



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.

PLATED DINNERS

Served with Coffee, Decaf Coffee, Hot Tea, Assorted Soft Drinks, and Iced Tea

Plated Dinner Parameters

Price, dictated by Entrée, includes 1 Starter, 1 Entrée, and 1 Dessert.

STARTER: Salad or Soup- choose 1 for all guests to enjoy.

ENTRÉE- choose 1 for all guests to enjoy.

To enjoy 2-3 entrée selections, name with entrée indications is required.

For multiple entrees, all will be priced at the highest selected entrée plus \$10 upcharge per person.

'Choose Your Own Duo'- Select 2 entrees and confirm your accompaniments for the higher of the two prices plus \$10 upcharge per person.

DESSERT- choose 1 for all guests to enjoy.

STARTERS

Choose 1 Salad or 1 Soup.

Salads

Citrus Salad (VE)

Field Greens, Arugula, Oranges, Grapefruit, English Walnuts, Strawberry Vinaigrette
(Contains Nuts)

Spinach Salad (VE)

Baby Spinach, Watercress, Candied Pecans, Strawberries, Grape Tomatoes, French Vinaigrette
(Contains Nuts)

CHC Caesar Salad (GF, V)

Petite Gem Romaine, Plum Tomatoes, Basil, Parmigiano Reggiano Cheese, House-Made Caesar Dressing
(Contains Anchovies & Dairy)

Wedge Salad (GF)

Baby Iceberg Lettuce, Grape Tomatoes, Blue Cheese Crumbles, Scallions, Red Onions, Blue Cheese Dressing
(Contains Dairy)

Soup Of the Day

Monday | Carrot Ginger (GF, V)

Tuesday | Chicken Noodle Soup (Contains Gluten)

Wednesday | Potato Leek (Contains Dairy)

Thursday | Pasta e Fagioli (Contains Gluten)

Friday | Fisherman's Stew (GF, DF) (Contains Shellfish)

Daily Soup | Tomato Bisque (Contains Dairy)

*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.

ENTRÉES

Choose 1 Entrée.

Pan-Seared Halibut (GF) 57

Fall Roasted Vegetable Hash, Lobster Butter

Roasted Chilean Seabass (GF) 70

Truffle Parmesan & Portobello Risotto, Florentine Green Beans, Roasted Tomatoes

Roasted Airline Chicken Breast (GF) 50

Sweet Onion & Thyme Cream Sauce, Fire Grilled Corn, Potato Cheddar Casserole

California Chicken Breast (GF) 53

Sliced Tomatoes, Avocado, Provolone Cheese, Raspberry Cream Sauce, Yellow Rice, Sautéed Spinach

Pan-Seared Tenderloin of Beef 70

Truffle Whipped Potatoes, Roasted Baby Vegetables, Red Wine Sauce

New York Strip 65

Texas Potato Casserole, Broccolini, Horseradish Demi

Vegetarian & Vegan Entrees

Roasted Eggplant (VE) 40

Fire Grilled Japanese Eggplant, Herb infused Couscous, Roasted Garlic Hummus, Herb EVOO

Mafaldine Pasta (V) 45

Wild Mushroom Ragout, Parmesan Cheese

DESSERTS

Choose 1 Dessert.

Passion Fruit Cheesecake

Whipped Cream

Nuts & Berries Shortcake

Strawberries, Blueberries, Blackberries, Raspberries, Frangelico Whipped Cream, Sugar Dusted Biscuit

Apple Tarte

Salted Caramel Sauce

Flourless Chocolate Cake (GF)

Cream and Berries

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DINNER BUFFETS

Includes Coffee, Decaf Coffee, Hot Tea, Assorted Soft Drinks, and Iced Tea

STARTERS

Pick 2 Salads or 1 Salad and 1 Soup.

Salads

Classic Caesar Salad (V)

Chopped Romaine, Croutons, Parmesan Cheese, Club-Made Caesar Dressing
(Contains Anchovies & Dairy)

Spinach Salad (VE)

Baby Spinach, Watercress, Candied Pecans, Strawberries, Grape Tomatoes, French Vinaigrette
(Contains Nuts)

Elote Salad (V)

Fire Grilled Corn, Chopped Romaine Tomatoes, Cotija Cheese, Lemon Cilantro Dressing
(Contains Dairy)

Mediterranean Salad (V)

Tomatoes, Cucumbers, Black Olives, Red Onions, Feta Cheese, Oregano & Lemon Vinaigrette
(Contains Dairy)

Soup of the Day

Monday | Carrot Ginger (GF, V)

Tuesday | Chicken Noodle Soup (Contains Gluten)

Wednesday | Potato Leek (Contains Dairy)

Thursday | Pasta e Fagioli (Contains Gluten)

Friday | Fisherman's Stew (GF, DF) (Contains Shellfish)

Daily Soup | Tomato Bisque (Contains Dairy)

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ENTRÉE

Pick 2 for 65 or Pick 3 for 80

Smoked Sirloin
Horseradish Cream

Steak Diane
Sautéed Medallions of Beef Tenderloin,
Rich Demi

Steak Au Poivre
Sirloin Deglazed,
Cognac Peppercorn Cream Sauce

Tenderloin of Beef Medallions
Red Wine Sauce

Prime Rib of Beef
Au Jus Horseradish

Blackened Salmon
Red Pepper Cream

Pan-Seared Halibut
Lemon Cream

Chicken Parmesan
Marinara Sauce

Chicken Picatta
Lemon Butter Caper Sauce

Herb Roasted Pork Loin
Apple Cream Sauce

Smoked Cauliflower (V)
Lemon Butter Sauce
(VE option available, no butter)

SIDES

Pick 2

Add additional for +10

Butter Whipped Potatoes

Roasted Brussels Sprouts, Bacon

Sautéed Green Beans & Baby Carrots

Fire Grilled Broccoli, Roasted Garlic EVOO

Sautéed Rainbow Swiss Chard

Spaghetti with Marinara Sauce

Basil & Parmesan Polenta

Texas Potato Casserole

*Whipped Potatoes, Crisp Fried Potatoes Wedges,
Scallions, Sour Cream, Bacon, Cheddar Cheese*

DESSERTS

Choose 1 Dessert.

Passion Fruit Cheesecake
Whipped Cream

Nuts & Berries Shortcake
Strawberries, Blueberries, Blackberries, Raspberries,
Frangelico Whipped Cream, Sugar Dusted Biscuit

Apple Tarte
Salted Caramel Sauce

Flourless Chocolate Cake (GF)
Cream and Berries

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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

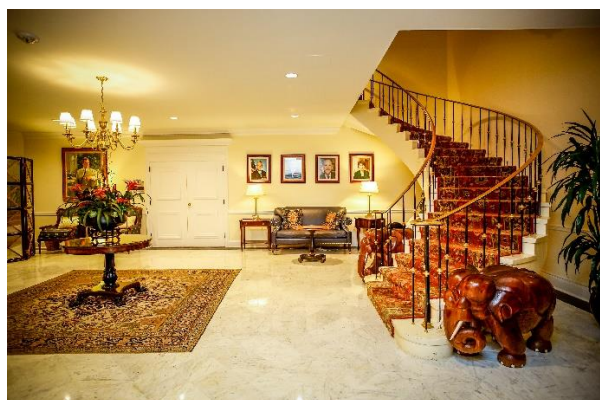
Accounting

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.