



The Point, Broomes Island, Maryland

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.*





BANQUET ROOM FEES

	<i>Peak Season</i> <i>Weekdays/Weekends</i>	<i>Off-Peak</i> <i>Weekdays/Weekends</i>
<i>Solomons Pier</i>		
<i>Patuxent View</i>	\$750./1,200.....	\$500./1,000.
<i>Sunset Deck</i> ...11-3pm weekdays only.....		\$1500.
<i>Kingfishers</i>		
<i>Captain's Quarters</i>	\$250./500.....	\$250./500.
<i>Stoney's Broomes Island</i>		
<i>Warren Denton Room</i>	\$750./1,500.....	\$500./1,000.
<i>Upper Deck</i> ...4 hour event.....		\$1,500.

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

Available upon request for an additional charge.



BEVERAGE SERVICES

<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

<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,</i>	
<i>Jim Beam Bourbon, Cuervo Gold Tequila.....</i>	<i>\$7.</i>
<i>House Choice Bottled Beer.....</i>	<i>\$4.</i>

Premium Bar

<i>Grey Goose Vodka, Bombay Sapphire Gin, Myer's Rum,</i>	
<i>Glen Fiddich Scotch, Maker's Mark Bourbon,</i>	
<i>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 Broome's Island).



STATIONARY HORS D'OEUVRES

The following are priced per Person.

**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, by table, or buffet style.

The following are priced per 100 pieces.

<i>Crab Crostini.....</i>	\$250
<i>Jumbo Shrimp Cocktail 8-12 ct.....</i>	\$325.
<i>Barbeque Shrimp.....</i>	\$275.
<i>Barbeque Scallops.....</i>	\$175.
<i>Lightly Breaded Fried Oysters.....</i>	\$175.
<i>Lightly Breaded Fried Shrimp.....</i>	\$250.
<i>"Stoney's" Crab Balls...1oz./2oz.....</i>	\$295./595.
<i>Jalapeno Poppers.....</i>	\$130.
<i>Imperial Stuffed Mushrooms.....</i>	\$275.
<i>Clams Casino.....</i>	\$250.
<i>Oysters Rockefeller.....</i>	\$225.
<i>Oysters Imperial.....</i>	\$300.
<i>Buffalo Rockfish Bites.....</i>	\$120.
<i>Buffalo Wings.....</i>	\$130.
<i>Sesame Encrusted Teriyaki Tuna.....</i>	\$250.
<i>Hushpuppies & Fried Teriyaki Green Beans Combo.....</i>	\$80.
<i>Hushpuppies.....</i>	\$75.
<i>Italian Meatballs.....</i>	\$125.
<i>Swedish Meatballs.....</i>	\$125.
<i>Coconut Shrimp 16-20 ct.....</i>	\$275.

Other items may be available upon request for an additional charge

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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

Roasted Redskin Potatoes

Mashed 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.....\$35.

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

New York Strip & BBQ Shrimp.....\$29.

Our choice cut strip with 3 bacon wrapped barbequed 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.....\$25.

Split chicken breast stuffed with our signature crab imperial

Chicken Marsala.....\$22.

Juicy chicken breast smothered in rich marsala sauce



PLATED ENTRÉE SELECTIONS CONTINUED

Landfare

<i>Filet Mignon.....</i>	<i>\$35.</i>
<i>10oz. filet grilled medium rare</i>	
<i>New York Strip.....</i>	<i>\$27.</i>
<i>14oz. strip grilled medium rare</i>	
<i>The Vegetarian.....</i>	<i>\$21.</i>
<i>Pasta of the day with portabello mushrooms, roasted red peppers & spinach in a pesto cream sauce with garlic bread</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>\$27.</i>
<i>With our classic crab imperial</i>	
<i>Softshell 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>

Desserts

Ask about our available specialty desserts

*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
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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 Medly

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 origional 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

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SPECIALTY DESSERTS

- * Truffles, assorted flavors.....\$1.50 per.
- * Filled Phyllo Cups, assorted flavors.....\$2 per.
Filled with Creme Brulee, 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.

4" Baby Cakes

- 2 Layers, Serves 4.....\$15 per.
 - Coconut Cake
 - Chocolate Cake with Vanilla Butter Cream
 - White Cake with Vanilla Butter Cream
 - Lemon Cake with Lemon Curd Filling
 - Mexican Chocolate Cake
 - Chocolate Chambord Cake
 - Chocolate Mousse Cake
 - Chocolate Surprise Cake
 - Flourless Chocolate Cake
 - Cheesecake Varieties

9" Layer Cake

- 3 Layers, Serves 12-14.....\$50 per.
 - Kahlua Black Forest
 - Hazelnut Torte
 - Mocha Cappuccino

Bundt Cakes

- Serves 12-14.....\$46 per.
 - Orange Chocolate Cake
 - Ring of Coconut Fudge Cake
 - Chocolate Bailey's Cake
 - Also available in Kahlua, Grand Matnier, or Chambord

Other items may be available upon request for an additional charge

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NOTES: