

CITY CLUB

F O R T W O R T H

SERVICES INCLUDED WITH ROOM RENTAL

- *4-hour room rental
- *Variety of layouts and various table sizes
- *Guest tables, gift table, guest book table, cake tables & DJ table
- *Choice of ivory or black linens and a variety of napkin colors
- *Chivari Chairs
- *1 mirror & 3 votive candles per table to start your centerpiece
- *Dance floor & stage
- *China, glassware, flatware
- *Setup, breakdown, clean up
- *Easels for portraits
- *Cake cutting services
- *Security & Covered Complimentary Parking

4TH FLOOR GALLERY/CEREMONY



*Room Rental \$2000 Plus Sales Tax Includes:

- *2 dressing rooms (available all day)
- *1 hour of rehearsal
- *Gold chivari chairs
- *Use of Piano for Ceremony
- *Sign in table, Gift Table, Easels for display

*Capacity: 225

THE BALLROOM



- *Room Rental Saturday \$2000 Plus Sales Tax
- Weekdays & Friday \$1200 Plus Sales Tax
- Daytime Saturday \$850 Plus Sales Tax

*Capacity: 250 with a Dance Floor

* Food & Beverage Min: \$4500 to \$9500 plus service charge and sales tax

THE OAK ROOM



- *Room Rental Saturday \$2000 Plus Sales Tax
- Friday \$1500 Plus Sales Tax
- Weekday \$1000 Plus Sales Tax

*Capacity: 130 with a Dance Floor

*Food & Beverage Min: \$3500 to \$6000 plus service charge and sales tax

THE PRESIDENT'S ROOM



Room Rental Saturday	\$400 Plus Sales Tax
Friday	\$400 Plus Sales Tax
Weekday	\$400 Plus Sales Tax

Capacity: 60 with a Dance Floor

Food and Beverage Minimum: \$55.00 per person plus service charge and sales tax

APPOINTMENTS

We understand the wedding planning process is exciting, but it can also feel overwhelming at times. Contact our Wedding Specialist today to schedule an appointment so we can help to alleviate your doubts and discuss your options within our space.

Kelly Norvell

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817-878-4051

FOOD AND BEVERAGE

Gourmet and custom menus are available upon request. Off-premise catering is a specialty of City Club, additional surcharges may apply. Guests may not bring food or beverage (alcoholic or otherwise) into the club from outside sources; wedding cakes are an exception. Excess food and beverage may not be taken from the club. Pricing is based on a maximum of two hours of food display. All prices are subject to change without notice and will be confirmed four months prior to the event. State Sales Tax will apply to room rentals, resources, food and non-alcoholic products. A 23% service charge will be added to all food and beverage purchases. We require 1 bartender per 75 guests at the rate of \$140 per bartender (covers a four-hour party).

TASTINGS

City Club will provide complimentary tastings for 2 people. Additional guests will be charged a minimum of \$40++ each, with a limit of 4 people. Wines may be tasted; charges will be based on consumption of wines. Initial Deposits and returned contracts are required for those events requesting a tasting. See contract for more about scheduling a tasting.

WEDDED BLISS PACKAGE

PASSED HORS D'OEUVRES

COCONUT CHICKEN BITES
with Orange Marmalade

FRENCH GARLIC SAUSAGE
en Croute

FOOD STATIONS

CHEESE DISPLAY
Chef's Selection of Domestic & Imported Cheeses,
Assorted Gourmet Crackers, Crostini and Lavosh,
Fresh Berries and Grapes

CAESAR SALAD
Romaine Lettuce, Pecorino Cheese,
Garlic Croutons, and Homemade Dressing

ROASTED GARLIC CHICKEN ^{GF}
Chardonnay Butter Sauce

BEEF TENDERLOIN TIPS ^{GF}
Spinach, Feta, Sundried Tomatoes,
with Tomato Basil Sauce

MIXED GRILLED VEGGIES ^{GF}

CLASSIC ALFREDO PASTA

ASSORTED ROLLS AND BUTTER

WATER, ICED TEA, REGULAR AND DECAFFEINATED COFFEE

\$41.00 PER PERSON

Price does not include 8.25% Tax and 23% Service Charge
All Packages are Customizable

MATCH MADE IN HEAVEN PACKAGE

PASSED HORS D'OEUVRES

PETITE B.L.T. ^{GF}

Cherry Tomato stuffed with Chiffonade Lettuce,
Bacon Crumbles and Herb Mayonnaise

FILET MIGNON ON GARLIC CROSTINI
with Onion Marmalade

SHRIMP SHOOTER ^{GF}
with Cocktail Sauce

FOOD STATIONS

ANTIPASTO AND CHEESE DISPLAY

Artichokes, Roasted Red Bell Peppers, Grilled Asparagus, Sundried Herb Tomatoes, Marinated Olives, Cheddar, Swiss, Pepper jack and Bocconcini Mozzarella, Baked Brie with Roasted Pears, Goat Cheese Terrine, Assorted Gourmet Crackers, Crostini and Lavosh

SALAD STATION

Tossed Garden Salad with Bacon Bits, Tomatoes, Cucumbers
Cheddar Cheese, Marinated Onions and Herbed Croutons
Ranch and Balsamic Vinaigrette

MARTINI MASHED POTATO BAR ^{GF}

Toppings to include:

Cheddar Cheese, Sour Cream, Pico de Gallo, Bacon Crumbles, Chives,
Broccoli Cheese Sauce, Chorizo Sausage and Sautéed Mushroom Demi-Glace

CARVED INSIDE ROUND OF BEEF * ^{GF}

Served with Rosemary Mustard and Creamy Horseradish Sauce

QUARTERED ROASTED CHICKEN ^{GF}

Lemon & Oregano, Topped with Sun-Dried Tomatoes

ASSORTED ROLLS AND BUTTER

WATER, ICED TEA, REGULAR AND DECAFFEINATED COFFEE

\$49.00 PER PERSON

Price does not include 8.25% Tax and 23% Service Charge

All Packages are Customizable

*Carving Attendant Fee Required \$125.00

ROMANCE & RITZ PACKAGE

PASSED HORS D'OEUVRES

LAMB LOLLIPOP ^{GF}
with Mint Jelly

PHYLLO CUP OF WARM BRIE
White Truffle Honey & Toasted Almond

CLASSIC CRAB CAKES
Citrus Aioli

FOOD STATIONS

SEAFOOD BAR
Oysters on Half Shell and Peeled Shrimp, Cocktail Sauce, Lemons, Tabasco Bottles,
Horseradish and Saltine Crackers

ANTIPASTO DISPLAY
Artichokes, Grilled Asparagus, Sun Dried Herb Tomatoes, Rosette de Lyon,
Peppered Saucisson, Marinated Olives, Bocconcini Mozzarella, Aged Cheddar,
Smoked Gouda, Blue Cheese Wedge with Walnuts, Assorted Gourmet Crackers, Crostini and Lavosh

GREEK SALAD MARTINI
Kalamata Olives, Feta Cheese, Cherry Tomatoes,
Bell Peppers, Cucumbers and Onions, Oil and Vinegar
Garlic Pita Toast

CARVED BEEF TENDERLOIN * ^{GF}
Creamy Horseradish, Rosemary Mustard, Silver Dollar Rolls

NAPA ROASTED CHICKEN BREAST ^{GF}
Quartered Artichokes and Creamy White Wine Sauce

ROASTED GARLIC AND PARMESAN WHIPPED POTATOES ^{GF}

SAUTÉED ZUCCHINI & ONION ^{GF}

ASSORTED ROLLS AND BUTTER

WATER, ICED TEA, REGULAR AND DECAFFEINATED COFFEE

\$60.00 PER PERSON

Price does not include 8.25% Tax and 23% Service Charge

All Packages are Customizable

*Carving Attendant Fee Required \$125.00

HORS D'OEUVRES

MEAT

SURF-N-TURF SKEWERS \$4.00 ^{GF}

DIJON CRUSTED AUSTRALIAN LAMB LOLLIPOP \$3.75

GRILLED JALAPENO WRAPPED IN APPLEWOOD SMOKED BACON \$2.75 ^{GF}
Stuffed with Monterrey Jack Cheese

MINI CHEDDAR BISCUIT BITES \$2.50
with Honey Ham & Mustard Chive Sauce

MINI BRISKET TACOS \$2.50
with Tuscan Slaw

MINI SHORT RIB ON A SEARED POLENTA CAKE \$2.50
with Fried Leeks

SAUSAGE AND GOAT CHEESE STUFFED MUSHROOM \$2.25

MINI ROASTED NEW POTATO \$2.25 ^{GF}
with Creamy Boursin Cheese & Bacon Crumbles

SMOKED PORK TENDERLOIN ON PUMPERNICKEL \$2.50
with Mango Relish

MINI GRILLED QUAIL QUESADILLA \$2.50
with Spicy Tomato Salsa

FRENCH GARLIC SAUSAGE AND DIJON EN CROUTE \$2.50

BEEF EMPANADA WITH GUACAMOLE DOLLOP \$2.50

FILET MIGNON ON GARLIC TOAST \$2.50
with Creamy Horseradish

PETITE B.L.T. \$2.50 ^{GF}
Bacon and Chiffonade of Lettuce in a Grape Tomato

HORS D'OEUVRES

CHICKEN

BARBECUE CHICKEN \$1.50
on Corn Tortilla Chip

CHICKEN AND TROPICAL FRUIT SALSA \$1.75
with Cilantro in a Mini Taco Chip

CURRIED CHICKEN \$2.00
on Raisin Toast Square

CHICKEN EMPANADA \$2.25
with a Guacamole Dollop

ALMOND CRUSTED CHICKEN TENDERS \$2.25
with Buttermilk Blue Cheese

SMOKED CHICKEN CILANTRO SALAD \$2.00 ^{GF}
with Mango Chutney

SMOKED CHICKEN TEQUILA MINI BURRITO \$2.25
with Tomatillo Sauce

CHICKEN SATAY \$2.25 ^{GF}
with Hoisin Ginger Sauce

TUSCAN CHICKEN BITE \$2.50
with Fontina Cheese

COCONUT CHICKEN \$2.75
with Orange Marmalade

CHICKEN & WAFFLES BITES \$2.75
with Candied Bacon

HORS D'OEUVRES

FISH

SHRIMP & CORN FRITTERS \$2.00
Cajun Remoulade

AVOCADO SHRIMP TOSTADA \$2.25
Micro Cilantro

BACON WRAPPED SHRIMP \$2.25 (GF)

TUNA TARTARE OR SHRIMP SALAD \$2.50 (GF)
In a Cucumber Cup

CHILLED SHRIMP SHOOTER \$2.75 (GF)
Spicy cocktail Sauce

SALMON WITH SCALLION CREAM CHEESE AND CAPERS \$2.75
On Pumpernickel

BABY SCALLOPS AND RED PEPPER COULIS \$2.75
On Crostini

COCONUT SHRIMP \$2.75
with Orange Marmalade

AHI TUNA TARTARE \$3.00
On Wonton Crisp with Wasabi Sauce

GRILLED SCALLOP LOLLIPOPS \$3.00 (GF)

ORANGE DUSTED SHRIMP SKEWERS \$3.50 (GF)

MINI CRAB CAKE \$3.50
with Citrus Aioli

SURF-N-TURF SKEWERS \$4.00 (GF)

HORS D'OEUVRES

VEGETARIAN

THREE CHEESE PARMESAN STRAW \$1.00

VEGETABLE SUMMER ROLLS \$2.00 ^{GF}
Sweet Chili Dipping Sauce

JALAPENO CHEESE PUFFS \$1.50

SAUTÉED MUSHROOM & MAYTAG CHEESE \$1.50
in a Phyllo Cup

VEGETABLE SAMOSA WITH PLUM SAUCE \$1.50

GREEK STUFFED CHERRY TOMATO \$1.75 ^{GF}

MAC & CHEESE BITES \$2.00

MEDITERRANEAN ANTIPASTO SKEWERS \$2.00 ^{GF}

PETITE FRIED SPRING ROLL \$2.00
Sweet Chili Dipping Sauce in a Sake Cup

PHYLLO TRIANGLE \$2.00
Spinach, Feta and Red Pepper Coulis

SUNDRIED TOMATO & WHIPPED CHÈVRE \$2.00
on a Polenta Round

TWICE BAKED TRUFFLE FINGERLING POTATOES \$2.25 ^{GF}

TOMATO BASIL BRUSCHETTA \$2.00
Aged Balsamic Vinegar

MOZZARELLA AND ROASTED TOMATO \$2.25
on an Eggplant Crisp

RISOTTO CAKE WITH WILD MUSHROOMS \$2.50

WHITE TRUFFLE HONEY AND WARM BRIE \$3.00
with Toasted Almonds in a Phyllo Cup

BUFFET & STATION OPTIONS

DISPLAYS

QUESADILLA BAR

Beef, Chicken and Cheese Quesadillas with Assorted Toppings to include:
Homemade Salsa, Guacamole, Cheese, Onions, Jalapenos, Pico de Gallo
\$8.00 per person

QUESO BAR

Smoky Chipotle Queso Fundido, Queso Chihuahua, Queso Blanco, Chopped Jalapeno, Pico de Gallo, Chorizo,
Fresh Salsa with Rosemary, Red, Yellow and Blue Tortilla Chips
\$8.00 per person

ANTIPASTO STATION

Artichokes, Roasted Red Peppers, Grilled Asparagus, Roasted Tomatoes,
Marinated Olives, Bocconcini Mozzarella, Garlic Crostini's and French Bread
\$10.00 per person

FARMERS MARKET

Baby Carrots, Asparagus and Cherry Tomatoes with Ranch and Bleu Cheese Dip, Cheddar, Swiss, Pepper Jack,
Boursin, Brie and Smoked Gouda Cheese, Baguettes, Crackers and Lavosh, Grapes and Berries
\$10.00 Per Person – Add Brie en Croute with Walnuts and Roasted Pears for \$75.00

GOURMET CHEESE DISPLAY

Saint-Andre Aged Cheddar, Smoked Gouda, Blue Stilton, Sourdough, French Bread, Pumpernickel
Assorted Gourmet Crackers and Lavosh, Grapes, Walnuts and Fig Jam
\$8.00 per person

JUMBO SHRIMP COCKTAIL STATION ^{GF}

Served with spicy cocktail Sauce and lemons over Ice
\$9.00 per person (3 pieces per person)

BUFFET & STATION OPTIONS

DISPLAYS

MUNCHIE STATION

Traditional Hummus, Olive Tapenade, Hot Parmesan Artichoke Dip, Chicken Jalapeno Dip, Guacamole and Salsa, with Tortilla chips, Pita Bread and Crostini's
\$10.00 per person

RAW SEAFOOD BAR

Oysters on Half Shell, Peeled Shrimp, Cocktail Sauce, Lemons, Tabasco, Horseradish and Saltine Crackers
\$12.00 Per Person - Add Crab Claws for \$4.00

SUSHI STATION

Spicy Shrimp Rolls, Salmon Tempura rolls, Vegetable Rolls
California Rolls with Crab and Tuna Nigiri
\$15.00 per person

CAVIAR BAR

Choice of American Paddlefish, Yellowstone River or North Star Caviar
With Blinis, Potato Cakes and Sour Cream
Market Price

AVOCADO STATION ^(GF)

Whole Avocado Split & Pitted
Applewood Smoked bacon, Chopped Olives, Pico de Gallo, Sour Cream
Zesty Black Bean & Smoked Corn Salsa, Jicama Slaw, Mache
Lime Remoulade and Chipotle Ranch
\$12.00 per person

BUFFET & STATION OPTIONS

ENTRÉES - BEEF

HERB CRUSTED INSIDE ROUND OF BEEF* (GF)

Rosemary Mustard, Creamy Horseradish Sauce, Au Jus, Potato Rolls
\$9.00 per person

SLICED BEEF STRIPLOIN (GF)

Rosemary Mustard, Creamy Horseradish Sauce, Au Jus, Potato Rolls
\$10.00 per person

BEEF TENDERLOIN TIPS (GF)

Spinach, Feta, Sundried tomatoes with Tomato Basil Sauce
\$9.00 per person

PRE-SLICED TENDERLOIN OF BEEF

Creamy Horseradish Sauce and Rosemary Mustard, with Potato Rolls
\$16.00 per person - Served at room temperature

PRIME RIB*

Jumbo Onion Rings, Ancho Chili Mustard, Creamy Horseradish Sauce and Dollar Potato Rolls
\$14.00 per person

ENTRÉES - POULTRY

CHICKEN SCALOPPINI

White Wine and Caper Sauce
\$7.50 per person

NAPA ROASTED CHICKEN BREAST (GF)

With Artichokes in a Creamy White Wine Sauce
\$6.50 per person

QUARTER GRILLED MARSALA CHICKEN (GF)

Chardonnay Basil Cream Sauce
\$6.00 per person

ROASTED GARLIC CHICKEN (GF)

Chardonnay Butter Sauce
\$6.00 per person

QUARTER ROASTED CHICKEN (GF)

Lemon & Oregano, topped with Sun-Dried Tomatoes
\$6.50 per person

WHOLE ROASTED TURKEY BREAST*

Cranberry Chutney, Honey Mustard, Texas Cornbread Muffins
\$6.00 per person

*Carving Attendant Fee Required \$125.00

BUFFET & STATION OPTIONS

ENTRÉES - FISH

BAKED SNAPPER ^(GF)

Wine and Herb Sauce

\$9.00 per person

CEDAR PLANK ROASTED SIDE OF SALMON*

Caramelized Fennel, Tarragon Mayonnaise and Honey Dill Dressing

Lavosh Crackers

\$12.00 per person

ROASTED SALMON ^(GF)

Olives, tomato and Basil

\$7.00 per person

ENTRÉES - PORK

PORK SCALOPPINI

White Wine and caper Sauce

\$7.25 per person

ROASTED PORK LOIN* ^(GF)

Apple-Onion Marmalade and Grain Mustard

Silver Dollar Rolls

\$7.00 per person

SLICED GLAZED HONEY HAM ^(GF)

Cranberry-Orange Chutney and Honey Mustard

Cheddar and Plain Biscuits

\$3.75 per person

STICKY PORK RIBS ^(GF)

With Honey and Dijon Sauce

\$7.50 per person

*Carving Attendant Fee Required \$125.00

BUFFET & STATION OPTIONS

ENTRÉES- MISCELLANEOUS

CAJUN STATION

Gumbo and Jambalaya

Toppings to include Gumbo File, Crawfish Tails

Blackened Shrimp, Andouille Sausage

Jalapenos and White Rice

\$12.00 per person

FLATBREAD PIZZA STATION

Margherita, Meat Lover's, and Grilled Vegetable

\$7.00 per person

(20 or more people)

SOUTHERN STATION

Chicken Fried Chicken Breast

Gravy, Yukon Potato Hash, Sticky Bacon, Rainbow Slaw

Mini Spicy Corn & Jalapeno Biscuits

\$10.00 per person

STREET TACO STATION

Carne Asada, Grilled Fish and Cilantro Shredded Chicken

Toppings to include Black Beans, Grilled Onions, Monterrey Jack Cheese,

Pico de Gallo, Guacamole, Cilantro, Chiffonade Lettuce

Sour Cream and Assorted Salsas

Warm Flour and Corn Tortillas

\$14.00 per person

BUFFET & STATION OPTIONS

SIDES

RICE PILAF

With Chorizo, Pancetta and Chives

\$4.25 per person

ZUCCHINI AND MUSHROOM WITH GOAT CHEESE ^(GF)

\$4.25 per person

RAINBOW VEGETABLES ^(GF)

Zucchini, Yellow Squash, Yellow & Red Bell Peppers, Carrots

\$4.24 per person

BUTTERNUT SQUASH AND BLUE CHEESE RISOTTO

\$4.25 per person

VEGETABLE HERB GRATIN ^(GF)

\$4.25 per person

POTATO AND MUSHROOM GRATIN ^(GF)

\$4.25 per person

3 CHEESE AU GRATIN POTATOES

\$4.25 per person

LYONNAISE POTATOES

Pan Fried with Onion and Bacon

\$4.25 per person

SEASONAL MIXED GRILLED VEGETABLES ^(GF)

\$4.25 per person

VEGETABLE RATATOUILLE ^(GF)

Mixed Fresh Vegetables with Onion and Garlic with Tomato Base

\$4.25 per person

ROASTED OR GRILLED ASPARAGUS ^(GF)

\$4.25 per person

HARICOT VERT WITH HERBED BUTTER ^(GF)

\$4.25 per person

DICED CARAMELIZED ZUCCHINI ^(GF)

\$4.25 per person

RED POTATO HALVES ^(GF)

With Cilantro Pesto

\$4.25 per person

BUFFET & STATION OPTIONS

SIDES

CLASSIC ALFREDO

Butter, Garlic and Cream Tossed with Parmesan Cheese
On Bowtie, Penne or Rotini Pasta
\$5.00 per person
Add Chicken For \$5.00 per person

MACARONI & CHEESE STATION

Served in individual Casserole Dishes
Jalapeno Macaroni & Cheese
Applewood Smoked Bacon Macaroni & Cheese
Panko Macaroni & Cheese
Toppings to include: Broccoli Florets, Fried Onions
Julienne Roasted Red Peppers, Green Onions, Pico de Gallo
\$12.00 per person

MARTINI MASHED POTATO BAR ^{GF}

Cheddar Cheese, Chives, Bacon, Pico de Gallo, Sour Cream
Chorizo, Broccoli Cheese Sauce and Sautéed Mushrooms
\$10.00 per person

PASTA STATION

Penne and Bowtie Pastas
Roma Tomato Basil Sauce, Basil Pesto Cream Sauce, and Classic Alfredo Sauce
Served with Grated Parmesan Cheese, Crushed Red Pepper and Diced Mixed Vegetables
\$8.00 per person
Add chicken for \$5.00 per person
Add Shrimp for \$6.00 per person

GRILLED MIXED VEGETABLE STATION ^{GF}

Zucchini, Yellow Squash, Red Bell Peppers, Asparagus and
Carrots Marinated, Served Chilled and Displayed on White Platters
\$10.00 per person

BUFFET & STATION OPTIONS

SALADS

BABY WEDGE SALAD

Hickory Smoked Bacon, Cherry Tomatoes, Pico de Gallo, Fried Onions

Served with Chipotle Ranch Dressing in a Sake Cup

\$4.50

TRADITIONAL GREEK SALAD

Chopped romaine, Kalamata Olives, Feta Cheese, Cherry Tomatoes, Cucumbers

Red Onions, Oil & Vinegar and Garlic Pita Toasts

Served in a Martini Glass

\$5.00

TOSSED GARDEN SALAD ^{GF}

Cucumbers, Tomatoes, Shredded Carrots, Julienne Bell Peppers

Ranch & Balsamic Vinaigrette

\$6.00

ARTISAN BLEND SALAD

Marinated Onions, Sliced Baby Heirloom Cherry Tomatoes, Herb Crostini

Ranch & Balsamic Vinaigrette

\$6.00

HARVEST SALAD ^{GF}

Diced Butternut, Mesclin, Red oak, Candied Pecans, Toasted Pumpkin Seeds

Sherry Vinaigrette

\$6.00

CAPRESE SALAD ^{GF}

Heirloom Tomatoes and Buffalo Mozzarella, Fresh Basil, Fleur de Sel

Aged Balsamic Vinegar, Olive Oil

\$6.00

MINI CAESAR SALAD

Seasoned Croutons, Pecorino Cheese, Tuscan Caesar Dressing

Served in a Parmesan Cheese Basket

\$6.50

HEAVY HORS D'OEUVRES

SOUP SHOOTERS

\$2.00 each

CHILLED GAZPACHO (COLD) (GF)

VICHYSOISE (POTATO AND LEEK SOUP) WITH BACON (GF)
(WARM OR COLD)

TOMATO BASIL SOUP (WARM) (GF)

ROASTED PUMPKIN SOUP (WARM) (GF)
Cinnamon Crème Fraiche

SLIDERS

GRILLED CHICKEN SLIDERS \$3.00
Peach Chutney on Sundried Tomato Roll

CAPRESE SLIDERS \$3.25
Heirloom Tomato, Mozzarella, and Pesto Sauce on Sourdough Roll

MINI BEEF TENDERLOIN SLIDERS \$4.75
Horseradish Cream on Potato Roll

CHEESEBURGER SLIDER \$3.50
Lettuce, Tomato, Mayonnaise, Pickle Garnish on Potato Roll

FRIED CHICKEN BUTTERMILK BISCUIT SLIDERS \$3.50
Home Style Gravy

CURRIED PORK TENDERLOIN SLIDER \$4.25
Apple Slaw, Peanut Sauce on Potato Roll

CRAB CAKE SLIDERS \$6.00
Jumbo Lump Crab Cake, Sliced tomatoes & Remoulade on Challah Roll

CHICKEN AND BISCUIT SLIDERS \$3.50
Honey Butter

HEAVY HORS D'OEUVRES

MINI PLATE STATION

CARNE ASADA TOSTADA

Jicama slaw and Chimichurri Sauce

\$5.00

TOMATO BASIL SOUP IN DEMITASSE CUP

Served with Grilled Sharp Cheddar Cheese Sandwich Sticks

\$4.50

MINI MEAT LOAF WITH RUSTIC TOMATO SAUCE

Cheese Herb Cornbread

\$4.00

MINI CHICKEN POT PIE

Puff Pastry, Diced Chicken, Mixed Vegetables in a Cream Sauce

\$6.50

SAFFRON SHRIMP ^{GF}

Baby Mesclun Salad Wrapped in Cucumber, Lime Aioli

\$7.50

STEAK DIANE ^{GF}

Beef Tenderloin Medallions, Horseradish Potatoes, Brandy Mushroom Sauce

\$8.00

AVOCADO MINI PLATE

Avocado Halves Stuffed with your choice of Chicken Salad, Shrimp Salad or Asian Beef Salad

\$8.00

CHICKEN SATAY & VEGETARIAN SUMMER ROLLS ^{GF}

Peach Thai Chili Sauce

\$8.00

(Please also check our Custom Buffet & Station Options for Heavy Hors D' Oeuvres)

THEMED BUFFET DINNER PACKAGES

BARBEQUE BUFFET

ARTISAN BLEND SALAD

Marinated Red Onions, Sliced Tomatoes, Shaved Parmesan Cheese, Herbed Crostini
Ranch Dressing and Balsamic Vinaigrette

APPLE AND CARROT SLAW ^{GF}

Green Cabbage, Peppers, Onions, and Parsley

PICK TWO OF THE FOLLOWING:

Honey Chipotle Chicken Breast ^{GF}

Sticky Pork Ribs ^{GF}

Smoked Brisket ^{GF}

Includes:

SOUTHERN GREEN BEANS ^{GF}

BAKED POTATO BAR WITH ALL THE TOPPINGS ^{GF}

Butter, Sour Cream, Cheddar Cheese, Bacon Bits, Chives, Green Onions

BUTTERED CORN ON THE COB ^{GF}

JALAPENO CORN BREAD

DESSERTS

Peach Cobbler

Bourbon Pecan Pie

ICED TEA, REGULAR AND DECAF COFFEE

\$37.00 PER PERSON

Buffets offered to Groups of 20 or more

The above price does not include 8.25% tax or 23% Service Charge.

THEMED BUFFET DINNER PACKAGES

MEXICAN DINNER BUFFET

SOUTHWEST CAESAR SALAD
Roasted Corn, Tortilla Strips, Cotija Cheese
Chipotle Caesar Dressing

TORTILLA CHIPS
Homemade Salsa

SPANISH RICE

BORRACHO BEANS 

CHICKEN TORTILLA SOUP
Avocado, Grated Cheese and Tortilla Strips

BEEF AND CHICKEN FAJITAS
Sautéed Peppers and Onions, Warm Flour Tortillas
Shredded Lettuce, Pico de Gallo, Sour Cream, Guacamole and Shredded Cheese
(Add Shrimp for \$3.00)

DESSERTS
Texas Pralines
Chocolate Tres Leche Cake

ICED TEA, REGULAR AND DECAF COFFEE

\$38.00 PER PERSON

Buffets offered to Groups of 20 or more

The above price does not include 8.25% tax or 23% Service Charge.

THEMED BUFFET DINNER PACKAGES

ITALIAN DINNER BUFFET

CAESAR SALAD

Pecorino Cheese and Herbed Croutons
Tuscan Caesar Dressing

CAPRESE SALAD

Fresh Tomatoes, Buffalo Mozzarella
Fresh Basil, Fleur de Sel, Aged Balsamic Vinegar, Olive Oil

PASTA STATION

Penne and Bowtie Pastas
Basil Pesto Cream, Roma Tomato Basil Sauce and
Classic Alfredo Sauce
Parmesan Cheese, Crushed Red Pepper and Diced Mixed Vegetables

THREE LAYERED BEEF LASAGNA

Italian Seasoned Beef, Ricotta, Marinara Sauce

CHICKEN PICATTA

Chicken Breast with Lemon Caper Sauce

GARLIC BREAD

DESSERTS

Italian Cream Cake
Classic Cannoli

ICED TEA, REGULAR AND DECAF COFFEE

\$40.00 per person

Buffets offered to Groups of 20 or more

The above price does not include 8.25% tax or 23% Service Charge.

THEMED BUFFET DINNER PACKAGES

CAJUN DINNER BUFFET

SHRIMP COCKTAIL ^{GF}

Spicy Cocktail Sauce, Lemons

ROASTED RATATOUILLE ^{GF}

Zucchini, Yellow Squash, Eggplant, Roasted Tomatoes,
Red Onions, Bell Peppers, Tomato Creole Sauce

CORN PUDDING

DIRTY RICE

GUMBO STATION

Gumbo Soup with toppings to include Crawfish Tails, Blackened Shrimp, Andouille Sausage, White Rice,
Chopped and Seeded Jalapenos, Scallions and Tabasco Bottles

FRIED CATFISH FINGERS

Cocktail Sauce and Tartar Sauce

ROLLS AND CORNBREAD

DESSERTS

Bread Pudding

Bourbon Pecan Pie

ICED TEA, REGULAR AND DECAF COFFEE

\$40.00 per person

Buffets offered to Groups of 20 or more

The above price does not include 8.25% tax or 23% Service Charge.

PLATED DINNER MENUS

PLATED APPETIZERS

GRILLED QUAIL QUESADILLA

Spicy Tomato Salsa

\$8.00

HERB CRUSTED PORK TENDERLOIN

Truffle Risotto

\$8.00

PULLED SHORT RIB ON A SEARED CORN CAKE

Topped with Fried Leeks

\$10.00

JUMBO SHRIMP COCKTAIL ^{GF}

Remoulade, Cocktail Sauce and Lemons

\$12.00

SMOKED SALMON

Parsley, Wedge Boiled Egg with Capers and Lemons

Pumpernickel Bread

\$12.00

CITY CLUB BAKED CRAB CAKE

Mustard Butter Sauce and a Lemon Slice

\$15.00

SEARED JUMBO SCALLOPS ^{GF}

Mache, Fennel Salad, Pomegranate Sauce

\$14.00

CHILLED SOUPS

SPRING PEA AND MINT SOUP ^{GF}

Crème Fraiche, Seared Baby Scallops

\$8.00

GAZPACHO

Micro Cilantro, Sour Cream and Crispy Tortillas

\$7.00

VICHYSOISE POTATO AND LEEK SOUP ^{GF}

\$6.00

With Jumbo Lump Crab \$9.00

PLATED DINNER MENUS

HOT SOUPS

FRENCH ONION SOUP

Provolone Cheese and Seasoned Croutons
\$6.00

LOBSTER BISQUE ^(GF)

Cayenne Oil, Crème Fraiche, Lobster Meat
\$10.00

FRESH TOMATO BASIL SOUP

Herbed Croutons
\$7.00

MANHATTAN CLAM CHOWDER ^(GF)

\$6.00

PUMPKIN BISQUE (SEASONAL) ^(GF)

Crème Fraiche and Sprinkled with Nutmeg
\$6.00

BUTTERNUT SQUASH SOUP ^(GF)

\$6.00

CHICKEN TORTILLA SOUP

Avocado, Grated Cheese and Tortilla Strips
\$6.00

SALADS

ARTISAN BLEND

Marinated Onions, Sliced Heirloom Tomatoes, Herb Crostini, Shaved Parmesan
Ranch and Balsamic Vinaigrette Dressings
\$6.00

CAESAR SALAD

Seasoned Croutons and Pecorino Cheese
Tuscan Caesar Dressing
\$7.00

TOSSED GARDEN SALAD ^(GF)

Cucumbers, Tomatoes
Shredded Carrots and Julienne Bell Peppers
Ranch and Balsamic Vinaigrette
\$7.00

PLATED DINNER MENUS

SALADS

WEDGE OF ICEBERG LETTUCE

Hickory Smoked Bacon, Cherry Tomato Pico de Gallo, Fried Onions
Chipotle Ranch Dressing
\$7.00

TRADITIONAL GREEK SALAD

Chopped Romaine, Kalamata Olives, Feta Cheese, Cherry Tomatoes
Cucumber Red Onions, Oil & Vinegar
and Garlic Pita Toasts
\$8.00

HARVEST SALAD ^{GF}

Diced Butternut, Mesclin, Red Oak, Candied Pecans, Toasted Pumpkin Seeds
Sherry Vinaigrette
\$8.00

LOLA ROSA SALAD ^{GF}

Stilton Cheese, Caramelized Walnuts and Roasted Pears
Sherry Vinaigrette
\$8.00

CAPRESE SALAD ^{GF}

Heirloom Tomatoes and Buffalo Mozzarella
Fresh Basil, Fleur de Sel
Aged Balsamic Vinegar, Olive Oil
\$10.00

PLATED DINNER MENUS

PLATED ENTREES

FISH

SWEET BOURBON GLAZED SALMON

Diced Caramelized Zucchini, Lyonnaise Potatoes and Sweet Bourbon Sauce
\$22.00

BLACKENED OR GRILLED SALMON

Rice Pilaf with Sautéed Fennel, Asparagus and Fruit Chutney
\$22.00

FOUR SAUTÉED JUMBO SHRIMP

Baby Spinach, Diced Butternut Squash Risotto
Chive Beurre Blanc
\$22.00

THREE GRILLED JUMBO SCALLOPS

Artichokes, Pine Nuts, Kalamata Olives, Orzo and Honey Dijon Sauce
\$22.00

SEARED HALIBUT

Thai Green Curry Vegetables, Steamed Jasmine Rice
(Market Price)

LEMON CRUSTED HALIBUT

Asparagus Spears, Roasted Potatoes and Chive Beurre Blanc
(Market Price)

CHILEAN SEA BASS

Seared, Grilled or Lemon Crusted
Baby Spinach and Lemon Lime Risotto
(Market Price)

PLATED DINNER MENUS

MEAT

GRILLED PORK CHOP ^{GF}

Asparagus, Creamed Sweet Potatoes, Warm Apples, Mango and Corn Salsa
\$24.00

INDIVIDUAL BEEF WELLINGTON

Broccolini, Mashed Potatoes and Demi-Glace
\$32.00

PEPPER CRUSTED PORK TENDERLOIN MEDALLIONS ^{GF}

Asparagus and Boursin Whipped Potatoes
\$27.00

SEARED SIX OUNCE FILET MIGNON

(SEARED OR CITY CLUB RUBBED)

Sautéed Broccolini, Dauphinoise Potatoes and Balsamic Demi-Glace
\$30.00

COLORADO LAMB CHOPS ^{GF}

Ratatouille, Roasted Potatoes and Chimichurri Sauce
(Market Price)

POULTRY

ROSEMARY ROASTED CHICKEN BREAST

Vegetable Ratatouille, Lemon Basil Rice and Rosemary Demi
\$22.00

ROASTED GARLIC CHICKEN BREAST ^{GF}

Asparagus, Herb Roasted Potatoes, Chardonnay Butter Sauce
\$22.00

BLUE CHEESE CRUSTED CHICKEN BREAST

Sautéed Haricot Vert and Baby Carrots
\$22.00

BOURSIN STUFFED CHICKEN BREAST

Grilled Vegetables, Wild Rice and Garlic Shallot Demi-Glace
\$24.00

CHICKEN EN CROUTE STUFFED WITH ROASTED FENNEL AND TARRAGON

Sautéed Spinach, Baby Carrots and Demi-Glace
\$26.00

PLATED DINNER MENUS

DUET PLATES

CHICKEN OSCAR

Topped with Asparagus Spears and Crab Meat
Vegetable Ratatouille, Garlic Mashed Potatoes and Béarnaise Sauce
\$28.00

FILET MIGNON OSCAR ^{GF}

Topped with Asparagus Spears and Crab Meat
sautéed Broccolini, Au Gratin Potatoes and Béarnaise Sauce
\$38.00

SUNFISH OSCAR ^{GF}

Topped with Asparagus and Crab Meat
Garlic Haricot Vert, Roasted Potatoes, Bearnaise Sauce
\$27.00

GRILLED FILET MIGNON AND TWO GARLIC JUMBO SHRIMP ^{GF}

Sautéed Spinach, Roasted Potatoes and Béarnaise Sauce
\$35.00

GRILLED FILET MIGNON AND SEARED TUSCAN CHICKEN ^{GF}

Haricot Verts, Grilled Sweet Potato Wedges and Herbed Demi-Glace
\$32.00

GRILLED FILET MIGNON AND LEMON CRUSTED HALIBUT

Asparagus, Au Gratin Potatoes, Beurre Blanc and Demi-Glace
\$44.00

PLATED DESSERTS

CHOCOLATE LAVA CAKE- INDIVIDUAL OR 3' TOWER
Chocolate Cake with a Warm Fudge Center
\$7.00

FLOURLESS CHOCOLATE CAKE (GF)
Chocolate Sauce and Fresh Raspberries
\$6.00

GERMAN CHOCOLATE CAKE
With Fresh Berries
\$6.00

WILD BERRY TRIFLE
Pound Cake, Wild Berries and Fresh Cream
\$6.00

CARROT CAKE
Vanilla Cream Cheese Icing
\$6.00

ITALIAN CREAM CAKE
Fresh Strawberries
\$6.00

CHOCOLATE PECAN PIE
Caramel Sauce
\$6.00

PLATED DESSERTS

CHOCOLATE MARQUIS

Chocolate Cake with Quadruple Chocolate Mousse
\$6.00

TIRAMISU CAKE

Coffee-Soaked Genoise with Mocha Mascarpone
\$6.00

INDIVIDUAL FRUIT TART

Mixed Berries
\$6.00

KEY LIME PIE

Served with Fresh Berries
\$6.00

CHOCOLATE CARAMEL CRUNCH

Devil's Food Cake Soaked with Carmel, Milk Chocolate Glaze
\$6.00

NY CHEESECAKE

Served with Fresh Berries
\$6.00

FRENCH APPLE TART

Crème Anglaise
\$6.00

VEGETARIAN ENTREES

VEGETABLE LASAGNA ROLL

Roll of Vegetables (Carrots, Onions, Broccoli, Mushrooms) with a Red Bell Pepper Marinara Sauce

VEGETABLE RATATOUILLE

Roasted Vegetables, Arugula Noodles, Fresh Basil

ZUCCHINI POT PIE

Diced Zucchini, Onions, Mushrooms and Ricotta

FETTUCINE PRIMAVERA

Grilled Mixed Vegetables with Pesto Sauce

MUSHROOM RISOTTO CAKE WITH ROASTED VEGETABLES

(ALL VEGETARIAN ENTREES \$21.00++)

VEGAN/GLUTEN FREE ENTREES

SPICY LIME CAULIFLOWER RICE

Garbanzo Beans and Baby Spinach

CHUNKY RATATOUILLE, BALSAMIC SUNDRIED TOMATO PESTO

LEMON TARRAGON LENTIL, KALE AND TOMATOES

RED LENTILS WITH ARTICHOKES AND BELL PEPPERS

STUFFED BAKED POTATO

Topped with Tomato, Beans, and Zucchini Stew

(ALL VEGAN/GLUTEN FREE ENTREES \$22.00++)

CHILDREN'S DINNER MENU

AGES 3-12

HOME BATTERED CHICKEN TENDERS

GRILLED CHEESE SANDWICH

HAMBURGER/ CHEESEBURGER

GRILLED CHICKEN BREAST 

HAM AND CHEESE SANDWICH

PICK TWO SIDES FOR THE ABOVE ENTREES:

French Fries

Buttered Broccoli 

Mashed Potatoes 

Honey Carrots 

Cup of Fresh Fruit 

Sliced Apples 

FETTUCCINI ALFREDO WITH CHICKEN

SPAGHETTI AND MEATBALLS

\$12.00 PER DINNER PLATE

DESSERT

ICE CREAM SCOOP 

Vanilla or Chocolate

With Chocolate Sauce and/or Whipped Cream

\$6.00

DESSERT UPGRADES

BROWNIE BAR

Fudge Brownies and blondie Brownie Squares
Chocolate Sauce, Raspberry Sauce and Caramel Sauce,
Cherries, Nuts and Whipped Cream
\$5.00 per person
Add Ice Cream for \$1.50 per person
Choices are: Vanilla or Chocolate

CUPCAKE STATION

Choice of 2: Red Velvet, Chocolate, Vanilla and Carrot Cake (All with Buttercream Icing)
Toppings to include: Rainbow Sprinkles, Crushed Nuts, Chocolate Shavings
\$4.25 per cupcake, \$51.00 per dozen

MINI DESSERT STATION

Choice of Mini Crème Brûlée (Strawberry, Chocolate, Vanilla)
Raspberry French Macaroons, Brownie, Chocolate Mousse Cups, Lemon Cheesecake
Chocolate Marquis, Orange Charlotte, Mini Red Velvet Cake
Toffee Tart, Mini Churros with Cinnamon & Sugar
Pick three - \$10.00 per person

PIE DISPLAY

Choose from Apple, Strawberry-Rhubarb, Blueberry,
Cherry, Pecan and Chocolate Pecan
Check with the Catering Manager for current pricing

DRESSING ROOM FOODS

(All Brides and Grooms Dressing Rooms come with Coffee, Iced Tea and Water)

BUFFET BREAKFASTS

YOUR MORNING START

Assorted Gourmet Breakfast Breads,
Plain & Blueberry Bagels
Cream Cheese, Butter and a Selection of Jams
Sliced Fruit and Grapes
\$11.00 per person

A HEALTHY ALTERNATIVE

Sliced Pineapple, Cantaloupe and Watermelon
Greek Yogurt and Granola
Assorted Muffins, Plain and Blueberry Bagels
Cream Cheese, Butter and a Selection of Jams
\$12.00 per person

BREAKFAST TAQUITO BUFFET

Eggs, Sausage, Cheese, Onions and Peppers, Fresh Salsa
Assorted Muffins, Plain and Blueberry Bagels
Cream Cheese, Butter and a Selection of Jams
\$13.00 per person

BREAKFAST SANDWICHES

English Muffin with Canadian Bacon, Egg and Cheddar Cheese
Diced Fruit Cup, Greek Yogurt and Granola
\$14.00 per person

DRESSING ROOM FOODS

BREAKFAST

MINI DANISH

\$2.00 each

CINNAMON ROLLS

\$2.50 each

HARD BOILED EGGS ^{GF}

Salsa, Salt and Pepper

\$1.25 each

ASSORTED GOURMET BREAKFAST BREADS

-OR-

4 OZ. ASSORTED MUFFINS

\$2.50 each

BAGELS (PLAIN & BLUEBERRY)

Served with Cream Cheese, Butter & Assorted Jams

(Raspberry, Apricot and Orange Marmalade)

\$2.50 each

BREAKFAST SANDWICHES

Ham, Egg and Cheese on an English Muffin or Croissant

\$4.50 each

SLICED FRUIT AND GRAPES ^{GF}

\$4.50 per person

FRUIT AND GREEK YOGURT WITH GRANOLA

\$5.00 each

OATMEAL

Toppings to include: Brown Sugar, Berries, Raisins,

Apples, Milk, Honey, Cinnamon and Pecans

\$8.00 per person

DRESSING ROOM FOODS

DELI BUFFET

ASSORTED DELI MEATS ^{GF}

Shaved Pastrami, Ham and Roasted Turkey

IMPORTED & DOMESTIC CHEESES ^{GF}

Pepper Jack, Cheddar and Swiss

ASSORTED DELI BREADS

Croissants, Wheat and White Bread, Hoagie Bun

CONDIMENTS ^{GF}

Mayonnaise, Yellow Mustard, Lettuce, Sliced Tomatoes,
Red Onions and Pickles

ASSORTED KETTLE CHIPS

Regular, BBQ, Sweet Potato and Jalapeno

GARDEN PASTA SALAD

ASSORTED COOKIES

ICED TEA

REGULAR AND DECAFFEINATED COFFEE

\$20.00 per person

This Buffet offered to groups of 10 or more

The above price does not include 8.25% Tax or 23% Service Charge

DRESSING ROOM FOODS

CITY CLUB LUNCH BOXES

GRILLED CITY CLUB CLUB-SANDWICH

Ham, Smoked Turkey, Applewood Smoked Bacon
Big Eye Swiss on Ciabatta Bread

PASTRAMI & RYE

Thinly sliced Pastrami, Provolone, Whole Grain Mustard, Rye Bread

TURKEY & SWISS

Smoked Turkey, Green Leaf Lettuce, Roma Tomatoes on Focaccia Bread

TUNA SALAD

Roma Tomatoes and Green Leaf Lettuce on Whole Wheat Bread

CURRIED CHICKEN SALAD

City Club Curried Chicken Salad and Lettuce on Raisin Toast
(can be made without Curry)

CHICKEN CAESAR WRAP

Seasoned Grilled Chicken, Romaine Lettuce, Pecorino Cheese
City Club Caesar Dressing in a Spinach Wrap

GRILLED VEGETABLE CAESAR WRAP

Zucchini, Roasted Red Peppers, Yellow Squash, Asparagus, Eggplant
Oil & Vinegar Dressing in a Chipotle Wrap

All Sandwiches are served with Pasta Salad OR Chips,
Fresh Fruit Cup and Fresh Baked Cookie

Each box contains condiments, plastic ware and napkins.

\$20.00/box

DRESSING ROOM FOODS

BREAK FOOD SELECTIONS

SWEET

Assorted Planters pre-packaged Sweet Snacks (Nuts & Chocolate, Tropical Fruit & Nut)	\$2.00 per package
Assorted Cookies (Peanut Butter, Chocolate, Double Chocolate, Oatmeal Raisin, Macadamia)	\$2.00 each
Turtle Brownies	\$2.75 each
Lemon Bars	\$2.00 each
Chocolate Covered Strawberries ^{GF}	\$3.00 each
Plain or Peanut M & M's (Individual Bags)	\$2.00 per package
Sliced Fruit and Grapes ^{GF}	\$4.50 per person
Cupcakes (Red Velvet, Chocolate or Vanilla)	\$3.25 per cupcake (\$35 per dozen)

SAVORY

Pepper Jack Quesadillas with Guacamole	\$2.00 per piece
Veggie Spring Rolls with Sweet & Sour Sauce	\$2.00 per piece
Bowls of Assorted Dips - One Quart Feeds 15 ppl (Served w/ Tortilla & Ruffle Chips, Picante, Queso, Onion)	\$15.00 per quart
Assorted Planters pre-packaged Savory Snacks (Spicy Nuts and Cajun Sticks)	\$2.00 per package
Goldfish pre-packaged	\$2.00 per person
Olives & Lavosh Crackers	\$3.00 per person
Ruffles or Tortilla Chips	\$3.00 per person
Finger Sandwiches (Chicken Salad, Egg Salad, Tuna Salad.)	\$3.25 per quarter
Raw Vegetable Crudités with Ranch Dressing ^{GF}	\$3.75 per person
Assorted Cheeses & Crackers	\$4.50 per person

DRESSING ROOM FOODS

BREAK FOOD STATIONS

POPCORN STATION ^(GF)

Includes Freshly Popped Popcorn
Assorted seasonings
\$ 2.75 per person

HEALTH KICK

Protein Bars, Granola Bars, Nutri Grain Bars,
Individual Yogurts
Sliced Seasonal Fruit
\$6.00 per person

QUESADILLA BAR

Beef, Chicken and Cheese Quesadillas with
Salsa, Guacamole, Onions, Jalapenos, Pico de
Gallo
\$7.00 per person

PROTEIN BREAK

Peanut Butter Balls (Honey, Oatmeal & Peanut Butter)
Protein Bars, Granola Bars, Nutri Grain Bars
\$6.00 per person

MUNCHIE STATION

Hummus, Hot Parmesan Artichoke Dip, Hot Chicken Jalapeno Dip,
Guacamole, Salsa, Tortilla Chips, Pita Chips and Ciabatta Bread
\$9.00 per person

DRESSING ROOM BEVERAGES

SELF-SERVE MIMOSAS AND BELLINI'S

CITY CLUB HOUSE CHAMPAGNE

\$30.00 per bottle

Priced on Consumption Only

(Orange Juice and Cranberry Juice are included)

SOFT DRINKS

\$2.00 each

ENERGY DRINKS

\$3.50 per bottle

BOTTLED WATER AND PERRIER

\$2.50 per bottle

JUICES (ORANGE, APPLE, CRANBERRY)

\$2.00 per person

ICED TEA, LEMONADE & FRUIT PUNCH

\$32.00 per gallon

ASSORTED HOT TEAS

\$16.00 per gallon

ASSORTED BEER BUCKET

Priced upon Consumption
(Domestic and Imported beers included)

Prices do not include 8.25% Tax or 23% Service Charge

LATE NIGHT BITES

POPCORN BAR

Includes Buttered Popcorn, Kettle Corn, and Cheese Popcorn
\$4.00 per person

NUTTY BAR

City Club Trail Mix, Balsamic Vinegar Nuts and Candied Walnuts
\$3.00 per person

MINI HOT DOG BAR

Chicago Dog with Pepperoncini's, Onions, and Pickles
Texas Chili Dog with Sliced Jalapenos
Ballpark Dog with Grilled Onions and Shredded Cheese
\$4.00 Each

MINI CORN DOGS \$1.50

CHICKEN WINGS \$2.50

With Ranch and Blue Cheese

JALAPENO CHEDDAR POPPERS \$1.50

PIGS IN A BLANKET \$2.00

SAUSAGE, EGG AND CHEESE ON A BISCUIT \$2.00

TOMATO BASIL SOUP SHOOTER WITH MINI GRILLED CHEESE GARNISH \$2.50

MINI GOURMET GRILLED CHEESE \$2.50

GOURMET PEANUT BUTTER AND JELLY SANDWICHES \$1.50

BREAKFAST TAQUITOS WITH SALSA \$2.50

CHICKEN AND BISCUIT WITH HONEY BUTTER \$3.50

MILK AND CHOCOLATE CHIP COOKIES \$3.50

MINI COOKIES & MILK STATION

Choice of Chocolate Crackle, Sugar Cookie, Peanut Butter, Chocolate Chip, Snickerdoodle or Oatmeal Raisin
Served with Mini Milk carafes (Regular, Chocolate or Strawberry Milk)
Pick two for \$3.50 per person

NON-ALCOHOLIC SELECTIONS

Soft Drinks	\$2.00
Perrier, Evian	\$2.50
Assorted Juices	\$2.00
Non-Alcoholic Beer or Wine (on Request)	
Non-Alcoholic Mocktail (Variety of choices – see catering manager)	
Eggnog	\$32.00
Fruit Punch (per gallon)	\$32.00
Lemonade (per gallon)	\$32.00
Coffee (regular/decaf per gallon)	\$45.00 (included with full meal – see catering manager)
Iced Tea (per gallon)	\$32.00 (included with full meal – see catering manager)
Gourmet Coffee Station	\$3.00/person
City Club's Special Recipe (with toppings to include Chocolate Shavings, Orange Peel, Cinnamon Sticks, Fresh Roasted Coffee Beans, White and Brown Sugar Cubes)	

BEVERAGE SELECTIONS

WINE AND CHAMPAGNE PER BOTTLE

HOUSE WINES	Chateau St. Jean Chardonnay	\$30.00
	Chateau St. Jean Cabernet	\$30.00
SPARKLING WINES	Mas Fi, Brut Cava, Spain	\$30.00

****Premium Wines Available Upon Request****

HOUSE BAR	\$6.00
Smirnoff Vodka, Jack Daniels Whiskey, Bombay Gin, Jose Cuervo Silver Tequila, Bacardi Gold Rum, Cutty Sark Scotch	

PREMIUM BAR	\$8.00
Tito's Vodka, Jack Daniels Whiskey, Bombay Gin, Jose Cuervo Silver Tequila, Bacardi Silver Rum, Dewar's Scotch	

BAR UPGRADE OPTIONS	\$10.00
Grey Goose Vodka, Ketel One Vodka, TX Whiskey, Makers Mark, Woodford Reserve, Patron Silver, Glenlivet 12 Single Malt, Macallan 10 Year, Tanqueray Gin, Hendricks Gin, Bombay Sapphire	

DOMESTIC

BEERS \$5.00 PER BOTTLE

Bud Light, Budweiser, Coors Light, Miller Lite

IMPORT/CRAFT BEER \$6.00 PER BOTTLE

Corona, Dos Equis Special Lager, Michelob Ultra, Heineken, Shiner Bock, Revolver Blood & Honey

CORDIALS \$10.00 EACH

Kahlua, Grand Marnier, Bailey's Irish Cream, Amaretto, Chambord, Frangelico, Remy Martin VSOP

MISCELLANEOUS

Bartender Fee	\$140.00 (up to 4 hours),
additional time is \$45/hour	
Cashier Fee	\$100.00
Cocktail Server	\$75.00

Prices subject to change without notice

All liquor pricing subject to 23% service charge and TABC sales tax
All non-alcoholic beverage pricing subject to 8.25% sales tax and 23% service charge

BAR PACKAGES & DETAILS

4 HOUR PER PERSON FLAT-RATE BAR PACKAGES:

Per person fee is based on the higher total number of either, guests guaranteed by the host to attend, or the total number of guests in attendance at the event. All packages include soft drinks and bottled water behind the bar. Pricing does not include a 23% service fee. Passed specialty drinks, wine, champagne for toasts, or wine service with dinner are an additional charge based on consumption.

BEER, WINE AND CHAMPAGNE (HOUSE BRANDS)	\$24
HOUSE BAR MIXED DRINKS PLUS BEER, WINE AND CHAMPAGNE (HOUSE BRAND)	\$32
PREMIUM BAR MIXED DRINKS PLUS BEER, WINE AND CHAMPAGNE (HOUSE BRAND)	\$42

4 HOUR PER PERSON CONSUMPTION BASED BAR ESTIMATES:

Initial per person estimate is based on the total number of guests guaranteed by host to attend. Final billing for all beverages is calculated based on actual consumption, not estimate. Initial estimate does not include a 23% service fee. Passed specialty drinks, wine, champagne for toasts, or wine service with dinner, and sodas or water behind the bar are an additional charge based on consumption.

BEER, WINE AND CHAMPAGNE (HOUSE BRANDS)	\$20
HOUSE BRAND MIXED DRINKS PLUS BEER, WINE AND CHAMPAGNE	\$28
PREMIUM BRAND MIXED DRINKS PLUS BEER, WINE AND CHAMPAGNE	\$38

Please contact the catering manager about 5-hour bar packages and consumption

GENERAL CATERING INFORMATION

GUARANTEES

Meals will only be prepared for the number of guests the host guarantees. If actual attendance exceeds the guarantee, the actual attendance will be charged. The club will require a final guarantee by noon four business days (96 hours) prior to the event. This will be the minimum guarantee, not subject to reduction. If a guarantee is not received, the estimated number of guests will be used unless more are in attendance.

BANQUET AND MEETING ROOMS

All functions are required to have a set beginning and ending time. Functions that exceed the designated ending time will be assessed additional fees. Events in the Ballroom, Terrace and Oak Room that exceed their scheduled time will be billed \$500 for each hour beyond the designated ending time. Banquet room rental charges are subject to sales tax. There is a \$100 per room minimum charge for each request to change the set-up of a room, once the room has been set as originally agreed. To efficiently manage the events scheduled, the rooms may be set up to 48 hours prior to any event. This includes linens, chairs, place settings and wine glasses. Audio-visual needs may be arranged through the catering department.

CANCELLATION POLICY

In the event of cancellation, four months prior to the date of the event or less, a cancellation fee of 50% of estimated charges will be required. If a menu has NOT been set then we will base charges on the food and beverage minimum set for your event. Cancellation within one month of your event will result in a 100% payment of estimated charges. If a deposit is required, the deposit is non-refundable. If the wedding date is changed 4 months out or less to the event date, the initial deposit will be forfeited.

DECORATIONS

All decorations are at the expense of the host. Deliveries to the club must be coordinated through the Catering department. No nails, heavy tape, staples or tacks may be used on walls, ceilings or furniture. Confetti, sparklers and open flame candles are not permitted. Fresh white or ivory rose petals can be thrown outside the building per Sundance Square management policy. Dried rose petals and bubbles are another good alternative, and may only be used outside the building. Event signs are prohibited in public areas of the club, including the business towers and elevators.

If City Club rents or orders something on your behalf, you are responsible for full payment and all deposits necessary to obtain equipment, linens or décor. If such items are damaged or lost and cannot be replaced by the standards of the rental company, you will be responsible for any replacement or damage fees. All décor and misc. items provided by vendors/host must be removed at the conclusion of your event. We suggest bringing bags and boxes to assist with the removal décor items. If necessary, City Club can provide a cart to be checked in/out for easy delivery to your vehicle. Items left will not be the responsibility of City Club and will result in a storage fee of \$50.00 per day. City Club allows for the tear down of each event not to exceed one hour. Please note that there will be an overtime fee applied to the final invoice for anyone that stays past one hour. For coordination services, please discuss this with your Catering Manager.

GENERAL CATERING INFORMATION

VENDOR INFORMATION

All Vendors must have a liability insurance policy of a million dollars with City Club and City Center Development Co. L.P. as additional insured entities. All Vendors must have Catering Department Clearance to access the building. City Club Staff must be present while vendors are on property. Any damage incurred will be the responsibility of the person in charge of the event, and charges will be applied. See Indemnification Agreement Enclosed for more details. See contract for more about vendor policies.

PAYMENT AND BILLING ARRANGEMENTS

City Club does not accept credit cards for initial deposits, estimated charges, or final payment. A credit card is required to secure your space and may be charged if the account is not paid in full after 30 days of statement date. Personal checks, money orders and cashier's checks are all accepted as forms of payment.

50% of all estimated charges will be due four months prior to the function. If a menu has NOT been set then the charges will be based on the room minimum fee that is contracted for your event. Estimated Charges include room rental, food, bar estimate, attendant and/or bartender/cashier fees, vendor payments and deposits, service charge, applicable taxes and all rental items. Estimated charges will be calculated based on estimated guest count listed on contract unless a signed BEO is on file with the Catering Department. The remaining 50% of all estimated charges are due one month prior to the function date. City Club will update the event order with final numbers once the guarantee is turned in and at that time, any outstanding estimates must be paid before your event. See contract for more payment policies.

SECURITY

The City Club shall not assume responsibility for damage to or loss of any merchandise or Club Manager reserves the right to require security for any event. Arrangements may be made prior to the event through the catering department.

SMOKING

City Club is a non-smoking facility, guests may go to Street level to smoke.

DRESS CODE

Guests of City Club are expected to dress appropriately for the occasion. Shorts, t-shirts, jeans, flip-flops and sneakers are unacceptable.

PARKING

Parking is available in Garage-One located at the 200 block of Commerce Street and Garage-Two located on Calhoun Street between 3rd and 4th streets. There is no charge for parking on weekends or if you enter the garages after 5:00 PM on weekdays. City Club can assist groups if they would like to arrange valet parking for their guests.