

Banquet Packages 2025



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Table of Contents

General Information.....Page 3

Buffet Packages

Brunch.....Page 6

Bronze.....Page 7

Silver.....Page 8

Gold.....Page 9

Platinum.....Page 10

Hors D'oeuvres

Appetizer Packages.....Page 11

Appetizer Enhancements.....Page 12

Beverages

Non-alcoholic & Open Bar Packages...Page 13

The Next Step

How to Book a Party.....Page 14

Please be sure to review the General Information on Page 3 to answer any of the frequently asked questions you may have.

General Information

Below are the answers to frequently asked questions in regards to the terms and conditions of booking a private event with us.

- To book a private event with us, there is a \$50 Room Fee. This is not a deposit, as no deposit or payment of any kind is due until the day of your event.
- We can “Tentatively Hold” a date for you without a commitment, but only for a 48 hour grace period, after which it is surrendered back to the public.
- We accept payment in the forms of cash, credit/debit card or cashier’s check but do not accept personal checks.
- There is a minimum of 25 adults for a private function in any room, and a 40 adult minimum for our Main Dining Room.
- Kids 10 & under are half price on any package, or they may order a Kids Meal.
- Head counts and menus must be finalized NO LATER than 10 days before your event.
- Events are 3 hour functions. Extra hours may be purchased for \$100 per hour.
- At the end of your event, there is a 25 minute grace period. After that you will be billed for the additional hour at \$100 per hour.
- There is no plate or cutting fee of any kind to bring in an outside dessert so you are welcome to bring in your own cake in addition to the ones we provide with each package.
- There is a flat \$35 linen fee for white table clothes and napkins. We can provide colored linen upon request but will be a \$50 flat fee to special order.
- All packages come as is and cannot be modified but we are happy to customize and enhance any package for you if you would like to include additional items.
- The only additional costs are CT sales tax (7.35%) and gratuity, which is not included, as it is up to you what percent you would like to tip for service.
- Prices are subject to change.

Brunch Buffet

\$44.95 per person / 3 Hour Function

Breakfast Items

Thick Cut Cinnamon French Toast
Hickory Smoked Bacon **or** Sausage Links
Classic Eggs Benedict **or** Scrambled Eggs
Breakfast Potatoes
Fresh Honeydew and Cantaloupe

Lunch Items

Fresh Baked Rolls with butter
Stonebridge Signature Downtown Salad **or** Garden Salad
Fresh Steamed Vegetables
Chicken Marsala **or** Lemon Chicken
Penne a la Vodka garnished with fresh grated parmesan and shredded mozzarella

Dessert

Fresh Baked Cookies

Beverages

Coffee, hot tea, and ice tea included

We do not substitute or modify any packages but are happy to customize for you by adding appetizers, crudité platters, entrée choices or punch bowls to any event.

Please see pages 10-11 for a list of Enhancements.

Bronze Buffet

\$45.95 per person / 3 Hour Function

Salad

Fresh Garden Salad with carrots, tomatoes, cucumber and house dressings

Hot Buffet

Oven Roasted Potatoes **or** Rice pilaf

Fresh Steamed Vegetable

Lemon Chicken **or** Chicken Marsala

Penne a la Vodka

garnished with fresh grated parmesan and shredded mozzarella

Oven Roasted Pork Loin with sauteed apples

Dessert

Fresh baked assorted cookies

Beverages

Coffee, hot tea, and ice tea included

To see a full list of Upgrade and Enhancement Options, please refer to Pages 10-11

Silver Buffet

\$48.95 per person/ 3 hour Function

Salad

Caesar Salad **or** Stonebridge Signature Downtown Salad

Hot Buffet

Oven Roasted Potatoes **or** Rice Pilaf

Fresh Steamed Vegetables

Lemon Chicken **or** Chicken Picatta

Penne a la Vodka

garnished with fresh grated parmesan and shredded mozzarella

London Broil with Marsala Mushroom Sauce

Dessert

Fresh baked assorted cookies

Beverages

Coffee, hot tea, and ice tea included

To see a full list of Upgrade and Enhancement Options, please refer to Pages 10-11

Gold Buffet

\$52.95 per person / 3 Hour Function

Salads choice of two

Stonebridge Signature Downtown Salad
Caesar Salad
Fresh Garden Salad
with carrots, tomatoes, cucumber and house dressings

Hot Buffet

Fresh Baked Rolls with butter
Oven Roasted Potatoes **or** Rice Pilaf
Fresh Steamed Vegetables
Lemon Chicken **or** Chicken Picatta
Tortellini a la Vodka
garnished with fresh grated parmesan and
shredded mozzarella
London Broil with Marsala Mushroom Sauce
Baked Ritz Scrod

Dessert

Fresh Baked Assorted Cookies

Beverages

Coffee, hot tea, and ice tea included

To see a full list of Upgrade and Enhancement Options, please refer to Pages 10-11

Platinum Buffet

\$62.95 per person / 3 Hour Function

Salads **choice of two**

The Stonebridge Downtown Signature Salad

Caesar Salad

Fresh Garden Salad

with carrots, tomatoes, cucumber and house dressings

Hot Buffet

Fresh Baked Rolls with butter

Oven Roasted Potatoes **or** Whipped Red Bliss Potatoes **or** Rice Pilaf

Fresh Steamed Vegetables

Chicken Francaise **or** Chicken Marsala

Tortellini a la Vodka

garnished with fresh grated parmesan and shredded mozzarella

Prime Rib Carving Station

with three onion au jus and horseradish sauce

Hazelnut Crusted Salmon

Dessert

Double Fudge Chocolate Cake and Limoncello Mascarpone Cake

Beverages

Coffee, hot tea, and ice tea included

To see a full list of Upgrade and Enhancement Options, please refer to Pages 10-11

Ruby Hors d'ouerves Package

\$44.95 per person / 3 Hour Function

Stationary Appetizers

- Vine Ripened Tomato Bruschetta
- Vegetable Crudité with Green Goddess Dip
- Warm Honey Brie Crostini

Hot Buffet Appetizers

- Cocktail Franks Wrapped in Puff Pastry with Dijon-Mayo
- Sesame Chicken Bites with Honey-Mustard
- Chicken Quesadilla with Salsa and Sour Cream
- Vegetable Spring Rolls with Sweet Chili Sauce
- Penne la Vodka garnished with fresh grated parmesan and shredded mozzarella

Dessert

Fresh Baked Assorted Cookies and Coffee Station

Diamond Hors d'ouerves Package

\$51.95 per person / 3 Hour Function

Stationary Appetizers

- Vine Ripened Tomato Bruschetta
- Vegetable Crudité with Green Goddess Dip
- Assorted Cheese Display with crackers
- Filet Mignon Gorgonzola Crostini

Hot Buffet Appetizers

- Cocktail Franks Wrapped in Puff Pastry with Dijon-Mayo
- Sesame Chicken Bites with Honey-Mustard
- Smoked Turkey Brie Apricot Quesadilla with Sour Cream
- Vegetable Spring Rolls with Sweet Chili Sauce
- Tortellini la Vodka garnished with fresh grated parmesan and shredded mozzarella
- Fried Chicken Sliders
- Scallops Wrapped in Bacon

Dessert

Fresh Baked Assorted Cookies and Coffee Station

<p><i>Raw Bar:</i></p> <p>Little Neck Clams Blue Point Oysters Jumbo Shrimp Cocktail Snow Crab Legs</p> <p><i>\$38.95 per person</i></p>	<p><i>Add to Any Package:</i></p> <p>Ahi Tuna Tacos - \$10 per person Cold Lobster Sliders - \$22 per person Filet Mignon Sliders - \$15 per person</p> <p>Jumbo Shrimp Cocktail Platter - \$7.00 per piece</p>
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Appetizer Enhancements

ONLY AVAILABLE TO BE ADDED ON TO ANY BANQUET PACKAGE.

Fruit Display..... \$85
Vegetable Crudit ..... \$75
Cheese and Cracker Platter..... \$85
Shrimp Cocktail Platter..... \$7 per piece

1 Hour Passed Hors d'oeuvres

\$7.00 per person per item

Sesame Crusted Chicken Bites
Sweet Italian Stuffed Sausage Stuffed Mushrooms
Vegetable Spring Rolls
Tomato, Basil and Mozzarella Crostini's
Baked Brie and Honey Crostini's
Smoked Turkey, Brie, Apricot Quesadillas
Cocktail Franks Wrapped in Puff Pastry
Blackened Chicken Quesadillas

\$9.00 per person per item

Scallops Wrapped in Bacon
Jumbo Lump Crab Cakes
Oysters Rockefeller
Crab Crusted Mushrooms Imperial
Clams Casino
Beer Battered Coconut Shrimp
Filet Mignon Crostini's with Horseradish Sauce

Pasta Station

\$12.95 per person

Fresh Baked Rolls
Signature Downtown Salad
Penne a la Vodka
Fusilli Prima Vera
Creamy Pesto Tortellini

Carving Station

\$15.95 per person

Top Round with Horseradish Sauce
OR Turkey Breast
OR Honey Glazed Ham

Beverage Enhancements

Unlimited Soft Drinks	\$6.00 per person
Mimosa Punch	\$95.00 per bowl
Tropical Fruit Punch	\$95.00 per bowl
Sangria Bowl	\$95.00 per bowl
Champagne Toast	\$8.00 per person
Coffee and Tea Station	\$5.00 per person
Wine Bottles per table	Prices vary* Available on wine list

Open Bar-By Consumption

To have a bar “Open by Consumption” allows you to set a dollar amount limit of your choice and dictate what is included for options (beer, house wine, mixed drinks etc.). This option essentially allows you to “run a tab” for your guests as opposed to paying per person (which if the option you will find listed below). Once the tab reaches the amount you pre-set, our staff would alert you to see if you would like to extend the amount or have us move to a cash bar.

Open Bar-Per Person

	Beer/Wine/Sodas	Call Brands	Premium Brands
1 Hour	\$22.00	\$27.00	\$32.00
2 Hours	\$30.00	\$35.00	\$40.00
3 Hours	\$38.00	\$44.00	\$50.00
4 Hours	\$45.00	\$50.00	\$60.00

Beer, Wine, & Soda includes:

House Brand Chardonnay, Merlot, Cabernet Sauvignon, White Zinfandel, and Pinot Grigio
 Choice of any Domestic or Import Draft Beer
 Miller Lite, Bud Light, Coors Light, and Budweiser bottled beer
 Soft Drinks and Juices.

Call Brands include:

Skyy & Stolichnaya vodkas
 Beefeater & Tanqueray gins
 Dewar's & Johnny Walker Red scotch
 Jack Daniels & Jim Beam bourbon
 Bacardi, Captain Morgan, & Malibu rums
 Sauza tequila (no shots)
 Canadian Club, Seagrams 7, & Seagrams V.O.
 Beer and Wines as indicated above
 Two-liquor Martinis (Appletini, Cosmo)
 Rocks drinks
 Soft Drinks and Juices

Premium Brands include:

Includes all of the above plus:
 Grey Goose, 3 Olives, & Ketel One
 Bombay Sapphire
 Johnny Walker Black
 Crown Royal
 Patron (no shots)

OPEN BARS ARE AVAILABLE IN CONSECUTIVE HOURS ONLY.
 OPEN BARS ARE BASED ON TOTAL NUMBER OF OVER 21 YEAR OLD ADULTS
 THE ABOVE PRICES DO NOT INCLUDE SINGLE LIQUOR MARTINIS,
 FROZEN DRINKS, SHOTS, OR CHAMPAGNE SPLITS!
 PRIVATE BAR IN ROOM SUBJECT TO \$75.00 SET-UP FEE

How to Proceed Booking an Event

The first step is to secure the date, room and time.
You may reach out via email to the event coordinator John at
janstis@stonebridgerestaurant.com

Be ready with a few date options, the number of guests you anticipate,
and the time of day you would like to join us,
so we may lay out all of your choices.

We can tentatively hold a date for you but you will only have
a 48 hour grace period before it is surrendered and open to the public.

It becomes official once the private Room Fee of \$50 is paid.
(Please review the General Information listed on page 3 for frequently asked questions)

From there, once invitations are sent and you have RSVP's returned
to give you a better idea of an accurate head count, we set up an appointment to
come in and finalize the floor plan along with the menu.
(This can also be done via email or over the phone if more convenient).

Feel free to call the restaurant with any additional questions or concerns.
We look forward to the opportunity to help celebrate your special
event here with us !



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