

The Elm City Club

Event Package

Reception



The Elm City Club
155 Elm Street
New Haven, CT 06511
www.theelmcityclub.org



Thank you for considering the Elm City Club for your special event.
Please allow our staff to share their experience and expertise
to make your special day a memorable one.

The Elm City Club offers dining and meeting rooms accommodating up to
200 guests. We also offer overnight guest rooms.

Event Guidelines

Food & Beverage:

Club policy prohibits food from being brought into or removed from the property,
with the exception of Wedding / Birthday Cakes. Wine may be brought in and will be subject to a corkage fee.

Guarantee Policy:

Whenever possible, the Club requires a finalized menu and estimate of attendance two weeks in advance.

A confirmed attendance must be specified 72 hours prior to all functions.

Final charges will be based on this guarantee, unless the actual attendance is greater

Taxes & Service Charges:

A service charge and 7.35% CT state tax will be added on all food, beverage & room charges.

A 6.35% CT state tax will be applied to equipment and labor charges.

Dress Code:

Business casual attire is required at all times. The host is responsible for communicating this to all of their guests

Your Event Includes:

Menu & Event Consultation with Planning, Personalized Menu Options

Linens, Select Colored Napkins, China, Flatware & Glassware

Butler Passed or Stationed Hors D'Oeuvres

(priced per person)

½ Hour (Select 3) \$12 1 Hour Select 2 \$14 Select 3 \$16 Select 4 \$19 Select 5 \$21 Select 6 \$24
Each Additional Hour \$3

Cold Hors D'Oeuvres

Trays of 50 pieces \$125 or add as a selection above

Tomato, Basil & Mozzarella Skewers (GF)
Wild Mushroom & Boursin Crostini
Roasted Grape, Sautéed Kale & Honey Whipped Ricotta Crostini
Prosciutto & Melon (GF)
Brie, Fig & Pistachio Crostini
Avocado, Grape Tomato & Balsamic Reduction Crostini (V)
Tortilla Cups with Corn Salsa (GF, V)
Deviled Eggs (GF)

Substitute Gluten Free Crostini or Gluten Free Polenta Chips \$1.00 per person

Hot Hors D'Oeuvres

Mini Beef wellington Bites
Swedish Meatballs or Bourbon BBQ Meatballs (GF)
Pigs-n-Blanket
Mini Reubens
Chicken or Vegetable Tempura with Sweet & Sour Sauce
Coconut Chicken
Tortilla Cups with Pulled Pork or Jerk Chicken (GF)
Chicken Kabobs (GF)
Beef, Chicken or Chile Vegetable Corn Empanada
Shrimp & Chorizo Skewers (GF)
Shrimp Skewers with Teriyaki
Spanakopita – Phyllo Pastry with Spinach & Cheese
Boursin Stuffed Mushrooms (GF)
Stuffed Mushrooms with Spinach and Cheese
Stuffed Mushrooms with Spinach and sausage
Phyllo with Roquefort & Pear
Phyllo Cups with Brie, Pecans & Honey
Gorgonzola Risotto Ball, Honey Goat Cheese Risotto Ball or Mushroom Risotto Ball
Buffalo Cauliflower Bites with Bleu Cheese Dip (GF, V)
Spring Vegetable Roll (V)
Potato Pancakes with Apple Sauce
Truffle Mac & Cheese Bites
Stuffed Mushrooms with Vegetable Stuffing (V)
Caramelized Red Onion and Feta Tartlets

Premiere Hors D'oeuvres

Premiere Cold Hors D'Oeuvres

Add \$2 per person for each Premiere Hors d'oeuvres selection made

Trays of 50 pieces \$135 or add as a selection above

- Beef Tenderloin, Basil, Pepperdew, Horseradish Crostini
- Beef Carpaccio Roll with Truffle Aioli, Arugula & Pecorino (GF)
- Crab Salad on Wonton Chip with Siracha Mayo
- Lobster, Salad on endive (GF)
- Bite Sized New England Style Lobster Rolls
- Cucumber Cups with Salmon Mousse (GF)
- Corn & Scallion Blini with Smoked Salmon and Crème Fraiche
- Smoked Salmon Pinwheel (GF)
- Ahi Tuna on Crispy Wonton Crust, Wasabi Cream, Scallions and Siracha (GF)
- Tuna or Salmon Tartar on Cucumber Round with Wasabi Mayo (GF)
- Cajun Shrimp & Mashed Avocado on a Cucumber Round (GF)

Premiere Hot Hors D'Oeuvres

Add \$2 per person for each Premiere Hors d'oeuvres selection (except where noted)

- Braised Short Ribs in Bacon (GF)
- Mini Short Rib Sliders
- Beef Negamaki – Japanese Beef & Scallion Roll (GF)
- Duck Spring Roll with Plum Sauce
- BBQ Pork Spring Rolls
- Shrimp Tempura
- Sesame & Wasabi Crusted Tuna on Rice Cracker (GF)
- Crab Cakes with Remoulade Sauce
- Crab Tater Tots with Smoked Tomato Ketchup
- Mini Tuna Taco's (GF)
- Cajun Fried Oysters
- Brie & Raspberry Stars
- Manchego Cheese & Quince Tart
- Mini Chopped Caesar in Parmesan Cup (GF)
- Lamb Lollipops with Rosemary Mint Sauce (GF) MP
- Scallops Wrapped in Bacon (GF) MP
- Mini Lobster Rolls MP

Chef's Dip's & Platters

Dips

\$125 per tray

Hummus - Plain or Roasted Red Pepper with Crostini, Pita Chips or Vegetables  

Tomato, Garlic & Basil Bruschetta with Crostini or Tortilla Chips  

Homemade Guacamole with Tortilla Chips  

Artichoke & Crab Dip or Artichoke & Spinach Dip with Tortilla Chips or Pita Chips (add \$25)

Baba Ghanoush (eggplant, olive oil, lemon juice & Tahini) 

Platters

Baked Brie en Croute with Raspberry Sauce

8"(2lb Wheel) \$95 / 12" (4lb Wheel) \$160

Vegetable Crudit 

Harvest Display of Crisp Small \$110 / Medium \$200 / Large \$275

Cheese & Fruit Display

Premium American & Imported Cheeses with Fruit & Crackers

Small \$150 / Medium \$250 / Large \$325

Tea Sandwiches

(\$130 per tray 50 pieces per tray)

Ham & Brie, Roast Beef with Horseradish Cream, Cucumber & Herb Cheese,
Watercress & Cream Cheese, Egg Salad, Tuna Salad or Chicken Salad

Premium Tea Sandwiches

Smoked Salmon, Crab Salad, Lobster Salad - \$250 per tray of 50

Salmon Board

(with appropriate accompaniments)

Choose of: Smoked Salmon and Chilled Poached Salmon \$375

Deviled Eggs Platter

Tray of 30 \$50

Grilled Vegetable Platter

Assorted Seasonal Grilled Vegetables

Small \$135 / Medium \$225 / Large \$300

Homemade Cookie or Brownie Tray

Chocolate Chip, Macadamia Nut, Oatmeal or Sugar / 50 Pieces per tray \$100

Fruit Skewers Platter

50 Pieces per tray \$150

Savory & Sweet Stations

(Chef Manned Stations \$100 Fee Per Station)

Raw Bar (75 pieces) ^{GF}

Oysters on the 1/2 Shell \$225; Shrimp Bowl \$225; Clams on the 1/2 Shell \$225

Salad

(Select 2) Garden Salad Station with Assorted Dressings, Caesar Salad Bowl, Mesculin Greens with Feta, Candied Walnuts & House Made Balsamic Dressing, Spinach Salad \$7 per person

Carving Station

(Chef charge)

All Carved items accompanied with Crispy Dinner Rolls (priced per person, market price prevails)

Honey Glazed Virginia Ham \$12, Roasted Statler Turkey \$12, Roasted Pork Loin \$12, Salmon en Crouete \$12, Flat Iron Steak \$13, BBQ Beef Brisket \$13, NY Sirloin \$16, Prime Rib of Beef \$16, Roasted Tenderloin of Beef \$18, Roasted Rack of Lamb \$18

Pasta Station \$10 per person

(Chef charge)

(Select Your Own Match of Two Pastas, Three Sauce Accompaniments)

Pasta Choice: Penne, Fusilli, Farfalle, Cheese Tortellini

Sauce Choices: Marinara, A La Vodka, Pesto Cream Sauce, Bolognese Sauce, Extra Virgin Olive Oil & Fresh Herb

Special Add-Ons \$10 per person

Peas, Roasted Red Peppers, Sautéed Mushrooms, Caramelized Onions, Grilled Julienne Vegetables, Sundried Tomatoes, Spinach & Artichoke

Potato Bar ^{GF} \$7 per person

Mashed Potatoes or Baked Potatoes (Regular or Sweet)

Toppings; Cheddar Cheese, Feta, bacon, Scallions, Broccoli, Sour Cream and Butter

Slider Station \$12 per person

Select Two: Burgers, Cheeseburgers, Grilled Chicken, Grilled Vegetables & Pulled Pork (Beyond Meat add \$1)

Homemade Chips, Pickles, Ketchup, Mustard, Relish, Tartar Sauce & Sautéed Onions

Asian Station \$12 per person

Select Two: Chicken, Beef, Pork & Portobello Mushroom, Stir Fried Vegetables (Shrimp add \$4 per person)

Fried Rice and Lo Mein noodles

Taco Station \$8 per person

Shrimp add \$3, beyond meat add \$1 per person)

Seasoned Chicken, Beef, Pork, or tofu ^V with Guacamole, Salsa, Lettuce, Sour Cream, Cheddar Cheese, Soft & Hard Taco Shells

Dessert Station \$9 per person

Assorted Cake, Pies, Mousses, Fresh Fruit

Add Ice Cream Sundae Bar add \$2. Per person

Bite Size Dessert Station \$10 per person

Assortment of Mini Desserts, Individual Mousse & Fresh Fruit

Add Ice Cream \$2 per person

Ice Cream Sundae Bar Station \$8 per person

Make Your Own Sundae with Three Sauces, Assorted Topping, Cookies & Brownies

Chocolate Dipping Station \$13 per person

Assortment of Items for Dipping including Fruits, Cookies, Pretzels & Marshmallows

Specialty Sushi Station Available Upon Request

Desserts

Desserts

(Select 1)

Cheesecake with Berries / Ice Cream with Chocolate Chip Cookie / Brownie Sundae

Fresh Fruit Salad with Sorbet / Lemon Mousse with Fresh Berries / Lemon Mascarpone Cake

Warm Apple Strudel with French Vanilla Ice Cream / Plate of Homemade Cookies & Brownies (1 per table)

Chocolate Mousse Cake / Chocolate Fudge Cake / Carrot Cake / Key Lime Pie / Apple Crisp

Flourless Chocolate Cake / Tiramisu / Ricotta Cheese Cake / Toasted Almond Cake/ Peach Melba

Apple Pie / Blueberry Pie / Cherry Pie / Pecan Pie / Pumpkin Pie

Dessert Station \$8 per person

Assorted Cake, Pies, Mousses, Fresh Fruit & Ice Cream Sundae Bar

Add Ice Cream \$2.00 per person

Bite Size Dessert Station \$9 per person

Assortment of Mini Desserts, Individual Mousse & Fresh Fruit

Add Ice Cream \$2 per person

Ice Cream Sundae Bar Station \$7 per person

Make Your Own Sundae with Three Sauces, Assorted Topping, Cookies & Brownies

Bar Service Options

(Tax & Service are Additional):

Option 1 - All Beverages will be billed on a consumption basis

Premium Liquor	\$170.00 per liter
Standard Liquor	\$130.00 per liter
Standard Beer	\$5.00
Premium Beer	\$6.50
IPA	\$7.50
House Wine	\$32.00-\$34.00 per bottle
Champagne	\$34.00 per bottle
Prosecco	\$36.00 per bottle
Soft Drinks/Juice	\$4.00 per glass
Pellegrino/Foxon Park Bottles	\$5.00 per bottle

Option 2 – On Tab for Groups Under 30 People

Premium Cocktail	\$9.00-\$13.00
Standard Cocktail	\$7.00-\$9.00
Cordials	\$10.00
Standard Beer	\$5.00
Premium Beer	\$6.50-\$7.50
House Wine (glass)	\$9.00-\$11.00
Soft Drinks/Juice	\$4.00
Pellegrino/Bottled Soda	\$5.00
Champagne Punch	\$120.00 per bowl
Spiked Punch	\$100.00 per bowl
Non-Alcoholic Punch	\$ 75.00 per bowl

Option 3 - Hourly Full Bar Service

Hourly Full Bar includes Liquor, Wine, Sodas & Mixers

Per Person	Standard Bar	Premium Bar
One Hour	\$19.00	\$24.00
Two Hour	\$24.00	\$29.00
Three Hour	\$29.00	\$33.00
Four Hour	\$33.00	\$38.00
Five Hour	\$38.00	\$43.00

Option 4 - Hourly Beer, Soda & Wine Bar Service

Per Person	Beer/Wine
One Hour	\$16.00
Two Hour	\$23.00
Three Hour	\$28.00
Four Hour	\$31.00
Five Hour	\$35.00

Option 4 – Cash Bar

Other Services

Audio Visual Equipment

Flip Chart with Markers \$10 each

LCD Projector & Screen \$150

Speaker for DJ Music \$150

We can arrange for any special A/V needs you may have

Flowers

Flowers are available for your functions at reasonable rates,
please check with your event planner for further details

Linens

The Club provides linens for your tables. Color samples are available upon request.
Special floor length linen can be ordered at an additional charge.

Room Charges

Dutch Treat Room \$50 Member - \$100 Non-Member

Library \$200 Member - \$350 Non-Member / **Gold Room** \$75 Member - \$150 Non-Member

Great Hall \$200 Member - \$400 Non-Member / **Main Dining Room** \$200 Member - \$400 Non-Member

Board of Governors \$100 Member - \$150 Non-Member

Weekend functions at the Club are subject to the following additional opening fee charges:

Saturday \$350 Member - \$500 Non-Member / Sunday \$400 Member \$600 Non-Member

Directions to The Elm City Club on Elm Street

Directions with Footnote

From North, Hartford Area: Take 91 South – Once in New Haven, take Exit 3, Trumbull Street Exit

From North, New London Area: Take 95 South (West) to New Haven – then follow signs to 91 North and Hartford & Springfield – once on 91 North take Exit 3, the Trumbull Street Exit

From South, New York, Stamford Area: Take 95 North (East) to New Haven – then follow signs to 91 North and Hartford & Springfield – once on 91 North take Exit 3, the Trumbull Street Exit

Footnote for All of the Above Directions:

At end of Exit 3 count the traffic light you are faced with as #1 – proceed straight ahead on Trumbull Street total of 5 traffic lights. At 5th light turn left onto College/Prospect Street. Go 2 traffic lights, take a left onto Elm Street.

The Club is 150 ft down on your left.

Parking available behind Club in Yale Lot #51 after 4:30 p.m. Monday through Friday & all day on Saturday & Sunday.

See Parking Directions below.

Parking

Meter Weekday on Street Parking

Breakfast - Ample street parking on Elm Street / Lunch - Meter parking for 2 hrs on Elm, Grove, College or Temple Streets

Evening (after 4:30 PM) & Weekend Parking

Yale Lot #51 – Entrance on Temple Street. At end of Exit 3, count the traffic light you are faced with as #1, then proceed straight ahead on Trumbull Street a total of 3 traffic lights. At the third traffic light, take a left onto Temple Street, go two blocks (past Grove and Wall Streets). First driveway on right past Wall Street.

Additional Parking is available Evenings & Weekends in the Courthouse Lot
on Church Street 1 Block from the Club