



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

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



Light Lunch

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. \$26 per person with a maximum guest count of 30

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.

Chicken Caesar Salad

Sliced wood-grilled chicken breast on crisp romaine lettuce. Tossed in Caesar dressing, Croutons and Parmesan cheese.

Salmon Caesar Salad

Wood grilled and glazed with orange ginger sesame sauce. Tossed in Caesar dressing, Croutons and Parmesan cheese. Add \$2.95

Wood Grilled Cheeseburger

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

BBQ Pulled Pork Sandwich

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

DESSERT TRAYS (OPTIONAL) Desserts can be added to your package Page 3



Lunch Buffet

Price includes: Private Room, Dinner Rolls, Salad, Choice of Entrees, and sides.
Drink Packages available. Buffet is not unlimited. Portions are based on the final guest count.

Due to state health codes no food may be packaged for carry out.

\$26 per person, \$15 for children aged 12 and under

Available 11:00 a.m. to 3:00 p.m.

SALAD (Select one)

Caesar Salad

Garden Salad with Ranch

ENTREES (Select two)

Select three - \$4 extra per person

All Entrees (Except Pastas) served with
Roasted Potatoes and Sautéed Vegetables.

Grilled Salmon with Champagne Sauce or Orange Ginger Sauce
Penne Pasta with Roasted Artichokes, Mushrooms in a Tomato Vodka Sauce,
Chicken Piccata, Chicken Marsala, Grilled Chicken Bruschetta, Champagne Chicken
Pasta Primavera *Vegetarian

Dessert Trays

All Trays Contain 24 Pieces

Chocolate Covered Strawberries	\$70
White Chocolate Macadamia Nut Cookies	\$50
Chocolate Fudge Brownies with Walnuts	\$40



Brunch Buffet

*Price includes: Private Room, fresh baked dinner rolls & Butter
Buffet is not unlimited. Portions are based on the final guest count.
Due to state health codes no food may be packaged for carry out.
\$30 per person with a minimum guest count of 25
Event start time must be 1pm or earlier*

**Assorted Muffins
Traditional Scrambled Eggs
Applewood Smoked Bacon OR Sausage Links
Breakfast Potatoes
Garden Salad w/ Ranch OR Caesar Salad
Herb Roasted Chicken Breast
Penne Pasta (w/ Marinara, Tomato Vodka or Vegetarian)**

Brunch/ Breakfast Additions:

Pricing listed per person

Bacon & Sausage \$3 Bagels & Cream Cheese \$3 French Toast \$3

Specialty Drinks

HOST TAB PRICE

**Mimosas \$8
Peach Bellini's \$8
Bloody Mary \$8**

**Children aged 12 & under price \$15.00*



Plated Dinner Menu

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

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

SALAD (Select one)

Caesar Salad

Garden Salad with Ranch

Chopped with Creamy Italian

ENTREES (Select three)

All Entrees, except Pastas, are served with Homemade
Whipped Mashed Potatoes and Sautéed Vegetables.

RIB EYE STEAK	\$45
PORK CHOP	\$35
GRILLED SALMON w/Orange Ginger Sesame Sauce	\$35
GRILLED CHICKEN BRUSCHETTA	\$34
CRISPY JUMBO SHRIMP	\$32
BBQ RIBS ½ SLAB	\$32
STEAK & GRILLED SHRIMP	\$43
LOUISIANA CHICKEN PASTA	\$32
PASTA PRIMAVERA *Vegetarian	\$30

**Please reach out to our event manager for options from our standard menu for smaller groups,
or if you'd like a custom selection.*



Dinner Buffet

Price includes: Private Room, Dinner Rolls, Salad, Choice of Entrees, and Sides.
Drink packages available. Buffet is not unlimited. Portions are based on the final guest count.

Due to state health codes no food may be packaged for carry out.

\$33 per person with a minimum guest count of 30

SALAD (Select one)

Caesar Salad
Garden Salad with Ranch
Chopped with Creamy Italian

ENTREES (Select two)

All Entrees Served with Roasted Potatoes and Sautéed Vegetables.

Penne Pasta with roasted Artichokes, Mushrooms, Tomato Vodka Sauce
Vegetable Pasta Primavera Tossed in Olive Oil and Fresh Vegetables
Grilled Salmon with Orange Ginger Sauce or Champagne Sauce
Roasted Breast of Turkey w/gravy
Chicken Marsala
Chicken Breasts with Champagne Sauce
Grilled Chicken Bruschetta
Grilled Chicken Breast
Sliced Sirloin of Beef
Roasted Pork Loin with Apple Cinnamon Glaze

DESSERT TRAYS (OPTIONAL)

Desserts can be added to your package. Page 3

Party Trays

Party Trays are available for Private Room Events
(Minimums apply)

Party Trays are available for Cocktail Parties in the Bar Lounge with no requirements.

Cold Trays

Hummus & Pita (16" tray)	\$60
Tortilla Chips & Homemade Fire Roasted Salsa (16" tray)	\$45
Grilled Vegetables- (16" tray)- Zucchini, yellow squash, carrots, red pepper and asparagus	\$85
Fresh Vegetables (16" tray)- Broccoli, cauliflower, tomatoes, celery, red peppers, and ranch dressing.	\$65
Fresh Fruit & Cheese (16" tray)- Cantaloupe, honey dew, grapes and aged cheddar cheese cubes.	\$75
Bruschetta w/Toasted Crostini- (16" tray) Fresh Roma tomatoes, garlic, herbs and balsamic vinaigrette.	\$70
Jumbo Shrimp Cocktail- (2 lbs 36 shrimp) With lemon wedges and a zesty cocktail sauce.	\$95
California Pinwheels- (24 ea) Oven roasted turkey, Romaine lettuce, red pepper aioli, white tortilla.	\$60
Mini Sandwiches- (24 ea) Fresh roasted turkey breast hand-carved, lettuce, tomato, Swiss & mayo	\$75

Hot Trays

All Trays Contain 24 pieces unless specified

Chicken Quesadillas with Homemade Fire Roasted Salsa	\$85
Hot Spinach & Artichoke Dip (4 lbs. serves approx. 15-20 people) - Served with rainbow tortilla chips.	\$80
Meatballs- Your choice of: Marinara or BBQ	\$40
Breaded Jumbo Fried Shrimp – Lightly breaded and fried to golden brown w/zesty cocktail sauce	\$75
Bavarian Pretzel Sticks- Served with spicy mustard.	\$55
Grecian Chicken Skewers- marinated in olive oil, lemon, oregano and garlic	\$90
Chicken Wings- Tossed in your favorite sauce and served with bleu cheese or ranch dressing.	\$65
Potato Skins- With cheddar cheese and bacon and served with sour cream and chives.	\$85
Southwest Egg Rolls- Filled with chicken, peppers, onions, corn, black beans and cheese with chipotle ranch.	\$70
BBQ Ribs- Baby back ribs basted in our sweet BBQ sauce. (4 slabs)	\$120
Crispy Chicken Tenders- Cap'n Crunch & Corn Flake Breading. Served with ranch dressing	\$75
Mozzarella Sticks – Homemade crispy fried & served with marinara sauce	\$65

Sliders

24 each

Cheeseburger- Topped with melted cheddar cheese and pickles	\$90
Bacon Burger- Applewood smoked Bacon, cheddar cheese and pickles	\$105
Cap'n Crunch – Crispy Chicken w/honey mustard and pickles	\$85
Pulled Pork - Served with Sweet BBQ Sauce, Onion Strings and Pickles	\$95
Smoked Brisket – Slow smoked topped with sweet BBQ sauce, onion strings and pickles	\$110
Nashville Hot – Hand breaded fried chicken breast tossed in Nashville Hot Sauce and pickles	\$95

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 – Soft Drinks, Coffee, and Ice Tea

Includes a selection of soft drinks, coffee, and iced tea

Two Hour \$3.75

Option 2 - Beer & Wine

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

Two Hour \$27

Three Hour \$32

Option 3 - 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 \$32

Three Hour \$38

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, (7) 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 22% 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 and want us to cut and serve a \$1.50 per person cake cutting fee will be charged.

BRINGING IN LIVE OUTSIDE ENTERTAINMENT IS PROHIBITED.

ROOM MINIMUMS: We have established these amounts depending on time of day, as well as weekday versus weekends. If these minimums are not met, then the room rental charge will be added to your function. Taxes, service charges and other non consumable extras do not count towards the food and beverage minimum calculation.

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.