



WEDDINGS



THE STONEBREAKER HOTEL

Vows Made. Stories Begin.

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# Greetings From Markham Hill

Set atop Markham Hill, where the light lingers and the house remembers, your celebration finds its place among well-worn floorboards, quiet gardens, and rooms that hold more than one kind of story. Here, it's not about spectacle — it's about meaning. A gathering of people you love. A slow meal. A dance beneath old beams.

We welcome you as a host would: with intention, with warmth, and without hurry. Our team moves quietly in the background, tending to the needed things. From the meadow ceremony to a late toast in the lounge, the day feels like it's always belonged to you. No templates. No rehearsed magic. Just a setting that gives you space to mark something real.

Your guests will eat well. They'll wander. They'll feel something they can't quite name. This is not a venue built for weddings. It's a place built for people - and some of them get married here.

At The Stonebreaker, weddings aren't orchestrated — they unfold. We welcome you to let something true take its shape

*From The Stonebreaker Team*





## Celebrating Every Moment

### Wedding Shower

A wedding shower at The Stonebreaker is less about the performance and more about presence — a few fine pieces, a table set with care, and the people who've known you longest. The house and hill offer quiet places to sit, toast, and share what brought you here.

### Bachelor/Bachelorette Party

However you choose to mark the moment — a slow afternoon, a spirited night, or something in between — The Stonebreaker offers space for it. Think long walks, porch laughter, shared drinks, or stillness in good company. No itinerary, just intention. Bring your people. Let the rest shape itself.

### Rehearsal Dinner

The night before is often the most tender. One last evening before vows are spoken, when everyone is still a little undone and a little closer than usual. Here, dinner is unhurried, the wine is poured without asking, and your only task is to be with the people who matter most. We'll handle the details — the rest is yours to savor.

### Welcome Party

A welcome gathering at The Stonebreaker is a quiet kind of introduction — a fire pit, a plate passed, stories exchanged across porch beams or under string lights. The mood is loose. The night feels early. And the celebration hasn't even started yet.





# Your Stonebreaker Wedding

## Your Ceremony

Whether you envision a serene outdoor courtyard or a refined indoor ballroom, our ceremony spaces are crafted to reflect your style. We welcome both intimate gatherings and grand celebrations, ensuring your ceremony is as personal and meaningful as your love.

## Ceremony Features

- Beautiful Indoor and Outdoor Spaces: Choose from our refined indoor ballroom or scenic outdoor courtyard, each thoughtfully designed to suit celebrations of any style and size.
- Exclusive Access for Photography: Enjoy the opportunity to capture stunning moments across The Stonebreaker's picturesque grounds, ensuring timeless memories.
- Dedicated Coordination Team: Our experienced team ensures every detail flows seamlessly, so you can stay fully immersed in the joy of your day.
- Custom Setup and Décor: Work closely with your selected designers to create a personalized setting that perfectly reflects your vision.

## Included in Your Ceremony

Reserved Rehearsal Space

Tables & Chairs for up to 300 (Barn location)  
Outdoor Space guests will need to provide their own table and chairs.

Photography access to grounds for engagement or wedding photos beforehand

## Ceremony Options

- The Barn - Pricing starting at \$1500
- The Meadow - Pricing starting at \$1500
- The Front Lawn - Pricing Starting \$2000
- Additional fees may apply for inclement weather plans. Ask your planner for details.

# Your Stonebreaker Wedding

## Your Reception

Celebrate in style with a reception that's tailored to your vision. Our flexible spaces offer the perfect backdrop, whether it's an intimate dinner or a grand celebration. From seamless service to flawless setup, every element is arranged so that you can focus on enjoying each special moment with your loved ones.

## Reception Inclusions

- Menu tasting with Banquet Chef for two
- Get ready Rooms for Bride and Groom
- Complete set up of tables and chairs, standard place settings, linens and napkins
- Cake Cutting available for additional charge





# The Barn on Markham Hill

## Event Space Capacities

Our iconic barn is the centerpiece of The Stonebreaker’s event spaces. Weathered in just the right ways, refined in all the right places. Spacious, versatile, and utterly unforgettable. Up to 340 guests (standing) or 250 (seated) Climate-controlled for year-round comfort Includes tables, chairs, linens and place settings Seamless access to surrounding meadows, lounge areas, and ceremony sites.

Whether you’re saying your vows under an open sky or dancing late into the night inside the barn, this space holds every moment with quiet strength.

## Ceremony & Celebration Sites

Large Meadow	.....	up to 500 guests
Small Meadow	.....	up to 300 guests
The Courtyard	.....	up to 100 guests for intimate vows or cocktails
Private Dining Room	.....	up to 10 guests for rehearsal dinners or quiet toasts
Hidden Lounge & Parlor	.....	up to 45 guests, perfect for gathering your closest circle

## Non-Peak Season (*January – May*)

SUNDAY – THURSDAY	FRIDAY & SATURDAY
\$1,500 F&B Minimum	\$2,500 F&B Minimum
6 Hour Rental	8 ½ Hour Rental
\$2,500 F&B Minimum	
12 Hour Rental	

## Peak Season (*June – December*)

SUNDAY – THURSDAY	FRIDAY & SATURDAY
\$1,500 F&B Minimum	\$5,000 F&B Minimum
6 Hour Rental	8 ½ Hour Rental
\$2,500 F&B Minimum	\$1,500 Space Rental
12 ½ Hour Rental	

## CATERING

### Hors D'oeuvres

minimum order of 24 each, priced by the piece

#### Crispy Prosciutto Skewers

Melon and Basil Hot Honey \$6 *per piece*

#### Roasted Local Tomato and Mozzarella

Crostini and Balsamic Reduction \$6 *per piece*

#### Bourbon Togarashi Seared Tuna

Tortilla Chip, Avocado Mousse, Finger Lime \$ 8 *per piece*

#### Rock Shrimp Cocktail

Yuzu and Wakame \$9 *per piece*

#### Fig and Goat Cheese Phyllo Cup

Smoked Almonds \$6 *per piece*

#### Lobster Hush Puppy

Lemon Aioli \$9 *per piece*

#### Vegetable Spring Roll

Thai Chili \$6 *per piece*

#### Mini Crab Cake

Southern Remoulade \$9 *per piece*

#### Stuffed Mushroom

Choice of Sausage or Vegetarian \$7 *per piece*

#### Mini Hot Chicken Biscuit

Chicken Confit with Nashville Hot Spice and Hot Honey \$9 *per piece*

#### Spinach and Artichoke Tartlet

Pickled Jalapeno and Peppadew Jam \$6 *per piece*

#### Southern Squash Fritter

Creme Fraiche, Chive, House Pickled Squash \$6 *per piece*

## MENU





## Boards/Displays

### Charcuterie Board

Assorted Cured Meats, Vegetables, Olives, Dried Fruits, Nuts, Honeycomb Serves 25 \$200

### Cheese Board

Assorted Local Artisan Cheeses, Crackers, Crostini, Nuts, Honeycomb, and Fruits Serves 25 \$200

### Fruit Board

Assorted Fresh Fruits, Berries, Herbs Serves 25 \$175

### Mediterranean Display

Roasted Garlic Hummus, Baba Ghanoush, Olive Tapenade, Crispy Pita Chip, Whipped Feta with Cucumber and Bill, Fresh Vegetables \$18 per guest

### Fresh Greens Display

Baby Spinach, Arugula, Baby Gem Lettuces, Shaved Farm Vegetables, Crispy Bacon Lardons, Local Tomatoes, Assorted Cheeses, House-made Croutons, Buttermilk Ranch, White Balsamic Vinaigrette, Red Wine Vinaigrette \$18 per guest

Add Grilled Chicken, Steak, or Shrimp for an additional fee. (\$5 for chicken or beef, \$7 for shrimp per guest)

### Macaroni and Cheese Display

Pimento Bacon Mac and Cheese, Truffle Parmesan, Lobster Mac and Cheese \$20 per guest

## Boards/Displays

### Pasta Display

Sundried Tomato Fettucine Alfredo, Farm Vegetable and Pesto Farfalle, Tomato and Basil Tortellini \$20 per guest

Add Grilled Chicken, Steak, or Shrimp for an additional fee. (\$5 for chicken or beef, \$7 for shrimp per guest)

### Taco Station

Pulled Chicken, Pork Carnitas, Carne Asada, Chorizo, Farm Vegetables, Corn Tortillas, Pico De Gallo, Pickled Onions, Pickled Jalapeño, Shredded Lettuce, Guacamole, House Salsa, Cilantro Lime Crema \$22 per guest

### Sliders

Grilled Hamburger, Brined Chicken, Pulled Pork served with Spicy Ketchup, Whole Grain Mustard, House Barbecue Sauce, House made Pickles, Sliced Tomato, Local Lettuce, Southern Cole Slaw, Bacon Jam, Farm Vegetables \$28 per guest

### Fried Rice

Steamed Rice, Sweet Soy Chicken, Sweet Chili Shrimp, Stir Fry Vegetables, Crispy Broccoli, Crispy Wontons, Rice Noodle Salad, Vegetable Spring Roll \$20 per guest

### Shrimp and Grits

Grilled Shrimp with Creamy Grits, Sweet Corn, Roasted Local Tomatoes, Andouille Sausage Gravy, Scallions, Bacon Lardons, Sauteed Mushrooms \$19 per guest

## CATERING

### Salads

#### Caesar

Hearts of Romaine, Pulled Bread Crouton, Parmesan, Caesar Dressing \$10 per guest

#### Garden Greens

Baby Greens, Heirloom Tomato, Cucumber, Carrot, Fresh Herb Ranch or House Vinaigrette \$9 per guest

#### Fresh Greens

Field Greens, Corn, Marinated Tomato, Basil, Dates, Spiced Pecans, Sweet Onion Vinaigrette \$11 per guest

#### Strawberry Spinach

Fresh Baby Spinach, Strawberries, Candied Pecan, Parmesan Cheese, White Balsamic Vinaigrette \$11 per guest

#### Bacon and Beet

Roasted Beet and Carrot, Feta Cheese, Frisee and Spinach with Warm Bacon Dressing or Sherry Vinaigrette \$11 per guest

## MENU





## CATERING

### Mains-Buffer Style

cost includes salad and sides

#### Beef

Slow Roasted Beef Tenderloin with Bordelaise and Mushroom Ragout \$55 per guest

Grilled Tenderloin Medallions with Collard Green Kimchi \$50 per guest

Braised Beef Pot Roast with Dr. Pepper Demi Glace \$45 per guest

Sliced Tenderloin and Grilled Shrimp with Bordelaise and a Chimichurri Butter \$60 per guest

#### Chicken

Parmesan Crusted Chicken and Braised Red Onion \$38 per guest

Chicken Calvados with an Apple Bread Stuffing and Balsamic Glaze \$40 per guest

Seared Airline Chicken Breast topped with Tomato Bacon Jam and Compressed Melon \$40 per guest

Chicken Breast with Blackberry Barbecue Bordelaise \$38 per guest

## MENU

### Mains-Buffer Style

cost includes salad and sides

#### Pork

Spiced Honey Glazed Pork Chop with Chili Apple Slaw \$40 per guest

Pork Shoyu-seared Pork Loin with Ginger, Soy, Brown Sugar Glaze and a Pineapple Bell Pepper Slaw \$42 per guest

Pulled Pork Barbecue-Classic Pork Barbecue-Classic Pork Barbecue \$35 per guest

#### Fish

Grilled Mahi Mahi with Mango Salsa \$45 per guest

Atlantic Cod Piccata with a Lemon Caper Sauce \$45 per guest

Blackened Atlantic Salmon with Chili Lemon Butter \$50 per guest

## CATERING

### Starches

Garlic Mashed Potatoes  
Wild Rice Pilaf  
Chimichurri Sweet Potatoes  
Green Olive Smashed Potatoes  
Herb Roasted Red Bliss Potatoes  
Creamy Cheddar Polenta  
Wild Mushroom and Herb Risotto

### Vegetable

Honey Glazed Carrot  
Crispy Brussels Sprouts  
Roasted Broccoli and Cauliflower with Pesto  
Southern Green Beans  
Grilled Asparagus  
Wilted Greens

## MENU





## CATERING

### 1st Tier

**standard package**      \$20 per person - 4 hours

#### All Domestic Beer

*Bud Light, Miller Lite, Michelob Ultra, Coors Light*

#### House Wines

**Champagne**      *Pol Renee*

**Reds**      *Unknown Author Cabernet,  
Block Nine Pinot Noir*

**Whites**      *Unknown Author Chard,  
Luna Nuda Pinot Grigio,  
Archetype Sauv Blanc*

**Rose**      *Lago*

## PACKAGES

**premium package**      \$25 per person - 4 hours

#### All Domestic and 2 x Craft Beer

*Bud Light, Miller Lite, Michelob Ultra, Coors Light*

#### Craft Beers: Choose 2

<i>Lost Forty's 2nd Rodeo</i>	<i>Love Honey Bock</i>
<i>New Province Spacesuit</i>	<i>De Ray Mexican Lager</i>
<i>Wrecker Series</i>	<i>Montucky Cold Snacks</i>
<i>Fossil Cove Session IPA</i>	<i>High Noon Assorted Flavors</i>
<i>Ozark Cream Stout</i>	<i>Flyaway Wheat</i>
<i>Bike Rack Strawberry</i>	<i>Bentonville Brewery</i>
<i>Lemonade Lager</i>	<i>Space Goose</i>

#### House Wines

**Prosecco / Champagne**      *La Marca Prosecco / Jean Louis Champagne*

**Reds**      *Unknown Author Cabernet,  
Block Nine Pinot Noir*

**Whites**      *Unknown Author Chard,  
Luna Nuda Pinot Grigio,  
Archetype Sauv Blanc*

**Rose**      *Lago*

## CATERING

### 2nd Tier

**1st floor package \$35 per person - 4 hours**

*basic cocktail service (mix drinks) lower shelf alcohol*

#### All Domestic and 2 x Craft Beer

*Bud Light, Miller Lite, Michelob Ultra, Coors Light*

#### Craft Beers: Choose 2

Lost Forty 92nd Roads	Love Honey Bock
New Province Spacesuit	De Ray Mexican Lager
Wrecker Series	Montucky Cold Snacks
Fossil Cove Session IPA	High Noon Assorted Flavors
Ozark Cream Stout	Flyaway Wheat
Bike Rack Strawberry	Bentonville Brewery
Lemonade Lager	Space Goose

#### House Wines

Prosecco / Champagne	La Marca Prosecco / Jean Louis Blanc de Blanc Brut
Reds	Finca Lalande Malbec, Danaus Spanish Red Blend
Whites	Mezzacorona Pinot Grigio, Prost Riesling
1x Special Cocktail	Bride's Choice \$20 per hour

## PACKAGES

### 3rd Tier

**top floor package \$50 per person - 4 hours**

*all cocktail service (signature drinks) mid shelf alcohol*

#### All Domestic and 2 x Craft Beer

*Bud Light, Miller Lite, Michelob Ultra, Coors Light*

#### Craft Beers: Choose 2

Lost Forty 92nd Roads	Love Honey Bock
New Province Spacesuit	De Ray Mexican Lager
Wrecker Series	Montucky Cold Snacks
Fossil Cove Session IPA	High Noon Assorted Flavors
Ozark Cream Stout	Flyaway Wheat
Bike Rack Strawberry	Bentonville Brewery
Lemonade Lager	Space Goose

#### Mid Level Wines: (plus 2nd tier options)

Extra Brut/ Rose	Torrontes Extra Brut / Pink Salt Rose
Reds	Morgan Cote du Crows, Raeburn Pinot Noir, Castellani Sangiovese
Whites	Lovely Creatures Chardonnay, Chateau Ducasse White Blend, The Fabelist Sauv Blanc
2x Special Cocktails + Champagne Toast	Bride and Groom choice \$30 per hour



## CATERING

### 4th Tier

**honeymoon suite package** \$65 per person - 4 hours

*Full Bar - (Your choice of cocktail) Top Shelf - this includes the bride and groom specialty cocktail*

**All Packaged Beer**

**Mid Level to Special Reserve List Wines (Your Choice)**

**Champagne of Choice** \$40 per hour



Item Based on Consumption	Details	Prices
Domestic Beer	<i>Miller Lite, Bud Light, Michelob Ultra, most domestic bottles and cans</i>	\$5
Craft Beer	<i>Fat Tire, Bluewing Flyway, Lagunitas, Dogfish Craft Beer</i>	\$8
Keg Beer	<i>\$30 keg deposit</i>	1/6 Barrel - \$100   Full Keg - \$300   Premium Kegs - Market Value
House Wines	<i>Seasonal house wines on our specialty selected list</i>	\$50
Premium Wines	<i>Mid-priced wines off the list with all varietals available</i>	\$60 - \$70
Reserve Wines	<i>A limited but delicious selection of our Reserve Wine List</i>	\$100 and Up
Mixed Drinks	<i>Standards Mixed Drinks, Gin and Tonics, Jack and Coke, Rum and Sprite</i>	\$8 - \$10
House Cocktails	<i>Margaritas, Martinis, Cosmos, Moscow Mules, Manhattans</i>	\$12
Signature Cocktails	<i>Your choice of our elevated drinks on our Signature Cocktail list (subject to seasonal change)</i>	\$14
Specialty Cocktails	<i>Outsourced Specialty Cocktails: Bride and Groom choice cocktails, Birthday Girl Drinks etc.</i>	\$15



## Preferred Vendor List

### Diamond Training

479.312.0296

info@thedybgroupp.com

1545 w 15th st suite #5  
Fayetteville, Ar 72701

*Fitness*

### Face Foundrie

479.526.5577

rogers@facefoundrie.com

2203 S Promenade Blvd  
#8108, Rogers, AR 72758

*Skin Care*

### Live Well Lead Better

sandy@livewellleadbetter.com

*Meditation/Yoga/  
Stress Relief*

### With Great Love

913.660.5861

emily@wglevents.com

*Planning*

### Party Pro Rentals

479.659.9735

events.ar@partyprorentals.com

3384 W Sunset Ave,  
Springdale, AR 72762

*Event Rentals*

### Kindred Provisions

469.858.1793

kindredprovisionsnwa@gmail.com

20323 E Hwy 412 Suite 103,  
Springdale, AR 72764

*Event Rentals*

### Tipton Hurst

Meredith Miller

mmiller@tiptonhurst.com

5204 Village Pkwy  
#5Rogers, AR 72758

*Floral Design*

### Rose of Sharon

479.973.0588

studio@roseofsharonar.com

1726 Elm Springs Rd,  
Springdale, AR 72762

*Floral Design*

### DJ Rumford Still Spins

404.667.6242

djrumfordstillspins@gmail.com

*Entertainment*

### Premier Live Music

www.smoothmanmusic.com

*Entertainment*

### Chewk's Cookies

479.225.3968

www.chewkscookies.com

205 W Dickson St,  
Fayetteville, AR 72701

*Desserts*

## Client Event Policy

To ensure the safety, integrity, and enjoyment of all events held at The Barn, the following policies must be adhered to without exception:

### Guarantees

- A **guarantee of the number of persons attending** is required by **10:00 a.m. fourteen (14) days** prior to the event day.
- You will be charged for the guarantee or the number served, whichever is greater.
- If no guarantee is provided, the original number of guests as noted on the Banquet Event Order (BEO) will be used for billing.
- An increase in guarantee within the **three-business-day period** will become the set and final guarantee.

### Dietary Restrictions & Allergies

- Special meals must be included in the guarantee count.
- Vegetarian and kosher meals are available upon request.
- Please notify the catering team of **any dietary restrictions or allergy accommodations** no later than the guarantee deadline.

### Serve Time

- Event serve times are outlined in your **Banquet Event Order (BEO)**.
- **Extensions to service time must be coordinated with your catering representative and may incur additional charges.**

### Service & Labor

- **Chef Attendant (for displays and carving stations):** \$150 per attendant / 2 hrs. (\$50 per additional hour, **1 chef required per 75 guests**)
- **Coat Check Attendant:** \$150 per attendant (**1 attendant per 100 guests**)
- **Additional Event Team Member:** \$100 per server, per hour (4-hour minimum)
- **Bartender:** \$200 per attendant / 4 hrs. (\$50 per additional hour, **1 bartender required per 75 guests**)

### Menu Selections

- Menu and beverage selections must be submitted **no less than sixty (60) days** prior to the event date.
- Final guaranteed attendance must be confirmed **fourteen (14) days prior**. This number will be the minimum charged.
- Meal selections must be received no later than **fourteen (14) business days prior** to the function and cannot be changed after submission.
- Any meals served above the guaranteed count will be billed accordingly.



## Client Event Policy

### Safety & Security

- **Open Flames:** Absolutely no open flames are permitted anywhere on the property (candles, sparklers, fireworks, fire pits, etc.).
- **Security Requirement:** For events with **250+ guests**, the client must provide a minimum of **one (1) licensed security guard**. Proof of contract is required in advance.

### Event Hours

- **Start Times:** Event setup may not begin before **8:00 a.m.**, unless approved in writing by The Stonebreaker.
- **End Times:** All events must **conclude by 11:30 p.m.**, with all guests vacating the space no later than this time.
- **Load-Out:** Vendors and event teams must complete all breakdown and removal by **12:30 a.m.** unless otherwise approved in writing.

### Noise & Entertainment

- All amplified music, entertainment, or announcements must end by **10:00 p.m.** to ensure a timely guest departure.
- Sound levels must remain within limits set by The Stonebreaker to ensure compliance with city ordinances and to protect the comfort of neighboring properties.
- The Stonebreaker reserves the right to monitor and adjust sound levels at any time during the event.

### Compliance

- Events exceeding the approved time limits or sound restrictions may be subject to additional fees and/or early termination of the event.
- Repeated or willful violations may result in forfeiture of deposits and denial of future bookings.

### Vendors

- **Vendor Check-In/Out:** Clients are responsible for coordinating all vendor arrivals and departures.
- **Vendor List:** A full list of vendors must be submitted **48 hours** prior to the event.

### Food & Beverage

- **Alcohol:** No outside alcohol is permitted. All alcohol must be provided by The Stonebreaker.
- **Catering:** No outside caterers are permitted. All food service must be provided by The Stonebreaker's culinary team.

## Client Event Policy

### Property Rules

- **Smoking is prohibited anywhere on property, no exceptions.**
- **Weapons:** Firearms and weapons of any kind are strictly prohibited.
- **Courtyard Use:**
  - Available for ceremonies and cocktail hours between 8:00 am – 10:00 pm only.
  - Cocktail hour courtyard rental: **\$2,500++.**
  - Please inquire with the events team for details and availability.
- **Decor:**
  - All decorations must be pre-approved by The Stonebreaker.
  - Decorations may not be affixed to walls, ceilings, or trim without written approval.
  - Clients are strongly encouraged to hire professional florists and designers for décor.

### Cleaning & Damages

- **Excess Cleaning Fee:** \$500 if cleaning is required beyond standard service.
- **Specific Fees:**
  - \$500 for smoking violations.
  - \$500 for cleanup of vomit or other bodily fluids.
- Violations may result in termination of the event without refund.

### Acknowledgment:

By booking The Barn at The Stonebreaker, clients agree to comply with these policies in full. Failure to comply may result in additional charges, forfeiture of deposits, or immediate termination of the event.





THE

STONEBREAKER

ARKANSAS FAYETTEVILLE

HOTEL