



Stokesay Castle
Corporate & Social Package



Stokesay Castle, with its historic beauty, is the perfect place for your next Corporate or Social Event. Stokesay also specializes in Anniversaries, Birthday Parties, Showers, and Rehearsal Dinners, etc.

We offer elegantly appointed ballrooms as well as more intimate rooms, ideal for any size celebration.

From exquisite cuisine to impeccable service, your event is our priority at Stokesay Castle.

Event Specialist

Our on-site experts are attentive to every detail from the beginning of your planning stages to finalizing your menu, to the execution of your event.

Rooms

Stokesay Castle, with its historic beauty, is the perfect place for your next Corporate or Social Event. We offer an elegantly appointed ballroom as well as more intimate rooms, ideal for any size celebration.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

*Vegetarian, Gluten Free, and Vegan Options available upon request.

Hors D' Oeuvres

Displays

Priced per person

- Assorted Fruit Display \$10
- Vegetable Crudit  \$9
- Grilled Vegetable Platter \$8
- Display of International &
Domestic Cheeses \$10
- Antipasto \$12

Assorted Dips

\$275

(Serves up to 50 people)

- Stokesay Crab Dip,
Spinach & Artichoke Dip, and
Buffalo Chicken Dip
served with Crostini

Butler Passed Hors D'oeuvres

Priced at 50 Pieces

- Norwegian Smoked Salmon on Pumpernickel with Dill Cream Cheese \$200
- Prime Beef Tenderloin on French Croustade \$225
- Ahi Tuna Tataki on Crispy Wonton with Wasabi \$200
- Chef's Gourmet Bruschetta \$175
- Chilled Shrimp Cocktail \$225
- Spanakopita \$175
- Petite Lump Crab Cake with Spicy Remoulade \$225
- Baby Lamb Chops with Mint Jelly \$200
- Bacon Wrapped Scallops \$200
- Coconut Shrimp \$200
- Bacon Wrapped Chicken \$175
- Mini Beef Tenderloin "Wellington" \$225
- Vegetable Spring Rolls \$175
- Mushroom Caps with Goat Cheese, Basil, & Sundried Tomatoes \$200

Plated Entrées

Priced Per Person

Soda, coffee, & tea included.

Select One Salad

Stokesay Castle Specialty Salad
Caesar Salad (\$2 additional per person)

Select Two Entrées

Chicken Piccata in Lemon Caper Sauce \$32

Chicken Bruschetta, Tomato Salsa, Mozzarella Cheese, Balsamic Glaze \$32

Chicken Porchetta, Ham, Mushrooms, Herbs, Provolone, Quince Fruit Sauce \$34

Roasted Pork Loin with Port Wine Demi Glace \$33

CAB Filet Mignon with Sundried Tomato & Gorgonzola Butter \$46

Panko Encrusted Salmon with Dijon Cream \$36

Sautéed Chilean Sea Bass with Lemon, Parsley, & Caper Beurre Blanc \$42

Lump Crab Cake with Creamy Newburg Sauce \$39

Sliced Shoulder Filet with Green Peppercorn Demi Glace \$33

Thai Stir Fry, Rice Noodles, Shiitake, Broccoli, Tomatoes, Basil Soy Sauce \$30

Select One Starch and One Vegetable

(Excludes Stir Fry Entrée)

Garlic Whipped Potatoes, Long Grain Wild Rice Pilaf,

Oven Roasted Baby Potatoes, Green Pea Risotto,

Green Bean Almondine, Vegetable Medley, Garlic Butter Broccoli, Asparagus

Duel Plated Entrées

Priced Per Person
Soda, coffee, & tea included.

Select One Salad

Stokesay Castle Specialty Salad
Caesar Salad (\$2 additional per person)

Select One Entrée Combination

CAB Filet Mignon & Chilean Sea Bass \$56
Red Wine Demi & Lemon Beurre Blanc

Chicken Limone & Chilean Sea Bass \$44
Lemon Caper Sauce & Lemon Beurre Blanc

CAB Filet Mignon & Crab Cake \$56
Red Wine Demi & Creamy Newburg Sauce

CAB Filet Mignon & Lobster Tail \$58
Red Wine Demi & Drawn Butter

Select One Starch and One Vegetable

Garlic Whipped Potatoes, Long Grain Wild Rice Pilaf,
Oven Roasted Baby Potatoes, Green Pea Risotto,
Green Bean Almondine, Vegetable Medley, Garlic Butter Broccoli, Asparagus

Buffet Dinner

Priced Per Person, 50 Person Minimum Required.

Soda, coffee, & tea included.

Castle Buffet \$39

Fresh Vegetable Crudité, Salad Station with Assorted Accompaniments, Sautéed Chicken Piccata with Lemon Caper Sauce, Sliced Shoulder Filet with Jack Daniels Demi-Glace, Five Cheese Vegetarian Lasagna, Garlic Mashed Potatoes, Green Bean Almondine, Rolls & Butter, Assorted Cakes & Pies

Royal Dinner Buffet \$48

Fresh Vegetable Crudité, Salad Station with Assorted Accompaniments, Sautéed Chicken Piccata with Lemon Caper Sauce, Sesame Encrusted Salmon with Orange Ginger Cream Sauce, Roasted Pork Loin with Port Wine Demi Glace, Pesto Pasta, Seasonal Vegetable Medley, Rolls & Butter, Assorted Cakes & Pies

Chef Attended Carving Station

(\$90 Chef Fee per Chef per Hour)

Carved Roast Sirloin Au Jus with Horseradish Cream, French Mustard

Italian Buffet \$39

Antipasto Display, Salad Station with Assorted Accompaniments, Sautéed Chicken Marsala with Mushrooms, Spaghetti with Italian Meatballs, Penne A La Vodka, Oven Roasted Baby Potatoes, Broccoli Florets with Garlic & Olive Oil, Garlic Bread, Assortment of Italian Cannolis & Cream Puffs

Lord's Buffet \$48

Antipasto, Salad Station with Assorted Accompaniments, Sautéed Chicken Marsala with Mushrooms, Salmon with Dill Cream Sauce, Roast Pork Loin Dijonaise, Bowtie Pasta with Shiitake Tomato Ragout, Oven Roasted Rosemary Potatoes, Seasonal Vegetable Medley, Freshly Baked Rolls & Butter, Assorted Cakes & Pies

Chef Attended Carving Station

(\$90 Chef Fee per Chef per Hour)

Carved Roast Sirloin Au Jus with Horseradish Cream, French Mustard

Family Style

\$42 Per Person

Service for Minimum 20 Guests

Soda, coffee, & tea included.

Select One Salad

(Served Individually, with Rolls & Butter)

Stokesay Castle Specialty Salad

Caesar Salad (\$2 additional per person)

Select Two Entrées

Sliced Shoulder Filet with Jack Daniels Demi

Sautéed Chicken Piccata with Lemon Caper Sauce

Cider Braised Pork with Apples & Brandy Sauce

Pan Seared Salmon with Dill Cream Sauce

Select One Pasta

Penne a la Vodka

Fettuccine Alfredo

Select One Starch

Garlic Whipped Potatoes, Long Grain Wild Rice Pilaf,

Oven Roasted Baby Potatoes

Select One Vegetable

Green Bean Almondine, Vegetable Medley, Asparagus

Desserts

Assorted Mini Mousse Cups

Cannolis

Dinner Enhancements

*All Priced Per Person
Minimum of 50 Guests*

*Made-to-Order Action Stations
\$90 Chef Fee, per Chef, per hour*

Stir Fry Station \$16

Pasta Station \$19

Risotto Station \$19

Buffet Stations

Mashed Potato Station \$12

Macaroni & Cheese Station \$12

Slider Station \$17

Taco Bar \$15

Soft Pretzel Station \$9

Seafood Station \$26

French Fry Bar \$11

Snack Station \$15

Chef Attended Enhancement Stations

\$90 Chef Fee, per Chef, per hour

Carved Prime Tenderloin of Beef \$450

*With Sauce Bearnaise, and Silver Dollar Rolls
Serves up to 40 Guests*

Carved Prime Roast Sirloin \$450

*With Au Jus and Silver Dollar Rolls
Serves up to 40 Guests*

Carved Steamship Round of Beef \$900

*Dijon, Horseradish, Mayonnaise, and Silver Dollar Rolls
Serves up to 150 Guests*

Carved Roast Pork Loin \$400

*With Port Wine Demi, and Silver Dollar Rolls
Serves up to 40 Guests*

Carved Breast of Turkey \$400

*Lingonberry, Dijon, Mayonnaise, and Silver Dollar Rolls
Serves up to 40 Guests*

Desserts

All Priced Per Person

Plated

Choice of one \$9

Key Lime Pie with Raspberry Sauce
Cherry or Pumpkin Cheesecake
Hot Peach, Berry, or Apple Cobbler
Tiramisu with Raspberry Sauce
Fruit Tart with Whipped Cream & Raspberry Coulis

Special Orders

Gourmet Cupcakes \$4.50 each

Buffet or Family Style

Assorted Mini Desserts \$12

Assorted Cookies \$7

Dessert Stations

Minimum of 50 Guests

Ice Cream Sundae Bar \$15

Pastry Display \$12

Chocolate Fountain Display \$18

Bar Services

20% service charge applicable to bar services

Hosted Bars

(by consumption, priced per drink)

Well Brands \$6.00 - \$7.00 | Call Brands \$8.00 - \$10.00

Premium Brands \$12.00

Cordials \$12.00 | House Wine \$7.00

Domestic Beer \$4.00 | Imported Beer By Request

Wine service at tables is based per consumption

Gourmet Coffee Station \$9.50 per person

Freshly Brewed Regular & Decaffeinated Coffee, Gourmet Tea Selections, Whipped Cream, Shaved Chocolate, Cinnamon Sticks, Syrups, Orange Twists, Natural & Light Sugars

Package Bars

(pricing set per person, ages 21 & over, minimum of 50 guests)

Please Note: Standard bar set up – one bartender per 50 people. If a bartender is requested for 50 people or less, a \$250.00 bartender fee will be added. All packages include house beer & wine. No shots permitted during any banquet.

	Beer & Wine	Well	Call	Premium
One Hour	\$18.95	N/A	N/A	N/A
Two Hours	\$21.95	\$24.95	\$27.95	\$30.95
Three Hours	\$24.95	\$27.95	\$31.95	\$34.95
Four Hours	\$28.95	\$31.95	\$35.95	\$39.95
Five Hours	\$31.95	\$35.95	\$38.95	\$43.95

Bar Services

Stokesay Castle House Wine

Champagne, Pinot Grigio, White Zinfandel, Moscato,
Chardonnay, Sauvignon Blanc,
Pinot Noir, Merlot, Cabernet Sauvignon

Draft Beer

Miller Lite, Yuengling Lager, Stokesay Ale, Knight's Pub Ale, Blue Moon

All Packages Include House Wine and Beer

Well Brand Bar Includes

Bankers Club Vodka, Gin, Rum, Tortilla Tequila, Whiskey, Scotch, Bourbon

Call Brand Bar Includes

Absolut, Tito's, Stolichnaya, Tanqueray, Jameson, Bacardi, Malibu,
Captain Morgan, Jose Cuervo, Jack Daniels, Seagrams 7, Jim Beam,
Southern Comfort, Dewers White Label, Kahlua, Baileys, Plus more
(Includes Well Brand Liquors)

Premium Bar Includes

Grey Goose, Kettle One, Bombay Sapphire, Crown Royal,
Bullet Bourbon, Johnnie Walker Black, Chamboard, Plus more
(Includes Well and Call Brand Liquors)