



A Sterling National Country Club Wedding

Your Five Hour Reception Includes

Private Bridal Hospitality Room
Accompanied by a Professional Maitre D' to assist throughout your Wedding Day

Champagne with Raspberry Garnish or White Wine Toast

Four or Five Course Reception Menu Crafted from our
Plated Dinner or Stations Menus

Hors D'oeuvres for Your Wedding Party

Lemon Wheels to Compliment your Water Glasses

Cutting of your Wedding Cake

Coffee, Decaffeinated Coffee, and Assorted Herbal Tea Service

Floor – length White or Ivory Table Linens
With Coordinating Napkins

Walnut Chivari Chairs with Ivory Chair Pad

Mirrors and Votives to Accent your Floral Table Arrangements

Complimentary Coat Check Services

Outdoor Terrace Aside our Tranquil Waterfall for Outdoor Cocktail Receptions
And Bride and Groom Photographs

Beautiful Victorian Gazebo overlooking the 18th Green
For Outdoor Ceremonies and Breathtaking Photograph Opportunities

Complimentary Tasting

All prices are subject to a 19% Administrative Fee and 5% State Sales Tax

Hors D'oeuvres

All Hors D'oeuvres Require a Five Dozen Minimum

Warm Passed Hors D'oeuvres

\$30 per dozen

Gourmet Vegetable Potstickers with Thai Sweet Chili Sauce

Boursin Stuffed Mushrooms

Spinach and Feta Spanakopita with Lemon-Chive Crème Fraiche

Beef or Chicken Sate with Sesame-Soy Peanut Dipping Sauce

Cape Cod Blue Fish Cakes with Chili-Lime Aioli

Artichoke Hearts Stuffed with Goat Cheese and Rolled in a Parmesan Breading with a Lemon-Chive Crème

Smoked Chicken Quesadillas with Sour Cream and Salsa

Coconut Breaded Shrimp with Thai Sweet Chili Sauce

Maine Crab Cakes with Fresh Cilantro and Chipotle Aioli

Brie Raspberry En Croute

Chilled Passed Hors D'oeuvres

\$30 per dozen

Roasted Portobello Carpaccio with Goat Cheese on a Crostini

Rock Shrimp and Fresh Herb Salad Served on Focaccia Squares

Peruvian-Style Ceviche Shooters with Sweet Potato Chips

Smoked Rainbow Trout with Horseradish Cream on Pumpernickel-Rye Crostini

Grilled Chicken Curry Salad on Mini Brioche Toast

Lemon and Pepper House Smoked Salmon on English Cucumber with Dill Crème

Caprese, Vine Ripe Tomato, Fresh Mozzarella, and Pesto on a Sour Dough Crostini

Spicy Tuna Nori Rolls with Wasabi and Soy Sauce

Vanilla-Port Poached Pear and Great Hill Blue Cheese on Belgium Endive with Port Gastrique

Seared Long Island Duck Breast Sashimi with a Soy Reduction on a Crostini

Sterling's Elite Hors D'oeuvres

\$36 per dozen

Poached Gulf Shrimp with Cocktail Sauce and Lemon

Chunky Maine Lobster-Tarragon and Crème Fraiche Salad on a Crostini

Maple Glazed Bacon Wrapped Jumbo Sea Scallops

Seafood Beggars Purse with Ginger-Mango Chutney

Tuna Tartare Served in a Cucumber Cup with Sweet Soy Ginger Reduction

Mini Beef Wellingtons with Sauce Bordelaise

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Stationary Displays

Cheese and Fruit Display

\$6 per person

Domestic & Imported Cheese with Fresh Sliced Fruit and Crackers

Vegetable Crudités

\$4 per person

Assortment of Fresh Vegetables with Blue Cheese and Ranch Dressings

Fresh Fruit Mirror

\$4 per person

Sliced Melons and Pineapple with Citrus and Berries

Raw Bar

\$19 per person, per hour

*Poached Gulf Shrimp, Fresh Crab Clams, Oysters on the Half Shell, Clams on the Half Shell
Cocktail Sauce and Fresh Lemon*

Antipasto Platter

\$8 per person

*Grilled Vegetables, Marinated Mushrooms and Artichokes, Roasted Red Peppers, Prosciutto, Mortadella, Sopresata, Provolone, Chevre
and House-Marinaded Olives*

Smoked Salmon Platter

\$10 per person

*Smoked Salmon with Fresh Baguettes and Crostini, Capers, Red Onions, Vine Ripe Tomatoes, Hard Boiled Eggs, Dill Crème, and
Caper Berries*

Reception Stations

Salad Station

\$11 per person with Chef's Fee \$75 per hour (Optional)

Caesar Salad with Garlic-Herb Croutons with Shaved Asiago

Baby Field Greens with a Variety of Dressings

Vine Ripe Tomato with Fresh Mozzarella and Garlic Lover's Pesto

Baby Spinach Salad, Roasted Red Peppers, Red Onions, Great Hill Blue Cheese with Bacon-Balsamic Vinaigrette

The Sterling Hole in One Pasta Bar

\$13 per person with Chef's Fee \$75 per hour

Create Your Own Pasta

Marinara or Pesto Cream

Pasta: Tri-Color Cheese Tortellini or Linguini

Toppings: Roasted Red Peppers, Broccoli, Sautéed Onions, Roasted Mushrooms

Shrimp, Chicken Breast, Baby Spinach, Diced Tomatoes, Parmesan Cheese

The Sterling Sushi and Asian Dim Sum Bar

\$16 per person with Chef's Fee \$75 per hour (Optional)

Spicy Tuna Nori Rolls, Asian Vegetable Nori Rolls, and Avocado Crab California Rolls

Gourmet Vegetable Potstickers, Grilled Beef Sate with Sesame-Soy Peanut Sauce, and Shrimp Siew Mai

Wasabi, Pickled Ginger, and Sweet Soy Sauce

The Sterling Eagle Pasta Bar

Choose Two

\$12 per person with Chef's Fee \$75 per hour (Optional)

Portobello Ravioli with Spinach and Mushroom Alfredo

Spinach and Cheese Tortellini with Vodka Tomato Cream Sauce

Penne Pasta with Portobello Mushrooms, Vine-Ripe Tomatoes, Spinach and Pesto Sauce

Four Cheese Ravioli with Spicy Tomato Sauce

Grilled Chicken and Broccoli Alfredo

Chef's Carvery

Choose Two (Higher Price Prevails) – with Chef's Fee of \$75 per hour

Served with Fresh Baked Artisan Rolls and Butter

Apricot and Pear Stuffed Pork Loin with an Apple Cider Jus ~\$24

Roasted Leg of Lamb stuffed with Spinach, Feta, Sundried Tomatoes served with Mint Jus ~\$26

Oven-Roasted New York Strip Loin with Wild Mushroom Demi Glaze ~\$27

Grained Mustard and Honey Glazed Pork Tenderloin with Peach-Apricot Chutney ~\$25

Prime Rib of Beef Au Jus with Horseradish Crème ~\$27

Lemon-Herb Roasted Turkey Breast with Grandma's Gravy and Cranberry Chutney ~\$24

Pepper Crusted Tenderloin of Beef with Creamy Horseradish and Au Jus ~\$32

Oven Roasted Steamship of Pork with Apple-Pear Chutney and Pineapple Salsa ~\$24

Garlic-Herb Roasted Top Round of Beef with Sauce Bordelaise ~\$25

Maple-Mustard and Bourbon-Glazed Ham with Orange-Cranberry Relish ~\$24

All prices are subject to a 19% Administrative Fee and 5% State Sales Tax

Dessert Stations

Chocolate Fondue Fountain

\$9 per person

*Choice of Milk, Dark, or White Chocolate Fondue
Fresh Pineapple, Strawberries, Marshmallows, Cheesecake and Crème Puffs*

Brownie Sundae Bar

\$8 per person

*Vanilla Ice Cream, Brownie Chunks, Chocolate Sauce, Chopped Walnuts, Sprinkles
Chocolate Chips, Mini Mc&Ms, and Strawberry Slices*

Viennese Table

\$9 per person

*A Lavish Display of Mini Pastries and Confections
Cannolis, Chocolate Éclairs, Crème Puffs, Napoleons and Mini Cheesecake*

The Sterling Grande Dessert Station

\$11 per person

*Chef's Assortment of Cakes, Tarts, mini cookies, Crème Puffs
Fresh Seasonal Fruit and Chocolate Covered Strawberries*

Plated Dinner

First Course Appetizers

Chilled - \$9 per person (Choose One)

- Seared Fennel Encrusted #1 Tuna, Seaweed Salad, Sesame Seeds and Soy-Ginger Jus*
Duck Liver Mousse with Grained Mustard, Quince Paste, and Garlic Crostini
Grilled and Chilled Gulf Shrimp with Roasted Tomato Horseradish Sauce
Roasted Portobello Carpaccio, Truffle Oil, Chevre, and Roasted Red Pepper Relish
Peruvian-Style Ceviche Misto with Sweet Potatoes and Fresh Corn
Lemon-Pepper Smoked Salmon with Dill Crème, Capers, Horseradish, Red Onion, & Tomatoes
Fresh Seasonal Melons Wrapped with Prosciutto with Micro Greens & Balsamic Glaze

Hot - \$9 per person (Choose One)

- Seared Sea Scallops with Hoisin-Lime Glaze, Scallions, and Sesame Seeds*
Grilled Shrimp Skewers, Green Chili & Smoked Tomato Relish with a Mango Coulis
Pan Seared Maine Crab Cakes with Cilantro and Chipotle Aioli
Wild Mushroom Tartlet with Parmesan Anglaise and Truffle Oil
Maine Lobster Risotto Cake with Sweet Corn, Chorizo Puree and Scallion Oil
Rosemary-Garlic Marinated Quail with Roasted Plum-Cornbread Stuffing and Pomegranate Molasses
Potato Gnocchi with Fresh Maine Lobster, Peas and Mushrooms in a Cognac Cream Sauce
Braised Beef Short Ribs with a Crispy Potato Cake with Baby Greens
Brie Raspberry En Croute, Baby Arugula, Mixed Berry Coulis and Toasted Almond Slivers

Soup Course

\$6 per person (Choose One)

- Vermont Cheddar & Wachusett Ale Soup*
Lobster and Shrimp Bisque
Roasted Butternut Squash Bisque
Carrot Ginger Soup
New England Clam Chowder \$7.00
Roasted Corn and Chorizo Chowder
Spicy Black Bean and Poblano Stew

Salad Course

\$8 per person (Choose One)

- Poached Pear and Endive Salad*
Great Hill Blue Cheese, Candied Walnuts, and Port Vinaigrette
The Sterling Chop House Salad
Mixed Greens, Grape Tomatoes, Cucumber Slices, Shredded Carrot
Red Onion Slivers and Maple-Balsamic Vinaigrette
Baby Field Greens
Dried Cranberries, Goat Cheese, and Sherry Vinaigrette
Traditional Caesar Salad
Crispy Romaine, Garlic-Herb Croutons, and Shredded Asiago

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Salad Course Continued
\$8 per person (Choose One)

Vermont Cheddar and Apple Salad

Spiced Pecans, Shaved Bermuda Onions, and Honey-Cider Vinaigrette

The Sterling Greek

Crispy Romaine Leaves with Kalamata Olives, Feta Cheese, Tomatoes, Cucumber, and Balsamic Vinaigrette

The Sterling Wedge

*Boston Bibb Lettuce, Bacon Crumbles, Great Hill Blue Cheese, Tomatoes,
Creamy Buttermilk Peppercorn Dressing*

Entrees

(Choose Two; Final Guest Guarantee Due Ten Days Prior to Event)

Split Plate add on \$3 per person

Higher Price Prevails

Served with Fresh Baked Artisan Rolls and Butter

☞ *Pan Seared Chicken Breast Piccata with Toasted Linguini Pasta ~\$26*

☞ *Garlic and Black Pepper Marinated Long Island Duck Breast with a Vanilla-Butternut Squash*

Bread Pudding and Cherry Port Jus ~\$27

☞ *Herb Roasted Rack of Lamb, Mashed Sweet Potatoes, Broccoli Rabe and Grainy Mustard Infused Bordelaise ~\$39*

☞ *Bacon-Wrapped Beef Tenderloin, Roasted Fingerling Potatoes, Grilled Asparagus*

And Wild Mushroom Demi Glace ~\$35

☞ *Roasted Portobello and Vermont Goat Cheese Napoleon, Slow Roasted Tomato Coulis, Balsamic Reduction*

And Fresh Homemade Pesto ~\$25

☞ *Port and Cranberry Marinated Venison Loin with Rosemary New Potatoes and*

Bacon Lardoons with a Candied Shallot and Cranberry Compote ~\$38

☞ *Grilled Veal Chop, Roasted Tomato and Caramelized Shallot Risotto and Spaghetti Squash ~\$37*

☞ *Black Pepper Crusted Beef Tenderloin, Great Hill Blue Cheese and Crispy Bacon Mashed Potatoes*

With a Grainy Mustard Demi Glace ~\$35

☞ *Apple and Cheddar Stuffed Chicken Breast with Herb Roasted Red Potatoes and Maple-Cider Jus ~\$26*

☞ *Pan-Seared Atlantic Salmon with Grilled Tomato and Caper Relish served with Creamy Polenta ~\$28*

☞ *Surf and Turf: Bacon-Wrapped Filet of Beef with Bordelaise, Crab Stuffed Lobster Tail with*

Lemon Beurre Blanc, Fresh Asparagus and Garlic Mashed Potatoes ~\$46

☞ *Pan-Seared Bass, Saffron Rice, Pineapple-Mango Salsa and Chili Oil ~\$33*

☞ *Pan-Fried Red Snapper Filet with Maine Crab Meat Beurre Blanc and Roasted Potato Hash ~\$31*

☞ *Grilled Atlantic Salmon with Braised French Lentils and Curried Cauliflower ~\$29*

☞ *Braised Lamb Shank with Giant Peruvian White Lima Bean Ragout and Wilted Greens ~\$32*

☞ *Wild Mushroom Ravioli in a Sun-Dried Tomato and Pesto Cream Sauce ~\$27*

☞ *Cider Brined Pork Loin with Vanilla Bean Glazed Sweet Potatoes, and Pear-Apricot Chutney ~\$28*

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Desserts

\$7 per person (Choose One)

Warm Chocolate Cake with Chocolate Sauce and Cinnamon Whip Cream

Homemade Apple Crisp with Whipped Cream

Raspberry Upside Down Cake a La Mode

Turtle Cheesecake with Chocolate Sauce and White Chocolate Anglaise

Lemon Italian Cream Cake with Blueberry Coulis

Carrot Cake with Cream Cheese Frosting and Candied Walnuts

Crème Brule with Mini Assorted Cookies

Raspberry Chocolate Cake with Chocolate Sauce and Raspberry Coulis

Cheese Cake Brule with Caramel Sauce

Peruvian Style Arroz Con Leche with Raisins

Duet of Chocolate Mouse

Enhancement Selections

Specialty Linens to Compliment Your Wedding Décor

Price Based on Customization

Transportation Coordination for Your Wedding Party and Guests

Limousine or Trolley

Hotel and Lodging Coordination

White Glove Service

Valet Parking

Ice Sculpture Creations

Best Compliments any Cold Food Display or Specialty Martini Bar

Red and/or White Wine Service with Dinner

See Sales Manager for Listing

Martini or Specialty Drink Bar

Pricing Based on One Hour Consumption

Amenity Baskets for Restrooms

Men's and Women's Baskets

\$50 per basket

Charger Accent Plates

\$4 per person

Pressed Floral Keepsakes

Wedding Bouquet Preservation

Cigar Bar

\$25 Set Up Fee

Printed Menu

Placed at each Place Setting

\$2 per menu

Custom Appointed, 3 – Tiered Wedding Cake

Includes Cutting of Wedding Cake

Garnished with Seasonal Fresh Berries and Served as Dessert

\$6 per person

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General Information

Sterling National Country Club is an exclusive club and social facility, membership is not required to host your event.

Sterling Room and Duncan Cocktail Lounge Fee

During our season, *May – October*, the Sterling Ballroom paired with the Duncan Cocktail Room at capacity of 225 guests incurs a facility fee of \$1500 for a five hour room block. Each additional hour thereafter incurs a \$300 per hour fee. *Please inquire about special pricing during our off-season months, *November – April*, and for smaller events.

Windsor Room Fee

The Windsor Room, which accommodates up to 50 guests comfortably, is available for intimate wedding receptions, honeymoon brunches and bridal showers. A five hour room block in our Windsor Room incurs a fee of \$500. *Please inquire about special pricing for our Windsor Room when booking your wedding reception in our Sterling Ballroom.

Ceremony Fee and Policy

Our Victorian Gazebo set amongst our beautifully landscaped grounds overlooking the 18th green is the perfect backdrop for an outdoor wedding during our on-season months, *May – October*. Outdoor ceremonies at capacity of 200 guests incur a fee of \$1000, which includes the rental and set up of white garden chairs. A one hour time block is allotted for all ceremonies held at Sterling National Country Club.

With outdoor ceremonies there is a risk of inclement weather. You may decide to request a tent to cover the ceremony site and must notify the club 10 days prior to the event date. Sterling National will make arrangements to have a tent on-site for the ceremony. The cost of additional items requested to conceal a ceremony are the responsibility of the client and will be added to the cost of the ceremony. During our off-season months, *November – April*, ceremonies with less than 85 guests may be accommodated indoors. A \$750 rental fee will apply.

Deposits, Payments, and Guarantees

A deposit of \$1500 is required to reserve the Sterling Ballroom and Duncan Room Cocktail Lounge. It is required that Sterling National be notified of a guaranteed number of guests in attendance 10 business days prior to the event. You will be charged based upon the number of guests, regardless of whether attendance falls below the guaranteed amount. Final payment, due in full, is required five business days prior to your event.

Menu Planning

A detail appointment will be arranged by your sales manager 60 days prior to your event to discuss preliminary arrangements and menu planning. Final menus are required 30 days prior to your wedding. All Food and Beverage items are subject to a 19% Administrative Fee. A 5% Massachusetts State Tax will apply to the final bill total.

Room Security

Room and event security is suggested for all larger weddings that take place in our Sterling Ballroom. Room and event security incurs a fee of \$250 for every five hours.

Restroom Attendants

Sterling National provides a total of four restrooms for each event: two single restroom facilities in our Duncan Room Cocktail Lounge and two double, handicap accessible, restroom facilities off our Sterling Ballroom. Restroom Attendants are optional and available for \$100 per attendant.

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