



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 Fax 847.969.0124



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. \$24.95 per person with a minimum guest count of 25

Price includes: private room, soft drinks, tea, and coffee

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, lettuce, tomato, onion, 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 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 6.



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.

\$29.95 per person with a minimum guest count of 25. Available 11:00 a.m. to 3:00 p.m.

SALADS (Select one)

Caesar Salad

Garden Salad with Ranch

ENTREES (Select one)

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

Champagne Chicken

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 6.



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 25

SALADS (Select one)

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

ENTREES (Select one)

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

Penne Pasta with Roasted Artichokes, Mushrooms, Tomato Vodka Sauce	\$35
Champagne Chicken	\$38
Grilled Salmon with Orange Ginger Sesame Sauce	\$40
Parmesan Crusted Tilapia	\$40
Lemon Chicken	\$38
Chicken Marsala	\$38
Grilled Chicken Bruschetta	\$38
Beer Can Chicken Breasts	\$38
Pork Chop bone-in	\$45
BBQ Ribs- Half Slab	\$40
Rib Eye Steak	\$50

APPETIZERS AND DESSERT TRAYS (OPTIONAL)

Appetizers and Desserts can be added to your package. Choose from our wide assortment. Page 6.



Buffet Options

Price includes: Private Room, Dinner Rolls, Salad, Choice of Entrees, Sides
Includes coffee and soft drinks
\$35 per person with a minimum guest count of 30

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
- Grilled Salmon with Orange Ginger Sauce or Champagne Sauce
- Parmesan Crusted Tilapia
- Chicken Marsala
- Grilled Chicken Breasts with Champagne Sauce
- Grilled Chicken Bruschetta
- Beer Can Chicken Breasts
- Sliced Sirloin of Beef

APPETIZERS AND DESSERT TRAYS (OPTIONAL)

Appetizers and Desserts can be added to your package.
Choose from our wide assortment. Page 6.

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

All Trays Contain 36 pieces unless specified

Hummus & Pita (16" tray)	\$50
Tortilla Chips & Homemade Fire Roasted Salsa (16" tray)	\$45
Grilled Vegetables- (16" tray)- Zucchini, yellow squash, carrots, red pepper and asparagus	\$70
Fresh Vegetables (16" tray)- Broccoli, cauliflower, tomatoes, celery, red peppers, and ranch dressing.	\$60
Fresh Fruit & Cheese (16" tray)- Cantaloupe, honey dew, grapes and aged cheddar cheese cubes.	\$70
Bruschetta with Toasted Crostini- Fresh Roma tomatoes, garlic, herbs and balsamic vinaigrette.	\$65
Jumbo Shrimp Cocktail- With lemon wedges and a zesty cocktail sauce.	\$95
California Pinwheels- Oven roasted turkey, Romaine lettuce, red pepper aioli, white tortilla.	\$70
Tuscan Mini Sandwiches- Fresh roasted turkey breast hand-carved, lettuce, tomato, Swiss, mayo, Tuscan roll	\$90

Hot Trays

All Trays Contain 36 pieces unless specified

Chicken Quesadillas with Homemade Fire Roasted Salsa	\$85
Hot Spinach & Artichoke Dip (4 lbs.) - Served with rainbow tortilla chips.	\$70
Meatballs- Your choice of: Marinara, BBQ or Swedish.	\$60
Breaded Jumbo Fried Shrimp – Lightly breaded and fried to golden brown w/zesty cocktail sauce	\$95
Bavarian Pretzel Sticks- Served with spicy mustard.	\$55
Chicken Satay Skewers- Thai marinated.	\$95
Chicken Wings- Tossed in your favorite sauce and served with bleu cheese or ranch dressing.	\$75
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.	\$90
Pulled Pork Sliders- With sweet BBQ sauce.	\$135
BBQ Ribs- Baby back ribs basted in our sweet BBQ sauce. (3 slabs)	\$90
Crispy Chicken Tenders- Cap'n Crunch & Corn Flake Breading. Served with ranch dressing	\$95
Cheeseburger Sliders – Topped with melted cheddar cheese	\$125
Mozzarella Sticks – Homemade crispy fried & served with marinara sauce	\$65

Desserts

All Trays Contain 24 pieces unless specified

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

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	\$27
Three Hour	\$32

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	\$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 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 and want us to cut and serve a \$1.50 per person cake cutting fee will be charged.

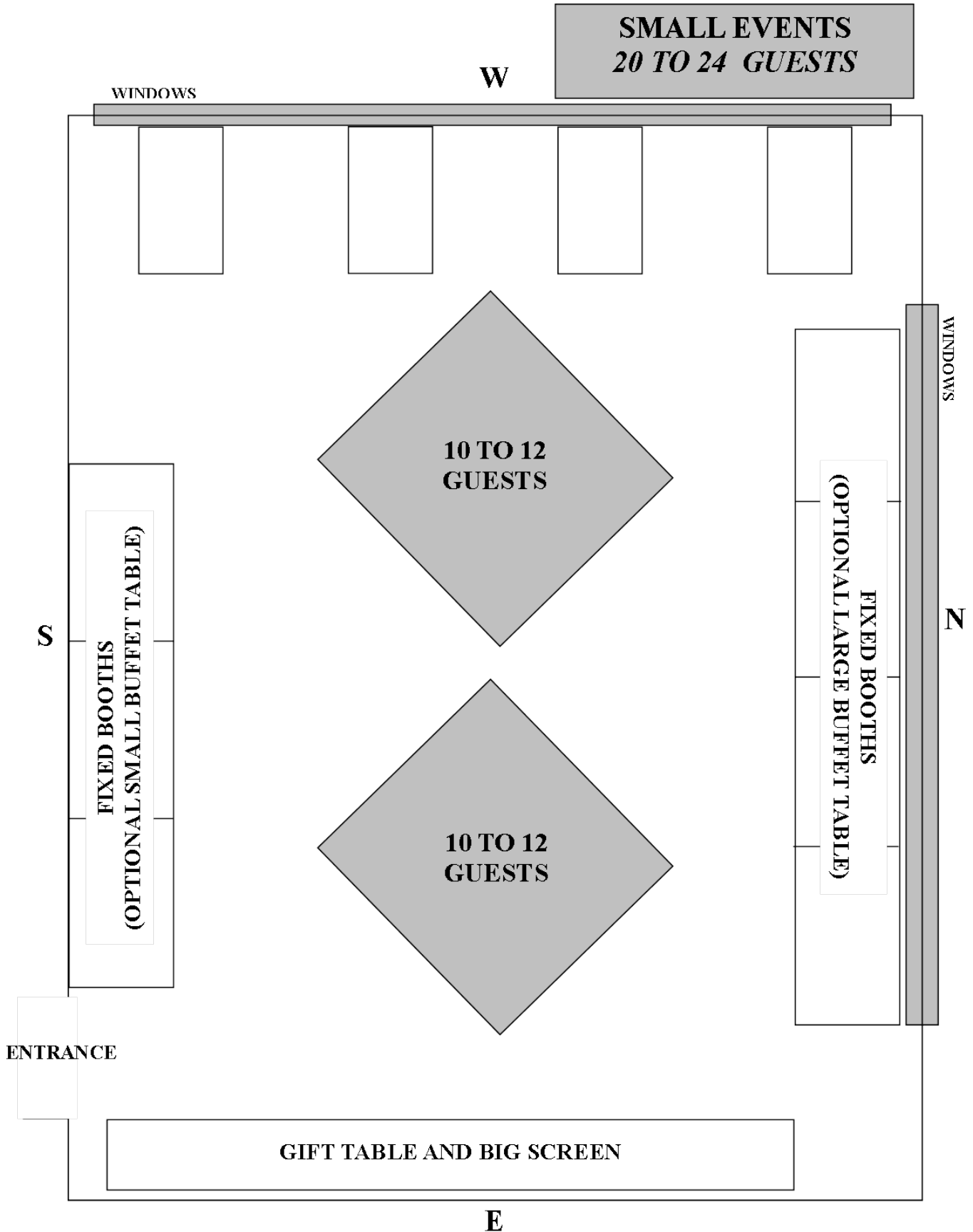
BRINGING IN LIVE OUTSIDE ENTERTAINMENT IS PROHIBITED.

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.

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

E

MEDIUM EVENTS # 2
25 TO 32 GUESTS

W

WINDOWS

WINDOWS

N

S

6 TO 8
GUESTS

6 TO 8
GUESTS

6 TO 8
GUESTS

6 TO 8
GUESTS

FIXED BOOTHS
(OPTIONAL SMALL BUFFET TABLE)

FIXED BOOTHS
(OPTIONAL LARGE BUFFET TABLE)

ENTRANCE

GIFT TABLE AND BIG SCREEN

E

LARGE EVENTS
33 TO 52 GUESTS

W

WINDOWS

**10 TO 12
GUESTS**

**6 TO 8
GUESTS**

**6 TO 8
GUESTS**

**6 TO 8
GUESTS**

**6 TO 8
GUESTS**

**6 TO 8
GUESTS**

WINDOWS

N

**FIXED BOOTHS
(OPTIONAL SMALL BUFFET TABLE)**

**FIXED BOOTHS
(OPTIONAL LARGE BUFFET TABLE)**

S

ENTRANCE

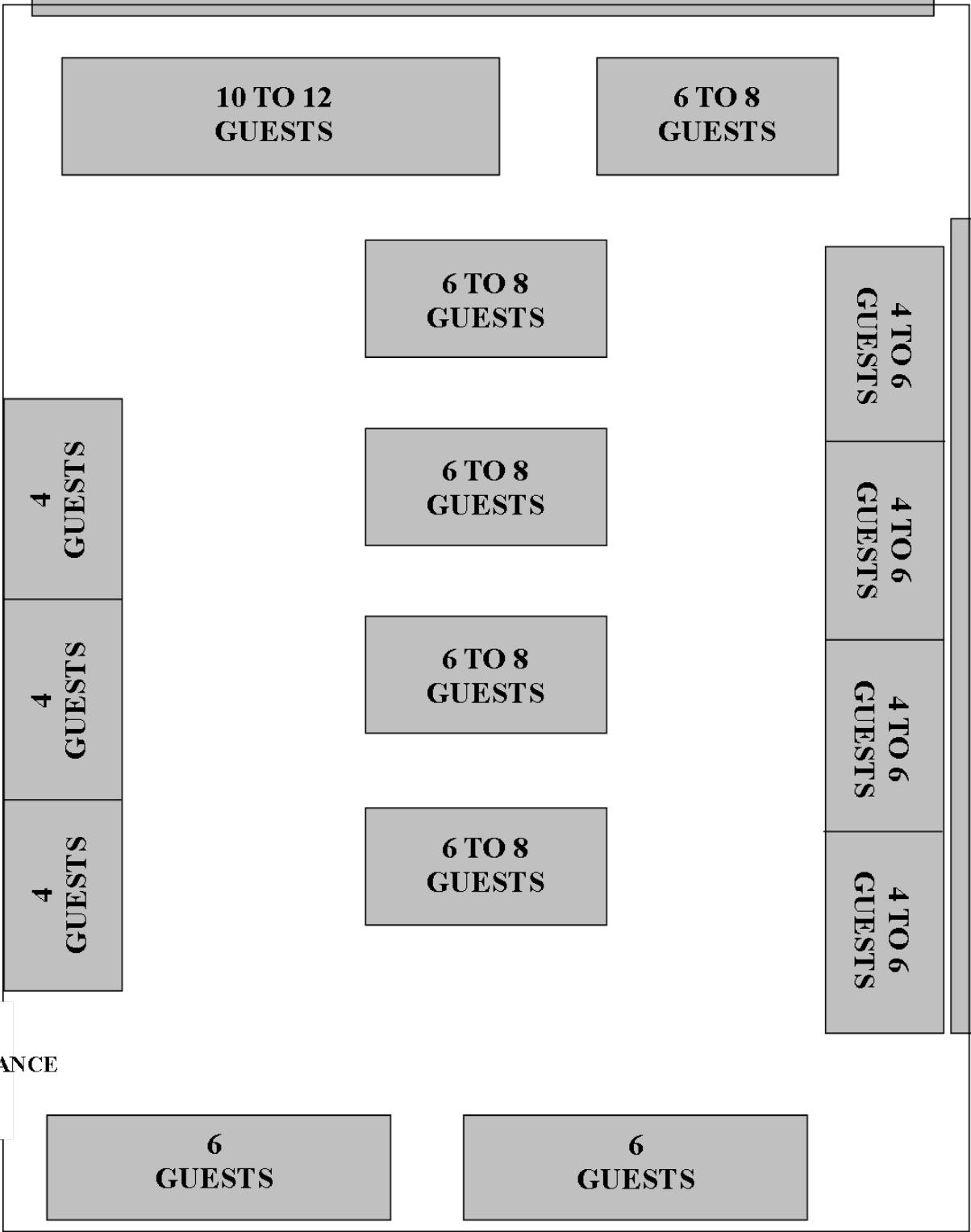
GIFT TABLE AND BIG SCREEN

E

EXTRA LARGE EVENTS
GUESTS UP TO 100

W

WINDOWS



S

WINDOWS

N

ENTRANCE

E