



# CAPITAL CITY CLUB

## BANQUET MENU

1201 Main St. - 25th Floor | Columbia, SC 29201  
(803) 256-2000 | [capitalcolumbia.com](http://capitalcolumbia.com)

# Complimentary

Each function hosted at the Capital City Club receives personalized service and outstanding food and beverage. We try to be a one-stop-shop venue with catering, bar, staffing, and equipment all in one place!

As a thank you for hosting your event at the Capital City Club, we provide the following list of complimentary items and services:

- ✚ Setup and breakdown of the function space
- ✚ On-Site Banquet Captain and/or Private Event Director
- ✚ Tables and chairs
- ✚ A choice of black or white table linens, and napkins
- ✚ Mirror tile and votive candle centerpieces
- ✚ Plate-ware, glassware, and silverware
- ✚ Concierge services and coat-check

We hope that in providing these items and services, we can make your event planning process stress-free and easy. Enjoy your event – let the Capital City Club take care of all the details!



# Hors D'oeuvres Menu

Choose your Hors D'oeuvres reception package and choose your items! Personalized and fun for any group or occasion.

Prices are plus 22% service charge and 10% sales tax

Packages are priced per person. Food service times are 90 minutes

Chef attendant fee of \$85.00 per attendant may apply

## Social Hour \$21 per person

Ten Guest Minimum

One Display

Two Hors D'oeuvres - Displayed

## Finlay Reception \$32 per person

Twenty Guest Minimum

Two Display

Three Hors D'oeuvres - Displayed

## Riverbanks Reception \$42 per person

Twenty Guest Minimum

Two Displays

Three Hors D'oeuvres

One Chef-Attended or Themed Stations

## Cola City Reception \$65 per person

Twenty Guest Minimum

Three Displays

Four Hors D'oeuvres

Two Chef-Attended or Themed Stations

Champagne Toast

Dance floor

## Additional Station for Packages \$10 per person

Carving or Action Station



\*Butler Pass Fee per item is \$50.00

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# Hors D'oeuvres Menu

Prices are per person plus 22% service charge and 10% sales tax

## Displays

**Artisan Cheese Display** local and regional cheeses, assorted fresh and dried fruits, spiced pecans, crostini's and breads

**Grilled Vegetable Display** fresh, assorted grilled vegetables, balsamic reduction

**Fresh Fruit Display** assorted fruits, melons, and berries with yogurt dip

**Antipasto Display** assorted cured meats, marinated cipollini, roasted red peppers, portabella mushrooms, assorted olives, rustic breads

## Hors D'oeuvres

### *By Land*

Smoked Chicken Bruschetta with black pepper and fig jam

Candied Bacon

Grilled Lamb Lollipop with mint jus additional 5++/person

Prosciutto wrapped melon with fig compote

Chicken salad tarts with red wine essence

Deviled eggs with olive tapenade

### *By Sea*

Mini Crab Cakes additional 3++/person

Smoked Salmon on Pumpernickel with herb boursin and capers

Chilled Shrimp with bloody mary cocktail sauce

### *Vegetarian*

Goat Cheese and Caramelized Onion Tart

Grilled Cheese Bites with tomato soup

Vegetable Spring Rolls with sweet chili sauce

Caprese Bites

Mini Grilled Vegetable Sandwiches



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# Hors D'oeuvre Menu

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## Stations for Hors D'oeuvres Reception

Add some fun to your event with a chef-attended action station where your guests choose their options, and watch as one of our expert chefs creates their custom dish!

Food service times are 90 minutes

One-Time Chef-Attendant fee of \$85

### Mac & Cheese Bar – Choice of Three

Traditional cheddar, kimchi, white truffle, bacon parmesan, or three cheese

### Adluh Station

Shrimp and grits with lobster emulsion

Fried green tomatoes

Fried oysters

### Smoked Seafood and Sushi Display

(3 pcs. per person) Assorted maki, nigiri, seaweed salad, wasabi, pickled ginger, soy, ponzu

Additional \$7 to packages

### Italian Station

Choice of Two Proteins, Two Pastas, and Two Sauces

Chicken, beef, or shrimp

Cheese tortellini, ravioli, or fusilli pasta

Marinara, Lobster Sauce, Alfredo

### Stir Fry Station

Choice of Two Proteins and Two Sauces

Chicken, beef, or shrimp

Teriyaki, red curry, or lemon grass broth

Jasmine rice, soba noodles, sprouts, green onions, and ginger

## Carving Stations

One-Time Chef-Attendant fee of \$85

### Honey Glazed Pit Ham

Slow cooked Ham glazed with honey, dinner rolls

### Roasted Turkey

Herb roasted turkey, turkey jus, cranberry sauce, dinner rolls

### Prime Rib of Beef additional \$6 to packages

Horseradish cream, au jus, dinner rolls

### Steamship of Beef additional \$10 to packages

Horseradish and grain mustard cream, port and peppercorn demi, dinner rolls



# Buffet Menu

Pricing is per person plus 22% service charge and 10% sales tax (unless inclusive)  
Minimum of 26 guests or more  
Food service times are 90 minutes

## Silver Buffet \$46 per person

One Salad  
Two Entrées  
Two Sides  
Assorted Mini Desserts

## Gold Buffet \*Most Popular \$53 per person

Two Passed or Displayed Hors D'oeuvres  
One Salad  
Two Entrées  
Two Sides  
Assorted Mini Desserts

## Platinum Buffet \$73 per person

Two Passed or Displayed Hors D'oeuvres  
Two Salads  
Two Entrées  
Two Sides  
Choice of 3<sup>rd</sup> Entrée or Carving Station  
Assorted Mini Desserts  
Dance Floor

## All Inclusive \$120 inclusive per person

Platinum Buffet  
Three Hour Club Open Bar  
Assorted Mini Desserts  
Dancefloor



# Buffet Menu

Pricing is per person plus 22% service charge and 10% sales tax

## Salads

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House mixed greens, grape tomatoes, English cucumber

Baby Arugula and Feta with dried cranberries and balsamic

## Buffet Entrees

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### Entrées Included

Pork tenderloin  
Seared Chicken  
Grilled Shrimp  
Creamy Risotto  
Hanger steak

### Enhanced Entrées additional \$5

Pecan Crusted or Seared Salmon  
New York Strip  
Pork Chop (bone)

### Premium Entrées additional \$10

Crab Cake  
Lobster  
Filet Mignon

## Sides

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Wild rice  
Garlic Mashed Potatoes  
Roasted Potatoes  
Green Beans  
Seasonal Vegetables  
Citrus Glazed Carrots  
Buttered Broccoli  
Brussel Sprouts and Cranberry Mélange  
Mosley's Macaroni and Cheese  
Rosemary and Garlic Roasted Red Potatoes  
Wild Rice with Fresh Herbs



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# Plated Menu

Pricing is per person plus 22% service charge and 10% sales tax

## Salads

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House mixed greens, grape tomatoes, and English cucumber

Caesar

Baby Arugula and Feta with dried cranberries and balsamic

## Plated Entrees

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Choose 1 entrees for 25 guest or less. Choose 2 entrees for 26 guest or more. Any group over 26 guests must provide entrée choices one week in advance

Entrée pricing includes choice of salad

**Vegetable Tower** zucchini, squash, portabella mushroom, onions, green tomato, eggplant 32

**Grilled Flat Iron Steak** roasted potatoes, broccoli, ancho demi 41

**Seared Pork Loin** sweet potato, spinach, apple and peach glaze 38

**Seared Airline Chicken Breast** potato puree, haricot vert, roasted chicken essence 40

**Grilled Bone-In Pork Chop** polenta, asparagus, maple emulsion 46

**Pecan Crusted Salmon** beet puree, roasted potato disc, broccolini, port wine gastrique 45

**Seared Scallops** parsnip puree, snap peas, apple and coriander beurre blanc 54

**Grilled Filet Mignon** emerald risotto, trumpet mushrooms, truffle butter essence 58

**Quinoa and Assorted Vegetables** vegetarian & gluten free 32



## Desserts \$6 per person

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Lemon blueberry cheesecake

Key lime pie

Chocolate flourless cake

Bowl of fresh fruit 4++/person

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# Pre-Fixe Menu

This menu is designed for groups of 35 or less. Entrée selections can be made night of for optimum convenience for both you and your guests.

\$90 plus tax and service charge

## FIRST COURSE

### **Crab Cake**

pan seared crab cake served with cilantro lime tomato salad, jalepeno tartar and ancho aioli

## SECOND COURSE

### **Capital City Club House Salad**

mixed greens, grape tomatoes, English cucumber

## THIRD COURSE

### **Choice of One**

#### **Togarashi Seared Salmon Filet**

parsnip puree, asparagus, green apple beurre blanc

#### **Filet of Beef**

confit of wild mushrooms, mashed potatoes, baby carrots, red wine reduction

#### **Grilled Vegetable Tower**

zucchini, squash, portabella mushroom, onions, green tomato, eggplant

## FOURTH COURSE

Chef's Choice of Dessert

## Beverages

Includes 2 Glasses of House Wine or Imported or Domestic Beer, Unlimited Iced Tea, Soda, and Coffee

# Beverages

Prices are per person plus 22% service charge and 10% sales tax

## Beverages

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Beverage Station Water, Iced Tea, Coffee, Herbal Tea, Sodas.

Four hours or less \$8

More than four hours \$9

Lemonade \$3

Green Tea iced or hot \$5

## Specialty Beverage Stations

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High Tea assorted hot teas with tea sandwiches \$14

Flavored Lemonade Station \$4

Le Crux Station \$7

Coffee Station hot and iced coffee with flavored syrups to create your own, perfectly flavored iced coffee \$6

Soda Station by consumption \$3/soda

Champagne Toast \$5



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# Bar

All bar options require Bartender fee of \$125 plus tax

## Open Bar

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With an Open Bar Package, pricing is based per guest (over age 21) for a set number of hours. During that time, regardless of what is consumed, you pay that same price. No running up the tab!

### Beer, Wine

Two Hours \$20

Three Hours \$24

Four Hours \$28

\$4 per person per additional hour

### Club Liquor, Beer, Wine

Two Hours \$26

Three Hours \$34

Four Hours \$40

\$6 per person per additional hour

### Premium Liquor, Beer, Wine

Two Hours \$28

Three Hours \$38

Four Hours \$46

\$8 per person per additional hour

### Super Premium Liquor, Beer, Wine

Two Hours \$32

Three Hours \$42

Four Hours \$52

\$10 per person per additional hour



# Bar

Bars require a \$125 bartender fee plus tax

## On-Consumption Bar

During the time that your On-Consumption Bar is open, the bar will keep track of what is consumed and charge to the final bill accordingly. Think of it like a tab just for you and your guests!

## Cash Bar

Guests purchase their own drinks. Drink tickets may be incorporated and charged on consumption.

## Drink Pricing

Domestic \$5.5

Import \$6.5

House Wine \$8

Club Liquor \$10

Premium \$11

Super Premium \$12

## Beverage Stations

Mimosa Station \$9

Champagne, assorted juices, assorted fruit

Bloody Mary Station \$12

Assorted vegetables, spices and other mixes, build your own Garnish Station



# Enhanced Wine List

## Chardonnay

Rodney Strong 'Chalk Hill' Sonoma CA \$41  
Ferrari-Carano, Russian River Valley CA \$50  
Newton, Napa CA \$54  
George la Tour, Burgundy FR \$57  
Stag's Leap 'Karia' Napa CA \$ 70

## Sauvignon Blanc

Duckhorn Decoy Napa CA \$45  
Cloudy Bay, Marlborough NZ \$54

## Riesling

Chateau Ste. Michelle, Columbia Valley  
WA \$46

## Cabernet Sauvignon

Penfolds Bin #8 - AUS \$46  
Napa Cellars, Napa CA \$54  
Stags Leap Artemis \$100

## Pinot Noir

Erath, Willamette Valley Oregon \$43  
Rodney Strong, Alexander Valley OR \$54  
Duckhorn 'Decoy' Napa CA \$62

## Merlot

Duckhorn 'Decoy' Napa CA \$59  
Northstar, Columbia Valley WA \$67  
Malbec Terrazes, Mendoza ARG \$44

## Champagne/Sparkling Wine

Veuve Clicqueot Yellow Label, Reims FR  
\$156  
Perrier Jouet, \$88  
Mumm Napa 'Brut Prestige' CA \$57  
Gruet 'Brut' NM \$46