



PARTY PACKAGES

**At the StoneWood Ale House we make planning a party easy.
With our great selections of packages and party trays, we can accommodate
any theme party or corporate event.**

PRIVATE EVENTS

-Held in Our Private Room-

Corporate Outings, Rehearsal Dinners, Showers, Anniversaries, Retirements

20 to 80 guests

Completely Private

Formal Sit-Down Style Dining Available

Buffet Style Dining Available

Beverage Packages

A/V Equipment

CASUAL GET TOGETHERS

-Held in Our Bar/Lounge-

After Work Groups, Holiday Events, Birthdays, Last Minute Meet-Ups, Pre-Shows

10 to 40 guests

Semi Private

Hot & Cold Appetizer Trays

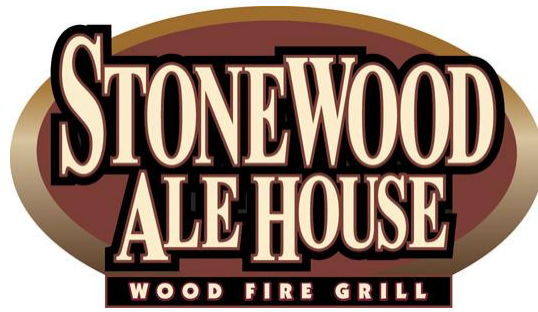
Full Dinner Menu Available

Cash Bar Available

Late Night Groups Welcome

Call (847) 805-0202 To Reserve Your Special Date.

601 Mall Drive Schaumburg, IL 60173 847.805.0202 Fax 847.969.1609



Lunch Light

The host of the event chooses a menu of three items that will be presented to each guest.

Available 11:00 a.m. to 3:00 p.m. \$18 per person with a minimum guest count of 20

Price includes: Private Room and Soft Drinks

SELECTIONS

Chopped Salad

Chopped lettuce with grilled chicken, Applewood smoked bacon, ditalini pasta, diced tomatoes, cucumbers, green onions and Danish bleu cheese crumbles. Tossed in our special creamy Italian dressing.

Greek Salad

Crisp iceberg lettuce topped with wood grilled chicken breast, cucumbers, tomatoes, red onions, kalamata olives and pepperoncini. Topped with imported Feta cheese and tossed with our homemade Greek dressing.

Wood Grilled Cheeseburger

½ pound fresh ground and wood grilled medium. Served on a toasted sesame seed bakery bun, lettuce, tomato, onion, dill pickles, cole slaw and homemade kettle potato chips.

Blackened Tilapia Sandwich

Seared blackened tilapia, shredded lettuce and sliced tomato on a toasted sesame seed bakery bun. Served with lime cilantro sauce, cole slaw and homemade kettle potato chips.

BBQ Pulled Pork Sandwich

Smoked pork loin, slow roasted for 7 hours. Served on a toasted sesame seed bakery bun with onion strings and our sweet BBQ sauce. Served with cole slaw and homemade kettle potato chips.

Wood Grilled BBQ Chicken Sandwich

Wood grilled chicken breast, sweet BBQ sauce, cheddar cheese and onion strings on a toasted sesame seed bakery bun. Served with lettuce, tomato, cole slaw and homemade kettle potato chips.

APPETIZERS AND DESSERT TRAYS (OPTIONAL)

Appetizers and Desserts can be added to your package. Choose from our wide assortment. Page 7.



Lunch Entrees

The host of the event chooses a menu that will be presented to each guest.

Price includes: Private Room, Dinner Rolls, Salad, Choice of Entrees, Sides, and Soft Drinks.

\$22 per person with a minimum guest count of 20. Available 11:00 a.m. to 3:00 p.m.

SALADS (Select one)

Caesar Salad

Garden Salad with Ranch

Chopped with Creamy Italian (Add \$1)

ENTREES (Select two)

All Entrees (Except Pastas) served with Homemade Yukon Gold Mashed Potatoes and Sautéed Vegetables.

Grilled Salmon with Champagne Sauce

Parmesan-Crusted Tilapia with Lemon Oil

Penne Pasta with Roasted Artichokes, Mushrooms in a Tomato Vodka Sauce

Lemon Chicken

Chicken Marsala

Grilled Chicken Bruschetta

Beer Can Chicken Breast

Homemade Pot Roast

APPETIZERS AND DESSERT TRAYS (OPTIONAL)

Appetizers and Desserts can be added to your package. Choose from our wide assortment. Page 7.



Lunch Buffet

Price includes: Private Room, Dinner Rolls, Salad, Choice of Entrees, Sides, and Soft Drinks.
\$22 per person with a minimum guest count of 35. Available 11:00 a.m. to 3:00 p.m.

SALADS (Select one)

- Caesar Salad
- Garden Salad with Ranch
- Chopped with Creamy Italian (Add \$1)

ENTREES (Select two)

All Entrees Served with Roasted Potatoes and Sautéed Vegetables.

- Penne Pasta with Roasted Artichokes, Mushrooms in a Tomato Vodka Sauce
- Grilled Salmon with Champagne Sauce
- Parmesan-Crusted Tilapia
- Chicken Marsala
- Grilled Chicken Bruschetta
- Beer Can Chicken Breast
- Sliced Sirloin of Beef
- Roasted Pork Loin

APPETIZERS AND DESSERT TRAYS (OPTIONAL)

Appetizers and Desserts can be added to your package. Choose from our wide assortment. Page 7.



Plated Dinner Menu

The host of the event chooses a menu that will be presented to each guest.

Price includes: Private Room, Dinner Rolls, Salad, Choice of Entrees, Sides and Soft Drinks. Minimum guest count of 20

SALADS (Select one)

- Caesar Salad
- Garden Salad with Ranch
- Chopped with Creamy Italian (Add \$1)

ENTREES (Select two)

All Entrees, except Penne Pasta and Jambalaya, are served with Homemade Yukon Gold Mashed Potatoes and Sautéed Vegetables.

Penne Pasta with Roasted Artichokes, Mushrooms, Tomato Vodka Sauce	\$25
Jambalaya- Rice, Chicken, Andouille Sausage, Bell Peppers, Onions	\$27
Grilled Salmon with Orange Ginger Sesame Sauce	\$31
Parmesan Crusted Tilapia	\$27
Chicken Marsala	\$27
Grilled Chicken Bruschetta	\$27
Beer Can Chicken Breasts	\$27
Wood Grilled BBQ Pork Chop	\$29
BBQ Ribs- Half Slab	\$31
Wood Grilled Skirt Steak	\$32
Rib Eye Steak	\$39

APPETIZERS AND DESSERT TRAYS (OPTIONAL)

Appetizers and Desserts can be added to your package. Choose from our wide assortment. Page 7.



Dinner Buffet

Price includes: Private Room, Dinner Rolls, Salad, Choice of Entrees, Sides, and Soft Drinks.
\$27 per person with a minimum guest count of 40

SALADS (Select one)

- Caesar Salad
- Garden Salad with Ranch
- Chopped with Creamy Italian (Add \$1)

ENTREES (Select two)

All Entrees Served with Roasted Potatoes and Sautéed Vegetables.

- Penne Pasta with roasted Artichokes, Mushrooms, Tomato Vodka Sauce
- Jambalaya- Rice, Chicken, Andouille Sausage, Bell Peppers, Onions
- Grilled Salmon with Champagne Sauce
- Parmesan Crusted Tilapia
- Chicken Marsala
- Grilled Chicken Bruschetta
- Beer Can Chicken Breasts
- Sliced Sirloin of Beef
- Roasted Pork Loin
- Wood Grilled Skirt Steak (Add \$3)

APPETIZERS AND DESSERT TRAYS (OPTIONAL)

Appetizers and Desserts can be added to your package. Choose from our wide assortment. Page 7.

Party Trays

Party Trays are available for Private Room Events with the purchase of a Food Package or a Host Bar/Open Bar Package. (Minimums apply)
Party Trays are available for Cocktail Parties in the Bar Lounge with no requirements.

Cold Trays

All Trays Contain 24 pieces unless specified

Hummus & Pita (16" tray)	\$40
Tortilla Chips & Homemade Fire Roasted Salsa (16" tray)	\$35
Cucumber Tomato Salad - Feta cheese, Kalamata olives, ripe tomatoes in vinaigrette.	\$60
Chopped Salad - Chopped lettuce, grilled chicken, Applewood smoked bacon, Ditalini pasta, diced tomatoes, green onions, Danish bleu cheese crumbles, Italian dressing.	\$60
Grilled Vegetables - (16" tray)- Zucchini, yellow squash, carrots, red pepper and asparagus	\$60
Fresh Vegetables (16" tray)- Broccoli, cauliflower, tomatoes, celery, red peppers, and ranch dressing.	\$50
Fresh Fruit & Cheese (16" tray)- Cantaloupe, honey dew, grapes and aged cheddar cheese cubes.	\$60
Bruschetta with Toasted Crostini - Fresh Roma tomatoes, garlic, herbs and balsamic vinaigrette.	\$30
Jumbo Shrimp Cocktail - With lemon wedges and cocktail sauce.	\$75
California Pinwheels - Oven roasted turkey, Romaine lettuce, red pepper aioli, white tortilla.	\$50
Tuscan Mini Sandwiches - Fresh roasted turkey breast hand-carved, lettuce, tomato, Swiss, mayo, Tuscan roll	\$60

Hot Trays

All Trays Contain 24 pieces unless specified

Chicken Quesadillas with Homemade Fire Roasted Salsa	\$35
Hot Spinach & Artichoke Dip (4 lbs.) - Served with rainbow tortilla chips.	\$50
Meatballs - Your choice of: Marinara, BBQ or Swedish.	\$35
Popcorn Shrimp (2 lbs.) - Popcorn shrimp tossed in a sweet chili sauce.	\$60
Bavarian Pretzel Sticks - Served with spicy mustard.	\$30
Spinach Phyllo Turnover - Spinach and feta cheese baked in flaky phyllo triangles.	\$60
Queso Dip with Chorizo (4 lbs.) - Served with rainbow tortilla chips.	\$40
Fried Calamari (2 ½ lbs.) - Served with marinara sauce.	\$60
Chicken Satay Skewers - Thai marinated.	\$60
Chicken Wings - Tossed in your favorite sauce and served with bleu cheese or ranch dressing.	\$32
Potato Skins - With cheddar cheese and bacon and served with sour cream and chives.	\$30
Southwest Egg Rolls - Filled with chicken, peppers, onions, corn, black beans and cheese with chipotle ranch.	\$35
Pulled Pork Sliders - With sweet BBQ sauce.	\$75
BBQ Ribs - Baby back ribs basted in our sweet BBQ sauce. (2 slabs)	\$45
Crispy Chicken Tenders - Cap'n Crunch & Corn Flake Breading. Served with ranch dressing	\$50
Boneless Wings - Tender, all white meat chicken lightly breaded, sauced and tossed. Bleu cheese or ranch.	\$30

Desserts

All Trays Contain 24 pieces unless specified

Chocolate Covered Strawberries	\$60
White Chocolate Macadamia Nut Cookies	\$35
Chocolate Fudge Brownies with Walnuts	\$30

Beverage Packages

Select one of our beverage packages below or a combination of choices.

Daily drink specials are not available for private functions.

HOST BAR- Host Pays

Each drink consumed is tallied and at the end of the party the total beverage amount is added to the final food total.

TOKEN BAR

Drink Tokens will be given directly to the host and he/she will distribute directly to the guests. Each drink consumed is tallied and at the end of the party the total beverage amount is added to the final food total. It is the host's choice as to how many drink tokens will be passed out to guests and which drinks will be offered. This is a good way to limit the amount of drinks offered to each guest. The host is only charged for beverages consumed.

CASH BAR- Guest Pays

Each guest is responsible for their own beverage purchases.

A \$75.00 Server Fee for every 40 guests will be added to the final bill.

OPEN BAR

Select one of our Open Bar options to suit your needs.

Prices are per person

Option 1 - Beer & Wine

Imported & Domestic Bottled Beer, All Brands of Draft Beer Pints, House Wines, Sodas, Juices and Bottled Water.

Two Hour	\$22
Three Hour	\$27

Option 2 - Premium Brand Bar

Premium and Call Brand Liquors, Imported & Domestic Bottled Beer, All Brands of Draft Beer Pints, House Wines, Sodas, Juices and Bottled Water

Two Hour	\$27
Three Hour	\$33

GENERAL EVENT INFORMATION

MENU SELECTIONS: Final confirmation of your food selections must be finalized at least two weeks prior to your function date.

DEPOSITS: A credit card deposit is required to reserve your party space. Once a deposit is placed there will be a non refundable \$300.00 charge placed on the credit card given if there is a cancellation of the space.

GUARANTEE: A final confirmation of your anticipated number of guests is required by 12:00 Noon, (3) business days before any function. If this confirmation is not received, original confirmation number will be used. If a lesser number of guests attend, you will be charged on the confirmed number.

SERVICE CHARGE: A 20% service charge will be added to all food and beverages.

TAXES: All food and beverages are subject to all state and local taxes.

DECORATIONS: Linen table cloths in a variety of colors can be added to your party for \$125.00. Linen napkins would be an additional charge. You are free to decorate the room yourself. No confetti or glitter type decorations are allowed.

ELECTRONICS: The private Room is equipped with a private sound system, 10 foot HD Projection Screen, Audio-Video Capabilities and Computer HDMI cable hook-up for power point presentations. Use charges apply. HD Wide Screen Projector with 10' screen \$100.00.

MISCELLANEOUS FOOD POLICIES: The Stonewood Ale House Policy is to prohibit any food/beverage prepared outside of Stonewood Ale House from being brought onto and consumed on the Premises. This policy may, at the General Manager's discretion, have exceptions. In the event any exception is made to this Policy, there will be a charge associated. If you would like to bring in your own cake or special desserts a \$1.50 per person fee will be charged. Buffets are priced per person and all food must be consumed on the premises, therefore no left over food may be packaged to-go.

BRINGING IN LIVE OUTSIDE ENTERTAINMENT IS PROHIBITED.

ROOM MINIMUMS: Stonewood Ale House does not automatically levy a "room charge". Instead, we have established a minimum of food and beverage dollars that must be spent. These amounts differ by day versus evening, as well as weekday versus weekends. If these minimums are not met, then a room rental charge may be added to your function. Taxes, service charges and other non consumable extras do not count towards the food and beverage minimum calculation. There are no party minimums for semi-private event set-ups.

PRIVATE ROOM EVENTS ARE FOR 3 HOURS: Charges may be added for additional hours.

PAYMENT: Final payment is due in full at the conclusion of your event by Credit Card or Cash.

GUEST TESTIMONIALS

“I just wanted to take a minute and thank you and your staff for the excellent service we received at our baby shower today. I couldn’t have been happier with the service. The food was great and the room was perfect. Special occasions are very hectic making sure everything is perfect but you and your staff had made the day very memorable.” -Phil J.

“Wanted to let you know that our wedding event was fabulous. My guests thoroughly enjoyed the service, environment and raved about the food. I especially want to inform you of the wonderful personal service I received from Amber; she went out of her way to take care of the bride’s needs and concerns. Amber is a true professional. The room was decorated wonderfully and I would highly recommend Stonewood to all my friends and family.” -Marianne M.

“I have to say that our experience at Stonewood Ale House was the best. The food was fabulous and the specialty drinks and desserts were fantastic. I’ve been telling everyone about and you and will definitely be back.” -Gayle B.

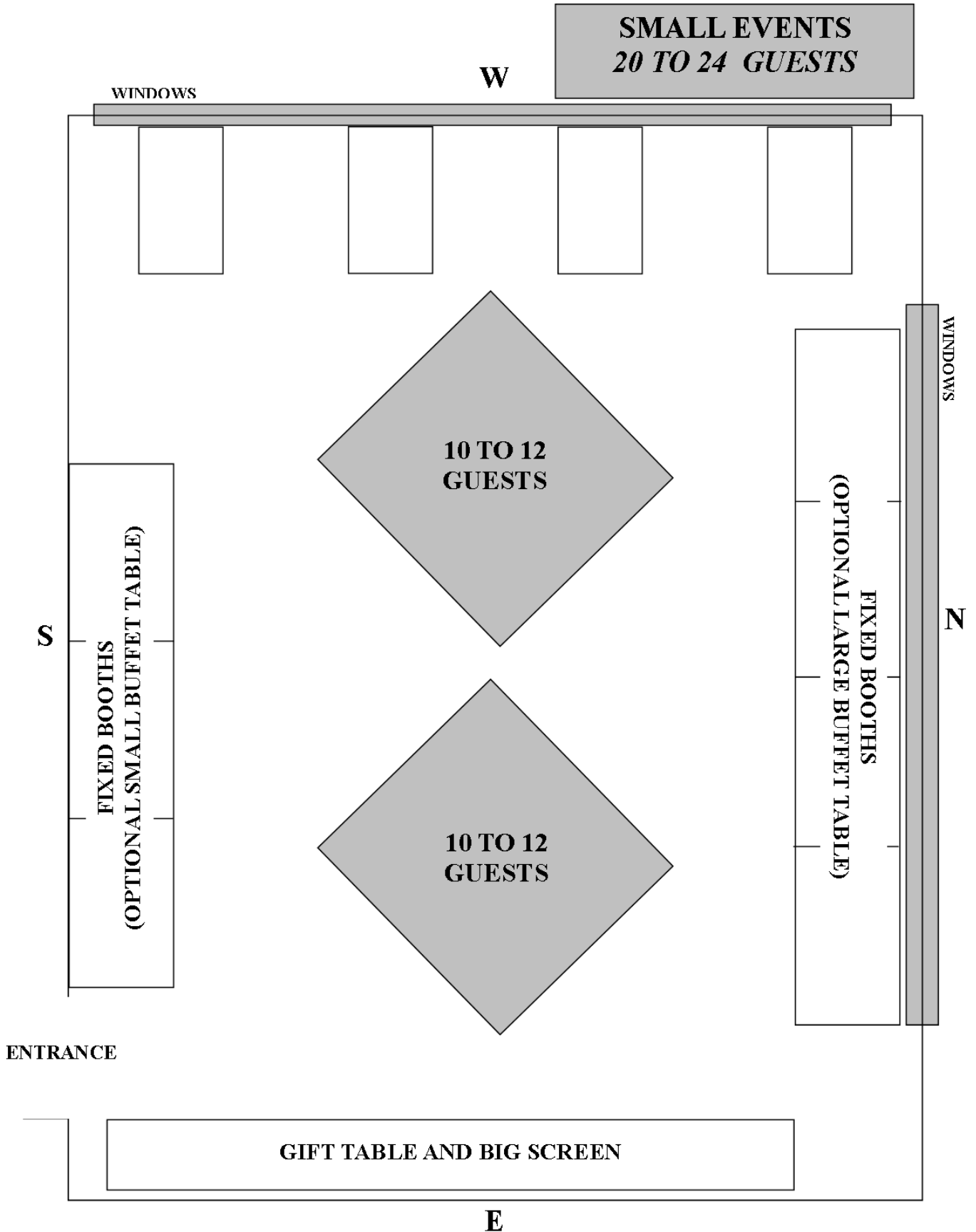
“I wanted to thank you for our business luncheon this afternoon. The private room and the AV equipment worked out great. It allowed people to move around easily and visit. Thank you for helping make this not only a great lunch but a productive meeting.” -Cathy G.

“Just wanted to write and tell you that the wedding shower for my son this past Sunday was a huge success. Everyone had a great time and raved about the food. The servers were amazing and never missed a beat. They were attentive, happy and extremely professional. I wouldn’t hesitate to have another party at Stonewood.” -Trudy L.

“I just wanted to thank you and your staff for the wonderful bridal shower that I hosted yesterday. The set-up couldn’t have been more perfect-I loved the way you put the tables together with 12 at each group. The table for gifts was perfect also. The food, as always, was exceptional. Your chefs do a fabulous job. Everyone just raved how delicious everything was. They thought the banana cream pie in a jar was so unique. And of course, the service was 100% the best. She was always there asking if they needed anything. Very sweet.” -Karen S.

“Just wanted to let you know that our graduation party last night was awesome. This was the 5th family event we have celebrated with you and as always, everything was great. The food was delicious and hot and the girls did a great job taking care of us. Thank you for always taking such great care of our family.” -Nancy G.

FLOOR PLANS



MEDIUM EVENTS # 1
25 TO 32 GUESTS

W

WINDOWS

WINDOWS

N

S

FIXED BOOTHS
(OPTIONAL SMALL BUFFET TABLE)

12 TO 16
GUESTS

12 TO 16
GUESTS

FIXED BOOTHS
(OPTIONAL LARGE BUFFET TABLE)

ENTRANCE

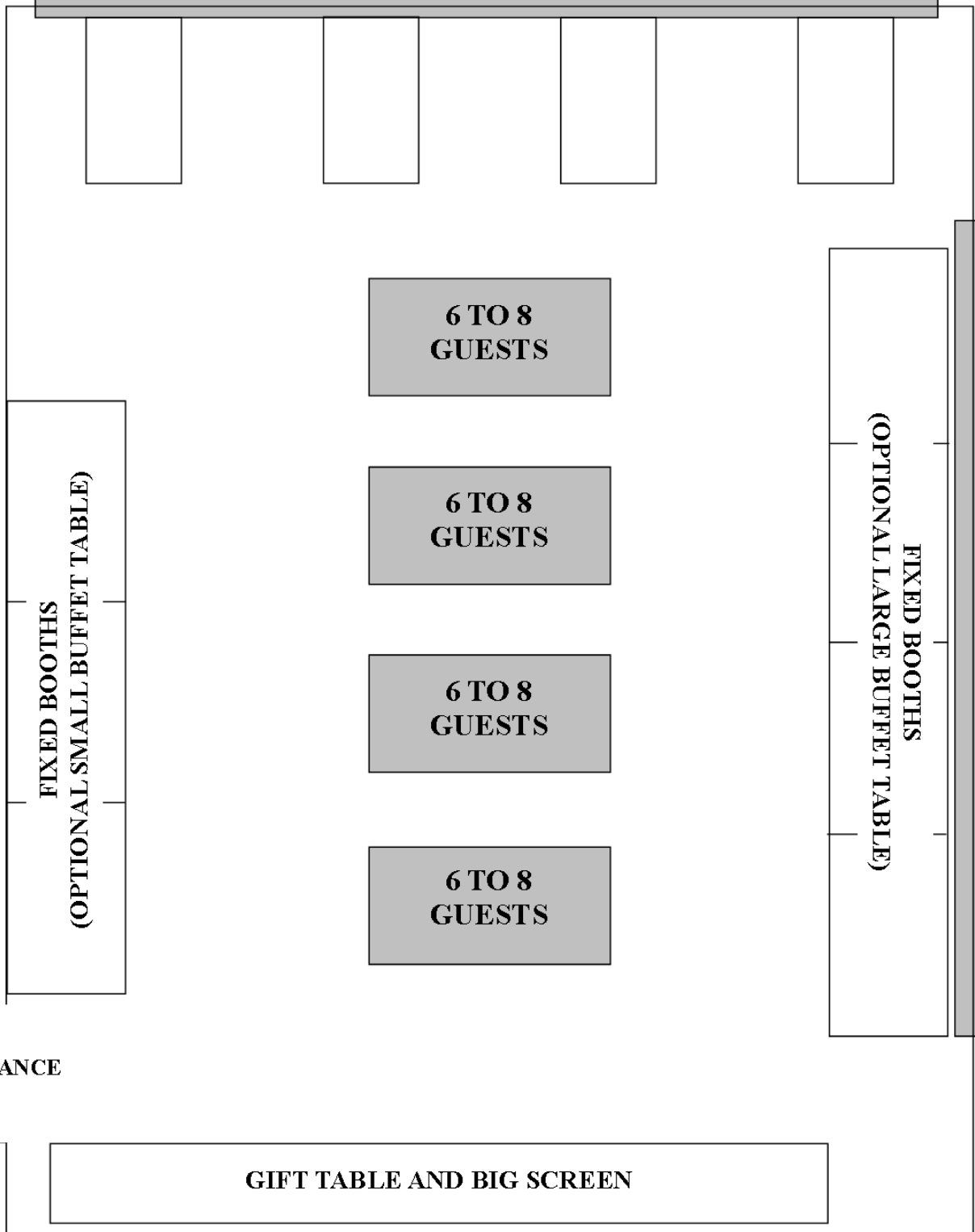
GIFT TABLE AND BIG SCREEN

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MEDIUM EVENTS # 2
25 TO 32 GUESTS

W

WINDOWS



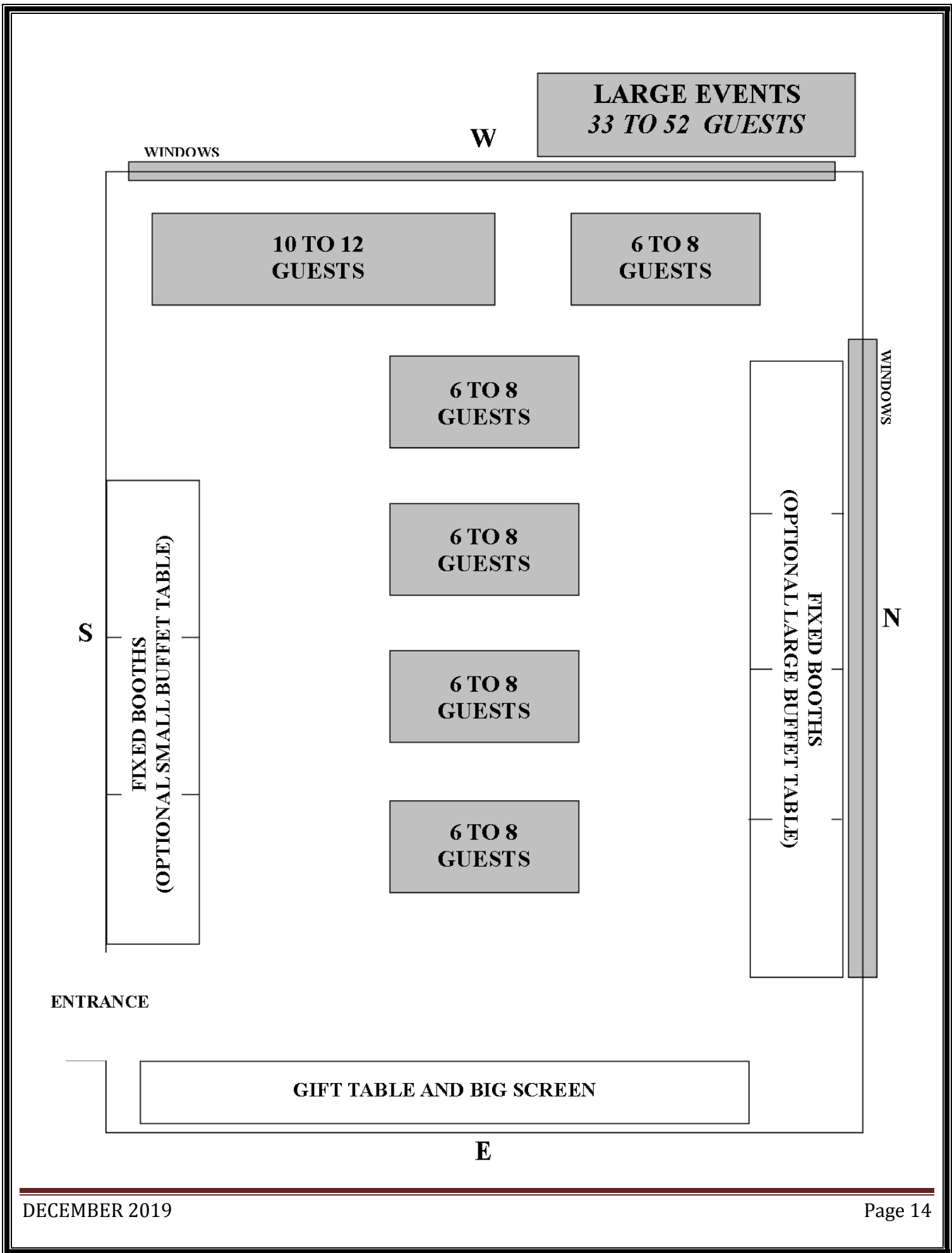
WINDOWS

N

S

ENTRANCE

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EXTRA LARGE EVENTS
GUESTS UP TO 100

W

WINDOWS

