



CITY CLUB *of* BATON ROUGE

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PRIVATE EVENT GUIDE



**UNFORGETTABLE  
MOMENTS**

Mr. & Mrs. John H. Bateman | May 27, 1961 | The first wedding reception hosted by The City Club of Baton Rouge.

# GETTING STARTED

*Our beautifully-appointed historic venue located in the heart of downtown Baton Rouge is perfect for any private event. The City Club of Baton Rouge is certainly one of our city's hidden treasures. Offering several areas that can be reserved in a private or semi-private manner and for large scale events, the entire venue is available. We can tailor your event to accommodate your every need.*

*To begin planning your event, consult the following steps:*

## 1 | RESERVE YOUR PREFERRED DATE, TIME AND ROOM

To ensure availability for your event, one month's notice is encouraged, but we thrive on last-minute requests - A deposit may be required. Contact our Director of Events & Catering, Kenny Roberson by calling 225.387-5767 or emailing [KennyRoberson@BRCityClub.com](mailto:KennyRoberson@BRCityClub.com) to make your reservation.

## 2 | CONFIRM YOUR EVENT

To confirm your event and hold your preferred date/time, we require all reservations be accompanied by a signed private event contract.

## 3 | CONSULT OUR EXPERT STAFF

With a confirmed reservation, we invite you to meet with our Executive Chef, Catering Director to begin outlining the details of your event. This ensures we can offer solutions and suggestions that will help make your event seamless, memorable and stress-free. We can also begin planning your special requests and the unique elements of your event.

## 4 | PLAN YOUR MENU

Our recommendations to start menu planning:

### WEDDING RECEPTIONS AND EVENING COCKTAIL RECEPTIONS

- 5-7 Hot Hors d'oeuvres
- 3-5 Cold Hors d'oeuvres
- 1 Carving Station

### AFTERNOON AND EARLY-EVENING COCKTAIL RECEPTIONS

- 3-5 Hot Hors d'oeuvres
- 2-3 Cold Hors d'oeuvres
- 1 Carving Station

### EVENING DINNERS

- 1 Appetizer, Soup, Salad, Entrée and Dessert per guest
- *For parties of 12-48 guests, we suggest you select two entrées and allow your guests to choose their preference.*

## 5 | CONFIRM YOUR GUEST COUNT

Five business days prior to the start of your event, we require a "guaranteed" guest count. This number will be used for all charges associated with the event -- unless the actual number of guests exceeds the guarantee. Please refer to the private contract for details on terms and conditions.





Rest in Peace  
Mrs. [Name]  
[Date]

# FREQUENTLY ASKED QUESTIONS

*When you work with our expert event planners, you'll be able to pick the menu that speaks to your event. From sit down dinners to buffets and small plates, our culinary professionals and event planners will team up to ensure your event, as well as the food that is served, is one to be remembered.*

*Here are a few of our most frequently asked questions:*

## 1 | DO YOU HAVE FOOD AND BEVERAGE MINIMUMS?

Yes, food and beverage minimums are in place for events outside of our normal business hours. Minimums will vary based on the room type, number of people and time of day for your event. We can provide you with a complete list of our food and beverage minimums.

## 2 | IS THERE A ROOM RENTAL FEE?

There is not a room rental charge.

## 3 | IS A DEPOSIT REQUIRED?

We may require a deposit for events. This deposit is NON-REFUNDABLE and will be subtracted from the event total. Please call for additional details.

- 75% of total is due 5 days out.
- The full payment is due within 5 days after the event.

## 4 | WHEN IS THE FINAL GUARANTEE DUE?

City Club of Baton Rouge requires a final guarantee by noon five business days (120 hours) prior to the event. This will be the minimum guarantee, not subject to reduction. If a guarantee is not received, the estimated number of guests will be used unless more are in attendance.

## 5 | HOW LONG DO I GET THE RESERVED SPACE FOR ON THE DAY OF MY EVENT?

The City Club of Baton Rouge typically makes its rooms available for the proper length of time to make the event successful - different types of events require different time requirements. Please call Kenny Roberson, Director of Events & Catering for additional details.

## 6 | IS THERE A DRESS CODE?

Guests of City Club are expected to dress appropriately for the occasion at all times. Cut-off shorts, short-shorts, t-shirts, torn jeans, flip-flops and sneakers are not acceptable.

## 7 | DOES CITY CLUB ALLOW OUTSIDE FOOD OR BEVERAGE TO BE BROUGHT IN?

Except for Wedding Cakes, guests may not bring food or beverage (alcoholic or otherwise) into the Club from outside sources. Excess food or beverage may not be taken from the Club.

## 8 | WHY ARE THE BAR PACKAGES 3 HOURS?

City Club of Baton Rouge will provide a bartender for three hours during your event. For each additional hour there is a fee for the bar.

## 9 | WHAT IS THE ACCEPTABLE EXIT SEND OFFS AT CITY CLUB? ARE THERE ANY ADDITIONAL EXTRA CHARGES?

We welcome sparklers. We do not allow confetti or glitter.





# PLANNING SERVICES

## THESE SERVICES ARE INCLUDED WITH YOUR EVENT - AT NO EXTRA CHARGE!

Event consultation with Executive Chef, Eric Brandt and Director of Events & Catering, Kenny Roberson. To assist you through the planning process from a delicious menu with wine pairings to the perfect room design.

Private room reservation.

Pre-event room set-up service.

Room décor including linens, silverware, china, glassware, tables and dance floor.

Personalized signage at the Club entrance introducing your event to guests and members.

High speed Internet accessibility.

Sound system capable of accommodating auxiliary cable connections, iPod docking or access to our cable music channels.

Microphone and podium for presentations.

Staff specialist to assist in the hands-on production of the event.

Uniformed bartenders, service staff and kitchen attendants.

Post-event room cleaning service.



## WEDDING RECEPTIONS

Use of City Club facility for bridal portraits and engagement pictures, with dressing room available.

Hospitality room available for bridal party, furnished with fruit, cheese, soft drinks and water.

Private complimentary dinner served to the bride and groom.

Cake cutting station with uniformed attendants for both wedding and groom's cake.

Our White Star Champagne Honeymoon Basket for wedding receptions.

## EVENT TYPES

Wedding Ceremonies | Wedding Receptions | Engagement Parties | Baby/Bridal Showers

Ladies' Luncheons | Class Reunions | Graduation Parties

Corporate Meetings/Parties or Seminars | Staff Appreciation

Bar/Bat Mitzvahs | Tea Parties | Birthday Parties

Cocktail Receptions (Elegant or Casual) | Intimate Gourmet Dinners

Anniversary Parties | Holiday Celebrations | Social Gatherings/Galas





## FOOD & BEVERAGE

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# RECEPTION MENUS

## PASSED HORS D'OEUVRES

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- Fried Gumbo Bites • \$3.25
  - Buffalo Oyster, Celery Blue Cheese Salad • \$3.75
  - Peppadew Blast • \$3.75
  - Crab Beignets • \$5.00
  - Chicken and Waffles • \$3.25
  - Deviled Quail Eggs, Louisiana Caviar • \$3.50
  - Veal and Beef Slider • \$5.75
  - Swiss Meatballs and Pepper Jelly • \$3.25
  - Swedish Meatballs in Savory Sour Cream Demi-Glace • \$3.50
  - Tuna Poke with Wasabi Sour Cream \$4.00
  - Crispy Coconut Shrimp with Orange Marmalade • \$6.00
  - Bloody Mary Gulf Shrimp Shooter • \$4.75
  - Mongolian Beef Satay with Star Anise Demi-Glace • \$4.00
  - Smoked Salmon Mousse Canapés • \$4.00
  - Duck Mousse Canapés • \$4.00
  - Blue Point Oyster Shooters • \$4.00
  - Lobster Medallion Canapés with Sevruga Caviar • \$14
  - Smoked Duck Breast, Sweet Potato Waffle Chip • \$3.75
  - Mozzarella, Basil, Grape Tomato Stack, Balsamic Drizzle • \$2.75
  - Local Chicken Satay, Peanut Sauce • \$2.75
  - Butcher's Cut Beef Satay, Chimichurri Sauce • \$3.75
  - Mini Paella • \$4.75
  - Mini Shrimp and Grits • \$4.75
  - Mini Baked Brie with Raspberry Preserves • \$5.00
  - Crawfish Mornay, Mini Jalapeño Cornbread • \$5.50
  - Escargot-Stuffed Mushroom • \$4.75

## CHILLED HORS D'OEUVRES

- Assorted Ham and Turkey Finger Sandwiches • \$4.75
- Marinated Crab Claws • \$7.00
- Jumbo Lump Crabmeat Martini • \$9.00
- Spicy Chilled Shrimp Martini • \$7.50
- Feta Torte with Pine Nuts and Pesto • \$30 each
- Tuna Poke, Sesame Cones • \$5.50
- Goat Cheese Mousse Canapé • \$3.50
- Scallops Ceviche with Basil and Lime • \$7.50
- Boiled Shrimp Display with Cocktail and Rémoûlade Sauce • \$11.00
- Deviled Eggs • \$4.00 *(Add Caviar, Bacon or Micro Greens • Market Price)*
- Seasonal Fruit Display • \$5.50
- Seasonal Vegetable Crudités • \$5.00
- New Zealand Green Lipped Mussel Display • *Market Price*
- Sliced Smoked Salmon Display with Toast Points and Classic Garnish • \$7.00
- Smoked Salmon Mousse Canapés • \$4.50
- Tuna Tataki with Ponzu Sauce • \$9.00
- Chocolate Dipped Long-Stem Strawberries • \$4.00
- Caviar Display Sevruga, Osetra, Beluga • *Inquire*
- Charcuterie Display • \$13  
*(Imported Various Olives, Peppers, Cornichons, Roasted Vegetables, Marinated Artichokes, Cured, Smoked Artisanal Meats. Served With Flatbreads)*

## HOT HORS D'OEUVRES

- Baked Artichoke Bottom Stuffed with Herbed Crabmeat • \$8.75
- Baked Brie En Croute with Pecan Praline • \$52 each
- Baked Oysters Brandt • \$8.00
- Baked Stuffed Mushroom Caps with Crawfish Tails • \$6.75
- Chicken and Sausage Jambalaya • \$6.00
- Crab Mornay with Patty Shells • \$6.00
- Fried Boudin Balls with Creole Mustard Sauce • \$5.25
- Fried Catfish Fingers with Cocktail and Tartar Sauce • \$6.00
- Fried Crawfish Pies • \$5.00
- Fried Meat Pies • \$4.25
- Fried Shrimp with Cocktail and Tartar Sauce • \$7.00
- Applewood Smoked Bacon Wrapped Jumbo Shrimp • \$10
- Louisiana Mini Crab Cakes Rémooulade Sauce • \$8.00
- Medallions of Seared Chicken with Mushroom Demi-Glace • \$6.00
- Applewood Smoked Bacon-wrapped Jalapeño Quail with Pepper Jelly • \$8.00
- Grilled Lollipop Lamb Chops with with Mint Demi-Glace Drizzle • \$13
- Spinach and Artichoke Dip • \$5.00

## PASTA

- Angel Hair Marinara • \$5.00
- Fettuccine Alfredo • \$5.00
- Penne with Creamy Herbed Shrimp • \$7.50
- Farfalle with Crawfish Cardinale • \$8.00
- Cavatappi Primavera • \$7.00
- Spaghetti Bolognese • \$7.00
- Fusilli with Roasted Chicken, Garlic, Mushrooms, Spinach, and Olive Oil • \$7.00
- Sundried Tomatoes, Basil, Garlic, Pine Nuts and Olive Oil • \$5.75
- Vegetable Primavera • \$6.75
- Add Shrimp, Crawfish or Chicken • *Market Price*

## ACTION STATIONS

- Louisiana Station:** (*Rice served with assorted Louisiana favorites for toppings*) • \$15  
Red Beans, Etoufee, and choice of Chicken & Sausage or Seafood Gumbo
- Potato Station** • \$9.00 Cheese, Chives, Salsa, Bacon Bits, Sour Cream, Broccoli, and Chili
- Pasta Station** • \$11 Marinara, Chicken Parmesan and Pesto
- Tex-Mex Station** • \$14 Make your own Fajitas: Pulled Pork, Chicken, Brisket, Rice, Beans
- Roasted Pork Loin with Black Currants and Port Wine Demi-Glace** • \$8.00
- Roasted Boneless Leg of Lamb with Roasted Garlic Mint Demi-Glace** • \$10
- Smoked Brisket of Beef with Horseradish Cream** • \$9.00
- Roasted Prime Rib Au Jus** (*minimum 25 people*) • \$12
- Chateaubriand with Cognac Cream Demi-Glace and Morel Mushrooms** • \$16
- Steamship Round of Beef** (*minimum 100 people*) • \$9.00

## CHEESE

- Domestic Cheese Display • \$6.00
- Imported Cheese Display • \$8.50
- Artisan Cheese Display • \$9.00

*Consult with our team of professionals for a recommendation on your imported, domestic and artisan cheese selections.*







## BEVERAGE & BAR MENU

ALL BAR PACKAGES INCLUDE A SELECTION OF OUR HOUSE CHAMPAGNE, CABERNET, CHARDONNAY, MERLOT AND WHITE ZINFANDEL. ALL PRICING WILL BE BASED ON YOUR GUEST COUNT FOR A THREE-HOUR EVENT. ADDITIONAL BAR AND BEVERAGE SERVICE CAN BE SUPPLIED UPON REQUEST. ADDITIONAL FEES WILL APPLY IF YOUR EVENT EXTENDS OUTSIDE OF THE ALLOTTED TIME.

### SOFT DRINKS

\$5.00 PER GUEST

### BEER & WINE

\$15 PER GUEST

Domestic and Imported Beers  
 Craft Beers  
 J. Lohr Wines

### HOUSE BRANDS

\$19 PER GUEST

Skyy Vodka  
 Titos Vodka  
 Aviation Gin  
 Bombay Gin  
 Old Charter Bourbon  
 Wild Turkey Bourbon  
 Canadian Club Whiskey  
 Famous Grouse Scotch  
 Bacardi Rum  
 Sauza Tequila  
 Domestic Beers  
 House Wine  
 Soft Drinks

### PREMIUM BRANDS

\$32 PER GUEST

Absolut Vodka  
 Stolichnaya Vodka  
 Kettle One Vodka  
 Beefeater Gin  
 Bombay Sapphire Gin  
 Tanqueray Gin  
 Crown Royal Whiskey  
 Jack Daniels Bourbon  
 Makers Mark Bourbon  
 Dewars Scotch  
 Glenmorangie Scotch  
 Jose Cuervo Tequila  
 Domestic Beers  
 Imported Beers  
 J. Lohr Wine  
 Soft Drinks

### LUXURY BRANDS

\$38 PER GUEST

Grey Goose Vodka  
 Chopin Vodka  
 Stolichnaya Gold Vodka  
 Tanqueray No.10 Gin  
 Hendrick's Gin  
 Blanton Bourbon  
 Gentleman Jack Bourbon  
 Crown Royal Reserve  
 Chivas Regal Scotch  
 Pinch "Dimple" Scotch Whiskey  
 Johnny Walker Black Scotch  
 Macallan Scotch 12-year  
 Patron Tequila  
 Domestic Beers  
 Imported Beers  
 Craft Beers  
 Joel Gott Wine  
 Soft Drinks





# BREAKFAST MENUS

## ENTRÉES

**Egg White Omelet • \$9.25**

Egg White Omelet served with Whole Wheat Toast and Olive Oil

**Eggs Benedict • \$12.25**

English Muffin, topped with Ham, Poached Eggs and Hollandaise Sauce

**City Club Omelet • \$11.25**

Diced Bacon, Ham, Sausage, Bell Peppers, Onions and Cheddar Cheese

**The Early Bird • \$10.75**

Two Eggs any style, Hash Browns, Sausage, Bacon and Fruit

## SIDES

English Muffin • \$2.00

Hash Browns • \$1.50

Applewood Smoked Bacon • \$2.95

Sausage • \$2.00

Ham • \$2.00

## BEVERAGES

Dark Roast Community Coffee • \$2.00

Orange Juice • \$2.00

Milk • \$2.00

Coffee Pot • \$15.00

## MEETING PACKAGES

SERVED PLATED OR BUFFET STYLE

**The City Club Breakfast • \$15.25**

Scrambled Eggs served with Grits, Bacon, Sausage, Seasonal Fruit, a Biscuit with Butter and Jam, fresh-brewed Community Coffee and Orange Juice

**The Continental Breakfast • \$14.25**

Biscuits, Muffins and Danishes served with Sliced Seasonal Fruit, Butter and Jam, fresh-brewed Community Coffee and Orange Juice

**The Veranda Breakfast • \$12.50**

Cinnamon Oatmeal topped with Louisiana Pecans, Golden Raisins and Seasonal Fruit, and a Bowl of Cereal with fresh-brewed Community Coffee and Orange Juice

## MORNING SIDES

**Small Fruit and Danish Tray • \$65**

*Serves 50 people or less*

**Large Fruit and Danish Tray • \$100**

*Serves 100 people or less*



# LUNCH MENUS

## ENTRÉE SALADS

ALL SALADS ARE PAIRED WITH BREAD SERVICE, COFFEE AND TEA.

### Wilbert's Seafood Salad • \$21.50

A City Club tradition; Shrimp, Crawfish and Crab with Seasonal Greens and Shallot Dijon Vinaigrette

### Tuscan Grilled Tuna Salad • \$19

Pine Nuts, Garlic, Lemon, and Parsley

### Baby Spinach with Seared Magret Duck Salad • \$19

Warm Raspberry Gastric Dressing

### Belgian Endive with Blue Crab Salad • \$19

Classic Vinaigrette Dressing

### Grilled Steak Spinach Salad • \$17.75

Grilled Flat Iron Steak with Green Onion Vinaigrette, Mushrooms, Red Onions, Avocado, Tomatoes and Blue Cheese

### Classic Tossed Caesar Salad • \$13.00

Grilled Chicken Breast • +\$2.00

Fried or Grilled Gulf Shrimp • +\$5.00

Grilled or Baked Salmon • +\$8.00

### Gulf Shrimp and Fruit Salad • \$17.25

Served on a Bed of Mixed Greens with Sauce Rémoulade

## SIDES

Mashed Potatoes \$2.00

Asparagus \$4.00

Beans \$3.00

Roasted Potatoes \$1.50

Broccoli and Carrots \$4.00

Sautéed Mushrooms \$2.00

Steamed Veggies Variety \$4.50

# LUNCH PACKAGES

## CITY CLUB TRIO

Cup of Soup

Half Sandwich

~ CHOICE OF ~

*(Apple, Raspberry or Ham & Cheese Panini  
Pimento Cheese or Tuna or Egg or Chicken Salad)*

Fruit Cup

~ OR ~

Cup of Soup

Chicken or Tuna or Shrimp Salad

*(Served on a bed of Lettuce)*

Fruit Cup

\$17

## ENTRÉES

ALL LUNCH ENTRÉES ARE PAIRED WITH A STARCH AND VEGETABLE. CITY CLUB HOUSE SALAD, BREAD SERVICE, COFFEE AND TEA.

### 4-oz. Tenderloin of Beef with Marchand de Vin • \$24.50

### Gulf Fish with Sauce Meunière • \$22

Crabmeat • +\$7.00

### Gulf Fish Amandine • \$24

### Seafood Crepes • \$11

A pair of Crepes stuffed with Crawfish, Shrimp and Crabmeat

### Rosemary Lemon Chicken • \$17

Pan sautéed Chicken Breast, Roasted Garlic

### Chicken and Mushroom Crepes • \$17

Crepes stuffed with Chicken and Mushroom in a White Wine Crème Sauce

### Sautéed Chicken Breast with Roasted Garlic and Rosemary • \$18

### Vol-Au-Vent with Crawfish or Shrimp • \$17

White Wine Crème Sauce

### Blackened Gulf Fish with Herbed Butter • \$20.25

### Grilled Gulf Tuna Gremolata • \$28

Pine Nuts, Garlic, Lemon, and Parsley

### Chicken Picatta • \$16.75

Pan sautéed Breast of Chicken with Lemon Butter and Capers

### Grilled Chicken Breast Pontchartrain • \$17.50

A Grilled Boneless Chicken Breast topped with Crabmeat and Hollandaise

### Sliced Pork Loin with Golden Raisins • \$16

### Shrimp & Grits • \$12

### Organic Vegetable Plate • \$17.75

A selection of Organic produce from local farmers

## VERANDA LUNCH

Cup of Soup

### Signature City Club Salad of Tossed Greens

Roasted Shallot Dijon Vinaigrette

~ CHOICE OF ~

Shrimp Pasta

Gulf Fish Meunière

### Rosemary Chicken with Starch and Vegetables

4oz Filet with Starch and Vegetables

Grilled Steak Spinach Salad

Salmon on Bed of Greens

Grits and Grillades

Homemade Ice Cream

~ OR ~

Chess Pie

\$27

Note: All prices subject to change without notice. Additionally, a 20% service charge and current sales tax will be applied to all food and beverage.



# DINNER MENUS

## APPETIZERS

### Crabmeat Cocktail • \$15.25

A Martini Glass Topped with Jumbo Lump Crabmeat on a Bed of Tender Greens with Traditional Cocktail Sauce

### City Club Shrimp Cocktail • \$15.25

Chilled, Spicy Jumbo Shrimp served with Rémoulade and Cocktail Sauces

### Beef Tenderloin Carpaccio • \$13

Thin Sliced Tenderloin with Capers Berries and Shaved Parmesan

### Smoked Salmon • \$13

Thinly Sliced Atlantic Smoked Salmon with Capers, Onion and Chopped Eggs with Toast Points

### Asparagus Hollandaise • \$9.25

Steamed Asparagus with Herbed Hollandaise

### Baked Oysters Brandt (3 each) • \$9.00

### Escargot Bourguignonne • \$12

### Baked Stuffed Mushrooms with Louisiana Crawfish Tails • \$11

### Prime Beef Tartare • \$15.25

Capers, Red Onions and Chopped Parsley

### Tuna Tartare • \$14

### Fried Frog Legs, Creole Mustard Sour Cream • \$11.25

### Escargot • \$11.25

### Three Cheese Ravioli, Wild Mushroom Cream • \$8.25

## ENTRÉE SOUPS

### Louisiana Turtle Soup • \$7.00

### Cauliflower Velouté Sauce with Fried Crawfish • \$6.25

### Chicken and Sausage Gumbo • \$5.25

### Classic Vichyssoise • \$5.00

### Crawfish Bisque • \$7.00

### Duck and Andouille Gumbo • \$6.25

### Gazpacho • \$6.00

### Lobster Bisque • \$8.00

### Wild Mushroom Bisque • \$6.00

### German Potato and Leek • \$5.00

### Oyster and Artichoke • \$6.25

### Seafood Gumbo • \$6.25

### Chef Brandt's Soup of Fishes • \$8.00

### Shrimp and Corn Bisque • \$6.25

### Tomato Basil Soup • \$5.25

## SIDE SALADS

### Belgian Endive • \$6.00

### Signature City Club Seasonal Salad of Tossed Greens

Roasted Shallot Dijon Vinaigrette

### Wedge Salad • \$5.00

### Sensation Salad • \$3.00

### Warm Spinach Salad • \$6.00

Spinach leaves tossed in warm Bacon Dressing with Mushrooms, Onions and Egg

### Caesar Salad • \$3.00

## ENTRÉES

ALL DINNER ENTRÉES ARE PRICED TO INCLUDE A CITY CLUB HOUSE SALAD, BREAD SERVICE, COFFEE AND TEA.

### 6-oz. Tenderloin of Beef with Béarnaise Sauce • \$38

### 8-oz. Tenderloin of Beef with Béarnaise Sauce • \$41

### Add Sautéed Blue Crab \$8.00

### Chicken California Penne Pasta • \$20.25

Sun-dried Tomatoes, Goat Cheese and White Wine Cream Sauce

### Surf and Turf • \$44

4-oz. Filet with Marchand du Vin and Gulf Fish Meunière

### Filet Mignon with a Cold-Water Lobster Tail • \$52.00

Center cut 4-oz. filet of Beef served with a Lobster Tail

### Gulf Fish with Sauce Meunière • \$25.25

Add Jumbo Lump Crabmeat \$8.00

### Grilled Salmon with Mango Salsa • \$25

### Gulf Shrimp and Grits \$22.25

### 12-oz. Center Cut Pork Chop • \$29.25

A Center Cut Pork Chop Grilled and Topped with a Port Wine Sauce

### Mix Grill Trio • \$33.75

Beef, Chicken and Lamb with Chef's Signature Sauces

### Veal Picatta • \$27

Creamy Capers, Lemon, and Garlic

### Grilled Pompano • \$28.25

### Half Roast Duck • \$25.75

With Blueberry Demi-Glace

### Cold Water Main Lobster Tail • \$35

### Prime Rib • \$33.25

### Veal Oscar • \$37

Sautéed Blue Crab, Asparagus, and Hollandaise Sauce

### Veal with Morels • \$38

Morel Mushrooms, Cognac, and Cream Sauce

### Rack of New Zealand Lamb with Candied Garlic • \$37

### Airline Chicken Breast with Light Cream Herbed Mushroom Sauce • \$22

### Roasted Pork Loin topped with Steen's Cane Syrup • \$20.25

### Vegetable Lasagna • \$22

### Organic Vegetable Plate • \$21.75

Note: All prices subject to change without notice. Additionally, a 20% service charge and current sales tax will be applied to all food and beverage.





## DESSERT MENUS

**“Signature City Club” Bread Pudding with White Chocolate Bourbon Sauce • \$4.95**

**Caramel Custard • \$6.95**

**Vanilla Bean Crème Brûlée • \$6.95**

**Grand Marnier Chocolate Mousse • \$4.95**

**Chocolate Cake with Chambord Raspberry Coulis • \$5.95**

**Frosted Pecan Ball with Chocolate Dessert Sauce • \$6.95**

**Seasonal Berries with Crème Anglaise • \$8.00**

**Cheesecake with Praline Sauce • \$7.00**

**Bananas Foster Cheese Cake • \$6.95**

**Key Lime Pie • \$6.00**

**Chess Pie • \$8.00**

**Assorted Dessert Minis – Choice of 3 • \$5.95**

Cheesecake, Key Lime, French Silk, Chocolate Mousse, Pane Cotta, Chocolate Dipped Strawberries, Baklava or Cake Ball Truffles.

**Cream Cheese Filled Citrus Crepes with Fresh Berries Compote • \$5.95**

Crepes served with a Velvety Cream Cheese filling topped with Warm Berry Compote.

**Triple Chocolate Brownie with Vanilla Bean Ice Cream • \$5.95**

Homemade Brownie topped with a layer of Dark Chocolate Ganache and drizzled with White Chocolate topped off with Vanilla Bean Ice Cream.

## SPECIALTY DESSERTS

**FOR 6 OR MORE**

**Baked Alaska • \$9.95**

**New Orleans Style Bananas Foster • \$8.95**

**Cherries Jubilee • \$8.95**

**Ice Cream Cake Irma (3 day notice required) • \$7.95**

Layered Chocolate and White Cake with Vanilla Ice Cream, flavored with Rum and topped with a Chocolate Sauce.

**Soufflés • \$10.95**

Grand Marnier, Chocolate or Raspberry.

**Birthday Cakes (3 day notice required)**

**10" • \$60**

**12" • \$70**

*Bakery items available by special order - priced upon request*

# CORPORATE & PRIVATE EVENTS THAT WE REGULARLY HOST AT THE CITY CLUB INCLUDE:



A long dining table is set for a formal event. The table is covered with a light blue tablecloth featuring a subtle floral pattern. The table is set with white plates, silverware, and folded white napkins with green polka dots, secured with purple napkin rings. Several large floral centerpieces in dark vases are placed along the table, featuring pink and white flowers. The table is flanked by wooden chairs with patterned upholstery and purple sashes. The text "FLOOR PLANS" is overlaid in the center of the image.

# FLOOR PLANS

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# EVENT SPACES & CAPACITY

*From the productivity of a traditional breakfast meeting for six to a themed banquet for 400, at City Club you can create a meeting space and an environment that brings focus and energy to every gathering. Choose from more than 7,000 square feet of meeting and function space. Our on-site catering and conference service manager will tend to your every need and delight you in exceeding your expectations. While City Club offers numerous unique settings, meeting planners tell us that it is our food and staff that sets us apart from other locations. From arranging meeting space and customized menus to coordinating special events, our professional staff will create a seamless and memorable experience that your attendees will remember for years to come.*

	Room	Size (SF)	Seated Capacity	Reception Capacity
1	Entire First Floor	1,720	—	
1A	The Grill	561	56	100
1B	The Bar	452	—	30
1C	Card Room	204	8	—
1D	Guard Room	204	12	—
1E	Lipsey Room	400	24	—
2	Entire Second Floor	4,330	—	500
2A	Continental Room	1,498	130	250
2B	East Room	555	26	—
2C	Favre Room	172	8	—
2D	Garden Room	703	40	75
2E	Patio	480	30	45
2F	Veranda / Veranda Lounge	926	50	80
3	Entire Third Floor	1,392	—	80
3A	Baton Rouge Room	457	36	—
3B	Bailey Library	410	—	30
3C	Conference Room	525	28	—



## ◀ FIRST FLOOR

The perfect place to host a small professional gathering, happy hour, private dinner or small reception.

Combine the Grill with the Card and Guard rooms to create a relaxed, sophisticated environment for your personal and professional gatherings. The Lipsey Room is ideal for a small, seated dinner or private dining experience.

## SECOND FLOOR ▶

An awe-inspiring ballroom with perfect indoor and outdoor auxiliary spaces for all of your most important receptions, weddings and professional events.

Use the entire floor for your unparalleled wedding reception venue or use the Veranda, Garden or Patio areas for a special event or private dinner. The Second Floor offers countless set-up options and provides event coordinators with a variety of opportunities to create a unique, memorable event.



## ◀ THIRD FLOOR

A tailored space that is perfect for small professional gatherings, board meetings, executive retreats, corporate meetings or presentations.

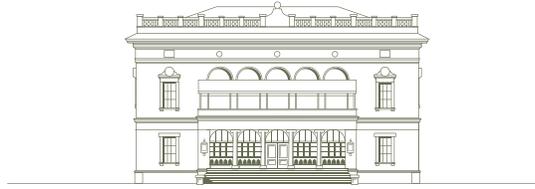
Use the Library and the Conference Room as an ideal place to host your professional colleagues or reserve the Baton Rouge room for a small private reception space or private dining room.





**ONE BENEFIT OF MEMBERSHIP IS NEVER HAVING TO WORRY ABOUT ROOM, FEES.**





**FOR MORE THAN 60 YEARS, THE CITY CLUB OF BATON ROUGE HAS BEEN THE PREMIER VENUE FOR LIFE'S MOST IMPORTANT AND MEANINGFUL EVENTS. FROM FORMAL WEDDINGS TO INTIMATE DINNERS, THE CLUB IS THE PERFECT SETTING FOR YOUR SPECIAL EVENT.**

*Our talented Culinary team, lead by Chef Brandt, will prepare the meal to your taste buds' delight as our first-class banquet service staff makes your guests feel like they are royalty. City Club of Baton Rouge is the perfect place to host or sponsor an event for your friends, family and co-workers. Let us do the work for you!*

*With its refined and sophisticated interior, the club features stunning 25-foot ceilings with antique brass chandeliers, coffered ceilings, floor-to-ceiling windows, dark mahogany woodwork, and beautiful oil paintings throughout. With the addition of the Garden Room and the Patio, the club can easily accommodate every need from intimate dinners for 8 to cocktail receptions for 400+ on the second level of the club.*

- Wedding Ceremonies
- Wedding Receptions
- Engagement Parties
- Baby/Bridal Showers
- Ladies' Luncheons
- Class Reunions
- Graduation Parties
- Corporate Meetings & Seminars
- Staff Appreciation
- Bar & Bat Mitzvahs
- Tea Parties
- Birthday Parties
- Cocktail Receptions
- Intimate Gourmet Dinners
- Anniversary Parties
- Holiday Celebrations
- Social Gatherings
- Formal Galas

