

A person wearing a white dress shirt is holding a silver fork over a charcuterie board. The board is filled with cubed cheese, clusters of red and green grapes, and a small glass jar of jam. The background is softly blurred, showing more of the person and the setting.

STONE MILL BALLROOM

SPECIAL OCCASSIONS



**CONTACT THE
STONE MILL BALLROOM TEAM
TODAY**

events@stonemillinn.ca
905-680-9300

STONE MILL

BALLROOM

FOR THE AFTERNOON

SELECT YOUR PACKAGE

1 \$40

SOUP OR SALAD
ENTREE
DESSERT
COFFEE & TEA

2 \$45

APPETIZER
SOUP OR SALAD
ENTREE
DESSERT
COFFEE & TEA

3 \$50

APPETIZER
SOUP OR SALAD
PASTA
ENTREE
DESSERT
COFFEE & TEA

NEXT, BUILD YOUR FEASTS

STONE MILL

BALLROOM

BUILD YOUR FEAST

AFTERNOON

APPETIZERS

FETA BRUSCHETTA

house made crispy crostini topped with a flavourful blend of freshly diced tomatoes, red onion, crumbled feta & spices

ARANCINI

authentic risotto and fresh cheese hand-rolled with a crispy exterior

ANTIPASTO CLASSICO

variety of Italian cured meats, fresh cheeses, mixed olives and pickled vegetables +(\$3)

SOUPS

MINISTRONE

hearty soup filled with a variety of garden vegetables and herbs

ITALIAN WEDDING

traditional recipe with mini-meatballs, sauteed leafy greens and confetti noodles

RED PEPPER BISQUE

thick & vibrant blend of roasted red peppers and cream

SALADS

GARDEN SALAD

fresh mixed greens, ripe tomatoes, cucumber, diced onions & balsamic dressing

CAPRESE SALAD

ripe tomatoes mixed with fresh bocconcini, basil & balsamic glaze

CAESAR SALAD

crisp romaine lettuce & herb-roasted croutons tossed in asiago caesar dressing, topped with bacon & asiago cheese.

PASTA

PENNE

choice of sauce: pomodoro sauce, arrabiatta, primavera or alfredo

CHEESE TORTELLINI

tossed in a truffle cream sauce and topped with oven-dried tomatoes & arugula

PENNE PROSCIUTTO

freshly sliced prosciutto & roasted red peppers in a parmesan sauce

CHEESE RAVIOLI

fresh roasted red peppers, mushrooms & spinach in a mascarpone rose sauce

STONE MILL
BALLROOM

BUILD YOUR FEAST

AFTERNOON

ENTREES

All Entrees are served with roasted potatoes and seasonal vegetables

GARLIC & HERBED CHICKEN

perfectly spiced with a creamy goat cheese cream sauce

CEDAR SALMON

slight smoky flavour topped with lemon butter sauce

CHICKEN SUPREME

stuffed with spinach & ricotta and topped with savoury goat cheese cream sauce

TOP SIRLOIN

tender top sirloin seared to perfection

DESSERT

TIRAMISU

modern tiramisu with hints of espresso, coffee liquor, velvety mascarpone cream and dusted with cocoa powder

CHEESECAKE

creamy cheesecake topped with berry sauce

GELATO

refreshing raspberry & lemon ice gelato

SPECIALTY STATIONS*

OMELET STATION

\$7

hot station where your guests can personalize their omelets

WAFFLE STATION

\$8

hot station with all the Belgium waffle toppings: whip cream, chocolate drizzle, berry sauce and more

STONE MILL
BALLROOM

FOR THE EVENING

BUILD YOUR FEAST

**SELECT A
MINIMUM OF
COURSE**

3

STONE MILL

BALLROOM

BUILD YOUR FEAST

EVENING

APPETIZERS

ANTIPASTO

\$14

variety of Italian cured meats, fresh cheeses, mixed olives and pickled vegetables

SEAFOOD SALAD

\$15

Shrimp, calamari, scallops, mussels and clams, Belgium endives, cherry tomatoes, lettuce and lemon vinaigrette

CRAB CAKE

\$13

fresh spring mix and roasted red pepper aioli

ARANCINI

\$10

authentic risotto and fresh cheese hand-rolled with a crispy exterior

PEACH CROSTINI

\$10

honey ricotta topped with peach chutney

SOUPS

MINISTRONE

\$7

a hearty soup filled with a variety of garden vegetables and herbs

ITALIAN WEDDING

\$7

traditional recipe with mini-meatballs, sauteed leafy greens and confetti noodles

RED PEPPER BISQUE

\$8

thick & vibrant blend of roasted red peppers and cream

BUTTERNUT SQUASH

\$8

creamy roasted butternut squash soup

STONE MILL
BALLROOM

BUILD YOUR FEAST

EVENING

SALADS

GARDEN SALAD
\$7

fresh mixed greens, ripe tomatoes, cucumber, diced onions & balsamic dressing

CAPRESE SALAD
\$10

ripe sliced tomatoes layered with fresh fior di latte and topped with basil

CAESAR SALAD
\$13

crisp romaine lettuce & herb-roasted croutons tossed in asiago caesar dressing, topped with bacon & asiago cheese.

TRUFFLE BERRY SALAD
\$10

fresh lettuce, fennel, cucumber spaghetti, red wine truffle berry compote, candy walnuts and goat cheese

PANZANELLA SALAD
\$10

perfect blend of juicy tomatoes, fresh basil, red onions, bocconcini tossed in a tangy Italian herb dressing

PASTA

CARBONARA
\$12

cavatelli tossed with bacon and egg in a cream sauce and topped with asiago & chives

**POMODORO OR
ALFREDO**
\$10

penne hand tossed in a housemade pomodoro sauce OR hand tossed in our signature creamy alfredo sauce

LOBSTER RAVIOLI
\$17

lobster stuffed ravioli tossed in a white wine butter sauce and peas

**BUTTERNUT SQUASH
RAVIOLI** \$14

flavourful butternut squash stuffed in ravioli tossed in a sage and chardonnay cream sauce topped with prosciutto and fresh arugula

BOLOGNESE
\$12

rigatoni tossed in a hearty meat and housemade pomodoro sauce

STONE MILL
BALLROOM

BUILD YOUR FEAST

EVENING

ENTREE

HERB CHICKEN SUPREME
\$27

fresh mixed greens, ripe tomatoes, cucumber, diced onions & balsamic dressing

VEAL CHOP MILANESE
\$34

ripe sliced tomatoes layered with fresh fior di latte and topped with basil

SEARED SALMON
\$26

crispy romaine tossed in Caesar dressing and sprinkled with parmesano and bacon

BRAISED LAMP CHOP
\$36

fresh lettuce, fennel, cucumber spaghetti, red wine truffle berry compote, candy walnuts and goat cheese

GRILLED STRIPLOIN
\$32

perfect blend of juicy tomatoes, fresh basil, red onions, bocconcini tossed in a tangy Italian herb dressing

**GRILLED "AAA" BEEF
TENDERLOIN**
\$37

wild mushroom au jus

DESSERT

SICILIAN CANNOLI
\$7

crispy Italian pastry stuffed with sweet ricotta cheese blend sprinkled with icing sugar and chocolate chips

CHOCOLATE EXPLOSION
\$9

flourless chocolate cake with caramel and brownie pieces

TIRAMISU
\$9

modern tiramisu with hints of espresso, coffee liquor, velvety mascarpone cream and dusted with cocoa powder

BERRY CHEESECAKE
\$8

creamy cheesecake topped with berry sauce

GELATO
\$8

refreshing raspberry & lemon ice gelato

STONE MILL
BALLROOM

THE BRUNCH

MORNING & AFTERNOON

THE BLISSFUL BREAKFAST

\$ 35.00 per person

ASSORTED PASTRIES
ASSORTED DANISHES
ASSORTED CROISSANTS
ASSORTED MUFFINS
FRESH FRUIT

SCRAMBLED EGGS
BACON
SAUSAGE
CRISPY HOME FRIES
PANCAKE WITH SYRUP
COFFEE & TEA

THE BLUSHING BRUNCH

\$ 50.00 per person

ASSORTED PASTRIES
ASSORTED ROLLS & BUTTER
FRESH FRUIT
PEAMEAL EGGS BENEDICT
BACON
SAUSAGE
ANTIPASTO
SEASONAL VEGETABLES
PENNE POMODORO
COFFEE & TEA
DESSERT (ADD \$5)

CHOICE OF:
CRISPY HOME FRIES
HERB ROASTED POTATOES

CHOICE OF:
CAESAR SALAD
GARDEN SALAD

CHOICE OF 1 PROTEIN:
ROASTED SIRLOIN WITH RED WINE
DEMI GLAZE

GRILLED CHICKEN WITH
MUSHROOM CREAM SAUCE

HONEY ROASTED HAM

POACHED BASA WITH WHITE , LEEKS
AND CARROTS

STONE MILL
BALLROOM

THE BRUNCH

MORNING & AFTERNOON

THE BEYOND BRUNCH

\$ 55.00 per person

ASSORTED PASTRIES
ASSORTED ROLLS & BUTTER
FRESH FRUIT
PEAMEAL EGGS BENEDICT
BACON
SAUSAGE
ANTIPASTO
CAESAR SALAD
GARDEN SALAD
RICE BALLS
SEASONAL VEGETABLES
PENNE POMODORO
COFFEE & TEA
DESSERT (ADD \$5)

CHOICE OF:

CRISPY HOME FRIES
HERB ROASTED POTATOES

CHOICE OF 1 PROTEIN:

ROASTED SIRLOIN WITH RED WINE
DEMI GLAZE

GRILLED CHICKEN WITH
MUSHROOM CREAM SAUCE

HONEY ROASTED HAM

POACHED BASA WITH WHITE , LEEKS
AND CARROTS

STONE MILL
BALLROOM

THE BUFFET

AFTERNOON & EVENING

All Evening Buffets come with assorted breads & butter, assorted desserts of Cannoli's, Squares & Cakes

BUFFET 1

\$48.00 per person

CHEF SALAD

fresh spring lettuce, carrot strings, cucumber spaghetti and fresh cherry tomatoes with balsamic dressing

PESTO PASTA

penne tossed with ripe cherry tomatoes, sliced red onions & chopped parsley in a nut-free pesto

OR

BAKED PENNE

creamy rose sauce topped with golden baked mozzarella (add stewed meatballs and sausage for \$5 per guest)

SLICED ROAST BEEF

slow-roasted beef, sliced and served with savoury gravy, paired with seasonal vegetables and potatoes

CHICKEN MILANO

fire grilled chicken breast topped with roasted red peppers and goat cheese cream sauce

SEASONAL VEGETABLES

freshly sliced seasonal vegetables grilled with oil and herbs

ROASTED POTATOES

baked with oil & herbs

STONE MILL
BALLROOM

THE BUFFET

AFTERNOON & EVENING

All Evening Buffets come with assorted breads & butter, assorted desserts of Cannoli's, Squares & Cakes

BUFFET 2

\$55.00 per person

CHEF SALAD

fresh spring lettuce, carrot strings, cucumber spaghetti and fresh cherry tomatoes with balsamic dressing

APPLE PECAN SALAD

goat cheese, roasted red peppers, spicy glazed pecans, fresh apple slices & dried cranberries on a bed of mixed greens. served with our house balsamic vinaigrette.

BAKED PENNE

creamy rose sauce topped with golden baked mozzarella (add stewed meatballs and sausage for \$5)

LEMON PEPPER SALMON

Atlantic salmon fillet seasoned with cracked black pepper and bright lemon zest, grilled to perfection. served with grilled vegetables and potatoes

CHICKEN MARSALA

pan-seared chicken breast fillets simmered in rich Marsala wine sauce

SLICED ROAST BEEF

slow-roasted beef, sliced and served with savoury gravy, paired with seasonal vegetables and potatoes

SEASONAL VEGETABLES

freshly sliced seasonal vegetables grilled with oil and herbs

ROASTED POTATOES

baked with oil & herbs

STONE MILL
BALLROOM

THE BUFFET

AFTERNOON & EVENING

All Evening Buffets come with assorted breads & butter, assorted desserts of Cannoli's, Squares & Cakes

BUFFET 3

\$60.00 per person

CAESAR SALAD	crisp romaine lettuce & herb-roasted croutons tossed in asiago caesar dressing, topped with bacon & asiago cheese.
CAPRESE SALAD	ripe sliced tomatoes layered with fresh fior di latte and topped with basil
CHEESE TORTELLINI	cheese stuffed tortellini tossed in a truffle cream sauce (add stewed meatballs and sausage for \$5)
CARVED ROASTED STRIP	hand-carved slow roasted strip loin with au jus
SHRIMP STIR FRY	shrimp sautéed with fresh vegetables in a savoury garlic-ginger stir-fry sauce, served over steamed rice
CHICKEN SORRENTO	prosciutto and fior di latte with a fig jam
SEASONAL VEGETABLES	freshly sliced seasonal vegetables grilled with oil and herbs
ROASTED POTATOES	baked with oil & herbs

STONE MILL
BALLROOM

THE BUFFET PIZZAZZ

AFTERNOON & EVENING

BUFFET ENHANCEMENTS*

ARANCINI
\$3

authentic risotto and fresh cheese hand rolled with a crispy exterior

FRITO MISTO
\$10

lightly dusted fried shrimp calamari and scallops with mouth watering lemon aioli

BRUSCHETTA
\$3

seasoned tomatoes and onions on housemade garlic crostini

ANTIPASTO
\$12

Italian cured meats, assorted cheeses, pickled and marinated vegetables

SALAD ENHANCEMENTS*

GREEK SALAD	\$5
CAPRESE SALAD	\$8
TRUFFLE BERRY	\$6

COCHTALL TABLE* PER 50 PEOPLE

MIMOSA BAR	\$150
PUNCH BOWLS	\$150
GREEK SALAD	\$100

DESSERT ENHANCEMENTS*

FUNNEL CAKE POUTINE STATION	\$8
CREPE STATION	\$8
PIE BAR WITH FRESH WHIPPED CREAM	\$10

STONE MILL
BALLROOM

THE DRINKS

AFTERNOON & EVENING

PUNCH SELECTION* PER 50 PEOPLE

NON - ALCOHOLIC \$100

Raspberry
Pineapple
Orange
Cranberry

ALCOHOLIC \$150

Mimosa Bar
Red or White Sangria
Raspberry Lemonade
Frozen Daquiri

BAR SELECTION* SEE SALES REP

Bottle of Wine
Glass of Wine
Domestic beer
Mixed drink
Soft drink

STONE MILL

BALLROOM

POLICIES & PROCEDURES



DEPOSITS AND CANCELATIONS

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 2 weeks prior to the event date. A final guest count is expected at this time. Deposits are non-refundable.

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 85% 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 except your initial 15% deposit.

ALCOHOL

Consumption of alcohol in licensed areas only. Underage guests caught consuming alcohol of any kind will be asked to leave the premise. The Feastivities Events and Catering staff are Smart Serve Certified and reserve the right to refuse service to any intoxicated guests.

VENDORS

Vendor meals: Please let us know of any vendors who will require a meal or to be included in the seating plan.

MOBILE KITCHEN FEE

All catered events are subject to a mobile kitchen fee.



STONE MILL
BALLROOM