

# Introducing The Clinton Center

Wedding, Banquet, Conference, Party, and Performance Event Venue

Special 20% Venue Rental Discount\*

Complete Package Prices starting at \$3,400 for 100 Guests. Special pricing ends February 28, 2013

Book your Wedding, Birthday Party, Corporate Event, or Church Banquet at The Clinton Center

## Blank Canvas

- Custom Set Up of Banquet Tables and Chairs
- Thursday: \$700
- Friday \$1200
- Saturday Day \$1200 Saturday Even \$1800
- Sunday \$900, Ask For More Details
- Children's Events Saturday Day \$500
- Bridal Showers Saturday Day \$500

## Silver Catering

- 100 Guests Buffet(\$32.50/per additional)
- Custom Set Up of Banquet Tables and Chairs
  - White/Black/Cream Table Linen
  - White/Black/Cream Napkins
  - China, Glassware & Flatware
  - The Clinton Center's Professional Wait Staff
- The Clinton Center's Award Winning Catering Package
- Thursday:** 7pm—12 am \$3,800  
**Friday:** 7pm - 12am \$4,000  
**Saturday:** 11am - 4pm \$3,800  
 7pm - 12am \$4,500.00  
**Sunday:** 4pm - 9pm \$4,000



Contact: 301-298-5389  
 9004 Old Branch Avenue  
 Clinton, MD 20735  
 TheClintonCenter@hotmail.com



## Gold Catering

- 100 Guests(\$42.50/per additional)
- Custom Set Up of Banquet Tables and Chairs
  - White/Black/Cream Satin Stripe Table Linens
  - White/Black/Cream/Satin Stripe Table Linen and Napkins
  - China, Glassware & Flatware
  - Gold/Silver Chargers
  - The Clinton Center's Professional Wait Staff
- The Clinton Center's Award Winning Catering Package
- Thursday:** 7pm—12 am \$6,000  
**Friday:** 7pm - 12am \$6,500  
**Saturday:** 11am - 4pm \$6,250,  
 7pm - 12am \$6,750  
**Sunday:** 4pm - 9pm \$6,500

## Platinum Catering

- 100 Guests(\$58.50/per additional)
- Custom Set Up of Banquet Tables and Chairs
  - White/Black/Cream Satin Stripe Table Linens
  - Custom Table Napkins
  - White/Black/Cream Chair Covers
  - Custom Chair Sashes
  - China, Glassware & Flatware
  - Gold/ Silver Chargers
  - The Clinton Center's Professional Wait Staff
  - The Clinton Center's Award Winning Catering Package
  - House Open Bar
  - Event Uplighting & Custom Monogram
- Thursday:** 7pm - 12am \$8,000  
**Friday:** 7pm - 12am \$8,500  
**Saturday:** 11am - 4pm \$8,250  
 7pm - 12am \$8,750  
**Sunday:** 4pm - 9pm \$8,500

## Diamond Catering

- 100 Guests(\$65.00/per additional)
- Custom Set Up of Banquet Tables and Chairs
  - Premium Custom Table Linens
  - Premium Custom Table Napkins
  - White/Black/Cream Chair Covers
  - Silver/Gold Chivari Chairs
  - China, Glassware & Flatware
  - Gold/ Silver Chargers
  - The Clinton Center's Professional Wait Staff
  - The Clinton Center's Award Winning Catering Package
  - Premium Open Bar
  - Event Uplighting & Custom Monogram
- Thursday:** 7pm - 12am \$9,000  
**Friday:** 7pm - 12am \$9,750  
**Saturday:** 11am - 4pm \$9,500  
 7pm - 12am \$10,000



## Cocktail Style Reception

100 Guests(\$42.50/per additional)



- The Clinton Center's Premium Lounge Decor Package
  - White/Black/Cream Satin Stripe Table Linens
  - Ceramic Cocktail Plates and Flatware
  - The Clinton Center's Professional Wait Staff
  - The Clinton Center's Award Winning Heavy Hors D' Oeuvres Catering Package
  - Premium Open Bar
  - Event Uplighting and Custom Monogram
- Thursday: \$7,700**  
**Friday:** 7pm - 12am \$8,250  
**Saturday:** 11am - 4pm \$8,000  
 7pm - 12am \$8,500



The Clinton Center's capacity is 240 Seated with Dance Floor, 260 Banquet Seating, 280 Reception Style

Questions or Comments? Email us at  
 TheClintonCenter@hotmail.com  
 or call 301-298-5389

## Cocktail Hour Selections

### Menu Selections

All Meals Include a Romaine or Caesar Salad and Bread Served with Whipped Butter, Sweet and Unsweetened Iced Tea

**Silver Catering Entrees**—Buffet Service; Select 1 entrée, \$6.00 pp for each additional entree  
 Herb Roasted Chicken, Southern Fried Chicken, Sliced Garlic and Pepper Crusted Roasted Beef with Au Jus, Fried Chicken, Baked Whiting, Meat or Veggie Lasagna, Chicken Pasta Primavera, Chicken Parmesan, Shrimp Creole Over Rice, Chicken Tortellini Alfredo, Chicken Divan, Smothered Chicken, Barbecued Chicken

**Gold Catering Entrees**—Buffet Service; Select 1 entrée, \$6.00 pp for each additional entree  
 Cornish Game Hen with Au Jus, Baked Wild and Brown Rice Stuffing, Chicken Cordon Bleu with a Sherry Mushroom Sauce, Caribbean Curried Chicken, Sautéed Beef and Peppers, Smothered or Fried Pork Chops, Bread Stuffed Chicken Breast with Orange Cranberry Sauce, Chicken Marsala, Beef Teriyaki, Glazed Ham, Cajun Grilled Salmon, Arroz Con Pollo, Nigerian Stew, General Tso's Chicken, Italian Meatballs with Peppers and Onions, Sautéed Tilapia with Lemon Butter Sauce

**Platinum Catering Entrees**—Plated Service; Select 1 entrée, \$6.00 pp for each additional entree  
 Sun-Dried Tomato Beef with White Wine Madeira Sauce, Escovitch of King Fish, Beef, Sausage and Shrimp Jambalaya, Cajun Grilled Shrimp Kabobs with Mango Salsa, Barbecued Beef Brisket, Authentic Seafood Paella,

**Diamond Catering Entrees**—Plated Service; Select 1 entrée, \$6.00 pp for each additional entree  
 Filet of Beef with Sauce Béarnaise, Prime Rib of Beef with Horseradish Cream and Au Jus; Maryland Style Crab Cakes with White Remoulade, Crab Stuffed Shrimp with Lemon Basil Cream Sauce, Escovitch of Red Snapper, Filet of Beef with Mushroom Brown Butter Sauce, Salmon en croûte, Beef Wellington,

### Cocktail Catering Hors d'Oeuvres

Included with all Cocktail Style Catering: Fresh Fruit Display, Domestic and Imported Cheese Display, Fresh Vegetable Crudités

**Menu Selections (Choose 6):** Assorted Mini Quiche, Carved Turkey Breast with Mini Rolls and Cranberry Chutney, Jerk Chicken Kabobs, Spinach Artichoke Dip with Crackers and Sliced Baguettes, Chicken Lollipops with Assorted Dipping Sauce, Stuffed Mushrooms, Beef Sliders, Teriyaki Chicken Kabobs, Bourbon Chicken Kabobs, Crag Rangoon, Asian Spring Rolls, Chipping Sauce, Fried Macaroni and Cheese Balls, Spanikopita, Italian Meatballs in Tomato Sauce, Chicken Salad with Walnuts in Mini Puffs, Honesty's Famous Barbecued Meatballs, Red Pepper & Garlic Hummus with Pita Chips, Chicken Satay, Swedish Meatballs, Crab Napoleons, Mini Pineapple Cornbread, Fried Plantains, Grilled Portabella Mushroom Kabobs with Teriyaki Glaze (Vegan), Mushrooms Stuffed with Herb and Apricot Filling (Vegan), Fried Dumplings with Ginger Sauce (Vegan), Antipasto Station, Mashed Potato Bar\*, Pasta Bar\*

\*Requires martini glasses and one (1) attendant for each 75 guests. Martini Glasses and Attendant not included in package price.

### Seafood (Choose 2)

Shrimp and Spicy Cocktail Sauce  
 Crab Claws with Lemon and Cocktail Sauce  
 Hot Crab Dip  
 Mini Crab Quiche  
 Cajun Grilled Shrimp Kabobs with Rémoulade Sauce  
 Crab Cakes with White Remoulade

### Select Beef (Choose 1)

Mini Beef Wellington with Béarnaise Sauce  
 Tenderloin Bruschetta  
 Barbecued Beef Brisket Sliders