

STONE WATER

PRIVATE DINING, PARTIES, & EVENTS

TO BOOK AN EVENT, PLEASE CONTACT OUR EVENT MANAGER, KARISSA LEIFKEN. HER BEST METHOD OF CONTACT IS VIA EMAIL AT EVENTS@STONEWATERNJ.COM.

IF YOU WOULD LIKE TO TOUR OUR VENUE, PLEASE BOOK AN APPOINTMENT [HERE](#)

THIS PACKET IS DESIGNED TO ANSWER MANY FREQUENTLY ASKED QUESTIONS AND SERVE AS A NOTIFICATION AND ACCEPTANCE OF OUR POLICIES. PLEASE KINDLY READ THIS PACKET IN ITS ENTIRETY.



OUR RESTAURANT:

Paying tribute to Lake Hopatcong's Lenape Indian roots, Stone Water is the region's newest lakefront dining experience. Stone Water provides our guests with an unparalleled dining experience, serving the finest modern, new-age American cuisine created by Executive Chef Domenick Torlucci. Our sweeping Lake Views are unmatched, creating a dining experience that delights both the eye and the palate.

Stone Water offers multiple venue options to host a variety of events including Birthdays, Anniversaries, Bridal and Baby Showers, Rehearsal Dinners, Baptisms, Communion, Confirmations, Reunions, Corporate Meetings, Repasts, Graduations, and many other events. Stone Water is honored to host your wedding with a ceremony on our lakefront deck and reception to follow. Your specialized wedding package is available upon request. Our in-house catering menus can be fully customized to suit any event.

STONE WATER

PRIVATE DINING, PARTIES, & EVENTS

OUR VENUE

NORTH DINING:

The North Dining room is our larger spaces hosting up to 80 guests for a sit-down menu. Optional privacy screens may be lowered upon request for more intimate affairs. Glass floor to ceiling foldaway walls and optional private deck space offer extensive lake views and the perfect space for sunshine and sunsets.

SOUTH DINING:

The South Dining room features wraparound floor to ceiling windows for spectacular lake views year round. The minimum for any event in this room is 30 adults. Weather permitting, the walls may be opened to fully appreciate Stone Water's open-air dining. This open room hosts up to 55 guests.

DECK AREA:

Our covered deck is the perfect addition to your private event. **Deck rental is only available with private room rentals.** The deck is divided into 3 separate sections: North, South Main, & South Side. The North Deck seats an additional 18 guests and provides amazing sunset views. The South Side deck receives midday sun and hosts an additional 20 guests. The South Main deck receives all day sun and is the perfect way to fully enjoy the breathtaking lake views. The South Main deck is only available in addition to the South Side deck.

MINIMUM REQUIRED:

A minimum of 30 adults is required for our private events. If you would like to host a party of less than 30 people, we will work with you to create a custom menu from our a la carte Main Menu.

TIME FRAME:

All parties are for a 3-hour time period. Additional time may be pre-arranged for an additional cost per hour. Additional time cannot be added the day of the event.

DECORATION POLICY:

- Patrons may provide table and other decorations for their event. Early access for set up can be discussed prior to the date of the event. If no preference is given, staff uses their experience and best judgment for table set up. **HOWEVER:** because there are many unseen duties to creating an exceptional event, staff cannot decorate or assist in decorating with patron provided materials. This of course does not apply to normal set up of previously arranged tablecloths and decorations provided by Stone Water.
- Early access will be limited to 1 hour prior to the event with notice. Additional time beyond 1 hour may be purchased at \$50 per 30 minutes.
- We will allow you to use sticky-tack or command strips (not duct tape or thumbtacks) to affix decorations to walls and mantles.
- We do not allow scattered loose materials such as glitter, confetti, feathers, etc.
- Balloons must be inflated and attached to a weight prior to entering the building.



PASTRY SERVICES:

Stone Water is proud to offer our guests in-house pastry services. Custom desserts are priced accordingly. Custom desserts are not limited to private events and cakes may be ordered to enhance all dining experiences. Please see our separate pamphlet for more details on the many dessert options available to you. Your own provided cake may also be substituted for your event's dessert for a small cutting and plating fee per person.

OUR POLICIES

ELECTIONIC MEDIA:

Stone Water provided building wide Pandora radio. If power outlets or other provisions are needed for any reason, it must be discussed ahead of time. Privately sourced musicians / entertainment must be approved prior to booking.

PRIVACY POLICY:

You will always be notified if your event cannot be private at the time of booking.

LINENS:

Sandalwood tablecloths and black colored napkins will be included for all serving tables at no charge. Custom tablecloths for guest tables and/or different colored napkins can be added to our event for a nominal fee.

CONTRACT:

A security deposit is required in order to solidify booking. Event date confirmation is not made until Stone Water receives a deposit equal to 25% of the estimated final bill. This deposit will be applied towards the final bill and indicates acceptance of all terms and policies. Your deposit also indicates acceptance of any agreed upon add-ons or changes either made to your party verbally or written. The deposits are non-refundable, however may be applied to Stone Water gift cards.

The following are our payment policies:

- The final balance will be calculated and is due on the day of the event. Stone Water accepts cash, check, and credit card payments. Please make checks out to Stone Water at 3 Peaks Marina. All payments made with credit card (ie. deposits and final balance including tax & gratuity) are subject to a 4% surcharge.
- You will be charged per person for the final head count OR actual number of guests, whichever is greater.
- 6.625% NJ state sales tax of the total bill before gratuity will be applied to the final total. Any room rental charges are nontaxable.
- 20% service gratuity of the subtotal, before tax, will be applied to the final total for our service staff.
- The 20% gratuity does not apply to our Event Manager. Additional tips are not expected but always appreciated.
- Changes or add-ons made on the day of the event may result in additional charges above and beyond normal pricing as determined by manager on duty or director. We will do our very best on the day of your event to accommodate changes or add-ons, but we cannot guarantee if it will be possible.





COCKTAIL HORS D'OEUVRES

COCKTAIL HOUR

60 minutes

YOUR CHOICE OF:

Any 4 Passed or Stationary Plates

PRE-DINNER APPETIZERS

1.5 hours

YOUR CHOICE OF:

Any 5 Passed or Stationary Plates

DINNER HORS D'OEUVRES

3 hours

YOUR CHOICE OF:

Any 6+ Passed or Stationary Plates | Carving Station | Optional Raw Bar

Starts at \$10 per person

Pricing for these packages depends on menu selection from the items below

HORS D'OEUVRES MENU

(pricing per person)

CARVING STATION:

Prime Rib | *market price*

Roasted Leg of Lamb | *market price*

Baked Ham | *market price*

Turkey Breast | *market price*

SEAFOOD RAW BAR

Oysters | \$4 each | \$40 per dozen

Jumbo Shrimp Cocktail | *Market Price*

SMALL PASSED PLATES / APPETIZER SELECTIONS:

Bacon Wrapped Dates | breaded medjool date, apple mustard sauce | \$4

Flatbreads (each) | Seasonal Selections | \$5

Ricotta Toast | house made ricotta, rosemary honey, jamon serrano | \$5

Brussel Sprouts | orange segments, pomegranate, greek yogurt | \$5

Crispy Eggplant | Beer Battered, rosemary honey, sea salt | \$4

"Bravas" | Crispy potato, spicy marinara sauce, aioli, sweet paprika, sherry vinegar | \$4

Calamari | house made marinara | \$4

Shrimp with Garlic | brandy, lemon juice, tomato, salmora sauce | \$7

Chipotle Mango Shrimp | grilled shrimp, chipotle mango sauce, mango pico | \$7

Tuna Ceviche | big eye tuna, soy-lime vinaigrette, pecans, avocado | \$9

Sesame Crusted Tuna | crispy wonton, wakame seaweed salad | \$9

Chicken Wings | sweet chili or chimichurri, dipping sauce | \$6

Stone Water Burger Sliders | bacon, aioli, aged cheddar | \$6

Crispy Pork Belly | sweet chili sauce, lettuce wrap | \$7

Quesadilla | beef or chicken quesadilla wedge, guacamole | \$5

Hanger Steak | piquillo pepper confit, pippara pepper | \$6

Cheese Board | \$7

Charcuterie | \$8

Roasted Vegetables | \$5

Vegetable Crudit  | \$5

House Salad | \$4

Seasonal Salad | \$4

Mini Crab Cakes | lump crab, remoulade sauce | Additional cost per person | *Market Price*

Mini Lobster Rolls | clarified lobster butter | Additional cost per person | *Market Price*





PRIX FIXE PACKAGES

NORTH SHORE

Pre Fixe | 2 Courses

INCLUDES:

House Salad | 3 Entrée Choices

WOODPORT

Pre Fixe | 3 Courses

INCLUDES:

2 Appetizers | House Salad | 3 Entrée Choices

PROSPECT POINT

Pre Fixe | 3 Courses

INCLUDES

3 Appetizers | House Salad | 4 Entrée Choices

LIFFY

Pre Fixe | 4 Courses

INCLUDES

4 Appetizers | House Salad | Pasta Course | 4 Entrée Choices



SUN RISE BRUNCH

Pre Fixe | 4 Entrée Selections

INCLUDES

2 Brunch Entrées | 2 Main Entrées

ONLY AVAILABLE TO EVENTS BEGINNING AT 12PM

BRUNCH ENTRÉES:

French Toast | caramelized brioche bread, rum whipped cream, caramelized banana, fresh berries

Belgium Waffle | applewood smoked bacon, maple syrup, fresh fruit

Chicken & Waffles | fried chicken, oatmeal Belgium Waffle, maple & pecan mascarpone, rosemary honey | +\$8

Eggs Benedict | brioche bread, wilted spinach, poached egg, idiazabel cream sauce, chopped bacon, sherry reduction | +2

Smoked Salmon Flatbread | goat cheese, hard boiled egg, smoked salmon, capers, red onion, garlic dressing

Steak & Eggs | Grilled hanger steak, fried potato, organic fried eggs, Valdéron demi-glace | +\$14

Avocado Toast | mashed avocado, tomato, pickled onion, goat cheese, eggs over easy, on house made whole wheat bread | +\$3

Chef's Spanish Egg Plate | crispy potato, soft scrambled eggs, jamon serrano, shaved manchego | +\$2

BRUNCH ENTRÉES ARE SERVED WITH A SIDE OF BACON

SUNDAY BOTTOMLESS BRUNCH

INCLUDES

8 Hot Chafing Dishes

Omelette Station

Carving Station

Assorted housemade breads & pastries

Assorted Cold Salads

Assorted Desserts

ONLY AVAILABLE TO FROM OCTOBER THROUGH MOTHER'S DAY | 10AM - 2PM



ENTREE MENU

CHICKEN ENTRÉES:

Chicken Marsala | seared chicken breast, mushrooms, garlic, marsala wine
Chicken Française | seared chicken breast, lemon-butter sauce
Chicken Cutlet Parmesan | fresh mozzarella, spinach, homemade marinara | +\$4
Scarpariello | garlic braised chicken thigh, arbol chili, oregano
Pesto Chicken | herb grilled chicken breast, pesto sauce
Herb Grilled Chicken Breast | baby spinach, stewed tomato, capers

FISH ENTRÉES:

Salmon | crispy brussels sprouts, pomegranate, yogurt and orange reduction, crispy amaranth
Salmon | brown sugar spice, honey mustard
Grilled Salmon | riced cauliflower, quinoa, seasonal vegetable
Grilled Shrimp | mango chipotle sauce, mango pico de gallo | +\$3
Flounder | crab stuffed, lemon butter sauce | +\$9
Cod | lemon herb breadcrumbs, lemon burre blanc
Cod | cherry tomato, olives, capers, onions

PORK & BEEF ENTRÉES:

Pulled Pork | house made BBQ sauce, coleslaw, cornbread
Skirt Steak | 8-10oz, citrus marinated, cilantro mojo sauce | +\$14
Flank Steak | 8-10oz, peppers, onions, garlic, garlic demi | +\$14
Flank Steak | 8-10oz, soy marinated, mushrooms, onions | +\$14
Filet Mignon | 8oz, garlic demi | +\$20
Hanger Steak | 10oz, chimichurri | +\$18
NY Strip | 14oz, bleu cheese butter, crispy shallots | +\$18
Italian Sausage | peppers, onions, white wine sauce, fresh bread rolls
Pork Loin | broccoli rabe, garlic, crushed red pepper
Pork Tenderloin | baby spinach, rosemary, white wine

VEGETARIAN ENTRÉES:

you may add additional proteins

Stuffed Shells | chef's choice vegetarian shell, ricotta, parmesan cheese, marinara
Saffron Cauliflower | roasted cauliflower, olives, raisins, pedro ximenez reduction, paprika
Cilantro Mojo Roasted Portobello | vegetable and rice stuffing, melted idiazabal cheese
Mixed Grilled Vegetables | marinated, seasonal Chef's selection, roasted peppers, cilantro mojo sauce
Chef's Choice Pasta | pasta of the day, choice of sauce - Vodka, Primavera, Pesto or Marinara
Cheese Ravioli | chef's choice vegetable, choice of sauce - Vodka, Primavera, Pesto or Marinara
Tri-color Tortellini | chef's choice vegetable, choice of sauce - Vodka, Primavera, Pesto or Marinara

ITEMS WITH AN ADDITIONAL SURCHARGE DENOTED ARE SUBJECT TO THE MARKET PRICING AT THE TIME OF THE EVENT. THIS SURCHARGE IS APPLIED PER ORDER ON THE DAY OF THE EVENT. PLEASE NOTE THESE CHARGES ARE SUBJECT TO CHANGE.

ALL ENTREES ARE SERVED WITH ROASTED FINGERLING POTATOES & HERICOT VERTS

ADDITIONAL SIDES AVAILABLE

Garlic Mashed Potato | +\$2
Grilled Asparagus | +\$ 3
Cheddar Grits | +\$2
Riced Cauliflower & Quinoa | +\$3
Seasonal Vegetables | *price varies*

GLUTEN FREE OPTIONS AVAILABLE

Penne Pasta
Tortellini
Flatbread
Focaccia



BEVERAGE PACKAGES

OPEN BAR

Pricing includes bottle & draft beer

TIER 1

Claremont Vodka
Tanqueray Gin
Elijah Craig Whiskey
Buffalo Trace Bourbon
Del Manguely Vida Mezcal
Dewar's Scotch
Tier 1 Wine & Beer

\$46 per person

TIER 2

TTito's Vodka
Aviation Gin
Jack Daniels Whiskey
Elijah Craig Bourbon
Cabo Wabo Tequila
Johnny Walker Red
Tier 1 Wine & Beer

\$56 per person

TIER 3

Kettle One Vodka
Grey Goose Vodka
Hendrick's Gin
Bombay Sapphire Gin
Crown Royal Whiskey
Stonewater Bourbon
Maker's Mark Bourbon
Patron Silver Tequila
Macallan 12 Scotch
Johnny Walker Black Scotch
Tier 2 Wine & Beer

\$68 per person

WINE & BEER

Pricing includes bottle & draft beer

STONE WATER SELECT

Selection of 4 varietals

\$28 per person

TIER 1

Alta Luna Pinot Grigio
Bodegas Salentein Chardonnay
Kim Crawford Sauvignon Blanc
La Terre White Zinfandel
Leese Fitch Merlot
Josh Joseph Carr Cabernet
Bottle & draft beer

\$38 per person

TIER 2

Daou Vineyards Cabernet
Bodegas Salentein Malbec
Infamous Goose Sauvignon Blanc
Raeburn Chardonnay
Notorious Pink Rosé
Julia James Pinot Noir

**in addition to Tier 1 Wine & Beer selections*

\$50 per person

CONSUMPTION TABS

WINE BOTTLE TAB

Choice of Stone Water's House Wines

Price Varies

CONSUMPTION TAB

Full beer, wine, & liquor menu

Limited set price or open tab for event duration

BRUNCH SELECTIONS

UNLIMITED CHAMPAGNE

Unlimited private champagne bar

**includes mimosas and bellini*

\$20 per person

BLOODY MARY BAR

Unlimited Bloody Mary bar with Stone Water's signature mix & Claremont Vodka

\$26 per person

BRUNCH BAR

Unlimited Brunch Bar including Bloody Mary's, mimosas, & bellini

\$34 per person

ADDITIONAL ADD-ONS

CHAMPAGNE TOAST

One glass of champagne per guest

\$8 per person

ADDITIONAL HOUR

Add additional time to your chosen package

***price varies on beverage package**

Soft drinks are included in all event packages

All pricing based on 3-hour event

ALL PACKAGES TO INCLUDE 20% SERVICE GRATUITY AND NJ SALES TAX

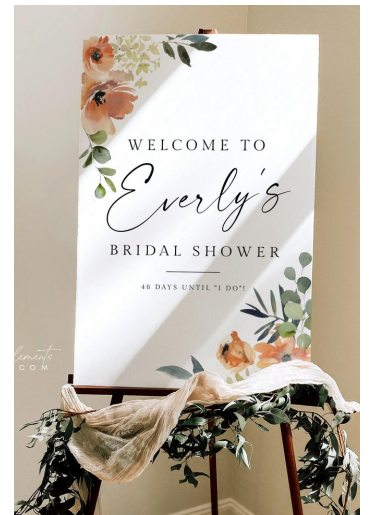
MENUS ARE VALID THROUGH SUMMER 2023

CUSTOM MENUS & SIGNAGE

If you are looking to have custom menus or signage for your event please visit Karissa's storefront located at:

[HTTPS://WWW.ETSY.COM/SHOP/ETHEREALELEMENTSLLC](https://www.etsy.com/shop/ETHEREALELEMENTSLLC)

Here you'll find a plethora of beautiful designs and user-friendly templates for special events, such as weddings, rehearsal dinners, bridal showers, bachelorette parties, baby showers & more!





RECOMMENDED VENDORS

FLORISTS

Jersey Girl Operation Market Garden

52 Route 181, Lake Hopatcong, NJ 07849

P: (973) 906-4544

jerseygirloperationmarketgarden.com

Presto Flowers

14 Lakeside Blvd, Hopatcong, NJ 07843

P: (973) 810-2911

prestoflowers.com

Conroy's Bridal & Florist

Contact: Cathy Dormer

60 East Hanover Ave., Bldg C

Morris Plains, NJ 07950

P: (973) 267-8662

Where Flowers Bloom

Debbie Pendolino

P: (973) 476-0097

whereflowersbloomnj.com

Scott A. Designs

Scott Alexander

P: (973) 864-0321

E: ScottADesigns@optonline.net