



17 CLIFF VIEW DR IN WENTZVILLE BLUFFS

CALL: 636-856-9260

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# Host your rehearsal dinner at Stone Summit and let us handle everything from start to finish

CUSTOMIZABLE OPTIONS AVAILABLE FOR ANY OCCASION

## WEDDING REHEARSAL PACKAGE 1 (PRIVATE DINING)

- FOUR HOUR USE OF A BEAUTIFUL VENUE FOR AN INTIMATE REHEARSAL DINNER
- UP TO 36 SOLID WOOD CUSHIONED CHAIRS
- TABLE CLOTHS AVAILABLE IN A VARIETY OF COLORS FOR AN ADDITIONAL CHARGE
- CATERING MENU CREATED BY STONE SUMMIT STEAK & SEAFOOD CULINARY TEAM
- CUSTOMIZABLE BAR OPTIONS AND ICE SCULPTURES ARE AVAILABLE FOR EXTRA CHARGE

## WEDDING REHEARSAL PACKAGE 2 (WEST WING)

- FOUR HOUR USE OF A BEAUTIFUL VENUE FOR AN INTIMATE REHEARSAL DINNER
- SEATING FOR UP TO 50 GUESTS AVAILABLE
- TABLE CLOTHS AVAILABLE IN A VARIETY OF COLORS FOR AN ADDITIONAL CHARGE.
- CATERING MENU CREATED BY STONE SUMMIT STEAK & SEAFOOD CULINARY TEAM
- CUSTOMIZABLE BAR OPTIONS AND ICE SCULPTURES ARE AVAILABLE FOR EXTRA CHARGE



ASK ABOUT HOSTING YOUR EVENT OUTDOORS ON OUR PATIO!
WE CAN CAN CUSTOMIZE ANY MENU SELECTION OR CREATE A SPECIALIZED MENU EXCLUSIVELY FOR YOUR EVENT.

CALL US OR EMAIL ADUCKWORTH@STONESUMMITSTEAKS.COM TO GET STARTED TODAY!
HOTEL PACKAGES ALSO AVAILABLE AT THE WENTZVILLE HAMPTON INN. DISCOUNTED RATES FROM \$109-\$129.

### WEDDING BUFFET OPTIONS:

#### WESTERN BBQ BUFFET

- HOUSE SALAD SERVED WITH 3 CHOICES OF DRESSINGS
- PRETZEL BREAD
- BBQ CHICKEN GRILLED SERVED PLAIN OR WITH OUR HOUSE-MADE BBQ SAUCE
- SLOW SMOKED BBQ PORK LOIN
- HOUSE MADE SLAW
- COUNTRY GREEN BEANS
- LOADED MASHED POTATOES
- ASSORTED DESSERTS
- FRESHLY BREWED ICED TEA, COFFEE AND SODA ADDITIONAL SIDES \$4.95 PER PERSON

#### ITALIAN BUFFET

- CHICKEN PICCATA Lightly breaded chicken served with a white wine piccata sauce
- ITALIAN BEEF BRISKET Thin sliced Italian brisket covered Italian beef au jus
- PENNE PESTO PRIMAVERA Carrots, cauliflower, and broccoli w/ fresh pesto cream sauce
  • ITALIAN SALAD & GARLIC BREAD
- PRETZEL BREAD
- ITALIAN GRILLED VEGETABLES w/ BROCCOLI
- HERB ROASTED POTATOES
- ASSORTED DESSERTS
- FRESHLY BREWED ICED TEA, COFFEE AND SODA ADDITIONAL SIDES \$4.95 PER PERSON

CUSTOMIZED PLATED MENU OPTIONS AVAILABLE ADD A TOAST TO YOUR SPECIAL EVENT CHAMPAGNE/ SPARKLING CIDER TOAST \$5.00/EA ASK ABOUT WINE SERVICE & BAR PACKAGES



#### SUMMIT DINNER BUFFET

- CHICKEN MODIGA Chicken breast lightly breaded and grilled, topped with provel cheese, mushrooms, and a rich lemon wine butter sauce
- SLOW SMOKED SIRLOIN Sliced or carved
- HOUSE SALAD SERVED WITH 3 CHOICES OF DRESSINGS
- BABY CARROTS W/HONEY BUTTER
- ROASTED RED SKIN POTATOES
- RICE PILAF
- PRETZEL BREAD
- ASSORTED DESSERTS
- FRESHLY BREWED ICED TEA, COFFEE AND SODA
- ADDITIONAL SIDES \$4.95 PER PERSON

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#### **4S PREMIUM DINNER BUFFET**

- CHICKEN SOPHIA Grilled chicken w/ Provel cheese, prosciutto, mushrooms, broccoli, and white wine butter sauce
- CARVED TENDERLOIN
- SALMON Served with white wine butter sauce or spicy plum sauce
- HOUSÉ SALAD SERVED WITH 3 CHOICES OF DRESSINGS
- PRETZEL BREAD
- ROSEMARY ROASTED POTATOES
- HORSERADISH GOUDA MASHED POTATOES
- RICE PILAF
- SAUTÉED ASPARAGUS
- ASSORTED DESSERTS
- FRESHLY BREWED ICED TEA, COFFEE AND SODA
- ADDITIONAL SIDES \$4.95 PER PERSON

#### DAY AFTER BRUNCH

- SCRAMBLED EGGS
- BACON AND SAUSAGE
- FRESH FRUIT
- BISCUITS AND GRAVY
- HASH BROWNS
- FRENCH TOAST
- BAGELS
- INCLUDES MIMOSA OR NON ALCOHOLIC BEVERAGE