



THE CITY CLUB
901 Main Street
6900 Bank of America Plaza
Dallas, TX 75202
(214) 748-9525

Originally founded in 1918, The City Club is one of the original and most prestigious private clubs in the City of Dallas. Upon arrival into the Dallas area, one is immediately welcomed into the city with the view of our unmistakable downtown sky-line, complete with the green-lit accent of the Bank of America Plaza. Located high atop this building, the tallest downtown, The City Club offers the most spectacular view of the city, as well as countless, highly recognized entertainment venues and historical landmarks. Inside, well-appointed quarters and beautiful décor provide the perfect setting for private parties, seated dinners, or unforgettable receptions. The entire club can accommodate up to 500 guests for receptions, or 300 for seated dinners. The City Club invites you and your guests to experience the breathtaking view as well as be pampered by our first class staff and cuisine.

FOOD/BEVERAGE MINIMUM

The Club has food & beverage minimums for each of the dining rooms. This minimum includes food and beverage only; before tax, gratuity, and miscellaneous items.

Monday

Room Rental: North-\$500.00 / South-\$750.00 + **Food and Beverage with minimum**

Tuesday- Wednesday

Room Rental: North-\$250.00 / South-\$500.00 + **Food and Beverage with minimum**

Thursday

Room Rental: North-\$375.00 / South-\$625.00 + **Food and Beverage with minimum**

Friday

Room Rental: North-\$850.00 & South-\$1,000.00 / **Food and Beverage minimum:** North-\$4,000.00 / South-\$5,000.00

Saturday

Room Rental: North Dining Room- \$1000.00 & South Dining Room- \$1200.00
Food & Beverage minimum: North Dining Room (holds up to 200 guests) - \$8,000
South Dining Room (holds up to 300 guests) - \$10,000
Entire Club (holds up to 500 guests) - \$16,000

Sunday

Room Rental: North Dining Room- \$1450.00 & South Dining Room- \$1600.00
Food & Beverage minimum: North Dining Room (holds up to 200 guests) - \$8,000
South Dining Room (holds up to 300 guests) - \$10,000
Entire Club (holds up to 500 guests) - \$16,000

ROOM RENTAL

The City Club room rental allows for a four-hour reception. For each additional hour \$350 per dining room is added to the room rental fee. The room rental charge includes linens, tables, chairs, wait staff, and set-up and break down.

PARKING OPTIONS

Texas Club Garage – FREE PARKING! What a great deal in Downtown Dallas!

Valet Parking – The City Club can arrange for valet parking at the Main Street Entrance to the Bank of America Plaza located in the Grand Aerial Plaza. The cost is \$27.00 per attendant per hour and based on 1 valet attendant per 15 vehicles.

CENTERPIECES

The City Club provides mirrors and oil lamps with votive candles on each table at no extra charge to you. We also welcome a florist of your choice to decorate as you see fit.

TABLE DRAPING

The City Club uses champagne colored table clothes & beautiful champagne damask printed skirts for guest and buffet tables. Additional linens can be rented upon guest request.

VENDOR ACCESS & ADDITIONAL INFORMATION:

Vendors & event personnel are permitted into The City Club three hours prior to and 1 hour after a scheduled event. If access is needed prior to 3 hours of start time or longer than 1 hour after event conclusion, the client will incur a charge of \$350.00 per hour billed in hourly increments only. The contact names and phone numbers of each vendor must be submitted to The City Club along with proof of liability insurance within two weeks of your scheduled function. Any technical equipment used and/or required by vendors in access of The City Club capability is the responsibility of the individual vendor or host. Any damage incurred by vendors and/or vendor equipment beyond reasonable wear and tear is the sole responsibility of the vendor and must provide proof of liability insurance. Property Management does not allow any items to be thrown inside the building. If anything is thrown within the building, including the club, a \$150.00 charge will be added to the final bill. The catering office accepts drop-off of wedding accessories the day prior to the event. The City Club is not responsible for any items left behind by the hostess or their guests.

CANAPES

Polenta Bites served with Tomato, Gorgonzola & Roasted Pine Nuts
Mediterranean Skewers of Roasted Tomato, Artichoke, Mozzarella Ball and Kalamata Olives
Crosthini with Sun – Dried Tomatoes, Basil and Crumbled Gorgonzola
Kalamata Olive & Manchego Cheese on Toasted Truffle Baguette
Grilled Chilled Marinated Shrimp on Skewer
Baby Yukon Gold Potatoes with American Caviar
Southwestern Black Bean Salsa on Blue Corn Tostada
Baby Endives with Micro Green Salad, Almonds, Grated Asiago Cheese & Pear Vinaigrette

\$3.50 per piece

Smoked Salmon Pinwheels with Herb Cream Cheese atop Toasted Rye w/ Wasabi Crème Fraiche
Scallops & Sea-Bass Ceviche with Avocados & Tomatillos
Seared Tuna with Wasabi on Crisp Wonton
Crab Claws on Ice OR Jumbo Gulf Shrimp on Ice served with American Cocktail & Remoulade Sauces

\$4.25 per piece

Medallions of Lobster on Toast Rounds
Lobster & Fennel Salad Bouche'
Chili, Lime and Gin Marinated Oysters on the Half Shell (Seasonal)

\$4.50 per piece

HOT HORS D'OEUVRES

Breaded Goat Cheese Medallions drizzled with Port Wine Reduction
Crabmeat Stuffed Wonton with Sweet & Sour Sauce
Beef Satay or Chicken Satay with Peanut Sauce
Toasted Pine Nuts, Sun – Dried Tomato & Gorgonzola Phyllo Purse
Sesame, Pecan or Coconut Chicken Tenders
Chopped BBQ on Sweet Corn Cake
Brie Cheese in Phyllo
Twice Baked New England Potatoes w/ Sour Cream and Wisconsin Cheddar
Chicken or Beef Shish Kebabs
Mushroom Phyllo Purse
Mini Swedish Meatballs with Peppercorn Sauce on Skewer
Roasted Chicken Pancetta Wrapped with Prosciutto

\$3.50 per piece

Prosciutto Grilled Shrimp
Mini Beef Wellington w/ chipotle Béarnaise
Rosemary Skewered Bacon Wrapped Monkfish
Gratinée Oysters w/ Champagne Sauce

\$4.25 per piece

Salmon & Deviled Crabmeat Cakes with Remoulade Sauce
Shrimp Brochettes stuffed with Jalapeno and Monterey Jack Cheese
Crimini Mushrooms Stuffed with Crabmeat
Coconut Fried Shrimp

\$4.50 per piece

The above are priced per piece

*Minimum of 50 pieces of each required. **Members see Chef***

**Reception & Dinner Buffet Inclusive Menu options are items included in the \$3.50 tier only.*

Chef's Presentation

Stations are additions to the Reception Menus.

Carving Stations

*Prime Rib of Beef

Cocktail Rolls, Au Jus Sauce
And Creamed Horseradish
\$13.95 per Person

*Roasted Herb Crusted

Strip Sirloin of Beef
Cocktail Rolls, Peppercorn Sauce
\$11.95 per Person

*Smoked or Roasted Turkey

Cocktail Rolls, Cranberry Orange Relish
And Lemon Caper Mayonnaise
\$10.95 per Person

*Honey Baked Ham

or Herb Crusted Pork Tenderloin
Cocktail Rolls, Herb Mayonnaise and Grain
Mustard
\$10.95 per Person

*Carving Stations Require a Minimum of 75 guests / *Chef Attendant required = \$150.00 Entire evening*

Display and Action Stations

Imported and Domestic Cheese Display

Imported & Domestic Cheeses
Served with Crackers & Baguettes
\$6.95 per Person

Seasonal Fruit Display

Fresh Sliced Seasonal Fruit
\$5.95 per person

Grilled Chilled Marinated Vegetable Display

Garden Fresh Vegetable with Ranch and Blue Cheese Dips
Assorted Flat Breads and Fancy Crackers
\$4.95 per Person

Antipasto Station

Soppresata, Genoa Salami and Pepperoni
Fresh Melon Wrapped in Prosciutto, Gorgonzola and Fontina Cheeses
Tuscan Bean Salad, Chilled Grilled Assorted Vegetables, Olives
Dallas Mozzarella and Roma Tomatoes with Pesto Olive Oil
\$11.95 per Person

***Pasta Station**

Tortellini, Bowtie and Penne Pastas with Marinara, Alfredo and Pesto Sauces
Shaved Parmesan and Garlic Breads
\$7.95 per Person

***Mashed Potato Station**

Whipped Potatoes Scooped into Martini Glasses with the following Toppings:
Jack Daniels Mushroom Ragout, Dijon Beef Tips and Chicken Curry Sauces
Chopped Scallions, Bacon Bits, Sour Cream and Grated Cheddar Cheese
\$8.95 per Person

***Fajita Station**

Marinated Beef or Chicken Sautéed with Green Peppers and Onions
Grated Cheese, Guacamole, Pico de Gallo and Miniature Flour Tortillas
\$8.95 per Person

Salsa Bar

Seasoned Ground Beef, Chopped Onions & Tomatoes, Grated Cheese, Pico de Gallo,
Sour Cream, Guacamole, Black Bean and Corn Salsa, Chili Con Queso, Sliced Jalapenos
and Tri-Color Tortilla Chips
\$7.95 per Person

***Shrimp Scampi Station**

Jumbo Shrimp Cooked in Butter, Garlic and White Wine Sauce
\$11.95 per Person

***Steak Diane Salad Station**

Thinly Sliced Tenderloin Medallions, Pan Seared in Brandy and Shallots
Served Over Mixed Field Greens with Dijon Vinaigrette
\$12.95 per Person

Mac-N Cheese Station

Shell Pasta & Elbow Pasta
Served with Gouda, Smoked Cheddar and Goat Cheese Sauces
Topped with Bacon Bits, Cheddar Cheese, Chicken Pieces and Chives
\$7.95 per Person

Risotto Station

Saffron Risotto & Sun – Dried Tomato Risotto
Served with Shrimp, Scallops, Roasted Vegetables
And Fresh Grated Parmesan
\$11.95 per Person

Slider Stations

Beef Sliders
Served with Lettuce, Tomato, Onion & Swiss
Cheese
\$7.95 per Person

Buffalo Chicken Sliders,
Served with Lettuce, Tomato & Pepper Jack
Cheese
\$7.95 per Person

BBQ Pulled Pork Sliders
Served with Lettuce, Onion & Cheddar Cheese
\$7.95 per Person

Pot Roast Sliders
Served with Lettuce & Caramelized Onions
\$8.95 per Person

**Chef Attendant Required - \$150.00 Fee*

Prices subject to 22% gratuity and local sales tax

*Minimum of 50 people required **Members See Chef for Minimum Required***

Buffet must open within 30 minutes of scheduled start time or client will incur an additional fee of \$250.00.

Per City of Dallas Food Handlers Certificate, food from the Buffet cannot be taken home after the event.

RECEPTION BUFFETS

30 minutes of Passed Canapés & One and a Half Hours Display/Action Station Service

Reception Buffet I

Two Butler Passed Canapés
Fresh Seasonal Fruit Display
Imported & Domestic Cheese Display
Chilled Grilled Marinated Garden Vegetable Display
Three Assorted Hot Hors d' Oeuvres
Pasta Bar
\$28.00 per Person

Reception Buffet II

Two Assorted Butler Passed Canapés
Fresh Seasonal Fruit Display
Imported & Domestic Cheese Display
Chilled Grilled Marinated Garden Vegetable Display
Three Assorted Hot Hors d' Oeuvres
Mac – n – Cheese Bar
\$32.00 per Person

Reception Buffet III

Two Assorted Butler Passed Canapés
Fresh Seasonal Fruit Display
Imported & Domestic Cheese Display
Chilled Grilled Marinated Garden Vegetable Display
Poached Shrimp on Ice
Three Assorted Hot Hors d' Oeuvres
Assorted Pasta Station
Turkey Tenderloin Carving Station
\$42.00 per Person

Reception Buffet IV

Two Assorted Butler Passed Canapés
Fresh Seasonal Fruit Display
Imported & Domestic Cheese Display
Chilled Grilled Marinated Garden Vegetable Display
Poached Shrimp
Three Assorted Hot Hors d' Oeuvres
Assorted Pasta Station
Prime Rib of Beef Carving Station
Mashed Potato Station
\$48.00 per Person

*Choose Canapés & Hot Hors d' oeuvres From First Tiers of Hot & Cold Hors d'oeuvres Listing Sections
Shrimp Three per Person*

Chef Attendants required for all Action Stations @ \$150.00 Per Attendant

Includes Iced Tea, Coffee and Water available upon request

Prices subject to 22% service charge and local sales tax

Buffet must open within 30 minutes of scheduled start time or client will be charged an additional fee of \$250.00.

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*****Minimum of 40pp Required*****

DINNER BUFFETS

Prime Rib of Beef**
Savory Chicken Breast
Grilled Salmon
\$42.00

Sliced Roast Sirloin
Chicken Kiev
Swordfish Steak
\$46.00

Broiled Lamb Chops
Chicken Breast Apple/Rosemary
Broiled Red Snapper
\$44.00

Beef Tenderloin**
Pecan Crusted Chicken Breast
Filet of Sole Menuiere
\$48.00

Above menus include the following items:

Pre - Reception

Two Assorted passed Canapés or Hors d' oeuvres from top tier for 1st 30 minutes
OR
Vegetable Crudités

Dinner Buffet

Seasonal Greens with Sourdough Croutons
Herb Vinaigrette and Creamy Ranch Dressings

Shell Pasta and Three Pepper Salad OR Seasonal Fresh Fruit Salad

Rice Pilaf or Roasted New Potatoes

Seasonal Vegetables

Dinner Rolls and Whipped Butter

Coffee, Iced Tea, & Water available upon request

Assorted Desserts

****Minimum of 50 guests**

**** Chef Required @ \$150.00**

****Please add \$6.00 per Person for Sea Bass**

Prices subject to 22% gratuity and local sales tax

Buffet must open within 30 minutes of scheduled start time or client will be charged an additional fee of \$250.00.

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SEATED DINNER MENU

APPETIZERS

Texas Wellington
BBQ Brisket in Puff Pastry
With Toasted French Green Lentil
\$8.00

Seared Tuna on Crisp Wontons
Served with Micro Green Salad
Wasabi Crème Fraiche
\$10.00

Guajillo Blackened Sea Scallops
Served with Cilantro Aioli
\$11.00

Asparagus Medley Wrapped with Prosciutto
Served with Sauce Mouseline
\$6.00

SOUPS

Poblano Pepper \$5.00

Tortilla Soup \$5.00

Corn Chowder \$5.00

Lobster Bisque Armagnac \$6.95

SALADS

House Salad \$5.00
With an Herb Vinaigrette Dressing

Texas Caprese Salad \$5.00
With a Fresh Basil Pesto

Fresh Spinach Greens \$5.00
with Warm Bacon Dressing

City Club Caesar Salad \$6.50
with fresh Parmesan & Croutons

ENTREES

Grill Savory Chicken Breast
Choice of Sauce
\$23.00

Grilled Salmon
With Creamy Dill Sauce
\$28.00

Pecan Crusted Breast of Chicken with Black Bean
Mango Chutney & White Wine Cream Sauce
\$26.00

Shrimp Scampi
& Tenderloin Medallions
\$36.00

Roast Prime Rib of Beef
Au Jus & Horse Radish
\$38.00

Chicken Breast City Club with
Avocado, Lump Crabmeat & Hollandaise
\$32.00

Roast Sliced Tenderloin of Beef
With Peppercorn Sauce
\$42.00

Filet Mignon "Champignon"
Bordelaise or aux Truffles Sauce
\$44.00

Roasted Half Rack of Lamb
With Rosemary Au Jus
\$46.00

Duo of Roast Beef & Salmon Maltese
With Sauces Béarnaise & Orange Glaze
48.00

**Each dinner entrée includes
The chef's selection of seasonal vegetables and potato, rice or pasta,
Assorted Rolls and Butter, Iced Tea, Coffee and Water available upon request.**

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DESSERTS

\$6.50 with Entrée

Snowball Chocolate Sauce
Seasonal Berries Romanoff
Cheesecake with Raspberry Sauce
Bavarian Crème with Raspberry Sauce
Crème de Menthe Parfait
Peach Melba
Black Forest Chocolate Mousse
Warm Apple Strudel with Vanilla Sauce
Lemon Chess Pie
Fresh Fruit Cobbler (seasonal)

\$7.50 with Entrée

Cherries Jubilee
French Petit Fours and Chocolates
Bananas Foster
Chocolate Tulip, Bavarian Crème & Raspberry Sauce
Dacquoise of Two Chocolates with Raspberry Coulis
Apple Beignets with Pistachio Ice Cream

\$8.50 with Entrée

Chocolate Fondue with Fresh Fruit
Viennese Table

SPECIAL ADDITIONS FOR EVERY PARTY

Audio/Visual Equipment

Equipment can be brought in or rented from The City Club.
Wired Mic. & Podium(\$50.00), Screen (\$80.00), Projector (\$227.50)
Anything not listed can be rented at an additional charge.

Music

You are welcome to use our house sound system. You are also welcome to bring in live music.
We can also accommodate musicians of your choice, although they would need to supply all of their own equipment as well as proof of their liability insurance.

Dance Floor

A dance floor is definitely provided upon request for an additional charge of:

18x18	\$275
21x21	\$350

Chiavari Chairs & Up lighting

Chiavari Chairs are an additional \$6.00 per guest and can be added to any event. Add 10 Uplights for \$350.00.
Both items come in a variety of colors.

The City Club is not responsible for any items left behind by the client or their guests.
Prices are subject to 22% gratuity and 8.25% local sales tax.

BANQUET BAR INFORMATION

HOSTED & CASH BAR PRICING

Liquor is charged by the drink

150.00 ea charge for bartender and / or cashier if needed

150.00 charge for set up of more than one bar – excludes a double bar in one location**

*****No Shots Served per City Club Policy*****

	<u>Hosted Bar Pricing</u>	<u>Cash Bar Pricing</u>
Call Brands	\$8.00	\$10.00
Premium Brands	\$10.00	\$12.00
After Dinner Drinks	\$12.00	\$14.00
House Wines	\$8.00	\$10.00/Glass
House Champagne	\$8.00	\$10.00/Glass
Domestic Beer	\$6.00	\$8.00
Premium/Imported Beer	\$7.00	\$8.00
Soft Drinks	\$2.50	\$3.00
Perrier & Bottled Water	\$2.50	\$3.00
Iced Tea	\$30.00/Gal	
Coffee	\$30.00/Gal	
Fruit Punch	\$32.50/Gal	
Champagne Punch	\$45.00/Gal	

AMERICAN PLAN BARS

Beverages served for a set amount of time; priced per person.

*** 1st Bartender is Complimentary***

	<u>OPEN BAR</u>	<u>CALL</u>	<u>PREMIUM</u>	<u>SOFT – Beer/Wine/Champagne/Sodas</u>
One Hour	\$20.00	\$22.00	\$22.00	\$16.00
Two Hours	\$30.00	\$32.00	\$32.00	\$25.00
Three Hours	\$38.00	\$40.00	\$40.00	\$30.00
Four Hours	\$43.00	\$46.00	\$46.00	\$35.00

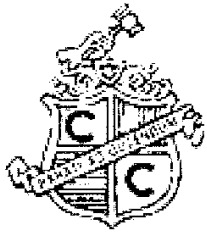
Above prices are subject to 22 % gratuity And applicable sales tax

*****Does not include a champagne toast*****

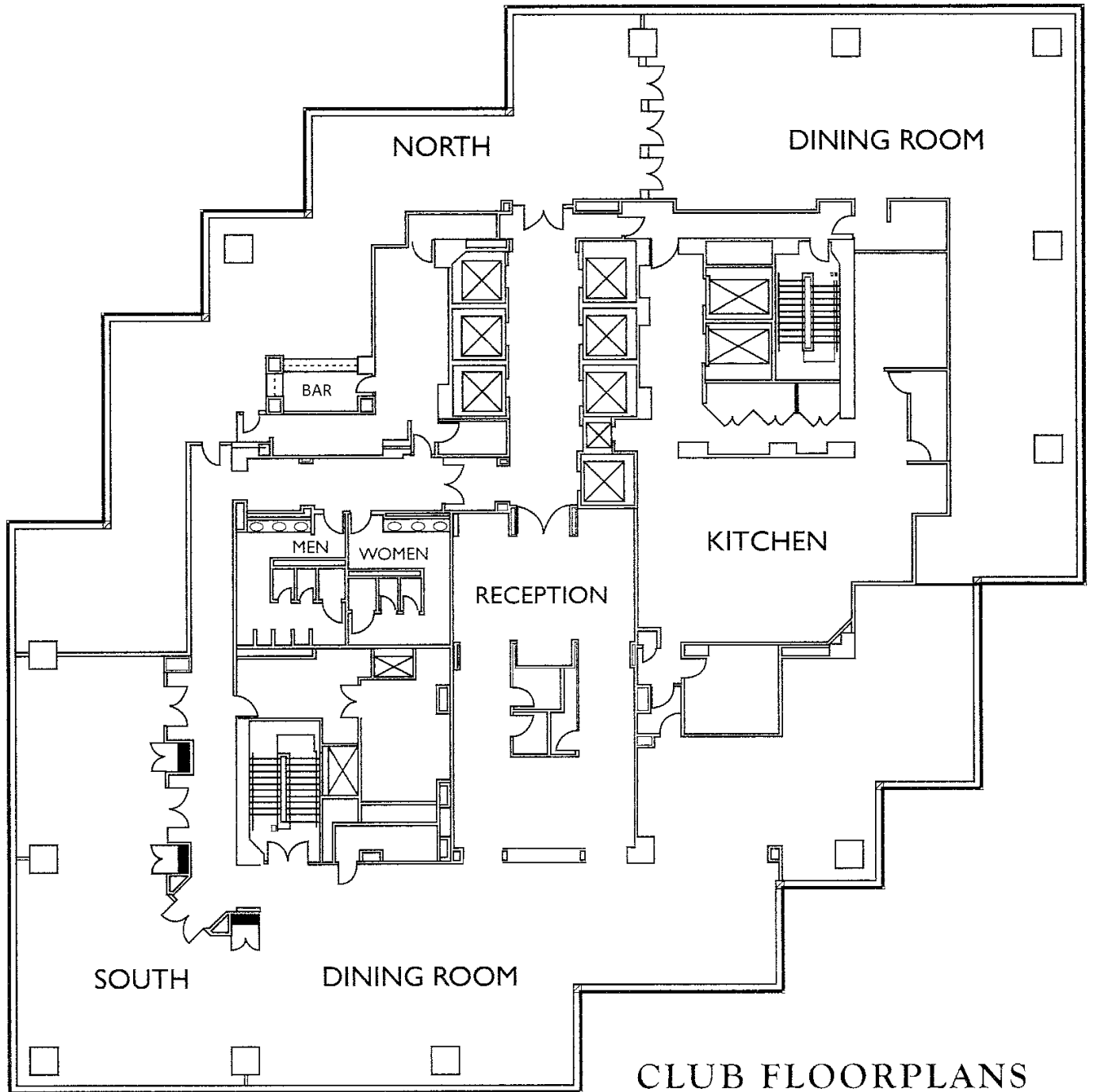
*****Champagne toasts for guests requires an additional charge of \$26.00 per bottle*****

CITY CLUB STANDARD BRANDS

	<u>CALL BRANDS</u>	<u>PREMIUM BRANDS</u>
VODKA	Titos	Absolute Stolichnaya Greygoose
GIN	Beefeater	Tanqueray Bombay
SCOTCH	Dewars J&B	Chivas Glenlivet
BOURBON	Seagram's V. O. Jack Daniels	Crown Royal Wellers
RUM	Bacardi	Captain Morgan Malibu
TEQUILA	Sauza	Patron



THE CITY CLUB



CLUB FLOORPLANS