

STONE WATER

PRIVATE EVENTS BOOKLET



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Welcome...

to Stone Water – where your event dreams come true. Our versatile and elegant venue is designed to host a wide range of occasions, from weddings and corporate gatherings to private parties and bridal or baby showers. With exceptional amenities and stunning interior and exterior features, Stone Water offers the perfect canvas for your special event.

Situated on the picturesque Lake Hopatcong, Stone Water provides several beautifully designed event spaces. The interior combines rustic architecture with an industrial flair, creating a welcoming and distinctive ambiance.

YOUR NEXT CELEBRATION

Elevate your next major event by choosing one of Stone Water's generously proportioned dining rooms.

Our venue features a selection of well-sized dining rooms, perfectly suited for hosting private events with guest lists ranging from 30 to 80 attendees. These spaces offer a blend of comfort and style to ensure your gathering is a resounding success.

Alternatively, you have the option to reserve the entire venue for a truly exclusive experience. With panoramic views of the picturesque Lake Hopatcong as your backdrop, Stone Water sets the stage for an unforgettable and romantic ambiance, making it the perfect choice for bringing your dream wedding to life.



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Choose from ... stunning venue spaces, fit to match your theme.



WWW.STONEWATERNJ.COM

SOUTH DINING ROOM

Indulge in the beauty of year-round lake views from the South Dining Room at Stone Water. This room is an absolute gem, with wraparound floor-to-ceiling windows that treat your guests to a breathtaking visual spectacle, no matter the season.

On those perfect weather days, we can open the windows to transform your dining experience into an al fresco experience. With a minimum requirement of 30 adults and a maximum capacity of 50 guests, the South Dining Room offers an intimate yet grand setting, making it ideal for your special event.

FEATURES

- Floor to Ceiling Windows that open to multiple deck spaces
- Two Rentable Deck Spaces
- Dimmable Lighting
- Fireplace

CAPACITY



50





NORTH DINING ROOM

Our larger space, the North Dining Room, can comfortably accommodate up to 80 guests for a sit-down menu or 100 for cocktail-style events. For more intimate affairs, we offer optional privacy screens upon request, ensuring your event's exclusivity. Immerse yourself in breathtaking lake views through the glass floor-to-ceiling foldaway walls and optional private deck space. It's a setting that promises to make your event truly unforgettable.

FEATURES

- Floor to Ceiling Windows that open to multiple deck spaces
- Optional Privacy Screens
- Rentable Deck Spaces
- Dimmable Lighting
- Fireplace

CAPACITY



90



80

WEDDINGS

Renting the entire Stone Water space for your wedding is nothing short of perfect. Our spacious venue offers the canvas you've been dreaming of, allowing you to tailor your celebration with fully customizable elements.

At Stone Water, the stage is set for you to orchestrate an unforgettable wedding day. Our venue is your palette to create a unique and cherished experience that your guests will remember for a lifetime. Your dream wedding awaits, and Stone Water is here to make it a reality. Our wedding packages are available in a separate booklet. Please contact our Event Manager to view our wedding offerings.

FEATURES

- Wraparound Deck Space
- Panorama Lake Views
- Audio / Visual Capabilities
- Three Fireplaces
- Fully Customizable Layout

CAPACITY



200



145



@PAIGE_HIGGINS_PHOTOGRAPHY



@BRAVE_FLORAL

@KELLYGIARROCCO



PRIX FIXE PACKAGES

NORTH SHORE

2 Courses | \$49 per person
House Salad | 3 Entrée Choices

WOODPORT

3 Courses | \$54 per person
2 Appetizers | House Salad | 3 Entrée Choices

PROSPECT POINT

3 Courses | \$59 per person
3 Appetizers | House Salad | 4 Entrée Choices

LIFFY

4 Courses | \$67 per person
4 Appetizers | House Salad | Pasta Course | 4 Entrée Choices

ALL APPETIZERS SERVED FAMILY-STYLE.
PRIX FIXE PACKAGES ARE SEPARATE FROM STONE WATER'S WEDDING PACKAGES.
PRIX FIXE PACKAGES ARE ONLY AVAILABLE TO PRIVATE EVENTS.

FAMILY-STYLE APPETIZERS

[V] - VEGETARIAN, [VG] - VEGAN, [GF] - GLUTEN FREE



Bacon Wrapped Dates

breaded medjool date, bacon, apple mustard sauce

Ricotta Toast

house made ricotta, rosemary honey, jamon serrano

Crispy Eggplant

beer Battered, rosemary honey, sea salt [v]

Chipotle Mango Shrimp

grilled shrimp, chipotle mango sauce, mango pico [gf]

Chicken Wings

sweet chili or chimichurri, dipping sauce [gf]

Stone Water Burger Sliders

bacon, aioli, aged cheddar

Mini Crab Cakes | *market price*

lump crab, remoulade sauce [gf]

Mini Lobster Rolls | *market price*

clarified lobster butter

* MINI LOBSTER ROLLS & MINI CRAB CAKES ARE AN ADDITIONAL COST PER PERSON AT MARKET PRICING AT THE TIME OF THE EVENT

Flatbreads

margherita or seasonal selections

Crispy Brussel Sprouts

orange segments, pomegranate, greek yogurt [v]

"Bravas"

crispy potato, spicy marinara, aioli, sweet paprika, sherry vinegar [v]

Calamari

house made marinara

Shrimp with Garlic

brandy, lemon juice, tomato, salmore sauce [gf]

Quesadilla

beef or chicken quesadilla wedge, guacamole

Crispy Pork Belly

sweet chili sauce [gf]

Hanger Steak

piquillo pepper confit, pippara pepper [gf]

Cheese Board [v, gf]

Charcuterie [gf]

THE ABOVE APPETIZERS ARE INCLUDED AS OPTIONS IN OUR WOODPORT, PROSPECT POINT, AND LIFFY PACKAGES. APPETIZER COURSES ARE SERVED-FAMILY STYLE TO GUEST TABLES.

MAIN ENTREES

[V] - VEGETARIAN, [VG] - VEGAN, [GF] - GLUTEN FREE

CHICKEN ENTREES

Chicken Marsala

seared chicken breast, mushrooms, garlic, marsala wine

Chicken Française

seared chicken breast, lemon-butter sauce

Pesto Chicken [gf]

herb grilled chicken breast, pesto sauce

Herb Grilled Chicken Breast [gf]

baby spinach, stewed tomato, capers

Chicken Cutlet Parmesan | +\$4

fresh mozzarella, spinach, homemade marinara

FISH ENTREES

Faroe Island Salmon | +\$4

crispy brussel sprouts, pomegranate, greek yogurt, orange reduction, crispy amaranth

Sugar Spice Salmon [gf]

brown sugar spice, honey mustard

Grilled Salmon [gf]

riced cauliflower, quinoa, seasonal vegetable

Grilled Shrimp [gf] | +\$3

mango chipotle sauce, mango pico de gallo

Flounder | +\$9

crab stuffed, lemon butter sauce

Lemon Herb Cod

lemon herb breadcrumbs, lemon burre blanc

Mediterranean Cod [gf]

cherry tomato, olives, capers, onions

PORK & BEEF ENTREES

Pulled Pork

house made BBQ sauce, coleslaw, cornbread

Skirt Steak [gf] | +\$14

8-10oz, citrus marinated, cilantro mojo sauce

Flank Steak [gf] | +\$14

8-10oz, peppers, onions, garlic, garlic demi

Flank Steak | +\$14 8-10oz, soy marinated,

mushrooms, onions

Filet Mignon [gf] | +\$18

8oz, garlic demi

Hanger Steak [gf] | +\$18

10oz, chimichurri

NY Strip | \$18

14oz, bleu cheese butter, crispy shallots

Italian Sausage

peppers, onions, white wine sauce, fresh bread rolls

Pork Tenderloin [gf]

broccoli rabe, garlic, crushed red pepper

Pork Tenderloin [gf]

baby spinach, rosemary, white wine

VEGETARIAN ENTREES

you may add additional proteins

Saffron Cauliflower [v, vg]

roasted cauliflower, olives, raisins, pedro ximenez reduction, paprika

Cilantro Mojo Roasted Portobello [v, vg]

vegetable and rice stuffing, melted idiazabal cheese

Mixed Grilled Vegetables [v, vg]

marinated, seasonal selection, roasted peppers, cilantro mojo sauce

Stuffed Shells [v]

vegetarian shell, ricotta, parmesan cheese, marinara

Chef's Choice Pasta [v, vg]

pasta of the day, choice of sauce - vodka, primavera, pesto or marinara

Cheese Ravioli [v]

seasonal vegetable, choice of sauce - vodka, primavera, pesto or marinara

Tri-color Tortellini [v]

seasonal vegetable, choice of sauce - vodka, primavera, pesto or marinara

ENTREES ARE SERVED WITH ROASTED POTATOES & HERICOT VERTS

ALTERNATIVE SIDES AVAILABLE

Garlic Mashed Potato [v] | +\$2

Grilled Asparagus [v, vg] | +\$3

Cheddar Grits [v] | +\$2

Riced Cauliflower & Quinoa [v, vg] | +\$3

Seasonal Vegetables [v, vg] | market price

GLUTEN FREE OPTIONS AVAILABLE

Penne Pasta

Tortellini

Flatbread

Focaccia

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.

HORS D'OEUVRES PACKAGES

COCKTAIL HOUR

60 Minutes

Any Passed or Stationary Plates
Carving Station | Raw Bar

** available to add onto any Prix Fixe Package **

DINNER HORS D'OEUVRES

120 Minutes

Any Passed or Stationary Plates
Carving Station | Raw Bar

** pricing starts at \$10 per person | minimum 6 items **

MENU ITEMS ARE PRICED INDIVIDUALLY PER PERSON

[V] - VEGETARIAN, [VG] - VEGAN, [GF] - GLUTEN FREE

PASSED HORS D'OEUVRES:

Bacon Wrapped Dates | \$4

breaded medjool date, bacon, apple mustard sauce

Ricotta Toast | \$5

house made ricotta, rosemary honey, jamon serrano

Crispy Eggplant | \$4

beer Battered, rosemary honey, sea salt [v]

Chipotle Mango Shrimp | \$7

grilled shrimp, chipotle mango sauce, mango pico [gf]

Sesame Crusted Tuna | \$9

crispy wonton, wakame seaweed salad

Chicken Wings | \$6

sweet chili or chimichurri, dipping sauce [gf]

Stone Water Burger Sliders | \$6

bacon, aioli, aged cheddar

Crispy Pork Belly | \$7

sweet chili sauce

Hanger Steak | \$6

piquillo pepper confit, pippara pepper [gf]

Mini Crab Cakes | market price

lump crab, remoulade sauce [gf]

Mini Lobster Rolls | market price

clarified lobster butter

* MINI LOBSTER ROLLS & MINI CRAB CAKES ARE AN ADDITIONAL COST PER PERSON AT MARKET PRICING AT THE TIME OF THE EVENT

STATIONARY HORS D'OEUVRES:

Flatbreads | \$5

margherita or seasonal selections

Crispy Brussel Sprouts | \$5

orange segments, pomegranate, greek yogurt [v]

"Bravas" | \$4

crispy potato, spicy marinara, aioli, sweet paprika, sherry vinegar [v]

Calamari | \$4

house made marinara

Shrimp with Garlic | \$7

brandy, lemon juice, tomato, salmore sauce [gf]

Tuna Ceviche | \$9

big eye tuna, soy-lime vinaigrette, pecans, avocado

Quesadilla | \$5

beef or chicken quesadilla wedge, guacamole

Cheese Board | \$7 [v, gf]

Charcuterie | \$8 [gf]

Roasted Vegetables | \$4 [v, vg, gf]

Vegetable Crudité | \$5 [v, vg, gf]

House Salad | \$4 [v, vg, gf]

Seasonal Salad | \$4 [v, vg, gf] - may vary

CARVING STATION:

* MARKET PRICING

Prime Rib

Baked Ham

Roasted Leg of Lamb

Turkey Breast

SEAFOOD RAW BAR:

* MARKET PRICING

Oysters

Jumbo Shrimp Cocktail

RAW BAR & CARVING STATION COSTS ARE
DEPENDENT ON MARKET PRICING AT THE TIME OF
THE EVENT & MAY VARY.

BRUNCH

\$46 per person | Family-Style or Buffet

* only available to events beginning at 12 PM *

STARTERS

fresh fruit & choice of salad

Fresh Fruit Platter

House Salad

mixed greens, pickled onion, cucumber, cherry tomato, sherry vinaigrette

Caesar Salad

romaine lettuce, house made caesar dressing, piquillo pepper, garlic croutons

Seasonal Salad | +4

*varies

BRUNCH ENTREES

choice of two

Spanish French Toast

caramelized brioche bread, rum whipped cream, caramelized banana, fresh berries

Lemon Ricotta Pancakes | +\$3

light and fluffy ricotta pancakes, lemon zest, whipped ricotta, powdered sugar

Spanish Eggs Benedict

brioche bread, wilted spinach, poached egg, idiazabel cream sauce, chopped bacon, sherry reduction

Steak & Eggs | +\$14

Grilled hanger steak, fried potato, organic fried eggs, Vald on demi-glace

Crispy French Toast

frosted flake brioche, sweetened cream sauce, mixed berries, powdered sugar

Breakfast Flatbread

sunny side up eggs (2), home fries, bacon, cheddar cheese

Classic Eggs Benedict | +\$4

poached eggs, spinach, whipped hollandaise sauce, brioche toast, black forest ham, chives

Avocado Toast | +\$3

mashed avocado, tomato, pickled onion, goat cheese, eggs over easy, on house made whole wheat bread

Belgium Waffle

applewood smoked bacon, maple syrup, fresh fruit

Chicken & Waffles | +\$8

fried chicken, oatmeal Belgium Waffle, maple & pecan mascarpone, rosemary honey

Chef's Spanish Egg Plate | +\$2

crispy potato, soft scrambled eggs, jamon serrano, shaved manchego

Buttermilk Pancakes

powdered sugar, maple syrup

MAIN ENTREES

choice of two

Chicken Marsala

seared chicken breast, mushrooms, garlic, marsala wine

Herb Grilled Chicken Breast

baby spinach, stewed tomato, capers

Faroe Island Salmon | +\$4

crispy brussels sprouts, pomegranate, yogurt and orange reduction, crispy amaranth

Chef's Choice Pasta

your choice of sauce - vodka, creamy pesto, or marinara

Chicken Fran aise

seared chicken breast, lemon-butter sauce

Lemon Cod

lemon herb breadcrumbs, lemon burre blanc

Sugar Spiced Salmon

brown sugar spice, honey mustard

Cheese Ravioli

ricotta stuffed ravioli with your choice of sauce - vodka, creamy pesto, or marinara

Chicken Cutlet Parmesan | +\$4

fresh mozzarella, spinach, homemade marinara

Tomato Cod

cherry tomato, olives, capers, onions

Stuffed Shells

vegetarian shell, ricotta, parmesan cheese, marinara

Tri-color Tortellini

cheese tortellini with your choice of sauce - vodka, creamy pesto, or marinara

ADD-ON ITEMS

Breakfast Pastry Platter

assorted house made muffins & croissants

\$28 per dozen

Omelette Station

1.5 hours in private room

\$150 for Chef to prepare omelettes

+\$5 per person

*availability varies

Yogurt Bar

greek yogurt, house made granola, & honey served to accompany the fruit salad

+\$3 per person

CHEF'S BRUNCH SPECIAL

\$58 per person | *pre-determined menu*

Streamline your menu selection by choosing the Chef's Brunch Special! A curated menu crafted to satisfy a variety of palates.

Omelette Station

1.5 hours

Pasta with choice of sauce

- vodka, creamy pesto, or marinara

Spanish French Toast

Chicken Fran aise or Marsala

Avocado Toast

Home Fries

Fruit Platter

Bacon

SUNDAY BOTTOMLESS BRUNCH



\$39 Per Adult | \$25 Per Child Under 10

**ONLY AVAILABLE MID-OCTOBER THROUGH MID-MAY | 10AM - 2PM
NOT AVAILABLE IN THE SUMMER MONTHS**

INCLUDES

Omelette Station
French Toast with Powdered Sugar
Belgium Waffles
Sausage & Peppers
Smoked Bacon
Home Fries with Caramelized Onion & Paprika
Breakfast Sausage
Smoked Salmon
Raw Bar - shrimp, oysters, horseradish, cocktail sauce, mignonette
Chicken Française
Brown Sugar Spiced Salmon
Garlic Green Beans
Carving Station - Roast NY Strip
Brussel Sprout Salad
Various Pasta Salads
Penne Vodka
Cod with Lemon Herb Breadcrumbs
Mixed Vegetable Medley
Various House Baked Breads
Miniature Breakfast Sandwiches
Bourbon Bread Pudding
Yogurt & Granola
Fresh Fruit Salad
Assorted House Made Muffins, Scones, Coffee Cake, & Other Desserts

PLEASE NOTE THIS BUFFET IS AVAILABLE TO ALL OF STONE WATER
ITEMS ON THE BUFFET MAY VARY FROM WEEK TO WEEK

BEVERAGE PACKAGES

OPEN BAR

TIER 1

\$46 PER PERSON

Claremont Vodka
Tanqueray Gin
Elijah Craig Whiskey
Buffalo Trace Bourbon
Del Manguay Vida
Mezcal Dewar's Scotch
Johnny Walker Red
House Wine
Bottled & Draft Beer

TIER 2

\$56 PER PERSON

Tito's Vodka
Bombay Sapphire Gin
Jack Daniels Whiskey
Elijah Craig Bourbon
Casamigos Mezcal
Dewars Whiskey
Coconut Cartel Rum
House Wine
Bottled & Draft Beer

TIER 3

\$68 PER PERSON

Ketel One Vodka
Grey Goose Vodka
Brockman's Gin
Hendrick's Gin
Jameson Whiskey
Stone Water Bourbon
Maker's Mark Bourbon
Casamigos Reposado
Mala Vida Blanco
Johnny Walker Black
Stone Water Rum
House Wine
Bottled & Draft Beer

WINE & BEER

TIER 1

\$32 PER PERSON

This package includes our
House Wines by the glass

All Bottled & Draft Beer

TIER 2

\$42 PER PERSON

Alta Luna Pinot Grigo
Bodegas Salentein Chardonnay
Infamous Goose Sauvignon Blanc
Chateau Ste. Michelle Rosé
Leese Fitch Merlot
Josh Joseph Carr Cabernet
La Crema Pinot Noir

Bottled & Draft Beer

TIER 3

\$54 PER PERSON

Alta Luna Pinot Grigio
Infamous Goose Sauvignon Blanc
Raeburn Chardonnay
Chateau Ste. Michelle Rosé
Daou Vineyards Cabernet
Bodegas Salentein Malbec
Leese Fitch Merlot
La Crema Pinot Noir

Bottled & Draft Beer

BOTTOMLESS BRUNCH

CHAMPAGNE

\$22 PER PERSON

Bottomless Mimosas, Bellinis,
& Champagne

BRUNCH BAR

\$34 PER PERSON

Bottomless Mimosas, Bellinis,
Champagne, & Bloody Mary's



CUSTOM DESSERTS

STONE WATER OFFERS IN-HOUSE PASTRY SERVICES!

We take great pride in offering our guests custom desserts. Our extensive dessert menu is available for you to peruse below. If you prefer to provide your own cake, we can certainly accommodate you for a small fee per person.

CAKES

TIERS, ROUND, OR SHEET CAKE

PETIT FORS

TARTS, MINI CHEESECAKES, MINI CREME BRÛLÉE

ASSORTED DESSERT TRAY

FRESHLY BAKED COOKIES, BLONDIES, & BROWNIES

SHOOTERS

VANILLA CAKE WITH LEMON CURD
 CHOCOLATE CAKE WITH OREO CREAM
 BAILEY'S MOUSSE
 NO-BAKE CHEESECAKE

CHOCOLATE FOUNTAIN

CHOICE OF CHOCOLATE & DIPPERS

CUPCAKES

CAKE:

VANILLA
 CHOCOLATE
 MARBLE
 RED VELVET
 CARROT

FROSTING::

VANILLA
 CHOCOLATE
 CREAM CHEESE

ICE CREAM BAR

*AT LEAST 2 WEEK NOTICE REQUIRED

ADDITIONAL OPTIONS

FRUIT CAKES, UPSIDE-DOWN CAKES,
 CHEESECAKES, APPLE PIES, PUMPKIN PIES,
 MOUSSE PIES

THE BOOKING PROCESS



SUBMIT AN INQUIRY TO OUR EVENT MANAGER VIA THIS [LINK](#)

IF YOUR DATE IS AVAILABLE, OUR EVENT MANAGER WILL SEND YOU A PROPOSAL & CONTACT YOU TO SET UP A MEETING

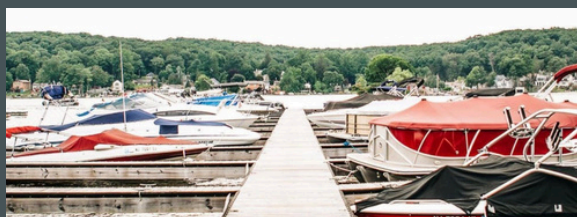
CONSULTATION AND VENUE TOUR - CHOOSING FROM CUSTOMIZED PACKAGES AND CONFIRMING AVAILABILITY

RESERVATION, SIGNING CONTRACT, AND DEPOSIT PAYMENT

PLANNING & COORDINATION LEADING UP TO EVENT DATE

FINAL GUEST COUNT, MENU SELECTION, & OTHER DETAILS CONFIRMED 14 DAYS FROM EVENT DATE

EVENT DAY | FINAL PAYMENT COLLECTED | ENJOY!



VENUE RULES & POLICIES

1

Smoking Policy: Smoking is strictly prohibited within the venue and within 25 feet of any entrance. Designated smoking areas can be found outside of the main entrance, down the steps & to the left.

2

Alcohol and Beverages: No outside alcoholic beverages are permitted inside Stone Water. Guests within any event may be carded if Stone Water's staff deems necessary. No alcohol is permitted to leave the premises.

3

Decorations and Alterations: You're welcome to decorate the venue to suit your event theme, but please consult with our team for approval of major decorations or alterations. Any decorations must be non-destructive and removed at the end of the event.

No confetti, glitter, or loose materials are permitted.

Helium-inflated balloons must be inflated and attached to a weight prior to entering the building.

All events are allotted one hour ahead of the event start time to decorate.

4

Capacity Limits: The maximum occupancy for the venue must be strictly adhered to for safety reasons. This includes both indoor and outdoor areas.

For all private events renting a dining room, if the guest count falls above or below the minimum or maximum capacities, Stone Water reserves the right to change the room in which the event occurs.

5

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.

6

Deck Rental: Outdoor deck space is only available with private room rentals. The deck is divided into 3 separate sections: North, South Main, & South Side. The South Main deck is only available in addition to the South Side deck.

7

Electronic Media: Stone Water provides building-wide Pandora radio. A speaker and microphone is available for use if needed. Live entertainment is not permitted for non-buyout events.

Privately sourced musicians / entertainment for Buyout Events must be approved prior to booking.

8

Contract: A deposit & contract signature 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 total. This deposit will be applied towards the final bill and indicates acceptance of all terms and policies.

All deposits are non-refundable.

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. An additional cash tip is required for our Event Manager equivalent to 4% of the event subtotal.

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 and changes or add-ons, but we cannot guarantee if it will be possible.

9

Clean-Up and Waste Disposal: The event area must be left in the same condition as it was found. All trash and debris must be properly disposed of in designated receptacles. Failure to clean up may result in additional cleaning fees.

All dining rooms must be vacated within 30 minutes of the contracted end time.

10

Damages and Liability: The client assumes full responsibility for any damage caused to the venue's property or equipment during the event.

FREQUENTLY ASKED QUESTIONS

F

Q: What is the capacity of your venue?

A: Our venue can accommodate up to 175 seated guests or 275 standing guests. Our South Dining Room can accommodate between 30 to 50 guests either seated or standing, while our North Dining Room can accommodate up to 80 seated guests and 100 standing guests.

Q: What is included in the rental package?

A: Our rental packages include tables, chairs, basic lighting, basic menu design, and our house linens. Additional services like custom menus, custom linen colors, and event design services can be purchased as add-on services.

Q: Can I bring my own vendors?

A: Yes, you're welcome to bring your preferred vendors for photography, videography, florists, and other services. We can also provide recommendations if needed.

Q: What is the deposit amount, and is it refundable?

A: The deposit amount varies based on the event size and duration but is 25% of the estimated final total. A deposit is required to secure the booking and is nonrefundable according to our cancellation policy outlined in the contract.

Q: Can I tour the venue before making a decision?

A: Absolutely! We encourage all clients to schedule a tour with our Event Manager to see the venue in person and discuss your event needs.

Q: Can I decorate the venue to fit my event theme?

A: Yes, you can decorate the venue to match your event theme. However, please consult with us regarding any major decorations or alterations to ensure they comply with safety and venue guidelines.

Q: What is your rescheduling or cancellation policy?

A: Our rescheduling and cancellation policies are outlined in the contract. Generally, rescheduling is possible based on availability. Cancellations result in a forfeiture of all deposits paid.

A

Q

CONTACTS



EVENT MANAGER

Karissa Leifken



PHONE

(973) 810 3858 ext. 3



EMAIL

events@stonewaternj.com

SUBMIT AN INQUIRY!



BOOK A MEETING!

