

Events



POLICIES, EQUIPMENT RENTAL AND FLOOR PLAN

Nestled in the heart of the Park Cities neighborhood, Park City Club offers seven private dining rooms for business entertaining, social events, wedding receptions and rehearsal dinners. Each private dining room features original art with warm wood wainscoting and a panoramic view of the Dallas skyline. Recently voted **Best Private Club in Dallas** by the Dallas Business Journal, our professional catering staff will attend to each detail to assure your complete satisfaction.

Park City Club facilities can accommodate:

- Seated breakfasts, lunch and dinner for up to 350
- Seminars and corporate presentations
- Receptions up to 500
- Full service event planning
- Flowers, place cards, menu cards, entertainment and decor
- Wi-Fi
- Audio visual presentation equipment

Room Fees

A \$1,500 (plus tax) charge is required to book the Main Dining Room. A \$750 (plus tax) charge is required to book the Grill, Highland I & II. Room fees are in addition to all other charges. Charges may also apply for smaller rooms and set-up preferences.

Payment

Charges are billed to a Park City Club Member account, Reciprocal Club Member account or paid by personal or company check. For any event held without the benefit of a sponsoring Member, a 40% non-member charge is assessed on all food, beverage and miscellaneous charges, including room fees.

Tax and Service Charge

State sales tax of 8.25% applies to all food, alcoholic and non-alcoholic beverages and miscellaneous charges. A service charge of 20% is applicable to all food and beverage charges.

Texas Alcoholic Beverage Commission (T.A.B.C.) Fee

A small TABC fee (plus state sales tax) is applied to any non-member event in which alcoholic beverages are served. This fee secures your right to purchase alcoholic beverages at Park City Club, a private club, for one year.

Parking

A per-person parking charge is assessed unless all charges are billed to a Park City Club Member account. Parking tickets are validated at the Club's reception desk. Ask your Event Coordinator for details.

Valet

Third party valet services may be hired for an event at the hosts' expense. All valet arrangements must be made in advance. The event host is responsible for providing proof of liability coverage from the valet company for \$1,000,000.00 to the property management company for Sherry Lane Place no later than 14 days prior to the event. All valet companies must abide by rules for the parking garage as set forth by the property management company.

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Liability

The host of an event assumes responsibility for the conduct of his/her guests, employees, contractors and vendors while on Park City Club premises. Damage to the premises or equipment is charged accordingly. Park City Club reserves the right to decline service of alcoholic beverages to any guest or Member at our sole discretion. The Club is not responsible for personal property or equipment brought to the Club including, but not limited to, cake and decorating accessories or musical equipment. Park City Club is not responsible for building operations provided by Sherry Lane Place Building Management Company or Acts of God.

Buffet Service Policy

On all buffets, Park City Club's culinary team prepares an ample amount of food to ensure guests enjoy a bountiful buffet, elegantly and attractively presented throughout the event. It is in this tradition that we follow and support local codes of health, which prohibit the removal of food in carry-out containers during or after buffet service. Wedding, anniversary and birthday cakes are exempt.

Dress Code

We ask that your guests and vendors dress in a manner that is appropriate for a distinguished private club. Please, no jeans or t-shirts at formal engagements. Shorts are not allowed in the Club.

Smoking Policy

Park City Club and the Sherry Lane Place building are non-smoking facilities.

Consideration of Others

All Members and guests have an expectation of entertaining at the Club free from unwanted noise or intrusion. Events held at the Club must maintain appropriate noise levels so as not to disturb attendees at other events or Member dining.

Decorations and Entertainment

To add elegance to your event, a floral or appropriate centerpiece is recommended for all guest tables. The Catering staff is happy to assist you with decorating ideas if you desire. Please adhere to the following decorating policies:

- No nails, hooks, staples or heavy tape can be used on the walls, ceilings, floors or any areas of the Club.
- All decorations must be removed before the next business day, unless prior arrangements have been made with the Catering Director or General Manager.
- The Club Member sponsoring the event is liable for all damages incurred by his or her guests or any Club items missing.
- All elaborate decorating plans must be approved by the General Manager in advance of the event.
- No sparklers, birdseed, rice or bubbles may be used inside the Club or outside on Sherry Lane Place property.

Events

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Guarantees and Cancellations

Events Requiring a Deposit

A \$2500.00 deposit is required to secure your reservation in the Main Dining Room and is applicable to all charges. A \$1500.00 deposit is required to secure your reservation in the Grill, H I & II and is applicable to all charges. A deposit may be required for events booked in other rooms.

A 50% payment of the total estimated food, beverage and miscellaneous charges is due 60 days prior to the event date. The remaining balance of the estimated charges is due in full ten business days prior to the event date.

The total number of guests attending your event must be communicated to the Catering Department ten working days prior to the event. This number will be considered the final guarantee, not subject to reduction. If the Catering Department does not receive a final guarantee ten business days prior to the event, the estimated number of guests most recently communicated is considered the final guarantee. The bill is based on the number of guests actually served if the number served is greater than the final guarantee. Last minute set ups or changes may incur an additional charge.

Event cancellations more than 120 days from the start time of the event will receive a 50% refund of the deposit. Event cancellations within 120 days of the event are not eligible for a refund of the deposit, and will forfeit any other payments made toward the event. All cancellations must be received in writing/email prior to the dates as outlined above.

Guarantees and Cancellations

All Other Events

For private events that do not require a deposit, the total number of guests attending your event must be communicated to the Catering Department by 12:00 noon, three business days prior to the event. This number is considered the final guarantee, not subject to reduction. If the Catering Department does not receive a final guarantee three business days prior to the event, the estimated number of guests most recently communicated is considered the final guarantee. The bill is based on the number of guests actually served if the number served is greater than the final guarantee. Last minute set ups or changes may incur an additional charge.

An event cancelling six or more days from the date of the event is not charged a cancellation fee. Event cancellations within five business days of the event incur a 25% cancellation fee based on the guaranteed number of attendees. Event cancellations within 48 hours of the start time of the event incur a 100% cancellation fee based on the guaranteed number of attendees.

Inclement Weather

Park City Club does not close for inclement weather. Events cancelled by the host due to inclement weather are subject to a cancellation fee.

Events

POLICIES, EQUIPMENT RENTAL AND FLOOR PLAN

MEETING ROOMS & AUDIO VISUAL EQUIPMENT

Set Up Style Maximum People

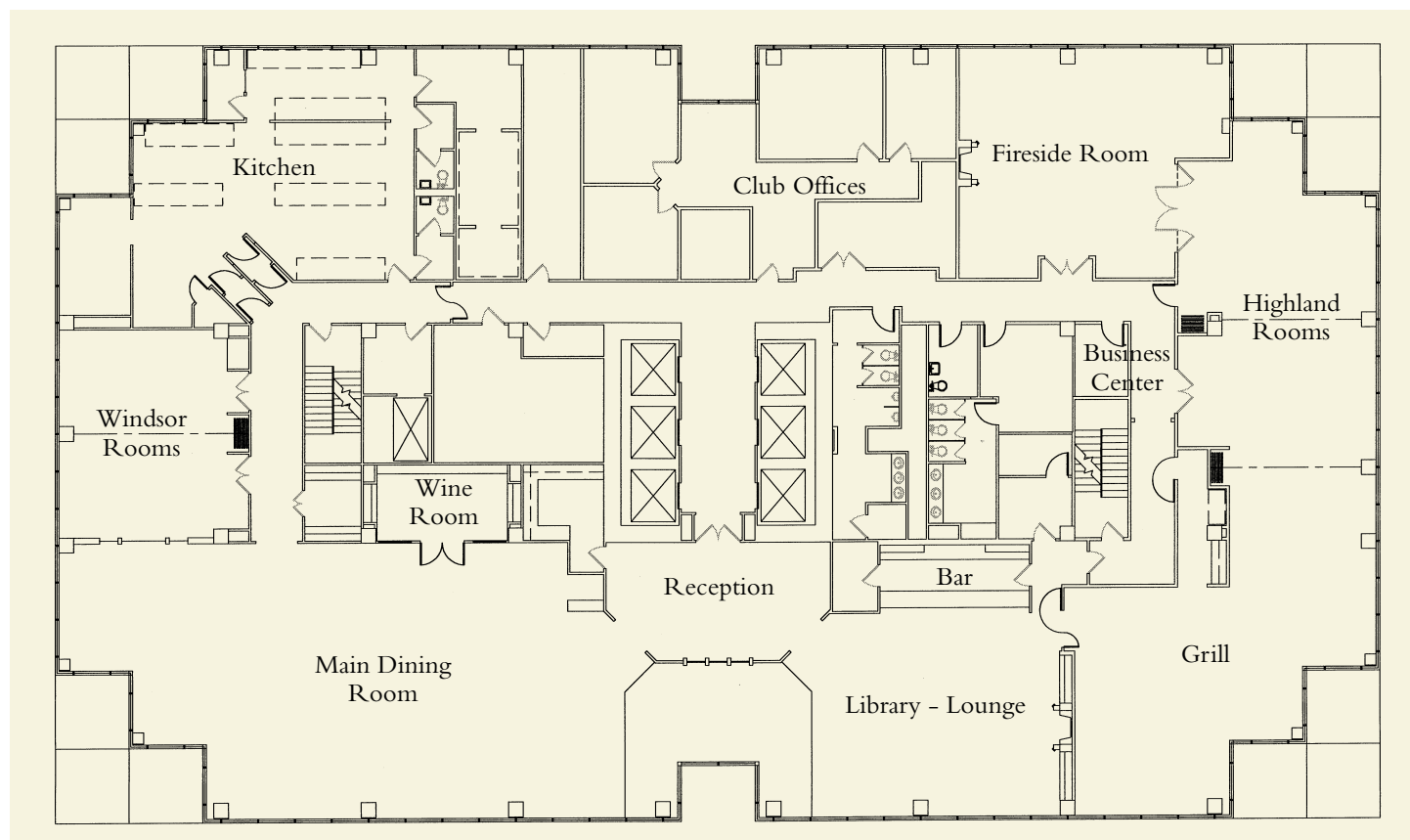
U-Shape	48
Classroom Style	100
Round Tables	350
Conference Style	200
Theater Style	225
Reception Style	500
Crescent Style	150

Setups Dependent on Room Size and Availability

Equipment Rental Price

DVD Player	75
Easel	25
Flip Chart	25
Laptop	100
Lavaliere Microphone	60
LCD Projector	175
Cordless Microphone	40
Podium and Microphone	65
Podium Only	25
Projector Screen 60"x80"	40
Speakerphone	60
Staging 8'x4'x15" - per piece	25
50" Flat Screen TV	150

Wi-Fi is available at no charge



Dinner



\$40 MENU

Select Three Courses from Soup or Salad, Entrée and Dessert | Tea and Coffee Included

First Course

Park City Club Salad

Fresh Field Greens, Jicama, Tomato Wedge and Roasted Pine Nuts, Tarragon Vinaigrette

Mediterranean Salad

Romaine Lettuce with Kalamata Olives, Feta Cheese, Cucumbers, Red Onions and Grape Tomatoes, Balsamic Vinaigrette

Wedge

Iceberg Lettuce with Bleu Cheese, Grape Tomatoes, Candied Pecans and Applewood Smoked Bacon
Chipotle Ranch or Bleu Cheese Dressing

Soups

Italian Tomato with Parmesan Croutons

Fire Roasted Tomatoes with Italian Herbs

Chicken with Vegetables and Rice

Diced Fresh Chicken with Fresh Garden Vegetables in Rich Broth

Hearty Beef Barley

Tender Sirloin of Beef, Slowly Simmered with Barley in Rich Beef Stock

Second Course

All Entrees Served with Chef's Garden Fresh Vegetables and Starch

Grilled Salmon

Lightly Grilled Atlantic Salmon Filet Topped with Citrus Beurre Blanc

Chicken Santa Fe

Panko Crusted Chicken Breast with Black Beans, Served with Mango and Avocado Relish

Grilled Tilapia

Tender, Flaky, Lightly Grilled Tilapia, Served with Artichoke and Caper Lemon Sauce

Turkey Scaloppini

Pan Seared Thin Slices of Oven Roasted Turkey Breast Deglazed with Sherry Wine
Served with Natural Sauce of Dried Cranberries and Roasted Shallots

Stuffed Chicken Breast

Freshly Baked Breast of Chicken Stuffed with Spinach, Feta Cheese and Pine Nuts
with Citrus Thyme Sauce

Dinner

\$40 MENU

Select Three Courses from Soup or Salad, Entrée and Dessert | Tea and Coffee Included

Petite Tender Beef Medallions

Fire Roasted Petite Tender Medallions of Beef with Wild Mushroom Sauce

Apricot Pork Tenderloin

Thin Slices of Pan Seared, Herb Rubbed Pork Tenderloin Filet, Topped with Brandied Apricot Sauce

Baked Cod

Flaky Pacific Codfish Lightly Encrusted with Herb Aioli Sauce

Third Course

Crème Brûlée

Chocolate Ganache Cake

Key Lime Pie with Raspberry Sauce

Lemon Chiffon Cake

Chocolate Mousse Cake

Fruit Pies – Cherry, Apple, Peach or Blueberry

Cheesecake with Strawberry Sauce

Enhancements

Sorbet with Lights on Ice

Lemon Thyme, Peach Champagne, Raspberry, Rose Petal or Lavender

3

Passed Hors D'oeuvres

Select Two

Asparagus with Prosciutto

Mini Deviled Egg with Jalapeño Garnish

Ahi Tuna with Light Wasabi on Wonton

Smoked Salmon with Fresh Dill on Rye

Petite Chicken or Beef Wellington

Brie, Pear and Almond Purse

Pizzette with Tomatoes, Kalamata Olives and Basil

New England Crab Puff

6

Dinner



\$50 MENU

Select Three Courses from Soup or Salad, Entrée and Dessert | Tea and Coffee Included

First Course

Park City Club Salad

Fresh Field Greens, Jicama, Tomato Wedge and
Roasted Pine Nuts, Tarragon Vinaigrette

Red and Yellow Beet and Goat Cheese Salad

Scarlet and Gold Beets, Arugula, Texas Chevre,
Maple Glazed Walnuts, Apple Cider Vinaigrette

Caesar Salad

Classic Caesar with Romaine Lettuce, Shaved Parmesan and Garlic Croutons

Mandarin Spinach Salad

Spinach Salad with Mandarin Oranges, Slivered Almonds and
Grape Tomatoes, Balsamic Vinaigrette

Soups

Southwest Shrimp Gazpacho

Cucumbers, Bell Peppers, Ripe Avocado and Baby Shrimp in
Sweet and Tangy Tomato Chilled Soup with Cilantro

French Onion

Braised Sweet Onions in Savory Broth with Sherry Wine
Topped with Croustade of French Baguette and Gruyere Cheese

Chicken Tortilla

Roasted Chicken with Herbs and Chilis in Southwestern Broth
Topped with Crispy Tortilla Strips

Dinner

\$50 MENU

Select Three Courses from Soup or Salad, Entrée and Dessert | Tea and Coffee Included

Second Course

All Entrees Served with Chef's Garden Fresh Vegetables and Starch

Duet of Grilled Chicken and Shrimp

Lightly Grilled Boneless Breast of Chicken Topped with Sautéed Gulf Shrimp in Tarragon Chardonnay Sauce, Served with Lemon Herb Risotto

Grilled Lamb Chops

Garlic and Rosemary Rubbed Lamb, Lightly Grilled, Served Over Provençal Herb Sauce

Filet Mignon

Seasoned Filet of Aged Beef Tenderloin Seared on a Char Grill,
Served with Cabernet Sauvignon Sauce

Pork Tenderloin

Pecan Crusted and Served Over Creole Mustard and Red Currant Sauce
Chive Mashed Potatoes

Baked Black Cod

Panko Breaded Black Cod Baked with Parsley and Roasted Garlic
Served Over Citrus Thyme Chardonnay Sauce

Prime Rib Au Jus

Slow Roasted Prime Rib, Rubbed with Herbs and Cracked Black Pepper
Served with Au Jus and Horseradish Sauce

Salmon Ravinia

Oven Roasted Filet of Atlantic Salmon Crusted with Almonds
Served with Shrimp Buttercream Sauce

Crab Stuffed Shrimp

Crab Stuffed Gulf Coast Shrimp
Served Over Sherry Truffle Sauce, Lemon Herb Risotto

Tuscan Breast of Chicken

Prosciutto and Parmesan Stuffed Breast of Free Range Chicken Deglazed with Marsala Wine,
Served with Sauce of Pancetta, Cremini Mushrooms and Sundried Tomatoes

Dinner

\$50 MENU

Select Three Courses from Soup or Salad, Entrée and Dessert | Tea and Coffee Included

Third Course

Chocolate Tower
Strawberries Romanoff
Pecan Pie with Bourbon Whipped Cream
Fruit Tart
New York Style Cheesecake with Hazelnut Sauce
Strawberry Shortcake

Enhancements

Sorbet with Lights on Ice

Lemon Thyme, Peach Champagne, Raspberry, Rose Petal and Lavender

3

Passed Hors D'oeuvres

Select Two

Artichoke Crisps with Goat Cheese
Crab Bites Aioli
Spinach and Three Cheese Quesadillas
Lobster Quiche Bites
Crab and Mushroom Polenta Spoons
Eggplant and Cheese Tartlets
Beef Carpaccio Scallion Spoons
Mushroom Pâté on Croustades
Brie, Duck and Cranberry Tartlets
Citrus Glazed Chicken or Beef Kabobs
Seared Beef in Choux Pastry

6

Dinner



\$60 MENU

Select Three Courses from Soup or Salad, Entrée and Dessert | Tea and Coffee Included

First Course

Park City Club Salad

Fresh Field Greens, Jicama, Tomato Wedge and
Roasted Pine Nuts, Tarragon Vinaigrette

California

Bibb, Watercress, Endive, Tomatoes, Avocado,
Bleu Cheese and Walnuts, Raspberry Vinaigrette

Cuban Salad

Romaine, Watercress, Grilled Pineapple and Avocado
with Garlic Lime Vinaigrette

Poached Pear

Field Greens with Poached Pear, Gorgonzola and
Roasted Pecans, Drizzled with Olive Oil and Balsamic Vinaigrette

Soups

Shrimp or Lobster Bisque

Rich Shellfish Stock Slow Cooked to Perfection
with Shrimp or Lobster

Brie and Mushroom

Blend of Wild Mushrooms and Aged Brie

Vichyssoise with Caviar

Classic Chilled Potato Soup Topped with Black Sturgeon Caviar

Dinner

\$60 MENU

Select Three Courses from Soup or Salad, Entrée and Dessert | Tea and Coffee Included

Second Course

All Entrees Come with Chef's Garden Fresh Vegetables and Starch

Grilled Ribeye of Beef

Fire Grilled Tender Ribeye of Beef Served Over Demi-Glace
Topped with Tumbleweed Onions

Chilean Sea Bass

Pan Seared Chilean Sea Bass with an Almond Crust
Served Over Mango Beurre Blanc

Beef Tenderloin

Char Grilled Filet of Aged Beef Tenderloin Served with Cabernet Sauvignon Sauce

Rack of Lamb

Roasted Rack of Lamb with Aromatic Herbs, Served Over Provençal Herb Sauce

Duet of Filet Mignon and Sea Bass

Grilled Petit Filet of Beef Tenderloin Topped with Tumbleweed Onions
Served Over Cabernet Sauvignon Sauce and
Almond Crusted Sea Bass Served Over Lemon Beurre Blanc

Duet of Salmon and Filet Mignon

Lightly Grilled Filet of Atlantic Salmon Served Over
Lemon Dill Beurre Blanc and Petite Filet of Beef Tenderloin
Topped with Wild Mushrooms Served Over Cabernet Sauvignon Sauce

Duet of Filet Mignon and Crab Cake

Grilled Petit Filet of Beef Tenderloin and Back Fin Crab Cake
Served Over Creole Mustard Beurre Blanc

Mixed Grill

Trio of Petite Filet of Beef Tenderloin with Gremolata, Pan Seared Codfish
and Grilled Gulf Coast Shrimp with Tomato Caper Relish

Pistachio Crusted Halibut

Pan Sauteed Pistachio Crusted Halibut with Papaya Relish
Served with Tangy Mango Beurre Blanc

Dinner

\$60 MENU

Select Three Courses from Soup or Salad, Entrée and Dessert | Tea and Coffee Included

Third Course

Chocolate Crocantini with Raspberries and Frangelico Sauce
Individual Cheesecake with Mixed Berries and Vanilla Bean Sauce
Trio of Minis – Crème Brûlée, Éclair and Fruit Tart
Almond Cookie Cup with Berries and Sabayon Sauce
Individual Texas Chocolate Pecan Cake with Red Wine Infused Chocolate Sauce

Enhancements

Sorbet with Lights on Ice

Lemon Thyme, Peach Champagne, Raspberry, Rose Petal and Lavender

3

Passed Hors D'oeuvres

Select Two

Lobster Empanada
Ahi Tuna Tartare in Cones
Bacon Wrapped Quail
Grilled Baby Lamb Chops
Potato Cakes Topped with Tenderloin
Pâté on Croustades
Coconut Fried Lobster Tail
Lobster Bisque Shooters
Bacon Wrapped Diver Scallops

8

Bar



Consumption Bar

Premium Bar

Wild Turkey	7
Chivas Regal	7
Johnnie Walker Red	7
Absolut	7
Tanqueray	7
Bacardi Gold	7
Crown Royal	7
Cuervo Gold Tequila	7
Imported Beer	5
Domestic Beer	4
Mineral Waters	3
Soft Drinks	3

Wines

Matanzas Creek Chardonnay	64
MacMurray Ranch Pinot Noir	65
Robert Mondavi Cabernet Sauvignon	58
Stag's Leap Cabernet Sauvignon	115
Iron Horse Blanc de Blanc, Wedding Cuvée	72

Call Bar

Jack Daniels Black	8
Old Charter	8
Dewars	8
Smirnoff	8
Beefeater	8
Bacardi Silver	8
Canadian Club	8
Cuervo White Tequila	8
Imported Beer	5
Domestic Beer	4
Mineral Waters	3
Soft Drinks	3

Wines

Annabella Chardonnay and Cabernet Sauvignon	44
Miner Viognier	42
Dynamite Cabernet Sauvignon	45
Mumm Cuvée Napa Brut Prestige Champagne	44

House Bar

Jim Beam	7
Grants Scotch	7
Gordon's Vodka	7
Seagrams Gin	7
Ron Rico Rum	7
Juarez Gold Tequila	7
Imported Beer	5
Domestic Beer	4
Mineral Waters	3
Soft Drinks	3

Wines

Stone Cellars Cabernet, Merlot or Chardonnay	28
House White & Red Wine	26
Domaine St. Vincent Champagne	29

Wine list available upon request.