



Private Event Experiences



Meet, Greet + Make Merry.

EVENT SPACES FOR

PRIVATE + PUBLIC MEETINGS
BIRTHDAYS + OFFICE PARTIES
BRIDAL + RETIREMENT PARTIES
PRIVATE DINING FUNCTIONS



INDOOR SPACES

CITRUS – ART ROOM

- Room Capacity 16
- Pricing \$250 per 4-hour time block

BLOSSOM – LIVING ROOM WITH FIREPLACE

- Room Capacity 10
- Pricing \$200 per 4-hour time block

ORCHARD – WEST FACING/INTERIOR ENTRY

- Room Capacity 20
- Pricing \$300 per 4-hour time block

ARBOR – EASTERN FACING/EXTERIOR ENTRY

- Room Capacity 20
- Pricing \$300 per 4-hour time block

OUTDOOR SPACES

SUNSET LAWN – CEREMONY SITE

- Capacity 150
- Pricing from \$1,000 per 4-hour time block

GRAND EVENT LAWN

- Capacity 150
- Pricing from \$2,000 per 4-hour time block

GOLF RAMADA/FARM STYLE DINING TABLE

- Capacity 50 at Golf Ramada
- Capacity 12 at Dining Table
- Pricing from \$500 for 4 hours

*Base prices shown above. Pricing is subject to change based on day of week and time of year.

events@sterlinggroveclub.com

Food, Meet Beverage.

COPPER + RYE TABLE + BAR

CATERING + BEVERAGE PACKAGES



CATERING

BRUNCH

- Price starts \$35++ per person
- (includes non-alcoholic beverage)

LUNCH

- Price starts \$45++ per person
- (includes non-alcoholic beverage)

DINNER

- Price starts \$55++ per person
- (includes non-alcoholic beverage)

PRICING

All beverage prices are subject to all applicable State and local sales taxes, and prices do not include a mandatory 20% taxable service charge. Alcohol must be purchased from and served by Sterling Grove Golf + Country Club. Alcohol pricing is for house spirits and wine, special requests will be priced accordingly. Special requests for alcoholic products outside of the country club beverage list must be prepaid in full by the bride/groom party.

BEVERAGE

BEVERAGE STYLES

- Non-Alcoholic Beverages \$5
- Cocktail \$10
- Wine \$9
- Domestic Beer \$6
- Premium Beer \$7

MINIMUMS

- \$500 Minimum
- Includes one bartender

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Event Requirements.

CONTRACTS + EVENT INSURANCE



EVENT CONTRACT

An event contract is required for any members hosting a private event at Sterling Grove Golf + Country Club. This contract will be sent via DocuSign from the Club General Manager outlining the terms of the event agreement.

Additional terms and conditions will be present in the full contract and the above is not intended to cover all terms and conditions. Site is not reserved until full contract is signed.

INSURANCE REQUIREMENTS

All members hosting a private event will need to obtain the following event insurance:

Client shall obtain not less than One Million Dollars (\$1,000,000) in comprehensive general liability insurance, including coverage for personal injury and property damage, for Client and all of Client's guests, invitees, independent contractors, employees, agents, or representatives participating in the Event and any activities covered by this Contract.

Client shall require all other individuals or entities hired for the event to either carry their own policies for a minimum of One Million Dollars (\$1,000,000) in comprehensive general liability insurance coverage or demonstrate such coverage for all such persons and entities under Client's coverage.

The Club and Troon Golf, LLC shall be named as additional insureds under the Client's insurance (if applicable) and the insurance policies required of all other(s) as described above. Certificates of such insurance coverage shall be provided to the Club at least ten (10) business days prior to the Event date. Failure to deliver valid certificates of insurance within that time period shall be grounds for the Club to consider the Event cancelled without return of any deposits or other payments already paid by Client. Furthermore, the Club may require full payment of all expenses incurred to the date of cancellation.

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The details.

EVENT INFORMATION

WHO + WHAT + WHEN + WHERE



PLEASE FILL OUT FORM BELOW COMPLETELY

CLIENT NAME (THE "CLIENT"):		MEMBER number:
EVENT NAME (THE "EVENT"):		
DATE OF EVENT:	TIME OF EVENT	NUMBER OF GUESTS:
ROOM(S) REQUESTED:		
SERVICE(S) REQUESTED:		
ROOM RENTAL FEE(S):		EVENT DEPOSIT:
CONTACT PERSON:		ROLE:
PHONE:		EMAIL:

events@sterlinggroveclub.com

The fine print.

DOCUMENTS

EVENT TERMS + CONDITIONS



TERMS & CONDITIONS

Thank you for booking your upcoming event at Sterling Grove Golf + Country Club (the "Club"). This contract serves as an agreement of distribution, services, and compensation in the planning of the Event (the "Contract"), which will be held on the date and time, and in the location referenced previously.

RESERVATION OF YOUR DATE AND PAYMENT POLICY

A room rental fee and/or deposit is required to secure a reservation for the Event. We cannot reserve any date until the full room rental fee and/or deposit has been received.

Sixty (60) days prior to the Event, fifty percent (50%) of the food minimum is due. If you would like this amount to be charged to the credit card on file, please notify the Club.

Ten (10) days prior to the Event, fifty percent (50%) of the estimated remaining balance is due. If you would like this amount to be charged to the credit card on file, please notify the Club.

The final Event balance must be paid within fifteen (15) calendar days from receipt. If payment is not received timely, the Club will charge the full amount of the final bill to the credit card on file.

CANCELLATION POLICY

The parties agree that the Event will generate revenue for the Club from a variety of sources, including, but not limited to, food and beverage charges that would be incurred by the Client. In the event the Client does not fulfill all of its commitments of this Contract or cancels the Event in its entirety, the Club will suffer damages that will be difficult to determine. The Parties agree that the Attrition and Cancellation clause provides for liquidated damages that are a reasonable estimate of the Club's losses and do not constitute a penalty of any kind.

Cancellation of the Contract for any reason, other than pursuant to the force majeure clause of this Contract, prior to ninety (90) days prior to the Event date will result in forfeiture of the deposit.

Cancellation of the Contract for any reason, other than pursuant to the force majeure clause of this Contract, less than ninety (90) days prior to the Event date will result in a forfeiture of the deposit and all payments made at the time of cancellation.

Cancellation of the Contract for any reason, other than pursuant to the force majeure clause of this Contract, less than thirty (30) days prior to the Event date will result in a forfeiture of the deposit and all payments made at the time of cancellation. Furthermore, a charge of fifty percent (50%) of all expected revenues from the Event will be charged to the credit card on file.

Cancellation of the Contract for any reason, other than pursuant to the force majeure clause of this Contract, in ten (10) or less days prior to the Event date will result in a forfeiture of the deposit and all payments made at the time of cancellation. Furthermore, one hundred percent (100%) of the entire event balance will be charged to the credit card on file.

The Club reserves the right to cancel the Event at any time (including during the Event) if the Client is in violation of this Contract; if the rules of the Club are not observed by the Client or Client's guests, invitees, employees, agents, or representatives; or if the Event is of a nature not suitable to the Club.

MINIMUMS & GUARANTEES

For all food and functions, the Club requires a food and beverage minimum per person and an attendance guarantee is due ten (10) days in advance of the Event. No reduction of the final count is allowed within ten (10) days of the Event date and Client will be responsible to pay for the guarantee count. In the event that unexpected guest should attend, the Club will make every attempt to serve the same menu item, however, there is no guarantee.

FOOD AND BEVERAGE

All food and beverage selections for any event exceeding fifty (50) people must be submitted to the Sales Department no later than one (1) month prior to the Event date. All food and beverage prices are subject to all applicable State and local sales taxes.

Lunch menus are not available for evening events. Dietary substitutions are available upon request. Entrée selections are limited to two (2) choices.

In the event that any of the Event attendees have food allergies, Client shall inform Club of the names of such persons, seating location or other identifying information, and the nature of their allergies, in order for the Club to take the necessary precautions when preparing their food. Should you not provide the names of the Event attendees, seating location or other identifying information, and the nature of their allergies, Client shall indemnify and hold the Club and Troon Golf, LLC ("Troon") harmless from, and against, any and all liability or claim of liability for any personal injury that should occur as a direct result of the allergy.

Outside caterers or food products prepared off Club property are not permitted without the express written consent of the Club.

In the event that there is food remaining from your Event, it cannot be removed from the Event room or Club property by any Event attendee due to Health Regulations.

The sale and service of alcoholic beverages is strictly regulated by the State Liquor Control Board. As a licensee, the Club is responsible for the administration of these regulations. The Club requests the Client's cooperation in enforcing the law by not bringing any alcoholic beverages into the Club from outside sources without written permission from the Club. If the Club determines that the Client or any of the Client's guests, invitees, employees, agents, or representatives has brought alcohol inside the Club without written permission, the Client will be charged a One Thousand Dollar (\$1,000) fee and the items will be confiscated. Furthermore, no alcohol will be served without proper I.D., no alcohol may be served or shared with a minor, and the Club reserves the right, in its own discretion, to limit and control the amount of alcoholic beverages consumed by Client and/or Client's guests/invitees. The Club reserves the right to immediately terminate the Event upon evidence of minors consuming alcohol of any kind.

If Client requests a bartender at the Event, the Event is required to generate a minimum of Five Hundred Dollars (\$500) in bar sales; otherwise, a One Hundred Dollar (\$100) bartender fee will be applied to the final bill.

SMOKING POLICY

By state law, the Club is a non-smoking facility. Smoking is strictly prohibited in all areas inside of the Club. Smoking is only permitted in designated outdoor areas.

CLIENT RESPONSIBILITIES

No staples, nails, or damaging attachments may be used on Club property for installation of décor for the Event. Nothing may be tacked, pinned, or taped to walls. Loose glitter, confetti, or sequins are not permitted on Club property. Client will leave the property in as good of a condition and repair as found prior to the Event or a Five Hundred (\$500) cleaning fee will be charged after the Event.

Client must assign one person as the "Contact Person." Only the assigned Contact Person is authorized to make changes to the Event. If Client assigns a different person as the Contact Person, the Client must first inform the Club event coordinator of the new person's name and contact information. In order to provide you with a successful event and to avoid confusion, any changes to the Event must be communicated with the Club's event coordinator.

CONTINUED >

The fine print.

DOCUMENTS

EVENT TERMS + CONDITIONS



CLIENT RESPONSIBILITIES CONTINUED

Client will not use any items in the Event space that creates any amplified noise, smell, or visual effect other than decorations without advance notification and written approval by Club. Examples of items that require advance approval include, but are not limited to: smoke or fog machines, dry ice, confetti cannons, candles, incense, or any other activity that generates smells. Client will obtain any required Fire Marshall or other safety approvals, and agrees to pay any expense incurred by the Club as a result of such activity, such as resetting smoke or fire alarms or unusual cleanup costs.

Client assumes full responsibility for the conduct of all guests, invitees, employees, independent contractors, agents, and representatives in attendance of the Event, and shall ensure that all act in accordance with all local and state laws, regulations and ordinances, as well as Club rules and policies.

PROVIDE INSURANCE FOR THE EVENT AS FOLLOWS:

Client shall obtain not less than One Million Dollars (\$1,000,000) in comprehensive general liability insurance, including coverage for personal injury and property damage, for Client and all of Client's guests, invitees, independent contractors, employees, agents, or representatives participating in the Event and any activities covered by this Contract.

Client shall require all individuals or entities hired for the event (if hiring is approved by Club) to carry insurance policies for a minimum of One Million Dollars (\$1,000,000) in comprehensive general liability insurance coverage.

The Club and Troon shall be named as additional insureds under the Client's contractor's insurance (if applicable) as described above. Certificates of such insurance coverage shall be provided to the Club at least ten (10) business days prior to the Event date. Failure to deliver valid certificates of insurance within that time period shall be grounds for the Club to consider the Event cancelled without return of any deposits or other payments already paid by Client. Furthermore, the Club may require full payment of all expenses incurred to the date of cancellation.

If applicable, in no less than five (5) days prior to the Event date, Client will provide the Club with the identities and requested times of entrance and exit of any agents, vendors, or independent contractors of the Client working on behalf of the Client in connection with the event who will need access to Club property for set up and/or breakdown and cleanup.

CLUB RESPONSIBILITIES

Club shall provide for the use of Club property as described herein for the Event on the date and time agreed to.

Club shall provide entry and exit to the premises for Client and Client's guests, invitees, employees, agents, and representatives in connection with the Event. However, Club reserves the right to exclude or eject any and all objectionable persons from the Event or Club property at its sole discretion and without liability.

CONTRACTED VENDORS AND PERFORMERS

All contracted vendors and/or performers are considered independent contractors of Client. The Club shall not honor any demands or arrangements made for or by Client's independent contractors or any other third-party.

The use of amplified music or voice on Club property, outside of the rented space is prohibited.

All vendors and/or performers are expected to be set-up one (1)-hour prior to the start of the Event and must vacate Club property within one (1)-hour after the conclusion of the Event.

If the Client hires a personal wedding/event planner (also considered Client's independent contractor), that person cannot interfere with the Club's staff or Club policies and procedures.

DECORATIONS, DISPLAYS, ENTERTAINMENT

The Club's Sales Department will be pleased to assist Client in recommending flowers, decorations, centerpieces, musicians, or any entertainment to compliment the Event. Any decorations or vendor fees will be subject to the Client's own expense. Any and all displays and decorations are subject to approval by a representative of the Club.

Delivery and set up time for centerpieces, flowers, favors, decoration, displays, etc. is up to six (6) hours prior to the Event. Client and/or Client's vendors are responsible for placing any arrangements, decorations, displays, etc. in the appropriate locations. The Club will not move any arrangements, decorations, displays, etc. All arrangements, decorations, displays, etc. must be removed within one (1)-hour of the conclusion of the Event.

Use of open-flame candles is prohibited unless candles are used with a hurricane glass or a votive surrounding the flame.

Please inform the Club if you will have party favors at the Event. Please note that the distribution of alcoholic beverages as favors is not permitted.

LINEN AND AUDIO/VISUAL

The Club may provide a choice of linen tablecloths and linen napkins based on event scope and needs. Specialty linens may be rented with an outside vendor at the Client's own expense. Please contact the Club's Sales Department prior to renting specialty linens or other items.

Audio/visual aids are available for rental through the Club's Sales Department. The Club requires advance notice for the pricing quotes and guarantee of availability.

SPECIALTY CAKES

Client may bring in its own specialty cake from an outside vendor. Delivery and set up time is up to six (6) hours prior to the Event. When the cake is delivered, it must be placed in the exact designated area by the vendor. The Club will not move the cake. Due to limited space, the Club is unable to store Client's cake or cake pillars, etc. in advance of or upon conclusion of the Event without making necessary advance arrangements with the Club.

FORCE MAJEURE

No Party will be liable to the other Party, nor be deemed to be in default of or to have breached this Contract, for any failure in fulfilling or performing any term of this Contract when such failure or delay is caused by or results from the following, but not limited to, Force Majeure Events: acts of God; acts of the public enemy; outbreak of disease, contagion, or plague that causes local, state, or federal authorities to order cancellation of group events or closure of the Club; political unrest or civil disorder; acts of war, including armed conflict; action by any governmental authority; acts or threats of terrorism or public safety that are substantiated by governmental warnings or advisories; flood; fire; earthquake; hurricane; explosion; strikes; shortage or disruption of the power supply or other essential utilities; and/or any other causes beyond either Party's control, which could not be prevented and without fault or negligence of the Party so affected, making it inadvisable, illegal, impossible, or impracticable for the impacted Party to perform its contractual obligations. The Party cancelling due to Force Majeure Events must provide the other Party notice immediately upon discovery of the Force Majeure Event. Upon said cancellation, both Parties will cooperate with one another and make every effort possible to reschedule the Event within a reasonable amount of time and all deposits and/or payments will be transferred to the new Event date.

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The fine print.

DOCUMENTS

EVENT TERMS + CONDITIONS



LIABILITY AND DAMAGE POLICY

Client assumes all risks and hazards, now or in the future, whether known or unknown, arising out of or connected with the Event or this Contract, to the extent caused or contributed to by the negligence of the Client or Client's guests, invitees, employees, independent contractors, agents, or representatives, and hereby agree to forever waive, release, discharge, indemnify, and hold harmless the Club and Troon, as well as each of their respective owners, principals, affiliates, directors, officers, agents, employees, representatives, successors and assigns, and any other parties acting on their behalf (collectively, the "Released Parties") from any and all claims, liabilities, damages, expenses and costs, including, but not limited to, attorneys' fees and costs arising out of or in connection with any illness, personal injury, death, or property damage claims, whether or not adjudged to be foreseeable, which may now or hereafter be brought against the Released Parties. Client further acknowledges and agrees that the foregoing covenants are contractually binding, are not mere recitals, and that should Client or Client's guests, invitees, employees, independent contractors, agents, or representatives assert any claim in contravention of this Contract, the asserting party shall be fully liable for the expenses and costs, including legal fees, incurred by the Released Parties.

INFECTIOUS DISEASE OR VIRUS INDEMNIFICATION

Client acknowledges that attendance at the Event will cause attendees and others to be near and in contact with staff, guests, and other persons, which raises the risk of exposure to infectious disease or virus, including, but not limited to, COVID-19, and Client hereby agrees to accept and assume any and all risks associated with public activities during a pandemic, whether caused by the negligence of the Released Parties or otherwise. Client also understands that compliance with pandemic protective measures do not guarantee safety against exposure and the possibility of contracting an infectious disease or virus, including, but not limited to, COVID-19. Client agrees to indemnify and hold harmless the Released Parties for any and all claims, liabilities, damages, expenses and costs, including, but not limited to, attorneys' fees and costs arising out of or in connection with exposure to COVID-19 or any other disease or virus that may cause illness, personal injury, or death to Client and/or Client's guests, invitees, employees, independent contractors, agents, and/or representatives.

WAIVER

No portion of this Contract may be modified orally and no waiver of any provision herein will be granted. This Contract supersedes any and all other agreements or arrangements, verbal or otherwise, between the Club and Client.

This Contract is not inclusive of Club policies and may be revised at any time. The Club will inform you, in writing, of any changes or additions in an addendum or amendment.

GOVERNING LAW

This Contract shall be governed by and interpreted in accordance with the laws of the State of Arizona without regard to is conflict of law rules. The Client and the Club further consent to and agree upon exclusive jurisdiction and venue in either the federal courts sitting in a United States District Court in the State of Arizona, unless no federal subject matter jurisdiction exists, then in the Superior Court of the State of Arizona.

Banquet Menus.

BREAKFAST BUFFET + GRAB-AND-GO



BUFFET - 20 Guest Minimum

CONTINENTAL

Seasonal Fruit Display with Berries

Assorted Bakery Items with Whipped Butter,
Cream Cheese and Jams

Yogurt Station with Granola, Berries, and Dried Fruits

Chef Selection of Juices

ADD ONS

Bagels with Assorted Cream Cheeses

Assorted Breakfast Deli Meats with Croissants and Spreads

Scrambled Eggs

Pancakes with Maple and Butter

Irish Oatmeal with Cinnamon Butter and Raisins

Bacon, Ham and Sausage

O'Brien Breakfast Potatoes

AMERICAN BREAKFAST

Seasonal Fruit Display with Berries

Assorted Bakery Items with Whipped Butter,
Cream Cheese and Jams

Yogurt Station with Granola, Berries, and Dried Fruits

Scrambled Egg or Egg Whites (Choice of 1)

Peppered Bacon, Breakfast Sausage

O'Brien Breakfast Potatoes

Chef Selection of Juices

BRUNCH BREAKFAST

Seasonal Fruit Display with Berries

Assorted Bakery Items with Whipped Butter,
Cream Cheese and Jams

Smoked Salmon Display

Scrambled Egg or Egg White (Choice of 1)

Peppered Bacon and Breakfast Sausage

Maple/Berry Cream Stuffed French Toast
Served with Butter and Maple Syrup

Chef Selection of Juices

SMOKED SALMON DISPLAY

Cold Smoked Salmon, Bagels, Cream Cheese,
Onions, Capers, Lemon and Dill

CHEF ATTENDED OMELET BAR

Made To Order Omelet with various fillings
(Egg or Egg Whites available)

GRAB + GO BREAKFAST

Minimum order of 20 each

Yogurt Parfait with Granola and Berries

Egg and Sausage Burrito with Salsa

Quiche Lorraine with Mushroom, Spinach and Gruyère

Bagel Sandwich with Ham, Egg, and Cheddar

Cinnamon Roll with Cream Cheese Icing

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Barquet Menus.

LUNCH BUFFET



CARVING BOARD

Traditional House Salad with Ranch and Balsamic
Red Skin Potato Salad
Fresh Fruit Salad

Assorted Deli Meats (Roast Beef, Ham, Turkey and Tuna) Choice of 3
Assorted Deli Cheeses (Cheddar, Provolone, Swiss, American and Pepper Jack) Choice of 2
Fresh Baked Deli Breads, Sourdough and 9-Grain
Fresh Baked Cookie and Double Fudge Brownies

TASTE OF THE SOUTHWEST

TexMex Salad Romaine, Corn, Black Beans, Tomatoes, Cojita, and Pepitas served with Chipotle Ranch
Chili and Honey Spiced Jicama Salad
House-Made Mama Lola Tortilla Chips
Cheese Enchiladas
Mexican Style Rice and Ranchero Beans
Taco Bar (Beef and Chicken)
Hard and Soft Tortillas
Served with all the Fixings (Salsa, Salsa Verde Sour Cream, Guacamole, Lettuce, Tomato, Onion, Cheese)
Cinnamon and Sugar Churros

TOUR OF ITALY

Traditional Caesar Salad
Heirloom Tomato and Buffalo Mozzarella Salad with Organic Pesto
Chicken Parmesan with Arrabiata Sauce
Norwegian Salmon with Lemon, Butter and Caper Berries
Pasta Bar - Penne or Farfalle Pasta
Marinara and Alfredo Sauce
Parmesan Cheese, Crushed Red Pepper, and Fresh Basil
Grilled Italian Style Vegetables
Classic Garlic Bread Sticks
Tiramisu or Cannoli

BOX LUNCHES

Minimum Order 10 Per Sandwich

All Box Lunch served with Chips, Whole Fruit, Pickle and Cookie + Soft Drink or Water

Deli Honey Roasted Turkey, Swiss, Lettuce, Tomato on 9-Grain Wheat
Black Forest Ham, Provolone, Lettuce, Tomato on Pretzel Roll
Roast Beef, Cheddar Cheese, Lettuce, and Tomato on Brioche
Grilled Vegetable, Cream Cheese Spread, Lettuce and Tomato on Focaccia
Grilled Pesto Chicken, Swiss, Lettuce, and Tomato Tortilla Wrap

ALL AMERICAN BACKYARD BBQ

House-Made Slaw and Pasta Primavera Salad
1/4 Pound All Beef Frankfurter and 1/3 Pound Angus Burger
Grilled BBQ Chicken Breast
Assorted Rolls and Condiments
Lettuce, Tomato, Onion, Pickles, Relish, Mustard, Ketchup, Mayo, and Assorted Cheeses
Kettle Chips
Strawberry Shortcake

ADD ONS

Chef Attended Outside Grill Option
Minimum 30 Guests

SOUP + SALAD WITH POTATO BAR

Hearts of Romaine Salad, Carrots, Cucumbers, Radish and Artichoke with Herb Dressing
Soup (Choice of 1): House-Made Steak Chili, Chicken Tortilla, Roasted Tomato Bisque, Creamy Cheddar Broccoli or Minestrone
Potato Bar
Choice of One
Idaho Russet or Sweet Potato (Yam)
Whipped Butter, Sour Cream, Cheddar Cheese, Crumbled Pepper Bacon, Broccoli and Chives
Assorted Rolls, Baked Cookies and Double Fudge Brownies

HEALTH + SPA

Quinoa Salad with Black Beans, Corn, Scallions, Tomatoes, Tossed in Meyer Lemon Vinaigrette
Kale and Arugula Salad with Dried Cranberries, Toasted Almonds, Strawberries, and Crumbled Goat Cheese with White Balsamic
Chicken Breast with Fresh Tomato Bruschetta
Herb Grilled Norwegian Salmon with Fresh Lemon
Organic Brown Rice Pilaf
Steamed Broccoli
Fresh Fruit Tartlets

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Banquet Menus.

DINNER BUFFET



DINNER BUFFET BUILD YOUR OWN

1 Entrée - 2 Entrée - 3 Entrée - No Entrée Also Available

Add In Station

Inquire For Details

All Dinner Buffets served with Rolls and Butter

Salad Options (Choice of 1)

Caesar Salad: Romaine Hearts, Parmesan Cheese, Croutons, and Dressing

Baby Spinach Salad: Pecan, Strawberries, Blue Cheese, and White Balsamic

Traditional House Salad: Heirloom Tomato, English Cucumbers, Rainbow Carrots, Croutons, and Ranch

Entrée Selections

Airline Chicken with Mushroom Ragout

Chicken Piccata with Lemon Caper Sauce

Sesame Chicken with Orange

Chicken with Pesto Cream and Tomato Relish

Salmon Kabayaki with Soy Reduction

Blackened Salmon with Roasted Corn Succotash

Grilled Mahi Mahi with Mango Salsa

Baked Pacific Coast Seabass with Roasted Tomato Chutney

Penne Pasta Primavera with Alfredo Sauce

Organic Cheese Ravioli with Tomato Vodka Sauce

Coffee Spiced Pork Tenderloin with Red Pepper Relish

Grilled Pork Chop with Apple Cider Reduction

Grilled Petite Sirloin with Cabernet Demi Glace

Honey Chipotle Flank Steak

Side Selections (Choice of 2)

Roasted Rosemary Potatoes

Garlic Mashed Potatoes

Potato Lyonnaise

Organic Brown Rice Pilaf

Fried Rice

Macaroni and Cheese

Cinnamon Sweet Potato Mash

Steamed Broccoli and Cauliflower

Green Beans with Bacon and Caramelized Onions

Maple Chipotle Glazed Rainbow Carrots

Grilled Summer Vegetables

Braised Bok Choy with Sesame

Roasted Brussels Sprout

RECEPTION DISPLAYS

Priced Per Person

Artisan Cheese Sampler

Import and Domestic Cheeses with Assorted Breads, Crackers, Fruits and Nuts

Italian Grilled Vegetable Display

Zucchini, Squash, Peppers, Artichokes, Mushrooms, and Asparagus drizzled with Pesto and EVOO

Vegetable Crudité

Local Fresh Veggies served with Caramelized Onions, Ranch and House-Made Hummus

Bruschetta Board

Toasted Baguette with Heirloom Tomato and Basil, Olive Tapenade, Goat Cheese and Onions

Shrimp Cocktail

Jumbo Black Tiger Shrimp, Lemon, Cocktail Sauce and Herbs

HORS D'OEUVRES

Min 25 Each Per Order

Chilled

Seared Ahi, Sriracha Aioli, Scallion and Sesame Wonton

Smoked Salmon Rose on Cucumber Cream with Dill and Caviar Shooter

Charred Asparagus Wrapped with Prosciutto

Bruschetta with Heirloom Tomato and Basil

Triple Cream Brie with Fig On Focaccia

Beef Tenderloin with Arugula and Gorgonzola Cream on Baguette

Local Watermelon, Jalapeño Candy, Citrus and Mint

Hot

Mini Dungeness Crab Cake with Remoulade

Chicken Satay with Spicy Peanut Sauce

Pork Pot Stickers with Sweet Soy Reduction

Coconut Shrimp with Sweet Chili Sauce

Sausage and Goat Cheese Stuffed Mushrooms

Tomato and Grilled Cheese Shooter

Spanakopita

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Banquet Menus.

STATIONS



CHEF ACTION STATIONS

50 Guest Minimum - Priced Per Person + Chef Fee

Fajita Station

Grilled Fajita Steak and Chicken Breast,
Pepper and Onions, Flour Tortilla

Served with Pico De Gallo, Guacamole, Sour Cream,
Limes, Cilantro and Shredded Cheeses

Pasta Station

Choice of Penne, Farfalle, and Tortellini

Served with Marinara, Alfredo, or Pesto

Sautéed with Garlic and EVOO, topped with Parmesan Cheese
served with Breadsticks

Add Meatballs, Italian Sausage or Chicken

Sushi Station

Sushi Display of California Roll, Spicy Tuna Roll,
Salmon Roll, and Vegetable Rolls

Served with Pickled Ginger, Tamari, and Wasabi

Add On

Sushi Chef - Price Subject To Change

Stir-Fry Station

Chicken and Steak, Asian Style Vegetables, Fried Rice,
Ginger, Teriyaki Sauce, Sweet Spicy Garlic Sauce, Fortune Cookies

Mashed Potatoes Station

Mashed Potatoes, Bacon, Cheddar Cheese, Scallions,
Mushrooms, Whipped Butter and Gravy

DESSERT STATIONS

Priced Per Person

Italian Dessert Station

Tiramisu and Mini Cannoli

Mini Petit Fours and Mini Cheesecakes

Assorted Chocolate Confectionaries with
Chocolate Dipped California Strawberries

Petite Cupcake Station

Red Velvet, Vanilla Bean, and Double Chocolate

CHEF ATTENDED DESSERT STATIONS

Priced Per Person + Chef Fee

Ice Cream Station

Hand Scooped Vanilla and Chocolate Gelato

Hot Fudge, Caramel Sauce, Oreo Crumbles, Sprinkles, Toasted
Coconut, Gummy Bears and Whipped Cream Toppings

Flambé Station

Choice of Bananas Foster, Cherries Jubilee, or Crêpes Suzette

Served with Vanilla Bean Gelato

Add On

Doughnut Holes

CARVING STATIONS*

*All Carving Stations are Exclusive Add-On To **Dinner Buffet**

Beef Tenderloin (Minimum 25 Guests)

Creamy Horseradish, Béarnaise and French Baguette

Prime Rib (Minimum 35 Guests)

Peppercorn Au Jus, Creamy Horseradish and Mini Rolls

Roasted Breast Of Turkey (Minimum 25 Guests)

Cranberry Chutney and Roast Gravy with Mini Rolls

Glazed Honey Ham (Minimum 35 Guests)

Whole Grain Mustard, Honey Glaze, and Mini Rolls

Roasted Pork Loin (Minimum 25 Guests)

Whole Grain Mustard, Mint Jelly and Mini Rolls

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