | \$40 Per Person

OPTION 3 | RUN A TAB

All Alcoholic Beverages are Charged on Consumption

OPTION 4 | WINE & RUN A TAB

You pre-select wine off of our wine list, and only these are offered to your guests. Wine will be charged per bottle.

We will run a tab for cocktails & beer.

MOCKTAILS AVAILABLE UPON REQUEST

All guests 21 & over will be charged for the bar package selected



Menu Subject to Change Based on Seasonality & Availability

STONEHOUSE

NEXT STEPS & ADDITIONAL

BOOKING & DEPOSIT

To secure your event space, please fill out the credit card authorization form. We require an event deposit at the time of booking. This deposit is non-refundable and cannot be moved to a new date. Once the credit card form and deposit have been received, your event space is confirmed.

TAX

Prevailing state sales tax rate will be added to the final bill.

GRATUITY & ADMINISTRATIVE FEE

A 20% Gratuity & 4% Administrative fee will be added to the final bill. This is a gratuity that will be given to the staff. You are welcome to add more gratuity to the final bill if you would like.

GUEST COUNT

An estimated guest count will be noted on the credit card authorization form at the time of booking. The final guest count guarantee is due 7-days prior to the event.

MENU SELECTIONS

We ask for your final menu selections at least 2-weeks prior to the events as this must be submitted to the chef for ordering and preparation.

BEVERAGE SELECTIONS

The following are included in all private dining menu packages: bottled sparkling + still water, soft drinks, freshly brewed coffee, and herbal tea. Alcoholic beverage enhancements are available to be added to your event.

CANCELLATION POLICY

If event is canceled within 10-business days of the event date, you will be charged for the full amount noted on the booking agreement.

Deposit is non-refundable.

ADDITIONAL INFORMATION

Outside cake fee | \$4 per person

Custom In-House Cake | \$5 per person

FOR ALL BOOKINGS | PLEASE CONTACT

Michelle Parvez | Private Dining Manager

Landmark Hospitality Main Office | Plainfield, NJ | 201.984.1118

PRIVATEDINING@LANDMARKHOSPITALITY.COM

EVENT GUIDELINES

Both Townhouse #1 & Townhouse # 2 are not handicap accessible.

We suggest bringing in a small Bluetooth speaker to play music!

Flowers & balloons are welcome. No table confetti or décor stuck to the walls

Additional tables must be confirmed prior to event and may not be available based on the guest count.

No outside catering

No live entertainment or DJ are permitted.

Audio-visual equipment must be brought in. Stone House does not supply audio visual equipment.

The event start time noted on the contract is when we expect your guests to arrive. If the guests arrive more than 30 minutes late, there will be a \$500 late fee assessed.

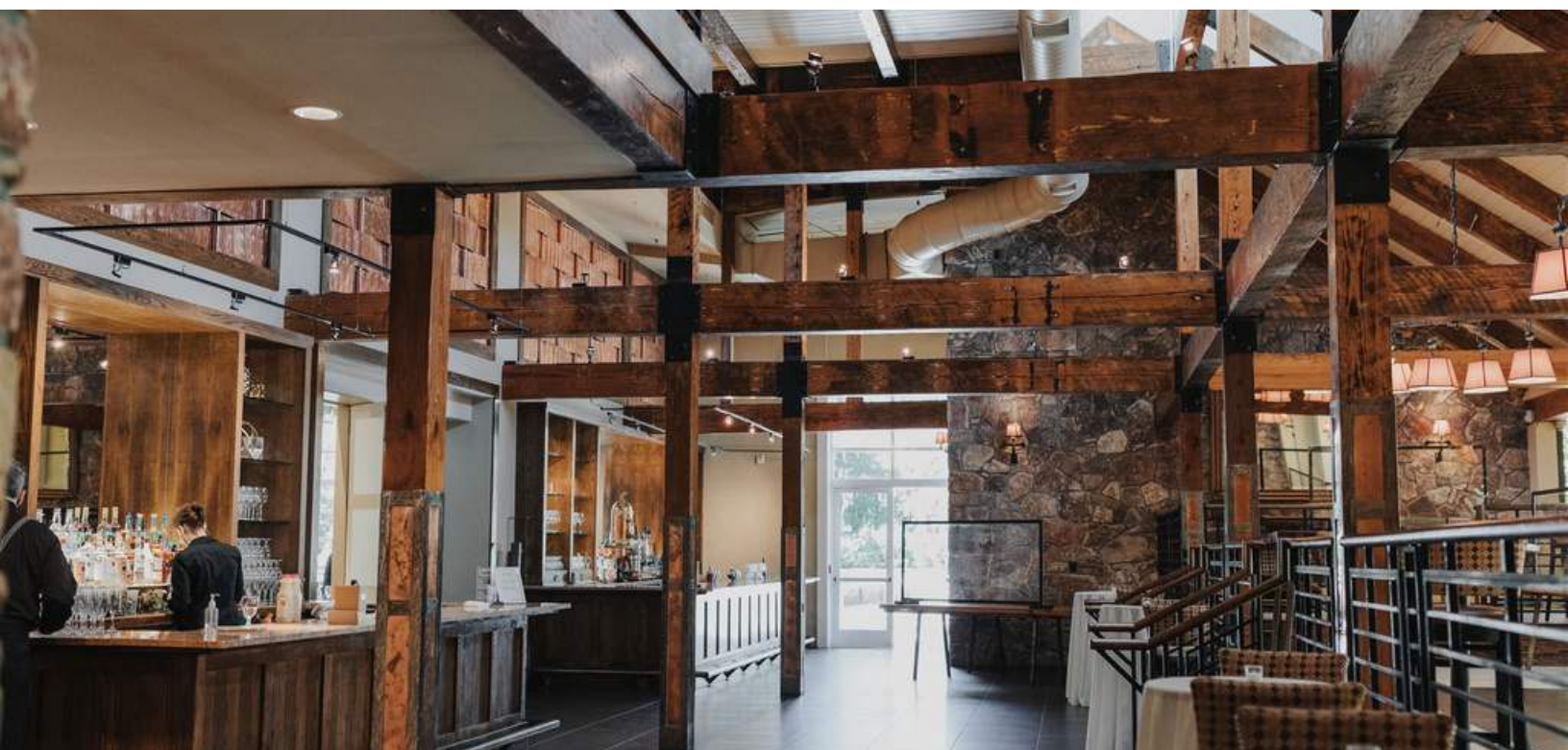
Event end time will remain as noted on contract.

Photography is permitted in your reserved private dining room and Dancing Goat Farm on a first come first serve basis. The grounds at Stone House are reserved for weddings hosted in our larger ballrooms.

We appreciate your understanding and compliance!

Wedding ceremony space must be booked through our Intimate Wedding Package.

Limo arrivals are not permitted to pull up in front of the Grand Ballroom or the Lodge catering event spaces. Stone House must be made aware if you are arriving by limo.



STONEHOUSE

AUDIO VISUAL CAPABILITIES

Our event managers work with you and external partners to ensure your audio visual needs are exceeded. Each venue offers a set of in-house equipment that can be supplemented through our preferred partners.

AUDIO VISUAL EQUIPMENT

Work with our vendors and partners to ensure all your AV needs are met.

AVAILABLE OPTIONS

LCD Projector
Large Screen TV
Wireless Internet
Wireless Mic
TV Production Service Provider
Teleconferencing
Video Camera
Videoconferencing

EVENT AND EQUIPMENT SUPPLIES

Our event managers will set up your event for a seamless and successful experience:

Direction Signs
Easels
Flip Chart & Markers
Pens / Pencils / Notepad
Tables

ADDITIONAL

Wall Charts
Blackboards
Podium Lectern
Portable Stage



TEAM BUILDING

At By Landmark, we believe that well-designed Team Building is a fun and effective way to improve communication and unity. Allow our Sales Team, along with our professional partners, to create an exceptional team building program that meets your specific needs and budget!

INTERACTIVE TEAM CHALLENGES

- | | |
|--------------------|-----------------------------|
| Scavenger Hunts | Treasure Box Challenge |
| Charity Bike Build | Charity Library |
| Casino Night | Comedy Improv Team Building |
| Fast Car Racing | High Tech Team Building |
| Food Truck Frenzy | Manage a Rock Band |
| Lego Challenge | Photo Fun |
| Golfing for Good | Bridge to Success |
| Game Shows | |

CULINARY CHALLENGES

- Food Truck Challenge
- Chef's Challenge
- Just Desserts
- Cook-off
- Holiday Ginger Bread House Decorating

SPECIALTY BEVERAGE CLASSES

- Mixology 101
- Local Craft Beer Tasting
- Wine Tasting
- Bourbon, Scotch or Whiskey Tastings
- Local Craft Beer Tasting



MEET THE CHEF



DAVID DRAKE Chef

Revered as one of the most prominent chefs in NJ, David Drake is credited as a “New Jersey pioneer of modern American cuisine with classic French roots”.

David first became executive chef at the Frog and the Peach in New Brunswick, where he honed his signature cuisine. He was the chef/owner at the Stage House Restaurant in Scotch Plains, established the restaurant David Drake with business partner Jim Kennedy in Rahway, and was executive chef/partner at the Daryl Wine Bar in New Brunswick earning exceptional praise from The NY Times, New Jersey Monthly, Inside Jersey, The Star-Ledger and the Village Voice.

His Stage House was named by Gourmet magazine as one of the nation’s best restaurants. He also worked with chef Jean Francois Taquet, at the River Café with chef David Burke in Brooklyn, and at the Ryland Inn with chef Craig Shelton in Whitehouse. David was nominated for a James Beard award for “Best New Restaurant.”

In the kitchen, David’s skill is matched only by his resolve. A fireworks explosion robbed him of his left hand at age 14. His rehab included throwing a baseball against a wall, learning to catch using the Jim Abbott technique long before Abbott arrived on the scene. However, it was in the restaurant kitchen, tolerant yet competitive, where David thrived.



MICHELLE ROSS
Event Sales Manager

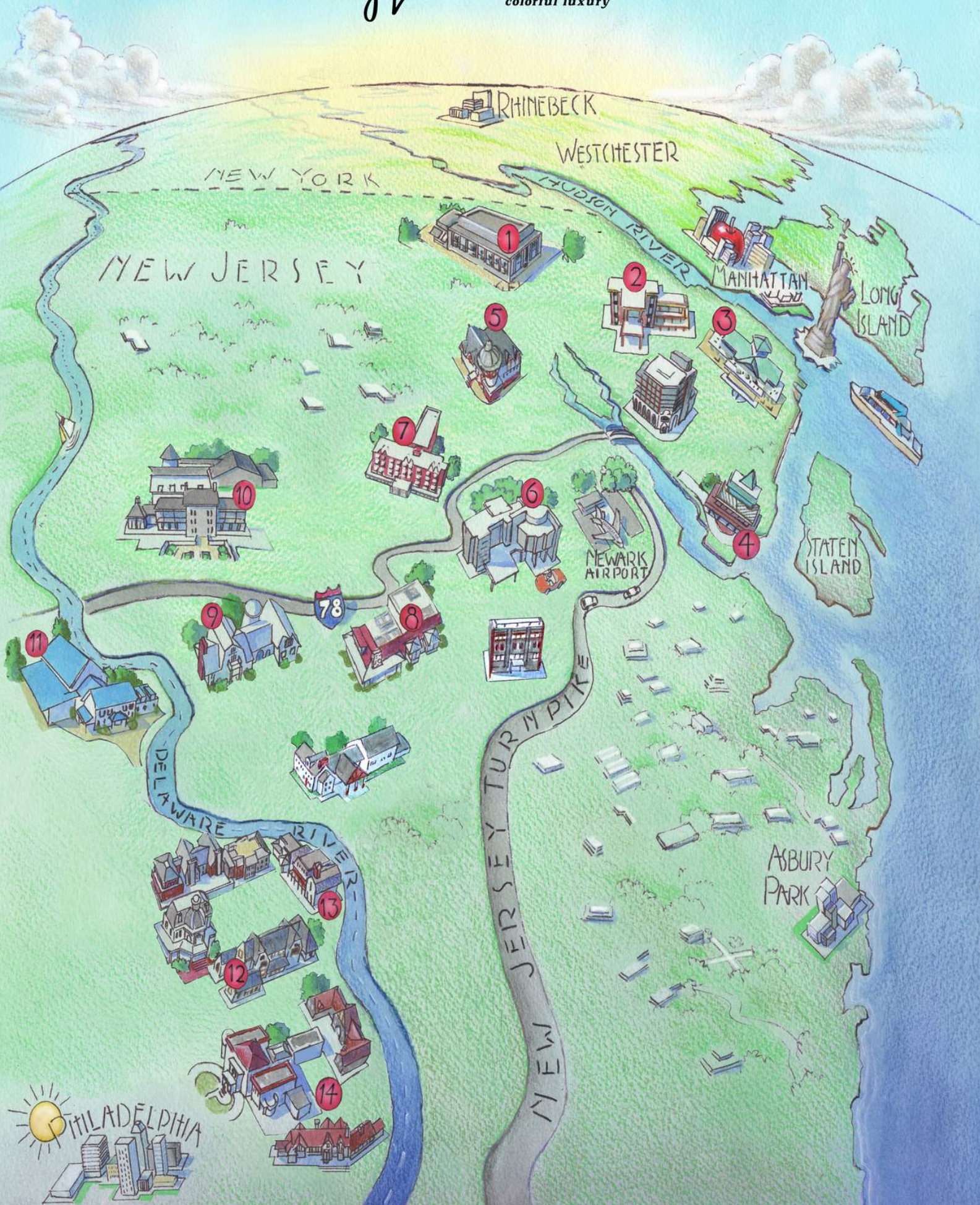
Michelle has worked in the catering industry for over 20 years including the Ritz-Carlton and Four Seasons. She spent the past five years as a Memorymaker with By Landmark, including two years at the Ryland Inn and three years at the Stone House. She is passionate about building relationships with clients and assisting them throughout the planning phase of their important events.



NICOLE DISPENZIERE
Event Sales Manager

Nicole has spent many years working in the hospitality industry in a range of positions but found her true calling working on the event side of the business where she helps clients bring their vision to life and helping ensure a flawless production.

by *landmark*
colorful luxury



EVENT VENUES

A venue for every vision, By Landmark owns and operates distinctive venues, impeccable restaurants, and boutique hotels throughout New Jersey and Pennsylvania.

VENUE	LOCATION	CAPACITY
1. FELINA RIDGEWOOD	RIDGEWOOD, NJ	UP TO 250
2. THE VIEW	JERSEY CITY, NJ	UP TO 250
3. LIBERTY HOUSE	JERSEY CITY, NJ	UP TO 600
4. HUDSON HOUSE	JERSEY CITY, NJ	UP TO 550
5. FELINA STEAK	SOUTH ORANGE, NJ	UP TO 120
6. BANQ ON PARQ	PLAINFIELD, NJ	UP TO 550
7. THE ALBION SUMMIT	SUMMIT, NEW JERSEY	UP TO 200
8. STONE HOUSE	WARREN, NJ	UP TO 375
9. RYLAND INN	WHITEHOUSE STATION, NJ	UP TO 400
10. FARM HOUSE	HAMPTON, NJ	UP TO 350
11. CASCADE LODGE	KINTERSVILLE, PA	UP TO 200
12. HOTEL DU VILLAGE	NEW HOPE, PA	UP TO 300
13. LOGAN INN	NEW HOPE, PA	UP TO 150
14. ELKINS ESTATE	ELKINS PARK, PA	UP TO 300



WE LOOK FORWARD TO WELCOMING YOU AT STONE HOUSE

For questions and bookings, please
contact privatedining@bylandmark.com.



STONEHOUSE

50 STIRLING RD, WARREN, NJ 07059, USA
908.754.222