

5/23/2008



Thank you for considering The Stonehouse Restaurant for your special event.

Like the entire historical district of Nevada City, The Stonehouse is listed on the National Registry of Historic Places and is a jewel in the crown of Nevada City. Its romantic past includes tales of ghosts, a cave carved into the hillside, and a gold mine that descends six stories with tunnels radiating outward for miles. It's said that in days past local townsmen used the network of tunnels to make their way undetected to their favorite fancy houses. Built of solid granite and heavy exposed timbers, the current structure was first erected in 1857 as a brewery by Italian stonemasons and Chinese laborers. Since then, it has operated as a brewery several times, was used as a stable, a Chinese restaurant, nightclub, spaghetti restaurant, a residence, and now, the elegant Stonehouse Restaurant.

With food and wines to match its setting, The Stonehouse is an authentic dining destination. It is the sought-after setting for weddings, meetings, banquets and gatherings of all kinds.

Within its stone walls, The Stonehouse offers an elegant full service bar, private banquet room with antique fireplace, downstairs and upstairs dining rooms, large outdoor stone patio and a private outdoor deck for dining or cocktails.

Enclosed in this packet you will find a variety of options for sit-down lunch or dinner, buffet or catered hors d'oeuvres. At the same time, our goal is to be flexible in working with you to make your event special, and to cater it to your needs. We are always available for consultation and will endeavor to provide exactly the services you desire.

One word of caution--The Stonehouse is a popular place. If what we offer matches your desires, please reserve your date as early as possible.

Very truly yours,

Jennifer Scanlon
Banquet Manager

107 Sacramento Street ♦ Nevada City, CA 95959 ♦ (530) 265-5050 (530) 265-5029 fax
www.stonehouse1857.com info@stonehouse1857.com

GENERAL INFORMATION AND POLICIES

Banquet Accommodations

Whole Upstairs - Both the *Granite Room* and the *Timber Room* can be rented for any single event.

Up to 160 seated (additional fees may apply) for dining, 235 for cocktail parties (not seated).

The Granite Room - Up to 70 seated for dining, 85 for cocktail parties.

The Timber Room - Up to 100 seated, 120 for cocktail parties. Adjacent outdoor brick patio seats 25 for dining, 40 for cocktails when weather permits (may be rented out separately)

Brick Patio (upstairs) - Up to 25 seated, 40 for cocktail parties. Available when weather permits.

Stone Patio - Up to 80 seated, 100 for cocktail parties. Available when weather permits.

Other options available: Please discuss with Banquet Manager.

Food and Beverage

All food and beverage must be supplied by The Stonehouse Restaurant. The restaurant is the only authorized licensee to sell and serve food, liquor, beer and wine on the premises. The only exceptions include a wedding cake or other special occasion cake (subject to a cake-cutting fee), or bottles of wine brought in by the Guest (subject to a corkage fee).

Banquet Facility Reservation

Reservations are made on a first come, first served basis. Certain dates are in great demand, so we recommend confirming your reservation as soon as possible. A banquet reservation is not confirmed until a Guest Reservation Form and a deposit has been received or a credit card has been provided. Please complete the Reservation form included in this packet and mail or fax it to the Banquet Manager, Stonehouse Restaurant, P.O. Box 1628, Nevada City, CA 95959. Phone (530) 265-5050. Fax (530) 265-5029

Confirmation and Banquet Prices

The Guest Reservation Form included in this packet must be filled out and returned to confirm your reservation. If the Guest Reservation Form has not been received, we cannot hold your reservation. All food and beverage prices, and gratuity % are guaranteed for ninety (90) days from receipt of the Guest Reservation Form. Banquet prices are subject to change. Prices are for Plated or Buffet meals. For a Buffet, the highest price prevails per person. Add Tax and Gratuity to the per-person price. Our Banquet Manager will be happy to customize specialty menus at your request.

Menu Selection

The Banquet Event Order, with all food and beverage selections and other details, must be submitted no less than ten (10) days prior to your event. We will do our best to accommodate any changes thereafter. If changes are significant, additional charges may apply. The Banquet Event Order will serve as the food and beverage contract. Once a reservation is made, you may make an appointment for a tasting for 2-3 people.

Bar Set-Up

A bar with bartender may be requested for set-up in the banquet room—Hosted or No-Host; full bar or wine and beer only. A charge for bar set-up and bartender may apply.

Additional Services

The Stonehouse offers specialty and customized menus; presentation and audio/video equipment; décor services; full bar setup, referrals to local florists, cake makers, equipment rental companies and others. Our Banquet Manager will work with you to make sure all your needs are met. A fee may apply for additional services and rentals.

Guarantee of Attendance

For all reserved banquets, The Stonehouse Restaurant must have a guaranteed attendance (number of Guests) ten days prior to the function. This number will be considered a guarantee not subject to reduction. The Banquet Event Order sets the guaranteed number. The Stonehouse will set and prepare for 5% above your guarantee. If more guests arrive than are planned for, a menu substitution may be required.

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Payments and Deposits

Full Payment shall be made upon conclusion of each banquet. A credit card number or \$250 minimum cash deposit is required for all events. This is due with the Guest Reservation Form and held as a guarantee of reservation, or a credit card number. Parties over 50 people require a 50% deposit one week before the event. All deposits are non-refundable, and are applied to the final bill. A banquet reservation is not confirmed until a deposit has been received or a credit card has been provided.

Taxes and Service Charges

The printed prices of all food and beverage served are subject to 7.875% sales tax and an 18.5% service charge, which is added in the final bill.

Room Rentals and Setup

There may be a room fee which covers use of the facility for up to 5 hours. Stonehouse will provide an event room that best fits the needs of your party, based on the number of people attending. Please discuss room preference and decorating with the Banquet Manager. Usually the room and tables are available for decorating two hours before the event. Most decorations are accepted, but we ask that you please do not use sprinkles or confetti or glue, sticky items. Candles must be in a safe, enclosed candleholder for fire safety. The Stonehouse provides a standard linen setup that includes paper. If you wish to change the Stonehouse's linen setup a fee will apply.

Corkage and Cake Cutting Fees

A \$15 corkage fee for each 750 ml bottle applies to wine and champagne brought in by the Guest (other fees for larger bottles).

A \$1 per slice fee applies to all cakes brought into the restaurant by the Guest.

Cancellation Policy

Once a reservation has been confirmed, there is a 7-day period in which the event may be cancelled without penalty. After 7 days, a cancellation fee of \$250 applies. For parties of 50 or more, a cancellation fee of up to 50% of the estimated total cost of a confirmed banquet may apply if the event is cancelled 30 or fewer days before the reservation date.

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GUEST RESERVATION FORM

Thank you for choosing the Stonehouse Restaurant for your event. We look forward to your coming and will endeavor to make it the special event you have in mind. If you want us to provide special seating arrangements, audio-video or other equipment, fresh flowers, special decor, musicians or other special services, we will be happy to accommodate you. Please just make note of it under "Special Requests" and we will work with you to secure what you need. After sending this form, please provide a completed Banquet Event Order no less than TEN days before the date of your event, with the final count and food and beverage order. Please include any important details or special requirements.

In order to reserve your date, please complete this form and return it to: Banquet Manager, The Stonehouse Restaurant, P.O. Box 1628, Nevada City, CA 95959, or fax to: (530) 265-5029

Name _____ Today's Date _____

Phone _____ Fax _____

Address _____ City _____ State _____ Zip _____

Company or Group Name _____

Description of Event _____

Date and Time of Event _____ Number of People _____

Please check all that apply: Plated Dinner Dinner Buffet Plated Lunch Lunch Buffet
 Brunch or Breakfast Buffet Cold hors d'oeuvres Hot hors d'oeuvres
 Cocktail service Full Bar Wine & Beer Bar Hosted Bar No-Host Bar

Room Set-Up Requests: such as table/seating arrangements, head table, greeting, cake or side tables, etc.
Note: these arrangements must be finalized one week prior to the event.

Special Requirements: such as fresh flowers, audio/video or other equipment, musicians, special decor, other special services. Please advise us as early as possible. Additional rental and/or service charges may apply.

Credit Card Information

Please provide a credit card number to guarantee your reservation. Cancellation fees: Please see Payments, Deposits and Cancellation policies under Policies and Procedures.

Name on Card _____ Type (MC, Visa, AmEx, CB, Discover) _____

Card Number _____ Expiration Date _____

I have read and understand the Banquet Policies and Procedures.

Signature _____ Date: _____

Please print name: _____

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SEATED DINNER MENU

If you prefer a Buffet-style Dinner, please ask Chef or Manager for recommendations.

*Pricing includes Salad, Entrée, Dessert, bread and butter, and Coffee, Tea or a Soft Drink.
Per-person price is indicated next to the entrée choices.*

Add tax and 18.5% gratuity

SALADS

(Please select one salad for entire group)

STONEHOUSE SALAD

Tossed Greens, Tomato, Cucumber, Mushrooms with Lemon Shallot Vinaigrette

APPLE WALNUT BLUE CHEESE SALAD

*Romaine, spiced walnuts, Granny Smith apple slices, Shaft's bleu cheese,
honey-mustard dressing.*

TRADITIONAL CAESAR SALAD

*Hearts of Romaine and Fresh Parmesan with House-Made Foccacia Croutons and
Traditional Caesar Dressing*

SMOKY SPINACH SALAD

*Baby Spinach with Mushrooms, Sweet Onion, Chevre, Dried Cranberries
and Toasted Pine Nuts in a Smoky Tomato Vinaigrette*

DINNER ENTREE SELECTIONS

(Please select two or three entrees for entire group)

FILET OF BEEF

*Grilled Tenderloin of Beef, Brandy and Wild Mushroom Cabernet Sauce,
Potatoes and Fresh Seasonal Vegetables. \$33.95 per person*

FILET OF BEEF WITH PRAWNS or SEA SCALLOPS

*Grilled Tenderloin of Beef, Brandy and Wild Mushroom Cabernet Sauce,
Grilled Black Tiger Prawns, Potatoes and Fresh Seasonal Vegetables. \$36.95 per person*

LOBSTER TAIL

*8-oz Cold Water Lobster Tail with Caper-Lemon Drawn Butter,
Served with Seasoned Rice and Fresh Vegetables. Market Price*

PRIME RIB OF BEEF

*Seasoned, Slowly Roasted and Carved to Order, with Au Jus, Creamy Horseradish,
Potatoes and Fresh Seasonal Vegetables. (Min. 10 orders) \$28.95 per person*

GRILLED BISTRO STEAK

*Choice Beef with a Cabernet Demi-Glaze. Potatoes
And Fresh Seasonal Vegetables. \$24.95 per person*

(continued on next page)

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(dinner selections cont'd)

GRILLED PORK TENDERLOIN

*Rubbed with Spices and served with House-Made Apricot Chutney,
Potatoes and Fresh Seasonal Vegetables. \$24.95 per person*

STONEHOUSE CHICKEN

*Half Chicken Slow-Cooked in the Wood-Fired Rotisserie, Basted in a Sherry and Fresh Herb Au Jus.
Served with Potatoes and Fresh Seasonal Vegetables. \$19.95 per person*

MEDITERRANEAN CHICKEN

*Grilled Breast of Chicken, Artichoke Hearts, Olives, Mushrooms, Tomatoes
and Fresh Herbs served with Potatoes and Fresh Vegetables. \$22.95 per person*

CITRUS CHUTNEY CHICKEN

*Grilled Breast of Chicken with a tart Citrus Fruit Chutney. Served with
Potatoes and Fresh Seasonal Vegetables. \$22.95 per person.*

GRILLED SALMON

*Served with a Lemon-Dill Cream Sauce over Seasoned Rice
and Mixed Vegetables. \$23.95 per person.*

GRILLED or SAUTEED WHITE FISH

*(Chef's suggestions, in season: Halibut, Seabass, Petrale Sole, North Sea Cod, etc.)
Suggestions: Fresh Baked Alaska Halibut with a Parmesan Cheese Crust and Herb Butter,
served with Seasoned Rice and Fresh Vegetables. Market Price*

SEAFOOD PASTA

*Prawns, Sea Scallops, Shellfish and Fish Sautéed with Garlic
And White Wine over al-dente Pasta. \$25.95 per person*

VEGETARIAN PASTA

*Artichoke Hearts, Baby Spinach, Tomatoes, Fresh Basil, Red Onions and Kalamata Olives in a Pesto, Pine
Nut, White Wine Cream Sauce with Parmesan. \$19.95 per person*

POLENTA PORTABELLA NAPOLEON

*Roasted pepper polenta layered with grilled portabella mushrooms, grilled eggplant,
and tomatoes, with a smoky tomato vinaigrette. \$22.95 per person*

DESSERT SELECTIONS

If you are providing a celebratory cake (wedding, other) , we will exchange dessert for cake-cutting fee.

CHEESECAKE

New York Cheesecake with a fresh berry coulis served with fresh whipped cream and berries.

BLACK AND TAN MOUSSE

Layers of homemade dark and white chocolate mousse served with whipped cream.

WARM CHOCOLATE PUDDING CAKE

House-made mouth-watering dark chocolate cake, served warm, drizzled with caramel sauce.

Add tax and 18.5% gratuity to the above prices

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SEATED LUNCH MENU

If you prefer a Buffet-style Luncheon, please ask Chef or Manager for recommendations.

*Pricing includes Salad, Entrée, Dessert, bread and butter, and Coffee, Tea or a Soft Drink.
Per-person price is indicated next to the entrée choices.*

LUNCH ENTREE SELECTIONS

*Lunch entrées include bread and butter, Mixed Greens Salad, Dessert,
and Coffee, Tea or a Soft Drink.*

Add tax and 18.5% gratuity

(Please select two or three entrées for entire group)

FILET OF BEEF

*Grilled Tenderloin of Beef, Brandy and Wild Mushroom Cabernet Sauce,
Potatoes and Fresh Seasonal Vegetables. \$31.95 per person*

FILET OF BEEF WITH PRAWNS or SEA SCALLOPS

*Grilled Tenderloin of Beef, Brandy and Wild Mushroom Cabernet Sauce,
Grilled Black Tiger Prawns, Potatoes and Fresh Seasonal Vegetables. \$34.95 per person*

LOBSTER TAIL

*8+oz Cold Water Lobster Tail with Caper-Lemon Drawn Butter,
Served with Seasoned Rice and Fresh Vegetables. Market Price*

PRIME RIB OF BEEF

*Seasoned, Slowly Roasted and Carved to Order, with Au Jus, Creamy Horseradish,
Potatoes and Fresh Seasonal Vegetables. (Min. 10 orders) \$26.95 per person*

GRILLED BISTRO STEAK

*Choice Beef with a Cabernet Demi-Glaze. Potatoes
And Fresh Seasonal Vegetables. \$22.95 per person*

GRILLED PORK TENDERLOIN

*Rubbed with Spices and served with House-Made Apricot Chutney,
Potatoes and Fresh Seasonal Vegetables. \$22.95 per person*

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(lunch selections cont'd)

STONEHOUSE CHICKEN

*Half Chicken Slow-Cooked in the Wood-Fired Rotisserie, Basted in a Sherry and Fresh Herb Au Jus.
Served with Potatoes and Fresh Seasonal Vegetables. \$17.95 per person*

MEDITERRANEAN CHICKEN

*Grilled Breast of Chicken, Artichoke Hearts, Olives, Mushrooms, Tomatoes
and Fresh Herbs served with Potatoes and Fresh Vegetables. \$20.95 per person*

CITRUS CHUTNEY CHICKEN

*Grilled Breast of Chicken with a tart Citrus Fruit Chutney. Served with
Potatoes and Fresh Seasonal Vegetables. \$20.95 per person.*

GRILLED SALMON

*Served with a Lemon-Dill Cream Sauce over Seasoned Rice
and Mixed Vegetables. \$21.95 per person.*

GRILLED or SAUTEED WHITE FISH

*(Chef's suggestions, in season: Halibut, Seabass, Petrale Sole, North Sea Cod, etc.)
Suggestions: Fresh Baked Alaska Halibut with a Parmesan Cheese Crust and Herb Butter,
served with Seasoned Rice and Fresh Vegetables. Market Price*

SEAFOOD PASTA

*Prawns, Sea Scallops, Shellfish and Fish Sautéed with Garlic
And White Wine over al-dente Pasta. \$23.95 per person*

VEGETARIAN PASTA

*Artichoke Hearts, Baby Spinach, Tomatoes, Fresh Basil, Red Onions and Kalamata Olives in a Pesto, Pine
Nut, White Wine Cream Sauce with Parmesan. \$17.95 per person*

POLENTA PORTABELLA NAPOLEON

*Roasted pepper polenta layered with grilled portabella mushrooms, grilled eggplant,
and tomatoes, with a smoky tomato vinaigrette. \$20.95 per person*

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(lunch cont'd)

LUNCHEON SANDWICHES

Includes Dessert, and Coffee, Tea or a Soft Drink

Add a side salad or a cup of soup....\$2.50

PRIME RIB SANDWICH

*Tender Slices of Oven-Baked Prime Rib on a Crusty Ciabatta Roll with Onions, Tomatoes and Lettuce.
Served with House-Made Potato Chips. \$16.50 per person.*

HOT CRAB AND CHEDDAR SANDWICH

*Presented Open Faced on a Baguette, Baked until Crisp, and Garnished with
Avocado. Served with house-made potato chips. \$17.95 per person*

MELTED HAM AND CHEESE SANDWICH

*Fresh honey-baked ham and melted Swiss cheese on a sourdough roll.
Served with House-Made Potato Chips. \$15.50 per person*

ROTISSERIE CHICKEN, PESTO AND SWISS SANDWICH

*Pulled rotisserie chicken slow roasted on our spits, with a fresh pesto aioli,
tasty Swiss cheese, on a sourdough roll. Served with House-Made Potato Chips. \$15.50 per person*

PHILLY CHEESE STEAK SANDWICH

*Roasted Slices of Prime Rib, Sautéed Onions, Peppers and Melted
Jack Cheese with Dijon Aioli. Served with House-Made Potato Chips. \$16.95 per person*

ENTREE SALADS

***Salads Include Bread and Butter, Dessert, and Coffee, Tea or a Soft Drink
Can also be Served with a Cup of Soup, for an additional \$2.50***

BLACK TIGER PRAWNS AND MANGO SALSA SALAD

*Fresh Prawns, Tomato, Sun-Dried Cherries, Spiced Walnuts, and Onion Over Baby
Mixed Greens in a Lemon Shallot Vinaigrette. Garnished with Mango Salsa. \$19.95 per person*

CHICKEN CAESAR SALAD

*Hearts of Romaine, Fresh Parmesan, House-Made Focaccia Croutons
and Pulled Rotisserie Chicken with our traditional Caesar Dressing. \$15.95 per person
(Prawns instead of chicken, add 3.00)*

BISTRO STEAK SALAD

*Tender Slices of Grilled Bistro "Filet", Tomatoes, Roasted Beets, Scallions, Shaft's Blue Cheese,
And Hearts of Romaine in a White Balsamic Vinaigrette. \$16.95 per person*

APPLE WALNUT BLUE CHEESE SALAD

*Hearts of Romaine, Spiced Walnuts, Granny Smith Apples, and Shaft's Blue Cheese
in a Honey Mustard Dressing. \$15.50 per person*

Add tax and gratuity to the above prices

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APPETIZERS, HORS D'OEUVRES AND CANAPES

Each Selection Serves 20-25 people.

Add tax and 18.5% gratuity

APPLE-STUFFED ENDIVES

Belgian Endive "Boats" Stuffed with Blue Cheese, Apples, Celery and Walnuts. \$65

LITTLE LAMB CHOPS

Irresistible...Tender Baby Lamb Chops with a red wine, rosemary, lemon zest reduction. \$75

BACON-WRAPPED SEA SCALLOPS

Large Sea Scallops Marinated in Ginger and Soy Sauce with Sliced Water Chestnuts. \$75

PRAWN COCKTAIL

Two and a Half Pounds of Tiger Prawns Served with a Spicy Cocktail Sauce. \$75

MARINATED PRAWNS

Tiger Prawns Marinated in Olive Oil, Lemon Juice, with Bell Pepper, Chives, Tarragon and Garlic. \$75

FRUIT AND CHEESE PLATTER

Assorted Fresh Seasonal Fruits and Imported and Domestic Cheeses. Served with Sliced Baguette. \$60

GRILLED VEGETABLES WITH CROSTINI PLATTER

Fresh Seasonal Grilled Vegetables with Roasted Garlic Aioli and Seasoned Crostini. \$55

ANTIPASTO PLATTER

Sliced Cured Meats and Cheeses, Marinated and Grilled Seasonal Vegetables, Olives, Peppers. Served with Sliced Baguette. \$60

ANDOUILLE SAUSAGE IN PUFF PASTRY

Wrapped in Puff Pastry and Served with Whole Grain Mustard Aioli. \$55

SMOKED SALMON CROSTINI

Marinated House-Smoked Salmon with an Herb Cream Cheese on Seasoned Crostini. \$58

PLANKED SMOKED WHOLE SIDE OF SALMON

Marinated, House-Smoked Salmon served with an Herb Cream Cheese, Condiments and Crostini. \$79

FILET MIGNON CARPACCIO

Thinly Sliced Filet Mignon, Lemon Juice, Olive Oil, Capers, Red Onions. Served with Baguette. \$65

BAKED MUSHROOMS WITH CRAB

Mushrooms Stuffed with Dungeness and Rock Crab, Topped with Mild Cheddar Cheese, then Broiled. \$70

BAKED MUSHROOMS WITH ITALIAN SAUSAGE

Mushrooms Stuffed with Sausage, Topped with Mild Cheddar Cheese, then Broiled. \$60

BRUSCHETTA

Traditional Bruschetta with Diced Tomatoes, Minced Garlic and Basil, Extra Virgin Olive Oil. \$49

5/23/2008



Banquets

&

Events