

# STONEHOUSE

PRIVATE DINING & CORPORATE EVENTS

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50 STIRLING RD, WARREN, NJ 07059, USA

908.754.1222

by landmark  
colorful luxury

# WELCOME TO STONE HOUSE



by *landmark*  
**TAVERNS**

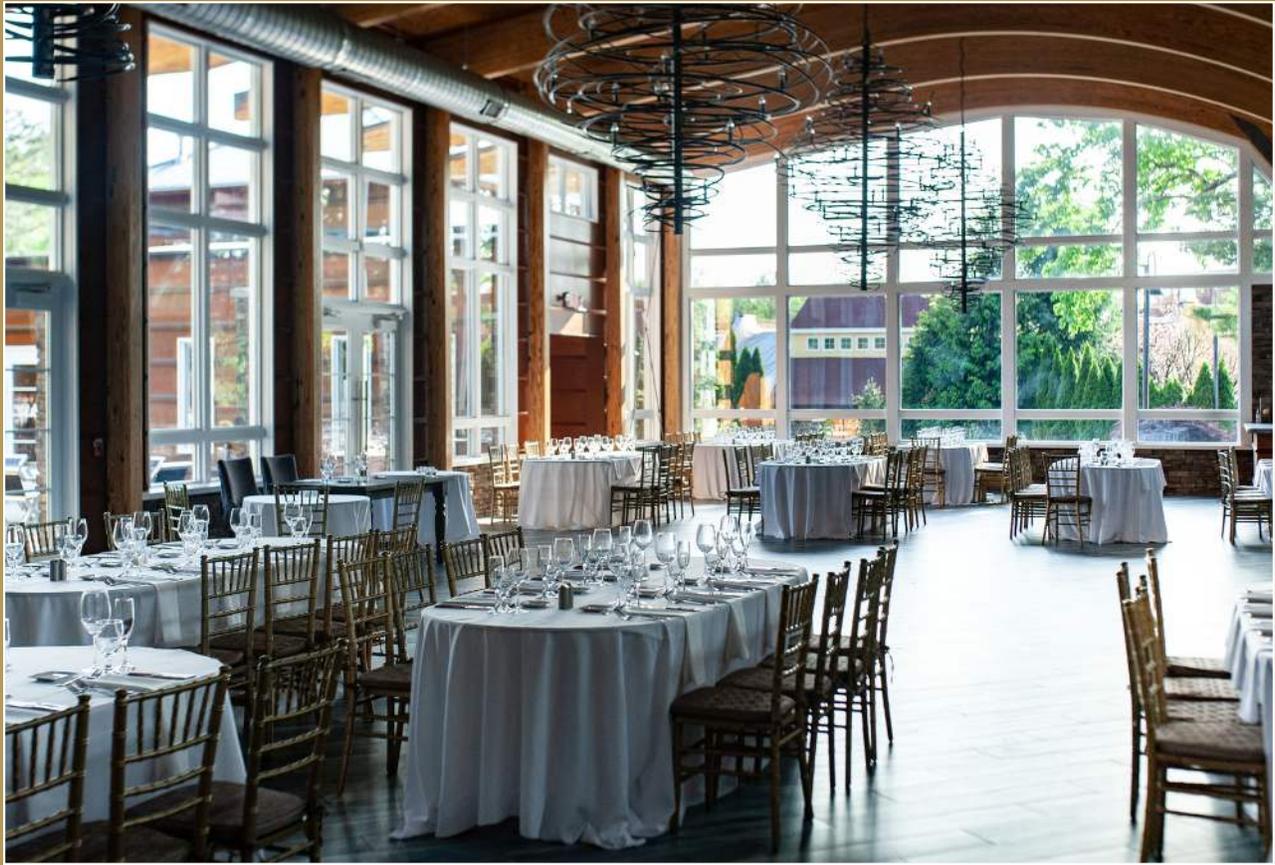


Nestled in 10 acres of meticulously lush gardens in the stunning Watchung Mountains, Stone House is where luxury meets rustic contemporary and provides a picturesque backdrop for your next special event.

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 22

UP TO 40

UP TO 250

UP TO 375

# GRAND BALLROOM

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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

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Up to 375

## PRICING

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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

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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

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Event timing is flexible to accommodate your needs.



# THE LODGE

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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

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Up to 250

## SET-UP OPTIONS

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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

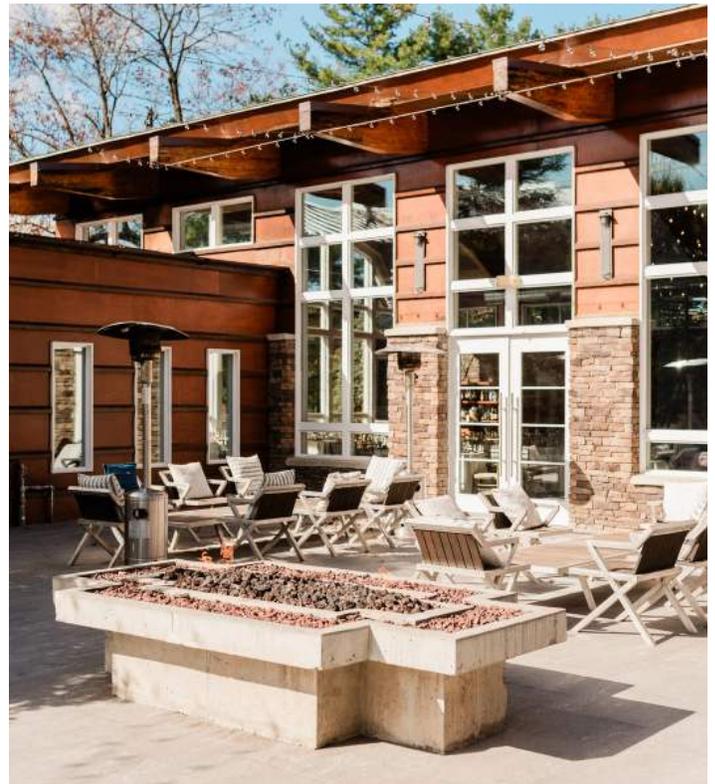
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For thoughtfully curated packages, please view the menus in the pages that follow. For a personalized proposal, feel free to inquire—we're happy to customize a menu to fit your specific needs.

## TIMING

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Event timing is flexible to accommodate your needs.



# EVENT MENUS

## 3 HOUR BRUNCH BUFFET

\*AVAILABLE ONLY FOR EVENTS BOOKED IN THE GRAND BALLROOM OR THE LODGE\*

### 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

\*AVAILABLE ONLY FOR EVENTS BOOKED IN THE GRAND BALLROOM OR THE LODGE\*

## 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**

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 COCKTAIL STYLE MENU

\*AVAILABLE ONLY FOR EVENTS BOOKED IN THE GRAND BALLROOM OR THE LODGE\*

## 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

\*AVAILABLE ONLY FOR EVENTS BOOKED IN THE GRAND BALLROOM OR THE LODGE\*

## 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

\*AVAILABLE ONLY FOR EVENTS BOOKED IN THE GRAND BALLROOM OR THE LODGE\*

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## 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

\*AVAILABLE ONLY FOR EVENTS BOOKED IN THE GRAND BALLROOM OR THE LODGE\*

## 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

\*AVAILABLE ONLY FOR EVENTS BOOKED IN THE GRAND BALLROOM OR THE LODGE\*

## 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

\*AVAILABLE ONLY FOR EVENTS BOOKED IN THE GRAND BALLROOM OR THE LODGE\*

## 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, Provençal 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*



STONEHOUSE

# CHEF'S ROOM

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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

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Up to 16

## SET-UP OPTIONS

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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

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

## PRICING

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There is a food and beverage minimum to book this space. We require all parties of 13+ guests to dine from one of our private dining menus.



# WATER TABLE

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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. The Water Table is located on the outdoor patio.

## NUMBER OF GUESTS

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Available for parties of 12 - 16 guests

## SET-UP OPTIONS

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

## TIMING

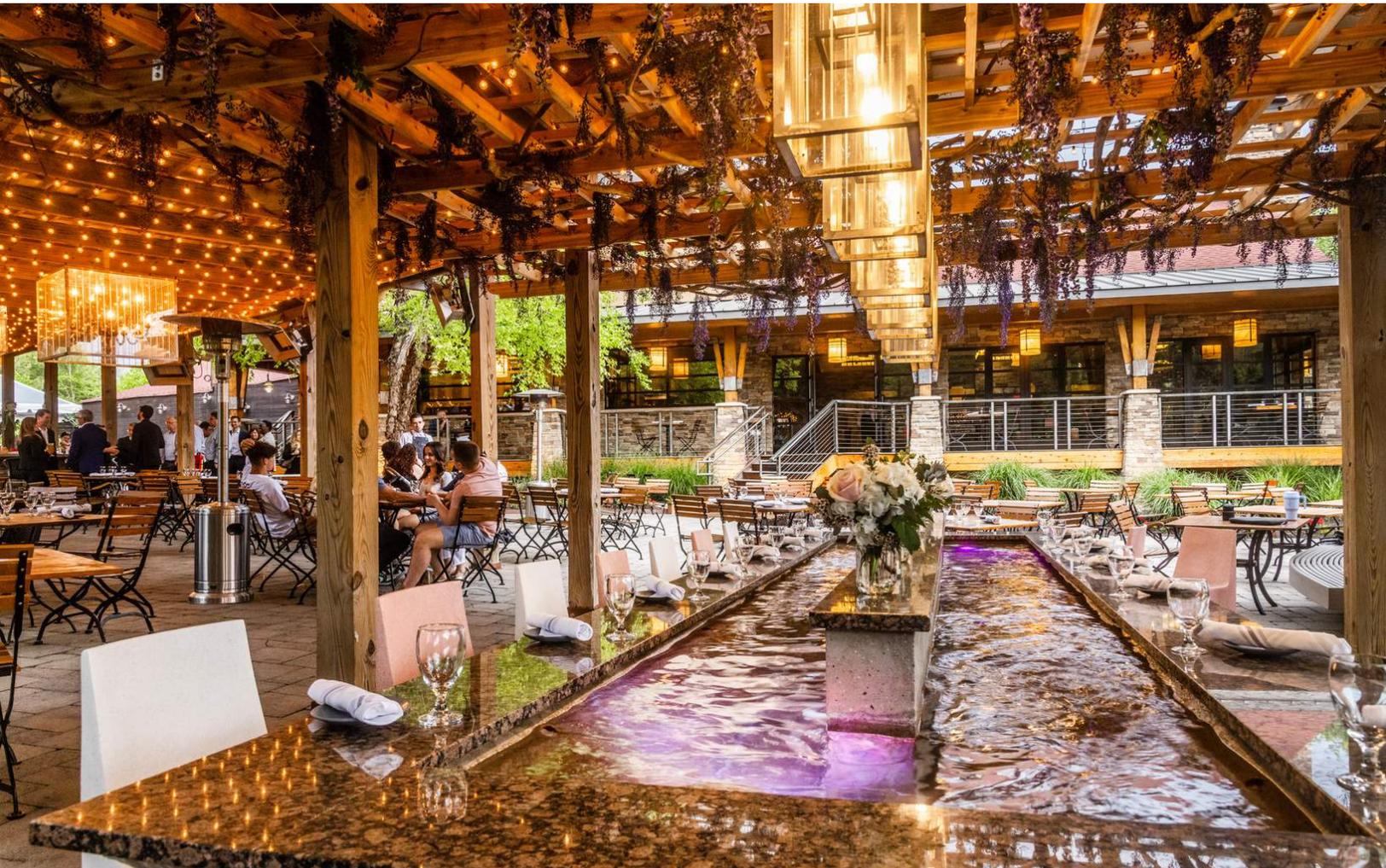
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Availability is based on standard opening and closing times at Landmark Tavern.

## PRICING

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There is a food and beverage minimum to book the Water Table. We require all groups to dine from our Chef curated Water Table Experience Menu, where the menu items will be floated around the table for your guests to enjoy!



STONEHOUSE

# TOWNHOUSE 1

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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. Please note this space is not handicap accessible and only accessible by stairs.

## NUMBER OF GUESTS

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Up to 40

## SET-UP OPTIONS

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The room can be setup for an intimate sit-down dinner or cocktail style event with high top tables.

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

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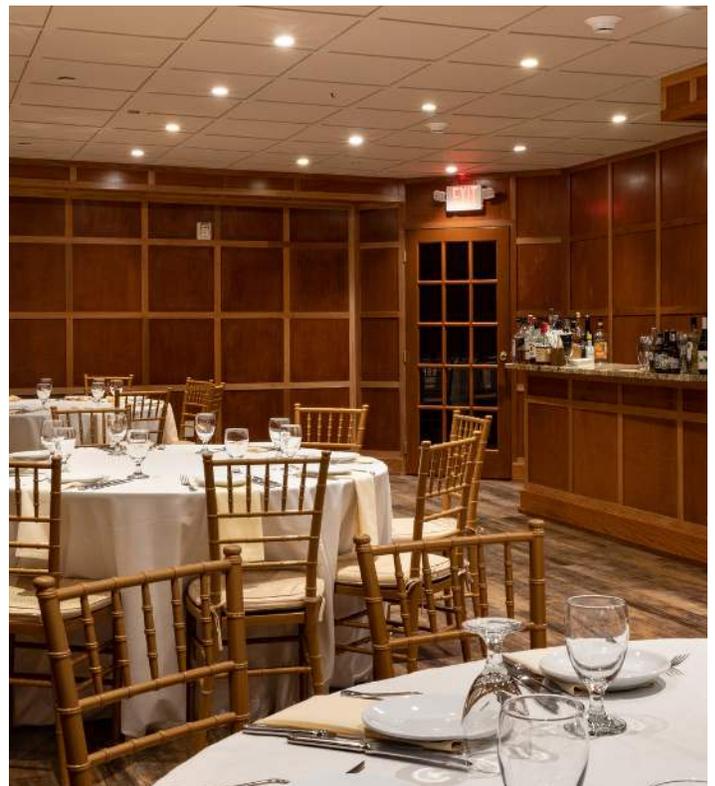
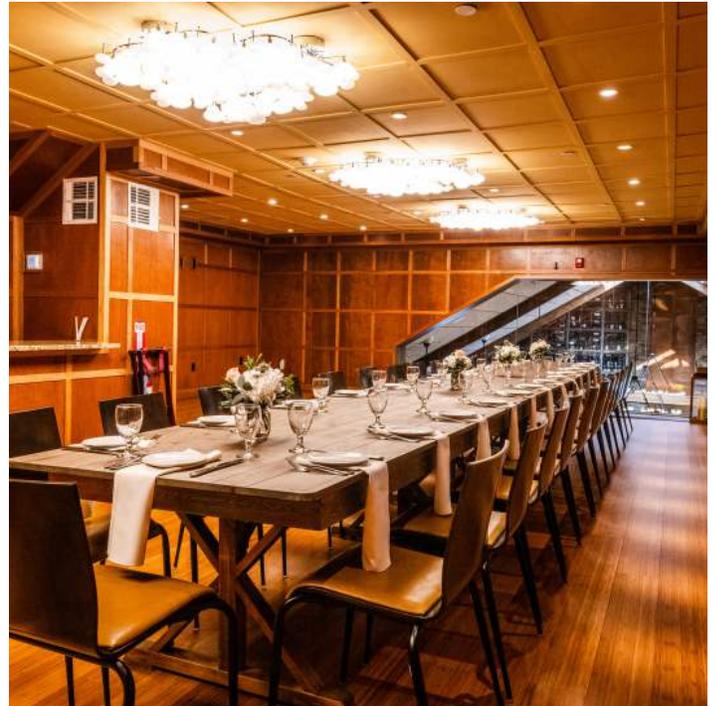
For thoughtfully curated packages, please view the menus in the pages that follow. For a personalized proposal, feel free to inquire— we're happy to customize a menu to fit your specific needs.

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

## TIMING

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



# TOWNHOUSE 2

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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. Please note this space is not handicap accessible and only accessible by stairs.

## NUMBER OF GUESTS

---

Up to 40

## SET-UP OPTIONS

---

The room can be setup for an intimate sit-down dinner or cocktail style event with high top tables.

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

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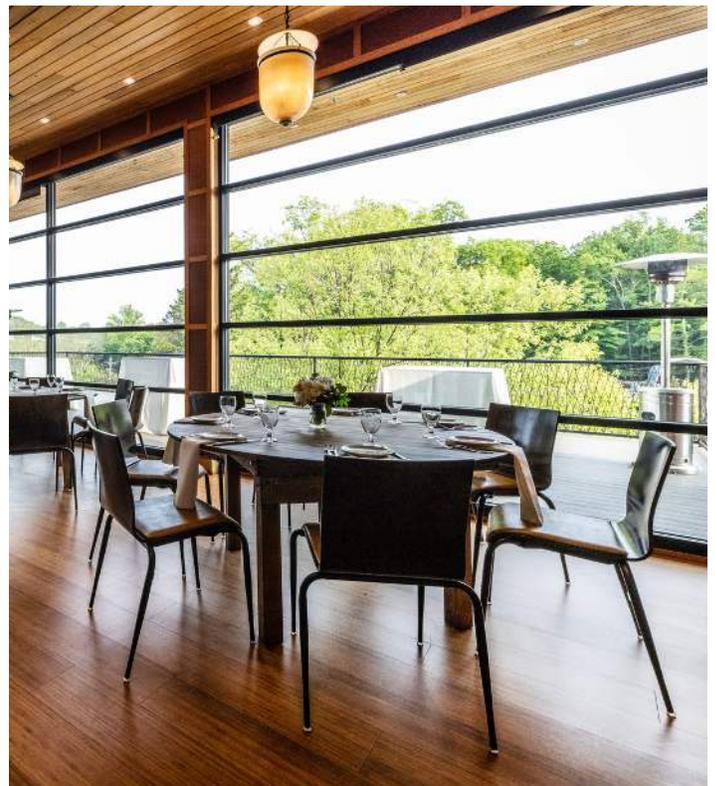
For thoughtfully curated packages, please view the menus in the pages that follow. For a personalized proposal, feel free to inquire—we're happy to customize a menu to fit your specific needs.

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

## TIMING

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



# OUTDOOR LIBRARY

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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

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22 Guests for seated dinner  
30 Guests for cocktails

## PRICING

---

There is a food and beverage minimum to book this space. We require all parties of 13+ guests to dine from one of our private dining menus.

## SET-UP OPTIONS

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The Outdoor Library can be adjusted to accommodate your event needs.

Dinner seated is one long table under the tent.

## TIMING

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



# 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*

**Welcome Drink on Arrival**  
*Seasonal Champagne Cocktail*

### 1ST ROUND

*to be floated family style*

**Mini Charcuterie + Cheese Plates**

Two varieties of meat & cheese accompanied with seasonal fruit & crackers

### 2ND ROUND

*selection of 3 to be floated family style*

**Salmon Tartare**

Rice Puff Chips, Avocado, Caviar

**Mini Goat Cheese Croquettes**

Beet Puree, Hot Honey

**Shrimp Cocktail**

Lemon, Cocktail Sauce

**Truffle Potato Croquettes**

Garlic Aioli, Micro Greens

**Wild Mushroom Tartlets**

Parmesan, Balsamic Glaze

### 3RD ROUND

*to be floated family style*

**Miso Salmon**

Black Rice, Asparagus, Carrot-Ginger Reduction

**Scallops**

Wrapped in Applewood Bacon, Apricot Jam

**Fried Chicken**

Coleslaw, Biscuits

**Baby Back Ribs**

Spicy Maple Syrup, Granny Smith-Celeriac Remoulade

**Short Ribs**

Sautéed Spinach, Polenta, Pickled Shallots

*Vegetarian option must be requested and confirmed ahead of time*

### Mini Dessert Sampler

*not to be floated*

**Lemon Tarts with Meringue**

**Budino with Oreo & Salted Caramel**

**Chocolate Dipped Strawberries**

**Macarons**

**Assorted Mini Cannoli**

*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 | Blue Moon | Yuengling | Coors Light

## WINE BY THE GLASS

Riesling / Strub, Mosel, GER  
 Sauvignon Blanc / Infamous Goose, NZ  
 Chardonnay / Cave de Luby, Macon-Villages, FR  
 Pinot Grigio / Vigneti del Sole, IT  
 Pinot Noir / Bouchard Aine & Fils, FR  
 Malbec / Alta Vista, Estate, AR  
 Cabernet Sauvignon / Oberon, CA  
 Tempranillo / Bodega Numanthia, Toro Termes, SP  
 Super Tuscan / Luce della Vita, Lucente, IT

## COCKTAILS

*2 drinks per person included in \$150 per person*

### Golden Bloom

Ketel One Peach & Orange Blossom, Blood Orange, Lemon, Honey Thyme Syrup, Egg White

### Sundown Fizz

Lunazul, Grenadine, Grand Marnier, Cherry Heering, Orange Juice,  
 Lime Juice, Campari, Angostura

### Rouge Royale

Lillet Rouge, Luxardo Amaro Abano, Lemon Juice, Strawberry, Prosecco

### Gilded Spritz

Ford's Gin, Homemade Grapefruit cordial, Grapefruit juice, Lemon,  
 Prosecco, Grapefruit Bitters

### Pineapple Cilantro Margarita

Don Julio Blanco, Cointreau, Lime Juice, Cilantro Liqueur, Cilantro Pineapple Mash

### Guava Aperol Margarita

Lunazul, Aperol, Amaro Nonino, Basil Liqueur, Lime Juice, Guava Nectar

## MOCKTAILS

### Not-a-Rita

Ritual N/A Tequila, Agave, Lime, Orange Juice

### Liar, Liar

Ritual N/A Gin, Pineapple, Lime Juice, Simple Syrup, Ginger Beer

### Sun Drift

Ritual N/A Rum, Lyre N/A Apertif, Pineapple, Lime, Demerara

*Menu Subject to Change Based on Seasonality & Availability*

# SIT-DOWN PLATED BRUNCH

**\$60 Per Person | 3 Hours**

*+NY Sales Tax | 20% Gratuity | 4% Admin Fee*

Available on Saturday & Sunday 12PM-3PM

## FOR THE TABLE

assorted fruits | assorted pastries & bread | cultured butter | seasonal jam

## APPETIZER

*select one to present to your guests*

### Stone House Salad

mixed arcadian greens, heirloom tomatoes, goat cheese crumbles, sherry vinaigrette

### Little Gem Caesar

classic caesar dressing, sourdough croutons, parmesan

## ENTRÉES

*select three to present to your guests*

### Stuffed French Toast

cream cheese filling, berry compote, fresh berries, whipped cream

### Buttermilk Pancakes

blueberries, 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

### Seasonal Vegetable & Gruyere Frittata

mixed greens, sherry vinaigrette

## 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 I MENU

**\$80 Per Person | 3 Hours**

*+NY Sales Tax | 20% Gratuity | 4% Admin Fee*

Available at Lunch or Dinner

## APPETIZER

### **Little Gem Caesar**

classic caesar dressing, sourdough croutons, parmesan

## ENTRÉES

*choice of*

### **MISO GLAZED SALMON GF**

forbidden black rice, broccoli, ginger butter

### **THYME ROASTED CHICKEN**

farrotto, parsley, parmesan, roasted radishes, pan drippings

### **FILET MIGNON**

potato purée, seasonal vegetable medley red wine sauce

*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**

*+NY Sales Tax | 20% Gratuity | 4% Admin Fee*

Available at Lunch or Dinner

Tier 2 Menu is not available in the Chef's Room

## PASSED HORS D'OEUVRES

30 minutes | Chef's selection of 5 passed hors d'oeuvres

## APPETIZER

### Little Gem Caesar

classic caesar dressing, sourdough croutons, parmesan

## ENTRÉES

*choice of*

### MISO GLAZED SALMON GF

forbidden black rice, broccoli, ginger butter

### THYME ROASTED CHICKEN

farrotto, parsley, parmesan, roasted radishes, pan drippings

### FILET MIGNON

potato purée, seasonal vegetable medley red wine sauce

*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

# 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

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### 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*

# 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*

# 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

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## 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@BYLANDMARK.COM

# EVENT GUIDELINES

\*SPECIFICALLY FOR PRIVATE DINING EVENTS BOOKED IN THE RESTAURANT\*

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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.

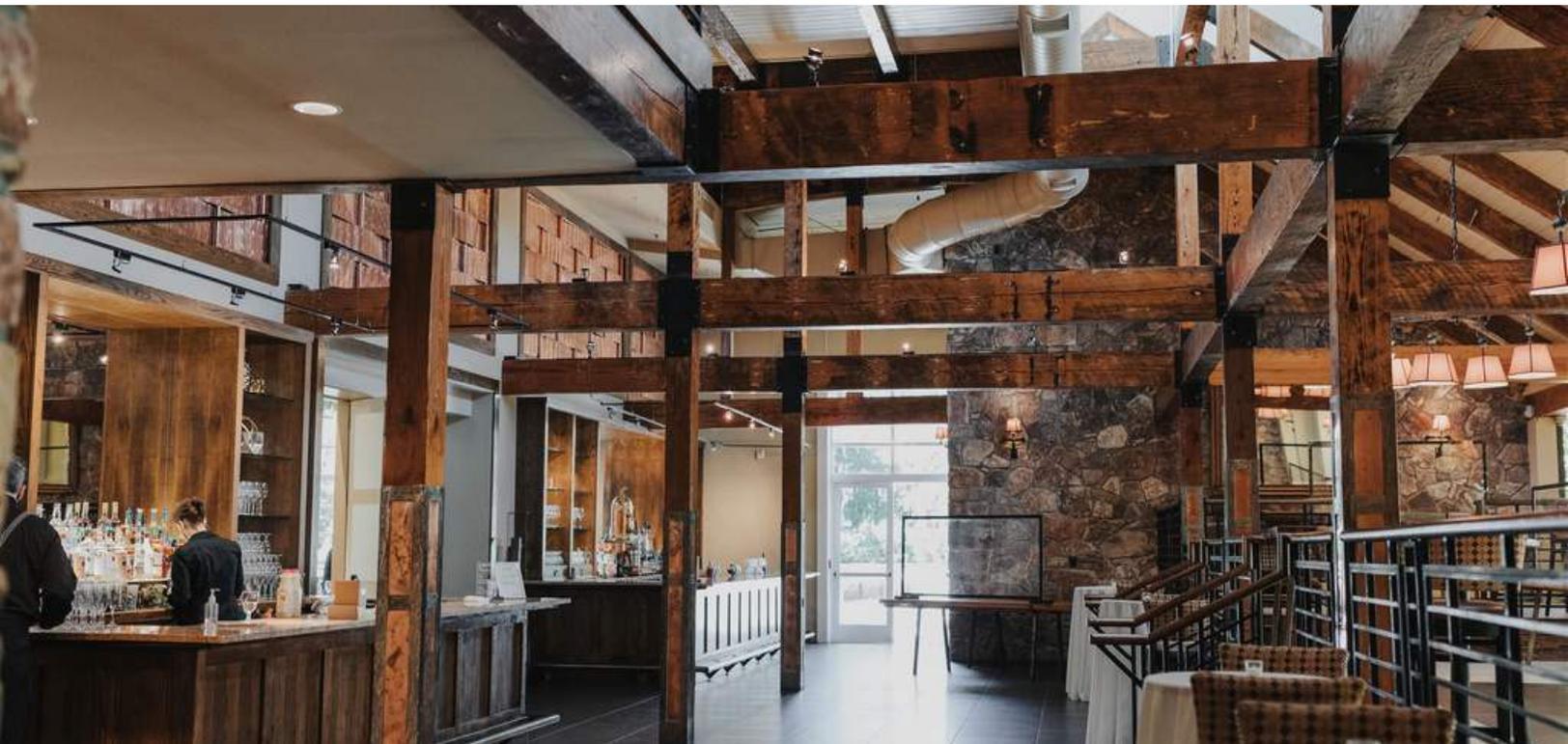
Event end time will remain as noted on contract.

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

\*SPECIFICALLY FOR LARGER EVENTS\*

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

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## 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 Director of Events

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.

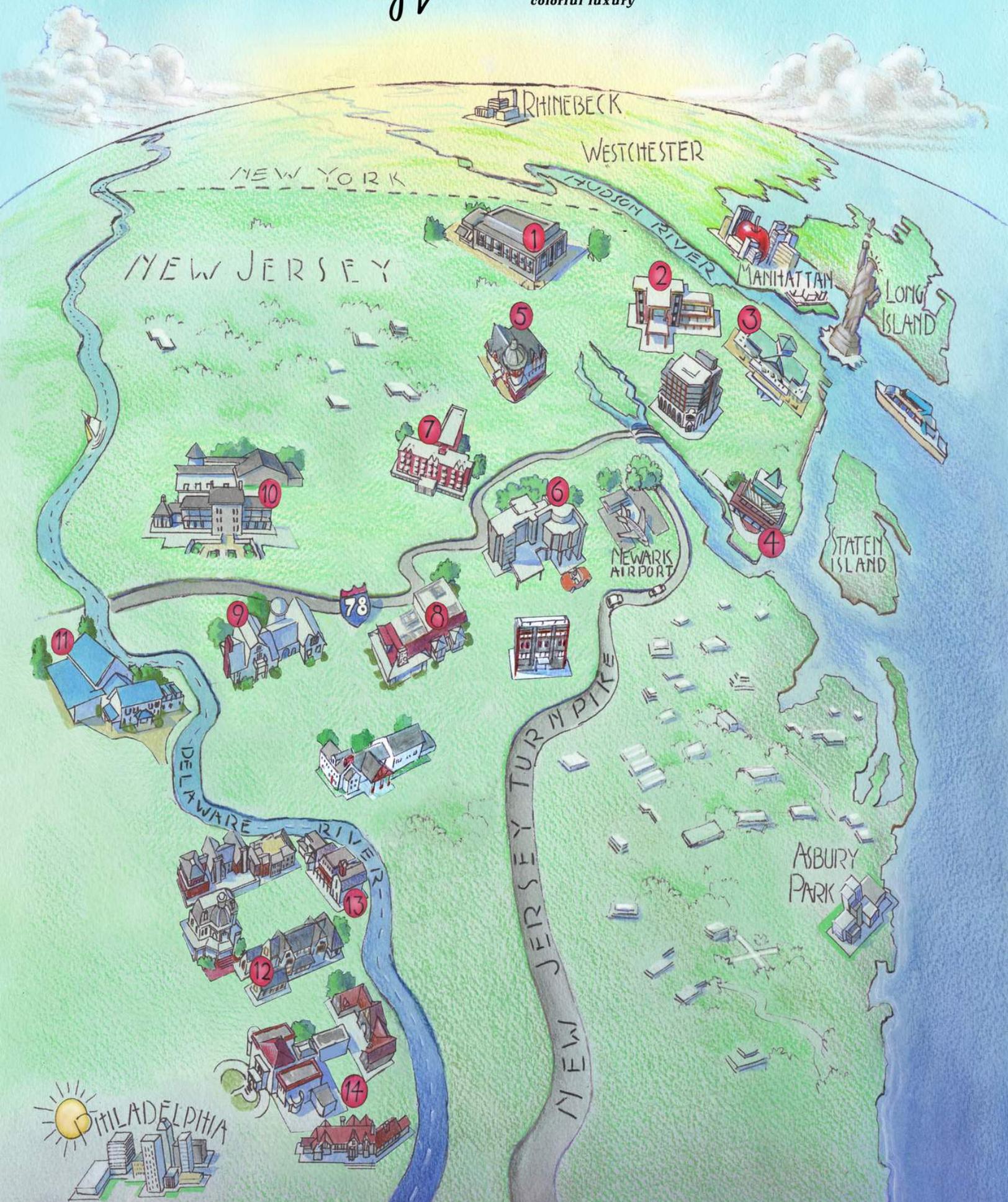


## NICOLE DISPENZIERE Event Sales Manager

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



RHINEBECK

WESTCHESTER

NEW YORK

NEW JERSEY

HUDSON RIVER

MANHATTAN

LONG ISLAND

STATEN ISLAND

NEWARK AIRPORT

DELAWARE RIVER

JERSEY TURNPIKE

ASBURY PARK

PHILADELPHIA

NEW

# 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](mailto:privatedining@bylandmark.com).



## STONEHOUSE

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