



GROUP DINING



RESTAURANT PROFILE

Hearthstone Kitchen & Cellar offers guests pure, carefully crafted house made fare from the highest quality sourced ingredients. At the heart of Hearthstone's comfortable, eclectic interiors stand two rustic wood-burning ovens where savory, authentic dishes are freshly roasted every day. Hearthstone's menu reflects a simple and pure approach to refined cuisine that honors and respects food. Enjoy artisanal salads, shared plates, charcuterie selections and signature entrees made from scratch, while also indulging in wine from Hearthstone's impressive wine list.

VENUE FEATURES

OUTDOOR, INDOOR & PRIVATE OPTIONS AVAILABLE UP TO 150 PEOPLE
FULL SERVICE BAR • 14 BIG SCREEN TVS



SPACE AVAILABILITY

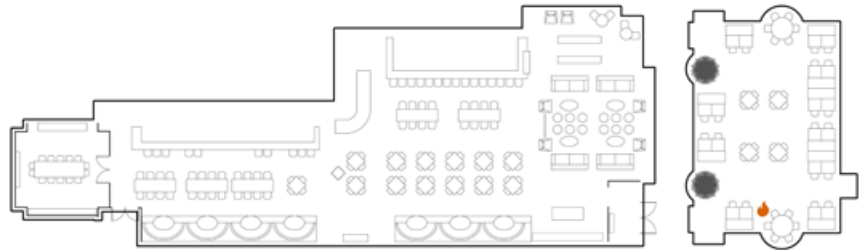
FEATURES

5400 SQ. FT
FULL VENUE: 200 SEATED
(STANDING RECEPTION 300)

MAIN DINING ROOM: 125 SEATED
(RECEPTION 200)

PRIVATE DINING ROOM: 12-28 SEATED
(STANDING RECEPTION: 30)

PATIO: 82 SEATED
(STANDING RECEPTION: 100)



Full venue buyouts are available for groups up to 150 people.
Occupancy limits are subject to change based on local government guidance.



Our eclectically appointed Private Dining Room showcases our expansive wine collection and can seat up to 28 guests.



Our picturesque patio complete with wood burning firepit is the perfect location for groups up to 85 guests seated or 100 reception style.

Sunday - Thursday 5:00pm - 9:00pm; Friday & Saturday 5:00pm - 10:00pm
Brunch: Saturday & Sunday 10:00am - 3:00pm

FAMILY STYLE DINNER \$45 (PER PERSON)

Choose 3 Appetizers

APPLE & QUINOA SALAD

chickpea + apple + gouda + roasted pumpkin seeds

SHAVED BRUSSEL SPROUT "CAESAR"

creamy caesar dressing + parmesan

CRISPY CALAMARI

zucchini + cherry pepper aioli + fresh lemon

JALAPEÑO CURRY HUMMUS

crispy vadouvan chickpeas + parmesan lavash

PEPPERONI PIZZA

spicy pepperoni + basil + marinara

Choose 2 Entrees

TRUFFLE PASTA

peas + prosciutto + truffle cream

add chicken 6

ROASTED CHICKEN

arugula salad + herb jus

HANGER STEAK

shoestring french fries + truffle aioli

CALABRIAN SHRIMP PASTA

jumbo shrimp + spaghetti + calabrian chili + zucchini + lemon

Choose 2 Sides

STEAMED BROCCOLI

fresh lemon + EVOO

ROASTED GARLIC MASHED POTATOES

chives + sweet butter

CRISPY BRUSSEL SPROUTS

applewood smoked ham + apples + lemon

CHEF'S NIGHTLY SELECTION OF MINI DESSERTS

LET'S CELEBRATE • Add a round of our signature shots!

\$10 PER SHOT

SPARKPLUGS • LEMON DROP • GREEN TEA • BIRTHDAY CAKE

Menu does not include beverage

All non-exclusive groups are subject to prevailing tax, 18% gratuity and 4% large party service fee

All exclusive/full-venue buyouts are subject to prevailing tax, 19% gratuity and 5% large party service fee





3 COURSE PLATED DINNER • \$55 (PER PERSON)

Starter • Choose One

APPLE & QUINOA SALAD

chickpea + apple + gouda + roasted pumpkin seeds

-or-

SHAVED BRUSSEL SPROUT “CAESAR”

creamy caesar dressing + parmesan

Choice of Entrée Onsite

Onsite Selection Available for Groups up to 60 People.

Entree's Must be Pre-Selected for Groups Over 60 People.

ROASTED CHICKEN

arugula salad + herb jus

-or-

BRAISED SHORT RIB

butternut squash + truffle ricotta + charred brussels sprouts + crispy sweet potato

-or-

SHRIMP & GRITS

white cheddar + chorizo

Sides • Shared For Table • Choose 2

STEAMED BROCCOLI

fresh lemon + EVOO

ROASTED GARLIC MASHED POTATOES

chives + sweet butter

MAC & CHEESE

fontina

Dessert • Choose One

GLAZED DONUT BREAD PUDDING

custard + warm cherry compote + vanilla ice cream

BUTTERSCOTCH PUDDING

cookie butter crunch + whipped cream

LET'S CELEBRATE • Add a round of our signature shots!

\$10 PER SHOT

SPARKPLUGS • LEMON DROP • GREEN TEA • BIRTHDAY CAKE

Menu does not include beverage

All non-exclusive groups are subject to prevailing tax, 18% gratuity and 4% large party service fee

All exclusive/full-venue buyouts are subject to prevailing tax, 19% gratuity and 5% large party service fee



4 COURSE PLATED DINNER • \$65 (PER PERSON)

Salad • Choose One

APPLE & QUINOA SALAD

chickpea + apple + gouda + roasted pumpkin seeds

SHAVED BRUSSEL SPROUT “CAESAR”

creamy caesar dressing + parmesan

Appetizer • Shared for the table • Choose One

CHEF’S MEAT & CHEESE BOARD

assorted meats & cheeses + mustard + toast

D.O.C. FLATBREAD

mozzarella + basil + tomato sauce

Choice of Entrée Onsite

Onsite Selection Available for Groups up to 60 People.

Entrée’s Must be Pre-Selected for Groups Over 60 People.

ROASTED CHICKEN

arugula salad + herb jus

HANGER STEAK

shoestring french fries + truffle aioli

MEDITERRANEAN BRANZINO

lobster risotto + asparagus + citrus beurre blanc

Sides • Shared for the Table • Choose 1

STEAMED BROCCOLI

fresh lemon + EVOO

ROASTED GARLIC MASHED POTATOES

chives + sweet butter

MAC & CHEESE

fontina

Dessert • Choose One

GLAZED DONUT BREAD PUDDING

custard + warm cherry compote + vanilla ice cream

BUTTERSCOTCH PUDDING

cookie butter crunch + whipped cream

LET’S CELEBRATE • Add a round of our signature shots!

\$10 PER SHOT

SPARKPLUGS • LEMON DROP • GREEN TEA • BIRTHDAY CAKE

Menu does not include beverage

All non-exclusive groups are subject to prevailing tax, 18% gratuity and 4% large party service fee

All exclusive/full-venue buyouts are subject to prevailing tax, 19% gratuity and 5% large party service fee



ULTIMATE 4 COURSE PLATED DINNER • \$80 (PER PERSON)

Salad • Choose One

APPLE & QUINOA SALAD

chickpea + apple + gouda + roasted pumpkin seeds

SHAVED BRUSSEL SPROUT “CAESAR”

creamy caesar dressing + parmesan

Appetizers • Shared for the Table

CHARCUTERIE AND CHEESE BOARD

assorted meats & cheeses + mustard + toast

D.O.C. FLATBREAD

mozzarella + basil + tomato sauce

Entrée Duo

Onsite Selection Available for Groups up to 60 People.
Entrée's Must be Pre-Selected for Groups Over 60 People.

9OZ FILET

grilled jumbo shrimp

MEDITERRANEAN BRANZINO

grilled jumbo shrimp

Sides • Shared for the Table • Choose 2

STEAMED BROCCOLI

fresh lemon + EVOO

ROASTED GARLIC MASHED POTATOES

chives + sweet butter

MAC & CHEESE

fontina

Dessert • Choose One

GLAZED DONUT BREAD PUDDING

custard + warm cherry compote + vanilla ice cream

BUTTERSCOTCH PUDDING

cookie butter crunch + whipped cream

LET'S CELEBRATE • Add a round of our signature shots!

\$10 PER SHOT

SPARKPLUGS • LEMON DROP • GREEN TEA • BIRTHDAY CAKE

Menu does not include beverage

Menu Items are Subject to Change without Notice based on Availability

All non-exclusive groups are subject to prevailing tax, 18% gratuity and 4% large party service fee

All exclusive/full-venue buyouts are subject to prevailing tax, 19% gratuity and 5% large party service fee





A LA CARTE ADDITIONS

SEASONAL VEGETABLES AND ROASTED JALAPENO HUMMUS

\$6 / Person

JUMBO SHRIMP COCKTAIL

spicy horseradish sauce + fresh lemon

\$12 / Person

WHOLE BEAST FEAST SUCKLING PIG

suckling pig + sour mustard + preserved apple butter + country bread

\$350 / Serves 10 People

MUNCHIES SHARED FOR THE TABLE \$20 (PER PERSON)

MEATBALLS

pork + beef + tomato gravy

ROASTED JALAPEÑO HUMMUS

crispy vadouvan chickpeas + parmesan lavash

D.O.C. FLATBREAD

mozzarella + basil + tomato sauce

LIGHT BITES SHARED FOR THE TABLE \$30 (PER PERSON)

ROASTED JALAPEÑO HUMMUS

crispy vadouvan chickpeas + parmesan lavash

D.O.C. FLATBREAD

mozzarella + basil + tomato sauce

PEPPERONI PIZZA

spicy pepperoni + basil + marinara

MEATBALLS

pork + beef + tomato gravy

Menu Items are Subject to Change without Notice based on Availability

All non-exclusive groups are subject to prevailing tax,
18% gratuity and 4% large party service fee

All exclusive/full-venue buyouts are subject to prevailing tax,
19% gratuity and 5% large party service fee



RECEPTION MENU

PASSED MENU ITEMS

BAKED TRUFFLE RICOTTA TOAST 4.00 / piece
truffle honey + black pepper + gouda

MINI SLIDERS 5.00 / piece
certified angus beef + pimento cheese + pickle sauce + onion + lettuce + tomato

TUNA TARTARE TOASTS 5.00 / piece
hazelnuts + apple + citrus

AVOCADO TOAST 4.00 / piece
marinated tomatoes + olive oil + lemon

MEATBALLS 4.00 / piece
braised short rib + tomato

BACON WRAPPED DATES 4.00 / piece
chorizo + piquillo pepper sauce

VEGAN SLIDERS 5.00 / piece
vegan cheddar + fresh veggies + veganaise burger sauce

STATIONED MENU ITEMS

SHELLFISH PLATTERS 30.00 small • 60.00 medium • 90.00 large
maine lobster + tiger shrimp + oysters

ORGANIC VEGGIES & HUMMUS 6.00 / person
seasonal vegetables and roasted jalapeno hummus

CHARCUTERIE & CHEESE BOARD 10.00 / person
chef's nightly selection of assorted meats & cheeses + mustard + toast

SALAD STATION 15.00 / person
shaved brussel sprout "caesar" • apple & quinoa salad • herbs & green salad

PIZZA STATION choose 3 18.00 / person
cheese • d.o.c • meatball • pepperoni • truffle mushroom • chef's seasonal selection

CARVING STATIONS *Requires \$150 Chef Attendant Fee*

WHOLE BEAST FEAST SUCKLIN PIG 350 / serves 10 ppl
sour mustard + preserved apple butter + country bread

HERB CRUSTED ROAST BEEF TENDERLOIN 400 / serves 15 ppl
red wine jus + horseradish sauce + dinner rolls

SLOW ROASTED PRIME RIB 500 / serves 35 ppl
rosemary au jus + horseradish sauce + dinner rolls

SIDE DISHES

ROASTED GARLIC MASHED POTATOES 6.00 / person
chives, sweet butter

MAC & CHEESE 6.00 / person
fontina

CRISPY BRUSSEL SPROUTS 6.00 / person
applewood smoked bacon, apples, lemon

STEAMED BROCCOLI 6.00 / person
fresh lemon, EVOO

DESSERT MINI BITES 65 per Dozen
Chef's Seasonal Selection of Miniature Desserts

Menu Items are Subject to Change without Notice based on Availability

All non-exclusive groups are subject to prevailing tax, 18% gratuity and 4% large party service fee
All exclusive/full-venue buyouts are subject to prevailing tax, 19% gratuity and 5% large party service fee





BEVERAGE OPTIONS

CONSUMPTION BAR

All Beverages are Based on Consumption and Added to the Final Bill
Restrictions can be applied to limit what your guests can order

BEER AND WINE PACKAGE

Two Hour Package of Draft Beer, House Red and White Wine,
Soft Drinks, and Juices

\$30.00 Per Person

ESSENTIALS BAR PACKAGE

Two Hour Package of House Brand Cocktails, Draft Beers, House Red
and White Wine, Soft Drinks, and Juices

\$40.00 Per person

PREMIUM BAR PACKAGE

Two Hour Package of Premium Brand Cocktails, Wines by the Glass,
Draft and Bottled Beer, Soft Drinks, and Juices

\$48.00 Per Person

Non-Alcoholic Beverage is Included in all Bar Packages

Bar Packages do not include Shots, Martini's, Redbull, or Bottled Water

Each Bar Package is based on up to 2 hours of service.

\$15 per person will be applied for any additional hour of beverage service

Bar Packages are Applicable to the Entire Group Guarantee

All non-exclusive groups are subject to prevailing tax,
18% gratuity and 4% large party service fee

All exclusive/full-venue buyouts are subject to prevailing tax,
19% gratuity and 5% large party service fee

