



CITY CLUB RALEIGH

TOGETHER FOREVER BEGINS HERE



YOUR BRIDAL ESSENTIALS

WEDDING CEREMONIES AND RECEPTIONS

We offer a variety of spaces that can accommodate everything from small, personal ceremonies to extravagant receptions. With inclusive wedding packages, in-house catering, service staff, tables, chairs and more, we provide everything you need for your special day.

REHEARSAL DINNERS

Impress your friends, family and loved ones with an unforgettable rehearsal dinner in one of our gorgeous spaces. With over 40 years of fine dining experience, our expert Executive Culinary team will wow your guests. Open up into a welcome party after your dinner!

BRIDAL LUNCHEONS

Celebrate your upcoming nuptials with a beautiful bridal luncheon. Savor delicious cuisine and sip from a variety of beverage options.

AFTER PARTIES

Toast with friends as you kickoff your fabulous wedding weekend celebrate with a cocktail hour complete with light bites.

FOREVER STARTS HERE

WEDDING CEREMONY | \$1,500 **

- Exclusive use of Sky Ballroom for wedding ceremony
- Rental time 10 hours - \$250 per additional hour
- Room Flip included from ceremony to reception
- One hour rehearsal prior to the event (must be scheduled through the Private Events Department)
- Bridal dressing room and groom suite prior to your ceremony (exclusive for events with both ceremony and reception)
- PA system and microphones
- Gold Chiavari style chairs

WEDDING RECEPTION | \$2,500 **

- Natural 16' x 20' wood-parquet tiled dance floor
- Exclusive use of Sky Ballroom for wedding reception.
- Use of TV Monitor for slide show
- PA system and microphones
- Complimentary menu tasting for the engaged couple and two guests. Scheduled 2-3 months before wedding
- Signature Drink tasting scheduled with menu tasting
- 72" Round tables, 8' Banquet tables and gold Chiavari chairs
- China, glassware and flatware
- Floor-length linens in white, ivory or black*
- Dedicated assistance with menu planning and specialty rentals
- Votive candle centerpieces and table numbers
- Assistance with table set-up including placement of favors, escort cards, toasting flutes, centerpieces, etc.
- Cutting and serving of your wedding cake

*Special enhancements can be arranged for you through the Private Events Department.

** All package prices are subject to 24% service charge and local taxes as well as Food & Beverage Minimums.



“We had the best experience; one that far exceeded anything we had imagined!”



WEDDING PACKAGES

per person

ALL PACKAGES INCLUDE:

- Three-hour open beer and wine bar
- Sparkling toast*
- Counter Culture coffee service

GOLD PACKAGE | \$105

Includes three hors d'oeuvres, one gourmet display, one chef's station. Reception only not full dinner

PLATINUM PACKAGE | \$125

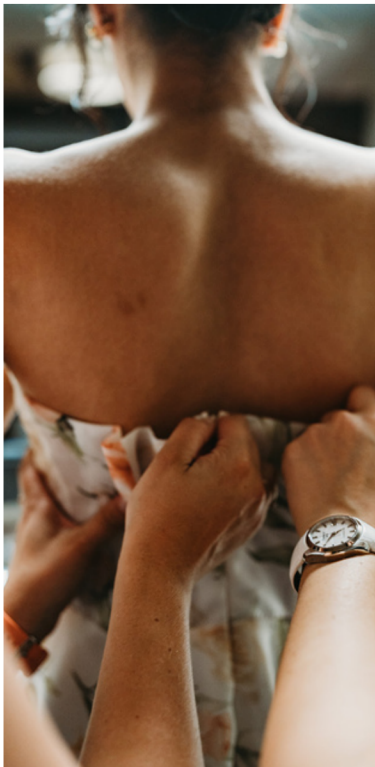
Includes two hors d'oeuvres and a buffet dinner featuring salad, two sides, two entrees, and house wine service with dinner

DIAMOND PACKAGE | \$155

Includes two hors d'oeuvres and a plated dinner featuring salad, single entree with seasonal accompaniments and house wine service with dinner (duet \$10 extra)

All package prices are subject to 24% service charge and local taxes.

*Upgrade to Champagne for \$10 per person





Gold Package

Hors D'oeuvres

Caprese skewers with aged balsamic
Chilled shrimp cocktail shooter
Deviled eggs
Charcuterie skewers
Spicy tuna on cucumber with wasabi & ginger
Tomato & roasted garlic bruschetta
Wild mushroom & gruyere puff
Black bean and corn egg roll
Goat cheese stuffed dates
Smoked gouda arancini
Asian spring roll with Thai chili sauce



Gourmet Display

Farmstead Vegetable and Crudités Display

Garden fresh vegetables served alongside grilled vegetables with buttermilk dressing, blue cheese and house vinaigrette

Dip Display

Warm spinach and artichoke dip, warm chef's seasonal dip, hummus, tortilla, pita and cucumbers

Artisan Cheese Display

Domestic and imported cheeses, dried fruits, nuts, crackers and flatbreads

Add charcuterie selections +\$10



Chef's Station

Mashed Potato Bar

Mashed Yukon gold, mashed sweet potato, cheddar, parmesan, scallions, sour cream, bacon bits, fried onions

Burger Slider Bar

Grilled mini beef & veggie burgers, brioche buns, bacon jam, aged cheddar, fried onions, jalapeños, shredded lettuce, sliced tomatoes, pickles

NC BBQ

Smoked chicken, NC BBQ Pork, sweet BBQ sauce, NC vinegar sauce, cole slaw, collard greens, pickles and cornbread



Platinum Package

Soups & Salads | Select One

Chop House Salad

Fresh cucumber, carrots, cherry tomatoes, Parmesan, croutons, house made vinaigrette

Classic Caesar

Romaine, Parmesan, croutons

919 Salad

Manchego, seasonal fruit, pistachio white balsamic vinaigrette

Add on a Chef Inspired Seasonal Soup | +\$5



Sides | Select Two

Broccolini with pimento butter

Roasted Brussels with bacon

Pimento mac & cheese gratin

Herb roasted fingerling potatoes

Herb roasted seasonal vegetables

Garlic and herb mashed potatoes



Entrées | Select Two

Grilled & Sliced Beef Strip Steak

Pan Roasted Atlantic Salmon

Grilled Pork Loin

Grilled Heritage Chicken Breast

Shrimp n' Grits

Roasted Tofu (Vegan)

Curried Cauliflower (Vegan)

Glazed Ham



Diamond Package

Soups & Salads | Select One

Chop House Salad

Fresh cucumber, carrots, cherry tomatoes, Parmesan, croutons, house made vinaigrette

Classic Caesar

Romaine, Parmesan, croutons

919 Salad

Manchego, seasonal fruit, pistachio white balsamic vinaigrette

Add on a Chef Inspired Seasonal Soup | +\$5



Choice of Entrée | Select Two

Filet Mignon

Garlic Sautéed Shrimp

Crab Cake

Roasted Chicken

Lobster Tail | +MP

Served with chef's choice of accompaniments

Duet add \$10



Late Night Bites

per person

Cookie Jar | \$10

Chocolate chunk, oatmeal raisin, rocky road, white chocolate and macadamia cookies, Homeland Creamery milk and Counter Culture coffee

Grilled Cheese | \$15

Mini grilled cheese with tomato basil bisque

Bacon Jam Sliders | \$15

House made bacon jam, aged white cheddar, crispy onion, brioche slider bun

Chicken Tenders and Shoestring Fries | \$18

Breaded chicken tenders, shoestring fries, ketchup, mustard, ranch



Hosted Bar

Add \$15 per person per hour to extend your beer and wine package.

CLASSIC

Upgrade \$15 per person, per hour

Liquor: Highballs

Evan Williams Bourbon, Dewar's White Label Scotch, George Dickel #8 Whiskey, Bombay Dry Gin, Tito's Vodka, Bacardi Rum, Jose Cuervo Especial Silver Tequila

Beer

Miller Lite, Yuengling, Amstel Light, Heineken, Blue Moon Belgian Ale, Foothill's Hoppyum IPA

Wine

Three Thieves Pinot Grigio, Three Thieves Chardonnay, Three Thieves Pinot Noir, Three Thieves Cabernet Sauvignon, Mionetto Avantgarde Prosecco

PREMIUM

Upgrade \$25 per person, per hour

Liquor: Highballs

Maker's Mark Bourbon, Dewar's 15-year Scotch, Jack Daniel's Tennessee Whiskey, Tanqueray No. 10 Gin, Belvedere Vodka, Bacardi Ocho Rum, Corralejo Anejo Tequila

Beer

Miller Lite, Yuengling, Amstel Light, Heineken, Blue Moon Belgian Ale, Foothill's Hoppyum IPA

Wine

Cavit Pinot Grigio, Murphy Goode Chardonnay, Rickshaw Pinot Noir, Murphy Goode Cabernet Sauvignon, Domaine Ste. Michelle Sparkling

TOP SHELF

Upgrade \$35 per person, per hour

Liquor: Highballs

Woodford Reserve Bourbon, The Glenlivet 12-year Scotch, Teeling Small Batch Irish Whiskey, The Botanist Gin, Grey Goose Vodka, Zaya Gran Reserva 16-year Rum, Casamigos Reposado Tequila

Beer

Miller Lite, Yuengling, Amstel Light, Heineken, Blue Moon Belgian Ale, Foothill's Hoppyum IPA

Wine

Terlato Vineyards Pinot Grigio, Justin Sauvignon Blanc, Sonoma Cutrer Chardonnay, Decoy Pinot Noir, Decoy Merlot, Justin Cabernet Sauvignon, Mumm Napa Sparkling

**Bespoke signature cocktails available
upon request!**

Brands are subject to change at any time



For your information

Parking

Alexander Square Parking Deck | 120 S Wilmington Street

This parking deck is located right across the street from the City Club. You will enter this deck on Wilmington Street and walk out onto Fayetteville Street. We can validate parking which will be billed back to your account.

On Street Parking- Metered

Along Fayetteville Street and other streets close by streets to the City Club, there is street parking available. The rate here is \$.25 per 15 minutes. The passport parking app is an excellent tool to extend parking from the club. Free after 6pm on Weekdays. Weekends are FREE!

Wilmington St. Station Deck | 117 S. Wilmington

Located one block from the City Club is Wilmington St. Station Deck. Here you can park for \$1.50/hour with a \$14 max/day.

Salisbury & Hargett | 123 W. Hargett St.

This lot is a block from the City Club. At this lot, you can park for \$4/hour with a max rate of \$16.

Municipal Deck | 117 S. Wilmington

In this parking garage, you can park for \$3/hour with a max rate of \$12. They also provide a flat fee for nights and weekends at \$8.

Hotels

Origins Hotel Raleigh

603 W Morgan St
Raleigh, NC 27603
984-275-2220

Sheraton Raleigh Hotel

421 South Salisbury Street
Raleigh, NC 27601
919-834-9900

Marriott City Center

500 Fayetteville Street
Raleigh, NC 27601
919-833-1120

Hampton Inn & Suites Raleigh

Downtown

600 Glenwood Ave
Raleigh, NC 27603
919-825-4770

Residence Inn Raleigh

Downtown

616 South Salisbury Street
Raleigh, NC 27601
919-856-0017

FAQs

How to Schedule a Tour:

Our Sales team will offer you a private tour around our event schedule. Please inquire with us at cityclubraleigh.com or call 919-834-8829

Wedding Coordinator Requirement:

We require every wedding client to hire a Professional Wedding Day-Of Coordinator. This person will execute rehearsal, ceremony, and reception events. They will deliver a detailed timeline and finalize the floor plan by 21 days prior to the wedding. The coordinator MUST BE approved by Event Sales Director.

Licensed Vendor Requirement:

All vendors who work or make deliveries to City Club Raleigh must be licensed, insured and approved by City Club Raleigh. Please see our list of Preferred Vendors for the best quality event professionals. Outside catering is not allowed, and all alcohol must be purchased from City Club Raleigh.