



Capitol Hill Club

The Capitol Hill Club Catering Department offers Members the opportunity to host meetings or banquets ranging from intimate gatherings to parties or receptions for up to 300 guests. It will be our pleasure to assist you in planning any special event.

CATERING GUIDELINES

Food and Beverage

All food and beverage must be purchased from the Club; food and beverage that remains unconsumed may not be removed from the Club without prior approval.

Gluten Free, Dairy Free, Vegetarian, and Vegan denoted GF, DF, V, VE respectively.

Pets & Luggage

Pets, except Service Animals, are not permitted in the Club. For security purposes, we cannot check baggage or other packages. Luggage is not permitted to be stored in club private rooms.

Press & Photography

To protect the privacy of the Club and its members, no pictures, video, and audio of any kind may be taken or recorded in the Clubhouse. The Capitol Hill Club is a press free zone.

Dress Code

Business casual attire is acceptable for Private Events. Guests in jeans, sneakers, or other similarly casual attire will not be admitted. Collared shirts are required for men.

Important Notes

- * Menu and setup details are required 10 business days prior to your event.
 - * Planners are responsible for providing place cards indicating guest entrée selection for each guests if choice of entrée has been provided.
 - * Final guaranteed number of guests is due by noon 2 business days prior to your event.
- While we are always prepared to serve a few last-minute guests, please note that you will be charged for the guaranteed number of guests should fewer guests attend. Should the guaranteed number of guests decline significantly from the original expected number of guests, the Club reserves the right to change the room to a more appropriate size.

HORS d'OEUVRES

Priced Per Piece, 25 Piece Minimum Per Selection

GLUTEN FREE

Presented Buffet Style, Passed Upon Request

Hot

Asian Style Lamb Lollipops (GF, DF) 8

Mini Crab Cakes (GF) 8

Cold

Nueske's BLT Salad Cup, Ranch Dressing (GF) 6

Tarragon Chicken Salad on Endive Leaf (GF) 6

Grilled Chicken Caesar Salad Cup, Parmesan Crisp (GF) 6

SANDWICHES & SLIDERS

Presented Buffet Style, Passed Upon Request

All Contain Gluten and Dairy

Asian Fried Chicken 7

Buffalo Chicken Sliders, Ranch Dressing 7

Club Smoked Pork, Vinaigrette Slaw 7

Roasted Mushroom (V) 6

Burger Sliders, Gruyère, Caramelized Shallot Jam 7

Fried Oyster Po Boys 7

Bacon Cheeseburger Sliders 7

Crab Cake Slider, Old Bay Aioli 8

Mini Lamb Sliders, Harissa Vinaigrette 8

Philly Steak Sandwich 7

CANAPÉS

Presented Buffet Style, Passed Upon Request

French Onion Soup Boules 6

Steak & Potato Canape, Horseradish Cream-cold 7

Smoked Short Rib, Jalapeño Cheddar Latke (GF) 7

Chili Braised Pork Belly, Sweet Potato Gaufrette (GF) 7

Crab Salad Cones 8

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have medical conditions. For your convenience, a suggested gratuity of 22% is added to all items. The payment of this gratuity is subject to your complete discretion and may be increased, decreased, or eliminated entirely. Also, 10% D.C. Taxes, and prices are subject to change

MINI SANDWICHES

*Presented Buffet Style, Passed Upon Request
All Contain Gluten and Dairy*

Hot

Mini Grilled Cheese Sandwiches 5

Pigs in a Blanket 5

Room Temperature & Cold

Mini Cucumber & Dill Aioli Sandwiches 5

Mini Curried Chicken Sandwiches 6

Mini Ham & Cheddar Sandwiches 6

CROQUETTES

Presented Buffet Style, Passed Upon Request

Seafood Paella 8

Jerked Chicken, Plantains 7

Fried Mozzarella, Sundried Tomato, and Basil 6

ON A SKEWER

Presented Buffet Style, Passed Upon Request

Hot

Nashville Fried Chicken Skewers 7

Chipotle Cilantro Chicken Skewers 7

Lamb Kofta Brochette, Green Chutney 8

Tequila Lime Shrimp Brochette 8

Soy & Miso Glazed Beef Skewers 7

Cold / Room Temp

Anti Pasto Skewers, Balsamic Pipette 6

Chicken Satay, Peanut Sauce 7

Slab Bacon Pops 7

TEA SANDWICHES

Presented Buffet Style, Passed Upon Request

60 Per Dozen, Per Selection

Cucumber & Watercress

Egg Salad

Tarragon Chicken Salad

Pimento Cheese

Strawberries and Brie Spread

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DISPLAYS

Priced Per Person, 10 Person Minimum

Fresh Fruit Platter (GF, DF, V) 14
Sliced Seasonal Fruit

Fromage & Charcuterie 24
Prosciutto Crudo Ruliano, Sopressata, Lamb Salami, Cranberry Wensleydale,
Strawberry Chutney, Star Fruit, Red Seedless Grapes, Cornichons, French Bread, Assorted Crackers

Fromage 18
Cranberry Wensleydale, Provolone Picante, Chipotle Gouda, Blueberry Goat Cheese, Manchego,
Garnished with Fruit & Berries, Lavash, Grissini, French Bread, Assorted Crackers

Grilled & Chilled Vegetable Platter (VE) 14
Grilled Baby Carrots, Grilled Asparagus, Portobello Mushrooms,
Grilled Broccoli, Baby Zucchini, Red Peppers

Shrimp Cocktail Bowl- Cold (GF, DF) 16
Large Jumbo Shrimp, Club-Made Cocktail Sauce

Snow Crab Claw Bowl- Cold (GF, DF) 37
Club-Made Cocktail Sauce

Whole Smoked Salmon 20
Club Hot Smoked, Served Cold
Red Onions, Dill Crème Fraiche, Capers, Diced Hard Boiled Eggs

Side of Smoked Salmon 17
Club Hot Smoked, Served Cold
Red Onions, Dill Crème Fraiche, Capers, Diced Hard Boiled Eggs

Signature Seafood Tower (Market Price)

Taco Station 20
Chipotle Chicken, Steak Ala Plancha, Black Beans, Cotija Cheese, Salsa Roja, Pico De Gallo,
Guacamole, Chipotle Crema, Corn Tortillas, Flour Tortillas,
Option Chef Attendant \$180, per 50 guests

Mediterranean Station (GF, DF) 18
Room Temperature
Garlic & Rosemary Lamb Meatballs
Orzo With EVOO, Spinach, Feta, Sundried Tomatoes, Cucumbers.
Roasted Red Pepper Hummus, Fried Artichokes, Grilled Pita Bread

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CARVING STATIONS

Priced Per Person, 25 Person Minimum

Required Chef Carver Fee \$180, per 50 guests | Attendant for up to 2-hours
Additional \$40, per hour charge over first two hours

Hickory Smoked Prime Rib of Beef (GF) 22

Minimum 25 people

CHC BBQ Sauce, Horseradish Cream

Roast Tenderloin of Beef (GF) 26

Minimum 25 people

Horseradish, Horseradish Cream

Texas Style Smoked Beef Brisket (GF) 157

Minimum 25 people

Garlic Bread Sticks, Bourbon BBQ Sauce, Horseradish Cream

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AFTERNOON PACKAGES

Limited to availability and club volume.

MEET & GREET PACKAGE

1-Hour | \$200.00 | 15 attendees maximum

Available during 2:00PM – 4:00 PM

Included Beverages:

Coffee, Decaf Coffee, Hot Assorted Teas, Assorted Soft Drinks

Included Snacks:

CHC Chocolate Chip Cookies,
CHC Oatmeal Raisin Cookies, and Buttery Popcorn

*If available, 9:30 AM – 10:30 AM Package
includes pastries in place of cookies.*

MEET & MINGLE PACKAGE

1-Hour | \$400.00 | 20 attendees maximum

Available during 3:30PM – 5:30 PM

Included Beverages:

Self-Serve Bar: 2 Beers, 1 House Red & 1 House White
Coffee and Assorted Soft Drinks

Included Snacks:

Pigs in a Blanket, Buttery Popcorn, (1 doz.) CHC Chocolate Chip Cookies

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BEVERAGE SELECTIONS

DELUXE BRANDS

Woodford Reserve Bourbon
Crown Royal Whiskey
Chivas Regal Scotch
Ketel One Vodka
Meyer's Dark Rum
Bombay Sapphire Gin
Patron Silver Tequila

Deluxe White & Red Wines

Imported Beer - Corona, Amstel Light, Modelo
Domestic Beer - Budweiser, Miller Lite, Michelob Ultra

Assorted Soft Drinks
Assorted Specialty Juices
Domestic Water Bottles
Pellegrino Sparkling Water
Panna Imported Mineral Water

CALL BRANDS

Maker's Mark Bourbon
Seagram's 7 Whiskey
J&B Scotch
Tito's Vodka
Bacardi Rum
Tanqueray Gin
Jose Cuervo Silver Tequila

Club Selected White & Red Wines

Imported Beer - Corona, Amstel Light, Modelo
Domestic Beer - Budweiser, Miller Lite, Michelob Ultra

Assorted Soft Drinks
Assorted Specialty Juices
Domestic Water Bottles
Pellegrino Sparkling Water
Panna Imported Mineral Water

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BAR & BEVERAGE PRICING

Bar Fee \$150, Per Bar, Per 100 guests.

Packages are charged based on the greater guarantee or actual attendance.

Open Bar package may not be available at club sole discretion.

HOSTED DELUXE BRANDS BAR

Cocktails	13
Wine	15
Imported Beer	8
Domestic Beer	7
Assorted Specialty Juices	4
Domestic Water Bottles	4
Assorted Soft Drinks	5
Pellegrino Sparkling Water	6
Imported Mineral Water	6
<i>Per .5 Liter Bottle</i>	

HOSTED CALL BRANDS BAR

Cocktails	12
Wine	15
Imported Beer	8
Domestic Beer	7
Assorted Specialty Juices	4
Domestic Water Bottles	4
Assorted Soft Drinks	5
Pellegrino Sparkling Water	6
Imported Mineral Water	6
<i>Per .5 Liter Bottle</i>	

HOSTED BEER & WINE BAR

Call Brand Selections, Upgrades Available by Request

Wine	15
Imported Beer	8
Domestic Beer	7
Assorted Specialty Juices	4
Domestic Water Bottles	4
Assorted Soft Drinks	5
Pellegrino Sparkling Water	6
Panna Mineral Water	6
<i>Per .5 Liter Bottle</i>	

HOSTED CHARGE BAR

*Prices Inclusive of Gratuities and Sales Tax
Call Brand Selections, Upgrades Available by Request*

Cocktails	17
Wine	18
Imported Beer	11
Domestic Beer	10
Domestic Water Bottles	5
Assorted Soft Drinks	7
Assorted Specialty Juices	8
Panna Mineral Water	8
Pellegrino Sparkling Water	8
<i>Per .5 Liter Bottle</i>	

OPEN BAR

Deluxe Brands

First Hour	\$38 per person
Each Additional Hour	\$29 per person

Call Brands

First Hour	\$35 per person
Each Additional Hour	\$25 per person

Beer & Wine

First Hour	\$32 per person
Each Additional Hour	\$22 per person

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RENTALS & EVENT EXTRAS

SERVICE STAFF

Bartender Fee	\$150, per 100 guests
Chef Attendant/Carver Fee	\$180, per 50 guests
<i>Additional \$40, per hour charge over first two hours</i>	

The Club will provide all service staff for events. Any extra labor requested outside the Club's staffing guidelines will be charged appropriately.

COAT CHECK

\$150

Coat check is available for your event upon request and advanced confirmation 2-weeks prior to the event date.

AUDIO & VISUAL

Microphone & Podium	\$90 per
Handheld Microphone	\$90 per
Lavalier Microphone	\$90 per
Portable Speaker	\$180 per
55" TV	\$300 per
Easels	Complimentary
Dance Floor	\$600 (Max 16' x 40')
8'x8' Pipe & Drape	\$100
8'x8' Frame	\$75
8'16' Pipe & Drape	\$200
8'x16' Frame	\$150
CHC Paper Printing	\$.50 per sheet

RECOMMENDATIONS & PREFERRED VENDORS

LUGGAGE

Capitol Hill Storage Spot at BOUNCE

Online reservation required. 10% Discount with 'capitolhillclub10'

[Bounce: Luggage Storage Near Me - Left Luggage & Lockers](#)

FLORIST

H.Bloom Florist

<https://www.hbloom.com/>

MJ VALET

Mike Vasser | mjasser@mjvalet.com

Valet is recommended for large parties and is separate from the Club event billing.

CONTACT

Director of Banquets/Catering & Events

Direct: 202-406-1230

shaun@capitolhillclub.org

Banquet & Events Manager

Direct: 202-406-1257

michelle@capitolhillclub.org

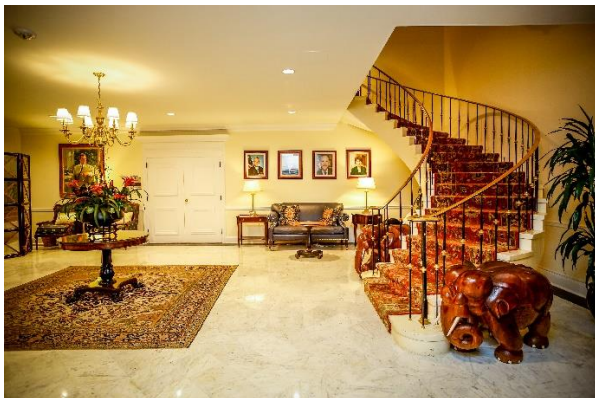
Accounting

Direct: 202-406-1260

accounting@capitolhillclub.org

THE BEST KEPT SECRET ON THE HILL

Special Occasions & Weddings



The Presidential Dining Room and Private Rooms are available for weekend functions and by special arrangement for weekday events.

Our elegant clubhouse is a true Washington institution featuring federalist décor, political art as well as an ideal location for over 65 years. Whether you host a brunch, lunch, hors d'oeuvres reception or formal sit-down dinner, you'll find our richly decorated rooms and menu selections are sure to create an experience to remember.

To view available options for Weddings, please see the Capitol Hill Club member website.