



Congratulations on your engagement!

Thank you for your interest in the Sterling National Country Club as a possible location for your upcoming wedding. This is such an exciting time for you and your fiancée. It would be our pleasure to assist you in hosting your special day, while working to ensure that your wedding is all you've envisioned it to be.

Located on a picturesque private golf course in central Massachusetts, Sterling National Country Club offers a one-of-a-kind event for a marketable price. We have a beautiful gazebo for outdoor ceremonies, a private bridal suite, separate cocktail area, and grand ballroom with beautiful panoramic views of the golf course, that can hold up to 225 guests.

What makes us unique you might ask? We only host one wedding per day, so you and your guests are our top priority! All of our food is freshly prepared on site by our head chef and amazing culinary team. Our onsite wedding specialist works with you from the initial planning stages until the last dance! From the included house Chiavari Chairs to the color coordinated table linens we believe that even the smallest of details help to make the best events complete.

By choosing Sterling National it is our guarantee that our professional, friendly staff will assist you from beginning until end. Please contact our sales office to arrange a tour of our facility and discuss how Sterling National Country Club can assist you in creating the wedding of your dreams.

We look forward to hearing from you!

Sincerely

Matt DePaolo

Matt DePaolo
General Manager
Sterling National Country Club
978-422-0275 x301 mattd@sterlingcc.com

Prices subject to change.

Above prices subject to a 20% administrative fee and Massachusetts State Tax



2022 Wedding Reception Services

STERLING NATIONAL COUNTRY CLUB HOSTS ONE WEDDING PER DAY

The following is included for 5 hours with a \$1,500 room rental:

EXCLUSIVE USE OF THE STERLING BALLROOM

Featuring an outdoor patio overlooking the 18th Green. Rental is for 5 hours

SEPARATE COCKTAIL SPACE FOR YOUR SOCIAL HOUR

Taking place in the Duncan Room

A WEDDING SPECIALIST TO HELP PLAN YOUR DAY

CHIVARI BALLROOM CHAIRS

With ivory damask cushion

STANDARD TABLE LINENS ¾ LENGTH

White or ivory

A SELECTION OF NAPKIN COLORS

To coordinate with the color theme of your wedding

A 3-COURSE MEAL PREPARED ON-SITE BY OUR EXECUTIVE CHEF

SERVICES OF OUR PROFESSIONAL BARTENDING STAFF

Set up & bartender fees apply

CUSTOM-DESIGNED FLOOR PLAN

Accommodated to meet your reserved seating needs

PRIVATE BRIDAL SUITE

YOUR WEDDING CAKE CUT, PLATED AND SERVED TO GUESTS

Cake cutting fee of \$2.00 per person

PICTURESQUE AREAS OF OUR GOLF COURSE FOR OUTDOOR PHOTOGRAPHS

COMPLIMENTARY TASTING FOR TWO

Additional attendees welcome for an added fee of \$35 per person

Accommodations for Wedding Ceremonies

\$1,000 onsite ceremony fee

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Silver Package

\$90.00 per person

Select Items from the Silver Menu Collection

Cocktail Reception

Select One Stationary Display
&
Select up to Three Passed Hors D'oeuvres

Formal Toast

White Wine

First Course

Select One Salad

Served with Warmed Artisan Dinner Rolls
Freshly Whipped Butter

Main Course

Select up to Two Entrees

Select One Vegetable
(To be Paired with All Entrees)

AND

Select One Starch
(To be Paired with All Entrees)

Dessert Course

Host Provided Wedding Cake
(served with vanilla ice cream)

Freshly Brewed Coffee & Hot Tea

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The Silver Menu Collection

Stationary Displays

- Domestic Cheese & Cracker Board
- Vegetable Crudité Display

Passed Hors D'oeuvres

- Asian Dumplings
- Spanakopita
- Vegetable Spring Rolls

First Course

- Garden Salad
Iceberg Lettuce, Cucumber, Radicchio, Red Onion, and Tomatoes
- Classic Caesar
Romaine Lettuce, House made Croutons, Parmesan Cheese, Caesar Dressing

Entrees

- Oven Roasted Statler Chicken Breast
- Chicken Picatta/Marsala/ Parmesan
- Fennel Crusted Scrod
- Vegetable Stuffed Sole

Starches

- Roasted Garlic Mashed Potatoes
- Roasted Fingerling Potatoes
- Delmonico Potatoes
- Seasonal Vegetable Risotto

Vegetables

- Green Beans Almandine
- Baby Carrots
- Vegetable Medley

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Gold Package

\$100.00 per person

Select Items from the Gold Menu Collection

Cocktail Reception

Select One Stationary Display
AND Select Two Passed Hors D'oeuvres
OR
Select Four Passed Hors D'oeuvres

Formal Toast

White Wine OR Sparkling Wine

First Course

Select One Salad

Served with Warmed Artisan Dinner Rolls
Freshly Whipped Butter

Main Course

Select up to Two Entrees

Select One Vegetable
(To be Paired with All Entrees)
AND
Select One Starch
(To be Paired with All Entrees)

Dessert Course

Host Provided Wedding Cake
(Served with vanilla ice cream)

Freshly Brewed Coffee & Hot Tea

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The Gold Menu Collection

Stationary Displays

- Vegetable Crudité Display
- Imported Cheese & Cracker Board

Passed Hors D'oeuvres

- Beef Teriyaki Skewers
- Coconut Chicken
- Stuffed Mushroom Caps
- Spanakopita

First Course

- Strawberry Salad
- Strawberry, Candied Walnuts, Goat Cheese, Grapes, Baby Spinach with a Honey Vinaigrette
- Garden Salad
- Iceberg Lettuce, Cucumber, Radicchio, Red Onion, and Tomatoes
- Classic Caesar
- Romaine Lettuce, House made Croutons, Parmesan Cheese, Caesar Dressing

Entrees

- Pasta Primavera
- Chicken Milanese/Madeira
- Seared Filet of Salmon
- Baked Stuffed Shrimp
- 10oz. Sirloin Steak

Starches

- Roasted Garlic Mashed Potatoes
- Roasted Fingerling Potatoes
- Delmonico Potatoes
- Seasonal Vegetable Risotto

Vegetables

- Green Beans Almandine
- Baby Carrots
- Vegetable Medley

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Platinum Package

\$110.00 per person

Select Items from the Platinum Menu Collection

Cocktail Reception

Select Two Stationary Displays
AND Select Three Passed Hors D'oeuvres
OR
Select Five Passed Hors D'oeuvres

Formal Toast

Champagne Toast
(White Wine or Sparkling Wine may be substituted)

First Course

Select One Salad

Served with Warmed Artisan Dinner Rolls
Freshly Whipped Butter

Main Course

Select up to Two Entrees

Select One Vegetable
(To be Paired with All Entrees)
AND

Select One Starch
(To be Paired with All Entrees)

Dessert Course

Host Provided Wedding Cake
(Served with vanilla ice cream)

Freshly Brewed Coffee & Hot Tea

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The Platinum Menu Collection

Stationary Displays

- Vegetable Antipasto Display
- Fresh Seasonal Fruit Display
- Imported Cheese & Cracker Board

Passed Hors D'oeuvres

- Bacon Wrapped Scallops
- Coconut Shrimp
- Beef Wellington
- Spanakopita
- Vegetable Quiche

First Course

- Strawberry Salad
- Strawberry, Candied Walnuts, Goat Cheese, Grapes, Baby Spinach with a Honey Vinaigrette
- Caprese
- Sliced Local Tomatoes, Fresh Mozzarella, Basil, Extra Virgin Olive Oil, Balsamic Reduction
- Garden Salad
- Iceberg Lettuce, Cucumber, Radicchio, Red Onion, and Tomatoes
- Classic Caesar
- Romaine Lettuce, House made Croutons, Parmesan Cheese, Caesar Dressing

Entrees

- Vegetable Terrine with Tomato Coulis
- Stuffed Chicken DeFlorenca
- Boston Baked Scrod
- 8 oz. Filet Mignon
- Duet of 2 Stuffed Shrimp and Chicken Piccata
- Duet of 2 Stuffed Shrimp and 10 oz. Sirloin Steak

Starches

- Roasted Garlic Mashed Potatoes
- Roasted Fingerling Potatoes
- Delmonico Potatoes
- Seasonal Vegetable Risotto

Vegetables

- Green Beans Almandine
- Baby Carrots
- Vegetable Medley

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