

# Sterling

catering & events



*Attention to Detail.*

*Attention to Detail.*



*Sterling*  
catering & events

100 4th Avenue S.  
St. Cloud, MN 56301  
320-258-8406

## *Attention to Detail.*

*Sterling Catering & Events is prepared to attend to every detail of your event, no matter how grand or intimate. Experienced and dedicated to helping you plan your event with a personal touch.*

*Sterling Catering & Events unparalleled expertise adds a distinctive touch to:*

- *Corporate meals and events*
- *Wedding receptions*
- *Anniversary and Theme Parties*
- *Number One Caterer at the St. Cloud Civic Center*

*Our professional staff will work with you from concept through execution to create a wonderful event that everyone will be talking about.*





# Testimonials

## **Sterling Catering & Events**

*might sound like a brand new company to St. Cloud but actually we've been here for over 30 years.*

### **Why did we change our name?**

*While we are proud of our history as Green Mill Catering, we felt it was time to change the name to better reflect our diversity in menu and our commitment to service. This name tells you who we are, what we can do for you, and most importantly, how we do it best.*

*Through hard work and commitment to personal service, Sterling has become one of the most sought-after catering companies in the St. Cloud area. With countless successful events and thousands of happy clients to our credit, Sterling brings a sense of personality and charisma to each event we plan. From elaborate weddings to intimate dinners, business luncheons to complete multiday conferences, Sterling works closely with each of our clients to ensure that we exceed their every expectation.*

*Please take a moment to read some of the wonderful comments and testimonials we have received from satisfied clients over the years.*

*We welcome your questions and comments, and of course we always welcome your business.*

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“On behalf of the 2003 Multiple District 5M Convention Committee, we want to thank you for your role in helping to make the 84th Annual Convention a huge success. You and your staff are to be commended for the excellence in catering, setup of seminar rooms and service. It has truly been a joy to work with you. From the compliments we received, this was “the best convention in many years” and we know that this would not have been possible without your involvement.”

- Steve Hovanes and Joe Steinemann  
Multiple District 5M Lions Convention

“...The wonderful communication, can-do attitude and excellent food service are just part of the reasons I chose to work with Green Mill Catering. We have worked with many other caterers in the area and Green Mill Catering has proven time and time again to be the best. I can count on Green Mill to deliver a great menu, on time with the high quality and quantity I know my members appreciate.”

- Julie M. Cygan  
Ewald Consulting

“During the past events, the food has always been tasty, attractive, served hot, and the service has always been organized, prepared, and very prompt. Although I could list many positive things about my experience, one of the most impressive is the thoroughness of the staff. I never question that all details will be followed or things will slip through the cracks.”

- Loren Bergsteedt  
Minnesota Annual Conference of  
the United Methodist Church

“I recently concluded a 3 day conference held at the St. Cloud Civic Center. The meeting consisted of approximately 400 law enforcement officers (SWAT) with very hearty appetites. I was very satisfied with the quality of food, timeliness and efficiency of service and overall customer service of the staff of Green Mill Catering. From the wait staff to the sales staff, everything was done to order. I would recommend them highly.”

- Darlyne L. Erickson  
SOTA of the Upper Midwest

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## Breaks & Refreshments

<b>Good Morning Break</b>	5.00
<i>Quick breads, donuts and muffins, Columbian coffee, hot herbal tea, assorted sodas and bottled water.</i>	
<b>Continental Breakfast</b>	7.50
<i>Assorted muffins and caramel rolls, sliced fresh fruit, chilled orange juice, Columbian coffee, bottled water and hot herbal tea.</i>	
<b>MN Snack Break</b>	5.75
<i>Assorted cookies and brownies, Columbian coffee, iced tea, assorted sodas and bottled water.</i>	
<b>The Good for You Break</b>	7.00
<i>Yogurt, fresh fruit, granola bars, bottled water, chilled orange juice, Columbian coffee and hot herbal tea.</i>	
<b>Trail Mix</b>	5.50
<i>Mini candy bars, peanuts, popcorn and pretzels, assorted sodas and bottled water.</i>	
Columbian Coffee, Decaf, Hot Tea, Hot Apple Cider, Hot Chocolate	20.00 Gallon
Fruit Punch, Lemonade, Iced Tea	20.00 Gallon
Coffee, Tea	7.00 Pot
Assorted Sodas / Bottled Water	1.50
Milk (Pitcher)	9.00
Assorted Juices (Pitcher)	13.00
(Gallon)	26.00
Fresh Baked Caramel Rolls or Cinnamon Rolls	18.00 Dozen
Assorted Quick Breads (12 slices per loaf)	16.00 Loaf
Assorted Muffins	15.00 Dozen
Assorted Bagels with cream cheese and jam	14.00 Dozen
Donuts	15.00 Dozen
Cookies	15.00 Dozen
Chocolate Brownies or Assorted Bars	17.00 Dozen
Whole Fruit	18.00 Dozen
Fresh Fruit	3.00 /per person
<i>Assorted seasonal melons and berries</i>	
Pretzels (serves 25 people)	15.00

Prices subject to change, applicable taxes and a taxable 18% service charge.



# Breakfast

## Breakfast Buffet Selections

*Buffets for 25 people or more.*

*All Buffets served with Columbian Coffee, Hot Herbal Tea and Orange Juice.  
Assorted Cold Cereals are available for an additional \$.50 each.*

<b>Minnesota Morning</b>	9.00
<i>Scrambled eggs with wild rice and cheddar cheese, baked ham, fresh fruit, caramel rolls and muffins.</i>	
<b>Sunrise Buffet</b>	9.25
<i>Bacon, sausage, scrambled eggs with cheddar cheese, American fries, fresh fruit, caramel rolls and muffins.</i>	
<b>Country Fare Buffet</b>	8.50
<i>French toast sticks with hot maple syrup, scrambled eggs, ham and fresh fruit.</i>	

### *Interested in a Brunch?*

*Ask us about creating a custom brunch to meet your needs.*

## Plated Breakfast Selections

*All Breakfasts are served with Columbian Coffee, Hot Herbal Tea and Orange Juice.*

<b>The Minnesota</b>	8.00
<i>Scrambled eggs with wild rice, choice of ham steak, bacon or sausage, muffins and fresh fruit.</i>	
<b>The American</b>	8.00
<i>Ham, bacon or sausage, American fries, scrambled eggs, muffins and fresh fruit.</i>	
<b>Baker's French Toast</b> (Maximum 150 people)	8.00
<i>French toast with hot maple syrup and your choice of ham, bacon or sausage.</i>	
<b>Home on the Range</b>	11.00
<i>Scrambled eggs, five ounce choice top sirloin steak, American fries, buttermilk biscuits, honey and whipped butter.</i>	
<b>Quiche</b>	8.00
<i>Spinach and mushroom or ham and Swiss. Served with fresh fruit.</i>	



# Plated Lunch

## Plated Lunch Selections

*All Entrees served with a House Salad, Fresh Baked Bread, Columbian Coffee and Herbal Tea.*

<b>Salisbury Steak</b>	10.75
<i>Ground beef steak topped with homemade gravy with mushroom and onion, served with mashed potatoes and fresh vegetable.</i>	
<b>Roast Pork Loin with Mushroom White Wine Demi Sauce</b>	11.75
<i>Served with oven browned potatoes or wild rice blend and fresh vegetable.</i>	
<b>Sautéed Chicken Breast</b>	11.25
<i>Your choice of Roasted Garlic, Rosemary Cream or Marsala Sauce. Served with choice of potato or wild rice blend and fresh vegetable.</i>	
<b>Yankee Pot Roast</b>	12.25
<i>Slow roasted and served with mashed potatoes, gravy and fresh vegetable.</i>	
<b>Stuffed Baked Pork Chop</b>	11.75
<i>Served with mashed potatoes, gravy and fresh vegetable.</i>	
<b>Chicken Stir Fry</b>	10.25
<i>Medley of vegetables, stir-fried with chicken and served over rice.</i>	
<b>Wild Mushroom &amp; Chicken Penne</b>	10.75
<i>Sautéed Portabella mushrooms, spicy chicken, Roma tomatoes, Parmesan cheese in a Marsala Alfredo sauce, tossed with penne noodles.</i>	
<b>Deep Dish Lasagna or Vegetable Lasagna</b>	10.25
<i>Served with fresh baked bread stick.</i>	
<b>Honey Pepper Salmon or Charbroiled Salmon with Tomato Salsa</b>	11.75
<i>Served with oven browned potatoes and fresh vegetable.</i>	
<b>Burgundy Beef Tips</b>	11.75
<i>Marinated tenderloin served on a wild rice blend with fresh vegetable.</i>	



# Salads & More

## Lunch Selections

*Served with Columbian Coffee and Herbal Tea.*

<b>Soup &amp; Sub Sandwich</b>	9.50
<i>Cup of homemade soup. Choose from ham or turkey on a 6 inch sub or croissant with Swiss cheese, shredded lettuce, tomato, oregano vinaigrette dressing served on the side and chips.</i>	
<b>Club Croissant Sandwich</b>	10.00
<i>Turkey, bacon, cheese, lettuce and tomato on a croissant. Served with pasta salad, potato salad or fresh fruit.</i>	
<b>Grilled Chicken &amp; Cheese Sandwich</b>	10.00
<i>A marinated grilled chicken breast, served open faced on a fresh deli roll with choice of pasta salad, potato salad or fresh fruit.</i>	
<b>Caesar Salad with Grilled Chicken Breast</b>	9.00
<i>Served with fresh baked bread.</i>	
<b>Classic Box Lunch</b>	9.00
<i>Ham, turkey or beef on a 6 inch sub with chips, apple, cookie and can of soda.</i>	
<b>Picnic Chicken Chef Salad</b>	9.75
<i>Romaine lettuce mix with warm breaded chicken breast, ham, cheese and assorted vegetable garnish. Served with fresh baked bread.</i>	

*Add a Dessert Buffet to your Luncheon.  
Includes Strawberry and Turtle Cheese Cakes,  
Assorted Cakes and Tortes.  
4.75*



# Lunch Buffets

## Buffet Lunch Selections

*All Buffets served with Columbian Coffee and Herbal Tea.*

<b>The Deli Buffet</b>	11.75
<i>Assorted deli meats and cheeses with fresh baked breads, lettuce, pickles and tomatoes. Chef made soup, pasta salad, vegetable tray with Ranch dip and chips.</i>	
<b>Two Entrée Lunch Buffet (50 People or More)</b>	14.00
Choice of Two Meat Entrees:	
<i>Sautéed Chicken Breast with Roasted Garlic Cream Sauce</i>	
<i>Roast Pork Loin with White Wine Mushroom Demi Sauce</i>	
<i>Charbroiled Salmon with Tomato Basil Salsa</i>	
<i>Honey Pepper Salmon</i>	
<i>Turkey with Homemade Sage and Sausage Dressing</i>	
<i>Yankee Pot Roast</i>	
<i>Deep Dish Lasagna</i>	
<i>Served with choice of potato or rice, fresh vegetable, house salad and fresh baked bread.</i>	
<b>Super Sub Buffet</b>	10.00
<i>Fresh baked bread stuffed with turkey, ham, lettuce, tomato, American and Swiss cheese, topped with oregano vinaigrette. Served with chips, potato salad, pasta salad and fudge brownies.</i>	
<b>All American Buffet</b>	11.50
<i>Hamburgers and brats or Old Style hot dogs with buns and condiments, potato salad, coleslaw, baked beans, chips, sliced cheese, onions, tomatoes, pickles and lettuce.</i>	
<b>Green Mill Pizza Buffet</b>	10.50
<i>Your choice of three one-item "Award Winning" pizzas, served with Caesar salad, fresh baked bread and a can of soda.</i>	
<i>Add Pasta: Lasagna, Spaghetti with Meat Sauce or Fettuccine Alfredo with Chicken</i>	Add 3.00
<b>Chef Salad Buffet</b>	10.00
<i>Iceberg and Romaine lettuce, julienne turkey, ham, tomatoes, croutons, bacon bits, hard boiled egg, cheeses, cucumbers, red onions, assorted dressings and fresh baked bread.</i>	



# Desserts

## Dessert Selections



**Chocolate Tiger Cake** 3.75  
*Ravishing pinstriped design combines a white cake centered between two layers of rich dark and white chocolate butter cream and majestic chocolate cake.*



**Strawberry Shortcake** 3.75  
*Three scrumptious layers of the best shortcake you have ever tasted, fresh whipping cream and strawberry preserve.*



**White Chocolate Raspberry Cream Cake** 3.75  
*Three layers of superb sponge caked filled with a robust raspberry preserve and our fresh whipped cream accented with white chocolate. (pictured above)*



**Lemon and Cream Shortcake** 3.75  
*All natural, creamy preserve gives this cake a burst of tangy flavor that your taste buds will not believe! Nestled amongst three scrumptious layers of the best shortcake you have ever tasted, decorated with thick, dairy fresh whipping cream.*

**Tuxedo Truffle Mousse** 3.75  
*Creamy dark chocolate and white chocolate mousse floating between three layers of marbled white and dark chocolate cake.*

**Ice Cream Sundae** 2.75  
*Served with Mixed Berry, Chocolate or Caramel toppings.*

**Apple Crisp with Whipped Topping** 2.75

**Carrot Cake Drizzled with Caramel Sauce** 3.75

**Turtle Cheesecake or Cheesecake with Strawberry Sauce** 3.75

**Hot Fudge Brownie with Ice Cream** 4.00

**Build Your Own Sundae** 4.00  
*Served with Chocolate, Strawberry, Caramel, Chopped Nuts and Whipped Cream.*

**Dessert Buffet** 4.75  
*Includes Strawberry and Turtle Cheese Cakes, Assorted Cakes and Tortes.*

**Chocolate Fountain**  
*A beautiful display of warm flowing chocolate used for dipping various fruits and treats. Perfect for your social hour, hors d'oeuvres, or as a non-traditional alternative dessert.*

**Dipping Delicacies:** Strawberries, Pineapple, Pretzel Rods, Bananas, Apples, Rice Krispie Treats, Angle Food Cake

Includes Attendant and Chocolate for One Hour Minimum Purchase of 250.00

Select 3 Items 2.50 per Guest

Select 5 Items 4.00 per Guest





# Plated Dinner

## Plated Dinner Selections

*All Entrees served with Choice of Salad or Soup Du Jour, Fresh Vegetable, Potato or Rice,  
Fresh Baked Bread, Columbian Coffee and Herbal Tea.  
Add Soup as a Third Course for just \$2.00.*

### Salad Choices

#### Our House

*Iceberg, Romaine, tomato,  
cucumber, cabbage,  
and carrots.  
Choice of dressing.*

#### Chef's Specialty Salad

*A blend of Romaine and spring  
mix topped with red onion, green  
olives, tomato and fresh  
Parmesan. Served with our  
oregano vinaigrette.*

#### The Green Mill Caesar

*Crisp Romaine and fresh  
Parmesan tossed with  
our own Caesar dressing.*

### Dressing Choices

*Bleu Cheese, Caesar, Light Ranch, Ranch, 1000 Island,  
French, Oregano Vinaigrette, Cucumber Dill, Light Italian*

## Entrees

<b>Hunters Ribeye</b>	19.00
<i>Charbroiled with Montreal Steak Seasoning, served with burgundy au jus and grilled onion slab. Served with oven roasted potatoes.</i>	
<b>Prime Rib of Beef with Au Jus</b>	22.00
<i>Slow roasted, choice beef.</i>	
<b>Eight Ounce Choice Top Sirloin</b>	19.00
<i>Charbroiled choice beef with Bordelaise sauce.</i>	
<b>Five Ounce Choice Sirloin with Chicken</b>	18.50
<i>Sirloin served with Bordelaise sauce, Chicken breast served with choice of sauce. Add three broiled jumbo shrimp.</i>	
<b>Montreal Pork Chop</b>	16.00
<i>Seven ounce boneless bacon wrapped chop, grilled with Montreal seasoning and served with a Mushroom White Wine Demi sauce.</i>	
<b>Stuffed Baked Pork Chop</b>	16.00
<i>Butterflied chop stuffed with homemade stuffing, served with mashed potatoes, gravy and fresh vegetable.</i>	

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### Entrees

<b>Yankee Pot Roast</b>	16.50
<i>A Green Mill favorite! Tender, slow roasted pot roast served with mashed potatoes, gravy and fresh vegetable.</i>	
<b>Broiled Canadian Walleye</b>	19.00
<i>9 ounce, fresh water Canadian walleye.</i>	
<b>Honey Pepper Salmon</b>	18.00
<i>Fresh salmon fillet drizzled with honey and seasoned.</i>	
<b>Charbroiled Salmon with Tomato Basil Salsa</b>	18.00
<i>Fresh charbroiled salmon fillet topped with salsa.</i>	
<b>Roasted Turkey Dinner</b>	14.50
<i>Slow roasted turkey, served with mashed potatoes and pan gravy, with homemade sage and sausage dressing.</i>	
<b>Wild Mushroom Chicken</b>	15.50
<i>Broiled chicken breast on wild rice with sautéed red onion and mushrooms topped with Garlic Cream sauce.</i>	
<b>Wild Mushroom Chicken Penne</b>	16.00
<i>Sautéed Portabella mushrooms, spicy chicken, Roma tomatoes, Parmesan cheese, in a Marsala Alfredo sauce tossed with penne pasta.</i>	
<b>Sautéed Chicken Breast</b>	15.50
<i>Your choice of Roasted Garlic, Rosemary Cream or Marsala sauce.</i>	
<b>Wild Rice Stuffed Chicken</b>	15.50
<i>Chicken stuffed with wild rice and topped with garlic cream sauce.</i>	
<b>Chicken Encroute</b>	16.50
<i>Chicken stuffed with mushrooms, wrapped in puffed pastry and served upon a white or brown sauce.</i>	
<b>Chicken Parmesan</b>	15.50
<i>Sautéed chicken breast topped with Marinara sauce and Parmesan cheese served on linguini pasta.</i>	
<b>Granite City Chicken</b>	15.50
<i>Baked chicken breast with wing attached, choice of sauce. We suggest the Rosemary Cream sauce!</i>	

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# Dinner Buffet

One Entrée Selection

Minimum 50 people 17.50

Two Entrée Selections

Minimum 50 people 20.00

## Entrée Selections

*Dinner Buffets Include Choice of Salad, Potato or Rice, Fresh Vegetable, Fresh Baked Bread, Columbian Coffee and Herbal Tea.*

### Sautéed Chicken Breast

*with Choice of Roasted Garlic, Rosemary Cream or Marsala Sauce*

### Chicken Parmesan

### Baby Back Pork Ribs

### Roast Turkey with Sage and Sausage Dressing with Gravy

### Roast Sirloin with Gravy

### Honey Glazed Teardrop Ham

### Roast Pork Loin with Mushroom White Wine Demi Sauce

### Broiled Walleye

### Honey Pepper Salmon or Charbroiled with Tomato Basil Salsa

### Yankee Pot Roast

*Make your buffet a cut above with a Chef carved selection.*

*Add Chef-Carved Prime Rib \$4.00 per person*

## Specialties

### Pizza Board Buffet

15.00

*Your Choice of three single topping "Award Winning" Green Mill Pizzas with Caesar Salad, Fresh Baked Bread, and Your choice of one the following: Lasagna, Spaghetti with Meat Sauce, Fettuccine Alfredo with Chicken or Wild Mushroom and Chicken Penne*



### Traditional Family Style

17.00

*For a dining experience that always makes for great conversation, try our Italian Family Style Dinner! We present each table with a generous portion of Green Mill's own Spaghetti with Meat Sauce and popular Chicken Alfredo served in a bread bowl, fresh baked bread sticks, (1) Award Winning Green Mill Favorite Pizza and (1) Traditional Pizza, and Caesar Salad. (Maximum 300pp)*

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# Hors D'oeuvres



## Hot Hors D'oeuvres

<b>Buffalo Chicken Wings</b> 100 pieces <i>Served with bleu cheese and celery. Please ask about our different flavors of wings!</i>	75.00
<b>Mini Sliders</b> 50 pieces <i>Gourmet burgers topped with American cheese and a pickle slice.</i>	85.00
<b>BBQ or Swedish Meatballs</b> 100 pieces	75.00
<b>Mushroom Caps Stuffed with Crab, Shrimp &amp; Cream Cheese</b> 100 pieces	85.00
<b>Baked Crab &amp; Artichoke Dip</b> Serves 50 <i>Served with bread and crackers.</i>	85.00
<b>Bacon Wrapped Scallops</b> 100 pieces	225.00
<b>Nine Layer Taco Dip</b> Serves 50	75.00

## Cold Hors D'oeuvres

<b>Cheese Display</b> Serves 25 <i>Pepper Jack, Colby and Swiss cheeses with crackers.</i>	55.00
<b>Fresh Vegetables and Ranch Dip</b> Serves 25	45.00
<b>Pickle Wraps with Ham &amp; Cream Cheese</b> 50 pieces	45.00
<b>Sliced Ham &amp; Turkey on Cocktail Rolls with Cheese and Dijonaise</b> 50 pieces	80.00
<b>Deviled Eggs</b> 50 pieces	45.00
<b>Fresh Fruit Display</b> Serves 25	65.00
<b>Chilled Jumbo Shrimp Cocktail</b> 25 Shrimp	55.00
<b>Meat Display</b> Serves 25 <i>Ham, turkey and salami with crackers.</i>	70.00
<b>Whole Smoked Salmon with Crackers</b>	Market Price
<b>Spinach Dip</b> Serves 25 <i>Served with fresh baked bread.</i>	35.00
<b>Tri Color Tortilla Chips &amp; Salsa</b> Serves 25	19.00
<b>Chips &amp; Dip</b> Serves 25	19.00
<b>Chocolate Covered Strawberries</b>	Market Price

Ask Our Catering Manager about our  
*Butler Style Hors D'oeuvres.*



## Cocktails

<b>House Brand</b>	4.00
<i>Vodka, Whiskey, Brandy, Tequila, Gin and Scotch by Phillips. Rum by Castillo</i>	
<b>Call Brand</b>	4.50
<i>Absolut and Smirnoff Vodka, E &amp; J and Christian Brothers Brandy, Jack Daniels and Jim Beam Bourbon, Tanqueray Gin, Captain Morgan and Bacardi Rums, Windsor and Canadian Club Whiskey, J &amp; B and Dewers Scotch and Cuervo Gold Tequila</i>	
<b>Domestic Beer</b>	3.50
<b>Imported Beer</b>	4.50
<i>Heineken, Corona, Beck's and Bass Ale</i>	
<b>Domestic Keg Beer</b>	250.00
<i>(16-gallon keg serves approximately 175 -12 ounce glasses)</i>	

## Wines & More

<b>Wine by the Bottle</b>	17.50/Bottle
<i>White Zinfandel, Chardonnay, Cabernet and Merlot</i>	
<b>Wine by the Glass</b>	4.50/Glass
<i>White Zinfandel, Chardonnay, Cabernet and Merlot</i>	
<b>Fruit Punch</b>	20.00 /Gallon
<b>Champagne Punch</b>	26.00/Gallon
<b>House Champagne</b>	16.00/Bottle

*We can customize your wine needs,  
please ask for recommendations or special requests.*

*There is a \$150 charge per bar unless \$500 in revenue is generated per bar.*



# General Information

## General Information

### **Sterling Catering & Events**

**GUARANTEES-** Final meal count guarantees are due 72 hours (3 working days) prior to all functions. If the Catering Office has not been notified within the time frame specified, the number of guests expected on the Banquet Event Order will become the guarantee number and the client will be charged accordingly. Sterling will prepare 5% over the guarantee specified by the group.

**TAXES AND SERVICE CHARGES-** All food and beverage prices are subject to a 18% service charge. This service charge is not the property of any specific employee. Applicable taxes will be charged on taxable items. Sales of meals and lodging to non-profit organizations and government units and their employees or representatives are taxable. Please inquire if you have questions.

**PAYMENT-** New accounts must establish direct billing privileges with our Accounting Office two weeks prior to the function date. Should direct billing arrangements be made in advance, payment will be required within 10 days after your event. Accounts remaining unpaid beyond thirty days are subject to a service charge. Sterling Catering & Events does not bill any social function (i.e. weddings, political functions, reunions, trade shows etc...) payment must be made in advance.

**RENTAL CHARGES** - This amount will vary according to the group size or program; and unless waived, such charges will be determined at the time of the contract between Sterling Catering & Events and group.

**FUNCTION ROOMS** - To confirm function space on a definite basis, a group must provide Sterling with a signed contract prior to the event. Sterling Catering & Events reserves the right to release function space which has not been confirmed in writing. Sterling Catering & Events also reserves the right to substitute alternative space if it deems necessary or if the number of guests deviates from the number originally indicated.

**FOOD AND BEVERAGE SERVICES** – Sterling Catering & Events offers a diverse menu, easily tailored to fit your function needs. Due to City, State, Health and Minnesota Liquor Laws, all food and beverage items must be purchased through Sterling. Sterling Catering & Events (Green Mill) as a licensee is responsible for administration of these regulations.

**AUDIO-VISUAL EQUIPMENT** - We will be happy to assist you with your audio - visual requirements. Along with our standard supply of equipment, the convention services staff can secure extensive audio-visual equipment from a local rental company. Rental charges will be based on the cost of securing the required equipment from the local vendor.

**LIABILITY** – Sterling Catering & Events reserves the right to inspect and regulate all private meetings, banquets, and receptions in accordance with Sterling's policy and established laws. Loss or damage to a group's displays, decorations or other property brought into Sterling's premises will be the sole responsibility of the group. Sterling Catering & Events will assume no liability. The group is responsible for the conduct of all persons in attendance and for any damages incurred upon the hotel or its guests by individuals associated with or representing the groups organization. If for reasons beyond our control, to include but not limited to - labor strikes, accidents, government restrictions or regulations on travel, acts of war or acts of God – Sterling Catering & Events is unable to perform it's obligations, such non-performance is excused with no other liability upon return of any deposit. In no event shall the Green Mill/Sterling Catering & Events be liable for consequential damages for any reason what-so-ever. Sterling may require security for a group whose size, program or nature indicates such need. The acquisition of security personnel is at the discretion of the group, but must be reputable, licensed guard or security agency approved by the Sterling's management. This service, however, can also be coordinated by a Sterling representative if requested by the group.

**CANCELLATION POLICY-** The cancellation policy will be on each individual contract sent out.

**NOTE** – Sterling Catering & Events catering policy states absolutely no banquet food may leave the premises after a catered function. Any request for leftover catering items prepared by Sterling will be denied. Potential liability lawsuits for food borne illness precludes us from allowing anyone to remove leftover or excess catered food from the property.



# *Sterling* catering & events



*From Business  
to Celebrations*

*Attention to Detail.*