

The background of the image is a light-colored stone wall with a repeating pattern of rectangular blocks. The stones have a rough, textured surface and are arranged in a regular grid. The overall tone is a soft, muted grey or off-white.

STONE MILL

BALLROOM

WELCOME TO **STONE MILL BALLROOM**

The Stone Mill Ballroom is nestled within the historic limestone building that once housed the Lybster Cotton Mill in 1855. The extravagant stonework has been painstakingly restored from its former glory both inside and out. At The Stone Mill Ballroom, we are committed to providing a one of a kind experience with attention to detail in their beautiful environment, so that you can enjoy your special day stress free.

The grand mezzanine, with its hand-forged wrought iron staircase and magnificent chandelier, is a masterpiece for timeless photographic elegance.





Share your unforgettable day, by gathering family and friends for a sparkling toast and sumptuous dinner. With 35 unique suites, extended stays in our lofts or luxurious rooms complete the celebrations. The Salon and Spa offer pampering aesthetic and therapeutic packages for our guests. Unique and chic, your wedding at the Stone Mill Ballroom will be a time to remember.

The Stone Mill Ballroom offers all the magical ingredients for an intimate dinner or lavish reception. Where Shall We Dance? The historical opulence of the fieldstone and sophisticated flawless interior charm will captivate up to 240 guests. The most important day of your life will be planned in intricate detail - from impeccable cuisine to professional, passionate hosting and customized with the perfection you desire.

271 Merritt Street,
St. Catharines, Ontario

STONE MILL
BALLROOM

905.680.8300
events@stonemillinn.ca



THE MARBLE PACKAGE

6 HOUR BAR SERVICE

- Unlimited Red and White Wine, Assorted Domestic Beer, 5 Bar Brands (i.e. Smirnoff® Vodka, Gordon® Gin, Crown Royal, Scotch, Captain Morgan Rum)
- Brandy, Liqueurs and Aperitifs Including Soft Drinks and Juices
- Sparkling Toast ▪ **\$10** Per Person
- Ask About Our Premium Bar

1 HOUR HORS D'OEUVRES SERVICE

- Ask About Our Antipasto Bar

4 COURSE PLATED MEAL

- Includes Unlimited Wine at the Dinner Table

AFTER GLOW

- Wood Fired Pizzas, Assorted Desserts and Fruit Platter
- Complimentary Cutting of Your Wedding Cake

FREE MENU TASTING

- Up to 6 Guests Prior to Booking

FREE MENUS

- Children 3 and Under at Reception

LUXURY LINENS

- Guest Tables and Napkins

ONE NIGHT STAY

- At the Stone Mill Inn for the Happy Couple
- Minimum Requirement of 120 Guests
- Free Consultations With Our Event Coordinator to Organize Your Day

THE GRANITE PACKAGE

INCLUDES ALL ITEMS LISTED IN THE MARBLE PACKAGE PLUS

Limousine Service • Professional DJ Service • Wedding Cake

THE DIAMOND PACKAGE

INCLUDES ALL ITEMS LISTED IN THE MARBLE PACKAGE PLUS

Limousine Service • Professional DJ Service • Wedding Cake
Ceremony Site • Officiant • Live Music at Ceremony • Photographer

Minimum Requirement of 100 Guests on Fridays and 120 Guests on Saturdays



HORS D'OEUVRES

YOUR CHOICE OF FIVE

HOT SELECTIONS

MINI QUICHE

With Braised Leek, Goat Cheese
and Cherry Tomatoes

VEGETABLE SPRING ROLLS

With Sweet and Sour Dipping Sauce

BEEF SATAYS

Glazed With Forty Creek BBQ Sauce

TRUFFLE MAC AND CHEESE FRITTERS

COCONUT SHRIMP

With Sweet and Spicy Dipping Sauce

BACON WRAPPED SCALLOPS

With Soy Sauce

POLENTA CAKE

With Stewed Tomato Sausage and
Shaved Padanio

COLD SELECTIONS

CAPRESE SKEWERS

With Pesto and Balsamic Reduction

FETA BRUSCHETTA

With Basil and Balsamic Crostini

CAESAR SALAD CROSTINI

With Bacon Bits and Asiago

ANTIPASTO SKEWERS

With Salami, Olives and Mozzarella

PROSCIUTTO

Wrapped Melon

MINT BRIE AND WATERMELON

With Olive Oil and Sea Salt

PEACH RICOTTA CROSTINI

Honey Ricotta Topped With
Peach Chutney



FOUR COURSE PLATED MENU

FIRST COURSE • CHOOSE ONE FOR ALL GUESTS

Assorted Bread and Herbed Butter on Each Table

APPETIZER

BEEF TENDERLOIN

With Truffle Tulip

ANTIPASTO

Italian Assorted Cheeses and Artisan Cured Meats With Marinated Olives and Vegetables

CRAB CAKES

With Fresh Spring Mix and Roasted Red Pepper Aioli

BAKED BRIE

With Berry Compote and Crisp Greens

ARANCINI

With Provolone and Marinara Sauce

SOUP

ITALIAN WEDDING

With Meatballs, Pastina, Spinach and Herbs

TOMATO AND RED PEPPER BISQUE

With Marscarpone

MEDITERRANEAN

With Lentil and Orzo

BUTTERNUT SQUASH

With Maple Chive Chantilly

SALAD

GARDEN

With Tomatoes, Cucumber, Onions and Garlic Croutons With Balsamic Vinaigrette

GREEK SALAD

Fresh Cucumber, Tomatoes, Kalamata Olives, Red Onions With Red Wine Oregano Dressing

CAPRESE

Fresh Mozzarella With Sliced Tomatoes, Fresh Basil, Pesto and Balsamic Reduction

APPLE AND SPICY PECAN

With Dried Cranberries, Spring Mix and Goat Cheese With Balsamic Vinaigrette

ASIAGO CAESAR

With Fresh Padano, Crisp Bacon and Rosemary Focaccias

FOUR COURSE PLATED MENU

SECOND COURSE • CHOOSE ONE FOR ALL GUESTS

PASTA

PENNE

(Choice of Sauce)
Pomodoro, Arrabbiata,
Primavera or Alfredo

PENNE WITH PROSCIUTTO

With Roasted Red Peppers, in
a Parmesan Cream Sauce

PASTA SHELLS

Stuffed With Spinach, Fresh
Ricotta and Mozzarella Cheese
With Pomodoro Sauce

BOLOGNESE RIGATONI

Slow Cooked Tomato
Based Meat Sauce

CHEESE RAVIOLI

With Roasted Red Peppers,
Mushrooms and Spinach With a
Mascarpone Rose Sauce

CHEESE TORTELLINI

With Arugula and Oven
Dried Tomatoes in a Truffle
Cream Sauce

LOBSTER RAVIOLI*

With Pancetta and Asparagus
in a Beurre Blanc Sauce

MEATBALLS AND SAUSAGE*

Served Family Style in
Pomodoro Sauce

THIRD COURSE • CHOOSE TWO FOR ALL GUESTS

All Dishes Served With Roasted Potatoes or Garlic Mashed Potatoes
and Seasonal Vegetables Unless Otherwise Stated

BEEF

GRILLED 'AAA' SIRLOIN

With Goat Cheese Crust and a
Fire-roasted Red Pepper Au Jus

NEW YORK STRIPLOIN

With Wild Mushroom and
Cabernet Sauvignon Demi Glaze

GRILLED BEEF TENDERLOIN*

With Wild Mushroom and
Cabernet Sauvignon Demi Glaze

FIRE GRILLED 'AAA' RIB EYE*

With Tomato Chutney and
Red Wine Au Jus

*UPGRADE PER PERSON • \$3 - \$5

FOUR COURSE PLATED MENU

THIRD COURSE (CONTINUED) • CHOOSE TWO FOR ALL GUESTS

A CUT ABOVE

PORK WELLINGTON

Pork Tenderloin With Prosciutto and Apricot Puree, Wrapped in Pastry With Pommery Mustard Cream Sauce

FRENCHED VEAL CHOP

Rosemary and Lemon Infused Highlighted With Salsa Verde

VIDALIA ONION BRAISED LAMB

Slow Braised Lamb With Lemon, Oregano and Sweet Vidalia Onions

ONTARIO LAMB CHOPS*

With Rosemary and Red Peppercorn Crust, With a Wild Mushroom Merlot Jus

POULTRY

CHICKEN SUPREME

Stuffed With Prosciutto, Spinach, Ricotta, Goat Cheese and Served With an Asiago Cream Sauce

CHICKEN MARSALA

Lightly Coated Chicken Breasts Braised With Marsala Wine and Mushrooms

STUFFED CHICKEN

Stuffed With Brie and Apples With Red Onion and Cranberry Cream Sauce

STUFFED CHICKEN PARMIGIANA

The Parmesan Crust Seals in the Juices and the Mozzarella Cheese Keeps the Meat So Tender.

SEAFOOD

SOLE ROULADE

Sole Fillet Stuffed With Crab Shrimp Poached in White Wine Garlic Cream

MAPLE HERB SALMON

Dry Seared Salmon With Herb Maple Glaze and Chive Beurre Blanc

FOURTH COURSE • CHOOSE ONE FOR ALL GUESTS

DESSERT

TIRAMISU

With Fresh Ice Wine Berries

OREO CHEESECAKE

Topped With Oreo Cookie Biscuits

NEW YORK STYLE CHEESECAKE

With Seasonal Berries

RASPBERRY AND LEMON ICE GELATO

THE WOW FACTOR

ANTIPASTO BAR REPLACES HORS D'OEUVRES AND FIRST COURSE

ANTIPASTO BAR • \$10 PER PERSON

An Assortment of Focaccia and Breads, Grilled Vegetables and Eggplant, Rice Balls, Cheese Platter, Caprese Salad, Panzanella Salad, Bruschetta, Marinated Mushrooms, Jardinière, Olives, Roasted Peppers, and Italian Cured Meats.

DELUXE ANTIPASTO BAR • \$15 PER PERSON

An Assortment of Focaccia and Breads, Grilled Vegetables and Eggplant, Rice Balls, Cheese Platter, Caprese Salad, Panzanella Salad, Bruschetta, Marinated Mushrooms, Jardinière, Olives, Roasted Peppers, Italian Cured Meats, Prosciutto, Seafood Salad, Mussels and Shrimp Tree.

ADDITIONAL OPTIONS (PRICED FOR EVERY PERSON)

CANDY BUFFET • \$6 PER PERSON

Seven Selections From Our List of Candies and Chocolates.
We Supply Jars and Goody Bags

CHOCOLATE FOUNTAIN • \$5 PER PERSON

Cantaloupe, Pineapple, Watermelon, Strawberries, Bananas,
Marshmallows and Cookies

PESCE MISTO • \$10 PER PERSON

Jumbo Shrimp Calamari, Scallops and Mussels

SHRIMP DISPLAY • \$5 PER PERSON

Jumbo Shrimp Displayed in Layers With Our Housemade
Cocktail Sauce

CREPE AND WAFFLES STATION • \$8 PER PERSON

Assorted Crepes and Waffles With an Assortment of Sauces

ESPRESSO BAR • \$3

DELUXE ZUPPA DI PESCE \$23

Jumbo Shrimp, Scallops, Calamari, Alaskan King Crab Legs,
Lobster Tails, Mussels and Clams

LATE NIGHT PUB FOOD

Assorted Pub Style Fare. Discuss With Our Coordinator

THE MAGIC MIRROR

Provides an experience that exceeds expectations and provides fun while creating unforgettable memories along with unique and original visual keepsakes.

OUR FANTASTIC SERVICES INCLUDE THE FOLLOWING:

- Cutting Edge Selfie Technology
- Built in Social Media Sharing
- Hashtag Printing and Automatic Facebook Album Uploads
- Prints That Are Studio Quality
- Beautifully Designed Photo Borders and Overlays
- Digital Copies of All Photos and Posts
- Fun Props
- Touchpix 360 Photo Booth

\$650 FOR TWO HOURS AND \$900 FOR FOUR HOURS

CUSTOM PACKAGES AVAILABLE



THE BRIDAL SHOWER

Receive a \$200 credit towards your bridal shower in one of Johnny Rocco's private dining rooms when you book your wedding at the Stone Mill Ballroom.

A minimum of 50 guests required for event. Cannot be used towards alcohol.
Not valid towards taxes or gratuity.

THE NIGHT BEFORE

COCKTAIL PARTY MENU #1 • \$25 PER PERSON

Bruschetta ▪ Parmesan Chips ▪ Assorted Pizzas ▪ Rice Balls ▪ Goat Cheese Dip

COCKTAIL PARTY MENU #2 • \$30 PER PERSON

Prosciutto Wrapped Bocconcini ▪ Rice Balls ▪ Parmesan Chips ▪ Assorted Pizzas
Bruschetta ▪ Goat Cheese Dip ▪ Caprese Salad

COCKTAIL PARTY MENU #3 • \$35 PER PERSON

Calamari Fritti ▪ Garlic Bread ▪ Cheese Platter ▪ Assorted Pizzas ▪ Parmesan Chips
Coconut Shrimp ▪ Boneless Chicken Wings ▪ Italian Antipasto Platter ▪ Rice Balls

CUSTOM MENUS AVAILABLE UPON REQUEST

THE MORNING AFTER

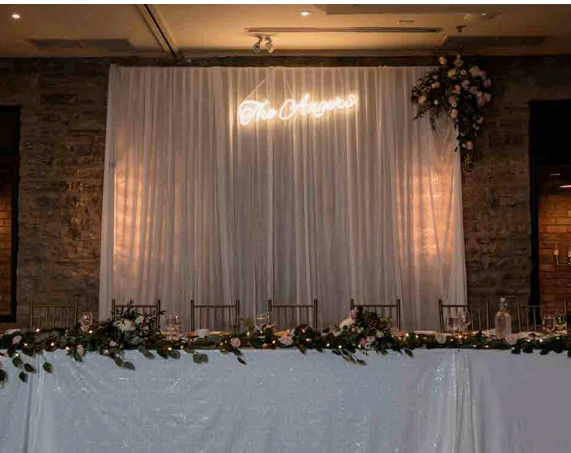
BREAKFAST BRUNCH (MINIMUM OF 30 GUESTS) • \$23 PER PERSON

Scrambled Eggs ▪ Home Fried Potatoes ▪ Bacon and Breakfast Sausages
Pancakes ▪ Fruit Cocktail ▪ Assorted Muffins ▪ Assorted Danishes
Fruit Juices ▪ Coffee, Tea and Soft Drinks

PUT A LITTLE PUNCH INTO YOUR BRUNCH

Omelet Station With Assorted Toppings ▪ **\$7** Per Person
Waffle Station With Fruit Toppings and Syrup ▪ **\$8** Per Person
Smoked Salmon and Bagel Station ▪ **\$9** Per Person

FULL BRUNCH MENUS AVAILABLE UPON REQUEST





PACKAGE PRICING

THE MARBLE PACKAGE

May to December

\$150 Saturdays • **\$140** Fridays and Sundays

January to April - Off Season

\$140 Saturdays • **\$125** Fridays and Sundays

THE GRANITE PACKAGE

May to December

\$175 Saturdays • **\$165** Fridays and Sundays

January to April - Off Season

\$165 Saturdays • **\$155** Fridays and Sundays

THE DIAMOND PACKAGE

May to December

\$230 Saturdays • **\$220** Fridays and Sundays

January to April - Off Season

\$220 Saturdays • **\$210** Fridays and Sundays

Long weekends and holidays are subject to individual pricing. Please inquire with our coordinator. Not including 13% HST and 17% gratuity. All pricing set for 120 person minimum on Saturday and 100 minimum for Friday and Sundays.

POLICIES & PRACTICES

DECORATIONS

We welcome decorations for your event, as long as no damage is done to our floor, walls or ceiling. Open flames are permitted with approval. No glitter, confetti or rice is to be thrown or scattered on tables. A clean up fee will apply if any above item is used.

DEPOSITS AND CANCELLATIONS

A 15% deposit of the function total is required at the time of booking to reserve your date. A second deposit of 35% is required 6 months prior to the event date. The final balance is due 1 week prior to the event date. A final guest count is expected at this time. Deposits are non-refundable.

MOVE IN PROCEDURES

Access to the ballroom will be granted when available. Please discuss move-in options with our Event Coordinator. Guests are required to secure approval before bringing in any outside food or beverage.

SOCAN FEE

There is a socan music license fee of \$29.75 for simply listening to music, an extended fee of \$59.17 if there is to be dancing that has been included in your charge and passed on to the socan authority.

GUEST COUNT

Upon booking the number stated in the booking date section on your contract is the approximate number of guests attending. The guaranteed number of guests attending must be 85% of that number. You will be charged the per guest rate times the 80% guaranteed number if attendance is lower.

GRATUITY AND TAX CHARGES

A service charge of 17% gratuity and all applicable taxes will be added to all food, service and beverage charges.

CREDIT CARD PAYMENT FEE

A charge of 3% will be added to all payments made by credit card.

AUDIO VISUAL

Ovation Ballroom has a top-of-the-line audio and video set-up. We will be pleased to assist with any a/v needs that you may have for your event.

SMOKING AND DAMAGE

Stone Mill Ballroom is a smoke free environment, our designated smoking area is a minimum of 9ft from our front entrance. We ask that you use the cigarette disposal receptacle provided. By signing the Stone Mill Ballroom contract, the signee agrees to pay for any damage done by guests or themselves on the event date.

VENDORS

Any vendors booked through the Stone Mill Ballroom must be confirmed no later than 6 months prior to the event date. Full payment of their service is required at this time and non-refundable. Although we recommend our vendors - the signee is responsible for contacting and discussing arrival time and service details for their event. Stone Mill Ballroom will not be held responsible for dissatisfaction with vendor services.

ALCOHOL

Consumption of alcohol in licensed areas only. No alcohol is permitted to leave the building, in the parking lot or be carried to hotel rooms. Underage guests caught consuming alcohol of any kind will be asked to leave the premises. Stone Mill Ballroom Staff are Smart Serve Certified and reserve the right to refuse service to any intoxicated guests.



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