

Weddings

WEDDING PACKAGES

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All Wedding Reception Packages include:

Setup and Clean Up of Our Elegant Private Rooms
Premium Ivory Damask Floor Length Linens for All Guest and Food Tables
Elegant China, Glass and Silverware
Cutting of the Bride and Groom Cake
Bridal Captain
Carving and Station Attendants
Champagne Toast for Bride and Groom
Complimentary "Take Away" Box of Reception Food Prepared for Your Departure
Beautiful Dance Floor
A Day You Will Always Remember with a View You Will Never Forget!

Wedding Package pricing starts at \$32.00 per person, before 20% service charge and sales tax. Bartender charges will apply for a cash bar or hosted bar service of less than two hours. Members are exempt from a room fee. A non-member fee will apply in the range of \$300 to \$1,500 depending upon the desired space for your reception. The fee is reduced by half for Member sponsored events.

Menus

Many menu options are available. Your Private Event Director will present options and walk you through your decision making. Several sample menus follow to help you begin. For each package, you have a choice of either a seated dinner or a heavy hors d'oeuvres style menu. Custom menus may also be created.

We look forward to planning a wonderful reception with you!

Ceremonies

Wedding ceremonies may also be held at the Capital City Club in the elegant lobby or on the outdoor terrace. The ceremony fee ranges \$300 to \$500, depending upon the space chosen, and includes the room, set up of chairs, plus a private room for the Bridal party to dress.

A service charge in the amount of 20% and sales tax in the amount of 10% will be added to all menu prices shown.

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SAMPLE WEDDING PACKAGE #1

PLATED DINNER

During Social Hour:

Seasonal Fruit & Domestic Cheese Display

During Dinner:

Iced Tea, Sweet Tea or Lemonade

Salad of Local Greens & Vinaigrette

Roasted Chicken Entrée

Cumin laced carrot puree, braised chard and sun-dried cherry reduction garnished
with crispy shallots

(Or Choose an Alternate "Traditional" Entrée from Available Options)

Rolls & Butter

- OR -

HEAVY HORS D'OEUVRE RECEPTION

DURING SOCIAL HOUR:

Lemon Tea Punch and Water Station

Seasonal Fruit & Domestic Cheese Display

DURING RECEPTION

Seasonal Fruit and Cheese Display

Chilled or Grilled Vegetables with Green Goddess Dip or

Hot Artichoke- Spinach Dip

Choice of 3 Hot or Cold Hors d oeuvres

One Action Entrée Station:

Chef's Carving Station ~ Char Grilled London Broil

(Or Choose an Alternate Action Station from Available Options)

Montgomery Package

\$32.00++ Per Person

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SAMPLE WEDDING PACKAGE #2

PLATED DINNER

During Social Hour:

One Passed Hors d'oeuvres
Seasonal Fruit & Domestic Cheese Display

During Dinner:

Glass of House Wine or Sparkling Cider for Each Guest
Iced Tea, Sweet Tea or Lemonade
Salad of Local Greens and Vinaigrette
Roasted Sliced Steak Diane
Served with Haricot Vert and Creamy Parmesan Risotto
(Or Choose an Alternate "Traditional" Entrée from Available Options)
Rolls & Butter

- OR -

HEAVY HORS D'OEUVRE RECEPTION

During Social Hour:

1 hour Champagne Station
One passed Hors d'oeuvres

During Reception:

Lemon Tea Punch and Water Station
Seasonal Fruit & Domestic and Imported Cheese Display
Chilled or Grilled Vegetables with Green Goddess Dip or
Hot Artichoke-Spinach Dip
Choice of 3 Hot or Cold Hors d'oeuvres
One Action Entrée Station:
Chef's Carving Station ~ Native Roasted Breast of Turkey
(Or Choose an Alternate Action Station from Available Options)

Overlook Package

\$38.00++ Per Person

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SAMPLE WEDDING PACKAGE #3

PLATED DINNER:

During Social Hour:

Two Passed Hors d'oeuvres
Seasonal Fruit & Domestic Cheese Display

During Dinner:

Glass of House Wine or Sparkling Cider for Each Guest
Choice of 201 or Tillamook Salad
Chophouse Filet of Beef Tenderloin
Creamy Mushroom Risotto with Haricot Vert
(Or Choose an Alternate "Premium" Entrée from Available Options)
Rolls & Butter

- OR -

HEAVY HORS D'OEUVRE RECEPTION

During Social Hour:

1 Hour Champagne Station
Two Passed Hors d'oeuvres

During Reception:

Lemon Tea Punch and Water Station
Seasonal Fruit & Domestic and Imported Cheese Display
Chilled or Grilled Vegetables with Green Goddess Dip or
Hot Artichoke- Spinach Dip
Choice of 3 hot or cold Hors d'oeuvres
Two Action Entrée Stations:
Italian Style Pasta
Fresh Vegetables, Italian Sausage, Pepperoni, Meatballs, Parmesan cheese, Marinara &
Alfredo sauces, Baguettes
And
Chef's Carving Station: Char Grilled London Broil
(Or Choose Alternate Action Stations from Available Options)

Skyline Package

\$48.00++ Per Person

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TRADITIONAL DINNER ENTREE SELECTIONS

Slow Smoked Organic Chicken
Smoked cheddar mashed potatoes, grilled asparagus and ancho infused BBQ sauce

Char Grilled Flat Iron Steak
Stacked potatoes, roasted tomatoes and grilled asparagus

Panko and Smoked Gouda Crusted Tilapia
Skillet vegetables, red pepper coulis and grilled lemon

Slow Braised Chicken, Creamy parmesan risotto and red wine pan gravy

Grilled Sugar Cured Pork Loin
Boursin whipped potatoes, wild mushrooms and fresh spinach

Roasted Chicken, Cumin laced carrot puree, braised chard and sun-dried cherry reduction garnished with crispy shallots

Seared Salmon, Creamy artichoke pesto mashed potatoes, grilled asparagus and oven roasted tomatoes

Roasted Breast of Turkey
Creamy Mashed Potatoes, Stuffing, Cranberries and Natural Sauce

Roasted Sliced Steak Diane
Served with Haricot Vert and Creamy Parmesan Risotto

Margarita Bake of Chicken or Beef
Served with Spanish Rice in a cilantro tomato gravy

Italian Penne, Gourmet meatballs, marinara sauce and melted mozzarella

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Menu Planning Guidelines

We recommend that you choose one entree for all of your guests.

For groups who wish to offer their guests a choice of entrees in advance, please add \$2.00 per person. An exact count of each entree, along with place cards for each guest, must be provided at least 3 business days in advance.

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PREMIUM ENTREE SELECTIONS

Alabama Crab Cakes
Smoked Tomato Aioli, Grainy Mustard
Grilled Asparagus and Caramelized Potatoes

Chophouse Filet of Beef Tenderloin
Creamy Mushroom Risotto with Haricot Vert

Smokey Lamb Chop
Red Curried Basmati Rice and Papaya - Mint Relish

Soy - Tomato Marinated N.Y. Strip loin
Roquefort Mashed Potatoes with a Blackberry-Balsamic Glaze

Breast of Chicken Marsala
Roasted Garlic Pasta Alfredo

Prime Rib of Beef Au Jus
(Minimum order-12 people)
Salt Crusted Baked Potato

Add these items to any entrée to create a duet plate:

Alabama Crab Cake
5.00

Shrimp Skewer
5.00

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ACTION ENTREE STATIONS

Each station includes an attendant for two hours of service

Choose one or two stations, depending upon which package you have chosen.

Additional stations may be added for \$8.00 per person.

Gourmet Risotto

Conecuh Sausage & Gulf Shrimp French Bread Baguettes

Mongolian Stir Fry

Chicken & Shrimp, Asian Vegetables, Stir Fried Rice, Fried Won Tons

Italian Style Pasta

Fresh Vegetables, Italian Sausage, Pepperoni, Meatballs, Parmesan cheese, Marinara & Alfredo sauces, Baguettes

Quesadilla Station

Assorted Fillings, Pico de Gallo, Guacamole, Sour cream

Choice of Carving Station

(Choose one carvery item, or add a second for \$6.00 per person)

Native Roasted Breast of Turkey

Honey glazed Smoky Pit Ham

Char Grilled London Broil

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HORS D'OEUVRES

Chilled

Provençal Toasts with Roma Tomatoes, Artichokes, Olives & Capers

Endive Boasts with Smoked Salmon Mousse

Grape Tomato and Mozzarella Canapé

Hot

Field Greens Wrapped in Prosciutto

Artichoke Truffles

French Brie Tartlets

Pork Spring Rolls

Baked Stuffed Mushrooms

Coconut Chicken Tenders

Sweet Lemon Chicken Skewers

Petite Asian Shrimp Panini

Southern Fried Chicken Tenders

Swedish, Sweet & Sour, or BBQ Meatballs

Coconut Shrimp Bites

Baby New Potatoes

Cheese, Chicken, or Beef Quesadillas

Spanakopita

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Premium Hors d'oeuvres

The following premium selections may be added for \$5.00 per piece

Shrimp Cocktail Shooters

Duck Confit Crispy Potato Cakes, Horseradish Crème Fraiche

Cured Pork Apple-Onion Jam Grilled Cornbread

Mini Crabcake Sliders, Lemon Mayonnaise

Lamb Flat Breads, Gorgonzola Mint Gremolata

Lobster Ceviche Waffle cone

Goat Cheese & Mushroom duxelles tart

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