THE COUNTRY CLUB OF
SAPPHIRE VALLEY
ESTABLISHED 1956

PRIVATE EVENTS
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.
<table>
<thead>
<tr>
<th>HORS D’OEUVRES</th>
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<tbody>
<tr>
<td><strong>Caprese Crostini</strong></td>
<td>with Balsamic Pipette $3</td>
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<tr>
<td><strong>Cold Atlantic Salmon, Pumpernickel Toast, Caper Crème Fraiche</strong></td>
<td>$4</td>
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<tr>
<td><strong>Poached and Chilled Shrimp</strong></td>
<td>Moonshine Cocktail Sauce $4</td>
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<tr>
<td><strong>Prosciutto, Roasted Tomato and Shaved Parmesan Crostini</strong></td>
<td>$3</td>
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<tr>
<td><strong>Marinated Crab Claws in Olive Oil Herbs, and Citrus</strong></td>
<td>$4</td>
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<tr>
<td><strong>Sriracha Deviled Egg with Dill and Paddlefish Caviar</strong></td>
<td>$3</td>
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<tr>
<td><strong>Trout Roe, Potato Latke Chive Crème Fraiche</strong></td>
<td>$3</td>
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<tr>
<td><strong>Maine Lobster Salad Sliders</strong></td>
<td>$5</td>
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<tr>
<td><strong>Market Vegetable Shooters with Avocado Ranch</strong></td>
<td>$4</td>
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<tr>
<td><strong>Petite Beef Tenderloin and Mushroom Duxelle en Croute</strong></td>
<td>$5</td>
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<tr>
<td><strong>Mini Lump Crab Cakes with Sweet Heat Aioli</strong></td>
<td>$4</td>
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<tr>
<td><strong>Thai Style Chicken Skewers with Spicy Peanut and Coconut Dipping Sauce</strong></td>
<td>$3</td>
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<tr>
<td><strong>Braised Beef Short Rib Flatbread with Pepper Jelly and Smoked Mozzarella</strong></td>
<td>$4</td>
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<tr>
<td><strong>Bacon Wrapped Day Boat Scallops</strong></td>
<td>$5</td>
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<tr>
<td><strong>Candied Bacon on a Stick Pecan, Brown Sugar, and Bourbon Glaze</strong></td>
<td>$4</td>
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<tr>
<td><strong>Greek Style Chicken Skewer with Garlic, Oregano, and Feta</strong></td>
<td>$3</td>
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<tr>
<td><strong>Bacon Wrapped Gulf Shrimp Tabasco Remoulade</strong></td>
<td>$4</td>
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<tr>
<td><strong>Mini Vegetable Spring Rolls Sweet Chili Dipping Sauce</strong></td>
<td>$4</td>
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<tr>
<td><strong>Fried Chicken and Waffle Habanero Honey Glaze</strong></td>
<td>$3</td>
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<tr>
<td><strong>Mini Tomato Pie Pimento Cheese</strong></td>
<td>$3</td>
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<tr>
<td><strong>Cornmeal Crusted Gulf Oysters with Sauce Gribiche</strong></td>
<td>$4</td>
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<tr>
<td><strong>Wild Mushroom Toast Local Chevre</strong></td>
<td>$4</td>
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<tr>
<td><strong>Pecan Crusted Chicken Tenders with Orange Horseradish Dip</strong></td>
<td>$3</td>
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Priced per Piece
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
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
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, Carrots, Snow Peas, Soy, Ginger, Garlic, Scallion

Pasta $11
Cheese Tortellini, Cavatappi
Pesto, Creamy Alfredo, Pomodoro
Asparagus, Broccoli, Roasted Peppers, Caramelized 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

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

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
ENTREES

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
Lyonaise 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
DESSERTS

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

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
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.

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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

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
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

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
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

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

Champagne 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)*

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**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’*

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**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.

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.

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.
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, Flatware (up to 75 guests)
- Set-up and Break-down

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