



THE COUNTRY CLUB OF  
**SAPPHIRE VALLEY**  
ESTABLISHED 1956

PRIVATE EVENTS







THE COUNTRY CLUB  
OF SAPPHIRE VALLEY

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Intimate and lush, and so quintessentially Western North Carolina, The Country Club of Sapphire Valley is ideal for your next private event.

Delight your guests with the candlelit alfresco ambiance of our Mountain Veranda or, for grander fêtes, our Ballroom provides a lavish backdrop for any special event.

The Country Club of Sapphire Valley's combination of upscale hospitality and culinary wow makes your event truly special.



# HORS D'OEUVRES

**Caprese Crostini**  
*with Balsamic Pipette \$3*

**Cold Atlantic Salmon, Pumpernickel**  
*Toast, Caper Crème Fraiche \$4*

**Poached and Chilled Shrimp**  
*Moonshine Cocktail Sauce \$4*

**Prosciutto, Roasted Tomato**  
*and Shaved Parmesan Crostini \$3*

**Marinated Crab Claws in Olive Oil**  
*Herbs, and Citrus \$4*

**Sriracha Deviled Egg with Dill**  
*and Paddlefish Caviar \$3*

**Trout Roe, Potato Latke**  
*Chive Crème Fraiche \$3*

**Maine Lobster**  
*Salad Sliders \$5*

**Market Vegetable Shooters**  
*with Avocado Ranch \$4*

**Petite Beef Tenderloin**  
*and Mushroom Duxelle en Crouete \$5*

**Mini Lump Crab Cakes**  
*with Sweet Heat Aioli \$4*

**Thai Style Chicken Skewers**  
*with Spicy Peanut and Coconut Dipping  
Sauce \$3*

**Braised Beef Short Rib Flatbread**  
*with Pepper Jelly and Smoked Mozzarella \$4*

**Bacon Wrapped**  
*Day Boat Scallops \$5*

**Candied Bacon on a Stick**  
*Pecan, Brown Sugar, and Bourbon Glaze \$4*

**Greek Style Chicken Skewer**  
*with Garlic, Oregano, and Feta \$3*

**Bacon Wrapped Gulf Shrimp**  
*Tabasco Remoulade \$4*

**Mini Vegetable Spring Rolls**  
*Sweet Chili Dipping Sauce \$4*

**Fried Chicken and Waffle**  
*Habanero Honey Glaze \$3*

**Mini Tomato Pie**  
*Pimento Cheese \$3*

**Cornmeal Crusted Gulf Oysters**  
*with Sauce Gribiche \$4*

**Wild Mushroom Toast**  
*Local Chevre \$4*

**Pecan Crusted Chicken Tenders**  
*with Orange Horseradish Dip \$3*

Priced per Piece



## DISPLAYS

### **Cheese Board \$12**

*Locally Farmed and Domestic Cheeses, Local Honey, Candied Nuts, Seasonal Fruit, Crackers*

### **Vegetable \$10**

*Raw, Cooked and Marinated Vegetables, Buttermilk Ranch, Creamy Blue Cheese*

### **Antipasto \$13**

*Assortment of Cured Meats, Marinated Fresh Mozzarella, Grilled Artichokes, Olive Oil Cured Tomatoes, Imported Olives, Fire Roasted Peppers, Crostini*

### **Shrimp Cocktail \$13**

*Spiced Boiled Shrimp, Fresh and Caramelized Lemons, NC Moonshine Spiked and Classic Cocktail Sauces, Horseradish, Tabasco*

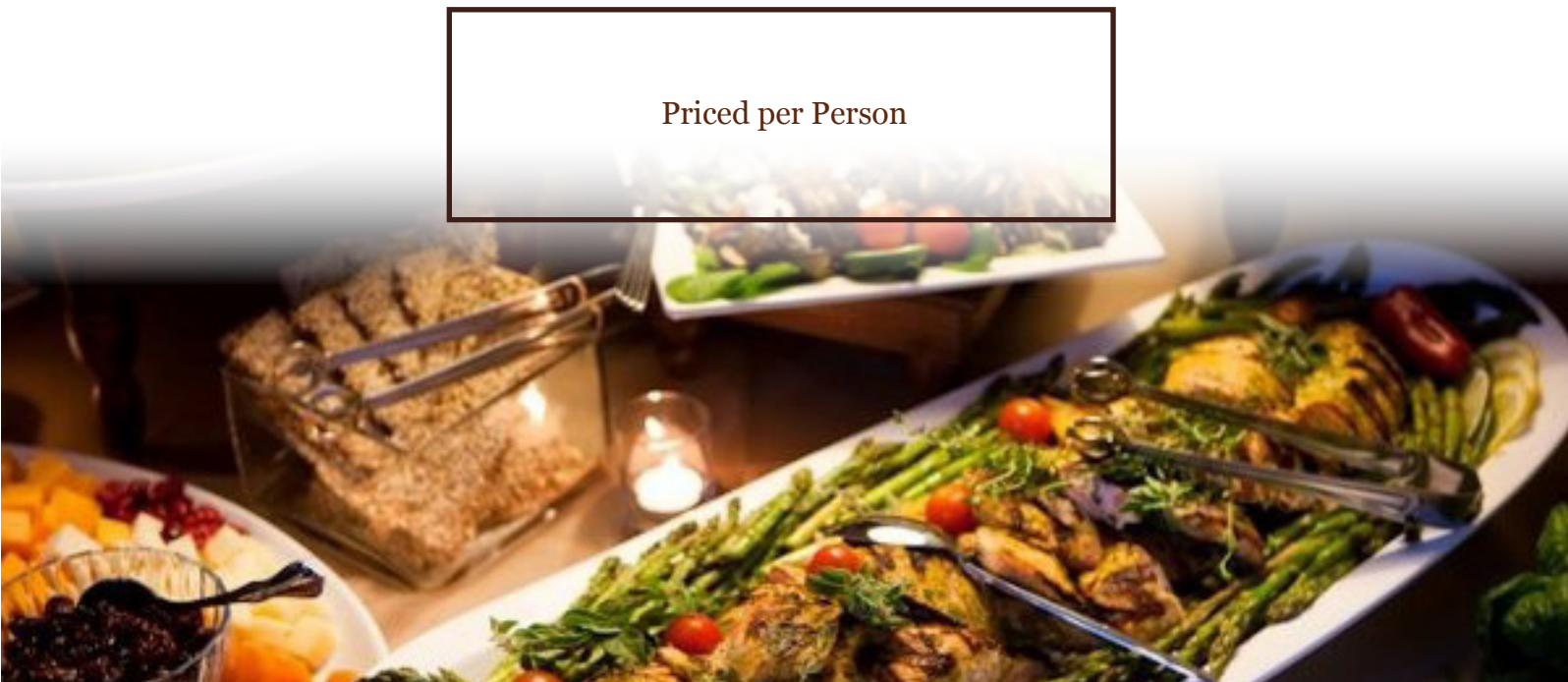
### **Hummus Trio \$10**

*Roasted Garlic, Pesto and Charred Tomato, Classic Hummus Celery, Carrots, Cucumber, Warm Pita*

### **Ultimate Raw Bar \$28**

*Oysters on the Half Shell, Alaskan King Crab Legs, Colossal Shrimp Cocktail Sauce, Tabasco, Horseradish, Grilled Lemon Wedges, Crackers*

Priced per Person



CHEF ATTENDED  
CARVING STATIONS

**Porchetta Style Pork Loin \$12**

*Fennel, Garlic, Rosemary Rubbed Loin, Marinated Peppers, Roasted Garlic Puree*

**Whole Roasted Beef Tenderloin \$17**

*Horseradish Cream, Grain Mustard, Red Wine Demi*

**Roasted Beef Ribeye \$16**

*Dijon Mustard, Horseradish, Natural Jus*

**Maple Glazed Local Ham \$10**

*Pineapple Compote, Brown Sugar Glaze*

**Rack of Pork \$14**

*Bourbon and Apple Gastrique, Grain Mustard*

**Slow Roasted Leg of Lamb \$15**

*Mint Jelly, Garlic & Rosemary Yogurt, Natural Jus*

Priced per Person  
Includes fresh baked Sweet Yeast Rolls  
Chef Attendant Fee Applies



CHEF ATTENDED  
COOKING STATIONS

**Mac & Cheese \$14**

*Cheddar, Smoked Gouda, Boursin  
Andouille, Tasso Ham, Grilled Chicken,  
Poached Shrimp, Lump Crab*

**Risotto \$13**

*Wild Mushroom, Asparagus, Peas,  
Fresh Herbs  
Lobster, Shrimp, Jumbo Lump Crab*

**Pho Station \$16**

*Spiced Chicken Broth  
Poached Chicken, Tofu, Rice Noodles  
Bean Sprouts, Mint, Cilantro, Thai Basil,  
Jalapeno Lime*

**Stir Fry Noodles \$12**

*Rice Noodles, Lo Mein  
Shiitake, Sprouts, Broccoli, Cabbage, Car-  
rots, Snow Peas, Soy, Ginger, Garlic, Scal-  
lion*

**Pasta \$11**

*Cheese Tortellini, Cavatappi  
Pesto, Creamy Alfredo, Pomodoro  
Asparagus, Broccoli, Roasted Peppers, Car-  
amelized Onions, Tomatoes  
Poached Shrimp, Grilled Chicken, House  
Made Sausage*

**Shrimp & Grits \$11**

*Shrimp, Andouille, Tasso  
Trinity, Tomatoes, Garlic, Scallions,  
Italian Parsley  
Tomato Gravy, Spiced Cream Sauce  
Ashe County Cheddar Grits*

**Fajitas \$14**

*Carne Asada and Ancho Chicken,  
Caramelized Onions and Peppers  
Flour Tortillas, Salsa Verde, Chipotle Salsa,  
Sour Cream, Limes, Charred  
Jalapenos*

Priced per Person  
Includes fresh baked Sweet Yeast Rolls  
Chef Attendant Fee Applies





# PLATED DINNERS

## SALADS

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### **Classic Wedge**

*Chopped Bacon, Grape Tomatoes, Shaved Red Onion, Blue Cheese Crumbles, Candied Pecans, Creamy Blue Cheese Dressing*

### **House Salad**

*Mixed Greens, Toasted Almonds, Local Chevre, Dried Cherries, Balsamic Vinaigrette*

### **Traditional Caesar**

*Romaine, Cornbread Croutons, Shaved Parmesan, Roasted Garlic and Peppercorn Dressing, Parmesan Tuile*

### **Spinach Salad**

*Shiitake Mushrooms, Boiled Egg, Red Onion, Warm Bacon – Cider Vinaigrette*

### **Simple Greens**

*Jolley Farms Greens, Cucumber, Grape Tomato, Shaved Carrot, Roasted Shallot Vinaigrette*

Priced per Person  
Includes Choice of Salad or Soup,  
Choice of Entrée, and Dessert



# PLATED DINNERS

## SOUPS

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*She Crab*

*New England Clam Chowder*

*Chicken and Andouille Gumbo*

*Crab and Corn Chowder*

*Pesto Vegetable*

*Classic Chicken Noodle*

*Cauliflower Veloute with White Truffle Oil*

*Tomato Bisque with Basil and Croutons*

*Curry and Coconut Scented Butternut Squash Soup, Coriander Crème Fraiche*

*Loaded Baked Potato, Bacon, Scallions, Aged Cheddar*

Priced per Person  
Includes Choice of Salad or Soup,  
Choice of Entrée, and Dessert





# PLATED DINNERS

## ENTREES

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### **Pan Seared Pacific Salmon \$72**

*Lobster Risotto, Baby Squash, Tarragon Beurre Blanc*

### **Heritage Breed Double Cut Pork Chop \$70**

*Sweet Potato and Granny Smith Apple Mash, Cider Braised Greens, Apple Butter*

### **Seared Day Boat Scallops \$80**

*Creamed Corn, Toasted Pecans, Caramelized Fennel*

### **Grilled Filet of Beef \$85**

*Lyonnaisse Fingerling Potatoes, Broccolini, Red Wine Reduction, Foie Gras Butter*

### **Veal Rib Chop \$85**

*Goat Cheese & Thyme Grits, Roasted Asparagus Tomato Relish*

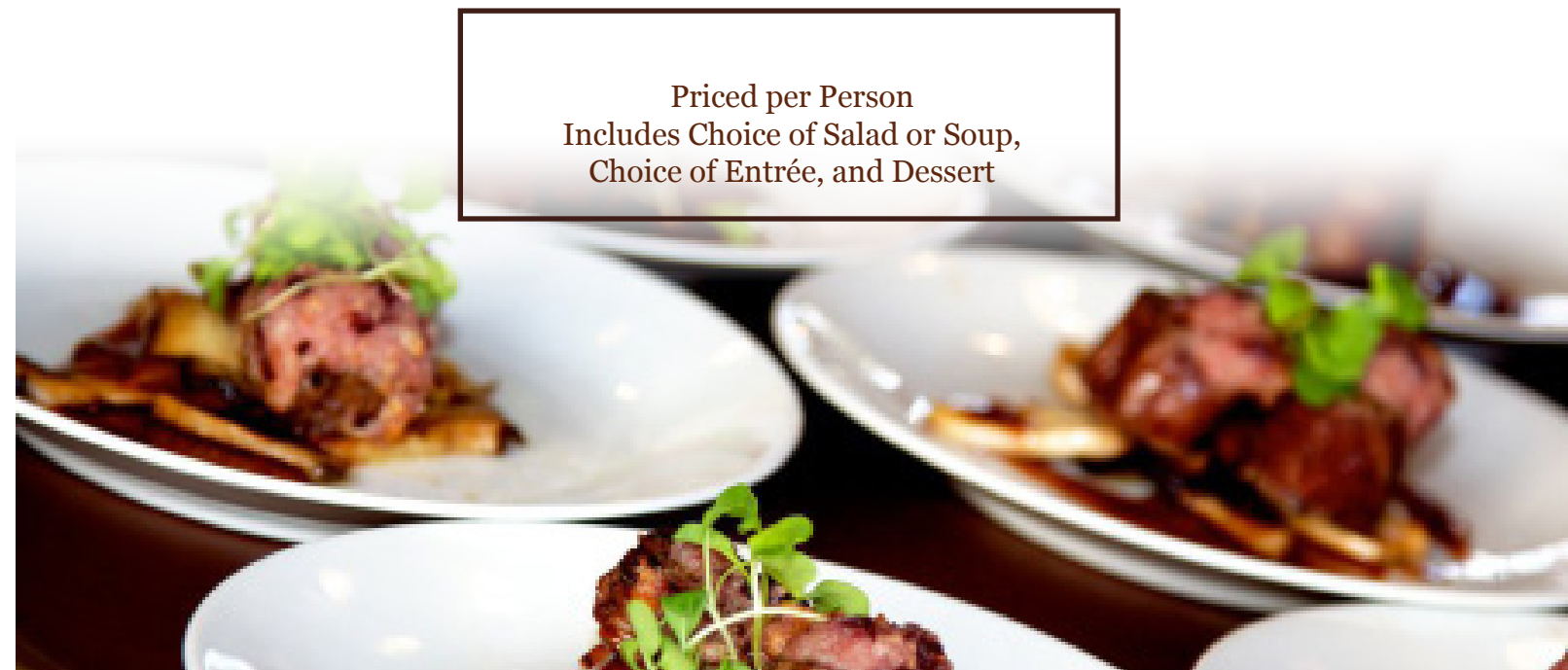
### **Ashley Farms Chicken \$65**

*Cauliflower Puree, Baby Carrots, 5 Pepper Jelly Gastrique*

### **Sunburst Farms Trout Amondine \$70**

*Sweet Potato Hash, Wilted Greens, Brown Butter*

Priced per Person  
Includes Choice of Salad or Soup,  
Choice of Entrée, and Dessert



# PLATED DINNERS

## DESSERTS

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### **Hot Apple Cobbler**

*Crème Carmel and Cinnamon Ice Cream*

### **Hummingbird Cake**

*French Vanilla Crème Anglaise, Maple Roasted Georgia Pecans*

### **Key Lime Pie**

*Velvet Chantilly Cream, Blueberry Compote, Candied Citrus Peels*

### **Dark Chocolate Cake**

*Raspberry Coulis, Vanilla Ice Cream, Almond Brittle Crunch*

### **Kahlua Tiramisu**

*White Chocolate Mousse, Seasonal Berries, Cinnamon Cream*

### **Sandtrap Pie**

*Chocolate Sauce, Homemade Caramel Drizzle*

Priced per Person  
Includes Choice of Salad or Soup,  
Choice of Entrée, and Dessert



PLATINUM  
BAR PACKAGE

**Vodka**

*Belvedere | Grey Goose*

**Tequila**

*Patron*

**Gin**

*Hendricks*

**Rum**

*Appletons 12 yr.*

**Bourbon**

*Knob Creek*

**Whiskey**

*Crown Royal*

**Scotch**

*Glenlivet 12 yr.*

*Essential Beer and Wine Package,  
Soft Drinks, Iced Tea, and Coffee Included*

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Add flare to your coffee station or give your guests additional selections in your bar package. Our *Cordials Addition* includes Bailey's, Amaretto, Kahlua, Frangelico, Drambuie, and Sambuca

First Hour \$25.00 /person  
Each Additional Hour \$12.00 /person  
Cordials Addition \$8.00 /person per hour





PREMIUM  
BAR PACKAGE

**Vodka**  
*Kettle One*

**Tequila**  
*1800*

**Gin**  
*Bombay Sapphire*

**Rum**  
*Mount Gay*

**Bourbon**  
*Maker's Mark*

**Whiskey**  
*Jack Daniels*

**Scotch**  
*Chivas*

*Essential Beer and Wine Package,*  
Soft Drinks, Iced Tea, and Coffee Included

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Add flare to your coffee station or give your guests additional selections in your bar package. Our *Cordials Addition* includes Bailey's, Amaretto, Kahlua, Frangelico, Drambuie, and Sambuca

First Hour \$20.00 /person  
Each Additional Hour \$10.00 /person  
Cordials Addition \$8.00 /person per hour



ESTATE  
BAR PACKAGE

**Vodka**

*Tito's*

**Tequila**

*Jose Cuervo Gold*

**Gin**

*Beefeaters*

**Rum**

*Bicardi Light*

**Bourbon**

*Jim Beam*

**Whiskey**

*Seagram's 7*

**Scotch**

*Dewars*

*Essential Beer and Wine Package,  
Soft Drinks, Iced Tea, and Coffee Included*

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Add flare to your coffee station or give your guests additional selections in your bar package. Our *Cordials Addition* includes Bailey's, Amaretto, Kahlua, Frangelico, Drambuie, and Sambuca

First Hour \$18.00 /person  
Each Additional Hour \$10.00 /person  
Cordials Addition \$8.00 /person per hour



# ESSENTIAL WINE & BEER PACKAGE

## Premium Wine Selections

### Domestic, Local, and Imported Beer Selections

*Budweiser, Bud Light, Michelob Ultra, Miller Lite, Coors Light, Heineken,  
Corona, Highland Gaelic, Sierra Nevada Pale Ale*

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Soft Drinks, Iced Tea, and Coffee included

## Beverage Variances

*Our house wines are of the highest quality and finest value available.  
Due to factors such as vintage change, availability, and special pricing,  
our house wines are subject to change.*

*Our Food and Beverage Director will assist you  
in picking the right selection for your special event.  
If there is an item which you do not see on our list, simply let us know.  
Quality sparkling wines will be used in all packages.  
True champagne will be based on market price.*

First Hour \$14.00 /person  
Each Additional Hour \$8.00 /person





SPARKLING WINE BAR  
BRUNCH BAR &  
CHAMPAGNE TOAST

**Sapphire Sparkling Wine Bar**

Add elegance to your event with our *Sapphire Sparkling Wine Bar*. Our sparkling wine bar allows you to wow your guests as they arrive. Included is a traditional glass of sparkling wine for each guest with fresh juice options including orange, cranberry, peach, and pomegranate. Guests are encouraged to take advantage of our fresh garnishes to create a one of a kind sparkling cocktail.

Soft Drinks, Iced Tea, and Coffee included

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**Sapphire Brunch Bar**

Create an exceptional experience for your guests by adding the *Sapphire Brunch Bar*. Guests enjoy bloody mary's made with our speciality in-house mix, or a glass of sparkling wine with fresh juice options including orange, cranberry, peach, or pomegranate.

Soft Drinks, Iced Tea, and Coffee included

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**Champagane Toast**

Commemorate your special event with our *Champagne Toast*  
Each guest receives a full glass of your choice of sparkling wine

*Sapphire Sparkling Wine Bar & Brunch Bar*  
First Hour \$10.00 /person  
Each Additional Hour \$8.00 /person  
*Champagne Toast* \$3.00 /person





## Function Rooms | \$2,500

The east wing of the Clubhouse is lined with three function rooms--the *Valley Room*, the *Sapphire Room*, and the *Mountain Room*. These rooms are divided by a retractable wall, giving you the option of doubling or tripling the amount of space for your event. The center, *Sapphire Room*, has a permanent dance floor and band area

*Seating: Up to 225 people Room Dimensions:  
32' x 24' (single) 72' x 24' (all)*



## Mountain Veranda | \$500

Exiting from the *Valley Room* is the *Mountain Veranda*. This large, covered deck overlooks the 1st and 10th tees of The Country Club of Sapphire Valley golf course. This space is perfect for wedding ceremonies, receptions, cocktail parties and dining experiences

*Seating: Up to 60 people Room Dimensions:  
37' x 27'*



## Fireside Room | \$150

In the center of the Clubhouse, the *Fireside Room* captures the mood of an intimate, elegant dinner party in a cozy dining room setting. Above the fireplace is Thomas Arvid's 'Winding Down'. This beautiful piece of artwork, with its exquisite detail and celebration of the finer moments, exemplifies the attitude of the *Fireside Room*

*Seating: Up to 50 people Room Dimensions:  
23' x 30'*





### **Main Dining Room | \$2,500**

Located in the back of the Clubhouse, with expansive views of the golf course, is The Country Club of Sapphire Valley Main Dining Room. With convenient access to the Mountain Veranda, as well as the Function Rooms, the Main Dining Room is the perfect setting for your buffet and chef attended action stations. or overflow for grand events

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### **Bar56 | \$5,000**

Bar56 is The Country Club of Sapphire Valley's newest venue, and the jewel of the club's social scene. With panoramic views of the mountains and valley, not to mention the extended outdoor access on Bar56's patio, it isn't hard to see why this is a favorite amongst our members.

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### **Croquet Lawn | \$5,000**

The epitome in outdoor event locale, The Country Club of Sapphire Valley's Croquet Lawn delivers on everything Western North Carolina has to offer. Take advantage of the cool summer days outdoors, or offer guests some respite from the sun with a luxurious tent, allowing for unobstructed views of the incredible mountain valley setting





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Included in the rental of The Country Club of Sapphire Valley's event spaces are the following:

House Linens; 85 square brown napkins

Plates, Glassware, Flateware (up to 75 guests)

Set-up and Break-down

\*All rentals need to be communicated and approved with the club



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Date \_\_\_\_\_

Contact's Name \_\_\_\_\_

Phone# (Work) \_\_\_\_\_ (Home) \_\_\_\_\_

Additional Contact Name \_\_\_\_\_

Phone# (Work) \_\_\_\_\_ (Home) \_\_\_\_\_

Mailing Address \_\_\_\_\_

City \_\_\_\_\_ State \_\_\_\_\_ Zip Code \_\_\_\_\_

Date of Function \_\_\_\_\_ Location of Function \_\_\_\_\_

Start Time of Function \_\_\_\_\_ End Time of Function \_\_\_\_\_ Time of Meal \_\_\_\_\_

Approximate Number of Guests \_\_\_\_\_

Guaranteed Final Count \_\_\_\_\_

*(10 days before event, must be within 25% of original number of guests)*

Transportation \_\_\_\_\_

Facility Rental Charges \_\_\_\_\_

Amount of Deposit \_\_\_\_\_ Date Paid \_\_\_\_\_



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Bar \_\_\_\_\_

Menu Specifications \_\_\_\_\_

Menu Continued \_\_\_\_\_

Other Specifications \_\_\_\_\_

Linen Colors \_\_\_\_\_

Florist \_\_\_\_\_

Seating Chart \_\_\_\_\_

DJ/Band \_\_\_\_\_

Cake \_\_\_\_\_

Audio/Visual Equipment \_\_\_\_\_

\_\_\_\_\_

*Estimated payment in full is expected 10 days prior to the event. Payment schedules can be accommodated. A final bill will be given the day after the event. Final payment will be due the day after the event. Other arrangements can be made at the discretion of the General Manager.*

*Bills not paid in full within 30 days of the date of the event are deemed overdue, and will be assessed a 1.5% interest charge, equivalent to 18% annually. Further, if the patron fails to pay in a timely fashion, legal action will be taken to recover any unpaid portion of the bill.*