

CITY CLUB RALEIGH

Banquet Menu



Breakfast/Brunch Buffets

Priced per person • before 10am

CITY
CLUB
RALEIGH

THE SUNRISE BUFFET • \$38

Scrambled eggs
Cheddar cheese
Chopped chives
Crispy bacon
Breakfast sausage
Home fried potatoes
Assorted bakery items
Sliced fresh fruit

minimum of 25 guest required

CITY CLUB CLASSIC PLATE • \$34

Scrambled eggs
Crispy bacon
Breakfast sausage
Home fried potatoes
Biscuits
Sliced fresh fruit

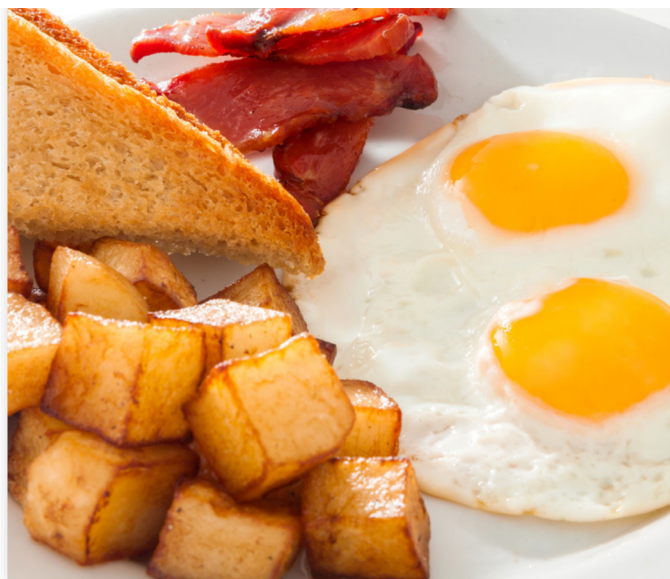
HEALTHY CHOICE BUFFET • \$32

Scrambled eggs
Breakfast sausage
Sliced fresh fruit
Granola
Greek yogurt

minimum of 25 guest required

CONTINENTAL BREAKFAST • \$28

Assorted bakery items
Fresh fruit tray
Greek yogurt



A LA CARTE ADDITIONS AVAILABLE UPON REQUEST

SELECTION OF JUICES \$5 PER PERSON

Includes Counter Culture regular &
decaf coffee and hot tea

All prices subject to change without notice. Subject to applicable taxes and fees.

Meeting Packages

Priced per person

CITY
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ALL DAY MEETING | \$85

Five hours or more

Beverage station, express
breakfast trio, lunch, afternoon
snack

HALF DAY MEETING | \$65

Under five hours

Beverage station, lunch, morning
OR afternoon snack

For groups under 20 people: Plated lunch

Plated lunch options: Chicken Caesar salad, club sandwich,
bacon jam burger, veggie wrap plus dessert.

For groups over 20 people: Buffet lunch

ALL DAY BEVERAGE STATION | \$14

Counter Culture regular & decaf coffee, sodas, still & sparkling
water, hot tea **Upgrade +\$7: Red Bull**

Refreshed throughout the day

Break items a la carte | \$22

Express Breakfast Trio

- Fresh pastries
- Greek yogurt parfait
- Seasonal fruit
- Chilled orange juice
- Counter Culture decaf
and regular coffee

Sweet & Salty

- Fresh baked cookies
- House made potato
chips
- Chipotle ranch
- Tortilla chips
- Fresh salsa

Electrolyte

- Granola bars
- Seasonal fruit
- Dried fruit
- Turkey & cheese rolls
- Coconut water
- Mini Gatorade

Cookie Bar

- Chocolate chunk
- Oatmeal raisin
- Peanut butter
- White chocolate
macadamia nut
- Homeland Creamery
Milk

All prices subject to change without notice. Subject to applicable taxes and fees.

To-Go Boxed Meals

Available 9am-2pm Monday through Friday

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SMOKED GOUDA MAC & CHEESE • \$16

Fresh Orecchiette, smoked Gouda, crispy duros, lamb bacon

CHICKEN CAESAR WRAP • \$17

Flour tortilla, grilled chicken, Caesar salad, house made chips

CLASSIC CLUB SANDWICH • \$15

Ham, turkey, bacon, swiss, cheddar, tomato, butter lettuce, avocado mayo, La Farm sourdough, house made chips

BACON JAM BURGER • \$17

House made bacon jam, aged white cheddar, crispy onion, house made chips

CLASSIC CHEESEBURGER • \$16

Butter lettuce, tomato, pickle, red onion, American cheese, house made chips

LOCAL LETTUCE SALAD • \$11

Local greens, radish, cucumber, baby tomatoes, white balsamic vinaigrette

PETITE 919 SALAD • \$15

Local lettuces, strawberry, pistachio, Manchego cheese, house vinaigrette

CLASSIC CAESAR SALAD • \$15

Grana Padano, brioche crouton, classic Caesar dressing

CAPRESE SALAD • \$14

Heirloom tomatoes, basil balsamic reduction, fresh mozzarella

WALDORF GRAIN BOWL SALAD • \$16

Ancient grains, grapes, walnuts, apple-champagne chimichurri, arugula

GLUTEN FREE CHOCOLATE TORTE • \$8

Chocolate sauce, raspberry, whipped cream

NEW YORK STYLE CHEESECAKE • \$8

Strawberry, whipped cream

KEY LIME PIE • \$8

Whipped cream, lime zest

PECAN PIE • \$8

Classic in every way



Plated lunch

Priced per person based on entrée • 11am-3pm

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Choice of One Salad:

Chop House Salad

Fresh cucumber, carrot, cherry tomatoes, Parmesan, croutons, house made vinaigrette

Classic Caesar Salad

Romaine, Parmesan, croutons, creamy Caesar

919 Salad

Local lettuce, seasonal fruit, pistachios, Manchego cheese, white balsamic vinaigrette



Choice of One Entree:

Herb seared chicken breast • \$45

Pan roasted salmon • \$45

Soy-Dijon roasted pork loin • \$45

Chef's choice vegetarian • \$45

Roasted market fish • \$60

Grilled filet of beef • \$60

Served with chef's choice of seasonal accompaniments



Includes classic bread service,
Counter Culture coffee and iced tea.

For Soup, add \$5 to the entrée
price.

Choice of One Dessert:

New York Style Cheesecake

Key Lime Pie

Classic Pecan Pie

Flourless Chocolate Torte

Lunch & Dinner Buffet

Priced per person • 25 person min.

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The City of Oaks Buffet | \$58

Includes classic bread service, Counter Culture coffee and iced tea.

Add soup for an additional \$5 per person

Choice of One Salad:

Chop House Salad

Fresh cucumber, carrot, cherry tomatoes, Parmesan, croutons, house made vinaigrette

919 Salad

Local lettuce, seasonal fruit, pistachios, Manchego cheese, white balsamic vinaigrette

Classic Caesar Salad

Romaine, Parmesan, croutons, creamy Caesar

Choice of Two Entrees:

- Grilled & Sliced Beef Strip Steak
- Pan Roasted Atlantic Salmon
- Grilled Pork Loin
- Grilled Heritage Chicken Breast
- Shrimp n' Grits
- Glazed Ham
- Roasted Tofu (Vegan)
- Curried Cauliflower (Vegan)

Choice of Two Sides:

- Oven roasted asparagus*
- Broccolini with pimento butter*
- Roasted brussels with bacon*
- Herbed quinoa with garden vegetables
- Pimento mac & cheese gratin
- Herb roasted fingerling potatoes
- Herb roasted seasonal vegetables
- Parmesan risotto
- Garlic and herb mashed potatoes

*seasonal offerings

Choice of One Dessert:

- New York Cheesecake
- Warm seasonal fruit cobbler
- Flourless chocolate torte
- Classic pecan pie
- Key lime pie

All prices subject to change without notice. Subject to applicable taxes and fees.

Hors d'Oeuvres

Priced per piece. Order by quantity of 25

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COLD SELECTIONS

Caprese skewers with aged balsamic • \$8 GF

Chilled shrimp cocktail shooter • \$9 GF

Deviled Eggs • \$8 GF

Crudit  cups with seasonal hummus • \$8 GF

Charcuterie skewers • \$8 GF

Smoked salmon mousse on crostini • \$9

Spicy tuna on cucumber with wasabi & ginger • \$9 GF, DF

Tomato & roasted garlic bruschetta • \$8 VEGAN

Lobster & corn salad in phyllo cups • \$15

Classic prosciutto & melon • \$12 GF, DF



HOT SELECTIONS

Miniature crab cakes with remoulade • \$15

Wild mushroom & gruyere puff • \$9

Hawaiian chicken skewer with pineapple BBQ • \$12 GF

Shrimp n' Grits- in a cup • \$8

Black bean and corn egg roll • \$8 GF

Goat cheese stuffed dates • \$8

Bacon wrapped scallops • \$15

Mini biscuits with country ham • \$12

Mini beef wellington • \$15

Raspberry and brie phyllo • \$8

Smoked gouda arancini • \$8

Asian spring roll with Thai chili sauce • \$8



All prices subject to change without notice. Subject to applicable taxes and fees.

Plated Dinner

Priced per person based on entrée • 5pm-close

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Includes classic bread service, Counter Culture coffee and iced tea.

For soup, add \$5 to the entrée price.

Choice of One Salad:

Chop House Salad

Fresh cucumber, carrot,
cherry tomatoes, Parmesan,
croutons, house made
vinaigrette

919 Salad

Local lettuce, seasonal fruit,
pistachios, Manchego cheese,
white balsamic vinaigrette

Classic Caesar Salad

Romaine, Parmesan,
croutons, creamy Caesar

Choice of One Entrée:

Pan Roasted Local Chicken • \$65
Seared Salmon • \$65
Roasted Cauliflower Steak • \$65
Grilled Portobello Mushroom • \$65

Bronzed Grouper • \$80
Grilled Pork Chop • \$80
Filet Mignon • \$85

Served with chef's choice of
seasonal accompaniments.

**Upgrade to a
DUET ENTRÉE | \$95**

CHOOSE 2

Filet Mignon
Garlic Sautéed Shrimp
Crab Cake
Roasted Chicken
Lobster Tail (+MP)

Choice of One Dessert:

New York Style Cheesecake
Key Lime Pie
Classic Pecan Pie
Flourless Chocolate Torte



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Chef's Prix Fixe Menu

Priced per person • Maximum of 20 guest • \$80

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Each guest will be presented a menu upon arrival, choices preselected ahead of time preferred.
Includes classic bread service, Counter Culture coffee and iced tea.

First course a choice of:

Chop House Salad

Fresh cucumber, carrot, cherry tomatoes, Parmesan, croutons, house made vinaigrette

Classic Caesar Salad

Romaine, Parmesan, croutons

Homemade Seasonal Soup



Main course a choice of:

Pan Roasted Salmon
Seasonal Vegetarian Entrée
Filet of Beef
Seasonal Chef Entrée

Served with chef's choice of seasonal accompaniments



Dessert course choice of:

Seasonal chocolate dessert
Seasonal fruit dessert



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Reception Displays

Priced per person • 15 person minimum

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FRESH FRUIT • \$15

Fresh seasonal sliced fruit served with Greek yogurt and honey dip

ARTISAN CHEESE DISPLAY • \$25

Domestic and international cheeses, dried fruits, nuts, crackers and flatbreads

BAKED BRIE EN CROUTE • \$18

Served with seasonal jam, toasted almonds, crackers and crostinis

DIP DISPLAY • \$20

Warm spinach and artichoke dip, warm chefs seasonal dip, garbanzo bean hummus, tortilla, pita and cucumbers

FARMSTEAD VEGETABLE AND CRUDITÉS • \$15

Garden fresh vegetables served alongside grilled vegetables with buttermilk dressing, blue cheese and house vinaigrette

CHARCUTERIE BOARD • \$28

Thinly sliced Italian cured meats, imported cheeses, marinated mushrooms, olives, peppers, pickled vegetables

SEAFOOD RAW BAR • \$MARKET PRICE

Jumbo shrimp, oysters, mussels, poke, cocktail sauce, spicy remoulade, horseradish, hot sauces and buttered saltines.

ADD Crab legs, lobster tails for additional cost



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Chef's Stations

Priced per person • 15 person minimum

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MAC AND CHEESE • \$23

Classic cheddar penne mac, garlic parmesan cavatappi, bacon, grilled chicken, smoked paprika crumble, tomatoes, scallions.

ADD lamb bacon +\$15

ADD Lobster +MP

SUB pimento mac and cheese for classic +\$8

BURGER SLIDER BAR • \$24

Grilled mini beef and veggie burgers, brioche buns, bacon jam, aged cheddar, fried onions, jalapeños, shredded lettuce, sliced tomatoes, pickles

MASHED POTATO BAR • \$21

Mashed Yukon gold, mashed sweet potato, cheddar, parmesan, scallions, sour cream, bacon bits, fried onions, cinnamon sugar

SHRIMP AND GRITS • \$26

Sautéed shrimp, bacon, cheddar, local grits, scallions, whipped butter, smoked tomato gravy

NC BBQ • \$30

Smoked chicken, NC BBQ pork, sweet BBQ sauce, NC Vinegar sauce, cole slaw, collard greens, pickles and cornbread



Butcher Block

Includes artisan rolls & butter | Market Price

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ZAHTAR ROASTED BREAST OF TURKEY

Served with apricot chutney,
roasted garlic aioli

HERB RUBBED PRIME RIB

Served with horseradish
cream, bordelaise

SLOW ROASTED STRIP LOIN

Served with horseradish
cream, bordelaise

ROASTED PORK LOIN

Served with apple and onion
compote

ORANGE AND HONEY GLAZED HAM

Served with orange
marmalade

BEEF TENDERLOIN

Served with horseradish
cream, bordelaise

All Carving Stations require a Chef Attendant fee of \$125 per attendant, per hour.



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Dessert Stations

Priced per person

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S'MORES BAR | \$22

Marshmallows

Graham crackers

Chocolate

Chef's choice candy

Assorted dessert bars

Pretzels

ASSORTED PETIT FOURS DESSERTS | \$15



All prices subject to change without notice. Subject to applicable taxes and fees.

Bar selections

Requires \$100 set-up fee and \$25 bartender fee (per bartender, per hour). All beverages ordered will be charged to the host's master bill. Host selects type of beverages and brand level to be offered. Each drink will be charged individually. Tax and service charge will be charged.

Beer & Wine tier selection

Domestic Beer, Imported Beer, Craft Beer

Wine: Three Thieves Pinot Grigio, Three Thieves Chardonnay, Three Thieves Pinot Noir, Three Thieves Cabernet Sauvignon, Mionetto Avantgarde Prosecco

Classic tier selection

Domestic Beer, Imported Beer, Craft Beer

Wine: Three Thieves Pinot Grigio, Three Thieves Chardonnay, Three Thieves Pinot Noir, Three Thieves Cabernet Sauvignon, Mionetto Avantgarde Prosecco

Highball liquor: Evan Williams Bourbon, Dewar's White Label Scotch, George Dickel #8 Whiskey, Bombay Dry Gin, Tito's Vodka, Bacardi Rum, Jose Cuervo Especial Silver Tequila

Premium tier selection

Domestic Beer, Imported Beer, Craft Beer

Wine: Cavit Pinot Grigio, Ferrari-Carano Chardonnay, Rickshaw Pinot Noir, Bonanza Cabernet Sauvignon, Domaine Ste. Michelle Sparkling

Highball liquor: Maker's Mark Bourbon, Dewar's 15-year Scotch, Jack Daniel's Tennessee Whiskey, Tanqueray No. 10 Gin, Belvedere Vodka, Bacardi Ocho Rum, Corazon Blanco Tequila

Top Shelf tier selection

Domestic Beer, Imported Beer, Craft Beer

Wine: Terlato Vineyards Pinot Grigio, Justin Sauvignon Blanc, Sonoma Cutrer Chardonnay, Belle Glos Clark & Telephone Pinot Noir, Decoy Merlot, Justin Cabernet Sauvignon, Mumm Napa Sparkling

Highball liquor: Woodford Reserve Bourbon, The Glenlivet 12-year Scotch, Teeling Small Batch Irish Whiskey, The Botanist Gin, Grey Goose Vodka, Zaya 16-year Rum, Casamigos Reposado Tequila

Soft Drinks | \$4

Domestic, Imported and Craft Beer | \$7

Classic Bar Wines | \$10

Premium Wines | \$12

Top Shelf Wines | \$14

Classic Liquor | \$10

Premium Liquor | \$11

Top Shelf Liquor | \$12

Elevated Bar Packages

Tax and service charge will apply.

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Mimosa Bar

\$35 per person

Includes:

Prosecco, cranberry juice, orange juice, pineapple juice, mimosa garnishes.

Upgrade to Faire la Fete Rosé for \$5 per person

Add on a peach bellini for \$5 per person

Add Pomegranate juice for \$5 per person

Bloody Mary

Create your own bar.
make your own.

\$150 set up fee

\$10 classic

\$12 premium

\$14 top shelf

Martini Bar

One additional bartender required

Classic Gin and Vodka: \$14

Premium Gin and Vodka: \$16

Top-Shelf Gin and Vodka: \$18
with olive selections

Margarita bar

\$10 classic liquor

\$12 premium liquor

\$14 top shelf liquor

Frozen Drinks

per person

Classic liquor: \$10

Premium liquor: \$12

Top-Shelf liquor: \$14

Virgin \$7

Drink choices:

Margarita

Daquiri

Pina Colada

For parties under 30 people 2 flavors

For parties over 30 people 1 flavor



Sparkling Toast

per person

Mionetto Prosecco: \$12

Avissi Prosecco: \$13

Faire la Fete Brut: \$14

Faire la Fete Sparkling Rosé: \$14

wine list selection market price

Considerations

FOOD & BEVERAGE REQUIREMENTS

All food and beverage must be provided and served by City Club Raleigh. The final number of guests (guarantee) for set-up, F&B preparation and billing is due ten (10) business days prior to event date. This will be considered the minimum guarantee and is not subject to reduction. If no guarantee is received, the original expected number on the banquet event order (BEO) will be used. All allergens and dietary restrictions are due at this time as well. Revisions in your set-up, times, dates, or meal functions after the final guarantee has been provided may necessitate additional charges.

CONFIRMATION OF SET UP

Room assignments, final menu (F&B), audio visual requirements and miscellaneous details will be outlined in a Banquet Event order (BEO). These details are required by the sales office at least ten (10) business days prior to the scheduled event date. Set-up changes once on property may incur an additional set up fee.

SERVICE CHARGE & TAX

All food, beverage, meeting room rental and audio-visual charges are currently subject to 24% service charge and 7.25% Sales tax. There is an additional 1% food and beverage preparation tax in Wake county (8.25% on F&B items).

NC ABC LAWS

NC state law prohibits the serving of alcoholic beverages to anyone under the age of 21. Alcoholic beverages may be denied to anyone who appears to be intoxicated.

PAYMENT

Cash, check and credit cards are all accepted forms of payment. If final payment is being made by cash or check, it must be received 14 business days prior to the scheduled program date. A credit card is required to be on file for all events at the time of contract. Non-refundable security deposits will be assessed by the sales office.

CANCELLATION

In the event of a cancellation, written notification must be sent to the sales event team. Cancellation fees will apply as outlined in the contracted agreement.

All prices subject to change without notice. Subject to applicable taxes and fees.

Parking and Hotels

PARKING

Alexander Square Parking Deck | 120 S. Wilmington Street

This parking deck is located right across the street from City Club Raleigh. You will enter this deck on Wilmington Street and walk out onto Fayetteville Street. *This is the only deck that we can validate parking at.*

Wilmington St. Station Deck | 117 S. Wilmington Street

Located one block from City Club Raleigh. Here you can park for \$1.50/hour with a max of \$14/ day.

Salisbury & Hargett | 123 W. Hargett Street

This lot is a block from City Club Raleigh. Here you can park for \$4/hour with a max of \$16/day.

On Street Parking- Metered

Along Fayetteville Street and other streets close by, there is street parking. The rate here is \$0.25 per 15 mins. The passport parking app is an excellent tool to extend parking from the club. Free after 6pm on weekdays and all day on weekends.

HOTELS

Residence Inn Raleigh Downtown

616 South Salisbury Street
Raleigh, NC 27601

Special group rate available

Hampton Inn & Suites Raleigh Downtown

600 Glenwood Avenue
Raleigh, NC 27603

Origins Hotel Raleigh

603 W. Morgan Street
Raleigh, NC 27603

Marriott City Center

500 Fayetteville Street
Raleigh, NC 27601

Sheraton Raleigh Hotel

421 South Salisbury Street
Raleigh, NC 27601

Thank you for choosing City Club Raleigh for your event.



cityclubraleigh.com • (919) 834-8829

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