



A picturesque waterfront location complete with waterfalls, lush landscaping and panoramic views of the Patuxent River.

Waterfront Wedding Tent Rental Rates

Our beautiful wedding tent can accommodate up to 200 guests.

Wedding tent rental is \$3,000.00 for a four hour event; price includes ceremony area.

Accommodations include tables, chairs, china, glassware, flatware, and boat bar. Additional time may be purchased. Fifty percent (50%) of rental rates are required to secure date desired. Remaining rental fees are due fourteen (14) business days prior to your event. All room and tent rental rates are non-refundable.

Although the boat bar is included, there is an additional charge of \$200.00 for two bartenders during the event.

A guest house is available for \$450.00 a night and can sleep up to six.

Taxes and Service Charges

All prices are subject to a 20% service charge. 6% Maryland tax will be added to food, beverages and all other applicable charges.

Guarantee

Final payment and exact head count is required fourteen (14) business days prior to your event. Your guaranteed guest count is considered your final guarantee and is not subject to a reduction.

Outside Food and Beverage

No food or beverages may be brought into the reception site as Stoney's Seafood House exclusively provides this service. (With the exception of wedding cakes.)

All prices are for rental space only and do not include food and beverage costs.



Stoney's Seafood Houses

Broomes Island ~ Solomons Pier ~ Kingfishers

Thank you for your interest in Stoney's Seafood House Inc. hosting your event. We have three beautiful waterfront locations that will make any party spectacular! Feel miles away from it all at Stoney's Broomes Island with our outdoor and indoor seating. We have an open air tiki bar and a view that goes on for miles! Another option is Stoney's Kingfishers located on Solomons Island with waterside decks and 2nd level views of the harbor. And last but not least, our newest addition, Solomons Pier, recently renovated with the 2nd level view banquet room. Its panoramic windows & sunset views will take your breath away.

Known for the "Best Crab Cakes Around" our menu has much more to offer. We can customize a menu for you & your guests that is sure to please!

We hope you look through our package and find that this is the place for your party!

Cheers!

** All prices are subject to change.*



Stoney's Kingfishers



Solomons Pier



Broomes Island



BANQUET ROOM FEES

| <i>Peak Season</i> | <i>Off-Peak</i> |
|--------------------------|--------------------------|
| <i>Weekdays/Weekends</i> | <i>Weekdays/Weekends</i> |

Solomons Pier

| | | |
|--|--------------------------|----------------------|
| <i>Patuxent View.....</i> | <i>\$750./1,200.....</i> | <i>\$500./1,000.</i> |
| <i>Sunset Deck...11-3pm weekdays only.....</i> | | <i>\$1500.</i> |

Kingfishers

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|--------------------------------|------------------------|--------------------|
| <i>Captain's Quarters.....</i> | <i>\$250./500.....</i> | <i>\$250./500.</i> |
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Stoney's Broomes Island

| | | |
|---------------------------------------|--------------------------|----------------------|
| <i>Warren Denton Room.....</i> | <i>\$750./1,500.....</i> | <i>\$500./1,000.</i> |
| <i>Upper Deck...4 hour event.....</i> | | <i>\$1,500.</i> |

Some areas are weather sensitive. For these areas, another area will be available in the event of weather disruptions.

Additional Fees

Cake Cutting Charge

We welcome outside event cakes, we do however charge a fee of \$2. per guest to cut, serve to your guests & wrap up remaining cake to go.

Linens and Center Pieces

Can not be provided by Stoney's.



BEVERAGE SERVICES

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| <i>Bottomless soda & tea.....</i> | <i>\$2. per guest</i> |
| <i>Regular & decaf coffee, Assorted hot tea.....</i> | <i>\$2. per guest</i> |
| <i>Champagne Toast.....</i> | <i>\$7. per guest</i> |

Bar Services

We do not offer open bar, but a maximum may be set on your bar tab. After the set amount you choose is depleted, the tab may be extended or a cash bar will go into effect for your guests.

House Bar

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|--|-------------|
| <i>Rail Vodka, Rum, Bourbon, Gin, Scotch, Tequila.....</i> | <i>\$6.</i> |
| <i>House Choice Bottled Beer.....</i> | <i>\$4.</i> |

Call Bar

| | |
|--|-------------|
| <i>Absolute Vodka, Beefeater Gin, Bacardi Rum, Dewars Scotch, Jim Beam Bourbon, Cuervo Gold Tequila.....</i> | <i>\$7.</i> |
| <i>House Choice Bottled Beer.....</i> | <i>\$4.</i> |

Premium Bar

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|---|-------------|
| <i>Grey Goose Vodka, Bombay Sapphire Gin, Myers's Rum, Glen Fiddich Scotch, Maker's Mark Bourbon, Patron Tequila.....</i> | <i>\$8.</i> |
| <i>House Choice Bottled Beer.....</i> | <i>\$4.</i> |
| <i>*Frozen Drinks</i> | <i>\$7.</i> |

Set-Up & Bartenders

A set-up fee of \$75. is required for each bar station and includes 1 bartender for 4 hours.

Additional bartender fee is \$35. per hour. One bar station or an additional bartender is required for every 75 guests. (This excludes the boat bar located in Broomes Island).



STATIONARY HORS D'OEUVRES

The following are priced per person. Stationary Hors D'oeuvres may be served by table or buffet style.

Minimum of 40 people.

Hot Crab Dip.....\$5.

Served with French Bread & Assorted Crackers

Hot Seafood Nachos.....\$5.

Scallops, Shrimp & Crab, Served with Tri-Colored Tortilla Chips

Classic Hummus.....\$3.

Served with Pita Crisps

Vegetable Crudites.....\$2.

Served with Assorted Dipping Sauces

Smoked Salmon.....\$6.

Served with Traditional Trimmings

Fresh Fruit & Cheese Display.....\$4.

Jumbo Shrimp.....\$8.

Spiced & Served with Fresh Cocktail Dipping Sauce, 3 Per Person

Ultimate Raw.....\$12.

Plump oysters & clams on shaved ice with crackers

The Fresh Italian.....\$6.

Roma Tomatoes, Mozzarella Cheese, Fresh Basil & Olive Oil

Served on Toasted Ciabatta Bread

Other items may be available upon request for an additional charge

Please note that all items listed may not be available at all locations



HORS D'OEUVRES

The following may be served butler style, by table, or buffet style.

The following are priced per 100 pieces.

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|--|--------------------|
| <i>Crab Crostini.....</i> | <i>\$285.</i> |
| <i>Jumbo Shrimp Cocktail 8-12 ct.....</i> | <i>\$375.</i> |
| <i>Barbecue Shrimp.....</i> | <i>\$275.</i> |
| <i>Barbecue and bacon-wrapped Scallops.....</i> | <i>\$325.</i> |
| <i>Lightly Breaded Fried Oysters.....</i> | <i>\$175.</i> |
| <i>Lightly Breaded Fried Shrimp.....</i> | <i>\$250.</i> |
| <i>“Stoney’s” Crab Balls...1oz./2oz.....</i> | <i>\$300./605.</i> |
| <i>Jalapeno Poppers.....</i> | <i>\$130.</i> |
| <i>Imperial Stuffed Mushrooms.....</i> | <i>\$325.</i> |
| <i>Clams Casino.....</i> | <i>\$300.</i> |
| <i>Oysters Rockefeller.....</i> | <i>\$300.</i> |
| <i>Oysters Imperial.....</i> | <i>\$300.</i> |
| <i>Buffalo Rockfish Bites.....</i> | <i>\$120.</i> |
| <i>Buffalo Wings.....</i> | <i>\$200.</i> |
| <i>Sesame Encrusted Teriyaki Tuna.....</i> | <i>\$250.</i> |
| <i>Hushpuppies & Fried Teriyaki Green Beans Combo.....</i> | <i>\$80.</i> |
| <i>Hushpuppies.....</i> | <i>\$75.</i> |
| <i>Italian Meatballs.....</i> | <i>\$200.</i> |
| <i>Swedish Meatballs.....</i> | <i>\$200.</i> |
| <i>Coconut Shrimp 16-20 ct.....</i> | <i>\$325.</i> |

Other items may be available upon request for an additional charge

Please note that all items listed may not be available at all locations



“SPOONS”

Little white fish-style ceramic spoons served with great fillings. These are an easy way to make your appetizers look as fabulous as they taste.

The following are priced per 100 pieces.

Crab Cocktail..... \$275.

Colossal crab with a fresh avocado and dill sauce

Shrimp Ceveche..... \$300.

Diced shrimp with lime basil and tarragon

Tuna Tartare..... \$275.

Sushi grade tuna diced and garnished with ginger and a sweet soy sauce

Smoked Bluefish..... \$275.

Fresh smoked bluefish drizzled with a horseradish peppercorn cream sauce

Smoked Rockfish Dip..... \$300.

Fresh smoked rockfish made into a smooth, delectable dip garnished by a water cracker

Filet Mignon Polenta..... \$350.

Medium filet mignon pieces atop a freshly made cheese polenta

Please note that all items listed may not be available at all locations



“FORKS”

Individual appetizers served on festive fork filled trays and served butler style. Easy for guests to hold and enjoy appetizers with less mess.

The following are priced per 100 pieces.

Seared Sesame Encrusted Ahi-Tuna..... \$325.

Fresh seared ahi-tuna encrusted with sesame and garnished with pickled ginger and a wasabi soy dipping sauce

Tempura Soft Shell Bites..... \$350.

Local soft shells quartered and fried with a tempura batter. Served with an Asian Thai dipping sauce.

Tenderloin Bites..... \$325.

Seared top-of-the-line filet mignon dusted with a light peppercorn seasoning and served with a bourbon demi-glaze dipping sauce

Smoked Bluefish..... \$275.

Fresh smoked bluefish drizzled with a horseradish peppercorn cream sauce

Fresh Cantaloupe and Prosciutto..... \$225.

Asian Chicken Sates..... \$275.

White meat chicken sauteed with oriental seasonings and served with grilled pineapples accompanied with a sweet mango dipping sauce

Grilled Veggie Forks..... \$300.

Marinated and grilled fresh portabella mushroom, zucchini, and squash served with a cranberry balsamic vinaigrette sauce

Danish Shrimp..... \$400.

Jumbo chilled shrimp stuffed with a cream cheese and Gorgonzola blend dusted with Old Bay and served with a cocktail dipping sauce

Please note that all items listed may not be available at all locations



APPETIZERS

Individual servings priced at \$5. per person. Minimum 100 count.

Sticky Rice Duck Confit

Slow roasted duck breast atop a sticky rice cake drizzled with an orange cognac glaze

Fresh Rosemary Lamb Lollipops

Sliced rack of lamb basted with a rosemary mint rub

Chilled Wild Smoked Salmon

Topped with a citrus caper cream cheese on warm bagel crisps

Jumbo Ginger Seared Scallops

Wrapped in a roasted red pepper and topped with a cracked pepper butter

Petite Filet Mignon Skewers

Bite sized pieces of Filet skewered with shiitake mushrooms and vidalia onion basted and roasted with a merlot butter

Petit Veal Wellingtons

Tender Pieces of Veal on a light demi-glaze wrapped in a puff pastry and baked golden brown

Candied Fruit

An assortment of sugar dipped red grapes, long-stemmed candied strawberries, chocolate dipped long-stemmed strawberries, and caramel coated apple slices

Danish Shrimp

Pealed and deveined jumbo shrimp stuffed with a cream cheese filling

Other items may be available upon request for an additional charge

Please note that all items listed may not be available at all locations



SEAFOOD SALADS

Fresh seafood salads served in an individual edible cracker bouillon spoon. Priced at \$5. per person. Minimum 100 count. Choose two to three different salads for guests to enjoy.

Shrimp Salad

With diced mangos

Avocado and Crab Salad

Fresh Fruit Chicken Salad

White meat chicken blended with red grapes and diced apples

Pineapple Tuna Tartare

Drizzled with a teriyaki glaze

Smoked Rockfish Dip

Chilled Exotic Raw Oysters

Dolloped with fresh horseradish and cocktail sauce

Chilled Smoked Salmon

With cream cheese and capers

WATERCRESS SANDWICHES

Light bite sized morsels of freshly prepared seafood salads. Served on crustless white bread. The following are priced per 100 pieces.

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| <i>Chicken, Walnut and Craisin.....</i> | <i>\$350.</i> |
| <i>Crab, Avocado and Poppy seed.....</i> | <i>\$400.</i> |
| <i>Traditional Shrimp Salad.....</i> | <i>\$400.</i> |
| <i>Curry Chicken and Red Grape.....</i> | <i>\$300.</i> |

Other items may be available upon request for an additional charge

Please note that all items listed may not be available at all locations



PLATED ENTRÉE SELECTIONS

*All plated entrees served with our house salad, assorted bread basket and your choice of starch and vegetable
(Two per event)*

Vegetables

*Chef's Seasonal Selection
Green Beans*

*Snow Peas
Squash & Zucchini Medley*

Starch

*Baked Potato
Mashed Potatoes*

*Roasted Redskin Potatoes
Wild Rice*

Add a soup course for 6. per guest. choose from:

Crab Corn Chowder ~ Seafood Chowder ~ Cream of Crab ~ Broomes Island Crab

Classic Combinations

Steak 'n' Cake.....\$39.

Our signature crab cake with our succulent 6oz. filet mignon

New York Strip & BBQ Shrimp.....\$31.

Our choice cut strip with 3 bacon wrapped barbecued shrimp

Neptune Platter.....\$27.

Broiled flounder, scallops, shrimp & crab balls

Island Surf 'n' Turf.....\$39.

6oz. filet mignon & 5oz. cold water lobster tail

Chicken Chesapeake.....\$30.

Split chicken breast stuffed with our signature crab imperial

Chicken Marsala.....\$22.

Juicy chicken breast smothered in rich marsala sauce

10 oz. aged New York Strip.....\$30.

Topped with a sauteed merlot shrimp



PLATED ENTRÉE SELECTIONS CONTINUED

Landfare

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|---|---------------------|
| <i>Filet Mignon</i> | <i>\$35.</i> |
| <i>10oz. filet grilled medium rare</i> | |
| <i>New York Strip</i> | <i>\$29.</i> |
| <i>14oz. strip grilled medium rare</i> | |
| <i>The Vegetarian</i> | <i>\$26.</i> |
| <i>Pasta of the day with portabello mushrooms, roasted red peppers & spinach in a pesto cream sauce with garlic bread</i> | |
| <i>Rack of Lamb</i> | <i>\$26.</i> |
| <i>Rosemary roasted rack of lamb served with a mint chardonnay butter</i> | |

Seafood Favorites

| | |
|--|-----------------------------|
| <i>Crab Cakes</i> | <i>\$30.</i> |
| <i>(2) 5oz. crab cakes, a house favorite</i> | |
| <i>Scallops</i> | <i>\$24.</i> |
| <i>Broiled in our white wine butter</i> | |
| <i>Stuffed Shrimp</i> | <i>\$29.</i> |
| <i>With our classic crab imperial</i> | |
| <i>Soft Shell Crabs</i> | <i>\$32.</i> |
| <i>Deep fried to a golden brown</i> | |
| <i>Ask About Our Fresh Fish Selection</i> | <i>Market Price.</i> |
| <i>Seafood Risotto</i> | <i>\$28.</i> |
| <i>Fresh scallops, shrimp, and crab meat in a mushroom risotto</i> | |

*Please note that all items listed may not be available at all locations
Luncheon Menus & dessert are available upon request*



FOOD STATIONS

A minimum of three selections are required to compose a meal, or two selections in conjunction with served or stationary hors d'oeuvres for a cocktail style event.

TOP ROUND OR STRIP LOIN

Carved at the station accompanied with sautéed mushrooms, horseradish sauce & assorted rolls...\$15. per guest

**Filet Mignon priced upon request.*

TURKEY CARVING STATION

*Slow roasted turkey seasoned with thyme and sage
Accompanied with our house chutney, sage mayonnaise & assorted rolls...\$10. per guest*

HAM CARVING STATION

*Seasoned with apple brown sugar glaze
Accompanied by assorted rolls...\$10. per guest*

GRILLED ROCKFISH STATION

Plated on station with sweet pea risotto and corn & crab relish...\$12. per guest

RAW BAR STATION

*Iced table with oysters & clams...\$12. per guest
Add jumbo cocktail shrimp...\$6. per guest*

*Other items may be available upon request for an additional charge
Please note that all items listed may not be available at all locations*



BUFFET SELECTIONS

All buffets served with your choice of salad, starch and vegetable

Choose 2 Entrees...\$32. Choose 3 Entrees...\$36. Minimum of 50 guests.

Soda, Tea, and Coffee also included

Salad

Garden

Mixed Field Greens

Caesar

Starch

Baked Potato

Mashed Potatoes

Wild Rice

Roasted Red Skin Potatoes

Vegetables

Chef's Seasonal Selection

Green Beans

Snow Peas

Squash & Zucchini Medley

Entrée Selections

Seafood Pasta

*Chef's choice pasta with shrimp, scallops
and crabmeat in our white wine sauce*

Stuffed Shrimp (2 per person)

*Jumbo shrimp overflowing with our crab
imperial baked inside*

Top Round

Roasted Pork Loin

*Served with a light demi glace and apple
chutney*

Vegetarian Pasta Primavera

*Chef's choice pasta with portabello
mushrooms, red peppers, and spinach in a
pesto cream sauce*

Crab Cakes (1 per person)

Stoney's original recipe

Mediterranean Chicken

*Marinated chicken breast with tomatoes,
feta cheese, artichokes, and black olives*

Baked Salmon

Roasted Sirloin

Chicken Marsala

chicken breast in our white wine sauce

Please note that all items listed may not be available at all locations



SPECIALTY DESSERTS

- Truffles, assorted flavors.....\$1.50 per.***
Filled Phyllo Cups, assorted flavors.....\$2 per.
Filled with Creme Brulée, Key Lime Filling, Fresh Fruit, or Piped Mousse
Creme de Menthe Brownies.....\$1.50 per.
Also Available in Raspberry, Orange, or Bailey's
Mousse Parfaits.....\$2 per.
*Shot Glasses Filled with Chocolate, Vanilla Bean, Lemon, Raspberry, Key Lime,
or Orange Mousse, topped with garnish*
Assorted Mini Cheesecake Bites.....\$2 per.

Ask about our other available desserts including home baked pies and cakes.

BREAKFAST

Available in the Bed and Breakfast for a minimum of 8 people. Priced per person.

- Continental Breakfast Buffet..... \$7.***
Juice, bagels, croissants, pastries, fresh fruit, tea and coffee
Add Oatmeal and Mini Quiche..... \$10.

Other items may be available upon request for an additional charge

Please note that all items listed may not be available at all locations



NOTES: