
WEDDINGS



the
Venues at
STONEWATER

Congratulations on finding The One-now let's begin bringing your dream wedding to life.

StoneWater is renowned for its exquisite service, amazing food, picturesque landscape and unwavering attention to detail. With endless possibilities, every detail of your experience is completely personalized to you.

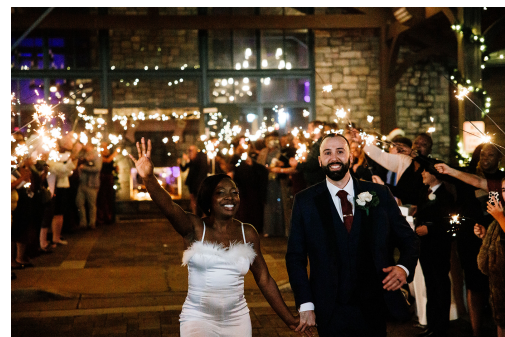
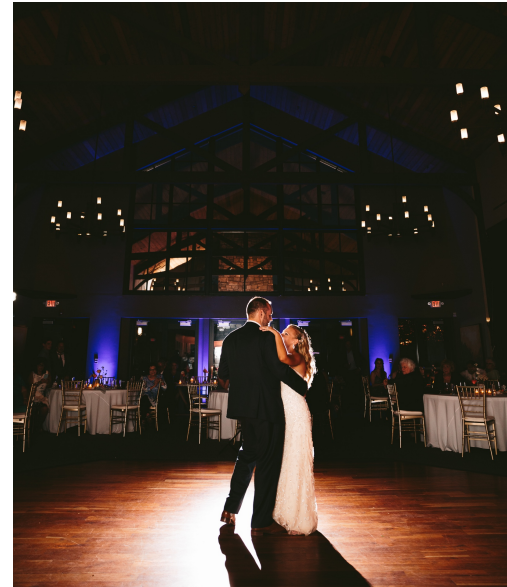
Grand or small, done up or relaxed, each StoneWater wedding is unique, and we're committed to creating a special day that every couple deserves.

We would be honored to be your venue of choice as we embark on this magical journey together.

Whitney Neidus, GM 440-461-4653 X 232 wneidus@stonewatergolf.com

Kristin Hascher, Events Director 440-461-4653 X 107
khascher@stonewatergolf.com

1 Club Drive Highland Heights, Oh 44143 | 440.461.4653



Spaces

Explore a range of stunning areas on the grounds, offering both indoor and outdoor space.

- Outdoor Ceremony
- Indoor Ceremony
- Cocktail Hour On Covered Patio
- Inside Reception
- *Tented Reception option

On site ceremonies can be done for up to 200 guests

Our maximum capacity for a seated indoor event is 200 guests.

On-site ceremonies can be done outside with our white padded resin chairs (weather permitting) or inside with our gold chiavari chairs.

StoneWater takes care of all setup and cleanup of chairs for ceremonies.

A rehearsal walk through with your wedding party is scheduled a day or two before your event to make sure everything goes off without a hitch.

Pre-Wedding Inclusions

A chef driven wedding tasting is included for the bride & groom and up to 2 additional guests.

We include Golf packages tailored to your group for any wedding activities and comradery.

Preferred Vendors

Photographers to florists, bands to photo booths-our preferred vendor list is robust and available upon request.

Overnight Accommodations

We have partnerships with several hotels in the area and would be happy to refer recommendations.

Day Of

Your dedicated event planner will be with you every step of the way. From all the pre-planning to sending you off down the aisle.

They will create a detailed run of show to make sure everything runs smoothly, while you can just sit back and enjoy your day with friends and family.

We have a men's & women's locker room that can be used day of the wedding for getting ready and freshening up.

Additions

In addition to weddings, we also host bridal showers, engagement parties, rehearsal dinners and morning after brunch send offs. Happy to discuss any other services we provide.

On-Site Ceremony Fee

Includes:

Month	Monday-Thursday	Friday	Saturday	Sunday
November - March	\$795	\$995	\$1,295	\$995
April – October	\$995	\$1,395	\$1,595	\$1,295

5 Hour Reception Facility Fee

Includes:

- Private Room Rental
- All Floor Length Table Linens
- All Linen Napkins
- All Non-Alcoholic Beverages
- Coffee & Hot Tea Station
- Gold Chiavari Chairs & All Standard Tables
- All Flatware, China and Glassware
- Private Covered Patio Space
- Setup & Breakdown of the Venue
- Vendor setup access at least 4 hours before event
- Use of Locker Rooms Before Ceremony
- Wifi
- Overnight Parking
- Additional Bartenders Fee
- Additional Security Officer Fee

Month	Monday-Thursday	Friday	Saturday	Sunday
November - March	\$2,900	\$3,600	\$4,200	\$3,600
April – October	\$3,400	\$4,400	\$5,200	\$4,200

CATERING



the
Venues at
STONEWATER

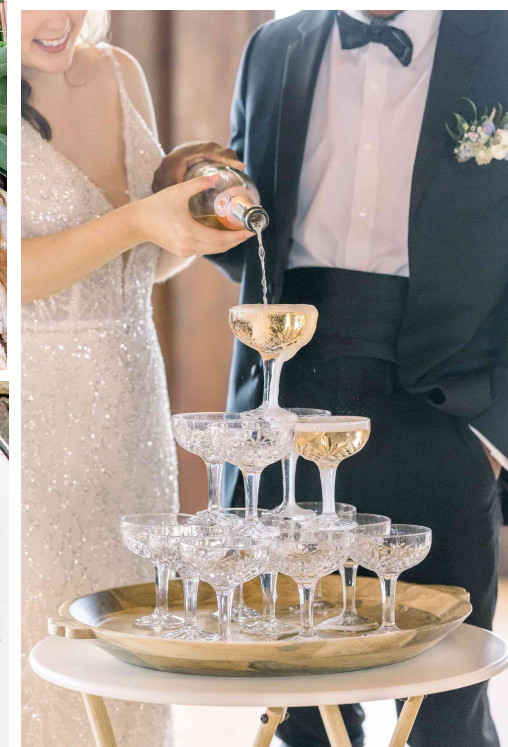
Our on-site culinary team creates chef-driven, memorable and one-of-a-kind menus for each of our weddings. Our Executive Chef, Kathryn Neidus, puts emphasis on seasonal ingredients and fresh flavors.

Chef Kathryn and our events team work with each couple to create a custom menu and package to reflect their personal tastes that compliment their wedding celebration.

We respect nutritional preferences and uphold high standards with dietary accommodations, such as vegetarian, vegan, gluten-free and dairy-free. From health conscious to the indulgent and American fare to international cuisine, StoneWater's catering does not disappoint.

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“The Simply Exquisite” Package

starts at \$88/ person

HORS D' OEUVRES

select four

STATIONED & PASSED

Vegetable Crudité Display With Two House Dip Options And House Pita Chips

Grilled Vegetable Display With One House Dip Option

Porcini Arancini With Garlic Aioli Sauce

Sticky Sesame Cauliflower Bites

Mini Beef Meatballs With Pomegranate Glaze or Vodka Sauce

Dips

Classic Hummus, Roasted Garlic Hummus, Whipped Garlic And Feta, Olive Tapenade, Buttermilk Ranch

PLATED SALAD

select one

Various House Dressing Options Available

Classic House Salad

Local mixed greens, tomatoes, shaved carrots, cucumbers, mozzarella

Chopped Caesar Salad

Romaine, egg, croutons, shaved parmesan, grilled red onions

Chicken Satay Skewer With Asian Peanut And Sticky Sesame Sauces

Mini Grilled Cheese

Add Chorizo And Caramelized Onions (+\$)

Seasonal Soup Shooter

Classic Devil Eggs With Crispy Bacon And Chives

Caprese Skewer With Balsamic Glaze

Cucumber Roasted Garlic Hummus Rounds With Olive Oil And Paprika

Crostini With Homemade Whipped Ricotta And Honey Drizzle

Arugula Salad

Arugula, grilled red onion, feta cheese, spiced pecans, dried cranberries

Greek Salad

Mix greens, cucumber, red pepper, pickled red onions, tomatoes, olives, feta cheese, tzatziki drizzle

“The Simply Exquisite” Package



ENTRÉE MAINS

Proteins can be prepared seasonally and multiple ways

Pan Roasted or Pan-Fried Chicken

herb and white wine cream sauce, piccata, marsala or parmesan

Grilled Or Seared Atlantic Salmon

sticky sesame, cajun, or lemon buerre blanc sauce

Seasonally Prepared Roasted Pork Tenderloin

Classic Roast Beef

herb au jus or horseradish cream sauce

Cauliflower Steak

chimichurri sauce

ENTRÉE VEGETABLE SIDE

select one

Haricot Vert With Garlic And Tomato

Roasted Brussel Sprouts

(option to add bacon (+ \$))

Garlic Sugar Snap Peas

Roasted Broccoli

ENTRÉE POTATO SIDE

select one

Garlic Mashed Potatoes

Cracked Black Pepper And Herb Roasted Red Skin Potatoes

Roasted Herb Fingerling Potatoes

Crispy Tri Colored Baby Potatoes

Smashed Parmesan Crusted Yukon Gold Potatoes

Grilled Asparagus

Roasted Cauliflower

Grilled Zucchini & Squash Medley

Brown Butter Roasted Butternut Squash

Seasonal Vegetable Medley

ENTRÉE PASTA SIDE

select one

Cavatappi

Orecchiette

Rigatoni

Penne

ENTRÉE PASTA SAUCE

select one

Alfredo Sauce

Classic Marinara

Vodka Sauce

Roasted Red Pepper Cream Sauce

Aglia Olio

Arugula Pesto Sauce

Black Garlic Cream Sauce

“The Most Romantic” Package

starts at \$96/ person

HORS D' OEUVRES

select four

STATIONED & PASSED

Vegetable Crudit  Display With Two House Dip Options
And Pita Chips

Artisan Cheese Display With Crostini's, Fig Jam, Spanish
Marcona Almonds and Various Accoutrements

Grilled Vegetable Display With One House Dip

Corn & Shrimp Fritters With A Sweet And Spicy Aioli

Porcini Arancini With Aioli Sauce

Sticky Sesame Cauliflower Bites

Mini Beef Meatballs With Pomegranate Glaze Or
Vodka Sauce

Chorizo Empanadas With Roasted Red Pepper Aioli

Shrimp, Herb And Avocado Salad On Crostini

Bruschetta With Prosciutto And Tomato Jam On Grilled
Bread

Wild Mushroom Tart

Goat Cheese Stuffed Bacon Wrapped Dates

Chicken Satay Skewer With Asian Peanut And Sticky Sauce

Mini Grilled Cheese
With Chorizo And Caramelized Onions

Classic Devil Eggs With Crispy Pancetta And Chives

Caprese Skewer With Balsamic Glaze

Crispy Pork Belly Steam Buns

Mini Crab Cakes With Sweet And Spicy Aioli

Cucumber Roasted Garlic Hummus Rounds With Olive Oil
And Paprika

Crostini With Homemade Whipped Ricotta And Honey Drizzle

Dips
Classic Hummus, Roasted Garlic Hummus, Whipped Garlic And Feta,
Olive Tapenade, Buttermilk Ranch

“The Most Romantic” Package



PLATED SALAD

select one

various house dressing options available

Classic House Salad

Local mixed greens, tomatoes, shaved carrots, cucumbers, mozzarella

Chopped Caesar Salad

Romaine, egg, croutons, shaved parmesan, grilled red onions

Roasted Beet Salad

Arugula, golden beets, gorgonzola, orange segments, candied walnuts

Chopped Salad

Romaine, shaved carrot, hardboiled egg, apples, dried cranberries, spiced pecans, blue cheese crumbles

Arugula Salad

Arugula, grilled red onion, feta cheese, spiced pecans, dried cranberries

Greek Salad

Cucumber, red pepper, pickled red onions, tomatoes, olives, feta cheese

Spinach Salad

Spinach, strawberries, shaved red onion, almonds, goat cheese

Baby Gem

Baby gem lettuce, shaved red onion, radish, shaved parmesan, candied walnuts

“The Most Romantic” Package



ENTRÉE MAINS

Proteins can be prepared seasonally and multiple ways

Marinated and Grilled Hanger Steak
chimichurri

Braised Beef Short Ribs
au jus

Pan Roasted or Pan-Fried Chicken
herb and white wine cream sauce, piccata sauce,
porcini sauce, parmesan or marsala

Veal Scaloppini
lemon & caper cream sauce

Grilled or Seared Atlantic Salmon
sticky sesame, house cajun or lemon beurre blanc

Crab Cakes
garlic lemon cream sauce

Cajun or Pan-Fried Style Trout
house Cajun or almond crusted with brown butter

Haricot Vert With Garlic And
Tomatoes

Roasted Brussel Sprouts
(option to add bacon +\$)

Garlic Sugar Snap Peas

Roasted Broccoli

ENTRÉE POTATO SIDE

select one

Garlic Mashed Potatoes

Cracked Black Pepper And Herb
Roasted Red Skin Potatoes

Roasted Herb Fingerling Potatoes

Crispy Tri Colored Baby Potatoes

Smashed Parmesan Crusted Yukon
Gold Potatoes

Creamy Smashed Red Skin Potatoes

Truffle Mashed Potatoes

ENTRÉE VEGETABLE SIDE

select one

Grilled Asparagus

Herb Roasted Cauliflower And Broccoli

Grilled Zucchini & Squash Medley

Brown Butter Roasted Butternut Squash

Seasonal Vegetable Medley

ENTRÉE PASTA SIDE

select one

Cavatappi

Orecchiette

Rigatoni

Gnocchi

Penne

Cheese Tortellini

ENTRÉE PASTA SAUCE

Alfredo Sauce

Classic Marinara

Vodka Sauce

Roasted Red Pepper Cream Sauce

Aglio Olio

Arugula Pesto Sauce

Black Garlic Cream Sauce

“The Endless Love” Package

starts at \$105/ person



HORS D' OEUVRES

Select Five

STATIONED & PASSED

Vegetable Crudit  Display With Two House Dip Options And Pita Chips

Grilled Vegetable Display With One House Dip Option

Caprese Skewer With Balsamic Glaze

Cucumber Roasted Garlic Hummus Rounds With Olive Oil And Paprika

Assorted Local Cheese Display With House Crostini's, Seasonal Jam, Spanish Marcona Almonds and Various Accoutrements

Antipasti Display With Crostini, Fig Jam, Spanish Marcona Almond, Dried Fruit

Porcini Arancini With Roasted Garlic Aioli Sauce

Sticky Sesame Cauliflower Bites

Mini Beef Meatballs With Pomegranate Glaze or Vodka Sauce

Mini Grilled Steak Skewers With Salsa Verde and Feta

Mini Beef Wellingtons with Horseradish Sour Cream

Prosciutto Wrapped Blue Cheese Stuffed Pears With Honey Drizzle

Corn & Shrimp Fritters With Sweet And Spicy Aioli

Chilled Beef Tenderloin Crostini

Seared Ahi Tuna In Crispy Wonton Cups

Deviled Eggs With Crispy Pancetta

Mini Pork Belly Steam Buns

Shrimp, Herb And Avocado Salad On Crostini

Wild Mushroom Tart

Seared Ahi Tuna, Spicy Aioli Crispy Wonton Cups

Goat Cheese Stuffed Bacon Wrapped Dates

Mini Crab Cakes With Sweet And Spicy Sauce

Vegetarian Or Beef Empanadas with aioli

Bruschetta With Prosciutto, Grilled Bread And Tomato Jam

Chicken Satay With Asian Peanut Sauce

Mini Grilled Cheese With Chorizo And Caramelized Onions

Crostini With Homemade Whipped Ricotta And Ohio Honey Drizzle

Shrimp Cocktail Shooters

Dips

Classic Hummus, Roasted Garlic Hummus, Whipped Garlic And Feta, Olive Tapenade, Buttermilk Ranch

“The Endless Love” Package



PLATED SALAD

select one

various house dressing options available

Classic House Salad

Local mixed greens, tomatoes, shaved carrots, cucumbers, mozzarella

Chopped Caesar Salad

Romaine, egg, croutons, shaved parmesan, grilled red onions

Poached Beet Salad

Arugula, golden & red beets, goat cheese, orange segments, candied walnuts

Chopped Salad

Romaine, shaved carrot, hardboiled egg, apples, dried cranberries, spiced pecans, blue cheese crumbles

Arugula Salad

Grilled red onion, feta cheese, spiced pecans, dried cranberries

Greek Salad

Cucumber, red pepper, pickled red onions, tomatoes, olives, feta cheese

Spinach Salad

Spinach, strawberries, shaved red onion, almonds, goat cheese

Baby Gem Lettuce

Shaved red onion, radish, shaved parmesan, candied walnuts

“The Endless Love” Package



ENTRÉE MAINS

proteins can be prepared seasonally and multiple ways

Marinated and Grilled Beef Tenderloin
herb demi and horseradish cream

Braised Beef Short Ribs
au jus

Marinated & Grilled Lamb Lollipops
chimichurri

Veal Scaloppini
lemon & caper cream sauce

Crab Stuffed Atlantic Salmon
lemon beurre blanc

Grilled or Seared Atlantic Salmon
sticky sesame, house cajun or lemon buerre blanc

Seared or Roasted Halibut
porcini cream sauce

Scallops
pan seared or baked

Crab Cakes
garlic lemon cream sauce

Cajun or Pan-Fried Style Trout
house Cajun or almond crusted with brown butter

Pan Roasted or Pan-Fried Chicken
herb and white wine cream sauce, piccata sauce,
porcini sauce, parmesan or marsala

ENTRÉE POTATO SIDE

select one

Mashed or Garlic Mashed Potatoes

Yukon Gold Potatoes

Roasted Red Skin Potatoes

Roasted Herb Fingerling Potatoes

Assorted Baby Potatoes

Truffled Mashed Potatoes

ENTRÉE VEGETABLE SIDE

select one

Haricot Vert with Garlic & Tomatoes

Roasted Brussel Sprouts
(add bacon +\$)

Roasted Carrots and Sugar Snap Peas

Roasted Broccoli

Grilled Asparagus

Roasted Cauliflower

Grilled Zucchini & Squash Medley

Brown Butter Roasted Butternut Squash

Roasted Vegetable Medley

ENTRÉE PASTA SIDE

select one

Cavatappi

Orecchiette

Rigatoni

Gnocchi

Gnudi

Penne

Cheese Tortellini

ENTRÉE PASTA SAUCE

select one

Alfredo Sauce

Classic Marinara

Vodka Sauce

Roasted Red Pepper Cream Sauce

Aglia Olio

Arugula Pesto Sauce

Black Garlic Cream Sauce

“The Sky’s The Limit” Package

Create Your Own Menu

stationed, plated and or family style
pricing will be quoted & customized

HORS D’ OEUVRES

Your choice of stationed & passed options from the above menus

SALAD OPTIONS

Your choice of any salad from the menus above

ENTRÉE MAIN OPTIONS

Your choice of any mains from the menus above

ENTRÉE SIDE OPTIONS

Your choice of any sides from the menus above

ENTRÉE POTATO OPTIONS

Your choice of any potatoes from the menus above

ENTRÉE PASTA SIDE & SAUCE OPTIONS

Your choice of any pasta & sauce from the menus above

Late Night Food Bars & Displays

Consider adding one of these exciting food stations to bring a fun interactive feel to your event. Choose one to supplement passed appetizers or as a late night snack, or a variety for a stationary cocktail themed party or wandering social dinner. \$150 set-up fee for each bar.

FRENCH FRY BAR \$10/pp

Fresh House Cut, Curly, OR Sweet Potato Fries
(Choose 2 Kinds of Fries)

Toppings & Sauces:

Ketchup, Honey Mustard, Ranch, Fresh Parmesan, Shredded Cheddar and Siracha

MACARONI AND CHEESE BAR: \$12/pp

Sharp cheddar, gruyere, mozzarella

Toppings:

Bacon, Roasted Tomatoes, Blue Cheese, Scallions, Crispy Shallots, Herb Breadcrumbs

GRILLED CHEESE DISPLAY: \$14/pp

Artisan grilled cheese. Choose 3

Swiss, Arugula, Mushrooms

White Cheddar, Bacon

Tomato, Avocado

Mozzarella, Roasted Tomatoes

Fontina, Prosciutto, Arugula

Apple, Caramelized Onions, Brie

Ham, White Cheddar, Whole Grain

PRETZEL BAR: \$10/pp

Warm Bites & Rods

Dips & Sauces:

Queso, Ranch, Spicy Mustard, Honey Mustard, Caramel Sauce, Chocolate Sauce

HOT DOG BAR: \$10/pp

All Beef Hotdogs & Buns

Toppings:

Grilled Red Onions, Shredded Cheddar Cheese, Pickled Jalapeños, Pico De Gallo, Dill Relish, House Pickles, Crispy Shallots, House Slaw

Sauces:

Spicy Mayo, Bourbon Ketchup, House BBQ, Whole Grain Mustard Sauce

WALKING TACO BAR: \$14/pp

Assorted Chips

Toppings:

Cheddar Cheese, Pico De Gallo, Guacamole, Scallions, Cheddar Cheese Sauce, Shredded Lettuce, Avocado Sour Cream, Beef Chili, Lime Wedge

NACHO BAR: \$10/pp

House Cut Tortilla Chips

Toppings:

White Queso, Corn Salsa, Pico De Gallo, Medium Salsa, Chipotle Sour Cream, Guacamole

Ask About Adding, Pulled Pork, Pulled Chicken Or House Made Sausage

Late Night Bites or Menu Add-Ons

SLIDERS

minimum 1 dozen, per slider of your choice

BBQ Pulled Pork

Cheeseburgers

Fried Chicken

Veggie Burger

Chicken Parmesan

PIZZAS

½ sheets, 24 squares

minimum 2, ½ sheets per pizza of your choice

Margherita

Super Veg

Pepperoni and Sausage

Meat Lovers

Blue Cheese, Pear, Caramelized Onion
and Alfredo Sauce

Buffalo Chicken

California Chicken

Create Your Own Pizza

MINI QUESADILLAS

6" Round, 4 Triangles

minimum 8, 6" rounds of your quesadilla choice

Three Cheese

Chicken & Cheese

Andouille & Poblano

BBQ Pulled Pork

Bar Service

Custom-crafted Packages & Pricing Available

Flat Fee Per Person or By Consumption Pricing Available

BEER, SELTZERS, WINE & BUBBLES

Beer

Bud, Bud Light, Miller Light, Coors Light, Michelob Ultra,
Yuengling, Corona Premier, Corona Light, Blue Moon, Stella,
Great Lakes Dortmunder, Columbus IPA, Yuengling,
White Claw, High Noon

Craft & Seasonal Options Available

House Wines (Choose Up to 5)

Cabernet
Pinot Noir
Chardonnay
Pinot Grigio
Sauvignon Blanc
Riesling
Moscato
Rose

Bubbles

Select from a number of champagnes, bruts or cava and add on to any package.

Want A Specialty Bottle Of Wine, Your Favorite Small Batch Whiskey Or A Signature Cocktail?

Just ask and we can create your perfect bar!

LIQUOR

Additional liquor options available upon request

Top Shelf Options

Tito's OR Absolut Vodka
Tanqueray OR Beefeater Gin
Bacardi Superior Light Rum
Jose Cuervo® Gold Tequila
Canadian Club® OR Jim Beam® Bourbon Whiskey
Dewar's White Label Scotch

Premium Options

Grey Goose® OR Ketel One® Vodka
Bombay Sapphire® OR Hendrick's Gin
Captain Morgan Rum
Patrón Silver Tequila OR Casamigos Blanco
Crown Royal® OR Maker's Mark® Whiskey
The Glenlivet OR Johnnie Walker Scotch

Cordials

Fireball
Kahlua
Baileys
Crown Apple
Crown Vanilla
Sambuca

Non-Alcoholic & Mixers

Variety of Juices
Assorted Soda
Lemonade
Iced tea
Ginger Beer
Bloody Mary Mix
Sweet & Sour Mix
Tonic Water
Club Soda
Sweet & Dry Vermouth