

The Elm City Club

Event Package



The Elm City Club

155 Elm Street

New Haven, CT 06511

www.theelmcityclub.org



*Thank you for considering the Elm City Club for your special event.
Please allow our staff to share their experience and expertise
to make your special day a memorable one.*

*The Elm City Club offers dining and meeting rooms accommodating up to 250 guests.
We also offer overnight guest rooms.*

Event Guidelines

Food & Beverage:

*Club policy prohibits food from being brought into or removed from the property,
with the exception of Wedding / Birthday Cakes. Wine may be brought in and will be subject to a corkage fee.*

Guarantee Policy:

Whenever possible, the Club requires a finalized menu and estimate of attendance two weeks in advance.

A confirmed attendance must be specified 72 hours prior to all functions.

Final charges will be based on this guarantee, unless the actual attendance is greater

Taxes & Service Charges:

A 21% service charge and 7.35% CT state tax will be added on all food, beverage & room charges.

A 6.35% CT state tax will be applied to equipment and labor charges.

Dress Code:

Business casual attire is required at all times. The host is responsible for communicating this to all of their guests

Your Event Includes:

Menu & Event Consultation with Planning, Personalized Menu Options

Linens, Select Colored Napkins, China, Flatware & Glassware



Breakfast, Lunch & Full Day Meeting Plans

Classic Continental Breakfast

(\$13 per person)

A Selection of Seasonal Fresh Fruit, Freshly Baked Pastry Assortment & Bagels, Yogurt & Homemade Granola, Assorted Chilled Fruit Juices, Fresh Brewed Coffee, Decaf & Tea

Deluxe Continental Breakfast

(\$16 per person)

A Selection of Seasonal Fresh Fruit, Freshly Baked Pastry Assortment & Bagels, Yogurt, Homemade Granola, Hot & Cold Cereal, Hard Boiled Eggs, Assorted Chilled Fruit Juices, Fresh Brewed Coffee, Decaf & Tea

Hot Breakfast Buffet

(\$18 per person)

Sliced Seasonal Fruits, Scrambled Eggs, Applewood Bacon & Country Sausage, Home-Fried Potatoes, French Toast, Fresh Baked Pastry Assortment & Bagels, Assorted Chilled Fruit Juices, Freshly Brewed Coffee, Decaf & Gourmet Tea Selection

Buffet Additions

(\$3 per additional item)

Corned Beef Hash, Pancakes (Plain, Blueberry or Buckwheat), Eggs Benedict, Antipasto Platter, Cheese or Blueberry Blintzes, Poached Eggs Florentine, Seafood or Chicken Crepes, Quiche, Sweet Potato Hash, Fish du Jour, Strata, Sausage & Corn Griddle Cakes, Greek Yogurt Station, Creme Brulee French Toast, Seafood Benedict \$5, Waffle Station \$5, Crepe Station \$6

Omelet Stations

(\$7 per person & \$100 Chef Fee)

Omelet's made to order with all of your favorite fixings

Nova Scotia Salmon Platter

(serves 50) \$225.00 each

Served with Condiments and Bagels



Lunch Menu

Plated Luncheon

Luncheons for up to 15 guests may be ordered from our ala carte menu, for 15 to 20 guests, a “limited ala carte” menu may be pre-chosen by the Host to present to guests, with menu choices from our ala carte menu. Above 20 guests, please choose from the menu below. Pricing for plated luncheons includes: A soup or salad, main course, dessert, popovers, coffee, decaf and tea selection. Please note, exact counts for each entrée item must be provided 4 days before the event.

First Course

(Select 1)

Soup of the Day

Garden Salad with Mixed Seasonal Lettuces, Tomato, Cucumber, Carrots and House Dressing (GF)

QC Salad with Iceberg, Romaine, Red Cabbage, Carrot, Cheddar, Croutons & Q C Dressing (GF)

Caesar Salad with Romaine Lettuce, Garlic Croutons, Parmesan Cheese & Tossed with Caesar Dressing (GF)

The following are available for an additional \$3 per person

Mesclun Salad with Toasted Almonds, Cranberries, Chevre & Balsamic Vinaigrette (GF)

Chopped BLT with Iceberg Lettuce, Romaine, Tomato, Bacon, Blue Cheese & White Balsamic Vinaigrette (GF)

Bistro Salad with Artisanal Lettuce, Endive, Apple, Radish, Vermont Cheddar & Red Wine Vinaigrette (GF)

Main Course Lunch

All Entrees are served with Garden Salad, Popovers, Seasonal Vegetables/Starch, Dessert & Coffee

Beef & Veal

Filet Mignon served with Bordelaise, Béarnaise Sauce, Herbed Compound Butter, Red Wine Demi Glaze (GF) \$33

Prime New York Sirloin with Red Wine Demi Glaze, Sautéed Mushrooms or Onions (GF) \$30

Dijon-Herb Crusted Prime Rib of Beef (GF) \$32

Braised Beef Short Ribs with Mushrooms & Red Wine Sauce (GF) \$30

Roast Tenderloin of Beef with Béarnaise Sauce or Demi Glaze (GF) \$33

Surf & Turf with 6oz Filet Mignon & Two Baked Stuffed Shrimp (Grilled Salmon or Scallops) (GF) \$38

Tenderloin Monterey with Two Medallions of Roasted Beef Tenderloin with Lobster Meat in Sherry Sauce (GF) \$38

Sliced Flat Iron Steak with Chimichurri Sauce (GF) \$26

Veal Melanzana with Eggplant, Fresh Mozzarella & Tomato Sauce (GF) \$28

Veal Marsala in a Rich Marsala Wine Sauce with Sautéed Mushrooms (GF) \$28

Veal Piccata in a Lemon, Wine & Capers (GF) \$28

Veal Oscar with Crabmeat, Asparagus & Hollandaise (GF) \$30

Veal Saltimbocca with Prosciutto, White Wine & Gruyere Cheese (GF) \$29

Grilled Veal Loin Chop with Fresh Herbs & Lemon (GF) \$35

Beef & Veal cont.

Stuffed Veal Rib Chop \$45

Veal Rib Chop Milanese Over Arugula Salad with Lemon Vinaigrette \$38

Lamb & Pork

Roasted Rack of Lamb with Mint Jelly or Sweet Balsamic Garlic Demi Sauce ^{GF} \$35

Grilled Lamb Loin Chop with Blackberry Sauce ^{GF} \$35

Herb-Garlic Crusted Rack of Lamb with Fennel Confit & Roasted Tomato Jus ^{GF} \$35

Roasted Pork Loin with Apple, Raisin Chutney ^{GF} \$22

Stuffed Pork Loin with Spinach, Garlic & Mozzarella ^{GF} \$22

Stuffed Pork Loin with Brioche, Apple & Cranberry with Apple Cider Demi Glaze \$22

Poultry

Chicken Melanzane with Eggplant, Fresh Mozzarella & Tomato Sauce ^{GF} \$22

Tuscan Grilled Dijon Marinated Chicken, Garlic Herb Lemon & White Wine with Roasted Shallot & Tomato ^{GF} \$26

Chicken Florentine on a Bed of Spinach with Lemon & White Wine Sauce \$20

Stuffed Chicken Breast with Vegetable & Challah Bread Stuffing & Apricot Sauce \$22

Peppadew Chicken with Peppadew Relish, Gruyere Cheese & Sherry Vinegar Sauce ^{GF} \$22

Chicken Marsala in a rich Marsala Wine Sauce with Sautéed Mushrooms ^{GF} \$20

Chicken Piccata with Lemon, Wine & Capers ^{GF} \$20

Parmesan Breaded Chicken with Fresh Tomato Bruschetta \$20

Grilled Marinated Chicken with Fresh Tomato Bruschetta ^{GF} \$20

Roasted Chicken Breast Deboned and served with Onion Jam & Cider Demi Glaze ^{GF} \$23

Chicken Provencal with Oven Roasted Plum Tomatoes, Garlic & Basil ^{GF} \$20

Parmesan & Asiago Crusted Chicken Breast \$20

Sautéed Chicken Breast with Wild Mushrooms, Artichoke Hearts, Asparagus & Roasted Tomatoes ^{GF} \$21

Chicken Carciofi sautéed with Baby Artichokes & Shallot Herb Champagne Sauce ^{GF} \$20

Chicken Milanese with Herb & Parmesan Crusted with Arugula, Tomatoes, Red Onion & Lemon Vinaigrette ^{GF} \$21

Half Roasted Duck with Cherry Espresso Gastrique ^{GF} \$36

Sliced Duck Breast with Port Wine & whole grain Mustard Demi Glaze ^{GF} \$26

Seafood

Almond Crusted Filet of Sole with Remoulade or Beurre Blanc ^{GF} \$24

Sole Francaise with a Beurre Blanc Sauce \$24

Seafood Stuffed Filet of Sole with Lobster Sauce \$28

Baked Boston Cod with Sour Cream, Lemon, Garlic, Shallot Crumb Topping \$23

Honey Miso Glazed Cod ^{GF} \$23

Grilled Swordfish with Lemon Olive Oil & Oregano or Tarragon-Grapefruit Butter ^{GF} \$26

Marinated Swordfish with Miso Mustard Sauce ^{GF} \$26

Ahi Tuna with Grapefruit, Soy, Mirin & Honey Glaze \$26

Sesame Crusted Tuna or Cumin Coriander Crusted Tuna with Wasabi Aioli ^{GF} \$26

Slow Roasted Halibut with Tomato Truffle Leek Ragu ^{GF} \$28

Horseradish Crusted Salmon ^{GF} \$24

Orange Soy Glazed Salmon \$24

Grilled Salmon with Tropical Fruit Salsa or Caramelized Leeks ^{GF} \$24

Mixed Nut Crusted Salmon with Roasted Shallot & Herb Vinaigrette \$24

Potato Crusted Salmon with Tomato Coulis ^{GF} \$24

Asian Salmon with Ginger Mirin Glaze \$24

Baked Sea Scallops in Basil Cream or Herb Court Bouillon ^{GF} \$27

Seafood cont.

- Seared Scallops & Shrimp with Julienne Vegetables over Risotto  \$27
- Broiled Sea Scallops with Lemon, Shallots & Crumb Crust \$27
- Baked Stuffed Shrimp (4) \$26
- Pine Nut Crusted Sea Scallops \$27
- Lobster Ravioli with Sherry Cream Sauce \$25

Pasta & Vegetarian

- Penne Pasta & Wild Mushroom with Tomato in Basil Herb Sauce  \$20
- Vegan Lemon Asparagus Pasta  \$20
- Stuffed Eggplant filled with Ricotta Cheese, Sundried Tomatoes, Marinara Sauce & Mozzarella \$20
- Penne with Artichoke, Sundried Tomato & Vegetables in Garlic, Olive Oil & Fresh Tomato Sauce  \$20
- Cheese Tortellini with Creamy Garlic Herb Sauce \$20
- Angel Hair Pasta with Spinach, Portabella Mushrooms & Rich Tomato Parmesan Broth  \$20
- Stuffed Shells with Marinara Sauce \$20
- Stuffed Portabella Mushroom filled with Fresh Garden Vegetables & Au Gratin Crust   \$20
- Vegetable Lasagna with Layers of Pasta, Garden Vegetables, Ricotta Cheese & Rich Marinara Sauce  \$20
- Goat Cheese Polenta, Roasted Garden Vegetables, White Beans & Garlic tossed Spinach  \$20
- Lasagna Roll Ups with Spinach, Mushrooms, Ricotta Cheese & Tomato Sauce \$20
- Roasted Vegetable & Linguini with an Olive Oil & Herb-Garlic Sauce  \$20
- Avocado & Choice of Pasta tossed with Avocado Sauce, Garlic, Lemon, Basil, Grape Tomatoes & Olive Oil  \$20
- Curried Eggplant with Tomato, Basil, Curry & Chickpeas over Basmati Rice   \$20
- Tower of Polenta, Grilled Portabella Mushrooms, Roasted Red Peppers & Balsamic Glaze   \$20
- Grilled Vegetable Stack with or without Mozzarella   \$20
- Grilled Portobello "Steak" with Avocado Chimichurri sauce   \$20
- Zucchini Linguini with Grilled Artichoke, white Bean, Fennel & Tomato sauce   \$20
- Wild Mushroom Risotto with Crispy Leeks   \$20
- Butternut Squash Sauce over Pasta with Walnuts  \$20
- Spinach & Garlic Ravioli with Roasted Tomato & Garlic Broth \$20
- Vegetable Stir Fry with Sesame-Scallion Rice   \$20
- Fettuccini with Lemon, Asparagus, Tofu & Mushrooms  \$20

Gluten Free Pasta Available Upon Request

“A Light” Lunch

Salads

(Select 1, \$10 per person)

Classic Caesar Salad with Garlic Croutons & Parmesan Cheese

Greek Diner Salad with Romaine with Feta, Kalamata Olives, Pepperoncini, Grape Tomatoes, Cucumber, Red Onion & Lemon Vinaigrette

Asian Salad with Bibb Lettuce, Napa Cabbage, Carrot, Noodles and Sesame-Soy Vinaigrette

QC Salad with Chopped Lettuce, Red Cabbage, Carrots, Cheddar Cheese, Croutons & Creamy QC Dressing
Roasted Vegetable on Mesclun Greens

Mixed Greens with Feta or Goat Cheese, Grapes, Berries & Citrus Vinaigrette

Pecan, Apple, Cranberry & Mixed Green Salad

Poached Pear & Gorgonzola on Bibb Lettuce

Proteins

6 oz Blackened or Grilled Chicken Breast \$6; Grilled or Poached Chilled Extra-Large Shrimp (4) \$8
Sea Scallops (4) \$10; 6 oz Flat Iron Steak \$10; 4 oz Seared Salmon \$8; Grilled Tuna \$10
Seafood Salad with Scallops, Shrimp, Red Onions, Celery, Red Wine Vinaigrette \$16

Hot Lunch Buffet

25 person minimum

Please Select Entrée choices from the Lunch Menu Above

Choice of Two \$20 / Choice of Three \$23 / Choice of Four \$26

Includes Salad, Entrees, Vegetable/ Starch, Dessert, Breads, Butter, Dessert & Coffee/Tea are Included

Please note there is an additional charge for Prime Rib Tenderloin of Beef,

Rack of Lamb & Veal Chop as well as some Seafood Entrees.

Add Dessert Table with Ice Cream Sundae Bar for an additional \$6.00 per person

Specialty Dessert available by Request at an additional price

Mini Sandwiches & Premium Market Soup & Salad Bar

(\$24 per person)

Includes Coffee/Tea and Homestyle Cookies, Brownies & Fruit

Sandwich Assortment: (Select 4)

Ham & Cheese on Croissant; Turkey, Avocado & Tomato on Multigrain;

Roast Turkey, Lettuce & Tomato on Club Roll; Almond Chicken Salad on Cranberry Nut Bread;

Grilled Vegetables & Mozzarella on Focaccia; Roast Beef with Horseradish Cream on Roll;

Turkey, Asian Pear, Pistachio, Dried Cranberries, Arugula & Lemon Vinaigrette; Tuna Salad Wrap;

Teriyaki Vegetable Pita; Chicken Caesar Wrap

Select 3 Market Salads/Soup:

Soup of the Day; Classic Cole Slaw or Asian Slaw; Potato Salad; Grilled Vegetable Salad;

Garden Salad with choice of Dressing; Classic Caesar Salad; QC Salad; Greek Salad; Chicken Waldorf or Classic

Chicken Salad; Tuna Salad; Egg Salad; Antipasto Pasta Salad or Classic Antipasto;

Tomato, Mozzarella & Basil Salad; Italian Pasta Salad; Israeli Cous Cous Salad with Dried Fruits & Almonds

Executive Deli Buffet Lunch

Minimum of 15 people (\$20 per person)

Freshly Baked Breads, Deli Meats, Cheeses, Grilled Vegetables, Tuna & Egg Salad with Sandwich Fixings & Soup

Selection of 3 Premium Market Salads ([See above for selections](#))

Cookies, Brownies, Fruit, Coffee & Tea

AM or PM Break

(\$6 per person)

Assorted Cookies, Fresh Season Fruit, Granola Bars, Coffee & Tea

Add Foxon & Park Sodas by consumption \$3 per soda

Full Day Meeting Plan

Minimum of 10 people (\$39 per person)

Classic Continental Breakfast: Chilled Assorted Juices, Granola, Yogurt, Assorted Breakfast Pastries and bagels,
Fresh Seasonal Sliced Fruit, Freshly Brewed Coffee, Decaf and Gourmet Tea Selection

Executive Deli Buffet Lunch: Freshly Baked Breads, Deli Meats, Cheeses, Grilled Vegetables,
Tuna & Egg Salad with all of the Sandwich Fixings & Soup of the Day.
A Selection of 3 Premium Market Salads & Cookies & Brownies

AM or PM Break: Assorted Cookies, Fresh Season Fruit, Granola bars, Coffee & Tea

Vegetables & Starches

Vegetables

Fresh Asparagus (in Season) / Green Beans Almondine
Broccoli / Glazed Carrots / Roasted Cauliflower
Sautéed Yellow & Green Squash / Sautéed Zucchini
Snow Peas / Vegetable Medley / Haricot Vert / Soy Braised Bok Choy
Spinach / Roasted Brussel Sprouts / Sautéed Broccolini

Starches

Baked Potato or Sweet Potato / Oven Roasted Potatoes
Baked Stuffed Potato / Duchess Whipped Potato
Hasselback Potatoes / Rosti Potatoes
Risotto / Wild Mushroom Risotto
Wild Rice / Rice Pilaf / Farro / Basmati Rice
Saffron Rice with Vegetables / Cous Cous
Whipped Garlic or Parmesan Potatoes
Au Gratin Potato
Creamy Polenta / Roasted Sweet Potatoes
Mashed Sweet Potatoes / Yukon Gold Potato Swirl

Desserts

Dessert

(Select 1)

Cheesecake with Strawberries / Ice Cream with Chocolate Chip Cookie / Brownie Sundae
Fresh Fruit Salad with Sorbet / Lemon Mousse with Fresh Berries / Lemon Mascarpone Cake
Warm Apple Strudel with French Vanilla Ice Cream / Plate of Homemade Cookies & Brownies (1 per table)
Chocolate Mousse Cake / Chocolate Fudge Cake / Carrot Cake / Key Lime Pie / Apple Crisp
Flourless Chocolate Cake / Tiramisu / Ricotta Cheese Cake / Mountain Berry Torte / Peach Melba
Apple Pie / Blueberry Pie / Cherry Pie / Pecan Pie / Pumpkin Pie

Dessert Station

Assorted Cake, Pies, Mousses, Flans, Cookies, Fresh Fruit & Ice Cream Sundae Bar (\$7 per person)

Bananas Foster Station

Bananas Sautéed Tableside with Sugar, Spices & Brandy over Ice Cream (\$5 per person)

Bite Size Dessert Station

Assortment of Mini Desserts, Individual Mousse & Fresh Fruit (\$6 per person)

Ice Cream Sundae Bar Station

Make Your Own Sundae with Three Sauces, Assorted Topping, Cookies & Brownies (\$5 per person)
Add Bite Sized Mini Desserts, Individual Mousses & Fresh Fruit for an additional \$2 per person

Room Charges

Dutch Treat Room \$50 Member - \$75 Non-Member

Library \$150 Member - \$250 Non-Member / **Gold Room** \$75 Member - \$100 Non-Member

Great Hall \$150 Member - \$300 Non-Member / **Hunt Room** \$50 Member - \$100 Non-Member

Main Dining Room \$150 Member - \$300 Non-Member / **Board of Governors** \$75 Member - \$125 Non-Member

Weekend functions at the Club are subject to the following additional opening fee charges:

Saturday \$300 Member - \$400 Non-Member / Sunday \$400 Member \$550 Non-Member

Other Services

Audio Visual Equipment

Flip Chart with Markers \$10

DVD or VCR with Screen \$100

LCD Projector & Screen \$150

We can also arrange for any special A/V needs you may have

Flowers

The Club will arrange for flowers for your functions at our cost, please check with the Manager for further details

Linens

The Club provides linens for your tables. Color samples are available upon request.

Special floor length linen may be ordered at an additional charge.

Directions to The Elm City Club on Elm Street

Directions with Footnote

From North, Hartford Area: Take 91 South – Once in New Haven, take Exit 3, Trumbull Street Exit

From North, New London Area: Take 95 South (West) to New Haven – then follow signs to 91 North and Hartford & Springfield – once on 91 North take Exit 3, the Trumbull Street Exit

From South, New York, Stamford Area: Take 95 North (East) to New Haven – then follow signs to 91 North and Hartford & Springfield – once on 91 North take Exit 3, the Trumbull Street Exit

Footnote for All of the Above Directions:

At end of Exit 3 count the traffic light you are faced with as #1 – proceed straight ahead on Trumbull Street total of 5 traffic lights. At 5th light turn left onto College/Prospect Street. Go 2 traffic lights, take a left onto Elm Street.

The Club is 150 ft down on your left.

Parking available behind Club in Yale Lot #51 after 4:30 p.m. Monday through Friday & all day on Saturday & Sunday.

See Parking Directions below.

Parking

Meter Weekday on Street Parking

Breakfast - Ample street parking on Elm Street / Lunch - Meter parking for 2 hrs on Elm, Grove, College or Temple Streets

Evening & Weekend Parking

Yale Lot #51 – Entrance on Temple Street. At end of Exit 3, count the traffic light you are faced with as #1, then proceed straight ahead on Trumbull Street a total of 3 traffic lights. At the third traffic light, take a left onto Temple Street, go two blocks (past Grove and Wall Streets). First driveway on right past Wall Street.

Additional Parking is available Evenings & Weekends in the Courthouse Lot
on Church Street 1 Block from the Club