

## POLICIES AND INFORMATION

Nestled in the heart of the Park Cities neighborhood, Park City Club offers seven private dining rooms for business entertaining, social events, wedding receptions and rehearsal dinners.

Each private dining room features original art with warm wood wainscoting and a panoramic view of the Dallas skyline.

Recently voted **Best Private Club in Dallas** by the Dallas Business Journal, our professional catering staff will attend to each detail to assure your complete satisfaction.

Park City Club facilities can accommodate:

- Seated breakfasts, lunch and dinner for up to 350
- Seminars and corporate presentations
- Receptions up to 450
- Full-service event planning
- Flowers, Menu cards, entertainment and decor
- Wi-Fi
- Audio visual presentation equipment

### ROOM FEES

A \$2,500 (plus tax) charge is required to book the Main Dining Room. A \$1000 (plus tax) charge is required to book the Grill, Highland I & II. Room fees are in addition to all other charges. Charges may also apply for smaller rooms and set-up preferences.

### PAYMENT

Charges are billed to a Park City Club Member account, Reciprocal Club Member account or paid by personal or company check. Payments by credit cards can be arranged with the Catering Department prior to event date.

### TAX AND SERVICE CHARGE

State sales tax of 8.25% applies to all food, alcoholic and non-alcoholic beverages and miscellaneous charges. A service charge of 22% is applicable to all food and beverage charges. Prices are subject to market fluctuations and availability.

### TEXAS ALCOHOLIC BEVERAGE COMMISSION (T.A.B.C.) FEE

A small TABC fee (plus state sales tax) is applied to any non-member event in which alcoholic beverages are served. This fee secures your right to purchase alcoholic beverages at Park City Club, a private club, for one year.

### PARKING

A per-person parking charge is assessed unless all charges are billed to a Park City Club Member account. Parking tickets are validated at the Club's reception desk. Ask your Event Coordinator for details.

## **VALET**

Third party valet services may be hired for an event at the hosts' expense. All valet arrangements must be made in advance. The event host is responsible for providing proof of liability coverage from the valet company for \$1,000,000.00 to the property management company for Sherry Lane Place no later than 14 days prior to the event. All valet companies must abide by rules for the parking garage as set forth by the property management company.

## **LIABILITY**

The host of an event assumes responsibility for the conduct of his/her guests, employees, contractors and vendors while on Park City Club premises. Damage to the premises or equipment is charged accordingly. Park City Club reserves the right to decline service of alcoholic beverages to any guest or Member at our sole discretion. The Club is not responsible for personal property or equipment brought to the Club including, but not limited to, cake and decorating accessories or musical equipment. Park City Club is not responsible for building operations provided by Sherry Lane Place Building Management Company or Acts of God.

## **BUFFET SERVICE POLICY**

Park City Club's culinary team prepares an ample amount of food to ensure guests enjoy a bountiful buffet, elegantly and attractively presented throughout the event. It is in this tradition that we follow and support local codes of health, which prohibit the removal of food in carry-out containers during or after buffet service. Wedding, anniversary and birthday cakes are exempt.

## **DRESS CODE**

We ask that your guests and vendors dress in a manner that is appropriate for a distinguished private club. Please, no jeans or t-shirts at formal engagements. Shorts are not allowed in the Club.

## **SMOKING POLICY**

Park City Club and the Sherry Lane Place building are non-smoking facilities.

## **DECORATIONS AND ENTERTAINMENT**

To add elegance to your event, a floral or appropriate centerpiece is recommended for all guest tables. The Club's Event Planners are happy to assist you with decorating ideas if you desire. Please adhere to the following decorating policies:

- No nails, hooks, staples or heavy tape can be used on the walls, ceilings, floors or any areas of the Club.
- All decorations must be removed before the next business day, unless prior arrangements have been made with the Catering Director or General Manager.
- The Club Member sponsoring the event is liable for all damages incurred by his or her guests or any Club items missing.
- All elaborate decorating plans must be approved by the General Manager in advance of the event. No sparklers, birdseed, rice or bubbles may be used inside the Club or outside on Sherry Lane Place property.

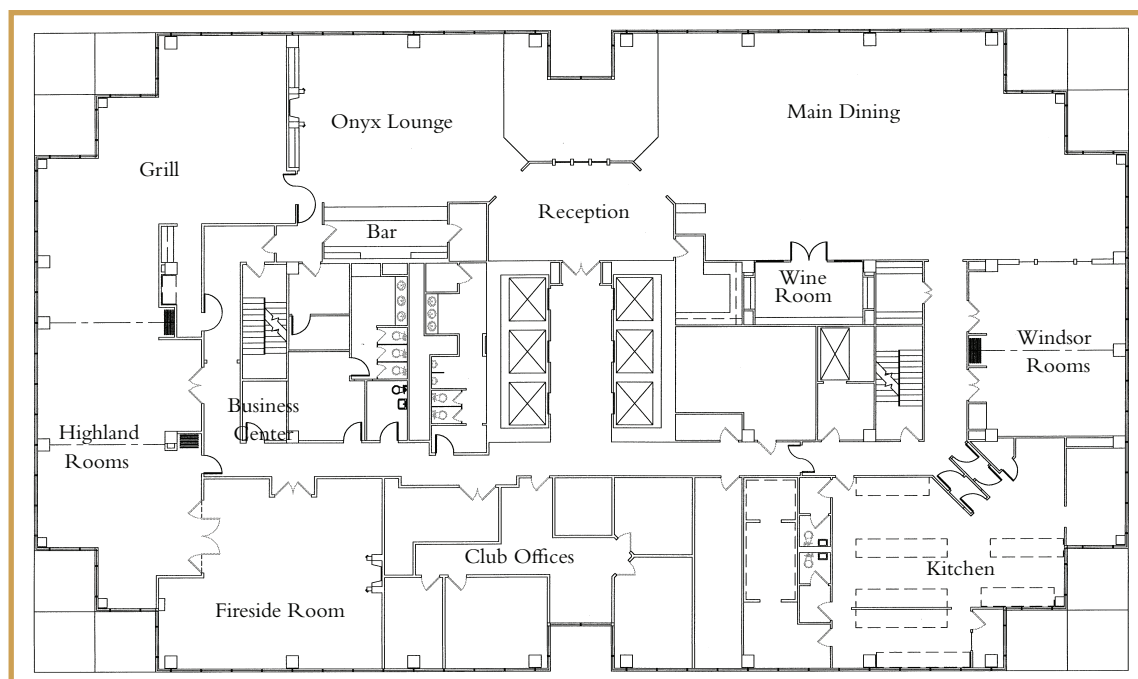
## FORCE MAJEURE

The failure of any party to comply with the terms and conditions of a contract because of a "Force Majeure Occurrence" shall not be deemed a breach of any agreement with Park City Club. "Force Majeure Occurrence" shall be defined to include, without limitation, Acts of God, strike, labor disputes, war, fire, earthquake, serious weather anomalies, acts of public enemies, acts of terrorism, epidemic, action of any governmental authority or an event or reason beyond the reasonable control of a party that makes performance impossible or impracticable. A party must deliver to the other party written notice of a Force Majeure Occurrence prior to the occurrence of the Event for the Event to be cancelled. If the Event is cancelled due to a Force Majeure Occurrence, each party shall be relieved of its obligations hereunder with respect to the performance so prevented. In such event neither party shall have a claim against the other party. Park City Club shall refund deposits received from Client applicable to the performance so prevented.

## EQUIPMENT RENTAL PRICE

Easel	30	Podium and Microphone	100
Flip Chart	40	Podium Only	50
Laptop	100	Projector Screen 60"x80"	75
Lavaliere Microphone	75	Speakerphone	100
LCD Projector	250	Staging 8'x4'x15" - per piece	50
Cordless Microphone	75	50" Flat Screen TV	100

**Wi-Fi is available at no charge**





## HORS D' OEUVRES

5

Lemon Dill Crab Puff

Poblano and Smoked Chicken Quesadilla

Brie, Almond and Apricot Tart

Bacon Wrapped Chicken Bite

Piggie in a Blanket

Thai Corn Fritter, Chili Pepper, Cilantro Sauce

Crostini with Avocado Cream Cheese and Sweet Chili Peppers

Eggplant Fritter with Tomato Confit and Goat Cheese

Spinach Arancini with Tzatziki Sauce

Cornmeal Fried Asparagus with Lemon Aioli

Phyllo with Gorgonzola and Fig Jam

Caprese Tomato Skewer Drizzled with Balsamic

Fried Green Tomato with Pimento Cheese and Bacon

6

Lightly Breaded Shrimp on Skewer

Miniature Fried Artichoke, Saffron Aioli

Crabmeat Stuffed Mushroom Cap

Chili Mango Coconut Shrimp

Crispy Pork Dumpling, Soy Sauce

Chicken Satay with Spicy Peanut Sauce

Mini Zucchini and Goat Cheese Tart

Steak Taco, Tomatillo Sauce

Smoked Salmon with Cream Cheese on Rye

Mini Bacon Mac and Cheese Ball

Lobster Avocado Toast

Brazilian Beef Skewer with Chimichurri Sauce

Mini Chicken Wellington

Mini Beef Wellington



## 7

Bacon Wrapped Scallop  
Spicy Shrimp Crostini  
Hush Puppy Shrimp with Roasted Red Bell Pepper Remoulade on a Bamboo Skewer  
Grilled Baby Lamb Chop  
Shrimp Ceviche in a Tortilla Cup  
Smoked Salmon and Caviar on a Potato Blini  
Sesame Soy Glazed Beef Tenderloin Skewer  
Miniature Lump Crab Cake, Lemon Aioli  
Bacon Wrapped Quail with Jalapeno  
Red Wine Braised Short Rib in Mini Polenta Cup

## DISPLAYS

### GARDEN VEGETABLE CRUDITÉS 11

Grilled or Raw Vegetable Crudités, Red Bell Pepper Hummus Dip

### GOURMET CHEESES AND SEASONAL BERRIES 16

Selection of European and American Cheeses, Berries, Almonds,  
Crostini and Baguettes

### CLASSIC CAESAR SALAD 10

Crisp Hearts of Romaine, Club Made Caesar Dressing, Shaved Parmesan Cheese and Croutons

### GARDEN SALAD BAR 11

Assorted Fresh Greens  
Toppings: Red Grape Tomatoes, English Cucumber, Black Olives, Shaved Parmesan, Stilton Blue Cheese,  
Garlic Croutons, Dried Fruits and Roasted Nuts,  
Buttermilk Ranch, Lemon Parmesan and Balsamic Vinaigrette

## **BAKED BRIE 11**

Baked Mushroom Truffle or Raspberry, Assorted Artisanal Crackers and Fresh Berries  
(minimum 25 guests)

## **FLAT BREAD AND DIPS 12**

Zesty Feta Dip, Hummus and Green Goddess Dips  
Variety of Olives, Flat Breads and Pita Chips  
(minimum 25 guests)

## **SMOKED SALMON 16**

Honey Smoked Nova Scotia Salmon  
Toppings: Capers, Red Onions, Whipped Cream Cheese,  
Diced Hard Boiled Egg, Bermuda Onion and Rye Toast

## **TOUR OF THE MEDITERRANEAN 15**

Greek Chicken Skewers, Spanikopita, Souvlaki  
Hummus and Pita Triangles, Tzatziki Sauce, Red Onion and Pickled Cucumber

## **CHARCUTERIE 18**

Chef's Selection of Cured Meats  
Salami, Prosciutto, Parma Ham, Chorizo, and Sopressata  
Olives, Gherkins, Whole Grain Mustard, Toast Points and Gourmet Crackers

## **SHRIMP COCKTAIL 15**

Large Shrimp Displayed over Ice with Red and Remoulade Sauces, Lemon Wedges

## **CHEF STATIONS**

### **POKE BAR 16**

Ahi Tuna and Salmon  
With Brown Rice, Noodles, Jalapeno, Cilantro, Pineapple and Onions  
Sauces: Spicy Mayo, Srirachi, Sweet Chili and Ponzu

## **MAC AND CHEESE 12**

Choice of 2: American, Smoked Gouda, Chipotle, or Truffle Aged Cheddar  
Toppings: Smoked Bacon, Broccoli, Sautéed Mushrooms,  
Roasted Peppers and Caramelized Onions

## **TASTE OF ITALY 14**

Choice of 2 Pastas and 2 Sauces  
Fusilli, Cheese Tortellini or Penne  
Roasted Tomato Basil, Bolognese, Roasted Garlic Alfredo, Creamy Vodka, Pesto or Carbonara  
Toppings: Sautéed Spinach, Roasted Peppers, Mushrooms, Broccolini, Black Olives,  
Shaved Parmesan, Sun Dried Tomatoes, Red Pepper Flakes

**Add Fried Chicken Bites, Smoked Brisket or Barbeque Pork 18**

## **CHICKEN STRIP STATION 15**

Choice of 3: Coconut, Pecan, Potato Chip, Buffalo, Garlic Parmesan, Naked or Teriyaki.  
Choice of 3 Sauces: Honey Mustard, Ranch, Ketchup, Aioli, Sweet Chili or Blue Cheese

## **MASHED POTATO BAR 16**

Choice of 2: Whipped Three Cheese Cheddar, Roasted Garlic, Caramelized Onion or Sour Cream and Chive  
Toppings: Mushroom Demi-Glace, Cheddar Cheese, Bacon, Green Onions, Sour Cream and Butter

**Add Fried Chicken Bites, Smoked Brisket or Barbeque Pork 18**

## **STREET TACO STATION 15**

Choice of 2: Chef Made Barbacoa, Shredded Chicken, Pork Carnitas or Citrus Shrimp  
Sides: Black Beans, Spanish Rice, Pico de Gallo, Shredded Lettuce,  
Cheddar Cheese, Shredded Pepper Jack,  
Diced Onions, Fresh Limes, Tomatillo and Roasted Tomato



## **SCAMPI SHRIMP AND RISOTTO 16**

Gulf Coast Shrimp and Parmesan Risotto

## **PAELLA STATION 17**

Choice of 1: Seafood Paella, Crawfish or Chicken Paella

Choice of 1: Saffron Rice or Spanish Rice

## **SLIDER AND FRENCH FRY BAR 15**

Choice of 1: Beef, Turkey or Veggie Burger

Choice of 2: Truffle Parmesan Fries, Potatoes Wedges, Garlic or Regular Fries

Brioche Buns and Condiments

## **CAJUN-CREOLE STATION 17**

Choice of 1: Blackened Catfish, Crawfish Etouffee,

Chicken Jambalaya or Smothered Brisket

Choice of 2: Bourbon Cream Corn, Southern Style Green Beans,

Dirty Rice, Farm Style Mashed Potatoes, Red Beans Rice or Cheesy Grits

## THE CARVERY

*All Selections Include Brioche Rolls and Condiments*

### BEEF

- Prime Rib (minimum 25 guests) 18
- Roasted Beef Tenderloin 18
- Beef Brisket 11
- Peppercorn-Rubbed Sirloin 13
- Petite Tenderloin 14
- New York Strip 17

### PORK

- Fennel Crusted Pork Tenderloin 13
- Molasses Glazed Pork Tenderloin 12
- Baked Virginia Ham 12

### SEAFOOD

- Herb and Tzatziki Crusted Salmon 14
- Blackened Salmon 14
- Citrus Roasted Sea Bass 33

### POULTRY

- Honey Roasted Breast of Turkey 12
- Herb Marinated Chicken Breast 10

### GAME

- Peking Style Duck Breast 18
- Provençal Crusted Leg of Lamb 14
- Australian Rack of Lamb 22

## DESSERT STATIONS

### BITE-SIZE DESSERTS 14

Mini Pastries, Crème Brulee, Fruit Tarts, Eclairs, Mini Chocolate Ganache,  
Mini Chocolate Dipped Strawberries, and Dessert Shooters

### FLAMING BEIGNETS WITH ICE CREAM STATION 15

Beignets Flambéed with Rum and Caramel Sauce,  
Whipped Cream and Coffee Ice Cream

### SUNDAE STATION 15

Choice of 2: Locally-Sourced Vanilla, Strawberry or Chocolate Ice Cream  
Choose 6: Chocolate Sauce, Caramel Sauce, Strawberry Sauce,  
Maraschino Cherries, Strawberries, Oreo Pieces,  
M&M's, Sprinkles, Pecan Pieces, Walnuts or Whipped Cream

### PIE A LA MODE 16

Choice of 3: Pecan, Apple, Blueberry, Cherry or Peach,  
Served with Vanilla Ice Cream

### MINI CRÈME BRULEE STATION 16

Choice of 3: Chocolate, Raspberry, Lavender, Baileys, Candied Ginger or Espresso

### CHOCOHOLIC STATION 15

Choice of 3: Chocolate Ganache Cake, Chocolate Dipped Strawberries,  
Chocolate Pots de Crème, Brownies and Flourless Chocolate Bites

\$150 Per Chef Attended Station





# Dinner

## DINNER

*Entrée Choice Includes*

*Soup or Salad, Chef's Choice of Starch and Vegetable, Dessert, Tea and Coffee*

## SALADS

Arugula, Fresh Mozzarella Cheese, Heirloom Tomatoes, Balsamic Vinaigrette

Mixed Baby Greens, Grilled Pears, Yellow Tomatoes, Feta, Champagne Vinaigrette

Chopped Romaine, Avocado, Tomatoes, Grilled Corn, Queso Blanco, Cilantro Lime Vinaigrette

Classic Caesar Salad with Parmesan Crisp

Park City Club Salad, Field Greens, Pine Nuts, Tomato Wedge, Tarragon Vinaigrette

Spinach, Cranberries, Candied Pecans, Grape Tomatoes, Apple Vinaigrette

Arugula, Grilled Peaches, Roasted Pecans, Balsamic Reduction **Seasonal**

## SOUPS

Tomato Basil Bisque

Wild Mushroom with Brie

Corn and Crab Chowder

French Onion with Guryere Croustade

Lobster Bisque with Cognac

## ENTRÉES

Entrée Duet of Beef and your Choice of:

Sea Scallops 75

Lump Crab Cake 70

Salmon 70

Halibut 80

Sea Bass 85

Chicken 65

Lobster Tail 90

Chicken Michael: Bourbon Pecan Chicken Breast 50

Grilled Atlantic Salmon, Lemon Oregano Sauce **GF** 55

8oz Filet of Beef Tenderloin **GF** 75

Grilled Lamb Chops, Provencal Sauce **GF** 65

Molasses Rubbed Pork Tenderloin 52

8 oz. Prime Rib Au Jus **GF** 70  
(minimum 25 Guests)

Parmesan Crusted Trout, Caper Sauce 58

Chicken Wellington, Mushroom Duxelle 55

Red Wine Braised Short Ribs 60

Sautéed Halibut, Citrus Tarragon **GF** 75

8 oz. Grilled New York Strip **GF** 70

# Dinner

Park City Club Catering  
214.373.0756  
[www.parkcityclub.net](http://www.parkcityclub.net)

Pan Roasted Chilean Sea Bass, Lemon Butter Sauce **GF** 80

Herb Roasted Pork Tenderloin, Bing Cherry Chutney **GF** 56

Peppercorn Crusted Petite Beef Medallions, Cabernet Sauvignon Sauce **GF** 57

## SORBET

Raspberry, Lemon, Mango 5

## DESSERTS

Chocolate Decadence, Raspberry Coulis

New York Cheesecake with Fresh Berries

Warm Chocolate Brownie, Vanilla Ice Cream and Fudge

Mile High Carrot Cake

White Chocolate Cake with Macerated Raspberries

Warm Apple Galette with Vanilla Ice Cream

Deep Dish Pecan Pie with Brandied Whipped Cream

Candied Ginger Crème Brulee

Texas Chocolate Pecan Cake

Meyer Lemon Cake

**V=Vegetarian, GF=Gluten Free**





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### **3 HOUR PACKAGE**

Beer, Wine and Champagne 40

Call Bar 45

Premium Bar 50

### **4 HOUR PACKAGE**

Beer, Wine and Champagne 45

Call Bar 55

Premium Bar 60

\$150 per Bartender for events 50 guests or less

\$150 per Bartender for events requiring a second bar



# Consumption Bar

Park City Club Catering  
214.373.0756  
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## PREMIUM BAR

Whiskey	Crown Royal
Bourbon	Jeffersons Very Small Batch
Scotch	Chivas
Vodka	Absolut and Titos
Gin	Citadelle
Rum	Blue Chair Bay
Tequila	Olmeca Altos Reposado

14

## CALL BAR

Whiskey	Jack Daniels
Bourbon	Old Forester 86
Scotch	Monkey Shoulder
Vodka	Reyka
Gin	Beefeater
Rum	Flor De Cana
Tequila	El Jimador Blanco

12

## HOUSE BAR

Whiskey	Henderson
Bourbon	Benchmark Old No. 8
Scotch	Grants
Vodka	Nue
Gin	Concierge Gold
Rum	McCormick
Tequila	Juarez

10

## **DOMESTIC BEER**

Bud Light  
Miller Lite  
Coors Light  
Michelob Ultra  
6

## **IMPORTED BEER**

Heineken  
Stella Artois  
Modelo  
7

## **HOUSE WINE**

Cabernet Sauvignon  
Pinot Noir  
Chardonnay  
Champagne  
35 per bottle

\$150 per Bartender for events 50 guests or less  
\$150 per Bartender for events requiring a second bar

*Wine list available for additional selections.*





# Vendor List

## CAKES

Panini Bakery (214) 363-1225  
Dallas Affaires (214) 826-9409  
Fancy Cakes By Lauren (214) 828-9030  
Sugar Bee Sweets (817) 903-8661

## FLORISTS

Garden Gate (214) 220-1272  
Branching Out (214) 741-3807  
Haute Floral (214) 578-6046  
Bella Flora (972) 445-1200  
Lizzie Bee's (972) 495-7969  
Metka Floral Design (214) 450-0613  
Luxe Petals (817) 805-2098

## PHOTOGRAPHY

Greg Blomberg Photography (214) 549-0001  
John Cain Photography (214) 520-6771  
Jennifer Yarbrow (469) 774-1770  
Thisbe Grace (214) 749-4036  
Scott Hagar Photography (214) 749-4036  
Allen Tsai (214) 253-9482

## DISC JOCKEYS

Party Time/Bill Cody (214) 340-8000  
Monte Slaver (214) 207-5956  
LeForce Entertainment (214) 302-8564  
Randall Stout (817) 410-8399  
Ambiance Entertainment-Jaime Chavez (214) 914-2306

## **BANDS / ENTERTAINMENT COMPANIES**

Emerald City Band (972) 416-2019  
Absolute Entertainment (214) 871-9000  
Party Time Productions (214) 340-8000  
Carol Marks Music (972) 231-4091  
Intensity Band (972) 567-3419  
Jordan Kahn Music Orchestra (844) 800-7278  
The Special Edition Band (972) 480-0356  
Top Entertainment (214) 763-3880  
Inside Out Band (214) 534-5800

## **MUSICIANS AND PIANISTS**

Don Ambrose, Pianist and Jazz Trio (972) 983-4328  
Larry Petty, Pianist (214) 328-2523  
Cindy Horstman, Harpist (214) 207-9494  
Tom Sclar, Guitarist (214) 283-0222

## **HOTELS**

Hilton Dallas Park Cities (214) 368-0400  
Hotel Crescent Court (214) 871-3200  
Warwick Melrose Hotel (214) 521-5151  
Rosewood Mansion on Turtle Creek (214) 559-2100  
Embassy Suites Love Field (214) 357-4500

## **EVENT RENTALS**

AVSD Productions (214) 331-3333  
Marquee Event Rentals (972) 381-8000  
BBJ Specialty Linens (214) 651-9020  
Posh Couture Rentals (972) 818-3200  
Shag Carpet Dallas (214) 742-5252  
Dallas Tent and Event Rental (972) 602-3303  
Big D Rentals (214) 239-3054  
Lawson Event Rentals (972) 803-5113

## **EVENT LIGHTING**

Absolute Entertainment (214) 871-9900

Beyond L.D. (972) 458-7569

## **CALLIGRAPHY AND INVITATIONS**

Letter Art (972) 897-6811

Needle in a Haystack (214) 528-2850

Paper Affair (214) 654-9545

Stardust Celebrations (972) 781-9545

## **TRANSPORTATION**

Premiere Transportation (214) 351-7000

Blue Diamond Limousines of Texas (972) 870-5413

Exec Transportation Corp/Bennie Hudgins (214) 691-1166 or (888) 691-1155

## **PHOTOBOOTHS**

DFW Photobooth (817) 360-7374

Red Photo Booth (469) 751-7331

Harry Harjabrata (817) 354-8887

The Traveling Photo Booth (214) 317-4574

## **WEDDING PLANNERS**

Evie Morgan Events (214) 212-8189

AK Event Design (214) 502-0890

A Significant Event of Texas (214) 783-7310

Crystal Fraiser (972) 342-7960