



*Wedding Pricing at  
Nature's Point*

512.261.0142

[www.SterlingAffairs.com](http://www.SterlingAffairs.com)

Sterling Affairs Catering & Events

*Nature's Point Wedding Pricing*

Menu Price Includes\*

Menu & Planning Services, Dressed Buffet Table (if applicable),  
Cake Cutting Service, Plates and Forks for Cake,  
Cake Knife and Server (if needed)  
High Quality Acrylic Flatware, Acrylic Plates, Plastic Cups  
Serving Necessities, Iced Tea, Coffee & Punch Service  
Dressed Cake Table (with plates & forks), Cake Cutting Service,  
Mirror Rounds & Votive Candles for Table Centerpieces  
Event Management, Set-Up,  
Clean-Up and Insurance  
*\*With the exception of the Garnet & Sapphire packages.*

A 20% Gratuity will be added to the Final Invoice.

Linen Package

White *or* Black Sterling Affairs Drapes for (one) Reception Area  
Drape for Service Tables—DJ (if applicable),  
Cake, Bar, Registration, and Gift Tables  
\$1.00 per guest

China Package<sup>+</sup>

10" White Enamel China Plate, Stainless Flatware, Linen Napkins in Black, White or Cream, Appetizer  
Plates (if needed) in Squares and Rounds  
\$3.00 per guest

*<sup>+</sup>Does not include bar glassware.*

Event Options

Guest Table Overlays (black, white or ivory)	\$0.50 per person
Additional Drape (black or white)	\$15.00 per drape
Additional Overlay (black, white or ivory)	\$12.00 per overlay
Additional Labor for Events over Five Hours	\$2.00 per person per hour
Additional Ceremony or Reception Chair	\$3.00 per chair
Additional 48" or 60" Round Table	\$7.00 per table
Additional Labor for more than one Reception Area	\$300.00
Tableside Cake Service	\$1.00 per person

Sterling Affairs Catering & Events

*Nature's Point Wedding Pricing*

A Prelude to Dinner

The Sterling Chef's Table

*A feast for the eyes and palette!*

*Presented on varied levels & marbles, candles, and greenery*

Platters of Cascading Seasonal Fruits accompanied by

Domestic and International Cheeses

Raspberry/Pecan Baked Brie adorned with Seasonal Pastry Embellishments

Pickled Vegetables or Crudités with Dip

Artichoke and Olive Medley

Traditional Hummus

Pita Triangles

An Assortment of Gourmet Crackers

\$4.99 per person

Sterling Affairs Catering & Events

*Nature's Point Wedding Pricing*

Sunrise Receptions

Continental Reception

Fresh Fruit with Strawberry Cream Sauce  
Assortment of Fresh Baked Breakfast Breads & Pastries  
Raspberry & Lemon Zest Crepes  
Parmesan Florentine Potatoes  
Smoked Salmon Platter  
Bagels & Cream Cheese  
Capers, Tomatoes, Cucumbers, Onions  
Champagne Punch

\$25.99 per person



Brunch Reception

Fresh Fruit Display with Strawberry Cream Sauce  
Domestic & International Cheese  
Marinated Seasonal Vegetables  
Assortment of Fresh Baked Breakfast Breads & Pastries  
Southwestern *or* Roasted Vegetable Italian Frittata:  
*Southwestern*  
Eggs  
Jack Cheese  
Bell Peppers, Jalapenos, Onions, Cilantro  
Tortilla Strips  
*Roasted Italian*  
Ham *or* Italian Sausage  
Eggs  
Bell Peppers  
Potatoes  
Romano & Provolone Cheese  
Crab Cakes, Shrimp Cakes *or* Crawfish Cakes with Spicy Remoulade  
Champagne Punch

\$30.99 per person

# Sterling Affairs Catering & Events

## *Nature's Point Wedding Pricing*

### Garnet Reception

Our Garnet Reception is a terrific option for clients looking for a carefree, come & go hors d'oeuvre feel.

#### Pricing Includes

*Water & Iced Tea Service; Paper Napkins, Plastic Plates, Flatware & Cups; Dressed Buffet Tables; Staff to Man Buffet & Bus Tables; Wedding Seating & Ceremony Setup; Cake Table with Plates & Forks; Cake Cutting Service; Setup & Cleanup and Insurance*

#### Select Four (4) Appetizers

##### 7-Layer Dip

*Cheese, Guacamole, Sour Cream, Refried Beans, Diced Tomatoes, Onions, Olives with Tostada Chips*

##### Assorted Party Dip & Chips

*Onion Parsley Dip, Creole Ranch, Bacon Florentine Dip, Homemade Guacamole, Crab & Artichoke Dip, Spinach & Shrimp Dip or Spinach & Artichoke Dip*

##### Caprese Brochettes

*Skewers of Marinated Mushroom, Roasted Tomato, Mozzarella*

##### Cucumber Rounds

*Stuffed with Boursin Cheese & Cranberries*

##### Fresh Crudités with Creole Dijon Ranch Dip

*Focaccia Coins with Grilled Roma Tomato & Boursin Cheese*

##### Stuffed Red Bliss Potatoes

##### Brie with Fresh Strawberry Canapé

##### Sun-Dried Tomato Tapenade with Baguette

##### Walnut-Stuffed Baby Red Bliss Potatoes

##### Sun-Dried Tomato, Basil, Feta Canapé

##### Chef's Display

*Fresh Fruit, Domestic & International Cheese, Marinated, Pickled Vegetables, Roasted Red Pepper Hummus, Mix of Olives & Artichoke Hearts, Sliced French Bread & Assorted Crackers*

##### Smoked Chicken & Goat Cheese Canapé

##### Thai Chicken in a Sesame Wonton Cup

*Apple-Smoked Bacon, Chive, Stilton Pinwheels*

##### Tangerine Glazed Pork Loin with Pineapple Canapé

##### Spring Rolls

*One of the Following:*

*Vegetarian, Chicken, Shrimp, Pork with Asian Dipping Sauce*

##### Pesto Grilled Pork Loin Medallions on a Toasted Baguette

##### Smoked Mango Chipotle Pork Loin on Toasted Baguette

##### Sandwich Wedges

*Chicken Salad, Tuna Salad, Southwestern Spicy Chicken, Cream Cheese & Cucumber, Aged Roast Beef, Smoked Caribbean Pulled Pork, Smoked Pork Loin, Jalapeno Cranberry Peppered Turkey or Grilled & Chilled Shrimp Salad*

##### Curried Shrimp in Miniature Tortilla Cups

##### Shrimp Barquettes

*Small Pastry Boats with Asian Shrimp*

##### Smoked Salmon Lox

*with Roasted Red Pepper Horseradish & Capers on a Toasted Baguette*

##### Thai Salmon on Sesame Wonton Crisp

##### Skewered Shrimp

*Herb Grilled, Blackened, or BBQ*

##### Shrimp Zamora

*Red Chile Tomato Sauce Topped with Fresh Pico de Gallo, Gulf Shrimp, Sliced Avocado*

##### Asian Shrimp Zamora

*with Gulf Shrimp, Cashews, Sweet Chile, Cilantro & Lime,*

##### Thai Shrimp on a Sesame Wonton Crisp

**\$24.99 per person**

Any bar service may be added to this menu.

# Sterling Affairs Catering & Events

## Nature's Point Wedding Pricing

### Sapphire Reception

*Our Distinctive Reception is a great way for the budget-conscious bride and groom to receive the same great Sterling Affairs food, beverage and service as our regular menus at the lowest possible price.*

#### Pricing Includes

*Water & Iced Tea Service; High Quality Acrylic Flatware, Plates & Plastic Cups; Dressed Buffet Tables; Staff to Man Buffets, Attend to Guests' Needs and Bus Tables; Wedding Seating & Ceremony Setup; Cake Table with Plates & Forks; Cake Cutting Service; Setup & Cleanup and Insurance*

#### Menu

##### Entrees

*(Choose One)*

Grilled Chicken Breast  
*with Champagne Cream Sauce*

Chicken Royale  
*Sautéed Chicken Breast  
with White Wine, Mushrooms,  
Artichoke Hearts, Capers,  
Lemon Butter Sauce*

Honey Cured Pork Loin  
*with Orchard Apple Reduction*

Kailua Pork & Cabbage

Spice Charred Pork Loin  
*with Tarragon Mustard Sauce*

Soy Glazed Beef Brisket

Tender Medallions of Beef  
*with Demi Glace Sauce*

##### Salad

*(Choose One)*

Sterling House Salad  
*Spinach, Boston, Romaine Lettuces  
with Toasted Pecans, Sweet Red Bell Peppers,  
Cherry Tomatoes  
Red Onions, Feta Cheese*

Garden Salad  
*Fresh Lettuce Mix, Carrots,  
Tomato and Cucumber*

##### Vegetable

*(Choose One)*

*Chef's Seasonal Grilled Vegetables  
Green Beans Almandine  
Lemon Butter Broccoli  
Roasted Asparagus*

##### Starch

*(Choose One)*

*Rosemary Roasted New Potatoes  
Roasted Garlic Mashed Potatoes  
Wild Rice Pilaf  
Calico Rice  
(mix of Wild Rice, Barley & White Rice)*

Assorted Freshly Baked Bread

#### Hosted Bar

Domestic Bottled Beer, House Wine and Sodas  
All Bar Package Price Includes Bar Set-Up, Bartender, Plastic Bar Ware,  
Bar Tools, Service Ice, Liquor Liability, & Tax.

##### *Menu & Three Hour Bar*

*\$33.99 per person (Friday & Sunday)*

*\$35.99 per person (Saturday)*

##### *Menu & Four Hour Bar*

*\$37.99 per person (Friday & Sunday)*

*\$39.99 per person (Saturday)*

*\*\*Prices not subject to 20% discount\*\**

Two Entrée Selections (from this menu) – Additional \$5.00 per person

China Package – Additional \$3.00 per person

Sterling Affairs Catering & Events

*Nature's Point Wedding Pricing*

**Theme Receptions**

**Fajita Reception**

Marinated Chicken & Beef  
Grilled Peppers & Onions  
Fresh Salsa, Sour Cream, Grated Cheese, Jalapenos  
Fresh Guacamole  
Black Beans & Spanish Rice  
Tortilla Chips & Queso

**Texas BBQ Reception**

Smoked Chicken, Slow Cooked Brisket  
Chopped Beef & Sausage  
Black Beans,  
Potato Salad  
Coleslaw  
Biscuits & Cornbread

**Italian "That's Amore" Reception**

Lasagna Florentine *or* Italian Sausage Lasagna  
Pasta Bar:  
Penne Pasta with Marinara & Alfredo Sauce  
Meatballs & Italian Sausage  
Grilled Vegetables  
Grated Parmesan Cheese  
Choice of Sterling Salads  
Parmesan Garlic Bread

**Asian Reception**

Vegetarian *or* California Sushi Rolls  
Stir-Fry Skillet:  
Shrimp *or* Thai Chicken *or* Mandarin Beef  
Vegetables  
White Rice  
Assorted Pot Stickers with Soy Wasabi Dipping Sauce

\$30.99 per person

Sterling Affairs Catering & Events

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Hors D'oeuvre Receptions

Copper Reception

Four Selections from Group One Appetizers  
Two Selections from Group Two Appetizers  
\$32.99 per person

Bronze Reception

Three Selections from Group One Appetizers  
Two Selections from Group Two Appetizers  
Carving Station from Group One  
\$34.99 per person

Silver Reception

Three Selections from Group One Appetizers  
Two Selections from Group Two Appetizers  
Carving Station from Group One or Two  
\$35.99 per person

Sterling Reception

Five Selections from Group One or Group Two Appetizers  
Carving Station from Group One or Group Two  
\$36.99 per person

Crystal Reception

Six Selections from Group One or Group Two Appetizers  
One Carving Station from Group One or Group Two  
\$38.99 per person

Platinum Reception

Six Selections from Group One or Group Two  
One Carving, Performance or Grilling Stations from Group One, Group Two or Group Three  
\$35.99 per person

Additional Carving, Performance or Grilling Station

Group One \$4.00 per person

Group Two \$5.00 per person

Group Three \$6.00 per person

Sterling Affairs Catering & Events

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Buffet Receptions

All buffets include:

Choice of Sterling Salad, One Vegetable, One Starch, Fresh Rolls & Butter

One Dinner Entrée from Group One  
\$32.99 per person

One Dinner Entrée from Group Two  
\$36.99 per person

Two Dinner Entrées from Group One  
\$34.99 per person

Two Dinner Entrées from Group One or Two  
\$37.99 per person

Additional Carving, Performance or Grilling Station

Group One – \$4.00 per person

Group Two – \$5.00 per person

Group Three – \$6.00 per person



Plated Receptions

All plated receptions include:

Choice of Sterling Salad, One Vegetable, One Starch, Fresh Rolls & Butter

One Dinner Entrée from Group One  
\$39.99 per person

Any Dinner Entrée from Group One or Two  
Add Shrimp \$3.00 per person

One Dinner Entrée from Group Two  
\$42.99 per person

Any Additional Dinner Entrée from Group One or Two  
Additional Entree \$4.00 per person

*Passed Hors D'oeuvres*

Two Selections from Group One \$3.99 per person

Two Selections from Group One or Two \$4.99 per person

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**Beverage Services**

All Bar Package Price Includes Bar Set-Up, Bartender, Plastic Bar Ware, Bar Tools, Service Ice, Liquor Liability, & Tax.  
Four Hour Maximum

Hosted Bar Packages

	<u>3 Hour Bar Plastic</u>	<u>3 Hour Bar Glassware</u>
Champagne Toast (House Champagne) <i>with Glassware</i>		\$3.00 per guest
Champagne (First Toast Upgrade – See Event Planner) <i>with Glassware</i>		\$4.00 per guest
Champagne (Second Toast Upgrade – See Event Planner) <i>with Glassware</i>		\$5.00 per guest
Champagne, Mimosas, Poinsettias, Sodas <i>with Glassware</i>		\$7.99 per guest
Mimosas, Poinsettias, Bloody Mary's, Screwdrivers	\$9.99 per guest	\$10.99 per guest
Champagne & House Wine (Merlot, Chardonnay, White Zinfandel)	\$10.99 per guest	\$12.99 per guest
Domestic Bottled Beer*, House Wine, Sodas	\$11.99 per guest	\$13.99 per guest
Domestic Bottled Beer*, House Wine, Margaritas or Champagne, Sodas	\$12.99 per guest	\$14.99 per guest
Well Liquor, Domestic Bottled Beer*, House Wine, Sodas	\$13.99 per person	\$15.99 per guest
Call Liquor, Domestic Bottled Beer*, House Wine, Sodas	\$14.99 per person	\$16.99 per guest
Premium Liquor, Domestic Bottled Beer*, House Wine, Sodas	\$17.99 per person	\$19.99 per guest

\*Four Hour bars are charged prorated per hour.

## *Nature's Point Wedding Pricing*



### Suggested Upgrades

Special liquors available upon request –  
Pricing will depend on type & availability.

#### Imported & Premium Bottled Beer\*

*additional \$1.00 per person*

1<sup>st</sup> Wine Upgrade *additional \$3.00 per person*

2<sup>nd</sup> Wine Upgrade *additional \$5.00 per person*

\*Two Selections

### Domestic Beer

Coors Light, Budweiser, Bud Light,  
Miller Light, Shiner Bock

### Import & Premium Beer

Dos XX, Heineken, Fat Tire, Amstel Light,  
Negra Modelo, Becks N/A, Sam Adams, Red  
Stripe, Anchor Steam

### Call Liquors

Jim Beam Whiskey, Dewar's Scotch,  
Tito's Vodka, Bacardi Rum,  
Gordon's Gin, Jose Cuervo Tequila

### Premium Liquors

Jack Daniels Whiskey, Glenlivet Scotch,  
Stolichnaya Vodka, Bacardi Silver Rum,  
Tanqueray Gin, Sauza Gold Tequila, Crown Royal

## Sterling Affairs Catering & Events

# *Nature's Point Wedding Pricing*

## House Wine, Champagne & Upgrades

### House Wine

Canyon Road Chardonnay; *California*

*Flavors of crisp Fuji apple with slightly sweet aromatics and hints of brown spice and ripe lime.*

Canyon Road Cabernet Sauvignon; *California*

*Flavors of fresh blueberries and black cherries that are accentuated by brown spice, mocha and hints of vanilla.*

Canyon Road Merlot; *California*

*Flavors of boysenberries, black cherries and plum jam balance by spice, chocolate and notes of vanilla.*

Canyon Road Sauvignon Blanc; *California*

*Notes of fresh green apples, orange blossoms and honey dew melon accompanied by hints of pineapple and gooseberry.*

Canyon Road White Zinfandel; *California*

*Tangy and refreshing fruit sweetness with hints of dried cranberry, juicy watermelon and strawberry.*

### 1st Wine Upgrade (additional \$3.00 per person)

Mirassou Chardonnay; *Monterey*

*Crisp fruit flavors of peach and nectarine with hints of tropical fruit and vanilla.*

Ravenswood Cabernet Sauvignon; *California*

*Crisp fruit flavors of peach and nectarine with hints of tropical fruit and vanilla.*

Red Rock Merlot; *California*

*Lush concentrations of black cherry and boysenberry complemented by soft, rounded tannins.*

Ecco Domani Pinot Grigio; *Italy*

*Pleasant floral and tropical fruit aromas, with a light, crisp, clean and refreshing flavor.*

McWilliams Shiraz; *Australia*

*Dark black fruit aromas lead to a generous palate of rich, spicy black berry fruit flavors.*

Mirassou Pinot Noir; *California*

*Fresh flavors of pomegranates and cherries with complementing aromas of strawberries, pomegranates and cherries.*

### 2nd Wine Upgrade (additional \$5.00 per person)

Frei Brothers Chardonnay; *Sonoma Coast*

*Toasty aromas of lemon and citrus fruit, which harmonize beautifully in its soft, mellow finish.*

Louis M. Martini Cabernet Sauvignon; *Napa*

*Intense aromas of cedary oak, currents and black cherries. Concentrated flavors of ripe plums, chocolate and tobacco.*

Estancia Merlot; *Paso Robles*

*Luscious and enticing aromas and flavors of blackberry and cherry, with hints of vanilla and spices.*

Rancho Zabaco Sauvignon Blanc; *Russian River*

*Aromas of boxwood, fresh cut grass, lime peel and lemon grass are matched with flavors of grapefruit and passion fruit.*

Five Rivers Pinot Noir; *Central Coast*

*Aromas of violets and cardamom and a hint of vanilla lead to flavors of wild strawberries and tangy cherries.*

### Champagne

House Champagne Carousel Brut Clasique; *NV France*

*A refreshing sparkling wine—crisp and clean with soft fruit flavors.*

1<sup>st</sup> Champagne Upgrade Domaine Ste. Michelle Brut; *NV Washington*

*Nicely balanced, not too sweet and not too dry, with delicate apple and citrus flavors.*

2<sup>nd</sup> Champagne Upgrade Domaine Mumm Napa Blanc de Noirs, *NV Napa*

*A charming sparkling wine with lively fruit flavors—wonderful with all cuisines.*

**A charming sparkling wine with lively fruit flavors—wonderful with all cuisines**

Sterling Affairs Catering & Events  
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Beverage Services

Cash Bar

Set-Up Fee	\$125.00 per bar
Additional Bartender	\$25.00 per hour
House Wine	\$6.00 per glass
Call Wine	\$7.00 per glass
Premium Wine	\$9.00 per glass
Non-Alcoholic Beer	\$5.00 per bottle
Domestic Bottled Beer	\$5.00 per bottle
Import & Premium Bottled Beer	\$6.00 per bottle
Call Drinks & Margaritas on the Rocks	\$6.00 per glass
Premium Drinks	\$8.00 per glass

Non-Alcoholic Beverages

Soft Drinks	\$2.00 per person
Bottled Water	\$2.00 per person
Juice (Orange, Apple, Cranberry, Grapefruit, Grape)	\$3.00 per person

Additional Services

Margarita Machine Rental	\$150.00
Signature Drink Passed (One Hour)	\$3.00 per person
Additional Bar (for guests under 125 people)	\$150.00