Stong House Hall Home of the Peterborough Curling Club

Christmas Package

At StoneHouse Hall we love to celebrate the Holidays! Upon entering our parking lot, you will be greeted with festive lights lining our building front. Our front entrance boasts beautiful decor, trees, old fashion lamp posts and mini lights surrounding our barn door entrance to the main ballroom. The main ballroom is beautifully decorated for the holidays with our warm faux fireplace, Christmas tree and winter wonderland deer setting. With the largest selection of in-house decor, and linen rentals—we have any colour to match your decor needs. Our in-house decor specialist with work with you to make this a memorable holiday celebration.

Hall Rental \$600 Includes: Décor, Set Up, Clean Up, Bar Staff, Mahogany Chivari Chairs

> Linens \$7.00 each Linen Napkins \$0.85 each Chair Covers \$3.50 each

Cocktail Hour available upon request Dinner Wine available upon request DJ Service available upon request

Christmas Dinner

Single Buffet: \$31.95pp- choose 2 salads, 1 main course, 2 sides
Combination Buffet: \$36.95pp - choose 3 salads, 2 main course, 2 sides
Plated Dinner: \$41.95pp - choose 1 salad, 1 main course, 2 sides and dessert

SALADS

Classic Caesar Salad - romaine lettuce garnished with parmesan cheese, herbed croutons and bacon bits, dressed with creamy garlic dressing

Grilled Vegetable Salad- grilled zucchini, peppers, onions and mushrooms, dressed with a balsamic vinaigrette

Apple Cranberry Salad - mixed greens with red onion, apple pieces and dried cranberries,

dressed with a raspberry vinaigrette

Garden Salad - mixed greens, red onions, cherry tomatoes, cucumbers - choice of dressing
 Pasta Salad - rotini noodles, red and green peppers, red onions and carrots tossed in a Greek feta dressing
 Creamy Coleslaw - shredded green and red cabbage, shredded carrots,
 dressed with a creamy coleslaw dressing

MAIN COURSE

Roast Turkey - served with apple and sage stuffing, pan gravy, and homemade cranberry sauce **Fresh Carved Glazed Ham** - slow roasted on the bone, and carved on the buffet station, served with gourmet mustards

Roast Beef - slow roasted and hand carved on the buffet station, served with pan gravy and horseradish **Seasoned Chicken Breast** - cinnamon seasoned 5oz chicken supreme, served with pan gravy

SIDE DISHES

Creamy Mashed Potatoes
Creamy Mashed Sweet Potatoes
Glazed Carrots
Seasonal Mixed Vegetables
Turnip
Roasted Mini Red Potatoes

ADDITIONAL DISHES (\$3.75 per person)

Pasta Marinara - Cavatappi noodles in a rich marinara sauce covered with cheddar cheese **Penne Alfredo** - Penne noodles in a creamy Alfredo sauce covered with mozzarella cheese

BUFFET INCLUDES

Rolls and Butter
Water on each table
Dessert Table which includes a selection of seasonal pies, squares, and fresh fruit
Coffee and Tea

Gluten Free, Vegan and Vegetarian options available.

Upgrade to our Deluxe Festive Dessert Buffet for \$2.00 pp (includes Regular Dessert Table with a selection of festive cakes, trifles, apple crisp and festive desserts)

Prices are per person and are subject to 13% HST and 15% gratuities