

## *raving reviews*

"The process of **planning was so easy**. The staff accommodated my unique menu requests and the food was amazing. Every guest was so pleased with the choices, the layout of the venue and the atmosphere that was created."

~Wedding Wire Review

"**Beautiful** venue for our Terrace wedding and Ballroom reception. The service staff was prompt and we had to flip our ceremony space to reception which took no time at all. The view was gorgeous, weather was perfect and **food was delicious**. Try the bacon station!"

~Ashlee L.

We did the ceremony in the lobby which was **beautiful** with decor by Dana's and then the reception upstairs. Nicole was great every step and I loved tasting the food with meeting the Chef ahead of time. The set up and the service staff were awesome taking care of so many details. It was **magical** and we got a rainbow off the balcony for good luck.

~Susan

This is a great place to have a wedding reception! We had a great **experience**! The staff was exceptional!! They were professional, friendly, and very helpful! The food was excellent! I can't say enough good things about it! Again, our event was **awesome**! It totally exceeded my expectations!

~Logan

"A great venue for wedding reception and private functions. The Private Events Director, was **very responsive** to our needs and was present during the event to supervise every little detail. Love the décor, Hors d'oeuvre, and Mint Julep station. The food was excellent and the **ambiance was most enjoyable**. All staff members were very competent and gracious to our guests and the Director personally assisted us in getting the wedding gown and other items to our vehicle at the end of the event. Thank you so much, Kudos to everyone for making this wedding reception a most **memorable** event and highly recommend Capital City Club of Montgomery for all private events."

~Dr. Harry Lee



201 Monroe Street | Suite 2100 | Montgomery, AL 36116  
334.375.9180 | [Leslie.Bailey@clubcorp.com](mailto:Leslie.Bailey@clubcorp.com)

\* All food and beverage purchases are subject to an automatic 22% Service Charge, a portion of which may be distributed by the Club to certain food and beverage service employees. The Service Charge is not a tip or gratuity. Sales tax is 10%.

# *signature services*

## CAPITAL CITY CLUB *weddings include*

- Complimentary Menu Tasting for the Engaged Couple and Two Guests
- Exclusive use of the Private Event Rooms for your 5 Hour Wedding Reception
- 72" Round Tables, Additional **Tables** for Cake, Gifts and Favors & Ivory **Banquet** Chairs
- Club China, Glassware, Stemware, Flatware
- Club Linens and Napkins in Ivory.
- On site banquet manager and full service wait staff
- All Setup including placement of Floorplan, Favors, Escort Cards, Toasting Flutes, etc.
- The most Breathtaking Views in the River Region

## WEDDING *ceremony options*



**21st Floor Staircase | \$1200** Maximum seating for 125 guests. Available from 4pm-7pm on Saturday and Sunday. Includes 125 gold Chiavari chairs, bridal suite for bride to dress in with lunch for 8. Rehearsal may take place the day prior to the ceremony at 4pm and must be completed by 5pm  
(Each additional hour is \$250)



**1<sup>st</sup> Floor | \$4500** Maximum seating for 300 guests. Available from noon-8pm on Saturday and Sunday. Includes 150 gold Chiavari chairs, 40 feet of draping to cover the Regions and Museum entrances, bridal suite for bride to dress in with lunch for 8 people. Rehearsal may take place the day prior to the ceremony at 6:30pm and must be completed by 7:30pm.  
(Each additional hour is \$250)



**Overlook Terraces | \$1800** Maximum seating for 250 guests. Available from 8am-7pm on Saturday and Sunday. Includes 150 gold Chiavari chairs, bridal suite for bride to dress in with lunch for 8 people. Rehearsal may take place the day prior to the ceremony at 4 pm and must be completed by 5 pm  
(Each additional hour is \$250)



# *hors d'oeuvres*

## SMALL *bites*

priced per piece | 25 piece minimum

\$3.00

tomato-basil-mozzarella skewer with balsamic glaze  
roasted red pepper hummus on toasted pita chip  
sweet onion & feta cheese tartlet  
jerk chicken salad in phyllo cup  
spanakopita with mint yogurt

\$3.25

tomato, garlic, olive bruschetta  
goat cheese crisp with mushroom ragout  
french brie tartlet with raspberry & almonds  
prosciutto di parma & seasonal melon  
vegetable spring roll with sweet duck sauce  
baked mushroom florentine  
chicken quesadilla with salsa & sour cream  
prosciutto wrapped asparagus spears with balsamic glaze

\$3.25

roast beef crostini, blue cheese mousse, red onion jam  
coconut chicken bite with thai peanut dipping sauce  
chicken satay with thai peanut dipping sauce  
szechwan beef skewer  
maple pepper salmon bite

\$3.50

sesame seared ahi tuna on cucumber with wasabi aioli  
bacon wrapped scallop  
seared sea scallop with mango chutney  
jumbo lump crab salad on cucumber crisp  
chilled jumbo shrimp with zesty cocktail sauce  
miniature crab cake with spicy remoulade  
coconut shrimp with chili-lime aioli



# *hor d'oeuvres*

## TIER ONE *package*

four stations served with sweetened iced tea with lemon, freshly brewed coffee

### station one –select one

**seasonal fruit display** | garnished with an assortment of cheeses

**oven baked french brie** | topped with macadamia nuts, fresh berries & champagne preserves

**hot french onion dip** | served with toasted baguettes

### station two

**sweet endings** | miniature pastries, chocolate dipped strawberries, lemon bars, pecan squares, cheesecake bites & truffles

### station three- select three items to be displayed, based upon 2 pieces per guest

pecan crusted chicken skewers | maple glaze

shrimp and scallop skewers | pineapple, red onion, peppers

smoked salmon phyllo cups | dill cream cheese, red onions, capers, lemon  
feta and lamb mushroom caps

cheeseburger sliders | peppered bacon, chipotle mayo, cheddar cheese

butternut squash bisque shooters | grilled dill havarti croutons

cider cured pork toast points | raisins-citrus relish

beef filet & gorgonzola | wrapped in bacon

fresh shrimp & mango spring roll | Cilantro Chili Sauce

mini cornbread squares | cider cured pork & apple-onion marmalade

grilled portabella & goat cheese flatbread pizza | truffle oil

chicken & waffles | homestyle chicken tenders, miniature waffles, Alaga syrup

### station four-select one action station, served with yeast rolls. Chef Attendant required \$75

**roast turkey breast** | cranberry mayonnaise, yeast rolls

**honey glazed ham** | pineapple chutney, yeast rolls

**slow roasted beef steamship** | creamy horseradish, dijon mustard & mayonnaise

**pasta station** | grilled chicken, assorted al dente pastas, roasted tomato basil sauce  
and herbed cream sauce. Tossed with sauteed vegetable, parmigiano cheese



# hor d'oeuvres

## TIER TWO *package*

five stations served with sweetened iced tea with lemon, freshly brewed coffee

\$36

### station one –select one

seasonal fruit display | garnished with an assortment of cheeses

oven baked french brie | topped with macadamia nuts, fresh berries & champagne preserves

hot french onion dip | served with toasted baguettes

### station two

sweet endings | miniature pastries, chocolate dipped strawberries, lemon bars, pecan squares, cheesecake bites & truffles

### station three- select three items to be displayed, based upon 2 pieces per guest

pecan crusted chicken skewers | maple glaze

shrimp and scallop skewers | pineapple, red onion, peppers

smoked salmon phyllo cups | dill cream cheese, red onions, capers, lemon feta and lamb mushroom caps

cheeseburger sliders | peppered bacon, chipotle mayo, cheddar cheese

butternut squash bisque shooters | grilled dill havarti croutons

cider cured pork toast points | raisins-citrus relish

beef filet & gorgonzola | wrapped in bacon

fresh shrimp & mango spring roll | Cilantro Chili Sauce

mini cornbread squares | cider cured pork & apple-onion marmalade

grilled portabella & goat cheese flatbread pizza | truffle oil

chicken & waffles | homestyle chicken tenders, miniature waffles, Alaga syrup

lamb burger sliders | feta cheese, horseradish mayo

mini crabcake | roasted garlic lemon aioli

### station four-select one action station Chef attendant required \$75

roast turkey breast | cranberry mayonnaise, yeast rolls

honey glazed ham | pineapple chutney, yeast rolls

slow roasted beef steamship | creamy horseradish, yeast rolls, dijon mustard & mayonnaise

### station five- select one action station, Chef attendant required \$75

pasta station | grilled chicken, assorted al dente pastas, roasted tomato basil sauce and herbed cream sauce. Tossed with sauteed vegetable, parmigiano cheese

southern grits station | sauteed gulf shrimp, diced tomatoes, wild mushrooms, conecuh sausage, shallots, smoked gouda and shredded cheeses

mac n' cheese bar | white cheddar cheese macaroni, broccoli, scallions, bleu cheese crumbles, shredded parmesan, sour cream, chicken bites, chopped bacon, and smoked ham

whipped potato bar | yukon gold whipped potatoes OR mashed sweet potatoes and all the fixings: brown sugar, mini marshmallows, smoked bacon, scallions, cheddar cheese and sour cream



# hors d'oeuvres

## TIER THREE *package*

Includes 2 butlered hors d'oeuvres, 5 stations and a 45 minute champagne bar served with sweetened iced tea with lemon, freshly brewed coffee

\$48

### butlered hors d'oeuvres- select two

gumbo shooter with crab claw  
mexican shrimp gazpacho | avocado & cilantro  
squash bisque | sherry cream  
caesar salad shooter | romaine heart, crispy breadstick, caesar dressing  
crab salad | saffron garlic aioli, onion threads  
pepper crusted tuna | sesame flat bread, ginger scallion aioli  
bacon wrapped sea scallop  
tomato and mozzarella bruschetta | pesto olive oil  
sweet potato fries | candied pecan dust served in a paper cone  
sliced filet mignon | atop garlic toast  
sesame chicken & endive salad | wonton cup  
orange citrus chicken | cranberries in a phyllo cup  
mini beef & mushroom duxelles wellington

### station one —select one

seasonal fruit display | garnished with an assortment of cheeses  
oven baked french brie | topped with macadamia nuts, fresh berries & champagne preserves  
hot french onion dip | served with toasted baguettes

### station two

sweet endings | miniature pastries, chocolate dipped strawberries, lemon bars, pecan squares, cheesecake bites & truffles

### station three- select three items to be displayed, based upon 2 pieces per guest

pecan crusted chicken skewers | maple glaze  
shrimp and scallop skewers | pineapple, red onion, peppers  
smoked salmon phyllo cups | dill cream cheese, red onions, capers, lemon  
feta and lamb mushroom caps  
cheeseburger sliders | peppered bacon, chipotle mayo, cheddar cheese  
butternut squash bisque shooters | grilled dill havarti croutons  
cider cured pork toast points | raisins-citrus relish  
beef filet & gorgonzola | wrapped in bacon  
fresh shrimp & mango spring roll | Cilantro Chili Sauce  
mini cornbread squares | cider cured pork & apple-onion marmalade





# *hor d'oeuvres*

## **station three continued**

grilled portabella & goat cheese flatbread pizza | truffle oil  
chicken & waffles | homestyle chicken tenders, miniature waffles, Alaga syrup  
lamb burger sliders | feta cheese, horseradish mayo  
mini crabcake | roasted garlic lemon aioli

## **station four-select one action station Chef attendant required \$75**

roast turkey breast | cranberry mayonnaise, yeast rolls  
honey glazed ham | pineapple chutney, yeast rolls  
beef tenderloin | creamy horseradish, yeast rolls, dijon mustard & mayonnaise

## **station five- select one action station, Chef attendant required \$75**

**pasta station** | grilled chicken, assorted al dente pastas, roasted tomato basil sauce and herbed cream sauce. Tossed with sauteed vegetable, parmigiano cheese

**southern grits station** | sauteed gulf shrimp, diced tomatoes, wild mushrooms, conecuh sausage, shallots, smoked gouda and shredded cheeses

**mac n' cheese bar** | white cheddar cheese macaroni, broccoli, scallions, bleu cheese crumbles, shredded parmesan, sour cream, chicken bites, chopped bacon, and smoked ham

**whipped potato bar** | yukon gold whipped potatoes OR mashed sweet potatoes and all the fixings: brown sugar, mini marshmallows, smoked bacon, scallions, cheddar cheese and sour cream

## *menu enhancements*

a unique way to create lasting impressions

plated garden salad | \$5

champagne bubble bar | \$6

additional display under station one | \$5



# *hors d'oeuvres*

## ELABORATE *displays*

priced per guest

### **gourmet market | \$8**

imported & domestic cheeses with gourmet crackers,  
seasonal fresh fruit with romanoff sauce,  
fresh garden vegetables with buttermilk ranch dip

### **imported & domestic cheeses with gourmet crackers | \$6**

### **crisp garden or grilled marinated vegetables | \$5**

buttermilk ranch dip

### **seasonal fresh fruit with romanoff sauce | \$5**

### **build your own bruschetta | \$4**

chèvre rolled in fresh herbs, roasted eggplant dip, spinach pesto,  
toasted pine nuts, classic tomato bruschetta mix, assorted crackers & crostinis

### **classic italian antipasto | \$8 | 20 guest minimum**

grilled vegetables, assorted olives, marinated mushrooms, italian meats & cheeses,  
classic tomato bruschetta mix, assorted crackers & crostinis

### **hot spinach & artichoke dip | \$4 | 20 guest minimum**

assorted crackers & crostinis

### **warm chesapeake crab fondue | \$5 | 20 guest minimum**

assorted crackers & crostinis

### **scrumptious seafood | \$12**

chilled jumbo shrimp, oysters on the half shell, smoked salmon

### **southern eats | \$11**

miniature country ham biscuits, deviled eggs, pimento cheese sandwiches,  
sausage Balls, corn fritters





# evening dining

## PLATED *entrées*

served with gourmet salad, warm rolls & butter, chef's seasonal accompaniments,  
sweetened iced tea with lemon, freshly brewed coffee & hot tea

### vegetable stack

balsamic grilled | portobello mushroom, squash, zucchini, peppers,  
spinach | fresh mozzarella cheese

butternut squash ravioli

Rosemary's cream sauce | shaved parmesan | roasted brussels

Julienne Vegetable Rolls

quinoa salad | heirloom tomato | cucumber | butter lettuce

\$30.00

### Atlantic Salmon

herb roasted tomato | yukon gold potato | roasted brussels sprouts | lemon segment relish

### Apple Cured Pork Loin

crispy bacon polenta cake | english pea purée | turnips | asparagus

### Stuffed Chicken

sundried tomato | basil cream | roasted brussels sprouts | white corn

\$32.95

### Macadamia Crusted Grouper

roasted pineapple salsa | mashed sweet potato | ginger-lime beurre blanc

### Butlers Steak

blue cheese fries | green beans | brandy & cream demi

### California Duck Breast

farro risotto | roasted squash | white corn | green olive & toasted hazelnut relish | duck sauce

\$38.95



# *evening dining*

## PLATED *entrées*

served with gourmet salad, warm rolls & butter, chef's seasonal accompaniments,  
sweetened iced tea with lemon, freshly brewed coffee & hot tea

signature crab cakes | citrus beurre blanc

herb encrusted prime rib | horseradish cream sauce, natural au jus

new york strip steak | white peppercorn and fried shallot demi

black pepper grilled filet mignon | scallion mashed potato | bordelaise grilled asparagus

organic roasted chicken & atlantic salmon filet | bourbon maple glaze

\$46.00

*may we suggest . . .* grilled rosemary-garlic shrimp | \$8

signature crab cake | \$5

king cut filet mignon | \$8

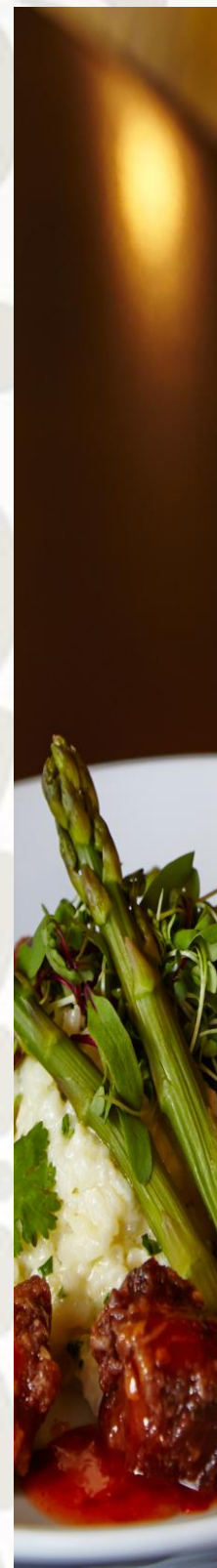
## *menu enhancements*

a unique way to create lasting impressions

timeless shrimp cocktail | \$8

ceasar salad | \$2

intermezzo of sorbet | \$3





# *evening dining*

## BUFFET *dinner*

\$36.95 per guest | 2 entrees & 2 accompaniments

\$42.95 per guest | 3 entrees & 3 accompaniments

50 guest minimum | \$75 attendant fee required for carving stations

served with gourmet salad, warm rolls & butter, chef's seasonal accompaniments, sweetened iced tea with lemon, freshly brewed coffee & hot tea

### *from the land*

chicken hunter | roasted shallots, sautéed mushrooms, diced tomatoes

roasted chicken | fresh sage, prosciutto, mozzarella, marsala sauce

marinated chicken breast | honey-lavender

honey glazed ham | brown sugar glaze

pork loin stuffed with fontina cheese and spinach | mild pimento and prosciutto

braised beef | wild mushroom demi

marinated sliced flank steak | shallot merlot sauce

### *from the sea*

crab & flounder imperial | jumbo lump crab stuffing, lemon dill sauce

rigatoni pasta | shrimp and scallops | lobster tarragon sauce

fresh grilled mahi mahi | chutney relish

poached salmon | cucumber and dill crème fraîche

### *carving stations*

herb crusted roast prime rib of beef | natural jus | \$5

slow roasted pork tenderloin | mushroom rosemary au jus | \$5

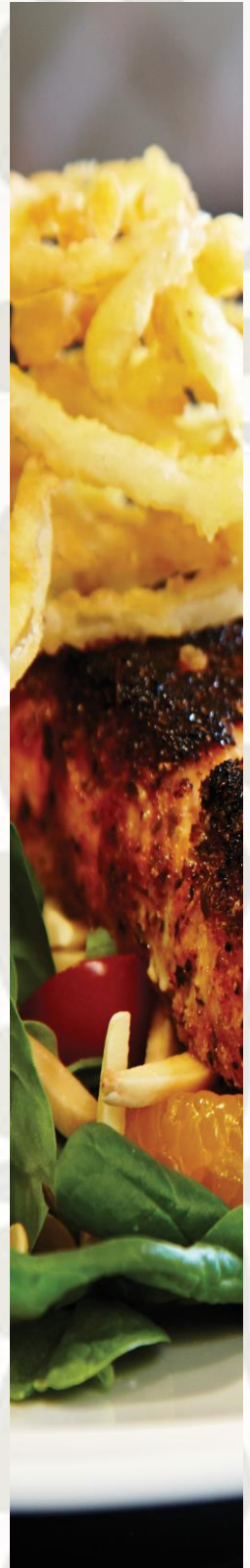
roasted whole turkey | apricot chutney glaze | \$6

tenderloin of beef | bordelaise sauce | \$8

### *vegetarian & pasta selections*

baked penne | spinach, sun-dried tomatoes, cremini mushrooms, asiago cheese sauce

grilled vegetable ravioli | roasted red pepper & hearty tomato sauce



## LATE NIGHT *snacks*

40 guest minimum

### ice cream sundae bar | \$8.50

vanilla & chocolate ice cream, chocolate & strawberry sauces, caramel, crushed oreo cookies, crushed walnuts & peanuts, m&ms, rainbow sprinkles, stemmed cherries, bananas, whipped cream

### donut holes | \$8

Assorted donut holes skewer, served with a chocolate milk shooter

### the hangover | \$13

chicken wings, barbecue meatballs, shoestring french fries, beer battered onion rings with creamy horseradish sauce

### the boardwalk | \$13

miniature philly cheesesteaks, miniature corn dogs, shoestring french fries, fresh buttered popcorn, virginia peanuts

### american dream | \$14

miniature pizzas, crispy chicken tenders, aged smoked gouda mac 'n cheese

### mexican fiesta | \$15

beef empanadas, chicken quesadillas, tortilla chips, salsa, pico de gallo, fresh guacamole, conquistador cheese sauce

### slider bar | \$18

cheeseburger sliders, bacon & egg sliders, crab cake sliders with spicy remoulade, beer battered onion rings with creamy horseradish sauce

Mini Corn Dogs





# *hosted bar*

## WINE *tiers*

charged per bottle consumed | \$100 bartender fee required

### *house wines*

canyon road cabaret  
canyon road merlot  
canyon road chardonnay  
canyon road sauvignon blanc  
canyon road pinot grigio  
canyon road white zinfandel  
canyon road pinot noir  
canyon road moscato

**\$24 *ttl***

### *premium wines*

BV cabernet  
BV chardonnay  
BV merlot  
BV pinot noir  
BV pinot grigio  
beringer sauvignon blanc  
beringer reisling  
domaine st. michelle sparkling

**\$34 *ttl***

### *super premium wines*

sterling cabaret  
sterling chardonnay  
sterling merlot  
sterling pinot noir  
mohua sauvignon blanc  
acrobat pinot grigio  
NxNW reisling  
domaine st. michelle Sparkling

**\$38 *ttl***

### *ultra premium wines*

sonoma cutrer chardonnay  
meiomi pinot noir  
vindicated cabernet  
ornello merlot  
honig sauvignon blanc  
demarie sparkling

**\$42 *ttl***



## LIQUOR *tiers*

charged per beverage consumed | \$100 bartender fee required

All beverages consumed will be charged to the master bill. Host selects type of beverages and brand level to be offered. Each drink will be charged per individual drink.

### *call brands* | \$8

seagram's 7 whiskey, seagram's dry gin,  
svedka vodka, cutty sark scotch,  
evan williams bourbon, bacardi rum

### *premium brands* | \$9

jack daniel's, absolut vodka, beefeater gin, cutty  
sark scotch, myers's dark rum

### *super premium brands* | \$11

crown royal whiskey, bombay sapphire gin,  
ketel one vodka, johnnie walker red scotch,  
myers's dark rum, maker's mark bourbon

### *ultra premium brands* | \$13

crown royal reserve whiskey, hendrick's gin,  
grey goose vodka, johnnie walker black scotch,  
woodford reserve bourbon,  
glenlivet 12 year scotch

### *domestic beer* | \$4

bud light, budweiser, coors light, miller light,  
michelob ultra

### *imported beer* | \$5

blue moon, corona, stella artois, shiner bock,  
dos equis, heineken

### *non-alcoholic*

assorted soft drinks, juices, water | \$3  
bottled sparkling water | \$4





# *hosted bar*

## PACKAGE *bar*

charged per guest

Bar packages may be purchased for your chosen length of time for ALL guests in attendance. Guests are charged per person regardless of the amount consumed. Guests under 21 years of age will be charged \$7 per person for unlimited non-alcoholic beverages.

### *house beer & wine bar service*

2 hours | \$21 3 hours | \$28 4 hours | \$35

house wines listed above in consumption wine, domestic & imported beer selections and assorted soft drinks

### *call liquor, beer & wine bar service*

2 hours | \$24 3 hours | \$32 4 hours | \$40

call brand liquor listed above in consumption liquor, domestic & imported beers, house wines and assorted soft drinks

### *premium liquor, beer & wine bar service*

2 hours | \$27 3 hours | \$36 4 hours | \$45

premium brands listed above in consumption liquor & wines, domestic & imported beers and assorted soft drinks

### *super premium liquor, beer & wine bar service*

2 hours | \$33 3 hours | \$44 4 hours | \$55

super premium brands listed above in consumption liquor & wines, domestic & imported beers and assorted soft drinks

### *ultra premium liquor, beer & wine bar service*

2 hours | \$39 3 hours | \$52 4 hours | \$65

ultra premium brands listed above in consumption liquor & wines, domestic & imported beers and assorted soft drinks



*dress it up*

## CHAIR *covers* | \$8.00 per chair (plus breakdown/pickup fee)

Dress up your room with chair covers and coordinating chair ties. A wide variety of fabric and colored covers and ties are available for your selection.

## TABLE *runners* | \$9 and up per runner

Pull colors and style into your tablescape with table runners, available in several coordinating colors and textures.

## TABLE *overlays* | \$15 and up per overlay

Overlays add color, texture and personalization to your guests' tables. Various fabrics and colors are available upon request.

## FLOOR-LENGTH *table linens* | \$20 and up per linen

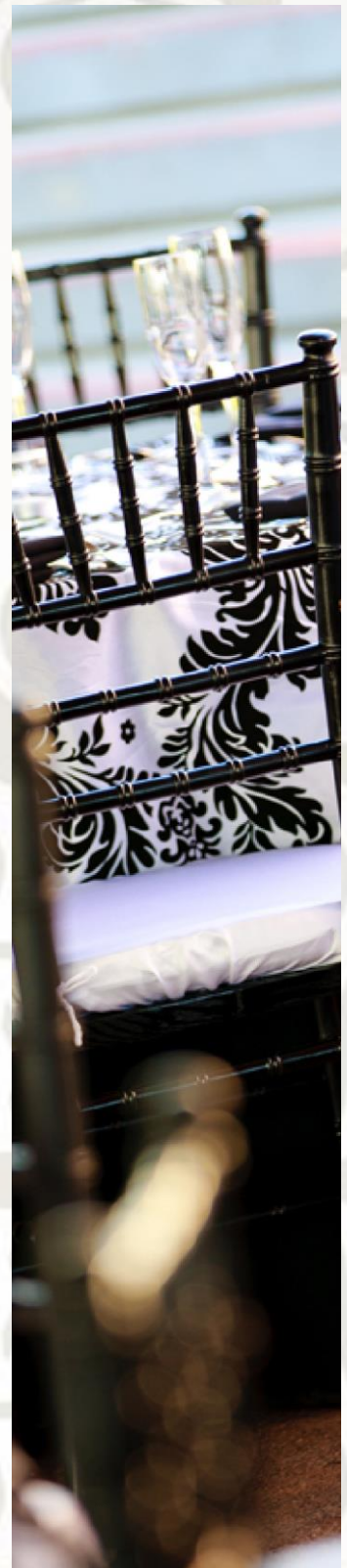
Add an unparalleled elegance to complete the overall look of the room. With specialty floor-length linens, available in several coordinating colors and textures. Complimentary linen and napkin colors in cotton are ivory, black and white.

## ROOM *up lighting* | \$50 per light

Add drama, elegance and fun to your reception! LED lights will illuminate the ballroom transforming the space into a fairytale setting. Please inquire about color availability.

## CHIAVARI *chairs* | \$12 per chair

Add the "wow" factor to your event with sleek and modern Chiavari chairs. Padded seats are included in the rental of all chairs. Colors include Silver, Black, Mahogany, Gold and Crystal (additional \$5 per chair)





## *general information & membership*

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Our Private Events Director will work with you through the months to prepare a timeline for the day, assist you in menu planning, prepare a room diagram to create the perfect atmosphere for your guests, make suggestions of wedding vendors and guide you through this exciting time. Capital City Club of Montgomery is a ClubCorp private business and social Club for Club Members, associate Club Members, associate Club Members and their sponsored guests. Membership is not required to host an event at Capital City Club of Montgomery, but guest fees will apply. If you have questions regarding accessibility or Membership at Capital City Club of Montgomery please contact us at 334.834.8920.

## *dress code*

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The purpose of this policy is to maintain a professional atmosphere for Members and Guests consistent with a Premier Private Business Club. This dress code applies to all Club users, including children. It is the Member's responsibility to inform all Guests of the dress code prior to arrival at the Club. Members and guests who do not meet the Club's dress code will be turned away if dressed inappropriately. Business casual attire is expected of all guests. Unacceptable Attire in the Club at All Times -Athletic Wear (Jogging Suits, Sweat Suits, Sneakers or Tennis/Running Shoes)Baseball Caps / Flip-Flops or Casual Sandals, T-Shirts, Tank Tops, Tank-Style Undershirts, Halter-Tops Bare Midriffs / Clothing with holes

## *private dining room assignment & rental*

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Sponsored guests are charged a guest fee based on room size. Non-members are welcome to host events at the Club, however, a facility fee will apply in order to access the Club. Capital City Club Members in good standing with the Club are exempt. Facility fees ensure private access to Club amenities and private rooms. The Club reserves the right to relocate events according to the guaranteed number of attendees if it varies significantly from the original proposed number. The event should not exceed the stated times listed on the function sheet.

## *food & beverage selections*

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Our menus are general guidelines that Capital City Club of Montgomery uses to prepare your special event. Our Executive Chef will gladly design a custom menu for your event based on any dietary, religious or cultural needs you may have Capital City Club of Montgomery does not allow food or beverage of any kind to be brought onto or taken off of Club premises, with the exception of specialty cakes.

## *beverage consumption*

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Alcoholic beverages cannot be brought into the Club from outside sources. The Alabama Department of Alcoholic Beverage Control regulates alcoholic beverages, and Capital City Club of Montgomery is responsible for the administration of these regulations. The Club reserves the right to discontinue service at our discretion.

## *food & beverage minimums*

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A minimum food and beverage requirement is established for each catered event based on specific dates, guest count and event times. Our Private Events Director will be happy to discuss these minimums with you. All events are required to meet a food and beverage minimum. A food and beverage minimum is the amount a host must spend in order to secure a private space at the Club. If the minimum is not met, the difference may be charged as a minimum fee. For example, if the minimum is \$5,000 and you have 100 guests in attendance, you have a minimum of \$50 per person to spend in your menu and bar selections.

## *service charge & state tax*

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All food and beverage purchases are subject to a 10% Sales Tax and an automatic 22% Service Charge, a portion of which may be distributed by the Club to certain food and beverage service employees. The Service Charge is not a tip or gratuity. All fees, including labor charges, setup fees, and rental fees are taxable in the state of Alabama.

## *parking & complimentary coat check*

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Professional Valet Parking & Coat Check services may be charged to your event, please ask your Private Events Director for a quote. If you prefer for your guests to be responsible for their own parking, they may self-park.

## *set-up & wedding cake service*

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Capital City Club of Montgomery staff is happy to assist you with set-up of your personalized wedding items. These may include champagne flutes, cake knife and server, favors, guest book, place cards and centerpieces. Capital City Club of Montgomery staff will slice and serve your wedding cake for your guests.

## *final guest guarantee*

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A guaranteed number of guests is required 7 business days prior to your event. You may increase your guest count at any time after the due date, but you may not reduce it.

## *payments & deposits*

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A non-refundable deposit of 25% is due at the time of contract signing. This non-refundable deposit will be applied to the total cost of the event. A second deposit of 50% of the estimated cost is due 90 days prior to your event. The remaining 25% is due no later than 30 days prior to your event. Final billing will be determined the week following your event.

## *cancellation policy*

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If it is necessary to cancel your event, Capital City Club of Montgomery will retain the nonrefundable deposit and will be entitled to a cancellation fee as follows:

- If cancelled more than 121 days prior to the event – 40% of the estimated cost
- If cancelled 120 days to 90 days prior to the event – 50% of the estimated cost
- If cancelled 89 days to 45 days prior to the event – 75% of the estimated cost
- If cancelled less than 45 days prior to the event – 90% of the estimated cost



# *directions*



## *general directions*

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Capital City Club is located atop the RSA Regions Tower in the heart of downtown Montgomery. Parking is available in the Regions parkings deck on the corner of Lawrence and Monroe Streets. Valet service can also be arranged during select hours. Upon entering the building take the elevators to the 21<sup>st</sup>.

## *from the North or South*

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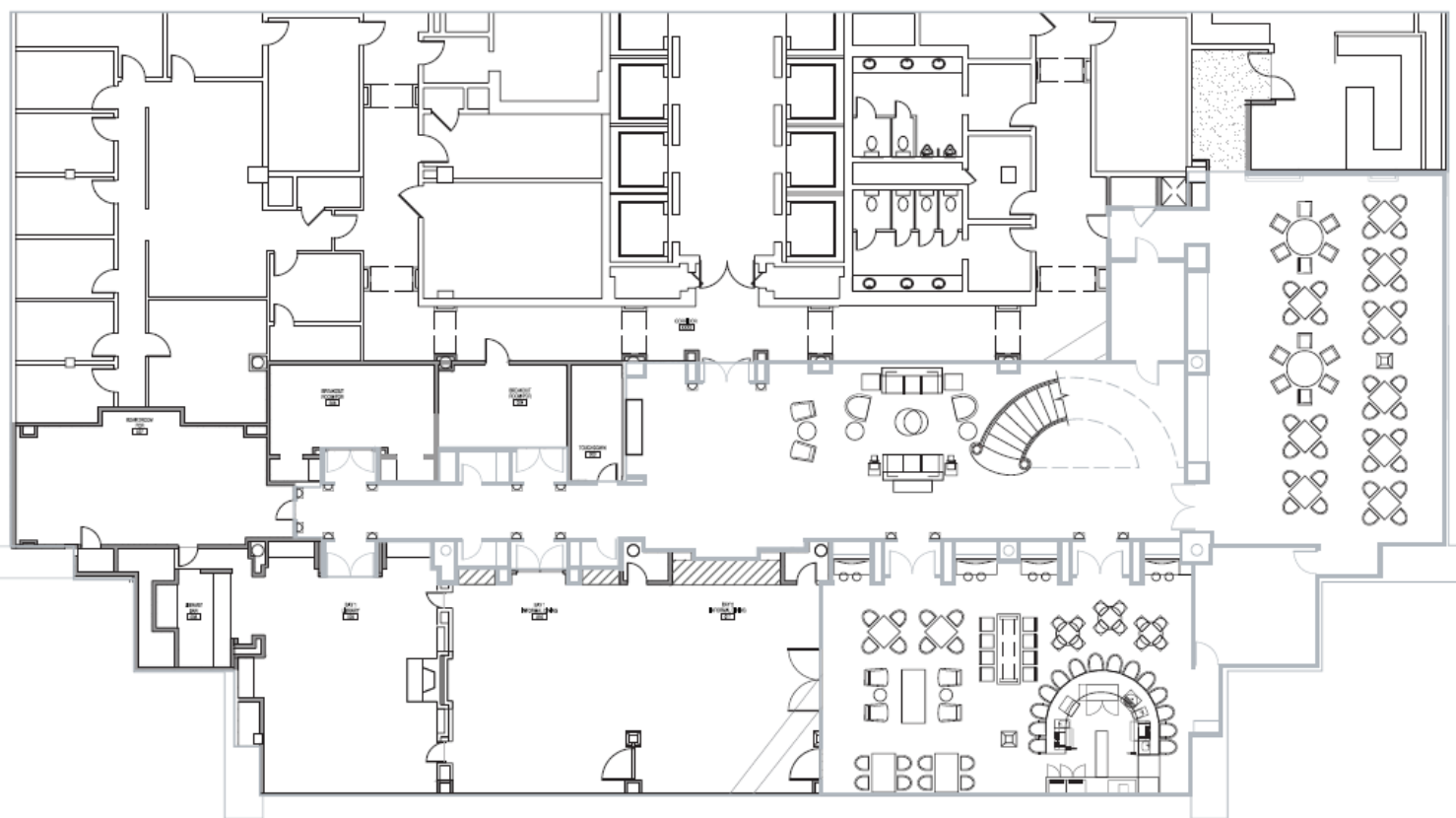
Take I-65 to I-85. Exit onto I-85. Take the first exit (which is Court Street) and go to the second traffic light (at Perry Street). Turn left to cross the bridge and go eight (8) blocks to Monroe Street and turn right. The entrance to the RSA Tower is two (2) blocks on the left. The parking deck entrance is located on the right, at the corners of Lawrence and Monroe Streets.

## *from the East*

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Take I-85 to the Union Street exit and take the first right onto Union Street. Go to the fourth traffic light (at Monroe Street) and take a left. The entrance to the RSA Tower is four (4) blocks on your right. The parking deck entrance is on the left at the corner of Lawrence and Monroe streets.

**\*\*Handicapped parking is located at the corner of Monroe and McDonough streets.**



Room	Conference style capacity	Reception capacity	Rounds capacity
River Room	Existing conference table for 14 guests		20 guests
Dexter	40	80	60
The Cellar	20	40	30
Skyline Ballroom	300	350	250
Blount Business Center	65	100	80
Caroline Sellers Room	Existing seating for 8 guests		

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\* All food and beverage purchases are subject to an automatic 22% Service Charge, a portion of which may be distributed by the Club to certain food and beverage service employees. The Service Charge is not a tip or gratuity. Sales tax is 10%.