



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 7 business days prior to your event.
 - * Planners are required to send guest names with allergies/dietary restrictions and entrees noted if there is more than 1 entrée selected for plated meals, by noon 2 business days prior to your event.
 - * 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 BREAKFASTS

Served with Coffee, Decaf Coffee, Hot Tea, Orange Juice
Apple Juice and or Cranberry Juice Available Upon Request

The Honorable 26

Blueberry Pancakes (V)
Scrambled Eggs (GF)
Crisp Applewood Smoked Bacon (GF)
Hash Browns (V, GF)
Maple Syrup

Sunrise 27

Scrambled Eggs (V),
Cheddar Cheese Grits (V),
Crisp Applewood Smoked Bacon (DF),
Pork Sausage Patty
Biscuit

Loaded Omelet 28 (GF)

Bacon, Ham, Green & Red Peppers,
Cheddar Cheese, Diced Tomatoes,
Hash Browns (V, GF)
Apple Chicken Sausage (GF)

*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.

BREAKFAST BUFFETS

Includes Coffee, Decaf Coffee, Hot Tea, and Orange Juice
Apple Juice and or Cranberry Juice Available Upon Request

Capitol Hill Continental 27

Bagels & Cream Cheese (V),
Rum Pecan Cinnamon Rolls (V),
Seasonal Fresh Fruits & Berries (GF, DF),
Berry Yogurt (GF),
Granola (DF, V),
Assorted Dried Fruits & Nuts (GF, DF, V)

Congressional 29

Eggs Florentine Casserole (GF, V),
Chicken Apple Sausage (GF, DF),
Crisp Applewood Smoked Bacon (GF, DF),
Blueberry Pancakes, Maple Syrup (VE),
Hash Browns (V, GF)
(Egg White Substitution Available with advanced notice)

Fork Free Breakfast 29

Mini Bacon & Cheddar Frittata (GF),
Mini Potato Pancake with Smoked Salmon and Crème Fraîche
Breakfast Burrito Pinwheel (contains pork)
English Muffin, Bacon, Fried Egg, Smoked Gouda, Arugula

Breakfast Sandwiches 30

Fried Egg, Pork Sausage Patty, and Cheddar Cheese on Bagel
Bacon, Fried Egg, and Cheddar Cheese on Croissant
Ham, Scrambled Eggs, and American Cheese on Biscuit
(Add Hash Browns for an Additional 4)

*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.

All American 32

Fresh Fruit Display (GF, VE),
Assorted Breakfast Pastries,
Scrambled Cheese Eggs. (GF, V),
Chicken Apple Sausage (GF, DF),
Crisp Applewood Smoked Bacon (GF, DF),
Fresh Buttermilk Pancakes, Maple Syrup (V),
Grits (GF),
Hash Browns (V, GF)

Presidential 33

Bacon & Cheddar Quiche,
Scrambled Eggs, Smoked Salmon (GF, DF),
Belgian Sugar Frosted Waffles, Maple Syrup (V),
Chicken Apple Sausage (GF, DF),
Biscuits & Chicken Gravy,
Crisp Applewood Smoked Bacon (GF, DF),
Hash Browns (V, GF)

The Patriot 32

Bacon, Cheddar, & Scallion Grits Casserole (GF),
Biscuits & Chicken Gravy,
Berry Stuffed French Toast (V),
Fresh Buttermilk Pancakes (V),
Apple Chicken Sausage (GF, DF)

*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.

BUFFET ENHANCEMENTS

7 Per Person, Per Selection

Caramel Banana French Toast, Maple Syrup
Ham, Egg & Cheese Croissants
Rum Pecan Cinnamon Rolls
Blueberry Scones & Cinnamon Scones
Mix of both flavors

DAY BREAK ITEMS

BY THE DOZEN

48 Per Dozen

Hot Soft Pretzels & Spicy Mustard
Snack Bars- Variety
Brownies & Blondies
Chocolate Dipped Biscotti
Club-Made Oatmeal Raisin Cookies
Club-Made Crazy Cookies
*White Chocolate Chips, Golden Raisins, English Toffee,
Chocolate Chips, Dried Cherries*

BUNDLED ONE BITES

Priced Per Person

CHC Popcorn 4 (GF, DF, V)
Individually Packaged Potato Chips & Mini Pretzels 4
Warm Roasted Herb Seasoned Almonds, Cashews & Walnuts 6 (GF, DF)

*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.

ALL DAY BEVERAGE SERVICE

HOT

68 per Gallon

Served with Half & Half and Whole Milk

Soy Milk available upon request

Freshly Brewed Coffee

Freshly Brewed Decaf Coffee

Assorted Hot Tea Selection

Hot Chocolate

COLD

34 per Liter

Orange Juice

Lemonade

Iced Tea

SINGLE SERVING BEVERAGES

Priced Per Can/Bottle

Assorted Specialty Juices: Apple, Cranberry, Grapefruit 5

Domestic Bottled Water 4

Assorted Soft Drinks 5

Pellegrino Sparkling Water 7

Per .5 Liter Bottle

Panna Imported Mineral Water 7

Per .5 Liter Bottle

*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.

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

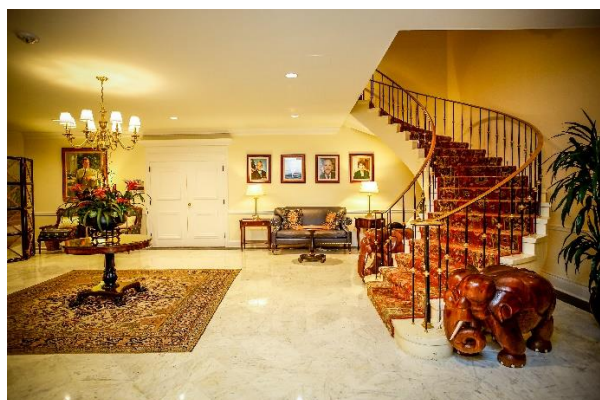
Accounting

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.