



STONEWALL
RESORT



BANQUETS & MEETINGS

SAVOR



Fresh seasonal ingredients, traditional recipes and unique regional interpretations...this is the food philosophy guiding Stonewall Resort's culinary offerings. Featured in the resort's three restaurants - Stillwaters, Lightburn's and TJ Muskies Bar and Grill - our team's amazing food creations also are available on special in-room dining and carryout menus.

So you can enjoy fabulous food wherever your adventures take you!

DINE



STILLWATERS

Settle in and enjoy your time in our resort's most popular restaurant,

Stillwaters. Peaceful lake views, comfortable furnishings and a cozy fireplace are the perfect backdrop for a menu inspired by our Appalachian Fusion culinary philosophy, crafted with the freshest seasonal ingredients.

We tailor our service to our guests, offering an eclectic array on the buffet or a relaxing menu-only experience. Al fresco dining available in season.



LIGHTBURN'S

The ambiance, aromas and spectacular views are enticing accompaniments to the handmade courses our culinary team crafts for your dining pleasure in Lightburn's. Here in our premier restaurant, you'll discover an expansive menu featuring the season's freshest, regionally sourced ingredients. Enjoy Appalachian favorites, uniquely infused with our team's culinary finesse, natural curiosity and willingness to be bold.



TJ MUSKIES

Enjoy a casual lunch or relaxing dinner with colleagues and friends in our most lively restaurant and bar.

Located on the lower level of the lodge, TJ Muskies Bar and Grill features lawn and lake views and a menu of handmade favorites. Watch your favorite sports team on our large HD televisions, quench your thirst with craft and brand brews, or one of our exciting drinks designed by our own mixologists.

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PLATED BREAKFAST

All Breakfast Entrées Include Assorted Juices, Regular and Decaffeinated Coffee and Hot Tea.



CLASSIC AMERICAN BREAKFAST

Fluffy Scrambled Egg with Cheddar Cheese

Homestyle Breakfast Potatoes or Hash Brown Casserole

Choice of Smoked Bacon, Sausage Links or Virginia Ham

Fresh Fruit

\$21 / per person

HEALTHY CHOICE

Scrambled Egg Whites with Diced Tomatoes and Fresh Baby Spinach

Choice of Turkey Sausage or Turkey Bacon

Fresh Herb and Garlic New Potatoes

Fresh Fruit

\$23 / per person

STEAK AND EGGS

Grilled New York Strip (steaks served medium)

Fluffy Scrambled Eggs

Homestyle Breakfast Potatoes

Buttermilk Biscuits with Sausage Gravy

\$29 / per person

Requires a minimum of 30 guests; 10% upcharge for fewer than 30 guests.

A 22% service charge and 6% state tax will apply. Prices are subject to change without notice.

BREAKFAST BUFFETS

All Breakfast Buffets Include Assorted Juices, Regular and Decaffeinated Coffee and Hot Tea.

Buffet Prices Are Based on a 1-hour Duration.

STONEWALL CONTINENTAL

Seasonal Fruits and Berries

Assorted Muffins

Assorted Breakfast Breads and Pastries

Whipped Butter and Fresh Jams and Jellies

\$15 / per person

THE FARMER'S TABLE

Seasonal Fruits and Berries

Assorted Muffins

Assorted Breakfast Breads and Pastries

Oatmeal with Toppings

Whipped Butter and Fresh Jams and Jellies

Farm Fresh Scrambled Eggs

Applewood Smoked Bacon and Sausage

Homestyle Country Potatoes

Sausage Gravy with Buttermilk Biscuits

\$30/ per person

STONEWALL SUNRISE

Seasonal Fruits and Berries

Assorted Breakfast Breads

Whipped Butter and Fresh Jams and Jellies

Farm Fresh Scrambled Eggs

Applewood Smoked Bacon and Sausage

Homestyle Country Potatoes

Sausage Gravy with Buttermilk Biscuits

Stone-ground Grits with Cheddar Cheese and Scallions

Blueberry Pancakes

\$34 / per person



*Requires a minimum of 30 guests; 10% upcharge for fewer than 30 guests.
A 22% service charge and 6% state tax will apply. Prices are subject to change without notice.*

ENHANCEMENTS

A \$120 Attendant Fee, per 100 People, Will Apply in Addition to Per Person Pricing.

One Station Per 100 Guests.

Prices are based on a one-hour duration.

CARVED TAVERN HAM STATION

\$10 / per person

HOT MALTED WAFFLE STATION

\$10 / per person

OMELET AND EGG STATION

\$12 / per person

MIMOSA AND BELLINI BAR

\$12 / per person

BLOODY MARY BAR

\$14 / per person

SMOOTHIE BAR

Peach and Raspberry
Smoothies with Additional
Toppings Available:

Fresh Berries, House-made
Granola, Toasted Coconut,
Dried Cranberries and
Blueberries

\$10 / per person

BAGEL BAR

Assorted Bagels with a
Selection of Toppings:

Assorted Cream Cheeses,
Whipped Butter, Jellies and
Marmalade, Hot Smoked
Salmon, Capers, Sliced Lemon
and Boursin Cheese

\$14 / per person



Requires a minimum of 30 guests; 10% upcharge for fewer than 30 guests.

A 22% service charge and 6% state tax will apply. Prices are subject to change without notice.

THE LUNCH BOX

All Boxed Lunches Include Bottled Water or Canned Soda, Potato Chips, Freshly Baked Cookie or Brownie and Whole Seasonal Fruit.

All Sandwiches are Prepared with Lettuce, Tomato and Packets of Mayonnaise and Mustard are Provided.

Gluten-free Bread and Cookies are Available Upon Request

\$25 / per person

FRIED CHICKPEA SPICED HONEY WRAP

Fresh Cucumber, Guacamole, Lettuce, Carrots and Tomatoes Drizzled with Spiced Honey and Wrapped in a Flour Tortilla

CHERRY JALAPENO TURKEY WRAP

Slowly Roasted Turkey with Cream Cheese, Local Cherry Jalapeño Jam, Arugula, and Pecans, Wrapped in a Flour Tortilla

CHICKEN SALAD CROISSANT

Braised Chicken Breast, Fresh Celery and a Lemon Aioli

ROAST BEEF SANDWICH

Thick Cut, Juicy Roast Beef served on Marbled Rye Bread with Sharp Cheddar Cheese and Horseradish Cream Aioli



SUGAR CURED HAM & SWISS SUBMARINE

Thinly Sliced Ham Stacked on a Soft Sub Roll with Swiss Cheese, Red Onions, Sliced Tomatoes, Butter Lettuce and Honey Mustard

THE WEST VIRGINIAN

Our Homemade Pepperoni Roll, a West Virginia Specialty, has a Golden Herb Crust with Plentiful Pepperoni

Requires a minimum of 30 guests; 10% upcharge for fewer than 30 guests.

A 22% service charge and 6% state tax will apply. Prices are subject to change without notice.

PLATED LUNCHEONS

All Plated Luncheons Include Bread and Butter, Regular and Decaffeinated Coffee, Hot Tea and Freshly Brewed Iced Tea.

Salad Entrées Come with Soup of the Day or Dessert.

Hot Entrées come with a choice of Soup, House Salad, or Dessert.

When offering a choice of entrée option, you will be charged at the higher rate. Max of three options per group.



GRILLED SALMON CAESAR SALAD

Grilled Atlantic Salmon on Crisp Romaine with Garlic Croutons, Grape Tomato, Parmesan Cheese and Classic Caesar Dressing

\$29 / per person

BACON WRAPPED MEATLOAF

Country Style Meatloaf with Bacon and Barbeque Glaze, Cheddar Whipped Potatoes and Green Beans

\$32 / per person

GRILLED CHICKEN COBB SALAD

Baby Iceberg Lettuce, Boiled Eggs, Bacon, Bleu Cheese, Tomatoes, Cucumbers, Crispy Onions, and a Choice of Dressing

\$27 / per person

FOUR CHEESE TORTELLINI

Tortellini with Fresh Cream, Parmesan, Spinach, Roasted Tomato, and Pine Nuts

\$29 / per person

GRILLED CHICKEN BREAST

Grilled Chicken Breast, Herb Roasted Potatoes, and Sautéed Seasonal Vegetables

\$29 / per person

Requires a minimum of 30 guests; 10% upcharge for fewer than 30 guests.

A 22% service charge and 6% state tax will apply. Prices are subject to change without notice.

PLATED LUNCHEONS

All Plated Luncheons Include Bread and Butter, Regular and Decaffeinated Coffee, Hot Tea and Freshly Brewed Iced Tea.

Salad Entrées Come with Soup of the Day or Dessert.

Hot Entrées come with a choice of Soup, House Salad, or Dessert.

When offering a choice of entrée option, you will be charged at the higher rate. Max of three options per group.

SOUP SELECTIONS:

Tomato Bisque

Creamy Potato

Vegetable

White Bean, Kale & Sausage



SALAD UPGRADES:

CLASSIC CAESAR SALAD

Romaine Hearts, Garlic Croutons, Cherry Tomatoes, Parmesan and Caesar Dressing

Add \$5 / per person

GREEK SALAD

Romaine Hearts, Roasted Red Peppers, Olives, Pepperoncini, Red Onion, Feta Cheese and Greek Dressing

Add \$5 / per person



DESSERTS:



New York-style Cheesecake with Whipped Cream and Berries

Chocolate Layer Cake

Boston Crème Pie

Carrot Cake with Cream Cheese Frosting

Requires a minimum of 30 guests; 10% upcharge for fewer than 30 guests.

A 22% service charge and 6% state tax will apply. Prices are subject to change without notice.

LUNCH BUFFETS

DELI DUO

Vegetable Crudités with Dip

Red Bliss Potato Salad

Make Your Own Sandwiches:

Sliced Ham, Turkey and Roast Beef

Sharp Cheddar, Swiss and American Cheese

White, Wheat and Marbled Rye Bread

All Lunch Buffets Include Tea, Unsweet Tea, Water, Regular and Decaf Coffee.

Prices are based on a one-hour duration.



Lettuce, Tomato, Mayonnaise, Mustard, Onion and Dill Pickles on the Side

Choice of:

Baked Potato Soup, Vegetable Soup or Tomato Bisque

Freshly Baked Cookies and Brownies

\$34 / per person

DELI TRIO

Fresh Field Greens Salad with Choice of Dressing

Vegetable Crudités with Dip

Choice of:

Baked Potato Soup, Vegetable Soup or Tomato Bisque

Pasta Salad

Pre-made Sandwiches:

Sliced Ham and Swiss on Sourdough

Smoked Turkey and Cheddar on Brioche

Roast Beef and Pepper Jack on Marbled Rye

Lettuce, Tomato, Mayonnaise, Mustard, Onion and Dill Pickles on the Side

Walnut Fudge Brownies

\$38 / per person



Requires a minimum of 30 guests; 10% upcharge for fewer than 30 guests.

A 22% service charge and 6% state tax will apply. Prices are subject to change without notice.

LUNCH BUFFETS



All Lunch Buffets Include Tea, Unsweet Tea, Water, Regular and Decaf Coffee.

Prices are based on a one-hour duration.

SALAD BAR

Romaine, Mixed Greens, Iceberg Lettuce, Diced Bell Peppers, Red Onion, Boiled Eggs, Croutons, Grape Tomato, Chickpeas, Cashews, Sliced Almonds, Carrots, Dry Cranberries, Cucumbers, Crumbled Bleu Cheese, Shredded Cheddar, Shaved Parmesan, Ham and Turkey

Ranch, Italian, Balsamic and Caesar Dressings

\$32 / per person

ALL AMERICAN

Hot Dogs and Hamburgers with the Works

Cole Slaw

Baked Beans

Macaroni Salad

Fruit Salad

Potato Chips

Freshly Baked Cookies

Apple Pie

\$35 / per person



Requires a minimum of 30 guests; 10% upcharge for fewer than 30 guests.

A 22% service charge and 6% state tax will apply. Prices are subject to change without notice.

CUSTOMIZED LUNCH BUFFETS

BUILD YOUR OWN

*All Buffet Lunches Include
Fresh Bread, Butter, Regular
and Decaffeinated Coffee, Hot
Tea and Freshly Brewed Iced
Tea.*

*Prices are based on a one-hour
duration.*

Two Entrées \$36 / per person

Three Entrées \$38 / per person



SALADS

(Selection of two)

Mixed Greens with
House-made Dressings

Classic Caesar Salad

Greek Salad

Red Bliss Potato Salad

Traditional Cole Slaw

Pasta Salad

ENTRÉES

(Selection of two or three)

Vegetable Cavatappi Alfredo

Sliced New York Strip with
Mushroom Gravy

Rum Raisin Glazed Sliced
Tavern Ham

Bourbon Molasses Glazed
Grilled Pork Loin

Fresh Herb and Garlic
Rotisserie Chicken

Smoked Turkey with Herbed
Gravy

Grilled Breast of Chicken
with Fresh Lemon and Garlic
Butter

Bacon Wrapped Meatloaf
with Barbeque Glaze

Country Fried Steak with
Peppermill Gravy

Broiled Salmon with Charred
Cherry Tomato and Shaved
Fennel

Buttermilk Fried Chicken

Requires a minimum of 30 guests; 10% upcharge for fewer than 30 guests.

A 22% service charge and 6% state tax will apply. Prices are subject to change without notice.

CUSTOMIZED LUNCH BUFFETS



TO COMPLEMENT YOUR ENTRÉES

(Selection of two)

Baked Potato Casserole

Whipped Potatoes

Roasted Red Potatoes

Rice Pilaf

Green Beans

Mixed Seasonal Vegetables

Mac and Cheese

Roasted Broccolini and
Cauliflower

Honey Glazed Baby Carrots

DESSERTS

(Selection of two)

Strawberry Pound Cake

Lemon Bars

Chocolate Fudge Cake

Carrot Cake

Apple Crisp

Cherry Pie



Requires a minimum of 30 guests; 10% upcharge for fewer than 30 guests. Other themes available upon request.

A 22% service charge and 6% state tax will apply. Prices are subject to change without notice.

CONFERENCE BREAK ENHANCEMENTS

ICE CREAM STATION

Chocolate, Vanilla, and
Strawberry Ice Cream

Assorted Sauces

Sprinkles, Chocolate Chips
and Assorted Candy Crumbles

\$7 / per person

GOURMET COFFEE

Coffee Bar, Toppings, and
Assorted Cookies

\$6 / per person



SWEET AND SALTY

Potato Chips, Pretzels, Candied
Walnuts, Brownies and Cookies

\$12 / per person

PORK RINDS & FRIPS BAR

Salt & Vinegar, Sea Salt & Black
Pepper, BBQ, Ranch, Cajun, and
Garden Seasoned

\$10 / per person

WV LOCAL FLAVOR BREAK

Pepperoni Rolls and Mister
Bee Potato Chips, Local Honey
Sweet Tea

\$12 / per person

S'MORES BAR

Graham Crackers,
Marshmallows, Chocolate Bars,
Reese's Peanut Butter Cups,
Peppermint Patties

\$10 / per person



HEALTHY BREAK

Light and Fit Yogurt, Whole
Fruit, Egg White Breakfast
Wrap, Berry Smoothie

\$14 / per person



CANDY STORE BREAK

Jellybeans, Skittles, M&Ms
and Caramel Pecan Clusters,
Scooped from Old Time
Candy Jars and Served in Bags
\$9 / per person



*Requires a minimum of 30 guests; 10% upcharge for fewer than 30 guests.
A 22% service charge and 6% state tax will apply. Prices are subject to change without notice.*

CUSTOMIZED DINNER BUFFETS

BUILD YOUR OWN

*All Buffet Dinners Include
Fresh Bread, Butter, Regular and
Decaffeinated Coffee, Hot Tea and
Freshly Brewed Iced Tea*

*Prices are based on a one-hour
duration.*

*Two Entrées \$46 / per person
Three Entrées \$52 / per person*



SALADS

(Selection of two)

Fresh Field Greens with
Choice of Two Dressings

Classic Caesar Salad

Spinach Salad with Mushrooms,
Onion, Egg and Bacon Dressing

Greek Salad

Antipasti Salad

BLT Salad

ENTRÉES

(Selection of two or three)

Cavatappi Bake
with Marinara

Lasagna Bolognese

Cavatappi Primavera with
Alfredo

Chicken Parmesan

Grilled Chicken Breast with
Lemon and Caper Herb Butter

Buttermilk Fried Chicken

Bistro Medallions with
Red Wine Demi

House-smoked Beef Brisket



*Requires a minimum of 30 guests; 10% upcharge for fewer than 30 guests.
A 22% service charge and 6% state tax will apply. Prices are subject to change without notice.*

CUSTOMIZED DINNER BUFFETS



ENTRÉES CONTINUED

(Selection of two or three)

Bacon Wrapped Meatloaf
with Barbeque Glaze

Steak au Poivre

Pan Seared Pork Chop
with Bacon Cornbread
Stuffing

Blackened Tilapia with
Citrus Butter

Oven-Roasted Salmon with
Dill Butter Sauce

TO COMPLEMENT YOUR ENTRÉES

(Selection of two)

Roasted Yukon Gold Potatoes

Scalloped Potatoes

Mashed Red Potatoes

Loaded Baked Potato Casserole

Sweet Potato Casserole

Wild Rice Pilaf

Broccoli Casserole

Molasses Glazed Carrots

Mixed Seasonal Vegetables

Sautéed Green Beans

Sweet Corn Gratin



Requires a minimum of 30 guests; 10% upcharge for fewer than 30 guests.

A 22% service charge and 6% state tax will apply. Prices are subject to change without notice.

CUSTOMIZED DINNER BUFFETS



DESSERTS

(Selection of three)

Apple Pie

Cheesecake

German Chocolate Cake

Strawberry Pound Cake Trifle

Chocolate Layer Cake

Cherry Pie

Peanut Butter Cake

Chef's Choice Sugar-Free
Dessert

Bourbon Pecan Pie

Gluten-Free Chocolate Cake

Fresh Fruits and Berries

Boston Cream Pie

Apple or Cherry Crisp

Blackberry Cobbler



Requires a minimum of 30 guests; 10% upcharge for fewer than 30 guests.

A 22% service charge and 6% state tax will apply. Prices are subject to change without notice.

THEMED DINNER BUFFETS



All Lunch Buffets Include Tea, Unsweet Tea, Water, Regular and Decaf Coffee.

Prices are based on a one-hour duration.

PIZZA PARTY BUFFET

Mixed Green Salad with choice of Dressings

Antipasti Salad

Choice of two types of Pizza

Cheesy Bread with Marinara

Assorted Cookies and Brownies

\$32 / per person

FIELD & STREAM BUFFET

Mixed Green Salad with choice of Dressings

Sweet Tea Brined Turkey Breast

Herb Crusted Pan Seared Trout with Citrus Honey Butter

Hickory Smoked New York Strip with Sweet Onion Jus

Mustard BBQ Braised Cabbage

West Virginia Style Green Beans

Buttermilk Whipped Potatoes

Walnut Cake with Buttercream Icing

\$55 / per person



Requires a minimum of 30 guests; 10% upcharge for fewer than 30 guests. Other themes available upon request. A 22% service charge and 6% state tax will apply. Prices are subject to change without notice.

THEMED DINNER BUFFETS

SEAFOOD BUFFET

Classic Caesar Salad

Smoked Salmon Display with Red Onion, Capers and Chopped Egg

Low Country Shrimp Boil with Smoked Sausage

Redskin Potatoes

Old Bay Dusted Corn on the Cob

Seasonal Vegetable Medley



Select three:

Baked Maine Lobster
Mac 'n' Cheese

Cajun Spiced Atlantic Salmon
with Creole Sauce

Battered Cod Loins with
Hushpuppies and Tartar Sauce

Scampi Style Scallops and
Mussels with Angel Hair Pasta,
Fresh Basil and Garlic Butter

Lump Crab Cakes with
House Remoulade

Grilled Beef Medallions with
Mushroom Ragout

Rotisserie Style Chicken with
Fresh Herbed Mushroom Jus

Select two:

Key Lime Pie

New York Style Cheesecake

Southern Bourbon Pecan Pie

Strawberry Pound Cake Trifle

\$92 / per person



*All Lunch Buffets Include Tea,
Unsweet Tea, Water, Regular
and Decaf Coffee.*

*Prices are based on a one-hour
duration.*

*Requires a minimum of 30 guests; 10% upcharge for fewer than 30 guests. Other themes available upon request.
A 22% service charge and 6% state tax will apply. Prices are subject to change without notice.*

THEMED DINNER BUFFETS



All Lunch Buffets Include Tea, Unsweet Tea, Water, Regular and Decaf Coffee.

Prices are based on a one-hour duration.

LOW COUNTRY BOIL

Mixed Field Green Salad with choice of dressings

Peel and Eat Shrimp and Crawfish with Cocktail Sauce

Smoked Sausage, Peppers and Onions

Cole Slaw

Corn on the Cob

New Potatoes

Bread Pudding with Crème Anglaise

Iced Tea and Lemonade

\$54 / per person

BEER, BOURBON, BBQ BUFFET

House Smoked Brisket

Blackwater Brewery Kolsch Bratwurst

Hickory Smoked Baby Back Ribs

Sweet Tea Brined Turkey Breast

Baked Beans with Bourbon, Molasses and Thick Bacon

Cast Iron Baked Corn Casserole

Collard Greens with Pork Jowl and Cider Vinegar

New Potatoes with Butter and Fresh Herbs

Sweet and Smoky Barbeque Sauce, Carolina Mustard Sauce, Sweet Chili Barbeque Sauce, and Mango Habanero

Warm Peach Cobbler with Whiskey Anglaise

Dark Chocolate Cake

\$60 / per person

Requires a minimum of 30 guests; 10% upcharge for fewer than 30 guests. Other themes available upon request. A 22% service charge and 6% state tax will apply. Prices are subject to change without notice.

THEMED DINNER BUFFETS



All Lunch Buffets Include Tea, Unsweet Tea, Water, Regular and Decaf Coffee.

Prices are based on a one-hour duration.

ITALIAN BUFFET

Antipasti Salad with Romaine Lettuce, Salami, Artichokes, Kalamata, Olives, Fresh Mozzarella and Tomatoes

Bruschetta with Garlic, Olive Oil, Tomatoes and Parmesan Cheese

Tortellini Primavera

Traditional Meat Lasagna

Penne Pasta: Marinara, Alfredo and Pesto Sauces

Roasted Garlic Bread

Lemon Mascarpone Layer Cake

Tiramisu

\$46 / per person

SOUTHWESTERN BUFFET

Taco Salad with Black Beans and Corn

Elote Corn Gratin

Refried Beans with Queso

Spanish Rice

Jalapeno Cornbread

Corn and Flour Tortillas

Assorted Toppings:

Salsa, Pico de Gallo, Sour Cream, Cheddar, Shaved Lettuce, Olives, Guacamole, Jalapenos, Lime Wedges, Scallions

Meats: Seasoned Ground Beef, Pulled Pork, Pulled Chicken

Cilantro Lime Tilapia

Cinnamon Sugar Tortilla Chips

Dulce de Leche Cheesecake

\$48 / per person



Requires a minimum of 30 guests; 10% upcharge for fewer than 30 guests. Other themes available upon request. A 22% service charge and 6% state tax will apply. Prices are subject to change without notice.

PLATED DINNER SELECTIONS

All Plated Dinners Include Bread and Butter, Regular and Decaffeinated Coffee, Hot Tea and Freshly Brewed Iced Tea.

Plated Dinner Entrées Come with House Salad. Add a dessert for an additional \$4 per person.

When offering a choice of entrée option, you will be charged at the higher rate.

Max of three options per group.

GRILLED CHICKEN BREAST

House Garden Salad,
Grilled Chicken Breast
Angel Hair Pasta with Basil
Pesto Cream and Romano
Cheese, Julienne Vegetables

\$40 / per person

CHICKEN PARMESAN

House Garden Salad,
Lightly Breaded Chicken Breast
Baked in Marinara with
Provolone Cheese, Angel
Hair Pasta, and Julienne
Vegetables

\$40 / per person

HERB-ROASTED BREAST OF CHICKEN

House Garden Salad,
Roasted Breast of Chicken
with Rosemary Garlic Butter,
Boursin Cheese, Whipped
Potatoes, Wild Mushroom
Ragout

\$33 / per person

STONEWALL TURKEY

House Garden Salad,
Turkey, Stuffing, Mashed Potatoes,
and Green Beans

\$35 / per person

CHICKEN PICCATA

House Garden Salad,
Parmesan-battered Chicken
Sautéed with Lemon Capers,
and butter, Angel Hair Pasta,
and Julienne Vegetables,

\$36 / per person

Requires a minimum of 30 guests; 10% upcharge for fewer than 30 guests.

A 22% service charge and 6% state tax will apply. Prices are subject to change without notice.

PLATED DINNER SELECTIONS



GRILLED SALMON

House Garden Salad,
Grilled Salmon, Corn and Leek
Ragout, Roasted Garlic Mashed
Potatoes, Mixed Vegetables

\$45 / per person

PAN-SEARED MAHI MAHI

House Garden Salad, Blackened
Mahi Mahi, Spanish style
Tomato Rice, Brown Butter
Broccolini

\$42 / per person



PAN SEARED PORK CHOP

House Garden Salad,
Center Cut Pork Loin with Red
Wine Demi-Glace, Rice Pilaf,
Sautéed Seasonal Vegetable
Medley

\$42 / per person

SAUTÉED CRAB CAKES

House Garden Salad,
Cast-Iron Seared Lump
Crab Cakes with
Spicy Remoulade Sauce,
Lemon Garlic Risotto,
Brown Butter Broccolini

\$46 / per person



Requires a minimum of 30 guests; 10% upcharge for fewer than 30 guests.

A 22% service charge and 6% state tax will apply. Prices are subject to change without notice.

PLATED DINNER SELECTIONS

BAKED EGGPLANT LASAGNA

House Garden Salad, Layers of Eggplant, Spinach, Pasta, Ricotta Cheese and Marinara

\$35 / per person

ROASTED PORTOBELLO MUSHROOM

House Garden Salad, Portobello Mushroom Caps Topped with Grilled Squash and Caramelized Red Onions in a Balsamic Glaze, Garlic Whipped Potato

\$35 / per person

CRAB-CRUSTED SALMON

House Garden Salad, Lump Crab Crusted Atlantic Salmon, Corn and Leek Ragout, Roasted Garlic Whipped Potatoes, Buttered Asparagus Spears

\$48 / per person



SEARED SIRLOIN OF BEEF

House Garden Salad, Pan Seared Beef Sirloin Roasted with Compound Butter, Browned Butter Broccolini, Roasted Potatoes

**Steaks Served Medium*

\$50 / per person

GRILLED SIRLOIN STRIP

House Garden Salad, Char-Grilled New York Strip with Shiitake Mushroom Bordelaise, Roasted Potatoes, Seasonal Vegetables

**Steaks Served Medium*

\$52 / per person



HAND-CUT FILET MIGNON

House Garden Salad, Grilled Beef Tenderloin with Pinot Noir Demi-Glace, Whipped Potatoes, Sautéed Seasonal Vegetables

**Steaks Served Medium*

\$60 / per person

Requires a minimum of 30 guests; 10% upcharge for fewer than 30 guests.

A 22% service charge and 6% state tax will apply. Prices are subject to change without notice.

PLATED DINNER SELECTIONS



CHICKEN AND BEEF DUET

House Garden Salad, Grilled
Chicken Breast and Beef
Medallion with Wild Mushroom
Demi-Glace, Smashed Potatoes,
Sautéed Vegetable Medley

\$52 / per person

CRAB CAKE AND PETITE FILET

House Garden Salad, Seared
Lump Crab Cake with Creole
Aioli, Grilled Petite Beef Filet,
Garlic Whipped Potatoes, Medley
of Zucchini and Yellow Squash
*Steaks Served Medium

\$65 / per person



SURF AND TURF

House Garden Salad, Petite Filet
of Beef with Red Wine Demi-
Glace, Blackened Shrimp
Skewer, Boursin Cheese
Whipped Potatoes, Seasonal
Vegetables
*Steaks Served Medium

\$66 / per person

*Requires a minimum of 30 guests; 10% upcharge for fewer than 30 guests.
A 22% service charge and 6% state tax will apply. Prices are subject to change without notice.*

PLATED DINNER SELECTIONS

DESSERT (Select one)

Desserts are \$5 per person, in addition to entree cost.

Max choice of 2 options.

Tiramisu

New York Style Cheesecake
with Berry Topping and
Whipped Cream

Caramel Apple Pie

Carrot Cake with
Cream Cheese Frosting

Warm Apple Dumpling with
Whipped Cream

Strawberry Pound Cake with
Almond Whipped Cream

Key Lime Pie

Warm Berry Crisp with
Whipped Cream

Southern Style Pecan Pie

Chef's Seasonal Dessert

Add \$5 / per person



SALAD UPGRADES

CLASSIC CAESAR SALAD

Romaine Hearts, Garlic
Croutons, Cherry Tomatoes,
Parmesan and Caesar Dressing

Add \$5 / per person



GREEK SALAD

Romaine Hearts, Roasted
Red Peppers, Olives,
Pepperoncini, Red Onion, Feta
Cheese and Greek Dressing

Add \$5 / per person



Requires a minimum of 30 guests; 10% upcharge for fewer than 30 guests.

A 22% service charge and 6% state tax will apply. Prices are subject to change without notice.

GLUTEN FREE MENU

*These Menus Can
Accompany Any Other Plate
or Meal as a Dietary
Option/Offering.*

SNACKS

Fresh Whole Fruit

Gourmet Popcorn

Dried Fruits and Nuts

Gluten Free Bars

\$15 / per person



BREAKFAST

Farm Fresh Scrambled Eggs

Homestyle Country Potatoes

Applewood Smoked Bacon and
Sausage

\$23 / per person

Scrambled Egg Whites with Diced
Tomatoes Fresh Baby Spinach

Choice of Turkey Sausage or
Turkey Bacon

Steamed New Potatoes

Fresh Fruit Salad

\$24 / per person

APPETIZER

(Choice of one)

Kale, White Bean and Sausage
Soup

\$6 / per person

Chef's Choice Vegetable Soup
\$7 / per person

Grilled Asparagus Wrapped
in Prosciutto and Goat Cheese,
Drizzled with Balsamic Lemon
Glaze
\$9 / per person

Sliced Mozzarella, Tomatoes, Fresh
Basil, Balsamic Glaze, Drizzled
with Extra-Virgin Olive Oil and
Cracked Black Pepper
\$10 / per person

DESSERT

Chef's Seasonal Gluten Free
Dessert

\$8 / per person

Fresh Seasonal Fruit Plate with
Candied Nuts

\$8 / per person



*Requires a minimum of 30 guests; 10% upcharge for fewer than 30 guests.
A 22% service charge and 6% state tax will apply. Prices are subject to change without notice.*

GLUTEN FREE MENU

LUNCH ENTREES

(Choice of one)

Romaine Hearts, Lemon Honey and Thyme Vinaigrette, Shaved Carrots, Shredded Red Cabbage, Sliced Radishes, Cherry Tomatoes, Pepperoncini and Kalamata Olives

\$22 / per person

Grilled Chicken Breast, Mashed New Potatoes, Sautéed Seasonal Vegetables, Herbed Chicken Jus and Roasted Tomato

\$ 29 / per person

Gluten-Free Pasta Along with Alfredo Sauce, Wood-Grilled Chicken, Grilled Shrimp or Smoked Salmon, Sautéed Tomatoes, Mushrooms, Basil and Peas

\$29 / per person

Grilled Salmon Caesar Salad with Grilled Atlantic Salmon on Crisp Romaine, Grape Tomatoes, Parmesan Cheese and Classic Caesar Dressing

\$30 / per person

DINNER ENTREES

(Choice of one)

Herb-Roasted Breast of Chicken, Rosemary Garlic Boursin Cheese Whipped Potatoes, Wild Mushroom Ragout and Brussels Sprouts, Jus

\$32 / per person

Lump Crab-Covered Atlantic Salmon, Roasted Corn, Leeks, Poblano and Roasted Garlic Whipped Potatoes

\$43 / per person

Seared Sirloin of Beef Roasted with Compound Butter, Brown Buttered Broccolini and Roasted Pee Wee Potatoes

\$42 / per person

Grilled New York Strip, Shiitake Mushroom Jus, Pee Wee Potatoes and Brown Buttered Broccolini

\$50 / per person

Requires a minimum of 30 guests; 10% upcharge for fewer than 30 guests.

A 22% service charge and 6% state tax will apply. Prices are subject to change without notice.

RECEPTIONS

COLD HORS D'OEUVRES

Vine Ripe Fruits and Berries
\$9 / per person

Premium and Gourmet Cheese
with Crackers
\$9 / per person

Farmers' Market Vegetable
Crudités with Onion Dip
\$7 / per person

Hot Smoked Salmon Platter
with Capers, Chopped
Egg and Red Onion
\$9 / per person



Italian Charcuterie with
Antipasti Display to Include:
Salami, Coppa, Assorted
Olives, Cheese and Pepperoni
\$13 / per person

Chive and Boursin Deviled Eggs*
\$27 / per dozen

Grilled Mushroom Crostini
with Goat Cheese Mousse
\$25 / per dozen

Tomato and Basil Bruschetta
with Balsamic Glaze
\$24 / per dozen

Fresh Mozzarella and
Kalamata Olive Skewers
\$33 / per dozen

Steamed Shrimp with
Cocktail Sauce
\$46 / per dozen



*Requires a minimum of 30 guests; 10% upcharge for fewer than 30 guests.
A 22% service charge and 6% state tax will apply. Prices are subject to change without notice.*

RECEPTIONS

HOT HORS D'OEUVRES

Appalachian Stuffed Mushroom
Caps, Choice of:

Vegetarian

\$19 / per dozen

Sausage

\$21 / per dozen

Spanakopita

\$22 / per dozen

Tomato Shooter with
Grilled Cheese

\$24 / per dozen

Crispy Fried Chicken Tenders

\$26 / per dozen

Mini Quiche, choice of:

Bacon and Cheddar or

Spinach, Mushroom and Swiss

\$26 / per dozen

Hibachi Grilled Teriyaki

Chicken

\$28 / per dozen

Smoked Chicken Quesadilla

\$29 / per dozen

Barbeque Pulled Pork Sliders

\$30 / per dozen

Spicy Buffalo Wings

\$29 / per dozen



Requires a minimum of 30 guests; 10% upcharge for fewer than 30 guests.

A 22% service charge and 6% state tax will apply. Prices are subject to change without notice.

RECEPTIONS

HOT HORS D'OEUVRES CONTINUED

Italian, Sweet & Sour, or
Swedish Meatballs
\$30 / per dozen

Pork Potstickers with Sweet
Chili Ginger Soy Dipping Sauce
\$30 / per dozen

Mini Brie en Croute with
Raspberries and Walnuts
\$30 / per dozen

Crawfish Fritters
\$35 / per dozen

Miniature Beef Wellington
\$35 / per dozen



Scallops Wrapped with Bacon
\$36 / per dozen

Jerk Shrimp
\$39 / per dozen

Tenderloin Lollipops
\$40 / per dozen

Cheese and Artichoke Dip with
Flatbread
\$5 / per person

Blackfin Crab Dip with Crostini
\$8 / per person



*Requires a minimum of 30 guests; 10% upcharge for fewer than 30 guests.
A 22% service charge and 6% state tax will apply. Prices are subject to change without notice.*

PICNICS AND BBQ

ALL AMERICAN BACKYARD BBQ

Cole Slaw, Baked Beans and
Macaroni Salad

Choice of Fruit Salad or
Watermelon

Hot Dogs and Hamburgers with
the Works

Grilled Chicken Breast

Potato Chips

Freshly Baked Cookies and
Apple Pie

Iced Tea and Lemonade

\$36 / per person

COUNTRY BBQ

Cole Slaw and Red Bliss
Potato Salad

Blackberry BBQ Pulled Pork
with Brioche Buns

BBQ Chicken

Bacon Macaroni and Cheese

Walnut Brownies

Watermelon

Iced Tea and Lemonade

\$39 / per person

BBQ CELEBRATION

Cole Slaw, BLT Salad and
Potato Salad

Stonewall Grilled Chicken

BBQ Beef Brisket

Corn on the Cob, Baked
Beans and Cracklin'
Cornbread

Freshly Baked Cookies

Iced Tea and Lemonade

\$47 / per person

GRILLED STEAK AND SHRIMP

Grilled Ribeye Steaks with
Roasted Garlic Butter
*Steaks Served Medium

Grilled Shrimp Skewers
(2 Shrimp per Skewer)

Tomato and Cucumber Salad

Broccoli-Cheddar Casserole

Baked Potato with Sour Cream
and Butter

Blackberry Cobbler with Vanilla
Ice Cream

Iced Tea and Lemonade

\$52 / per person

BBQ Attendant \$121 per, Chef Station, per 100 people. All Lunch Buffets Include Tea, Unsweet Tea, Water, Regular and Decaf Coffee. Prices are based on a one-hour duration.

Requires a minimum of 30 guests; 10% upcharge for fewer than 30 guests.

A 22% service charge and 6% state tax will apply. Prices are subject to change without notice.

PICNICS AND BBQ

A Four-week Lead Time is Required for Whole Pig BBQ.

Requires a Minimum of 50 Guests with a Maximum of 80 Guests.

Add \$9 Per Person for Fewer Than 50 guests. For 51+ People, Add \$7 Per Person.



WHOLE PIG BBQ

Roasted All Day Whole Pig,
Slow Roasted with BBQ,
Sweet Chili and Spicy Sauce

\$900, serves 80 guests

Tomato Mozzarella Salad

BLT Salad

Whole Roasted Corn Ears

Baked Beans

Split Potato Wedges

Peach Pie and Fresh

Watermelon

Iced Tea and Lemonade

*\$50 / per person in
addition to price of whole
pig*



ENHANCEMENTS

*Available at the Listed
Price, Per Person as an
Additional Entrée or Side.*

Cole Slaw	\$2
Potato Salad	\$3
Baked Beans	\$3
Macaroni Salad	\$3
Roasted Ears of Corn	\$4
Twice Baked Potatoes	\$6
BLT Salad	\$6
Scalloped Potatoes	\$5
Baked Potato Casserole	\$5
Baked Potato Bar	\$7
Grilled Vegetables	\$7

A 22% service charge and 6% state tax will apply. Prices are subject to change without notice.

CARVING AND ACTION STATIONS

A \$120 Attendant Fee, Per 100 People Will Apply In Addition to Per Person Pricing.

Prices are based on a one-hour duration.

HONEY GLAZED HAM

Serves 50 guests
\$8 / per person

WHOLE ROASTED BREAST OF TURKEY

Serves 30 guests
\$8 / per person

SLOW ROASTED PRIME RIB

Serves 30 guests
\$13 / per person

WHOLE ROAST BEEF TENDERLOIN

Serves 25 guests
\$16 / per person



RISOTTO STATION

Parmesan Risotto and Additions of Shrimp, Chicken or Vegetables

Serves 30 guests
\$9 / per person

MAC & CHEESE STATION

Assorted Cheeses, Noodles and Toppings

Serves 30 guests
\$11 / per person

FAJITA STATION

Beef, Chicken and Shrimp with Traditional Accompaniments

Serves 30 guests
\$13 / per person



Requires a minimum of 30 guests; 10% upcharge for fewer than 30 guests.

A 22% service charge and 6% state tax will apply. Prices are subject to change without notice.

SPECIALITY BAR PACKAGES

All specialty bars require a minimum of 30 guests. Guests must be 21 or older and provide ID if requested.

10% upcharge will apply per person if less than 30 guests.

A fee of \$45 per hour (3-hour minimum per bar) will apply to all bars set up.

The sales and service of alcoholic beverages are regulated by the state. As a licensee, this resort is responsible for the administration of the regulations. It is a policy, therefore, that alcoholic beverages cannot be brought into Stonewall Resort from outside the property.

FRESHLY MUDDLED MOJITO BAR

World-famous Bacardi Rums muddled with fresh mint and berries capture flavors in a completely new light. As the hottest trend in cocktails, this experience is one to cherish. Enjoy the fruitful flavors of fresh strawberries, raspberries, peaches, blueberries, pineapple and more!

\$11 / per beverage

MAKE YOUR OWN BLOODY MARY BAR

Have your guests explore the thousands of possible combinations to make the ultimate Bloody Mary! Vast array of Vodkas, special spices, fresh fruits, unique condiments and bartender are provided.



\$12 / per beverage

MARTINI BAR

Smirnoff and Absolut flavored Vodka combined with Cordials. Add the infusion of DeKuyper flavors to create endless possibilities. Shaken and stirred, martinis are served with traditional and modern garnishes.

\$12 / per beverage

Requires a minimum of 30 guests; 10% upcharge for fewer than 30 guests.

A 22% service charge and 6% state tax will apply. Prices are subject to change without notice.

BAR PACKAGES

*Per Person Rate Applies
to All Attendees Above the
Age of 21.*

*All Specialty Bars
Require a Minimum of 30 Guests*

*A Fee of \$45 Per Hour
(3-Hour Minimum Per Bar)
Will Apply To All Bars Set Up.
Standard Set Is One Bar Per
100 Guests.*



WINE & BEER STATION

Includes house wines and beer.

One Hour \$18 / per person

Two Hours \$28 / per person

Three Hours \$35 / per person

Four Hours \$44 / per person

Five Hours \$52 / per person

*Standard bottled beer
offerings:*

Amstel Light, Bud Light,
Coors Light, Corona, Heineken,
Michelob Ultra, Yuengling and
Yuengling Light

House wine offerings:

White Zinfandel, Chardonnay,

Pinot Grigio, Sauvignon Blanc,
Merlot, Cabernet Sauvignon

DELUXE TIER

Smirnoff Vodka, Gordon's Gin,
JW Red Scotch, Bacardi Rum,
Jim Beam Bourbon, Seagram's
7 Canadian Whiskey and
Stonewall's Vintner Selections

\$11 per beverage

PREMIUM TIER

Ketel One Vodka, Tanqueray
Gin, JW Black Scotch, Captain
Morgan Rum, Jack Daniel's
Tennessee Whiskey, Seagram's

VO Canadian Whiskey and
Stonewall's Vintner Selections

\$12 per beverage

*The Sale and Service of Alcoholic
Beverages are Regulated by the
State. As a Licensee, this Resort
is Responsible for the
Administration of the Regulations.
Therefore, it is a Policy that
Alcoholic Beverages Cannot be
Brought by Groups into Stonewall
Resort from Outside the Property.*

A 22% service charge and 6% state tax will apply. Prices are subject to change without notice.

CASH BAR

*A Fee of \$45 Per Hour
(3-Hour Minimum Per Bar)
Will Apply To All Bars Set Up.
Standard Set Is One Bar Per
100 Guests.*



BEVERAGES AVAILABLE WITH CASH BARS

Domestic Beer \$6 / per beverage
Imported Beer \$7 / per beverage
Soft Drinks \$3 / per beverage
Juices \$3 / per beverage
Bottled Water \$3 / per beverage

Standard bottled beer offerings:

Bud Light, Coors Light,
Corona, Heineken,
Michelob Ultra, Yuengling
and Yuengling Light

DELUXE TIER

Smirnoff Vodka, Gordon's Gin,
JW Red Scotch, Bacardi Rum,
Jim Beam Bourbon, Seagram's
7 Canadian Whiskey and
Stonewall's Vintner
Selections

\$11 / per beverage

PREMIUM TIER

Ketel One Vodka, Tanqueray
Gin, JW Black Scotch, Captain
Morgan Rum, Jack Daniel's
Tennessee Whiskey, Seagram's
VO Canadian Whiskey and
Stonewall's Vintner Selections

\$12 / per beverage

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Resort from Outside the Property.*

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HOSTED BAR

Payment for a Hosted Bar is Measured on Consumption and Paid Following the Event.

Hosted Bar Packages Include Mixers, Assorted Soft Drinks, Bottled Waters and Juices.

A Fee of \$45 Per Hour (3-hour Minimum Per Bar) Will Apply to All Bars Set Up.

Standard Set Is One Bar per 100 Guests.

DELUXE TIER

Smirnoff Vodka, Gordon's Gin, JW Red Scotch, Bacardi Rum, Jim Beam Bourbon, Seagram's 7 Canadian Whiskey and Stonewall's Vintner Selections

\$11 / per beverage

PREMIUM TIER

Ketel One Vodka, Tanqueray Gin, JW Black Scotch, Captain Morgan Rum, Jack Daniel's Bourbon, Seagram's VO Canadian Whiskey and Stonewall's Vintner Selections

\$12 / per beverage

ADDITIONAL BEVERAGES AVAILABLE WITH HOSTED BARS

Domestic Beer	\$6
Imported Beer	\$7
Soft Drinks	\$3
Juices	\$3
Bottled Water	\$3

Standard bottled beer offerings:

Bud Light, Coors Light, Corona, Michelob Ultra, Yuengling and Yuengling Light



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TEAM BUILDING

COLLABORATION THROUGH CULINARY COMPETITION

Everything goes better with food! In Stonewall Resort's "Culinary Challenge," our food experts introduce your team to a world of exciting aromas and fresh ingredients! We'll divide your attendees into teams for a delicious and inspiring exercise fostering creativity and cooperation. We provide all the ingredients, cooking implements, grills, etc.

CHILI CHALLENGE

50 People Maximum

Cooked Beef
Turkey
Assorted Beans
Spices
Vegetables
Assorted Hot Sauces

\$28 / per person

CHEF'S CHOICE MYSTERY BOX

50 People Maximum

One Main Ingredient
Assorted Spices
Vegetables
Herbs
Proteins

\$35 / per person

MAKE YOUR OWN MARGARITA OR SANGRIA CHALLENGE

35 People Maximum

Sour Mix
Lemons
Limes
Oranges
Seasonal Fruit & Berries
Cabernet Sauvignon
Chardonnay
Orange Juice
Granulated Sugar
Pomegranate Juice
Mint
Cilantro & Seasonal Fresh
Herbs

\$33 / per person

CREATE YOUR OWN

Create your own custom menu and competition.

Price to be determined



*Libations Can Be Added
As a Hosted, Cash or Specialty
Bar to Any Team Building
Option.*

Requires a minimum of 30 guests; 10% upcharge for fewer than 30 guests.

A 22% service charge and 6% state tax will apply. Prices are subject to change without notice.

HOSPITALITY SNACKS & BEVERAGES

HOSPITALITY ADD-ONS

Potato Chips with Dip
\$20 / per pound

Pretzels
\$20 / per pound

Tortilla Chips with Salsa
\$22 / per pound

House-made Granola
\$25 / per pound

Tortilla Chips with Guacamole
\$30 / per pound



Snack Mix
\$32 / per pound

Boneless Wings
\$52 / per 40 wings

Assorted Hershey Bars
\$17 / per dozen

Rice Crispy Treats
\$18 / per dozen

Ice Cream Novelties
\$22 / per dozen

Freshly Baked Cookies
\$28 / per dozen

Chocolate Fudge Brownies
\$28 / per dozen

Sticky Buns
\$28 / per dozen

Iced Cinnamon Rolls
\$28 / per dozen

Assorted Fresh Muffins
\$28 / per dozen



Assorted Sweet Breads
\$6 / per person

Nutri-Grain® Bars
\$4 each

Requires a minimum of 30 guests; 10% upcharge for fewer than 30 guests.

A 22% service charge and 6% state tax will apply. Prices are subject to change without notice.

HOSPITALITY SNACKS & BEVERAGES



BEVERAGES

Fruit Punch, Lemonade
or Iced Tea

\$45 per 2.5 gallons

Regular and Decaffeinated
Coffee

\$50 per 2.5 gallons

Assorted Sodas and Water
\$3 each

Chilled Fruit Juices
\$3 each

Assorted Bottled Powerade ®

\$4 each

Red Bull ®

\$5 each



*Requires a minimum of 30 guests; 10% upcharge for fewer than 30 guests.
A 22% service charge and 6% state tax will apply. Prices are subject to change without notice.*

VENUES

Room	Square feet	Dimensions (Feet)	Ceiling Height (Feet)	Banquet Seating Rounds 8/10	Classroom Seating	Executive Classroom Seating	Theatre Seating	U-Shape	8x10 Booths
LOBBY LEVEL									
Stonewall Ballroom	4,183	89x47	16	240/300	160	105	350	-	44
Stonewall Ballroom I	1,363	29x47	16	80/100	50	34	75	25	12
Stonewall Ballroom II	2,726	58x47	16	160/200	110	72	150	40	32
Oak Board Room	759	23x33	14	18	-	-	-	-	-
Library	616	22x28	10	24/30	15	10	25	9	-
Birch Room	1,848	42x44	13	80/100	75	50	120	35	20
Summersville Room	460	23x20	10	16/20	15	10	25	9	-
Tygart Room	460	23x20	10	16/20	15	10	25	9	-
Sutton Room	460	23x20	10	16/20	15	10	25	9	-
Bluestone Room	460	23x20	10	16/20	15	10	25	-	-
TERRACE LEVEL									
Pecan Room	1,848	42x44	11	80/100	75	50	120	35	20
Maple Room	896	28x32	11	40/50	35	20	50	17	-
Potomac Room	460	23x20	10	16/20	15	10	25	9	-
Greenbrier Room	460	23x20	10	16/20	15	10	25	9	-
Kanawha Room	460	23x20	10	16/20	15	10	25	9	-
Gauley Room	460	23x20	10	16/20	15	10	25	9	-
LIGHTBURN'S Restaurant	1,800	30x60	16	90 existing seating	-	-	-	-	-

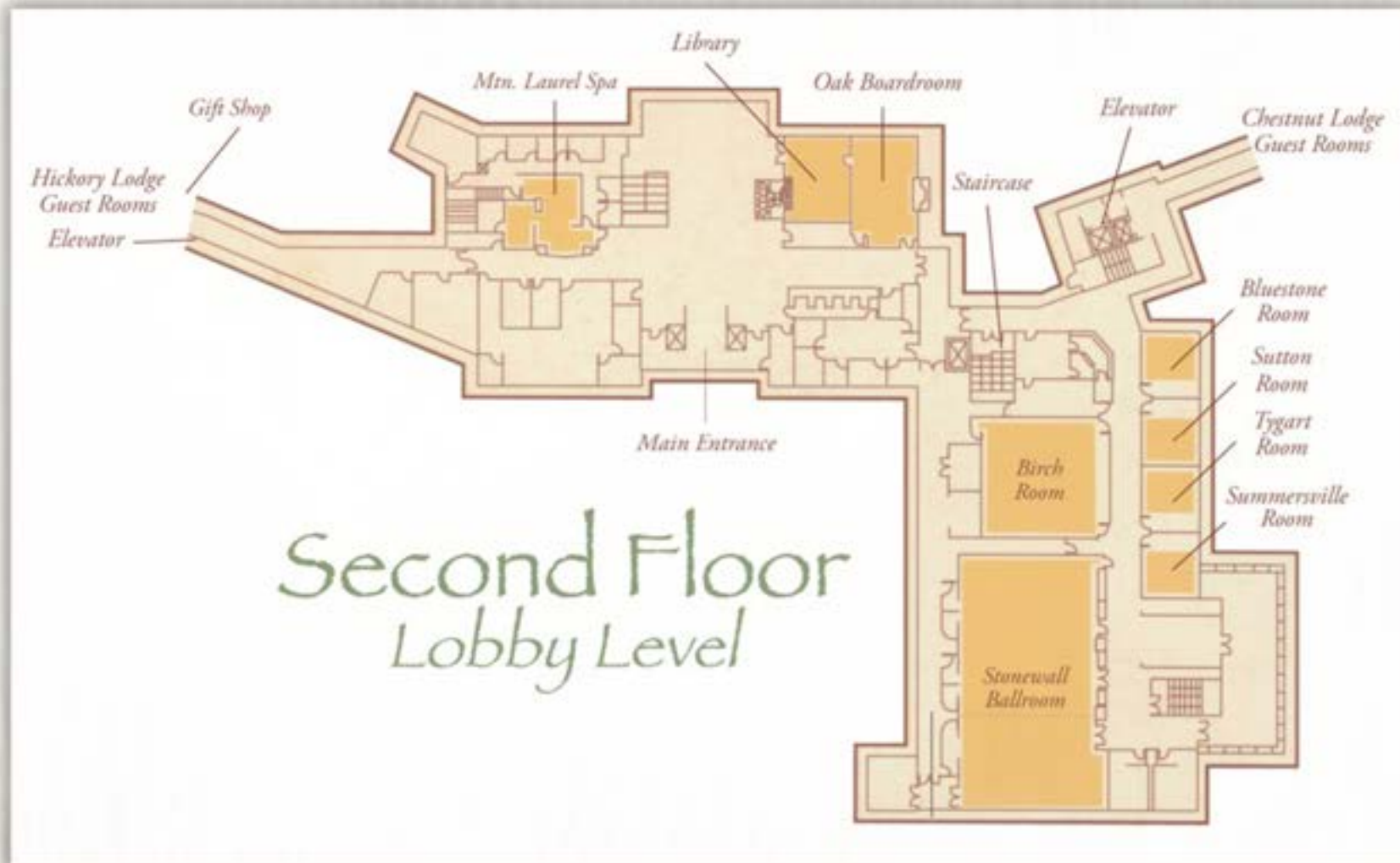
VENUES

Room	Square feet	Dimensions (Feet)	Ceiling Height (Feet)	Banquet Seating Rounds 8/10	Classroom Seating	Executive Classroom Seating	Theatre Seating	UShape	8x10 Booths
OUTSIDE SPACE									
Terrace Patio	1,080	60x18	12	80	-	-	80	-	-
Maple Patio	1,800	60x30	-	120	-	-	120	-	-
Adler Patio	2,700	90x30	-	160	-	-	160	-	-
Water's Edge Terrace	340	20x17	-	-	-	-	-	-	-
Terrace Lawn	6,480	120x54	-	250	-	-	250	-	-
Bright Star Park Lawn	7,200	120x60	-	250	-	-	250	-	-
Carrion Bay Lawn	25,200	120x210	-	400	-	-	400	-	-
LITTLE SORREL									
Excursion Boat	-	-	8	80 reception only	-	-	-	-	-

VENUES



VENUES





940 Resort Drive, Roanoke, WV 26447 | 888.278.8150 | stonewallresort.com