CITY CLUB
FORTWORTH

Weddings & Social Events



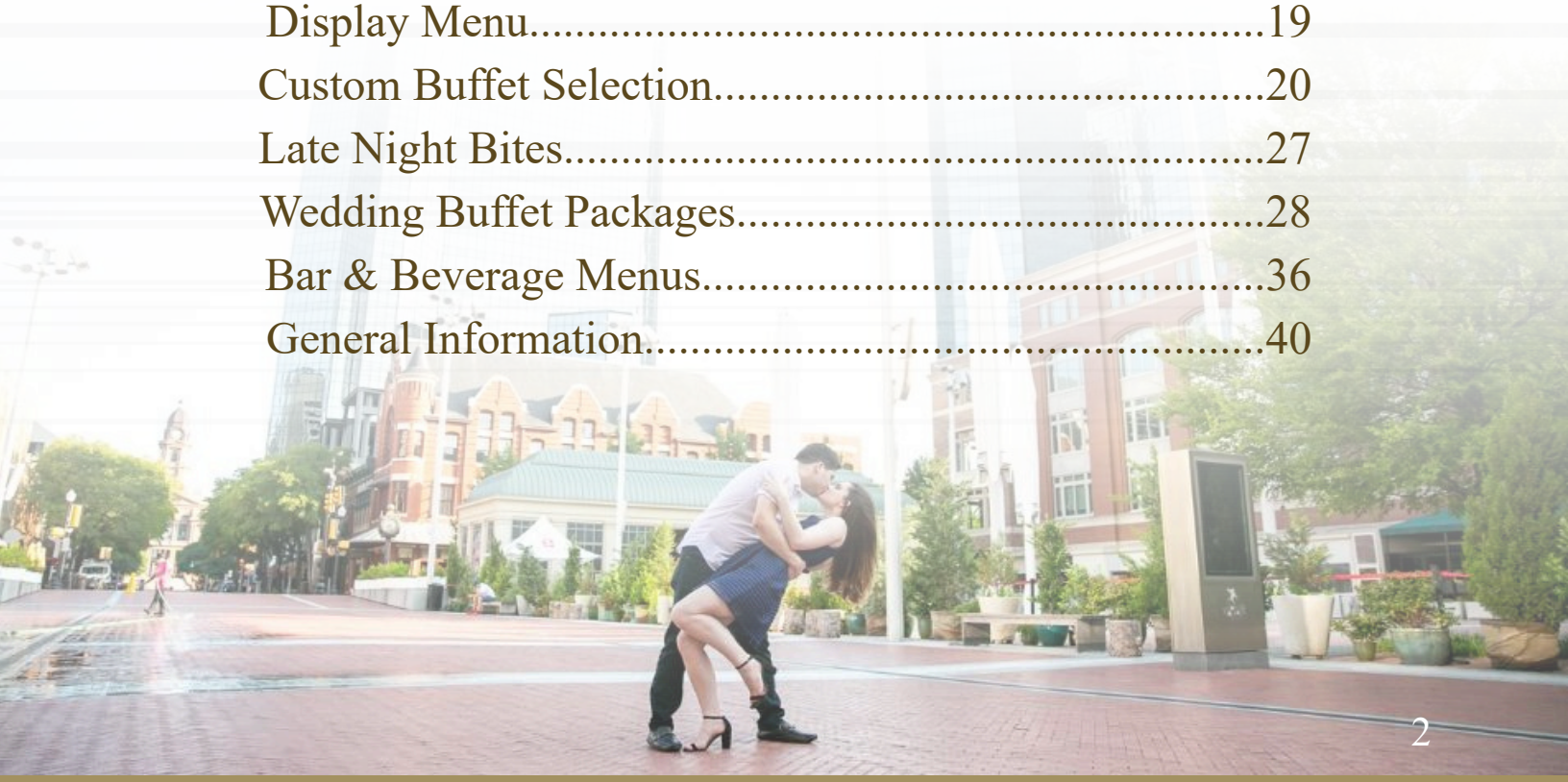
Located in the Bank of America Tower
301Commerce Street
Fort Worth, TX 76102
817-878-4051

CITY CLUB
FORT WORTH

WEDDINGS & 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 styles. Each of these rooms comes 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 decorated in elegant oak wainscoting and trim, and includes 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.

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AMENITIES INCLUDED

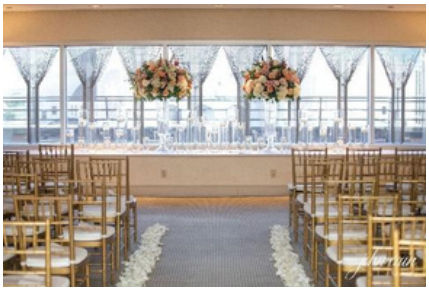
*9-hour total room rental. This includes a 4-hour guest event time, 4-hour set up time and 1-hour clean up time. Additional hours may be added for an overtime fee
*Various table sizes and room configurations
*In-house Chef and full culinary team & Beverage Director and bar options
*Banquet Manager, servers 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 ivory or black 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
*GreenRoom(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 and $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
*1 or 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 $1200 Tuesday through Thursday, $4500 Fridays and up to $5500 Saturdays
*Capacity: up 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 a separate rental fee

THE OAK ROOM





*Room rental $1200 Tuesday through Thursday, $4500 Fridays and up to $5500 Saturdays
*Capacity: 120 for a reception and up to 250 for cocktails *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/GALLERY





*Room Rental $750 Tuesday through Thursday, $1000 Fridays, and $2500 Saturdays
*Capacity: up to 90 for a reception and up to 125 for cocktails *depending on configuration & setup 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 Packages.

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
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www.cityclubfw.com
817-878-4051
@cityclubfwevents

PLATED MENUS

City Club Fort Worth



HORS D'OEUVRES

MINI CHICKEN QUESADILLA
with salsa
$4.00

CHORIZO STUFFED DATES
wrapped in applewood smoked bacon
$4.00

MINI CRAB CAKE
with citrus aioli
MARKET PRICE

SURF-N-TURF SKEWERS
$5.00

CHILLED SHRIMP SHOOTER
Spicy cocktail sauce
$4.25

PEACH BBQ BACON WRAPPED BRISKET
$4.25

GRILLED BEEF KABOBS
with balsamic glaze
$4.00

MINI GRILLED QUAIL QUESADILLA
with spicy tomato salsa
$4.00

ARTICHOKE AND BABY SPINACH RICOTTA CHEESE
on a Sourdough crostini
PRICE TBD

CUCUMBER BITES
with Smoked Salmon and Dill Cream Cheese
PRICE TBD

FILET MIGNON ON GARLIC TOAST
with creamy horseradish
$5.00

PETITE B.L.T.
Bacon and lettuce chiffonade in a grape tomato
$3.50

HUMMUS WITH ROASTED BELL PEPPER & WALNUTS
on mini toast
PRICE TBD

ALMOND CRUSTED CHICKEN TENDERS
Buttermilk blue cheese
$4.00

CHICKEN & WAFFLE BITES
with candied bacon
$5.00

BACON WRAPPED SHRIMP
$3.50

PIGS IN A BLANKET
Mustard sauce
$3.50

WONTON CUP WITH CAJUN BABY SHRIMP
Creole Sauce
PRICE TBD

VEGETARIAN HORS D'OEUVRES

VEGETABLE SUMMER ROLLS
with Sweet Chili Dipping Sauce
$5.00

VEGETABLE SAMOSA
Mint Sauce
$3.50

MAC & CHEESE BITES
$3.50

PETITE FRIED SPRING ROLLS
with Sweet Chili Dipping Sauce
$3.25

PHYLLO TRIANGLE
Spinach, Feta and Red Pepper Coulis
$4.00

TOMATO BASIL BRUSCHETTA
with Aged Balsamic Vinegar
$4.00

WHITE TRUFFLE HONEY AND WARM BRIE
$4.50

CORN AND EDAMAME QUESADILLA
with Pepper Jack Cheese and Poblano Peppers
$3.50

FRIED RISOTTO ARANCINI BITES
Risotto and Mozzarella fried in Panko
Marinara Sauce
$5.00

PHYLLO CUP WITH GOAT CHEESE
Red Wine Onion Jam
PRICE TBD

CHARRED CHERRY TOMATO AND AVOCADO SPREAD
on Pumpernickel Bread
PRICE TBD

PLATED DINNER MENU

FIRST COURSE SALADS

ARTISAN BLEND SALAD
Marinated Onions, Sliced Heirloom Tomatoes,
Red Oak, Herbed Crostini, Shaved Parmesan
Cheese, Ranch & Balsamic Dressing
$10.00

CAESSAR SALAD
Seasoned Croutons & Pecorino Cheese
Walnuts, Sundried Tomatoes
Tuscan Caesar Dressing
$10.00

TOSSED GARDEN SALAD
Cucumber, Tomatoes, Shredded Carrots
Julienne Bell Peppers
Ranch & Balsamic Dressing
$10.00

WEDGE IF ICEBERGE SALAD
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, Candried Pacans
Toasted Pumpkin Seeds
$11.00

LOLA ROSA SALAD
Stilton Cheese, Caramelized Roasted Pears
Sherry Vinaigrette
$12.00

CAPRESE SALA
Heriloom Tomatoes, Buffalo Mozzarella,
Fresh Basil, Fleur de Del
Aged Balsamic Vinegar, Olive Oil
$13.00

STRAWBERRY FIELDS
Field Greens, Brie,
Strawberries, Pecans
Champagne Vinaigrette
$11.00

SPINACH SALAD
Applewood Smoked Bacon
Mandarin Oranges, Toasted Almonds
Honey Balsamic Vinaigrette
$12.00

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

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 Lemon
$16.00

SMOKED SALMON
Parsley, Wedge of Boiled Egg, with Capers, Lemons, and Pumpernickle Bread
$18.00

CITY CLUB BAKED CRAB CAKE
Mustard Butter Sauce and a Lemon Slice
Market Price

HOT SOUPS

FRENCH ONION
Provolone Cheese and Grilled French Bread
$12.00

LOBSTER BISQUE
Cayenne Oil, Crème Fraiche
$14.00
With Lobster Meat $19.00

FRESH TOMATO BASIL
Herbed Croutons
$11.00

PUMPKIN BISQUE (SEASONAL)
with Crème Fraiche
Sprinkled with Nutmeg
$10.00

BUTTERNUT SQUASH SOUP
$10.00

CHICKEN TORTILLA SOUP
Avocado, Grated Cheese, and Tortilla Strips
$10.00

PLATED DINNER MENU ENTRÉES

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

SWEET BOURBON GLAZED SALMON
with Sweet Bourbon Sauce
$33.00

POULTRY

ROASTED GARLIC CHICKEN BREAST
Chardonnay Butter
$27.00

ROSEMARY ROASTED CHICKEN BREAST
Rosemary Demi
$28.00

BLUE CHEESE CRUSTED CHICKEN BREAST
Garlic Cream
$30.00

CHICKEN EN CROUTE
Stuffed with Roasted Fennel and Tarragon
$36.00

PLATED DINNER MENU ENTRÉES

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

PRIME NY STRIPLOIN
$45.00

BEEF WELLINGTON 6 OZ.
$57.00

Sauce Options for Beef Entrees: Demi-Glace, Balsamic Demi, Au Jus

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

PLATED DINNER MENUS SIDES

VEGETABLES ARE ALSO AVAILABLE STEAMED & SEASONED

VEGETABLES

CARAMELIZED ZUCCHINI WITH SAUTÉED ONIONS

SAUTÉED ASPARAGUS

HARICOT VERTS ALMONDINE

SAUTÉED BROCCOLI
Lemon Butter

CREAMY GARLIC & WHITE WINE MUSHROOMS

MIXED GRILLED SEAONAL VEGETABLES

VEGETABLE RATAOUILLE
in a Rich Tomato Base

HONEY DILL GLAZED CARROTS

BALSAMIC ROASTED BRUSSEL SPROUTS
with Pearl Onions & Pancetta

STARCHES

BOURSIN OR GARLIC WHIPPED POTATOES

ROASTED POTATO WEDGES
with Bacon and Caramelized Onions

THREE CHEESE AU GRATIN POTATOES

HERBED RISOTTO

TRADITIONAL RICE PILAF

TWICE BAKES 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 & 1.5 OZ. CRAB CAKE GF
Béarnaise Sauce
$68.00

GRILLED 5 OZ. FILET MIGNON AND SEARED 3 OZ. TUSCAN CHICKEN BREAST GF
Herbed Demi-Glace
$62.00

GRILLED 5 OZ. FILET MIGNON AND GRILLED 3 OZ. SALMON
Lemon Butter Sauce
$65.00

GRILLED 5 OZ. FILET MIGNON AND LEMON CRUSTED 3 OZ. HALIBUT
Beurre Blanc Sauce
MARKET PRICE

PLATED DINNER MENUS

AGES 3-12

ONE CHOICE PER EVENT

HOME BATTERED CHICKEN TENDERS

GRILLED CHEESE SANDWICH

GRILLED CHICKEN BREAST GF

HAM AND CHEESE SANDWHICH

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 beverages 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++

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

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

MINI DESSERTS
3 pieces per person
Chef's Choice
$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
$10.00

MEXICAN CHOCOLATE CAKE
Spiced Ganache Filling with Hazelnuts and Cinnamon
$10.00

TRES LECHE CAKE
Vanilla Milk-Soaked Sponge Layer with Caramel Layer
$10.00

RED VELVET CAKE
$10.00

STRAWBERRY SWIRL CHEESECAKE
$10.00

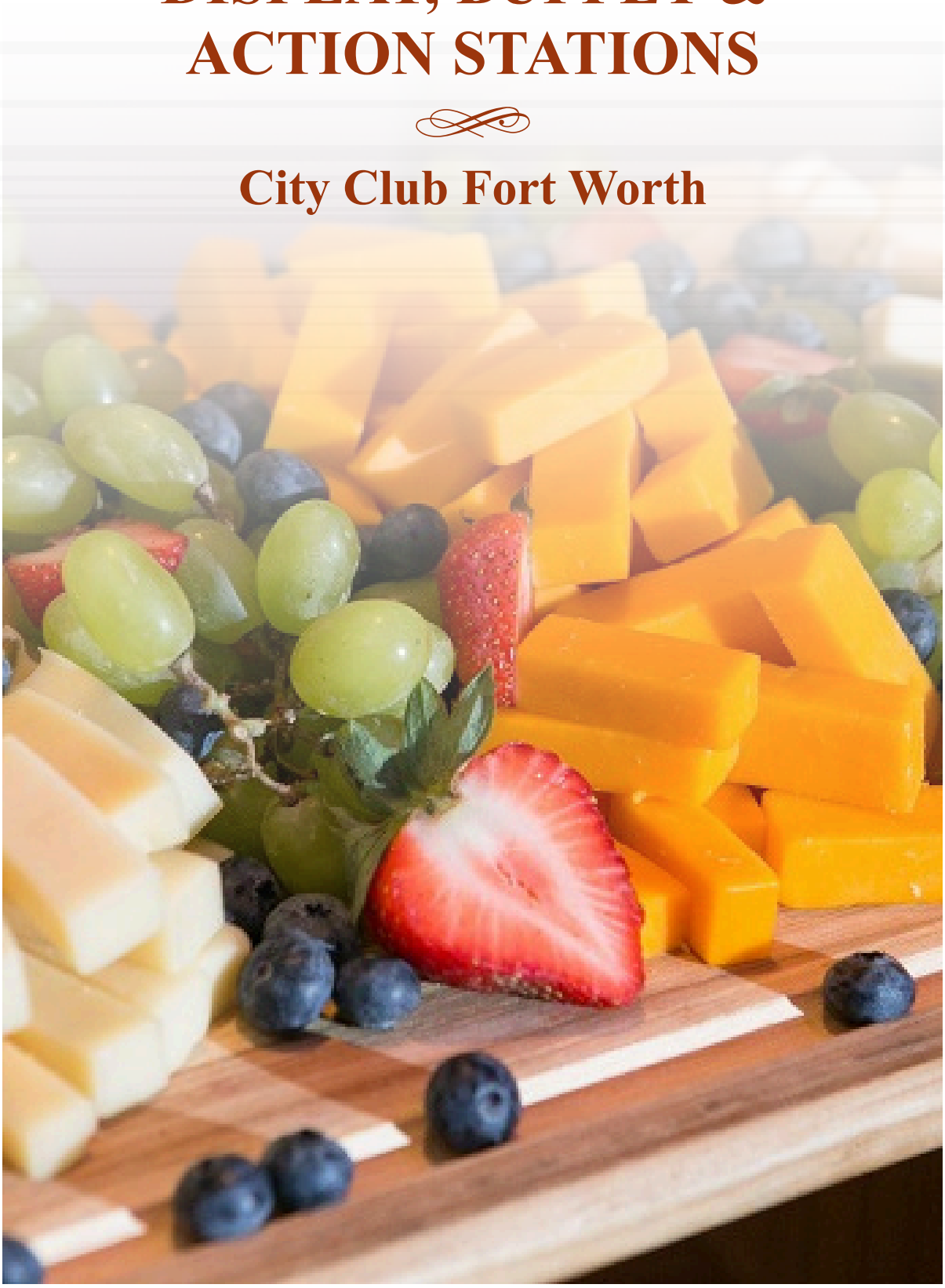
PIES

PECAN -$10.00
CHOCOLATE CREAM -$10.00
CHERRY -$10.00
CHARAMEL APPLE -$10.00
KEY LIME -$10.00
BOURBON PECAN PIE -$10.00

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DISPLAY, BUFFET & ACTION STATIONS

City Club Fort Worth



DISPLAYS

QUESADILLA BAR
Beef, Chicken, and Cheese Quesadillas with Assorted Toppings 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, Lavosh, Grapes, Walnuts, and Fig Jam
$12.00 per person

STREET TACO STATION
Carne Asada, Grilled Fish, and Cilantro Shredded Chicken
Toppings 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

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

SUSHI STATION – PLEASE INQUIRE
Spicy Shrimp Rolls, Salmon Tempura Rolls, Vegetable Rolls, California Rolls with Crab, and Tuna Nigiri
MAREKT PRICE

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

CUSTOM BUFFET SELECTIONS

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

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

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

CUSTOM BUFFET SELECTIONS

POULTRY ENTRÉES

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

CLASSIC ALFREDO PENNE PASTA
Butter, Garlic, and Cream Tossed with Parmesan Cheese and Chicken
$14.00

BEEF ENTRÉES

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

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
*Served at Room Temperature
MARKET PRICE

PRIME RIB*
Jumbo Onion Rings, Ancho Chili Mustard, Creamy Horseradish Sauce, and Dollar Potato Rolls
MARKET PRICE

*Carving Attendant fee $125.00

CUSTOM BUFFET SELECTIONS

FISH ENTRÉES

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

PORK ENTRÉES

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

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

CUSTOM BUFFET SELECTIONS

SIDES

RICE PILAF
with Chorizo, Pancetta, and Chives
$5.00 per person

BUTTERNUT SQUASH AND BLUE CHEESE OR HERBED RISOTTO
$5.00 PER PERSON

$5.00 per person

POTATO AND MUSHROOM GRATIN
$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

DICED CARAMELIZED ZUCCHINI (GF)
$5.00 per person

RED POTATO HALVES (GF)
with Cilantro Pesto
$5.00 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 SELECTIONS

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 about the whole pie pricing)

CAKE AND OTHER DESSERTS
Please inquire about cake varieties and whole cake prices.
Please inquire about individual Mini Pies, Cookie Assortments, Pecan Bars,
and other specialty dessert items.

CUSTOM BUFFET SELECTIONS

ACTION STATIONS

MACARONI & CHEESE STATION
Served in Individual Dishes or Martini Glasses
Toppings to Include: Jalapenos, Applewood Smoked Bacon Bits, Chives and Fried Onions
$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

*Attendant fee, $125 per Station

HEAVY HORS D ’OEUVRE STATIONS

TOMATO BASIL SOUP (WARM) GF
Soup Shooter
$4.00

ROASTED PUMPKIN SOUP (WARM) GF
Cinnamon Crème Fraiche, Soup Shooter
$3.00

GRILLED CHICKEN SLIDER
Peach Chutney on Sundried Tomato Roll
$4.00

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

MINI BEEF TENDERLOIN SLIDER
Horseradish Cream on Potato Roll
$6.00

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

FRIED CHICKEN BUTTERMILK BISCUIT SLIDER
Home Style Gravy
$5.00

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

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

CHICKEN AND BISCUIT SLIDER
Honey Butter
$4.00

TOMATO BASIL SOUP 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

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

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
$3.50

SAUSAGE, EGG, AND CHEESE ON A BISCUIT
$4.00

TOMATO BASIL SOUP SHOOTER WITH MINI GRILLED CHEESE GARNISH
$4.00

CHEESEBURGER SLIDERS
Lettuce, Tomato, Mayonnaise, Pickle Garnish on Potato Roll
$6.00

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 beverages will incur 8.25% sales tax and 23%service charge

WEDDING BUFFET 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

Buffets are offered to groups of 20 or more
All food and beverages 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
*Carving Attendant Fee Required $125.00
Buffets are offered to groups of 20 or more
All food and beverages 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
*Carving Attendant Fee Required $125.00

Buffets are offered to groups of 20 or more
All food and beverages will incur 8.25% sales tax and 23%service charge

MEXICAN DINNER BUFFET

SOUTHWEST CAESAR SALAD
Roasted Corn, Tortilla Strips, Cotija Cheese
Chipotle Caesar Dressing

CHICKEN TORTILLA SOUP
Avocado, Tortilla Strips and Monterrey Jack Cheese

TORTILLA CHIPS
Homemade Salsa

SPANISH RICE

BORRACHO BEANS OR BLACK BEANS GF

BEEF AND CHICKEN FAJITAS
Sautéed Peppers and Onions, Warm Flour Tortillas,
Shredded Lettuce, Pico de Gallo, Sour Cream, Guacamole and Shredded Cheese
(Add Shrimp for $3.00)

DESSERTS
Texas Pralines
Chocolate Tres Leche Cake

ICED TEA, REGULAR AND DECAF COFFEE

$54.00 per person

Buffets are offered to groups of 20 or more
All food and beverages will incur 8.25% sales tax and 23%service charge

ITALIAN DINNER BUFFET

CAESAR SALAD
Pecorino Cheese and Herbed Croutons
Tuscan Caesar Dressing

CAPRESE SALAD (GF)
Fresh Tomatoes, Buffalo Mozzarella,
Fresh Basil, Fleur de Sel, Aged Balsamic Vinegar, Olive Oil

PASTA STATION
Penne and Bowtie Pastas
Basil Pesto Cream, Roma Tomato Basil Sauce and
Classic Alfredo Sauce
Parmesan Cheese, Crushed Red Pepper and Diced Mixed Vegetables

THREE LAYERED BEEF LASAGNA
Italian Seasoned Beef, Ricotta, Marinara Sauce

CHICKEN PICCATA
Chicken Breast with Lemon Caper Sauce

GARLIC BREAD

DESSERTS
Italian Cream Cake

ICED TEA, REGULAR AND DECAF COFFEE

$54.00 per person

Buffets are offered to groups of 20 or more
All food and beverages will incur 8.25% sales tax and 23%service charge

BARBEQUE BUFFET

ARTISAN BLEND SALAD
Marinated Red Onions, Sliced Tomatoes, Shaved Parmesan Cheese, Herbed Crostini
Ranch Dressing and Balsamic Vinaigrette

APPLE AND CARROT SLAW (GF)
Green Cabbage, Peppers, Onions, and Parsley

PICK TWO OF THE FOLLOWING:

HONEY CHIPOTLE CHICKEN BREAST (GF)

STICKY PORK RIBS (GF)

SMOKED BRISKET (GF)

INCLUDES:

SOUTHERN GREEN BEANS (GF)

BAKED POTATO BAR WITH ALL THE TOPPINGS (GF)
Butter, Sour Cream, Cheddar Cheese, Bacon Bits, Chives, Green Onions

BUTTERED CORN ON THE COB (GF)

JALAPENO CORN BREAD

DESSERTS
Assorted Mini Desserts

ICED TEA, REGULAR AND DECAF COFFEE

$52.00 per person

Buffets are offered to groups of 20 or more
All food and beverages will incur 8.25% sales tax and 23%service charge

CAJUN DINNER BUFFET

SHRIMP COCKTAIL (GF)
Spicy Cocktail Sauce, Lemons

ROASTED RATATOUILLE (GF)
Zucchini, Yellow Squash, Eggplant, Roasted Tomatoes,
Red Onions, Bell Peppers, Tomato Creole Sauce

CORN PUDDING

DIRTY RICE

GUMBO STATION
Gumbo Soup with toppings to include Crawfish Tails, Blackened Shrimp,
Andouille Sausage,
White Rice, Chopped and Seeded Jalapenos, Scallions
and Tabasco Bottles

FRIED CATFISH FINGERS
Cocktail Sauce and Tartar Sauce

ROLLS AND CORNBREAD

DESSERTS
Assorted Mini Desserts

ICED TEA, REGULAR AND DECAF COFFEE

$52.00 per person

Buffets are offered to groups of 20 or more
All food and beverages 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)	$6.00
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 Daniel's 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, Maker's Mark, Woodford Reserve, Patron Silver, Glenlivet 12 Single Malt, Tanqueray Gin, Hendrick's Gin, Bombay Sapphire

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

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

MISCELLANEOUS
Bartender Fee - $200 up to 4 hours, $250 for a 5-hour event
Cashier Fee - $125
Cocktail Server - $100

All food and beverages 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 and 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 cocktail hour.

It is okay to estimate on the higher end with a consumption bar. If not needed, and you have over paid based on what was 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 set up 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 who need bars available in more than one room.
All food and beverages 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 no 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 in 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 booking contract. The estimated balance will be due approximately one month before the event, or on the date written on the booking 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 events to reschedule one time for up to one year from the previously contracted date pending room(s) and date availability. All money 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 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 on 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 to 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. 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 parking options for you.

