

CITY CLUB

FORT WORTH

WEDDING RECEPTIONS & SOCIAL EVENTS



The City Club of Fort Worth has three unique and elegant rooms to accommodate a variety of guest counts and a variety of event décor. Each of these rooms come with their own personality and aesthetics, and all offer the fabulous food and service that City Club Fort Worth is known for. The Ballroom is the largest of these rooms and showcases incredible natural lighting. It features ceiling to floor windows, stunning chandeliers, and plenty of mirrored surfaces to showcase food, flowers and guests. The Oak Room, the next size down, is an elegant oak paneled room, with a stunning built in oak bar, original art, and an old-world feel. The President's Room, great for more intimate events, is often used alongside the 4th Floor Gallery. The President's Room offers a more modern, light filled space, with access to a balcony for some incredible views of Bass Hall and downtown Fort Worth. These rooms can be used on their own, as separate cocktail hour spaces or even as a ceremony setting. You do not need to be a member to have an event here. But you will want to join after seeing the City Club's beautiful rooms, where the possibilities are endless and where you and your guests will have a memorable experience of a lifetime.

catering@cityclubfw.com

<https://www.cityclubfw.com>

Located in the Bank of America Tower
301 Commerce Street
Fort Worth, TX 76102
817-878-405

CITY CLUB

F O R T W O R T H

AMENITIES INCLUDED

- *9-hour total room rental. This includes a 4-hour guest event time, 4-hour set up time and 1-hour clean up time. Additional hours may be added for an overtime fee
- *Various table sizes and room configurations
- *In-house Chef and full culinary team & Beverage Director and bar options
- *Banquet Manager, servers and all staff needed to serve you and your guests
- *Guest tables, gift table, guest book table, cake tables & DJ table, black skirted staging and power for a band
- *Tasting for 2 people, for groups over 100 guests with a signed contract/deposit on hand
- *Choice of ivory or black floor length linens and napkins
- *Chivari chairs with ivory or black chair cushions
- *1 mirror & 3 votive candles per table to start your centerpiece
- *Unlimited use of dishes, glassware, flatware, and cloth napkins
- *Setup, breakdown, and cleanup of City Club equipment
- *Cake stands, cake cutting utensils, cake cutting services, toasting flutes
- *Easels for portraits, In-house directional posters, bar signage
- *Room diagramming and assistance with timeline creation & vendor selection
- *Parquet Dance Floor in a variety of sizes
- *Security
- * Covered Parking
- *Green Room(s) or storage for bands and other vendors as needed

**All room rentals will incur 8.25% sales tax

**All food and beverage items will incur 8.25% sales tax, and 23% service charge

4TH FLOOR CEREMONY



- *Room rental \$2500 Tuesday through Friday, \$2500 Saturdays
- *A Wedding Coordinator is required for all ceremonies booked at City Club
- *1 Hour of Rehearsal
- *Bridal Portrait Session
- *Gold Chivari Chairs
- *Use of Piano for Ceremony
- *Sign in Table, Gift Table, and Easels for Display
- *2 Dressing Rooms available all day from 8 am
- *Capacity: 225
- *Food and Beverage are separate pricing

CITY CLUB

FORT WORTH

THE BALLROOM



- *Room Rental \$2000 Tuesday through Thursday, \$4000 Fridays, \$5000 Saturdays
- *Capacity: 50 to 250 with a dance floor depending on configuration & setup needs
- * Food & Beverage min: Up to \$9500 plus service charge and sales tax
- *Additional cocktail space may be added for \$2000 plus sales tax

THE OAK ROOM



- *Room Rental \$2500 Tuesday through Thursday, \$3500 Fridays, \$4500 Saturdays
- *Capacity: 120 with a dance floor, 250 for cocktails only depending on configuration & setup needs
- *Food & Beverage min: Up to \$6000 plus service charge and sales tax
- *Can also be used as a ceremony space, or a separate cocktail hour space

CITY CLUB

FORT WORTH

THE PRESIDENT'S ROOM/4TH FLOOR GALLERY



- *Room Rental \$750 Tuesday through Thursday, \$1000 Fridays, \$2000 Saturdays
- *Capacity: 60 – 70 with a dance floor, 90 for cocktail set up depending on configuration & set up needs
- *Food and Beverage minimum: Up to \$65.00 per person plus sales tax and service charge

INTIMATE WEDDING CEREMONIES AND RECEPTIONS

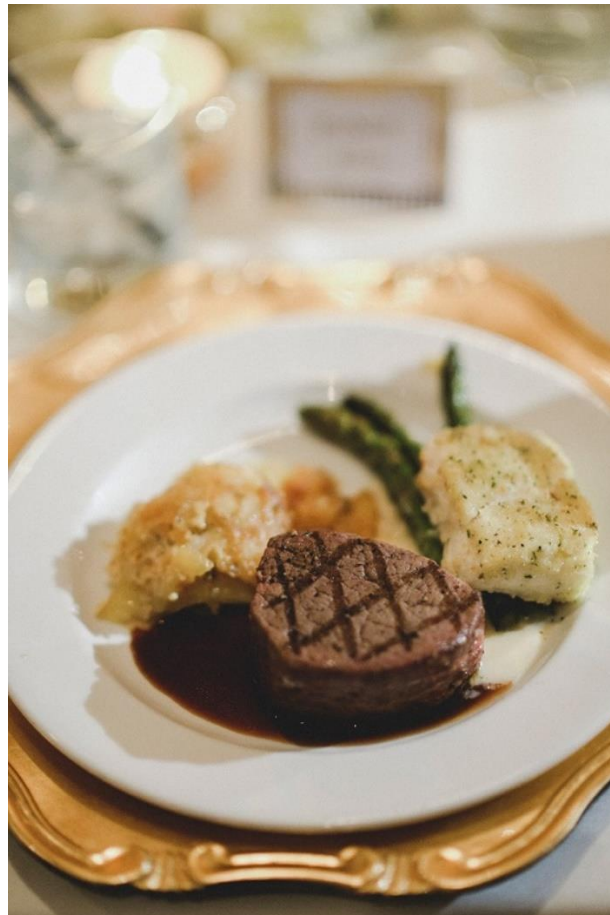
For Intimate events, please contact the Catering Sales Manager for a copy of City Club's Intimate Wedding Package.

APPOINTMENTS

We understand that the wedding planning process is exciting, but can also feel overwhelming at times. Please contact our Wedding Specialist to schedule an appointment, so she can alleviate your doubts and discuss your options within our space.

Kelly Norvell
knorvell@cityclubfw.com
www.cityclubfw.com
817-878-4051
 @cityclubfw

PLATED MENUS CITY CLUB FORT WORTH



HORS D'OEUVRES

VEGETABLE SAMOSA \$3.50

Mint Sauce

MINI CHICKEN QUESADILLA \$4.00

with Salsa

COCONUT SHRIMP \$4.50

with Orange Marmalade

MINI CRAB CAKE -- MARKET PRICE

with Citrus Aioli

SURF-N--TURF SKEWERS \$5.00

VEGETABLE SUMMER ROLLS \$5.00

with Sweet Chili Dipping Sauce

MAC & CHEESE BITES \$3.50

PETITE FRIED SPRING ROLLS \$3.25

with Sweet Chili Dipping Sauce

PHYLLO TRIANGLE \$4.00

Spinach, Feta and Red Pepper Coulis

TOMATO BASIL BRUSCHETTA \$4.00

with Aged Balsamic Vinegar

WHITE TRUFFLE HONEY AND WARM BRIE \$4.50

with Toasted Almonds in a Phyllo Cup

FRIED RISOTTO ARANCINI BITES \$5.00

Risotto and Mozzarella Fried in Panko

with Marinara Sauce

CHILLED SHRIMP SHOOTER \$4.25

Spicy Cocktail Sauce

HORS D'OEUVRES

BBQ BACON WRAPPED BRISKET \$4.25

GRILLED BEEF KABOBS \$4.00 ^{GF}
with Balsamic Glaze

MINI GRILLED QUAIL QUESADILLA \$4.00
with Spicy Tomato Salsa

FRENCH GARLIC SAUSAGE AND DIJON EN CROUTE \$3.75

BEEF EMPANADA \$4.00
with Guacamole Dollop

FILET MIGNON ON GARLIC TOAST \$5.00
with Creamy Horseradish

PETITE B.L.T. \$3.50
Bacon and Chiffonade of Lettuce in a Grape Tomato

CHICKEN EMPANADA \$4.00
with a Guacamole Dollop

ALMOND CRUSTED CHICKEN TENDERS \$4.00
with Buttermilk Blue Cheese

CHICKEN POTSTICKER \$3.50
with Plum Jam

CHICKEN & WAFFLE BITES \$5.00
with Candied Bacon

BACON WRAPPED SHRIMP \$3.50

CHILLED SHRIMP SHOOTER \$4.25
with Spicy Cocktail Sauce

All food and beverage will incur 8.25% sales tax and 23% service charge

PLATED DINNER MENUS

FIRST COURSE

SALADS

ARTISAN BLEND SALAD

Marinated Onions, Sliced Heirloom Tomatoes,
Herb Crostini, Shaved Parmesan Cheese
Ranch & Balsamic Dressings
\$10.00

CAESAR SALAD

Seasoned Croutons & Pecorino Cheese
Tuscan Caesar Dressing
\$10.00

TOSSED GARDEN SALAD

Cucumbers, Tomatoes, Shredded Carrots
Julienne Bell Peppers
Ranch & Balsamic Dressings
\$11.00

WEDGE OF ICEBERG LETTUCE

Hickory Smoked Bacon, Fried Onions,
Cherry Tomato Pico de Gallo
Chipotle or Regular Ranch Dressings
\$12.00

TRADITIONAL GREEK SALAD

Chopped Romaine, Kalamata Olives,
Feta Cheese, Cherry Tomatoes,
Cucumber, Red Onion, Garlic Pita Toasts
Oil & Vinegar
\$14.00

HARVEST SALAD

Diced Butternut, Mesclun, Red Oak,
Candied Pecans, Toasted Pumpkin Seeds
Sherry Vinaigrette
\$11.00

LOLA ROSA SALAD

Stilton Cheese, Caramelized Walnuts,
Roasted Pears
Sherry Vinaigrette
\$12.00

CAPRESE SALAD

Heirloom Tomatoes, Buffalo Mozzarella,
Fresh Basil, Fleur de Sel
Aged Balsamic Vinegar, Olive Oil
\$13.00

STRAWBERRY FIELDS SALAD

Field Greens, Brie, Strawberries, Pecans
Champagne Vinaigrette
\$11.00

SPINACH SALAD

Applewood Smoked Bacon Bits,
Mandarin Oranges, Toasted Almonds
Honey Balsamic Vinaigrette
\$12.00

PLATED DINNER MENUS

FIRST COURSE

APPETIZERS & SOUPS

PLATED APPETIZERS

HERB CRUSTED PORK TENDERLOIN

Truffle Risotto
\$16.00

PULLED SHORT RIB

on a Seared Corn Cake
Topped with Fried Leeks
\$15.00

JUMBO SHRIMP COCKTAIL

Remoulade, Cocktail Sauce, and Lemons
\$16.00

SMOKED SALMON

Parsley, Wedge of Boiled Egg, with Capers, and Lemons
Pumpernickel Bread
\$18.00

CITY CLUB BAKED CRAB CAKE

Mustard Butter Sauce and a Lemon Slice
Market Price

CHILLED SOUPS

GAZPACHO

Micro Cilantro, Sour Cream, and Crispy Tortillas
\$8.00

VICHYSSEOISE POTATO AND LEEK SOUP

\$9.00
With Jumbo Lump Crab
\$15.00

HOT SOUPS

FRENCH ONION SOUP

Provolone Cheese and Grilled French Bread
\$12.00

LOBSTER BISQUE

Cayenne Oil, Crème Fraiche
\$14.00
With Lobster Meat
\$19.00

FRESH TOMATO BASIL SOUP

Herbed Croutons
\$11.00

MANHATTAN CLAM CHOWDER

\$11.00

PUMPKIN BISQUE (SEASONAL)

with Crème Fraiche, and Sprinkled with Nutmeg
\$9.00

BUTTERNUT SQUASH SOUP

\$10.00

CHICKEN TORTILLA SOUP

Avocado, Grated Cheese, and Tortilla Strips
\$11.00

PLATED DINNER MENU ENTREES

ALL PLATED MENUS INCLUDE TEA, COFFEE, WATER
TWO SIDES AND ARTISAN BREAD AND BUTTER

FISH

BLACKENED OR GRILLED SALMON
\$33.00

FOUR SAUTÉED JUMBO PRAWNS
\$24.00

SEARED OR LEMON CRUSTED HALIBUT
Market Price

LEMON CRUSTED CHILEAN SEA BASS
City Club Signature Dish
Market Price

Sauce Choices for Fish Entrees:
Beurre Blanc, Chive Cream, Lemon Butter

SWEET BOURBON GLAZED SALMON
with Sweet Bourbon Sauce
\$33.00

PORK

GRILLED PORK LOIN CHOP
Mango and Corn Relish
\$38.00

PEPPER CRUSTED PORK TENDERLOIN MEDALLIONS
Mushroom Gravy
\$38.00

BEEF

6 OZ. BRAISED BEEF SHORT RIB
\$40.00

6 OZ. SEARED OR GRILLED FILET MIGNON
\$54.00 With Shrimp \$59.00

BEEF

PRIME NY STRIPLOIN
\$45.00

With Shrimp
\$49.00

6 OZ. BEEF WELLINGTON
\$57.00
Sauce Options for Beef Entrées:
Demi-Glace, Balsamic Demi, Au Jus

GAME MEAT

3 BONE-IN COLORADO LAMB CHOPS
Mint Sauce
\$48.00

POULTRY

ROASTED GARLIC CHICKEN BREAST
\$27.00

ROSEMARY ROASTED CHICKEN BREAST
\$28.00

BLUE CHEESE CRUSTED CHICKEN BREAST
\$30.00

BOURSIN STUFFED CHICKEN BREAST
\$32.00
Sauce Option for Poultry Entrées:
Chardonnay Butter, Demi-Glace, Garlic Cream

CHICKEN EN CROUTE

Stuffed with Roasted Fennel and Tarragon
Demi-Glace Sauce
\$36.00

All food and beverage will incur 8.25% sales tax and 23% service charge

PLATED DINNER MENU SIDES

Vegetables are also available steamed & seasoned

VEGETABLES

CARAMELIZED ZUCCHINI WITH SAUTÉED ONIONS

SAUTÉED ASPARAGUS

HARICOT VERTS ALMONDINE

SAUTÉED BROCCOLI

GARLIC & WHITE WINE MUSHROOMS

MIXED GRILLED SEASONAL VEGETABLES

VEGETABLE RATATOUILLE

HONEY DILL GLAZED CARROTS

BALSAMIC ROASTED BRUSSELS SPROUTS
With Pearl Onions & Pancetta

STARCHES

BOURSIN OR GARLIC MASHED POTATOES

ROASTED POTATO WEDGES
with Bacon and Caramelized Onion

THREE CHEESE AU GRATIN POTATOES

HERBED RISOTTO

TRADITIONAL RICE PILAF

TWICE BAKED POTATOES

WHIPPED SWEET POTATOES

MAC AND CHEESE
Applewood Smoked Bacon & Onions

PLATED DINNER MENUS

DUET

GRILLED 6 OZ. FILET MIGNON & 2 GARLIC JUMBO PRAWNS
Herbed Demi-Glace
\$60.00

FILET MIGNON OSCAR ^{GF}
Topped with Asparagus Spears, and Salmon and Crab Stuffing
Béarnaise Sauce
\$62.00

SUNFISH OSCAR ^{GF}
Topped with Asparagus, and Salmon and Crab Stuffing
Béarnaise Sauce
\$40.00

GRILLED 5 OZ. FILET MIGNON AND SEARED 3 OZ. TUSCAN CHICKEN BREAST ^{GF}
Herbed Demi-Glace
\$54.00

GRILLED 5 OZ. FILET MIGNON AND GRILLED 3 OZ. SALMON
Rosemary Demi-Glace
\$58.00

GRILLED 5 OZ FILET MIGNON AND LEMON CRUSTED 3 OZ. HALIBUT
Beurre Blanc Sauce
Market Price

CHILDREN'S DINNER MENU

AGES 3-12

ONE CHOICE PER EVENT

HOME BATTERED CHICKEN TENDERS

GRILLED CHEESE SANDWICH

GRILLED CHICKEN BREAST ^{GF}

HAM AND CHEESE SANDWICH

PICK TWO SIDES FOR THE ABOVE ENTREES:

French Fries

Buttered Broccoli ^{GF}

Mashed Potatoes ^{GF}

Honey Carrots ^{GF}

Cup of Fresh Fruit ^{GF}

Sliced Apples ^{GF}

FETTUCCINI ALFREDO WITH CHICKEN

SPAGHETTI AND MEATBALLS

\$20.00 Per Dinner Plate

DESSERT

ICE CREAM SCOOP ^{GF}

Vanilla or Chocolate

With Chocolate Sauce and/or Whipped Cream

\$6.00

All food and beverage will incur 8.25% sales tax and 23% service charge

PLATED DESSERTS

CAKES

CHOCOLATE MOLTEN TOWER

Chocolate Cake with a Warm Fudge Center

\$13.00

GERMAN CHOCOLATE CAKE

Fresh Strawberries

\$10.00

CLASSIC CARROT CAKE

\$10.00

WHITE CHOCOLATE MOUSSE

Almond Sponge, Raspberry Jam Layer

\$10.00

TRIPLE CHOCOLATE MOUSSE CAKE

Ganache & Mousse Layers Iced with Chocolate Ganache

\$10.00

CHOCOLATE CARAMEL CRUNCH CAKE

Chocolate, Caramel Feuilletine, Chocolate Pearls

\$10.00

NY STYLE CHEESECAKE

Raspberry Sauce

\$10.00

FLOURLESS CHOCOLATE CAKE

Chocolate Sauce and Fresh Raspberries

\$10.00

ITALIAN CREAM CAKE

Fresh Strawberries

\$10.00

BLACK FOREST CAKE

\$10.00

STRAWBERRY SHORTCAKE

with Fresh Strawberries, Coated in Cake Crumbs

\$10.00

MEXICAN CHOCOLATE CAKE

Spiced Ganache Filling with Hazelnuts and Cinnamon

\$10.00

TRES LECHE CAKE

Vanilla Milk-Soaked Sponge with Caramel Layer

\$10.00

RED VELVET CAKE

\$10.00

STRAWBERRY SWIRL CHEESECAKE

\$10.00

PIES

PECAN - \$10.00

CHOCOLATE CREAM - \$10.00

CHERRY - \$10.00

CARAMEL APPLE - \$10.00

KEY LIME - \$10.00

BOURBON PECAN PIE - \$10.00

All food and beverage will incur 8.25% sales tax and 23% service Charge

PLATED PLANT-BASED MENUS

*Please inquire about adding one or more of these items
to a custom buffet*

THESE MENU ITEMS ARE ALL VEGAN, VEGETARIAN, GLUTEN FREE, NUT FREE, AND DAIRY FREE

LASAGNA

Plant-Based Lasagna Pasta,
Vegetables (Carrots, Onions, Broccoli, Mushrooms)
with a Red Bell Pepper Marinara Sauce

PAN SEARED FONDANT POTATOES

Sauteed Mushrooms, Candied Baby Carrots, Truffle Pea Au Jus

EGGPLANT PARMESAN NAPOLEON

Roasted Tomatoes, Vegan Mozzarella Cheese
Chunky Tomato Sauce

BALSAMIC ROASTED BEETS AND MUSHROOMS

Puréed, and Crispy Celery Root

FETTUCCINE PRIMAVERA

Plant-Based Fettuccini Pasta
Grilled Mixed Vegetables with Pesto Sauce

CHILI ROASTED CAULIFLOWER

Sweet Potato Puree with
Parsley Salad, and Wild Rice Popcorn

CREAMY POLENTA

with Grilled Yellow Squash, Zucchini, Asparagus,
Red Bell Pepper, and Gremolata

*All entrees are \$36.00++

*All food and beverage will incur 8.25% sales tax and 23% service Charge

BUFFET & STATION MENUS

CITY CLUB FORT WORTH



CUSTOM BUFFET & STATION OPTIONS

Please let us help you with quantities and pricing when designing your own buffet

QUESADILLA BAR

Beef, Chicken, and Cheese Quesadillas with Assorted Toppings to Include:
Homemade Salsa, Guacamole, Cheese, Onions, Jalapenos, and Pico de Gallo
\$14.00 per person

ANTIPASTO STATION

Artichokes, Roasted Red Peppers, Grilled Asparagus, Roasted Tomatoes,
Marinated Olives, Bocconcini Mozzarella, Garlic Crostini's, and French Bread
\$13.00 per person

FARMERS MARKET

Carrot Sticks, Cherry Tomatoes, Cucumber, Red Bell Pepper, and Broccoli
with Ranch and Bleu Cheese Dip, Cheddar, Swiss, Pepper Jack, Boursin, Brie, and Smoked Gouda Cheese, Baguettes,
Crackers and Lavosh, Grapes, and Berries
\$12.00 per person
Add Baked Brie En Croute with Walnuts and Roasted Pears for \$80.00

THE GRAZING STATION

Artichokes, Roasted Red Peppers, Grilled Asparagus, Roasted Tomatoes, Marinated Olives,
Garlic Crostini's, Lavosh, Assorted Gourmet Crackers,
Grapes, Seasonal Berries,
White Cheddar, Pepper Jack, Boursin, Smoked Gouda, Brie, and Swiss
Chef's Choice of Assorted Cured Meats
\$18.00 per person

GOURMET CHEESE DISPLAY

Saint-Andre Aged Cheddar, Smoked Gouda, Blue Stilton, Sourdough, French Bread, Pumpernickel,
Assorted Gourmet Crackers, and Lavosh, Grapes, Walnuts, and Fig Jam
\$12.00 per person

JUMBO SHRIMP COCKTAIL STATION ^{GF}

Served with Spicy Cocktail Sauce and lemons Over Ice
\$14.00 per person (3 Pieces per person)

MUNCHIE STATION

Traditional Hummus, Olive Tapenade, Hot Parmesan Artichoke Dip, Chicken Jalapeno Dip,
Guacamole and Salsa, with Tortilla Chips, Pita Bread, and Crostini's
\$13.00 per person

RAW SEAFOOD BAR – PLEASE INQUIRE

Oysters on Half Shell, Peeled Shrimp, Cocktail Sauce, Lemons,
Tabasco, Horseradish, and Saltine Crackers
Market Price- Add Crab Claws- Market Price

CUSTOM BUFFET & STATION OPTIONS

SUSHI STATION – PLEASE INQUIRE

Spicy Shrimp Rolls, Salmon Tempura Rolls, Vegetable Rolls,
California Rolls with Crab, and Tuna Nigiri

CAVIAR BAR – PLEASE INQUIRE

Choice of American Paddlefish, Yellowstone River, or North Star Caviar
with Blinis, Potato Cakes, and Sour Cream
Market Price

AVOCADO STATION ^(GF)

Whole Avocado Split & Pitted,
Applewood Smoked Bacon, Chopped Olives, Pico de Gallo, Sour Cream,
Zesty Black Bean & Smoked Corn Salsa, Jicama Slaw,
Mache Lime Remoulade, and Chipotle Ranch
\$16.00 per person

FLATBREAD PIZZA STATION

Margherita, Meat Lover's, and Grilled Vegetable
\$14.00 per person
(20 or more people)

SOUTHERN STATION

Chicken Fried Chicken Breast
Gravy, Yukon Potato Hash, Sticky Bacon, Rainbow Slaw
Served with: Mini Spicy Corn & Jalapeno Biscuits
\$16.00 per person

STREET TACO STATION

Carne Asada, Grilled Fish, and Cilantro Shredded Chicken
Toppings to include Black Beans, Grilled Onions, Monterrey Jack Cheese,
Pico de Gallo, Guacamole, Cilantro, Chiffonade Lettuce,
Sour Cream, and Assorted Salsas
Warm Flour Tortillas
\$16.00 per person

SALADS

BABY WEDGE SALAD

Hickory Smoked Bacon, Cherry Tomato Pico de Gallo, and Fried Onions
Served with Chipotle Ranch Dressing
\$8.00

TRADITIONAL GREEK SALAD IN A MARTINI GLASS

Chopped Romaine, Kalamata Olives, Feta Cheese, Cherry Tomatoes, Cucumbers,
Red Onions, Oil & Vinegar, and Garlic Pita Toasts
\$10.00

All food and beverage will incur 8.25% sales tax and 23% service charge

CUSTOM BUFFET & STATION OPTIONS

TOSSED GARDEN SALAD ^{GF}

Cucumbers, Tomatoes, Shredded Carrots, Julienne Bell Peppers
Ranch & Balsamic Vinaigrette
\$9.00

ARTISAN BLEND SALAD

Marinated Onions, Sliced Baby Heirloom Cherry Tomatoes, Herb Crostini
Ranch & Balsamic Vinaigrette
\$8.00

HARVEST SALAD ^{GF}

Diced Butternut, Mesclun, Red Oak, Candied Pecans, Toasted Pumpkin Seeds
Sherry Vinaigrette
\$10.00

CAPRESE SALAD ^{GF}

Heirloom Tomatoes and Buffalo Mozzarella, Fresh Basil, Fleur de Sel
Aged Balsamic Vinegar, Olive Oil
\$11.00

MINI CAESAR SALAD

Seasoned Croutons, Pecorino Cheese, Tuscan Caesar Dressing
Served in a Parmesan Cheese Basket
\$14.00

STRAWBERRY FIELDS SALAD

Field Greens, Brie, Strawberries, Pecans
Champagne Vinaigrette
\$9.00

SPINACH SALAD

Applewood Smoked Bacon Bits, Mandarin Oranges, Toasted Almonds
Honey Balsamic Vinaigrette
\$9.00

ENTREES--BEEF

HERB CRUSTED INSIDE ROUND OF BEEF* ^{GF}

Rosemary Mustard, Creamy Horseradish Sauce, Au Jus, Potato Rolls
Market Price

SLICED BEEF STRIPLOIN ^{GF}

Rosemary Mustard, Creamy Horseradish Sauce, Au Jus, Potato Rolls
Market price

All food and beverage will incur 8.25% sales tax and 23% service charge

* Carving attendant fee required \$125

CUSTOM BUFFET & STATION OPTIONS

BEEF TENDERLOIN TIPS ^{GF}

Spinach, Feta, Sundried Tomatoes with Tomato Basil Sauce
\$17.00 per person

PRE-SLICED TENDERLOIN OF BEEF

Creamy Horseradish Sauce and Rosemary Mustard, with Potato Rolls
Market Price - Served at Room Temperature

PRIME RIB*

Jumbo Onion Rings, Ancho Chili Mustard, Creamy Horseradish Sauce, and Dollar Potato Rolls
Market Price

ENTRÉES -- POULTRY

CHICKEN SCALOPPINI

White Wine and Caper Sauce
\$13.00 per person

NAPA ROASTED CHICKEN BREAST ^{GF}

with Artichokes in a Creamy White Wine Sauce
\$13.00 per person

ROASTED GARLIC CHICKEN ^{GF}

Chardonnay Butter Sauce
\$11.00 per person

QUARTER ROASTED CHICKEN ^{GF}

Lemon & Oregano, Topped with Sun-Dried Tomatoes
\$10.00 per person

ENTRÉES -- FISH

BAKED SNAPPER ^{GF}

Wine and Herb Sauce
\$15.00 per person

CEDAR PLANK ROASTED SIDE OF SALMON*

Caramelized Fennel, Tarragon Mayonnaise, and Honey Dill Dressing
Lavosh Crackers
\$16.00 per person

SWEET BOURBON GLAZED SALMON

Sweet Bourbon Sauce
\$12.00 per person

All food and beverage will incur 8.25% sales tax and 23% service charge

* Carving attendant fee required \$125

CUSTOM BUFFET & STATION OPTIONS

ENTRÉES -- PORK

PORK SCALOPPINI

White Wine and Caper Sauce

\$10.00 per person

ROASTED PORK LOIN* (GF)

Apple-Onion Marmalade, and Grain Mustard

Silver Dollar Rolls

\$11.00 per person

*Carving Attendant Fee Required \$125.00

SIDES

RICE PILAF

with Chorizo, Pancetta, and Chives

\$5.00 per person

LEMON LIME

OR HERBED RISOTTO

\$5.00 per person

POTATO AND MUSHROOM GRATIN (GF)

\$5.00 per person

BOURSIN OR GARLIC MASHED POTATOES

\$5.00 per person

3 CHEESE AU GRATIN POTATOES

\$5.00 per person

WEDGE POTATOES

Roasted with Onion and Bacon

\$5.00 per person

MIXED GRILLED SEASONAL VEGETABLES (GF)

\$5.00 per person

VEGETABLE RATATOUILLE (GF)

Mixed Fresh Vegetables with Onion, Garlic, and a Tomato Base

\$5.00 per person

ROASTED OR GRILLED ASPARAGUS (GF)

\$6.00 per person

CUSTOM BUFFET & STATION OPTIONS

DICED CARAMELIZED ZUCCHINI ^{GF}

\$5.00 per person

RED POTATO HALVES ^{GF}

with Cilantro Pesto

\$5.00 per person

ADDITIONAL SIDES & ACTION STATIONS

CLASSIC ALFREDO

Butter, Garlic, and Cream Tossed with Parmesan Cheese
on Bowtie, Penne, or Rotini Pasta

\$7.00 per person

Add Chicken for an additional \$8.00 per person

MACARONI & CHEESE STATION

(With Attendant)

Served in Individual Dishes or Martini Glasses

Toppings to Include: Jalapenos, Applewood Smoked Bacon Bits, Chives, Fried Onions, and Broccoli Florets

\$12.00 per person - Add Lobster for an additional \$10.00 per person

CHILLED MARINATED VEGETABLE STATION

Marinated Zucchini, Yellow Squash, Red Bell Peppers,
Asparagus, and Carrots

Displayed on White Platters

\$11.00 per person

MARTINI MASHED POTATO BAR ^{GF}

OR

BAKED POTATO BAR

(With attendant)

Cheddar Cheese, Chives, Applewood Smoked Bacon Bits, Pico de Gallo,

Sour Cream, Chorizo, and Sautéed Mushrooms

\$12.00 per person

PASTA STATION

Penne and Bowtie Pastas

Roma Tomato Basil Sauce, Basil Pesto Cream Sauce, and Classic Alfredo Sauce

Toppings include: Grated Parmesan Cheese, Chopped Tomatoes, and Steamed Vegetables

\$12.00 per person

Add Chicken for an additional \$8.00 per person

Add Shrimp for an additional \$9.00 per person

CUSTOM BUFFET & STATION OPTIONS

DESSERT STATIONS

BROWNIE BAR

Fudge Brownies and Blondie Brownie Squares,
Chocolate Sauce, Raspberry Sauce, and Caramel Sauce,
Cherries, Nuts, and Whipped Cream
\$7.00 per person
Add Ice Cream for an additional \$3.00 per person
Vanilla or Chocolate (with Attendant)

TRIO OF MINI DESSERTS

Red Velvet, Italian, Carrot Cake, Tiramisu, Chocolate Marquis, Cake Pops, Rocher, Flourless Chocolate Cake, Éclair, Cream Puff, Chocolate Caramel Crunch, Raspberry Tart, Chocolate Caramel Tart, Lemon Meringue Tart, Pecan Diamonds
Pick 3 - \$10.00
Minimum of 20 Guests Required

PIE DISPLAY

Choose from Lattice-Top Apple, Cherry, Pecan,
Chocolate Cream, Coconut Cream, Lemon Meringue,
(Please inquire for whole pie pricing)

CAKE AND OTHER DESSERTS

Please inquire for cake varieties and whole cake pricing.
Please inquire about individual Mini Pies, Cookie Assortments, Pecan Bars,
and other specialty dessert items.

HEAVY HORS D'OEUVRE STATIONS

SOUP SHOOTERS

CHILLED GAZPACHO (COLD) ^{GF}
\$3.00

VICHYSOISE (POTATO AND LEEK SOUP) WITH BACON ^{GF}
(Warm or Cold)
\$4.50

TOMATO BASIL SOUP (WARM) ^{GF}
\$4.00

ROASTED PUMPKIN SOUP (WARM) ^{GF}
Cinnamon Crème Fraiche
\$3.00

All food and beverage will incur 8.25% sales tax and 23% service charge

HEAVY HORS D'OEUVRE STATIONS

SLIDERS

GRILLED CHICKEN SLIDER \$4.00
Peach Chutney on Sundried Tomato Roll

CAPRESE SLIDER \$3.75
Heirloom Tomato, Mozzarella, and Pesto Sauce on Sourdough Roll

MINI BEEF TENDERLOIN SLIDER \$6.00
Horseradish Cream on Potato Roll

CHEESEBURGER SLIDER \$5.00
Lettuce, Tomato, Mayonnaise, Pickle Garnish on Potato Roll

FRIED CHICKEN BUTTERMILK BISCUIT SLIDER \$5.00
Home Style Gravy

CURRIED PORK TENDERLOIN SLIDER \$4.75
Apple Slaw, Peanut Sauce on Potato Roll

CRAB CAKE SLIDER MARKET PRICE
Jumbo Lump Crab Cake, Sliced Tomatoes and Remoulade on Challah Roll

CHICKEN AND BISCUIT SLIDER \$4.00
Honey Butter

HEAVY HORS D'OEUVRE STATIONS

TOMATO BASIL SOUP IN DEMITASSE CUP
Served with Grilled Sharp Cheddar Cheese Sandwich Sticks
\$6.00

MINI CHICKEN POT PIE
Puff Pastry, Diced Chicken, Mixed Vegetables in a Cream Sauce
\$7.50

SAFFRON SHRIMP ^{GF}
Baby Mesclun Salad Wrapped in Cucumber, Lime Aioli
\$9.00

STEAK DIANE ^{GF}
Beef Tenderloin Medallions, Horseradish Potatoes, Brandy Mushroom Sauce
\$11.00

AVOCADO MINI PLATE
Avocado Halves Stuffed with Your Choice of Chicken Salad, Shrimp Salad, or Asian Beef Salad
\$10.00

All food and beverage will incur 8.25% sales tax and 23% service charge

LATE NIGHT BITES

PRICED PER PERSON

QUESO BAR

Smoky Chipotle Queso Fundido, Queso Jalapeno, Queso Blanco,
Chopped Jalapeno, Pico de Gallo, Chorizo, Fresh Salsa, Tortilla Chips
\$9.00 per person

BACON WRAPPED JALAPENO WITH CHEESE
\$3.00

PIGS IN A BLANKET
\$3.00

SAUSAGE, EGG, AND CHEESE ON A BISCUIT
\$4.00

TOMATO BASIL SOUP SHOOTER WITH MINI GRILLED CHEESE GARNISH
\$4.00

CHEESEBURGER SLIDERS
\$6.00

Lettuce, Tomato, Mayonnaise, Pickle Garnish on Potato Roll

GOURMET PEANUT BUTTER AND JELLY SANDWICHES
\$2.25

BREAKFAST TAQUITOS WITH SALSA
\$3.00

CHICKEN AND BISCUIT WITH HONEY BUTTER
\$5.00

WARM CHOCOLATE CHIP COOKIES AND MILK SHOOTER
\$4.00

All food and beverage will incur 8.25% sales tax and 23% service charge

WEDDING PACKAGES CITY CLUB FORT WORTH



WEDDED BLISS PACKAGE

PASSED HORS D'OEUVRES

ALMOND CRUSTED CHICKEN TENDER
with Buttermilk Blue Cheese

FRENCH GARLIC SAUSAGE
En Croute

FOOD STATIONS

CHEESE DISPLAY
Chef's Selection of Domestic & Imported Cheeses,
Assorted Gourmet Crackers, Crostini, and Lavosh
Fresh Berries and Grapes

CAESAR SALAD
Romaine Lettuce, Pecorino Cheese,
Garlic Croutons, and Homemade Dressing

ROASTED GARLIC CHICKEN ^{GF}
Chardonnay Butter Sauce

BEEF TENDERLOIN TIPS ^{GF}
Spinach, Feta, Sundried Tomatoes,
with Tomato Basil Sauce

MIXED GRILLED SEASONAL VEGETABLES ^{GF}

CLASSIC ALFREDO
Butter, Garlic, and Cream tossed with Parmesan Cheese

ASSORTED ROLLS AND BUTTER

WATER, ICED TEA, REGULAR AND DECAFFEINATED COFFEE

\$49.50 PER PERSON

All food and beverage will incur 8.25% sales tax and 23% service Charge

MATCH MADE IN HEAVEN PACKAGE

PASSED HORS D'OEUVRES

PETITE B.L.T. ^{GF}

Cherry Tomato Stuffed with Chiffonade Lettuce,
Bacon Crumbles and Herb Mayonnaise

GRILLED BEEF KABOB

Balsamic Glaze

CHILLED SHRIMP SHOOTER ^{GF}

with Cocktail Sauce

FOOD STATIONS

FARMERS MARKET

Carrot Sticks, Cherry Tomatoes, Cucumber, Red Bell Pepper and Broccoli with Ranch
and Bleu Cheese Dip, Cheddar, Swiss, Pepper Jack, Boursin, Brie, and Smoked Gouda Cheese,
Baguettes, Crackers and Lavosh, Grapes, and Berries

SALAD STATION

Tossed Garden Salad with Bacon Bits, Tomatoes, Cucumbers,
Cheddar Cheese, Marinated Onions, and Herbed Croutons
Ranch and Balsamic Vinaigrette

MARTINI MASHED POTATO BAR

OR

BAKED POTATO BAR ^{GF}

Toppings to Include:

Cheddar Cheese, Chives, Bacon Bits, Pico de Gallo,
Sour Cream, Chorizo, Sautéed Mushrooms

HERB CRUSTED INSIDE ROUND OF BEEF * ^{GF}

Served with Rosemary Mustard and Creamy Horseradish Sauce

CHICKEN SCALOPPINI ^{GF}

White Wine and Caper Sauce

ASSORTED ROLLS AND BUTTER

WATER, ICED TEA, REGULAR AND DECAFFEINATED COFFEE

\$64.00 PER PERSON

Packages may be customized

*Carving Attendant Fee Required \$125.00

All food and beverage will incur 8.25% sales tax and 23% service charge

ROMANCE & RITZ PACKAGE

PASSED HORS D'OEUVRES

MINI GRILLED QUAIL QUESADILLA

WHITE TRUFFLE HONEY & WARM BRIE

With Toasted Almonds in a Phyllo Cup

BACON WRAPPED SHRIMP

FOOD STATIONS

SHRIMP COCKTAIL STATION ^{GF}

Served with Spicy Cocktail Sauce and Lemons Over Ice

THE GRAZING STATION

Artichokes, Roasted Red Peppers, Grilled Asparagus, Roasted Tomatoes, Marinated Olives,
Garlic Crostini's, Lavosh, Assorted Gourmet Crackers, Grapes, Seasonal Berries,
White Cheddar, Pepper Jack, Boursin, Smoked Gouda, Brie, Swiss Cheese
Chef's Choice of Assorted Cured Meats

GREEK SALAD MARTINI

Kalamata Olives, Feta Cheese, Cherry Tomatoes,
Bell Peppers, Cucumbers, and Onions
Oil and Vinegar
Garlic Pita Toast

HERB CRUSTED INSIDE ROUND OF BEEF * ^{GF}

Creamy Horseradish, Rosemary Mustard, Silver Dollar Rolls

ROASTED GARLIC CHICKEN BREAST ^{GF}

Chardonnay Butter Sauce

ROASTED GARLIC AND PARMESAN WHIPPED POTATOES ^{GF}

CARAMELIZED ZUCCHINI & ONION ^{GF}

ASSORTED ROLLS AND BUTTER

WATER, ICED TEA, REGULAR AND DECAFFEINATED COFFEE

\$69.00 PER PERSON

Packages may be customized

*Carving Attendant Fee Required \$125.00

All food and beverage will incur 8.25% sales tax and 23% service charge

BAR & BEVERAGE MENUS CITY CLUB FORT WORTH



BEVERAGE SELECTIONS

Soft Drinks	\$4.00
Perrier, Bottled Water, Topo Chico	\$4.00
Assorted Juices	\$4.00
Non-Alcoholic Beer or Wine (on Request)	
Non-Alcoholic Mocktail (Variety of choices)	\$6.00
Fruit Punch (per gallon)	\$40.00
Lemonade (per gallon)	\$40.00
Coffee (regular/decaf per gallon)	\$45.00 (Coffee is included with full meal)
Iced Tea (per gallon)	\$45.00 (Tea is included with full meal)

BAR SELECTIONS

WINE AND CHAMPAGNE PER BOTTLE

HOUSE WINES	Decoy by Duckhorn Chardonnay	\$40.00/bottle
	Decoy by Duckhorn Merlot	\$40.00/bottle
SPARKLING WINES	Mas Fi, Brut Cava, Spain	\$40.00/bottle

PREMIUM WINE LIST AVAILABLE UPON REQUEST

HOUSE BAR	\$10.00
Smirnoff Vodka, Jim Beam Whiskey, Seagram's Gin, Jose Cuervo Gold Tequila, Bacardi Gold Rum, Cutty Sark Scotch	

PREMIUM BAR	\$12.00
Tito's Vodka, Jack Daniels Whiskey, Bombay Gin, Jose Cuervo Silver Tequila, Bacardi Silver Rum, Dewar's Scotch	

BAR UPGRADE OPTIONS	\$14.00
Grey Goose Vodka, Ketel One Vodka, TX Whiskey, Makers Mark, Woodford Reserve, Patron Silver, Glenlivet 12 Single Malt, Tanqueray Gin, Hendricks Gin, Bombay Sapphire	

DOMESTIC, IMPORT & CRAFT BEER	\$8.00 PER BOTTLE
Bud Light, Budweiser, Coors Light, Miller Lite Corona, Dos Equis Special Lager, Michelob Ultra, Heineken, Shiner Bock	

CORDIALS -	\$14.00 EACH
Kahlua, Grand Marnier, Bailey's Irish Cream, Amaretto, Chambord, Frangelico, Remy Martin VSOP	

MISCELLANEOUS	
Bartender Fee	\$200 up to 4 hours, \$250 for 5 hours.
Additional Bar Set-up Fee	\$150 for each additional bar set-up for hosts needing bars available in more than one room.
Cashier Fee	\$125
Cocktail Server	\$100
All food and beverage items will incur 8.25% sales tax and 23% service charge	

HOSTED BAR PACKAGES

Bar Package Estimate Prices Per Person – On Consumption

Bar Estimates Per Person is based on the total number of guests guaranteed by the host. Final billing for all beverages will be calculated based on actual consumption.

Estimates do not include service charge or sales tax.

This estimate does not include bartenders. Bartender fees are \$200 plus sales tax and service for a standard 4-hour event or less. Bartender overtime fees are \$50 per hour over 4-hours plus sales tax and service charge. One bartender for every 50 to 75 guests will be needed depending on what you are serving. Bar setup fees are included in room rentals, except in cases where a guest chooses to add an additional bar setup (more than one) in a separate room.

4-Hour Event Estimation

Beer, Wine and Champagne (House Brands)	\$50
House Brand mixed drinks plus beer, wine and champagne	\$55
House Brand Premium mixed drinks plus beer, wine and champagne	\$65
Upgraded House Premium Brand mixed drinks plus beer, wine & Champagne	\$75

To calculate estimated drinks for a party or reception, multiply the number of guests by the duration in hours and factor at least 1.5 drinks per hour. If hosting a smaller event or a shorter duration event, estimate 2 drinks per hour.

Always use the highest priced beverage provided and add an additional drink if you have heavy drinkers attending. Add .5 drinks per person for toasts or wine passed during a cocktail hour.

It is okay to estimate on the higher end with a consumption bar. If not needed, and you have overpaid based on what was actually consumed, you will receive a refund after the event is over.

HOSTED BAR INFORMATION

Bar Estimates Per Person

Bar Estimates Per Person are based on the total number of guests guaranteed by host. Final billing for all beverages will be calculated based on the actual consumption, not the estimated consumption.

The Catering Manager will provide you with an estimated price per person based on what you are wanting to serve, and the type of service requested.

Bar Setup

The fee for groups requesting bars setup in more than one room is \$150 per bar.

Bartender Fees

TABC Bartenders are \$200 for a 4-hour event plus sales taxes & service charges.

One bartender is required for every 50 to 75 guests, depending on the items being served. Please contact the Catering Manager for more details. Additional bar set-up fees will be added for hosts needing bars available in more than one room.

All food and beverage will incur 8.25% sales tax and 23% service charge

Cash Bars

Cash bars are available at City Club upon request. A cashier *is required and the* cashier fee will incur at \$125 plus sales tax and service charge. One cashier is needed for every 2 bartenders. Please contact the Catering Manager for more details



GENERAL CATERING INFORMATION

APPOINTMENTS

City Club Fort Worth is open only during specific times and appointments must be made to enter the property. We must ensure rooms are available to be viewed.

SPONSORSHIP

You do not need to be a member or be member sponsored to have an event here.

CONTRACTS, BILLING AND PAYMENTS

A contract will be presented for all private events. Upon receipt of paperwork for contract, a detailed payment, cancellation and reschedule fee schedule will be provided. All deposits are non-refundable. Checks and Money Orders are the preferred method of payment. While City Club does require a credit card to be kept on file for all events, credit card payments will incur a 3.5% processing fee.

DEPOSIT

A non-refundable security retainer will be required at the time of booking along with a signed contract. This retainer will be applied to any balance due after the event, or returned as a refund if not needed.

A payment of 50% of estimate will be due approximately 4 months before the event, or the date written on the front of the contract. The estimated balance will be due approximately one month before the event, or on the date written on the front of the contract. In the event of cancellation, four months prior to the date of the event or less, or on the date written on the contract, a cancellation fee of 50% of estimated charges will be required. If a menu has NOT been set, then we will base charges on the food and beverage minimum set for your event. Cancellation within one month of your event, or the date written on the contract, will result in a 100% payment of estimated charges. Retainers are non-refundable regardless of cancellation time. All Cancellations must be in writing. For additional details, or a copy of City Club's Force Majeure Policy please contact the Catering Manager. City Club allows for events to reschedule one time for up to one year from the previously contracted date pending room(s) and date availability. All monies paid into the event will be moved to the new date with no rebooking fees.

GUARANTEES

Meals will be prepared for the number of guests the host guarantees. If actual attendance exceeds the guarantee, the actual attendance will be charged. The club will require a final guarantee by noon four business days (96 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.

BANQUET AND MEETING ROOMS

All functions are required to have a set beginning and ending time. Functions that exceed the designated ending time will be assessed additional fees to cover City Club staff, reception and security overtime. Please contact the Catering Manager for more information. Basic audio-visual needs may be arranged through the catering department. All events are based on a 4-hour guest event time and include a set-up time of 2 to 4 hours before the event, depending on the day of the week, and clean-up time of 1 hour after the event. Events must end by Midnight.

FOOD AND BEVERAGE

Custom menus are available upon request. Guests may not bring food or beverage (alcoholic or otherwise) into the club from outside sources; wedding cakes and specialty desserts are an exception. Excess food and beverage may not be taken from the club. Buffet or station set-ups are based on a maximum of two hours of food display. All prices are subject to change without notice, and will be confirmed four months prior to the event and/or suitable substitutions will be provided. State Sales Tax will apply to room rentals, resources, food, beverage and non-alcoholic products. A 23% service charge will be added to all food and beverage items. City Club requires 1 bartender for every 50 to 75 guests at the rate of \$200 per bartender for each event, plus service charge and sales tax. Food and beverage minimums will apply. Please reach out the Catering Manager for more information.

VENDOR INFORMATION

All Vendors must have a liability insurance policy of one million dollars with City Club and City Center Development Co. L.P. as additional insured entities. A current copy of the vendors COI should be sent to the Catering Manager. A vendor must have Catering Department clearance to access the building. Hosts will sign off on an indemnification agreement to cover all vendors not having a COI and would cover family, friends or non-professionals. All deliveries must be prearranged with the catering office and will come through the designated City Center loading dock. No streetside load-in, guest parking garage load-in or any other load-in not pre-arranged is acceptable. Please contact your Catering Manager for a copy of the vendor guidelines, a loading dock map or recommendations on preferred vendors.

SECURITY

The City Club shall not assume responsibility for damage to, or loss of, any merchandise in the Club, Club lobby, Bank of America Tower or in the parking garages, or any items left in the Club during or after an event. Security at the Lobby Level is included for all events. The City Club Catering Manager reserves the right to require additional security for any event not properly chaperoned (suggested 3 chaperones for every 50 guests under 18) or any fraternal event, prom or any event with underage attendees. Additional Security needs must be arranged with the catering department. Please contact your Catering Manager for more details.

SMOKING

City Club is a non-smoking facility; guests may go to Street level to smoke or vape.

DRESS CODE

Guests of City Club are expected to dress appropriately for the occasion. Shorts, t-shirts, torn jeans, flip-flops, and sneakers are not acceptable.

PARKING

Covered parking is located in City Center Garage 1 at 205 Commerce Street. This garage is attached to City Club via a covered skybridge. Complimentary street parking is available after 6 pm weekdays and all weekend around the Club. Uber drop off is located at the corner of 2nd street and Commerce directly front of the City Club. Valet would come through a third-party contract *if needed*. Your Catering Sales Manager will go over all the options for you.



catering@cityclubfw.com

<https://www.cityclubfw.com>