

RECEPTION MENU

CAPITAL CITY CLUB



RECEPTION MENU GUIDELINES

All food and beverage prices are subject to a 23% service charge and applicable taxes.

MENU SELECTIONS

All menu selections must be received a minimum of (14) days in advance.

DUE DATES

It is the responsibility of the member or host to provide a guaranteed number of guests by contacting the Catering Office. The final guaranteed number of guests is due (5) business days prior to the function for less than 100 guests and seven (7) business days for functions exceeding 100 guests.

If the final guarantee is not given, the Club will use the original estimated number of guests for preparation and billing purposes. If the actual number of guests exceeds the guarantee, an additional charge of 25% of the per-person price will be added for each additional guest, and a matching menu will not be guaranteed.

RECEPTION PACKAGES

Happy Hour

*Chef's Display Board:
Prosciutto, Salami, Pickled
Vegetables, Olives, Domestic
& Imported Cheese Display,
Jam & Toasted Baguette*

Choice of Two Passed Canapes

*Choice of Two
Hot Hors d'Oeuvres Items*

\$40.00 per person

**This package does not meet the
meal period minimum.
A room usage charge will apply.*

Peachtree Reception Package

*Choice of Two
Passed Canapes*

*Choice of Two
Hot Hors d'Oeuvres Items*

*Choice of One Specialty Station**

Assorted Mini Sweets

Coffee Station

\$60.00 per person

**Some stations require a chef-attended
fee of \$150.00*

Portman Reception Package

*Choice of Two
Passed Canapes*

*Choice of Two
Hot Hors d'Oeuvres Items*

*Choice of Two Specialty Stations**

Assorted Mini Sweets

Coffee Station

\$80.00 per person

**Some stations require a chef-attended
fee of \$150.00*

Please remember to add 23% service charge and 8.9% sales tax

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RECEPTION PACKAGES

(continued)

Add-On Options

Additional Passed Canape
each \$5.00 per person

Additional Hot Hors d'Oeuvres Item
each \$8.00 per person

Additional Station
each \$15.00 per person

Jumbo Shrimp Cocktail
\$4.00 per piece

Crab Claws
\$5.00 per piece

Oysters in the half shell: \$7.00 or
Shooters: \$5.00 per piece

CHOICE OF PASSED CANAPES

COLD

Sesame Tuna Spoon | DF, gf

Smoked Salmon on Potato Crisp

Roquefort Crostini, Honey

Bruschetta & Mozzarella Baguette

Compressed Watermelon & Feta | gf

Jumbo Lump Crab Salad | DF, gf
with Mango Jam +\$3

WARM

Pimento & Bacon Fritter

Spinach & Feta Spanakopita

Firecracker Shrimp | DF, gf

Beef Wellington

Truffle Mac & Cheese Bites

Mini Crab Cake +\$3

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HOT HORS D'OEUVRES

Spinach-Artichoke Dip

Pita Triangles

Fried Green Tomatoes | DF

Chowchow

Baked Brie with Fruit en Croûte

Southwestern Spring Rolls | DF

Sweet Chili

Truffle Croque Monsieur

Black Forest Ham

Corn & Chicken

Risotto Croquette

Southern Fried Chicken Tenders | DF

Honey Mustard

Shrimp & Lemon Grass Pot Stickers

Soy Dipping Sauce

Lime Cilantro Shrimp Skewer | DF, gf

BBQ Pulled Pork on Silver Dollar Rolls

Frankfurter in Puff Pastry

Dijon Mustard

Chicken Wellington

Tempura Lobster Bites | DF

Sweet Thai Chili Sauce +\$3

DISPLAY STATIONS

Biscuit Bar with Honey Ham

Beef Brisket, Jellies | DF

Mac 'n' Cheese Bar, Assorted Toppings

(Bacon, Chicken, Tomato, Chives)

Quinoa Bar, Chicken, Shrimp

and Vegetables | DF

Georgia Shrimp & Grits

Assorted Toppings

(Tomato, Cheddar, Bacon, Chives)

Beef Short Rib, Cheddar Mashed Potatoes | DF, gf

CHEF STATIONS

Chef Attendant Fee is \$150, per Chef

SMALL PLATES

Seared Scallops, Truffle Risotto | gf

Rosemary Quail Breast

on Sweet Potato Mash | gf

Crab & Lobster Cake on Bacon Polenta

Beef Short Rib on Sweet Potato Mash | gf

CARVED

Turkey Breast

Plum Jam & Silver Dollar Rolls

Herb Roasted Tenderloin of Beef

Horseradish Cream, Grain Mustard

Cabernet Sauce and Silver Dollar Rolls

Please remember to add 23% service charge and 8.9% sales tax

BAR MENU

CAPITAL CITY CLUB



BANQUET BAR SERVICES

All prices are subject to a 23% service charge, 8.9% sales tax, and 3% liquor tax.

For private banquet events, the Club provides one (1) bartender for every 75 guests.

Additional bartenders may be requested, at a charge of \$200 each.

If a bar is requested for fewer than 25 guests, a charge of \$200 will be applied.

CONSUMPTION BAR SERVICE

Consumption bars are billed “by the drink” based on the variance of inventory at the beginning and end of the event. Hosted consumption bars can include liquor charged by the fraction of the bottle, wines charged by the bottle, a variety of beers including non-alcoholic, soft drinks, juices, bottled water, mixers and garnishes. This style of service allows for the flexibility to limit products or mix tiers to your preference.

This style of bar service is appropriate for cocktail buffet receptions with guests on a flow, as well as arrival happy hours prior to a seated dinner.

Club Selections

Bottle - \$230

<i>Vodka</i>	Smirnoff
<i>Gin</i>	Beefeater
<i>Rum</i>	Bacardi
<i>Tequila</i>	Jose Cuervo Silver
<i>Bourbon</i>	1792 Small Batch
<i>Scotch</i>	Ballantines

Grand Selections

Bottle - \$250

<i>Vodka</i>	Tito's
<i>Gin</i>	Tanqueray
<i>Rum</i>	Mount Gay Silver
<i>Tequila</i>	1800 Silver
<i>Bourbon</i>	Fiddler
<i>Scotch</i>	Dewars

Premium Selections

Bottle - \$270

<i>Vodka</i>	Grey Goose
<i>Gin</i>	Bombay Sapphire
<i>Rum</i>	Pere Labat Rhum
<i>Tequila</i>	CCC Dobel
<i>Bourbon</i>	Maker's Mark
<i>Scotch</i>	Johnnie Walker Black
<i>Whiskey</i>	Crown Royal

Domestic Beer

12 oz. Bottle - \$6.00

SweetWater 420
Miller Lite

Imported Beer

12 oz. Bottle - \$7.00

Heineken
Corona Extra

Craft Beer

**Available Upon
Request \$8.00**

Soft Drink - \$2.50

Bottled Water - \$2.50

Perrier - \$4.00

Juice - \$3.50

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BANQUET BAR SERVICES

WINE SELECTIONS

Please speak with your catering contact for a current list of available products.

HOURLY PACKAGE BAR

Package bars allow for unlimited consumption, charged at a fixed price per guest, based on the length of time you have the bar open. This package includes a full selection of liquors, two red and two white wines, sparkling wine, choice of beers, all mixers, and appropriate garnishes. Please note that Hourly Package Bars require a minimum of 25 guests and does not include tableside wine service accompanying a seated lunch or dinner meal.

Club Selections	Grand Selections	Premium Selections
<i>Smirnoff Vodka, Beefeater Gin Bacardi Rum, Jose Cuervo Silver Tequila, 1792 Small Batch Bourbon, Ballantines Scotch</i>	<i>Tito's Vodka, Tanqueray Gin Mount Gay Silver Rum, 1800 Silver Tequila, Fiddler Bourbon Dewars Scotch</i>	<i>Grey Goose Vodka, Bombay Sapphire Gin, Pere Labat Rhum CCC Dobel Tequila, Maker's Mark Johnnie Walker Black Scotch Crown Royal</i>
2 Hours \$30 per guest	2 Hours \$35 per guest	2 Hours \$40 per guest
3 Hours \$40 per guest	3 Hours \$45 per guest	3 Hours \$50 per guest
4 Hours \$50 per guest	4 Hours \$55 per guest	4 Hours \$60 per guest
<i>Add'l. Hour \$6 per guest</i>	<i>Add'l. Hour \$8 per guest</i>	<i>Add'l. Hour \$10 per guest</i>

CASH(LESS) BAR SERVICE

Available upon request

A fee of \$250.00++ will be charged for each bar, which includes the set-up, virtual payment portal, bartender and cashier. One bar is required for every (100) one hundred guests.

Each bar is subject to \$100.00 sales minimum.

Please remember to add 23% service charge, 8.9% sales tax, and 3% liquor tax.