

Banquet Packages 2021



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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 Banquet Kids Meal for \$9.95.
- Head counts and menus must be finalized NO LATER than 10 days before your event.
- For a luncheon event, the time is your choice of a 3 hour function between 11am and 3 pm. Dinner functions are your choice of a 3 hour event between 3 pm and 10 pm.
- 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.

The Brunch Buffet

\$33.95 per person / 3 hour function

Breakfast Items

Thick Cut Cinnamon French Toast
Crispy Bacon OR Breakfast Sausage (Both items +1.50 p/p)
Classic Eggs Benedict OR Scrambled Eggs (Both items +1.50 p/p)

Lunch Items

Crisp Garden Salad
Fresh Bakery Bread with butter
Oven Roasted Rosemary Potatoes
Fresh Seasonal Vegetable Medley
Penne Pasta with Vodka Cream Sauce
Sautéed Lemon Chicken Breast
London Broil with Mushroom Sauce

Desserts

Fresh Baked Cookies
Chocolate Covered Strawberries (Additional \$2.00 per person)

Beverages

Water, Coffee, Hot Tea and Iced 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.

The Silver Buffet

\$35.95 per person / 3 hour luncheon

\$40.95 per person / 3 hour dinner

Fresh Baked Bread and Rolls with butter

Choose One Salad

The Stonebridge Restaurant Signature Downtown Salad
*Mixed field greens tossed in a white balsamic vinaigrette with dried cranberries,
sweet roasted pecans, apples, and Coach Farms' goat cheese*

Classic Caesar Salad with parmesan croutons and Pecorino Romano

Fresh Garden Salad with carrots, tomatoes and cucumbers

Choose Three Sides

Fresh Seasonal Vegetable Medley
Oven Roasted Potatoes

Rice Pilaf
Baked Ziti

Penne a la Vodka
Pasta *with butter and cheese*

Choose Two Entrees

New England Baked Ritz Scrod
Oven Roasted Cod *with Tomato-Black Olive Caper Relish*

Chicken Marsala
Lemon Chicken
Chicken Picatta

Sliced Pork Loin *with Brandy Dijonaise Sauce*

Sliced Pork Loin *with Pan Gravy*

Sliced Pork Loin *with Caramelized Apples and Red Onions*

Thin Sliced Marinated Flank Steak *with a mushroom Madeira sauce*

Carved Top Round *(minimum 30 people)*

Dessert

Fresh Baked Cookies

Chocolate Covered Strawberries (Additional \$2.00 per person)

Beverages

Coffee, Hot Tea and Iced Tea included

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

The Gold Buffet

\$43.95 per person / 3 hour luncheon

\$48.95 per person / 3 hour dinner

Fresh Baked Bread and Rolls with butter

Choose Two Salads

The Stonebridge Restaurant Signature Downtown Salad
*Mixed field greens tossed in a white balsamic vinaigrette with dried cranberries,
sweet roasted pecans, apples, and Coach Farms' goat cheese*

Classic Caesar Salad with parmesan croutons and Pecorino Romano

Fresh Garden Salad with carrots, tomatoes, and cucumbers

Choose Three Sides

Fresh Steamed Vegetable Medley

Rice Pilaf

Green Beans

Oven Roasted Potatoes

Baked Penne Marinara

Red Bliss Whipped Potatoes

Three Cheese Tortellini Alfredo

Penne a la Vodka

Choose Three Entrees

Hazelnut Crusted Salmon

Chicken Marsala

Baked Stuffed Shrimp

Lemon Chicken

New England Baked Ritz Scrod

Chicken Picatta

Poached Salmon *in a lemon Chive butter sauce*

Chicken Francaise

Oven Roasted Cod *with Tomato-Black Olive Caper Relish*

Sliced Pork Loin *with Caramelized Apples and Red Onions*

Sliced Pork Loin *with Brandy Dijonaise Sauce*

Sliced Pork Loin *with Pan Gravy*

Thin Sliced Marinated Flank Steak *with a mushroom Madeira sauce*

Carved Prime Rib with 3-onion au Jus *(minimum 30 guests)*

Dessert

Double Chocolate Fudge Cake and Carrot Cake

OR Fresh Baked Cookies

Chocolate Covered Strawberries *(Additional \$2.00 per person)*

Beverages

Coffee, Hot Tea and Iced Tea included

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

Silver Served Three Course Function

\$48.95 per person / 3 hour luncheon

\$60.00 per person / 3 hour dinner

Fresh Baked Bread and Rolls with butter

Salad Course

(Choose One)

The Stonebridge Restaurant Signature Downtown Salad
*Mixed field greens tossed in a white balsamic vinaigrette with dried cranberries,
sweet roasted pecans, apples, and Coach Farms' goat cheese*

Classic Caesar Salad
with parmesan croutons and Pecorino Romano

Fresh Garden Salad
with carrots, tomatoes, and cucumbers

Entrée Selections

(Choose Three)

Chicken Madeira
Chicken Francaisé
New England Baked Ritz Scrod
Hazelnut Crusted Salmon
Baked Stuffed Shrimp

Vegetarian Risotto *with mushroom, seasonal vegetables*

10oz New York Strip Steak *served with a port mushroom and garlic reduction*

Cut Prime Rib with three onion au jus *(Minimum 25 people)*

All Entrée's Served with Chef's Accompaniments

Dessert

Double Chocolate Fudge Cake and Carrot Cake
OR Fresh Baked Cookies
Chocolate Covered Strawberries *(Additional \$2.00 per person)*

Beverages

Coffee, Tea, & Decaf included

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

Gold Served Three Course Function

\$60.00 per person / 3 hour luncheon

\$72.00 per person / 3 hour dinner

Fresh Baked Bread and Rolls with butter

Salad Course

(Choose One)

The Stonebridge Restaurant Signature Downtown Salad
*Mixed field greens tossed in a white balsamic vinaigrette with dried cranberries,
sweet roasted pecans, apples, and Coach Farms' goat cheese*

Fresh Garden Salad *with carrots, tomatoes, and cucumbers*

Classic Caesar Salad *with parmesan croutons and Pecorino Romano*

Gilbertie's Farm Organic Salad *with mixed greens, poached pears, pecans*

Entrée Selections

(Choose Three)

Chicken Madeira

Chicken Francaisé

New England Baked Ritz Scrod

Pine Nut Pesto Salmon

Baked Stuffed Shrimp

Grand Marnier Citrus Glazed Chilean Sea Bass

Blackened Swordfish Gorgonzola

Vegetarian Risotto *with mushroom, seasonal vegetables*

12oz Cut Prime Rib *with creamy horseradish sauce*

8oz. Tender Filet Mignon *served with béarnaise sauce*

12oz Center Cut New York Strip Steak *with a brandy peppercorn sauce*

All Entrée's Served with Chef's Accompaniments

Dessert

Double Chocolate Fudge Cake and Carrot Cake

OR Fresh Baked Cookies

Chocolate Covered Strawberries *(Additional \$2.00 per person)*

Beverages

Coffee, Tea & Iced Tea included

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

Hors d'oeuvres Packages

Ruby Package

\$33.95 per person/ 2 hour function

Choose Seven

Cocktail Franks Wrapped in Puff Pastry
Blackened Chicken Quesadillas
Sesame Crusted Chicken Bites
Sweet Italian Sausage Stuffed Mushrooms
Vegetable Spring Rolls
Tomato, Basil and Mozzarella Crostini's
Baked Brie and Honey Crostini's
Smoked Turkey, Brie, Apricot Quesadillas
Buffalo or BBQ Wings
Penne a la Vodka
Lemon Grass Thai Chicken Satay with Peanut Sauce

Diamond Package

\$39.95 per person/ 2 hour function

Choose Seven

You May Choose Any Menu Item from the Ruby Package to Add to the Diamond Package

Fried Oysters
Scallops Wrapped in Bacon
Jumbo Lump Crab Cakes
Oysters Rockefeller
Crab Crusted Mushrooms Imperial
Clams Casino
Fried Calamari
Fried Avocado
Fried Artichoke Hearts
Fried Chicken Sliders
Beer Battered Coconut Shrimp
Three Cheese Tortellini Alfredo with Sun-dried Tomatoes (Stationary Only)
Filet Mignon Crostini's with Horseradish Sauce

Raw Bar:

Little Neck Clams
Blue Point Oysters
Jumbo Shrimp Cocktail
Snow Crab Legs

\$27.95 per person

Add to Any Package:

Ahi Tuna Tacos - \$10 per person
Cold Lobster Sliders - \$19 per person
Filet Mignon Sliders - \$12 per person
Crab Cocktail - \$15 per person
Jumbo Shrimp Cocktail Platter - \$5.00 per piece

Appetizer Enhancements

ONLY AVAILABLE TO BE ADDED ON TO ANY BANQUET PACKAGE.

Fruit Display..... \$80
Vegetable Crudit ..... \$70
Cheese and Cracker Platter..... \$80
Shrimp Cocktail Platter..... \$5 per piece

1 Hour Passed Hors d'oeuvres

\$4.00 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
Lemon Grass Thai Chicken Satay in Peanut Sauce

\$6.00 per person per item

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

Pasta Station

\$6.95 per person

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

Carving Station

\$10.95 per person

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

Beverage Enhancements

Unlimited Soft Drinks	\$4.00 per person
Mimosa Punch	\$95.00 per bowl
Tropical Fruit Punch	\$95.00 per bowl
Sangria Bowl	\$95.00 per bowl
Champagne Toast	\$4.00 per person
Coffee and Tea Station	\$3.50 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	\$14.00	\$17.00	\$22.00
2 Hours	\$20.00	\$24.50	\$31.50
3 Hours	\$25.00	\$31.00	\$39.00
4 Hours	\$30.00	\$37.00	\$46.00

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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