

HOLLY JOLLY PARTY



A Member of the ClubCorp Family

THE CITY CLUB OF WASHINGTON
555 13th Street, NW, Washington, DC 20004

Mix & Mingle

PRICED PER 25 PIECES. ORDER IN 25 PIECE GROUPS

COLD HORS D'OEUVRES

Smoked Salmon & Lemon Aioli | On Club Made Potato Chip | 4
Prosciutto di Parma & Fig Jam Bruschetta | 4
Ahi Tuna Wonton Chip | 5
Antipasto Skewer | Balsamic Reduction | 4
Shrimp Cocktail Shooter | Micro Greens | 5
Blackened Shrimp | Mango Chutney | 5
Seared Beef Tenderloin | Crostini, Onion Jam & Bleu Cheese | 5
Prosciutto di Parma & Asparagus Wrap | 4
Bourbon & Molasses Glazed Pork Tenderloin | Sun-Dried Cranberry Jam | 4
Smoked Salmon Crostini | Cream Cheese & Preserved Lemon | 5

HOT HORS D'OEUVRES

Wild Mushroom & Boursin Tart | 4
Crispy Vegetable Spring Roll | Thai Dipping Sauce | 4
Smoked Brisket Quesadilla | Roasted Jalapeno Sour Cream | 4
Crispy Bang Bang Shrimp | 5
Spanakopita | 4
Macadamia Chicken Skewer | Honey Aioli | 4
Asiago Lobster Risotto Fritter | Roasted Garlic Aioli | 4
Crab & Cream Cheese Stuffed Mushroom | 4
Miniature Beef Wellington | 5
Bacon Wrapped Scallop | 5
Mini Crab Cake Bites | Aioli | 5
Beef Tenderloin & Andouille Sausage Skewer | 5

MARKET PLATTERS

Minimum of Ten guests required

Crudités & Dips | Assorted Local Seasonal Vegetables, Olive Oil Hummus, Roasted Onion Sour Cream, Toasted Lavosh | 15
Artisan Cheese Display | Local and Imported Cheeses, Seasonal Fruit Garnish, Assorted Crackers | 18
Antipasti | Italian Charcuterie, Artisan Cheeses, Grilled Vegetables, Olives, Onion Jam, Flat bread, Artisan Breads | 20
Flatbread Display (choose 3) | Four Cheese | Classic Mozzarella, Sausage & Pepperoni | Spinach, Artichoke, Roasted Peppers | Wild Mushrooms, Burrata and Arugula | Basil Pesto with Chicken | Roasted Squash and Herb Ricotta Cheese | 27
Crostini Display (choose 3) | Cranberry Brie | Roasted Butternut Squash, Ricotta, and Sage | Cream Kale, Beets & Goat Cheese | Smoked Salmon & Dill | Bacon & Caramelized Onion | Roasted Tomatoes & Ricotta | 18
Hillside Sliders (choose 3) | Pulled Pork & Country Slaw | Kobe Burger & Bacon Onion Jam | Blackened Chicken & Chunky Avocado Aioli | Ham Biscuits with Apricot Glaze | Fried Chicken & Waffle | Turkey Sliders with Cranberry Mayonnaise | Served with Homestyle Fries | 23
Raw Bar | Poached Shrimp Cocktail, Crab Claws, Oysters on the Half Shell, Scallop Ceviche, Grilled Lemons, Cajun Remoulade and Sherry Mignonette | 40
Sushi Display | Assorted Sushi Rolls, Salmon, Tuna, Pork Pot Stickers, Egg Rolls, Soy Ginger, Wasabi, Pickled Ginger | 38

RECEPTION STATIONS

Minimum of Twenty Five guests required | Station requires an Attendant Fee @ \$100, One per 100 guests

Street Tacos | 23

Cast Iron Shrimp, Roasted Chicken Verde, Chili Spiced Brisket, Queso Fresco, Corn & Flour Tortillas, Chipotle Cabbage Slaw, Avocado Salad, Club-Made Salsa, Shredded Lettuce, Grilled Tomato

The Asian Box | 27

Crispy Shrimp Spring Rolls, Steamed Buns, Pork Pot Stickers, Firecracker Shrimp, Spicy Tofu Salad, Sweet Chili Sauce, Soy Reduction, Ponzu, served in a Rice Box

Pasta Bar | 25

Linguini, Cheese Tortellini and Bowtie Pasta | Spinach, Mixed Bell Peppers, Mushrooms, Parmesan Cheese, Cracked Black Pepper, Red Pepper Flakes & Fresh Basil and Garlic Bread

Pick 2: Italian Sausage, Grilled Chicken, Shrimp, Mini Homemade Meatballs

Pick 2: Pesto Sauce, Alfredo Sauce and Marinara

BUTCHER'S BLOCK

All Carving Station Come with Rolls and Appropriate Condiments | Attendant Fee (\$100) required for all stations. (One per 100 guests)

Pepper Crusted Prime Rib | Serves up to 25 Guests | Silver Dollar Rolls, Horseradish Cream, Jus | 500

Slow Roasted Cajun Turkey Breast | Serves up to 20 Guests | Turkey Gravy, Silver Dollar Rolls, Seasonal Fruit Chutney | 275

Fire Grilled Beef Tenderloin | Serves up to 25 Guests | Horseradish Cream, Silver Dollar Rolls, Grain Mustard, Red Wine Pan Jus | 425

Bone-In Country Ham | Serves up to 35 Guests | Buttermilk Biscuits, Local Honey, Sweet Chili & Brown Sugar Glaze | 450

Cedar Plank Roasted Salmon | Serves up to 25 Guests | Lemon Dill Sour Cream, Caper Relish | 325

Apple Cider Brined Pork Loin | Serves up to 25 Guests | Caramelized Apple Sauce, Buttermilk Biscuits | 275

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Lunch & Dinner

THREE COURSE PLATED PACKAGES | LUNCH 50 | DINNER 80

Select (1) One First Course and (1) One Third Course for all of your guests to enjoy.

Select (1) One Entrée for your entire group OR select up to (3) Three Entrees for guests to choose from prior to the event.

Multiple entrée selections require place cards provided by client with meal indicators and final counts are due 7 business days prior to your event

Rolls & Butter and Coffee & Hot Tea service included

BUFFET PACKAGES | LUNCH 60 | DINNER 90

Minimum of Twenty Five Guests | Rolls & Butter and Coffee & tea service included

LUNCH: Select Two First Courses, Two Entrees and One Third Course for all of your guests to Enjoy.

DINNER: Select Two First Courses, Three Entrees and One Third Course for all of your guests to Enjoy.

First Course |

Seasonal Mixed Greens | Dried cherries, Goat Cheese, Candied Pecans and Balsamic Vinaigrette

Baby Kale | Toasted Hazelnut, Goat Cheese, Pear, Maple Vinaigrette

City Club Caesar Salad | Romaine, Parmesan & Homestyle Croutons

Butternut Squash Soup | Topped with a Rum Chantilly

Cheddar and Ale Stout Soup | Sprinkled with Bacon

Roasted Sweet Potato | Spiced Pecans, Maple Drizzle

Entrees |

Roasted Chicken | Breast of Chicken, Confit Grape Tomatoes, Parmesan Risotto, Pan Gravy

Chicken Cordon Bleu | Breast of Chicken Stuffed with Thin Sliced Ham & Swiss Cheese Topped with Supreme Sauce

Marinated Sirloin Tips | Tender Marinated Sirloin Tips with Forest Mushroom Sauce

Grilled Filet Mignon | Stacked Potatoes, Grilled Asparagus, Béarnaise Sauce | **plated option only**

Sliced Marinated Flank Steak | with Balsamic Drizzle

Roasted Pork Loin | Candied Sweet Potatoes, Grilled Asparagus and Apple Butter Demi

Grilled Rockfish | Wild Rice Pilaf, Broccolini, Lemon Beurre Blanc

Seared Sea Scallops | Grape Tomato Confit, Cauliflower Puree and Balsamic Reduction

Jumbo Lump Crab Cakes | Grilled Seasonal Vegetables, Wild rice, Remoulade Aioli

Vegetarian Butternut Squash Ravioli | Sauté Spinach, Balsamic Glaze

DUO PLATE | Fire-Grilled Beef Tenderloin & Crab Cake | crispy onions, red wine demi-glace | **plated option only, additional \$8/pp**

DUO PLATE: Pan Seared Salmon & Herb Roasted Chicken | parmesan risotto, grilled squash w port cream sauce | **plated option only, additional \$5/pp**

Third Course |

Triple layer chocolate cake

NY cheesecake with choice of fruit sauce topping

Sweet Potato Spice Cake

Bread pudding with warm caramel sauce

Holiday cookie display

UPGRADES

FOUR COURSE PLATED DINNER OPTION | \$10++ Additional Per Person

Choose both One Soup AND One Salad for all of your guests to enjoy

FINISHING TOUCHES | \$10++ Additional Per Person

Addition of Intermezzo Sorbet Course and Friandise to Accompany Dessert



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Action Station Package

ACTION STATION PACKAGE | 80.00

Action Station menus come with Rolls & Butter, Ice Tea, Water and Coffee | Minimum of 25.

Display

Cheese, Fruit & Vegetable Display served with Assorted Crackers & Dips

Salad Station

Mixed Greens and Chopped Romaine

Bell Peppers, Hard Boiled Egg, Tomatoes, Cucumber, Dried Cranberries,

Carrots, Mandarin Oranges, Olives Shredded Cheddar,

Blue Cheese Crumbles, Croutons, Sunflower Seeds

Italian and Ranch Dressings, Balsamic and Champagne Vinaigrettes

Add Grilled Chicken -- \$4.00 per person

Add Grilled Beef -- \$6.00 per person

Pasta Station

Linguini, Cheese Tortellini and Bowtie Pasta | Spinach, Mixed Bell Peppers, Mushrooms, Parmesan Cheese,

Cracked Black Pepper, Red Pepper Flakes & Fresh Basil and Garlic Bread

Pick 2: Italian Sausage, Grilled Chicken, Shrimp, Mini Homemade Meatballs

Pick 2: Pesto Sauce, Alfredo Sauce and Marinara

Carving Station | please select one

Pepper Crusted Prime Rib |

Slow Roasted Cajun Turkey Breast |

Fire Grilled Beef Tenderloin |

Bone-In Country Ham |

Cedar Plank Roasted Salmon |

Apple Cider Brined Pork Loin |

-Choose 2 proteins - add \$4 per person

Carving Station Add-On | please select two | \$10 per person

(please select two)

Garlic Mashed Potatoes

Quinoa Pilaf

Creamy Parmesan Risotto

Crispy Fingerling Potatoes

Ginger-Lime Basmati Rice

Fire Grilled Vegetables

Asparagus

Seasonal Succotash

Fire Grilled Vegetable Medley

Stir Fried Green Beans

Dessert

Holiday Dessert display of Assorted "Sweet Treats"& Coffee Station



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From the Bar

OPEN BAR PACKAGES

Bar packages may be purchased for your chosen length of time for ALL guests in attendance. Hosts are charged per person regardless of the amount consumed. Guests under 21 years of age will be charged \$9.00 per person for unlimited non-alcoholic beverages. Per person charge includes bartender fees. (see package details on page 16)

Beer & Wine

Includes domestic, imported, and craft beers and house wines. May upgrade to 2nd or 3rd tier wines for an additional cost.

1 hour | 15.00 2 hours | 19.00 each additional hour | 6.00

House Liquors, Beer & Wine

Includes house brand liquors, domestic, imported, & craft beers and house wines.

1 hour | 20.00 2 hours | 26.00 each additional hour | 7.00

Top Shelf Liquors, Beer & Wine

Includes call brand liquors, domestic, imported, & craft beers and 2nd tier wines.

1 hour | 25.00 2 hours | 32.00 each additional hour | 8.00

Premium Brand Liquors, Beer & Wine

Includes premium brand liquors, domestic, imported, & craft beers and 2nd tier wines.

1 hour | 30.00 2 hours | 39.00 each additional hour | 10.00

OPEN CONSUMPTION BAR

Charged Per Beverage Consumed

All beverages consumed will be charged to the master bill. Host selects type of beverages and brand level to be offered. Each beverage will be charged to hosts bill per individual drink. Prices listed below does NOT include taxes and service fees, no additional tipping of bartenders is required.

Priced Per Drink

Domestic Beer 5	Imported Beer 6	Soda, Bottled Water or Gatorade 3
House Wine or Champagne 7	Top Shelf Wine 9	Premium Wine 11
House Liquor 9	Top Shelf Liquor 10	Premium Liquor 12

CASH BAR

Guests are responsible for purchasing drinks. The host is responsible for a bartender fee at **\$100 per bartender** and a Cashier Fee of \$25 per hour per cashier (1 bartender and 1 Cashier are required per 100 guests). Pricing INCLUDES **taxes and service fees, no additional tipping of bartenders is required.**

DRINK TICKETS

Host purchases tickets, provided by The City Club of Washington, and host distributes up to four (4) drink tickets per person. Host will be charged on consumption rather than the number of tickets distributed. The host is responsible for a one-time **\$50 Set-Up Fee** and a bartender fee at **\$100 per bartender, per 80 guests.**

Ticket Prices

6.00 per ticket good for domestic or imported beers and house wines

7.00 per ticket good for house brand liquors, domestic, imported, or craft beer and house wines

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Holiday Enhancements

HOLIDAY BEVERAGE ADDITIONS

Red & Green Martinis | 9

Appletini's & Cosmopolitans

Spiced Apple Cider | 5

Add Cider to your beverage station | garnished with cinnamon sticks

OR

Add Cider to your Bar package to have Apple Bourbon Cider for your guests!

Eggnog | 5

Add Eggnog to your beverage station | garnished with cinnamon

OR

Add Eggnog to your Bar package to have an Eggnog Cocktail for your guests!

Gourmet Holiday Coffee Station & Hot Chocolate Station | 6

Freshly Brewed Regular and Decaf Coffees, Hot Chocolate and Hot Teas

Chocolate Shavings, Fresh Whipped Cream, Miniature Marshmallows, Sugar Sticks, Peppermint Sticks, Cinnamon Sticks

ENHANCEMENTS

Ice Sculpture with the Image of your company logo | market price

Menu Cards | 2.00 each

Escort/Place Cards (groups over 10ppl) | 1.50 each

Framed Table Numbers | 2.50 each

Seasonal Floor Length Linen | 20.00/per table

Seasonal Napkins | 2.00



HOLIDAY EVENT SPACES



FUNCTION ROOM	BANQUET	RECEPTION	THEATRE	U-SHAPE	HOLLOW SQUARE	CONFERENCE
The Inaugural Room	70	250	250	-	-	-
Washington	60	80	70	35	32	25
Lincoln	45	65	55	30	30	30
Jefferson	50	65	70	53	32	25
Washington / Lincoln	100	150	130	60	45	-
Jefferson / Lincoln	100	150	120	60	45	-
Presidential Dining Room	50	80	65	-	-	-
Upper Atrium	500	800	-	-	-	-
Front Lounge	-	30	-	-	-	-
Member Lounge	-	170	-	-	-	-
Front / Member Lounge	-	200	-	-	-	-

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General Information

FOOD & BEVERAGE MINIMUMS

All events are required to meet a food and beverage minimum. A food and beverage minimum is the amount a host must spend in order to secure a private space at The Club pre-tax and service charge. If the minimum is not met, the difference may be charged as a minimum fee. **For example, if the minimum is \$2000++ and you have 100 guests in attendance, you have a minimum of \$20.00++ per person to spend in your menu and bar selections.**

FACILITY FEES (NON-MEMBERS)

Non-members are welcome to host events at the Club; however, a facility fee will apply to access The Club. City Club members in good standing with The Club are exempt from a facility fee. Facility fees ensure private access to Club amenities and private rooms.

TAXES & SERVICE CHARGE

A sales tax of 10% will be added to all banquet charges, and a 22% service fee will be added to all food and beverage services. The host is also responsible for Applicable DC Taxes. If your group is tax-exempt, a DC certificate of tax exemption must be provided at the time of booking.

AUDIO-VISUAL EQUIPMENT

The City Club has an inventory of standard audio-visual equipment available for rent. Please ask for our price list. We are also happy to arrange for more extensive A/V set-ups and technical support based on your needs.

FOOD & BEVERAGE

The City Club of Washington must provide all food & beverage. No outside food and beverages are allowed except for wedding and specialty cakes. Due to health regulations, perishable leftovers may not be removed from the property. Discounted menus may be offered to children up to 12 years of age.

MENUS

Our menus are designed to offer you a selection of quality items, however if you prefer to offer your guests something outside of the printed menus, our Executive Chef is more than willing to tailor a menu to your specifications. Full banquet menus are available upon request.

SPECIALTY ITEMS

The City Club of Washington must arrange all specialty rental items that will be set up and handled by Club staff. This includes, but is not limited to, linens, chairs, staging, china, glassware, audio-visual equipment.

FASHION ETIQUETTE

The City Club of Washington's dress code is business casual. Members and their guests should refrain from wearing casual attire such as: rubber shoes (i.e. flip flops), t-shirts, torn denim, shorts, athletic wear, sweatpants, and baseball caps.

General Information

GUARANTEES

Your guaranteed number of guests is due to the Private Event department seven (7) days prior to the event. In the event the Club does not receive a guarantee, the number of guests previously indicated on your signed contract will serve as the guarantee. Actual charges will depend on the guaranteed number or actual attendance at the event, whichever is greater. If the number in attendance exceeds the guarantee given, the Club may prepare additional meals, if possible, and the host will be charged a higher rate for each additional guest; the same meal cannot always be promised should your attendance be greater than your guarantee.

DEPOSITS & PAYMENT SCHEDULE

When scheduling an event, a signed contract and minimum deposit is required to secure your date. Subsequent deposits of 50% of your estimated remaining balance are required 60 and 7 days prior to your event. All event charges should be paid in full prior to the event. All deposits are non-refundable. Deposits payable by credit card, check or cash. Please note we require a credit card be kept on file for incidentals.

LIABILITY

The City Club of Washington is not responsible for damage or loss of any merchandise, articles or valuables of the host or of the host's guests or contractors, prior to, during or subsequent to any function. Host is responsible for any damages done to facilities during the period of time the facilities are subject to the host's use or the use of any independent contractor hired by the host or the host's agent. A damage deposit may be required and a cleaning fee may be assessed if extensive cleaning is required in the Club or in any part of the building or its grounds.



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Directions & Parking

The City Club of Washington is located on the Concourse Level of the Columbia Square Building on F Street, NW, between 12th and 13th Streets. The main entrance to the building (which is wheelchair accessible) is at 555 13th Street, adjacent to The Warner Theater. The Columbia Square Parking garage is on 12th Street between E and F Streets. 12th Street is one way going north.

BY METRO

Metro rail travelers can arrive at the Club by stopping at METRO CENTER. They will exit the station through the 12th and F Street exit. Arrive on street level and walk straight ahead to reach the entrance of the Columbia Square Building on the left. This is only 25-30 paces from the escalator of the Metro. This entrance to the building is NOT wheelchair accessible.

BY CAR

From Route 66: Follow Route 66 East to the end where it will turn into Constitution Avenue. Follow Constitution Avenue about one and one half miles to 12th Street. Turn left onto 12th Street. Travel two blocks to E Street and turn left. Go one block to 13th Street and turn right. You will find the Columbia Square Building on the right, adjacent to the Warner Theater.

From Interstate 395: Take Interstate 395 to the 14th Street Bridge. Travel on 14th Street until you reach Pennsylvania Avenue. Turn right onto Pennsylvania Avenue. Continue one block to 13th Street and turn left. Once you cross E Street, you will find the Columbia Square Building on the right, adjacent to the Warner Theater. To access the parking garage from 395, cross the 14th Street Bridge and continue on 395N. Exit at 12th Street and head North. Parking garage will be the second garage on the left after crossing E Street.

From Interstate 270(Frederick/Gaithersburg): Follow Interstate 270 South to Interstate 495 South. Take Route 66 East to the end where it turns into Constitution Avenue. Follow Constitution Avenue about one and one half miles to 12th Street. Turn left onto 12th Street. Travel two blocks to E Street and turn left. Go one block to 13th Street and turn right. You will find the Columbia Square Building on the right, adjacent to the Warner Theater.

From Silver Spring, Maryland: Take 16th Street south approximately 8 miles to K Street. Turn left onto K Street and travel east until you reach 13th Street. Turn right onto 13th Street. Continue south on 13th Street for 5 blocks. Once you cross F Street you will find the Columbia Square Building on the left, adjacent to the Warner Theater.

From Baltimore: Take 295 South (Baltimore/Washington Parkway) to Washington. Travel West on New York Avenue to 7th Street. Make a left onto 7th Street and continue 5 blocks to E Street. Make a right onto E Street and travel 6 blocks until you reach 13th Street. Make a right onto 13th Street and you will immediately reach the Columbia Square Building on the right adjacent to the Warner Theatre.

PARKING

To park in our garage: From Pennsylvania Avenue make a left onto 13th Street. Travel One block and turn right onto E Street. Go one block to 12th Street and turn left. The Columbia Square Parking garage will be the second parking garage entrance on the left on 12th Street between E and F Streets and is marked "Columbia Square Parking Entrance". Park on P1 and come up the elevator to the C level. We are located straight off the elevator on the right-hand side.

Private Parties Can Make Arrangements to Pay for Their Guests Parking with the Private Event Department in Advance of the Event

Parking Payment - Cash and all Major Credit Cards

\$11.00 1st hour	\$16.00 2 hours	\$20.00 maximum all day	\$11.00 after 5:00 PM Weekdays
	\$10.00 Weekend Flat Fee	\$14.00 all day before 8:00am	

****The Garage is open 8am-11pm Monday-Saturday. To Extend the Hours past 11pm or to open on Sunday a \$50 per hour administrative fee applies in addition to the per car parking fee****

Columbia Square Parking Garage is the 3rd opening (on the left just before Subway Cafe awning). There is a brass sign that says "Columbia Square" The loading dock is the 2nd (middle) opening.

Take the elevator up to the concourse level to enter the City Club

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