

# CITY CLUB

F O R T W O R T H

## *Off Site Catering*

The talented Executive Chef and Culinary Team bring forth exciting, savory and unique works of edible art. Quality ingredients, fresh food and innovative presentations allow City Club to create amazing fare. Our style of preparation is ideal for serving hot dishes to all of your guests no matter the location or size of the group.

City Club Catering owns the appropriate catering equipment, vehicles and specialty items that enable us to be dependable and consistent. Our menus are planned to suit most events but remain flexible to meet your specific needs. All dishes are prepared to order, using only the finest and freshest ingredients.

We have an experienced staff that is ready to meet the unique needs an event tends to require. We pride ourselves in providing full-service event coordination, large or small. City Club has catered to North Texas as a full-service caterer for over 25 years.



## *Locations*

City Club has catered at these fine establishments:

Thistle Hill  
Kimbell Art Museum  
Stonegate Mansion  
Maddox Muse  
Cowgirl Museum  
Private Residences  
Fort Worth Convention Center  
Mopac Event Center  
McFarland /Eddleman House

Bass Hall  
Will Rogers Coliseum  
B of A Tower  
Wells Fargo Tower  
Botanic Gardens

TCC  
YWCA of North Texas  
Whiskey Ranch  
Sundance Square  
Private Ranches  
Business Offices  
Brik Venue  
Amon Carter Center

## *Pricing*

City Club offers two ways to catering your off-site event. Catering, Delivery and Drop off or Full Service-Catering. For smaller events, you are invited to order food for pick up as well. Please contact the catering manager for a full estimate.

1. Catering, Delivery & Drop Off
  - \$150 (plus 8.25% tax) for Delivery within a 20-mile radius
  - \$125 (plus 8.25% sales tax and 23% service charge) for a Catering Attendant to replenish and keep displays neat and fresh.
  
2. Full-Service Catering
  - Catering, Delivery, Set-up, Wait Staff, Banquet Manager, Chef, Kitchen Staff, trash Removal and all Kitchen Equipment needed
  - Prices begin at \$10 per person (plus 8.25% sales tax and 23% service charge) Minimums apply
  - Full-service Catering pricing will vary with set up and staffing needs as well as distance traveled. Please contact the catering manager for a full-service proposal.
  - For plated meal delivery and service, please contact your catering manager.

Included:

- Iced Tea, Coffee (regular/Decaf) Water with Lemon and Sweeteners (for 50+ guests)
- Artisan Bread and Butter or Assorted Dinner Rolls

No Included:

- Tables and Chairs
- Linens and Napkins
- Glassware, China and Silverware
- Bartenders, Bar Set-Up, Mixers and ice

## *Experience*

At the core of City Club Catering's impeccable reputation is and always will be its staff. The talent, passion and pride of City Club employees is apparent through their efforts to make each event unique and flawless. We have staff members that have extensive catering experience, in some cases, more than 25 years. Our staff strives to provide consistent service and attention to detail. All departments unite to ensure a successful event. You will be confident to know that our experience and knowledge of off-site venues allows us to create amazing experiences for you and your guests.

## *Appointments*

**Kelly Norvell**

Social Catering Sales Manager

817.878.4051

[knorvell@cityclubfw.com](mailto:knorvell@cityclubfw.com)

**Mariah Krueger**

Corporate Catering Sales Manager

817-878-4028

[mkrueger@cityclubfw.com](mailto:mkrueger@cityclubfw.com)