



The Mountain City Club

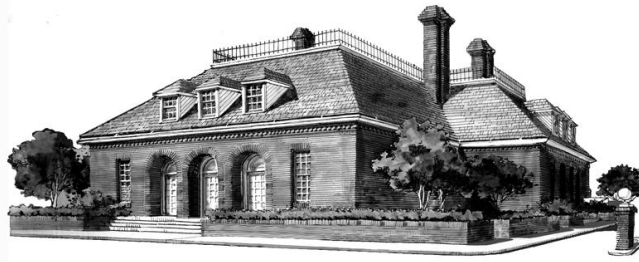
Guest Special Event Planning Guide

Private Events and Meeting

The ambiance of the Club, its elegant charm, and the discerning attention to detail by the entire staff, create a warm and welcoming atmosphere not found elsewhere. The Club's experienced professional catering team handles events and meetings with grace and elegance. Whether menu options, floral arrangements, AV, or music, the staff can assist with any and all aspects to ensure a flawless and memorable event.

The Club's meeting facilities are perfectly appointed and private. Whether the event is an intimate dinner, a life celebration or a gathering of several hundred, it becomes the great occasion that you expect. When business is in order, our AV supplies will support you with presentations. The menus within will assist you in planning your event no matter the size and of course our Chef can custom design menus not listed.

We look forward to working with you in the design of your next "Special Event".



Provisions and Conditions

General provisions: The Mountain City Club is a “private members club”. Members may secure special event accommodations without placing a deposit with the exception of December bookings. Non-members may reserve special event accommodations with the sponsorship of a member (our sales professionals will explain this process).

Deposits & Payments: Deposits for non-members is \$500.00 or 25% of the facility minimum, whichever is greater. Once a deposit is made the room is secured for the date and time you have chosen. Short booked events that do not meet the clubs’ food and beverage minimum are subject to relocation within the club. Seven (7) days prior to the event 50% of the estimated value is required and all balances are due the day/evening of the event. We accept all major credit cards, certified checks and cash. We do not extend credit or direct billing.

Menu Selections & Guest Guarantees: We suggest that menus are defined at least 30 days out from the event when applicable. Menus may be adjusted by the client up to 7-business days preceding the event. Guest count guarantees are required 5 -business days from the event. Guest guarantees may be adjusted up but may not be reduced once given within the 5-business day cutoff.

Miscellaneous Provisions: All food is to be consumed on location and leftovers may not be removed from the premise with the exception of celebratory cakes. Event hosts are responsible for any damage incurred by the event guests. State and local liquor laws prohibit guests supplying their own alcoholic beverages. The Club reserves the right to deny the sale of alcohol to anyone deemed intoxicated and minors under the age of 21 are not allowed to consume alcohol. The club is non-smoking with the exception of designated smoking areas outside of the building. The use of confetti, silly string, rice and glitter is strictly prohibited. In the event prohibited items are used a \$250.00 per room cleaning fee will be assessed. The Mountain City Club is not responsible for lost, forgotten or stolen item.



Private Room Information

Member Dining Room

Seating capacity of 150 and is suitable for buffets, larger meetings, receptions, dance flooring and bars. The Members Dining Room also has a cozy fireplace sitting area.

***Rotunda Lounge and Patio** may be rented if the Members Dining Room or Member Ala Carte is not in use.

Crystal Room

Is our main dining room and has a seating capacity of 48. When combined with its sister Garden Room is will accommodate buffets. This regal room with its crystal chandeliers that one adorned the original club is perfect for private dining, and receptions.

Garden Room

The Garden Room has a seating capacity of 16 and can be joined to the Members Dining Room and Crystal Room.

Presidents Room

Seating capacity of 16 and is perfect for private dining, and meetings.

Woodland Room

Seating capacity of 36 the Woodland Room offers private dining and meeting space for mid-sized groups.

Magnolia Room

Seating capacity of 10 is perfect for intimate group meetings and dining.

Wedding Ceremonies

Include the full direction of your rehearsal and ceremony, ceremony set up, bridal and groom's changing room.

Conference/Training Facilities

Estate Conference Room (see page 5 for pricing)

Includes formal board table seating for 12, 70" a/v monitor, electronic and standard white boards, wireless network, catering available

Rotunda Training Room (see page 5 for pricing)

Seating/work desk for 24, podium desk, 70" a/v monitor, electronic and standard white boards, Zultys remote meeting software, conference phone, catering available



Club Room Rentals

Member Dining Room & Patio	\$600
Presidents Room	\$75
Crystal Room	\$150
Garden Room	\$50
Woodland Room	\$100
Magnolia Room	\$50
Rotunda Lounge	\$150
Wedding Ceremony	\$300
Dance Floor	\$250
Portable Bar	\$75
Flowers/Balloons	Market
Specialty Linen	Market

Reception Rental Fees Include Tables (60" Rounds to accommodate 8-10 people) Banquet Chairs White floor length banquet linens and napkins China, silverware, goblets Bride & groom's cake table Complimentary cake cutting service Guest book table Gift table Complimentary menu tasting (up to 4 people) Special menu pricing for children 12 and under. All Rental Fees are subject to 9.25% state sales tax and 20% service charge

Club Main Level Rental

For larger celebrations the main level of the club offers a Rotunda Lounge, Patio, Dining Rooms, and Ballroom that create guest flow to each room.
\$1000



MCC Member Rotunda Business Centre Amenities

Mountain City Club Rotunda Business Centre

Hours- Monday – Friday 7:00-9:00, Saturday 9:00-3:00 closed Sundays and holidays

Club Seating/Club Desk work spaces (16)

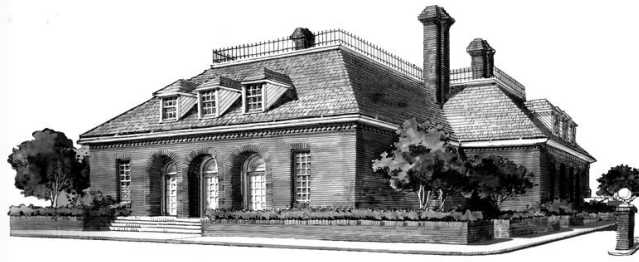
- Dormer work spaces (3)
- Huddle work space with 50" monitor (1)
- 2-Estate Conference Room hours
- *Private Mini Office seats 4 (2)
- *The Estate Private Conference Room seats 12 60" Monitor, Smart Board Table, Conference Phone
- *The Main Conference Room seats 24 70" Monitor, Zultys remote meeting, Conference Phone
- On-site member parking
- Wifi, hot throughout the entire Club
- Business Printing/Copy/Fax/Scan Station
- Complimentary Coffee Bar Centre level, Cappuccino/Grab & Go Breakfast Bar Lobby level
- Library with current bestselling authors
- Casual parking (2-hour maximum per day, all day parking available at \$75 monthly)

Member Private Offices/Meeting Room Fees

Private Mini Office \$500 per month with a 3-month minimum commitment, includes desk and 4 chairs, dedicated electrical and data jack, 10 hours of Estate Conference Room use, 4 hours of Training Room use and complimentary mail service. Monthly Parking @ \$75

Estate Conference Room \$25 per hour, seating for 12, smart board table, 70" monitor, 48" white board
2-hour minimum, advance booking required, available beverage, snack and meal service

Training Room \$50 per hour, seating/desk for 24, 70" monitor, 48" white board, Zultys remote meeting software (add \$75), conference phone 2-hour minimum, advance booking required, available beverage, snack and meal service



Breakfast

(Minimum of 12 guests required)

Early Riser

Scrambled Eggs served with Bacon or Sausage, grits or hash brown potatoes and biscuits **\$12**

Country Breakfast

Scrambled Eggs, Sausage, Applewood Bacon, Hash Brown Casserole, Grits, Toast Biscuits and Jellies **\$15**

Country Breakfast Buffet (minimum 24)

Scrambled Eggs, Sausage, Applewood Bacon, French Toast Casserole, Hash Brown Casserole, Grits, Muffins, Biscuits **\$15**

Crystal Brunch Buffet

Fresh Cut Fruit, Danish & Muffin Basket, French Toast Casserole, Omelet Station, Herb Roasted Chicken Breast, Seasonal Vegetables, Hash Brown Casserole, Scrambled Eggs, Applewood Bacon, Sausage, Grits/Gravy/Biscuits and Cheese Cake Bites **\$21**

The Continental

Assortment of Danish, Breakfast Breads and Fresh Fruit Medley **\$10**

All Breakfast & Brunch selections are served with

Coffee and Orange Juice



Luncheons Salad Entrees

Grilled Shrimp Caesar Salad

\$16

Classic Caesar Salad with Grilled Jumbo Shrimp

Black & Blue Tenderloin Salad

\$16

Char-Grilled Beef Tenderloin nested on Wild Green with ripe Tomatoes and Bleu Cheese Crumbles

Grilled Chicken Caesar Salad

\$15

Classic Caesar Salad with Grilled Chicken Breast

Trio Salad

\$14

Shrimp, Albacore Tuna and Chicken Salad nested on Wild Greens with fresh Vegetable Garnish

Shrimp Salad

\$15

Tender Alaskan Bay Shrimp on Wild Greens with fresh Vegetables Garnish, and hardboiled Egg

Chef's Salad

\$14

Wild Greens with Julian Ham, Turkey and Roasted Beef with Aged Cheddar Cheese, Hardboiled Egg and Fresh Vegetables

Classic Cobb Salad

\$14

Wild Greens with Char-Grilled Chicken Breast, Bacon, Ham, Avocado, Bleu Cheese, Olives, Tomato and Cucumber

Add a cup of our Soup of the day for \$2.50

All luncheons are served with Iced Tea and assorted

Freshly Baked Breads



Luncheon Entrees

Served with your choice of salad, seasonal vegetables, selected potatoes or rice pilaf, dessert, warm rolls, coffee and iced tea

Chicken Picatta- \$18

Tender Springer Mountain Chicken Breast with lemon, caper and white wine sauce

Chicken Florentine \$18

Tender Springer Mountain Chicken Breast with spinach cream sauce

Chicken Marsala \$18

Tender Springer Mountain Chicken Breast sautéed with mushrooms and Marsala wine

Country Fried Chicken \$18

Fried light and tender served with country gravy

Chicken Ramon \$18

Sautéed Breast of Chicken with Tomatoes, Mushrooms and Green Onions with Red Wine Sauce

NY Strip Steak \$24

Hand Cut and broiled to perfection

Pot Roast \$18

Tender Chuck Roast slow roasted with vegetables and served with pan gravy

Beef Tips Burgundy \$18

Tenderloin Tips slow cooked with mushrooms and burgundy gravy

Roasted Pork Loin \$18

Lean Pork Loin herb rubbed and slow roasted

Pan Seared Tilapia \$18

With Tomato Relish

Grilled Salmon \$19

Served with Fried Leeks and Dill Oil



Luncheon Buffets

All Buffets include your choice of entrees, Caprice Salad, Marinated Vegetable Salad and Caesar Salad, vegetables and dessert. With rolls, coffee and iced tea (minimum 40)

2- Entrée Buffets \$25
Additional Entrées \$4

Entrées

(Choose 2)

Chef Carved Roast Top Round of Beef
Chef Carved Prime Rib of Beef Au Jus (add \$2pp)
Chef Carved Herb Roasted Turkey
Chef Carved Sugar Cured Ham
London Broil
Pot Roast
Beef Tips Burgundy
Roasted Pork Loin
Chicken Picatta
Chicken Florentine
Chicken Marsala
Country Fried Chicken
Chicken and Dressing
Salmon with Dill Oil
Tilapia with Tomato Relish
Pecan Rainbow Trout
Pasta Prima Vera
Pasta Marinara with Sausage

Vegetables

(Choose 3)

Steamed Broccoli
Broccoli Casserole
Squash Casserole
Seasonal Mixed Vegetables
Grilled Asparagus (seasonal)
Mashed Potatoes
Sweet Potatoes
Twice Baked Potatoes
Potatoes Au Gratin
Rice Pilaf
Wild Rice Pilaf
Macaroni & Cheese

Desserts- Choose 2

Chocolate Bunt Cake, NY Style Cheese Cake,
Double Chocolate Layer Cake
Coconut Cake
Carrot Cake
Pecan Pie
Key Lime Pie
Banana Pudding



Salads

Please select one salad offering for your guests

Caesar

Crisp Romaine Lettuce tossed with Caesar Dressing, Toasted Croutons and Grated Parmesan Cheese

Wild Green Club Salad

Tender, Organic Wild Greens with Candied Pecans and Cranberries

Baby Spinach Salad

Fresh Baby Spinach with Mandarin Oranges, Slivered Almonds and Citrus Vinaigrette

Desserts

Please select one dessert offering for your guest. For buffet events please select 3 offerings

NY Style Cheese Cake

Double Chocolate Layer Cake

Coconut Cake

Carrot Cake

Pecan Pie

Key Lime Pie

Banana Pudding



All Day Meeting Packages

A meeting planner's best value!

\$49.00/pp

Package includes:

Appropriate sized meeting room
Guests parking (based on availability)
Standard a/v
Continental breakfast
Morning break
Lunch
Afternoon break

(Please select separate breaks packages for each break)

Break Packages

Energy Burst

Granola Bars
Fresh Fruit Skewers
Yogurt & Fruit parfaits with granola,
Red Bull, Coke Products, Bottled Water

Spreads and Dips

Hummus, Warm Spinach & Artichoke Dip
Marinated Vegetable Salad with Italian Cracked Olives
Crackers, Pita Chips, Cookies, Coke Products, Bottled Water





Dinner Entrees

All dinners include your choice of salad, seasonal vegetables, select potatoes or rice pilaf and dessert. With rolls, coffee and iced tea

Chicken Picatta \$28

Tender Springer Mountain Chicken Breast with lemon, caper and white wine sauce

Chicken Florentine \$28

Tender Springer Mountain Chicken Breast with spinach cream sauce

Chicken Marsala \$28

Tender Springer Mountain Chicken Breast sautéed with mushrooms and Marsala wine

Country Fried Chicken \$28

Fried light and tender served with country gravy

Chicken Ramon \$28

Sautéed Breast of Chicken with Tomatoes, Mushrooms and Green Onions with Red Wine Sauce

Poulette Crevette \$28

Breast of Chicken Stuffed with Poached Spinach & Jumbo Shrimp
Served with Roasted Red Pepper Coulis

Poulette en Croute \$29

Breast of Chicken Wrapped in Puff Pastry with Mushroom Duxell
And Natural Jus Gravy

NY Strip Steak \$34

Hand Cut and broiled to perfection

Prime Rib Au Jus \$34

Hickory Smoke Rubbed and Slow Roasted

Filet Mignon \$36

Hand Cut Center Cut Beef Tenderloin prepared Medium and served
with Demi Glace



Dinner Entrees

All dinners include your choice of salad, seasonal vegetables, select potatoes or rice pilaf and dessert. With rolls, coffee and iced tea

Pot Roast \$28

Tender Chuck Roast slow roasted with vegetables and served with pan gravy

Beef Tips Burgundy \$28

Tenderloin Tips slow cooked with mushrooms and burgundy gravy

Roasted Pork Loin \$28

Lean Pork Loin herb rubbed and slow roasted

Pan Seared Tilapia \$28

With Tomato Relish

Pecan Crusted Trout \$28

With Brown Butter

Grilled Salmon \$28

Served with Fried Leeks and Dill Oil

Vegetarian Wellington or Tian - \$24

Roasted Vegetables Wrapped in a Puff Pastry
& Served in a Vegetable Volute Sauce

Black Angus Filet Mignon & Atlantic Salmon - \$39

Mushroom Demi Glace, Dill & Lemon Caper Reduction

Grilled Chicken Breast & Angus Beef Tenderloin- \$39

Herb Beurre Blanc & Mushroom Demi Glace

Atlantic Salmon & Grilled Chicken Breast - \$37

Dill & Lemon Caper Reduction & Herb Beurre Blanc



Dinner Buffets

All Buffets include your choice of entrees, Caprice Salad, Marinated Vegetable Salad and Caesar Salad, vegetables and dessert. With rolls, coffee and iced tea (minimum 40)

2- Entrée Buffets \$32

Additional entrée \$4

Entrées

Chef Carved Roast Top Round of Beef
Chef Carved Prime Rib of Beef Au Jus (add \$2pp)
Chef Carved Herb Roasted Turkey
Chef Carved Sugar Cured Ham
London Broil
Pot Roast
Beef Tips Burgundy
Roasted Pork Loin
Chicken Picatta
Chicken Florentine
Chicken Marsala
Country Fried Chicken
Chicken and Dressing
Salmon with Fresh Dill
Tilapia with Tomato Relish
Pecan Rainbow Trout
Pasta Prima Vera
Pasta Marinara with Sausage

Vegetables

(Choose 3)

Steamed Broccoli
Broccoli Casserole
Squash Casserole
Seasonal Mixed Vegetables
Grilled Asparagus (seasonal)
Mashed Potatoes
Sweet Potatoes
Twice Baked Potatoes
Potatoes Au Gratin
Rice Pilaf
Wild Rice Pilaf
Macaroni & Cheese

Desserts- Choose 3

Chocolate Bunt Cake, NY Style Cheese Cake,
Double Chocolate Layer Cake
Coconut Cake
Carrot Cake
Pecan Pie
Key Lime Pie
Banana Pudding



Hors d' Oeuvre Buffets

7 Selections	\$28 per person
8 Selections	\$30 per person
10 Selections	\$32 per person

Add a Carving Station for \$4 per person

(Minimum 40 guests)

Hors d' Oeuvre Selection

Cheese Montage	Spinach & Artichoke Dip	Crab Stuffed Mushrooms
Vegetable Display	Hot Crab Dip	Italian Stuffed Mushrooms
Fruit Display	Maryland Crab Cakes	Mexican Shrimp Tartlets
Baked Brie Puffs	Scallops Wrapped In Bacon	Pot Roast Slider Sandwiches
Vegetarian Tamales	Mini Beef Wellingtons	Ham & Cheddar Biscuits
South Western Dip	Mini Chicken Wellingtons	Tomato & Basil Bruschetta
Mini Chicken Burritos	Cashew Chicken Spring Rolls	Smoked Salmon Display
Burgundy Meatballs	Asian Vegetable Spring Rolls	Pecan Chicken Tenderloin
Swedish Meatballs	Jumbo Cocktail Shrimp +\$2 pp	Chicken Satay
Hibachi Beef Skewers	Hibachi Chicken Skewers	SW Chicken Tenderloin
Roll-up Sandwiches	Spicy Asian Chicken Skewers	Teriyaki Salmon Skewers

Carving Station

Roast Beef	Prime Rib Au Jus + \$2
Roasted Turkey Breast	Roasted Strip Loin (NY) + \$2
Sugar Cured Ham	Beef Tenderloin (Filet) + \$3
Roasted Pork Loin	Poached Salmon

Includes Slider Rolls and Appropriate Sauces



Beverage Service

Hosted - Cash

Soft Drinks/ Bottled Water

\$2.00 \$2.50

Coffee / Iced Tea / Bottled Water Bar

\$2.50pp

Keg Domestic Beer (Bud & Miller Products)

\$350

Domestic Beer

\$3.25 \$3.50

Budweiser and Miller Products

Imported Beers

\$4.00 \$5.00

Heineken, Corona, Fat Tire, Sam Adams and Stella Artois

Wine

\$4 \$5

Leaping Horse Cabernet, Merlot, Chardonnay, White Zinfandel

Club Liquor

\$5 \$6

Skyy Vodka, Gordon's Gin, Jim Beam Bourbon, Bacardi Rum, Famous Grouse Scotch, Canadian Club, Hermanos Tequila

Call Liquor

\$6 \$7

Absolute Vodka, Beefeater Gin, Jack Daniels Tennessee Whiskey, Dewar's Scotch Mount Gay Rum, Crown Royal, Cuervo Tequila

Premium Liquor

\$7 \$8

Grey Goose Vodka, Bombay Sapphire, Makers Mark Bourbon, Chivas Scotch, Crown Royal Black, Patron Tequila



Audio / Visual

Projector	\$50
Projection Screen	\$25
Flip Chart	\$40
Dry Erase Board	\$25
TV	\$50
Podium	\$25
Wireless Microphone Set (Lavalier & Handheld)	\$30

Additional A/V Supplies Available Through
our Preferred Vendor