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Celebrations

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Vows Made. Stories Begin.

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.
- <u>Exclusive Access for Photography:</u> Enjoy the opportunity to capture stunning moments across The Stonebreaker's picturesque grounds, ensuring timeless memories.
- <u>Dedicated Coordination Team:</u> Our experienced team ensures every detail flows seamlessly, so you can stay fully immersed in the joy of your day.
- <u>Custom Setup and Décor</u>: 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 Roc	om	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)

12-Hour Rental: \$2,500

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

Peak Season (August – December)

SUNDAY - THURSDAY	FRIDAY & SATURDAY
\$1,500 F&B Minimum	8-Hour Rental
6-Hour Rental	\$3,500 F&B Minimum
12-Hour Rental: \$2,500	\$1,500 Space Rental

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



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 Jalepeno, 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 Vegetab;es, 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

Strawberryy 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

Mains-Buffet 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 Chimchurri 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 quest

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

Chicken Breast with Blackberry Barbecue Bordelaise \$38 per guest

Mains-Buffet 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 Potatoe

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



Preferred Vendor List

Diamond Training

479.312.0296 info@thedybgroup.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@partyprorents.com 3384 W Sunset Ave,

Event Rentals

Kindred Provisions

Springdale, AR 72762

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 djrumfordstllspins@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

