



Celebration of Life Package

2025



At Stone Tree, we understand the importance of celebrating the life of a loved one with warmth, care, and dignity. As part of our commitment to the community, we are honored to offer a special way to give back.

Upon request, Stone Tree will donate 5% of the food revenue from your event to Grey Bruce Hospice – Chapman House in Owen Sound, in the name of your loved one. This contribution helps support their vital work in providing compassionate end-of-life care to those in need. It is our privilege to assist you in creating a meaningful gathering while also helping to support this essential service in our community.



www.stonetree.ca

318085 Hwy 6 & 10 Owen Sound, ON N4K 5N6

events@stonetree.ca

519-376-7899 ext 111

Event Spaces

Reception Spaces

Inglis Room

The Inglis Room is one of our indoor reception facility, with skylights that brighten up the room and a 75 inch smart TV. This room is the perfect meeting space. The capacity of the space can hold up to 50 guests (depending on room set-up).

Sydenham Ballroom

The Sydenham Ballroom is our other indoor reception facility, which features a large dance floor, private bar and adjacent outdoor patio. This room also includes a large pull down screen. This large and spacious event space has a capacity of up to 175 guests (depending on room set-up).

Marquee Tent

The Marquee Tent is our outdoor reception facility. Which features a portable dance floor and bar. This large and spacious event facility has the beautiful views of our golf course and has a capacity of up to 200 guests (depending on room set-up).

What's Included

- Use of tables, chairs, flatware, and glassware
- White table linens
- Room set-up
- Wireless internet access
- Bartending and serving staff

Included in the Inglis Room Only

- Use of TV screen that can be connected to your laptop

Included in the Sydenham Ballroom Only

- Wireless Microphone and podium
- Pull-down screen
- Projector available for rent (\$35.00 plus HST)

Event Space Prices

	Full Day	1/2 Day
Inglis Room	\$232.00	\$177.00
Inglis Room & Lounge	\$299.00	\$275.00
Sydenham Ballroom	\$522.00	\$435.00
Marquis Tent	\$1,300.00	\$780.00

Bar Services

A minimum of \$350.00 before tax on alcoholic and non-alcoholic beverage sales is required or an hourly service charge may be applied. The

Host Bar

All refreshments are tracked and charged to one total bar tab for the event host to pay

Cash Bar

Guests are responsible for purchasing their own refreshments and will be charged accordingly.

Donation Bar

Guests are encouraged to contribute to the cost of the bar services by placing a donation jar on the bar. Donations collected are applied to the total bar tab with the balance remaining being the hosts responsibility.

Toonie Bar

Guests pay two dollars for every drink and this amount is applied to the total bar tab for the event. The host of the event is responsible for the remaining balance.

Ticket Bar

Guests are given drink tickets by the event host to be redeemed for a refreshment of their choice. The host then is responsible for the drinks charged for the tickets redeemed.

Menu Options

Note: Gluten-free, vegetarian, vegan, or any allergic requests can easily be accommodated. A \$2.75pp surcharge will be added for each gluten-free and/or vegan guest request.

(Please contact for any special requests or customized menus)

Cold Lunch

Mixed Sandwiches \$6.75 pp ++

- A Mixed Platter of Egg Salad with Fresh Chive, Tuna Salad, Chicken Salad, Turkey Cranberry, and Ham & Cheese Sandwiches on White and Whole Wheat Bread

Assorted Wraps \$7.00 pp ++

- A Mixed Platter of Vegetable, Mighty Caesar Chicken, Southwest Chipotle Steak, and Greek Feta Wraps.

Salad Buffet \$16.99 pp ++

- Featuring a Variety of Crisp Greens, Premium Proteins & Toppings Finished with Flavorful Dressing

Hot Lunch

Shepherd's Pie \$16.25 pp ++

- Served with Warm Rolls

Quiche \$14.25 pp ++

- Lorraine and/ or Florentine

Bolognese or Roasted Vegetable Lasagna \$18.25 pp ++

- Served with Toasted Garlic Bread

Menu Options

Add-Ons

Homestyle Soup \$4.99 pp ++

- Vegetable Beef Barley, Creamy Potato Bacon, Butternut Squash, Minestrone, Broccoli & Cheddar, and Hearty Chicken Noodle (ask for more options)

Salads \$4.99 pp ++

- Garden Salad with Mixed Greens, Arugula, Spinach, Tossed with an Array of Fresh Vegetables Including Cherry Tomatoes, Cucumbers, and Carrots with Your Choice of 3 Dressings
- Caesar Salad with Garlic Croutons, Real Bacon Crumble, Renee's Mighty Caesar Dressing, and Parmesan Cheese
- Coleslaw, Creamy Homemade Coleslaw

Premium Salads \$6.99 pp ++

- Spinach Bacon Salad - Spinach, Mushroom Slices, Bacon, Hard Boiled Egg with Sundried Tomato Dressing
- Greek Pasta Salad with Feta - Red Pepper, Red Onions, Fresh Cucumber, Feta, and Cherry Tomatoes with Greek Dressing
- Waldorf Salad - Apples, Red Seedless Grapes, Celery, and Walnuts, Tossed in a Mayonnaise Dressing
- Mediterranean Salad - Romaine Lettuce, Cucumbers, Tomatoes, Red Onions, and Feta Cheese Tossed in a Greek Inspired Dressing
- Sweet Broccoli Salad - Broccoli, Red Onions, Raisins, Bacon, Cheddar Cheese, Sunflower Seeds, Tossed in Stone Tree's Sweet & Creamy Dressing

Menu Options

Dinner

Roasted Chicken Buffet \$37.50 pp ++

- Rolls & Butter, Garden Salad, Market Fresh Vegetables, Chef's Choice Potato, and a Juicy Roast Chicken Breast Served in Champagne Mushroom Cream Sauce. Top it all off with an Assortment of Desserts

Maple Glazed Ham & Scalloped Potatoes \$34.50 pp ++

- Comes with Rolls & Butter, Your Choice of one Soup or Salad, Seasonal Vegetables, and a Selection of Desserts

Slow Roasted Beef Dinner \$39.25 pp ++

- Comes with Whipped or Roasted Potatoes, Rolls & Butter, Your Choice of one Soup or Salad, Seasonal Vegetables, and a Selection of Desserts

Dessert

Finger Dessert Platter \$4.50 pp ++

- A Variety of Sweets Cut and Displayed Finger Size

Homemade Butter Tarts \$3.99 pp ++

- Your Choice of Walnut, Raisin, Both, or Plain

Large Cookies \$3.00 pp ++

- Chocolate Chip, Oatmeal Raisin, and More

Cake menu available upon request

Menu Options

Party Platters

- Fresh Baked Muffins** \$3.49 pp / \$39.50 per doz ++
• Made From Scratch an Assortment of Muffins
- Vegetable & Dip Platter** \$4.95 pp / \$58.00 per doz ++
• Crisp Seasonal Vegetables Served with our House Dill Dip
- Garlic Hummus Platter** \$4.00 pp / \$46.00 per doz ++
• House Made Hummus Served with Crudites and Fresh Pita
- Cheese & Cracker Platter** \$4.99 pp / \$60.00 per doz ++
• A Platter of Fresh Havarti, Monterey Jack, Cheddar, and Brie Cheeses Served with Assorted Crackers. Premium Selection of Fine Cheeses and Local Accompaniments (honey, chutneys, etc.) Available on Request at Market Price
- Tortillas with House Made Salsa & Guacamole** \$4.95 pp / \$58.00 per doz ++
• Enjoy Perfectly Spiced Crispy Tri-coloured Tortillas with our Deliciously Fresh Tomato & Cilantro Salsa and Guacamole for Dipping
- Warm Spinach Dip OR Philly Cheese Steak Dip** \$4.75 pp / \$56.00 per doz ++
• Goey, Cheesy, and Flavourful House Made Dips Served with Fried Pita Crisps and Tortillas
- Fresh Fruit Platter** \$5.25 pp / \$62.00 per doz ++
• Sliced Seasonal Fresh Fruit Served Platter Style or as Skewers with Strawberry Yogurt Dipping Sauce
- Mixed Sandwiches** \$6.75 pp / \$75.00 per doz ++
• A Variety of Sandwiches Served on White and Whole Wheat Bread
- Assorted Wraps Tray** \$7.00 pp / \$78.00 per doz ++
• A Variety of Wraps

Menu Options

Hors D'Oeuvres

Filopizza Bites	\$3.50 pp / \$40.00 per doz ++
Spanakopita: Spinach & Feta Wrapped in Phyllo	\$2.99 pp / \$32.00 per doz ++
Double Stuffed Mushrooms	\$3.25 pp / \$37.00 per doz ++
Basil, Bocconcini, and Cherry Tomato Pops	\$3.50 pp / \$40.00 per doz ++
Caramelized Apple & Onion Tarts	\$3.75 pp / \$42.00 per doz ++
Smoked Salmon Canapes with Caper Cream Cheese & Cucumber Bites	Market Price ++
Baked Tomato Bruschetta	\$3.25 pp / \$37.00 per doz ++
Bacon Wrapped Dates	\$3.25 pp / \$37.00 per doz ++
Whipped Feta Watermelon Cubes	\$3.25 pp / \$37.00 per doz ++
Chicken and/or Beef Satay	\$3.99 pp / \$45.00 per doz ++
Charcuterie Cones	\$6.99 pp / \$75.00 per doz ++
Black Tiger Shrimp Skewers Poached with White Wine, Lemon, and Herbs	Market Price ++

Booking Info

Information We Need To Reserve Your Event

- Number of people expected to attend
- Proposed date and time
- Your choices for your menu and bar
- Any special requirements for your event

Pricing

Please note that prices are subject to change and are subject to HST.

A 18% facility charge applies to all food and beverage, please refer to the Terms and Conditions for further details.

An additional linen charge will be applied to your bill for any coloured linen, or coloured linen napkins requested.

Please refer to the Terms and Conditions page at the back of the information package for details on deposits.

To Get In Touch

Please call the Events Office at (519) 376-7899, extension 111 or email events@stonetree.ca

Stone Tree Partners



Limited Service, Mid- Level Over Night Accommodations

Located 5 minutes or 2 kilometers from Stone Tree right on Highway 6

880 10th St E, Owen Sound, ON N4K 1T4
(519) 371-9297

Terms & Conditions

<p>No Outside Food & Beverage Permitted Inside Function Room for Personal Consumption</p>	<p>Outside food is not permitted unless approved by the F&B Director for special circumstances (e.g., wedding cake). If approved, service fees will apply, and a waiver must be signed. Outside alcohol is strictly prohibited. Per health regulations, leftover food and beverages cannot be taken home after an event.</p>
<p>Policy on Menu Finalization</p>	<p>Social functions require a minimum of (2) weeks before the event. Meetings or events are required a minimum of (7) days before the event, dietary restrictions and food allergies must be identified at this time.</p>
<p>Banquet Guarantee</p>	<p>A final guarantee is required 72 business hours before the event. Once confirmed, the client agrees to pay for the guaranteed number, provided it does not decrease by more than 10% of the originally contracted number or estimated revenue for social events (whichever is greater). To ensure a seamless experience, we provide 2% more food than the guaranteed number.</p>
<p>Social Function Deposit & Final Payment Procedure</p>	<p>Social - (25%) of estimated food and beverage at the time of signing. (25%) (90) days out, (25%) (30) days out, (25%) (3) days out, and any additional charges from the event are charged to a pre-authorized credit card immediately following the events conclusion. For clients that have direct billing approved for an event, like a Christmas party, the deposit needs to be 33% at the time of signing and the balance due after the event.</p>
<p>Cancellation of a Social Function Based on Revenue Potential</p>	<p>(0%) refunded if cancelled within (30) days, (25%) refunded if cancelled within (31-90) days, (50%) refunded if cancelled within (91-150) days, 100% of the deposit will be refunded if a social function is cancelled (151) days or more in advance. All cancellations must be in writing.</p>
<p>Facility Charge 18%</p>	<p>The Facilities Charge includes a 18% Service Fee on the total food and beverage cost, plus applicable taxes. This fee is distributed to facility employees. Additionally, there is a 5% Administrative Charge on the total food and beverage cost, plus applicable taxes, which covers facility administration and operational costs. Please note that the administrative charge is not a tip, gratuity, or service fee for employees.</p>
<p>Non-Smoking Facility</p>	<p>All public spaces and dining rooms are non-smoking, this includes vaping and medical cannabis.</p>
<p>Alcohol & Gaming Commission of Ontario</p>	<p>All functions held within the facility are bound by the regulations as set out by the AGCO. No alcoholic beverages are to be taken outside of licensed areas. We reserve the right to refuse the sale of alcohol to anyone at any time. Should the event or guest not comply with the laws, the guest may be asked to vacate the premises and the bar may be closed for the remainder of the event.</p>
<p>Additional Signage and Decorations</p>	<p>All signage must be pre-approved by the facility before being put up. The facility reserves the right to take down any signage that has not been pre-approved and is not of professional standard. The use of tape, staples, pins, thumb tacks is prohibited for mounting posters or signs. Signs can only be mounted in the conference rooms/areas of the facility. No rice, confetti or bazooka streamer shooters, etc. are permitted to be used on the premises. The facility reserves the right to impose a surcharge for any extra maintenance or labour as a result of the client disregarding this condition.</p>
<p>Guest Conduct</p>	<p>Each event organizer is responsible for the conduct of all guests within their party. Any damages to the property will be charged to the account accordingly.</p>

Children's Menu Pricing	5 & under Free, 6 to 11 ~ 50%, 12 & above adult price. Ala carte items for children can also be an option, discuss with your event planner.
Menu Pricing Exceptions	(\$7.50) to convert a lunch menu (i.e. Buffet) for service at dinner time.
Function Room Access for the Day of or Day/s Before the Event	Access may be granted to the client if no booking is made for the space (7) days before the event. Otherwise, to guarantee access to the function room before the start of you function that day or day/s before the event is charged.
Room Set-up Changes	A (\$100.00) charge for set-up changes on the day of the event or within (48) hours of the function start time, once the BEO has been signed and agreed upon.
Additional Power is Required	Standard 110v/15 amp service is available. Additional power may be arranged through the facilities maintenance department and a minimum of (10) days notice is required. The charge for this (facility to be determined based on infrastructure) plus a (15%) administration fee will be passed onto the client. Power bars and extension cords are available for rent if required.
Open Flames Candles	Open flames candles are not permitted. Votive-style candles are available for use.
Damages or Loss of Property Clause and Management of Private Functions/Rooms	The facility is not responsible for any damages to or loss of property before, during, or after and event held by their client or their delegates. The facility reserves the right to inspect and control all private function rooms. Arrangements must be made for security of exhibits, equipment or merchandise left inside function rooms via an outside security company. A waiver is to be signed by the client if materials are left inside the facility without proper security in place.
Use of Special Effects	Special effects - The facility must pre-approve any special effects before the function to ensure they are within local regulations and may levy a monitoring fee to ensure client safety.
Premium for Events Held on a Statutory Holiday	A premium labour charge will be applied for events held on a Statutory Holiday.
Alcohol Service Policy	The facility will ensure all local and provincial rules and regulations of responsible alcohol service are adhered to. Alcohol is served between (11:30 a.m.) and (1:00 a.m.) as per our liquor serving license.

<p>Final Payment and Overdue Charges (Interest) on Catering Functions</p>	<p>The final balance on a social is guaranteed in advance by cheque, e-transfer or credit card which is then processed to that credit card after the event. final payment for meeting events for clients with direct billing is approved within (15) days of the final invoicing date. Accounts past due more than (30) days should be charged an interest penalty of (3%) per month.</p>
<p>Labour Charge Applies Under the following Conditions</p>	<ul style="list-style-type: none"> -Before tax cash or host bar rev. under (\$350.00). -Room set-up change on arrival if contrary to the signed banquet event order. -Function room access for a meal function is required more than one hour before service or dinner service delayed due to organizers event timing. Note: if meeting room rental has been applied for the group to access this space before the function, the labour charges would not apply.
<p>Labour Charges</p>	<p>Cashier (@\$20.00/Hr) (Min 4Hrs) Bartender (@\$20.00) (Min 4Hrs) Server (@\$20.00/Hr) (Min 4Hrs) Station Chef/Beef Carver (@\$60.00) flat.</p>
<p>Disclosure</p>	<p>The client will be responsible for determining to whom it needs to disclose any terms of the catering agreement.</p>
<p>Laws and Policies</p>	<p>Each party will comply with all applicable federal, provincial, and local laws and venue rules and policies.</p>
<p>Signing of Banquet Event Orders</p>	<p>All banquet event orders and subsequent changes to banquet event orders must be signed by the client</p>
<p>Signing of Changes or Additions on The Day of the Event</p>	<p>All additions or changes to banquet event orders must be signed by the client. Only the convenor as identified on the banquet event order can make these additions or changes.</p>