



floor plan

dimensions | area

main dining room
34' X32' X10' | 1,100 sq. ft

board room
210 sq. ft.

trinity a
400 sq. ft.

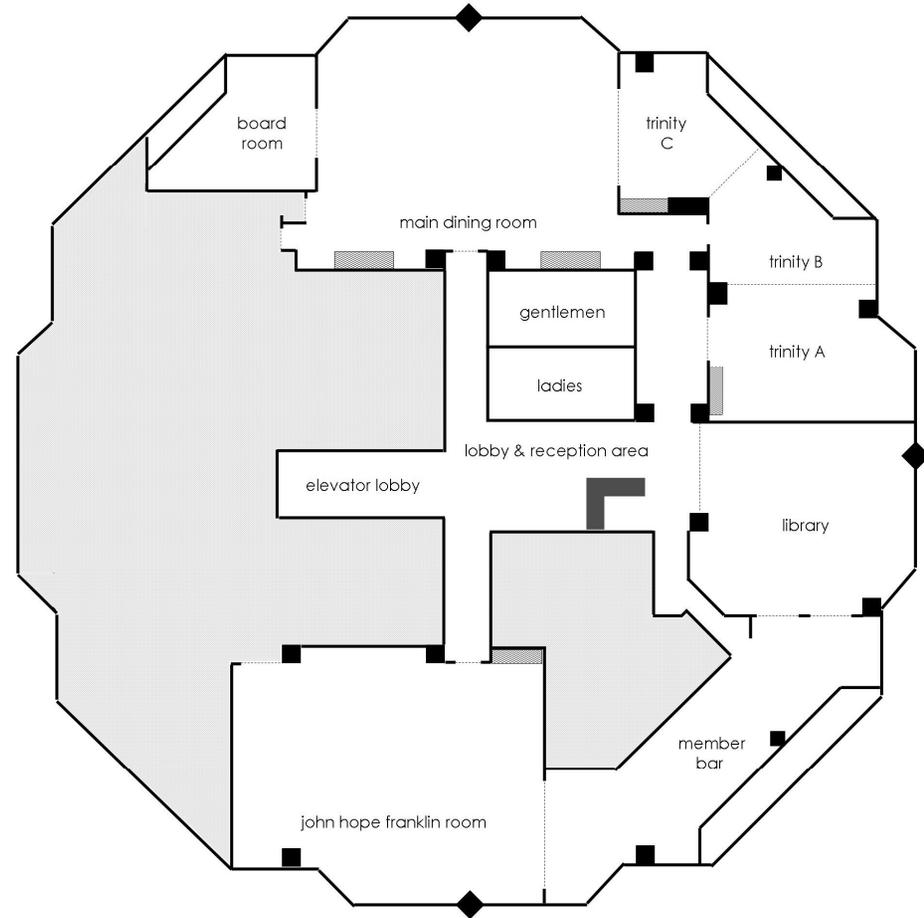
trinity b
300 sq. ft.

trinity a and b
700 sq. ft.

trinity c
220 sq. ft.

library
28' X25' X9' | 700 sq. ft.

franklin room
30' X34' X9' | 1,000 sq. ft.



- lunch
- receptions
- dinner
- dinner buffet
- beverage
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capacity by set up

	theater	Conference	U-shape	Rounds	banquet	reception
main dining room	150	40	48	96	120	150
board room	-	12	-	8	16	-
trinity a	40	14	-	16	20	40
trinity b	-	-	-	8	8	-
trinity a and b	70	26	28	40	44	70
trinity c	-	12	-	8	16	25
main, board, trinity abc	-	-	-	152	196	200
library	80	26	28	40	44	70
franklin room	130	36	40	72	80	100



lunch

BUFFET

classic display | 16

available for groups of 10 or greater

enjoy our pre-made classic sandwiches

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sandwich | *please select up to three*

grilled chicken on ciabatta with basil mayo, bacon and tomato

Avocado and cucumber sandwich with smoked saffron aioli and mozzarella

buffalo chicken wrap with tomato and cucumber mixed greens and ranch

triple decker turkey club with bacon, lettuce, tomato and mayo on white toast

pulled pork barbeque sandwich on a hoagie with southern style cole slaw

classic chicken salad sandwich with lettuce, tomato, and onion

grilled steak sandwich with roasted red peppers, chimichurri and manchego

sliced seasonal fruit and homemade chips with chef's choice of dips

assorted cookies and brownies

university club gourmet blend coffee

tazo traditional and herbal teas

freshly brewed southern iced tea



lunch

BUFFET

perfect pair | 18

available for groups of 20 or greater

duet of savory soup and sumptuous salad station

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soup | *please select one*

butternut squash soup | chicken vegetable soup | corn chowder

tomato basil soup | beef and barley soup | new england clam chowder

mixed baby field greens & romaine lettuce

thinly sliced grilled chicken breast | grilled shrimp | roasted red peppers

cherry tomatoes, sliced cucumbers, shaved carrot, golden raisins

herb croutons, pumpkin seeds, assorted cheeses

balsamic vinaigrette | classic caesar

buttermilk ranch | champagne vinaigrette | olive oil and red wine vinegar

served with warm dinner rolls and butter

cake pops and chocolate covered strawberries

university club gourmet blend coffee

tazo traditional and herbal teas

freshly brewed southern iced tea



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lunch

BUFFET

crowd pleaser | 22

available for groups of 20 or greater

a little something for everyone – salad greens, entrees, sides and dessert

salad greens | *please select one*

mixed baby field greens | romaine lettuce | baby spinach

accompanied by assorted salad dressings and toppings

entrees | *please select two*

grilled london broil with wilted spinach and shallot

roasted salmon with honey glaze

chicken florentine

sauteed shrimp and cheddar grits

capellini with oven roasted vegetables and local greens

herb roasted whole chicken with jus

hearty beef and spinach lasagna with tomato herb marinara

accompanied by chef's selection of starch and vegetable

served with warm dinner rolls and butter

chef's selection of desserts, cakes and pies

university club gourmet blend coffee

tazo traditional and herbal teas

freshly brewed southern iced tea



receptions

HORS D' OEUVRES

butler passed or elegantly displayed | *priced per piece - minimum order of 25 pieces*

in the garden | 2.50

arancini with smoked gouda

bruschetta with roasted red peppers, grilled onion & chevre

stuffed mushrooms with gruyere

fried olives with gorgonzola

vegetable potstickers with ginger chili dip

on the range | 3

braised short rib sliders with pickled veggie slaw

chicken duxelle in puff pastry

serrano ham crostini with manchego and saffron aioli

hot chicken nashville style

pork pastor tostadas with cotija cheese and salsa verde

greek lamb meatballs with tzatziki sauce

pulled pork bbq sliders with southern style cole slaw

out at sea | 3.50

chilled jumbo shrimp with spicy horseradish cocktail sauce

miniature crab cakes with lemon tarragon aioli

spicy tuna bites on shrimp cracker with hoisin mayo

shrimp ceviche with cucumber lime slaw

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receptions

HORS D'OEUVRES

elegantly displayed | *priced per person – minimum order for 10 people*

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fruitful | 7

domestic and imported cheeses with seasonal fruit, melons and berries
served with rustic crackers

enhancement baked brie with berry compote and citrus honey | 4

grilled & chilled | 5.50

chilled display of grilled and steamed seasonal vegetables
with dill aioli and roasted red pepper ranch dip

mediterranean | 7

antipasto display of assorted mediterranean meats, cheeses and marinated vegetables & cured olives

baked | 6

baked hot crab dip with herbed crostini

spin | 3.50

spinach and artichoke dip with pita crisps

extravaganza | 27

table of chilled shrimp, oysters, crab claws, clams and mussels on ice
accompanied by imported caviar, lemons and brandied cocktail sauce



receptions

ACTION STATIONS

chef attended | *priced per person – minimum station for 10 people, attendant fee of \$75 per station*

carved

stations accompanied by sliced dinner rolls and chef's selections of condiments

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top round of beef horseradish jus | 6

certified black angus beef tenderloin peppercorn crusted | 12

baked ham pineapple glaze | 6

roasted pork loin mint peach chutney | 7

breast of tom turkey hickory roasted | 6

prime rib roast thyme and oregano | 10

whole chicken herb roasted | 6

roasted leg of lamb dijon rosemary | 11



receptions

ACTION STATIONS

chef attended | priced per person – minimum station for 10 people, attendant fee of \$75 per station

sautéed | 10

chef's specialty shrimp and cheddar scallion grits sautéed to order with creole spices served with andouille, bell pepper, mushroom, scallion and old bay butter

tossed | 7.50

tri-colored cheese tortellini and penne pasta tossed to order with sauces & accompaniments accompanied by sun dried tomatoes, pesto, mushrooms and extra virgin olive oil
with your choice of two sauces
parmesan double cream | tomato herb marinara | tomato vodka | arrabiata
enhancement grilled chicken 2 | italian sausage 2 | poached shrimp 4

encrusted | 11

peppercorn encrusted sashimi grade ahi tuna seared to order with asian sauces & vegetables served with thai chili dipping sauce, citrus ginger reduction and wasabi vinaigrette accompanied by julienned daikon radish, pickled ginger and sesame asian cabbage slaw

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receptions

DESSERTS

elegantly displayed | *priced per person – minimum order for 10 people*

sweet spot | 4

freshly baked chocolate chunk, white chocolate macadamia nut and fudge brownies

frosted | 5

assorted mini cupcakes

ask your catering manager for available seasonal flavors

enhancement full size cupcakes | 7

decadent | 6

assorted mini desserts including chocolate covered strawberries, mini cake poppers and petit fours

divine | 8

mini tartlets including mixed berry, key lime, apple cinnamon and chocolate truffle mousse

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receptions

DESSERTS

action stations | *priced per person – minimum order for 50 people*

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gelato | 8

indulge in our authentic northern italian style gelato bar provided by our partner Sugarland your choice of 4 flavors, cups or mini cones – ask your catering manager for available flavors
available for groups of 50 or more - attendant fee of \$75 applies – 2 hour rental

ice cream | 8.50

indulge in our fresh premium ice cream made in small batches and scooped with love provided by our partner Andia's Ice Cream - your choice of 4 flavors, 6 toppings and choice of cups or mini cones – ask your catering manager for available flavors
available for groups of 50 or more - attendant fee of \$75 applies – 2 hour rental

italian ice | 7

indulge in our authentic new york italian ice stand provided by our partner sweetwater. includes one classically dressed server, one vintage cart, classic 1950's music and unlimited favors – ask your catering manager for available flavors
available for groups of 50 or more - attendant fee of \$75 applies – 2 hour rental



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PLATED

for groups of 30 or less, hosts may present their guests with a custom three course menu chosen from a variety of soups, salads, entrée selections and dessert offerings. plated dinner service includes **one** first course, table side selection from up to **four** entrees and **one** dessert course, as well as warm dinner rolls with butter, iced tea, coffee and hot tea. the price of your dinner selections, including all three courses, is listed with each entrée. For groups of more than 30, you may allow your guests to select their entrée, but the choices for each guest will be due to the Club along with their corresponding name, no less than 72 hours prior to your event. The Club will print place cards with each guests' entrée selection.

hosts are welcome to enhance their plated dinner menus with additional courses and upgraded dessert options. *certain restrictions apply to groups of fifty or more – please consult your catering manager for details.*

first course | *select one*

signature

university club signature she crab soup with old bay cream

butternut squash soup

with toasted coconut and chili oil

corn chowder

smoked bacon and yukon gold potato

mixed greens

with tomato, onion, carrot, cucumbers, golden raisins and champagne vinaigrette

caesar

classic caesar salad with tender romaine leaves and parmigiano-reggiano

spinach

with mandarin oranges, almonds, tomato, cucumber, onion and sesame dressing



dinner

PLATED

entrée course | *select up to four*

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butternut squash | 35
with wilted local greens and tomato oculista

lunch

roasted eggplant risotto | 35
with shiitake mushrooms

receptions

pan seared chicken | 35
with pomme purée, haricots verts, dijon pan sauce

dinner

red snapper | 35
with citrus and arugula salad, cous cous

dinner buffet

seared salmon | 35
with confit tomato, capellini and caper sauce

beverage

duck breast | 37
with salmorejo sauce, farro, wilted greens

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grilled pork loin | 37
with sweet potatoes, braised collards and apple butter

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dinner

PLATED

entrées continued

ny strip | 35

with garlic-rosemary fingerlings and grilled asparagus

center cut

certified black angus & center cut with pomme puree, sautéed spinach and cognac mushroom sauce

petit center cut | 44

grande center cut | 50

duet plates

entrees accompanied by the chef's selection of starch & vegetable

filet mignon & chicken | 46

duet of filet mignon and pan seared chicken breast with shallot pan sauce

filet mignon & salmon | 47

duet of filet mignon and grilled salmon with white wine sauce

filet mignon & jumbo prawns | 50

duet of filet mignon with jumbo prawns with scampi butter sauce

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dinner

PLATED

dessert | *select one*

milk chocolate mousse with dark chocolate shavings

blood orange sorbet with whipped cream

new york style cheesecake with fresh berries

dulce de leche crème brûlée, our chef's specialty
available for groups of 50 or less

seasonal sorbet

mocha chocolate bombe with coffee ice cream & espresso chocolate sauce

sliced seasonal fruit and berries with crème fraîche

Bananas foster cake with whipped cream

dessert upgrade | 6

additional price per person

hot chocolate and orange soufflé with vanilla bean whipped cream and warm chocolate sauce
available for groups of 10 or less

a la mode any existing dessert with homemade ice cream or sorbet

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dinner buffet

BUFFET

hosts may present their guests with a custom buffet menu chosen from the options below. buffet dinner service includes **two** hors d'oeuvres displayed or butler passed, **one** salad green, **one** composed salad, **two** entrees, **two** sides and chef's selection of desserts. our buffet dinners include warm dinner rolls with butter, iced tea, coffee and hot tea. hosts are welcome to enhance their buffet dinner menus with additional courses and carving station options.

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the summit | 40

available for groups of 20 or greater, chef attendant fee of \$75 per buffet

lunch

butler passed hors d'oeuvres

bruschetta with roasted red pepper, grilled onions and chevre
arancini with smoked gouda

receptions

salad greens | *please select one*

mixed baby field greens | romaine lettuce | baby spinach
accompanied by assorted salad dressings and toppings

dinner

dinner buffet

composed salads | *please select one*

caprese salad with tomato, mozzarella and basil
orzo pasta salad with arugula, feta, and olives
german potato salad with bacon, mustard seeds and scallion
green bean salad with toasted almonds and garlic

beverage

information

carving stations | *additional price per person and chef attendant fee of \$75 per buffet*

slow roasted prime rib with thyme and oregano | 6
pepper crusted black angus beef tenderloin | 8
roasted leg of lamb with dijon and rosemary | 6
hickory roasted turkey breast | 5
pork loin with peach mint chutney | 5
maple glazed baked ham | 4
grilled london broil with horseradish jus | 5

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dinner buffet

BUFFET

the summit | continued

entrees | *please select two*

sautéed shrimp and savory grits
herb roasted whole chicken
baked salmon with honey sesame glaze
butternut squash risotto with pecorino romano
pan seared chicken with mushrooms and shallot
baked flounder with citrus vinaigrette
braised beef short ribs with red wine and shallot

sides | *please select two*

herb roasted new potatoes | yukon gold mashed potatoes
capellini with pesto, toasted pine nuts and parmesan | spanish saffron rice
wild rice pilaf | orzo with tomato cream sauce
sweet potato casserole with brown sugar and cloves
roasted seasonal vegetables | peas with mushroom, lemon and thyme
haricots verts with garlic and toasted almonds | steamed asparagus with EVOO and sherry vinegar
steamed broccoli and cauliflower | roasted brussels sprouts
served with warm dinner rolls and butter

chef's selection of desserts, cakes and pies

university club gourmet blend coffee
tazo traditional and herbal teas
freshly brewed southern iced tea

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beverage

NON-ALCOHOLIC BEVERAGES

bottled | *priced per bottle*

soft drinks | 2.50

coke, diet coke, sprite, ginger ale and soda water

bottled sparkling water | 3.50

sparkling mineral water

fruit juices | 3

apple juice, orange juice, cranberry juice, pineapple juice and grapefruit juice

brewed | *priced per ½ gallon or gallon*

gourmet blend | 16 per ½ gallon | 32 per gallon

university club gourmet blend regular and decaffeinated coffee

tea pot | 16 per ½ gallon | 32 per gallon

tazo traditional and herbal regular and decaffeinated teas

iced tea | 14 per ½ gallon | 28 per gallon

freshly brewed southern iced tea, unsweetened and sweetened

packaged | *priced per person, beverage station*

stay awake | 7

assorted soft drinks and university club gourmet blend coffee, replenished throughout event period

a to z | 9

assorted soft drinks, bottled & sparkling water, fruit juices, freshly brewed iced tea, gourmet blend coffee and tazo traditional & herbal teas, replenished throughout event period

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HOST BAR

the university club host bar allows guests to order alcoholic and non-alcoholic beverages from a private bar set up in their event space. all beverages charges are based on consumption, and the university club charges a one-time fee of \$25 for each host bar set up.

spirits | *priced per drink*

club brands | 7

early times, scoresby scotch, bowman's vodka, gilbey's gin,
bacardi rum, montezuma aztec silver tequila, canadian club

call brands | 8

jim beam, johnnie walker red scotch, smirnoff vodka, beefeater gin,
bacardi gold rum, cuervo silver tequila, seagram's seven

premium brands | 9

wild turkey bourbon, dewars scotch, stolichnaya vodka,
bombay gin, bacardi black label rum, cuervo gold tequila, seagram's v.o.

ultra premium brands | 10

maker's mark, chivas regal scotch, tito's vodka, bombay sapphire gin,
mount gay rum, 1800 silver tequila, crown royal

cordial cart | ask your catering manager for pricing

b&b, bailey's irish cream, disaronno, drambuie, grand marnier, hennessy vs, kahlua,
macallan, sambvca

beers | *priced per bottle*

domestic | 4

bud light, coors light, michelob ultra, miller lite, o'doul's, yuengling lager

premium | 6

amstel light, blue moon, corona, guinness, heineken, cbc hop roar, duck rabbit milk stout,
lagunitas ipa, sam adams, bell's two hearted, sierra nevada, stella artois, white street kolsch



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CASH BAR

the university club cash bar allows guests to order alcoholic and non-alcoholic beverages from a private bar set up in their event space, paying for drinks as they go by cash or setting up a tab with a credit card. all beverages charges are based on consumption, include tax and gratuity, and the university club charges a one-time fee of \$50 for each cash bar set up.

BYOB | *priced per drink*

club spirits | 9.00

early times, scoresby scotch, bowman's vodka, gilbey's gin, bacardi rum, montezuma aztec silver tequila, canadian club

university club house white and red wines | 9.00

montpellier chardonnay, kenwood cabernet sauvignon

domestic beer | 5.50

bud light, coors light, michelob ultra, miller lite, o'doul's, rolling rock, yuengling lager

premium beer | 7.50

amstel light, blue moon, corona, guinness, heineken, cbc hop roar, duck rabbit milk stout, lagunitas ipa, sam adams, bell's two hearted, sierra nevada, stella artois, white street kolsch

assorted soft drinks | 3.00

coke, diet coke, sprite, ginger ale and soda water

bottled and sparkling water | 4.00

bottled spring water and sparkling mineral water

fruit juices | 4.00

apple juice, orange juice, cranberry juice, pineapple juice and grapefruit juice



beverage

HOST BAR

wines | *extensive wine list available upon request – please consult your catering manager*

bubbly | *priced per bottle*

anna de cordorniu brut, spain	32
la marca prosecco, veneto	32
umberto fiore moscato d'asti, italy	32
veuve clicquot, nv, france	92
moet chandon 'imperial', france	84

luscious | **refreshing** | *priced per bottle*

montpellier chardonnay	32
hess chardonnay, california	42
stags leap chardonnay, napa valley	58
sileni sauvignon blanc, marlborough, new zealand	32
riff pinot grigio, california	32
santa margherita pinot grigio, italy	46
schmitt sohne piesporter michelsburg spatlese, germany	32

subtle | *priced per bottle*

angeline pinot noir, california	32
steele pinot noir, carneros	41

teeming | **robust** | *priced per bottle*

glass mountain merlot, st. helena, california	32
millbrandt brothers blend, columbia valley, washington	35
saint francis merlot, sonoma valley	40
kenwood cabernet sauvignon, california	32
chateau st. michelle cabernet sauvignon, washington	45
jordan cabernet sauvignon, alexander valley	75

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GENERAL INFORMATION

menu planning

All parties of fifteen or more guests are required to select a limited menu. The options offered in this catering menu are available for your consideration. We would also be delighted to create a customized menu to accommodate your personal preferences. To allow adequate preparation time, menu plans must be completed a minimum of two weeks in advance.

guarantee

The guaranteed number of guests is required 72 hours prior to the event. If no guarantee is received, the number of guests indicated on the banquet event order will be considered the final number to be charged. The host is financially responsible for the number guaranteed, even if attendance falls below that number.

charges and fees

All food and beverage charges are subject to a 20% service charge. All food, beverage and service charges are subject to 7.5% NC sales tax. All pricing is subject to change without prior notification due to seasonal supply and demand. An opening fee will be assessed for any event taking place during hours when the Club is not open for service.

room assignment, rental and minimum

The University Club offers six private rooms as well as the Main Dining Room for business and social events. Rooms are assigned by member preference and occupancy requirements. We reserve the right to change the assigned room based on guaranteed attendance.

As a valuable benefit of Club membership, private rooms are available to members during business hours with no rental fee. Private rooms are available for use by non-members through the sponsorship of a Club member in good standing. All non-members will be assessed a room rental charge.

A food and beverage minimum will be assessed for all private rooms. In the event where the member does not meet the food and beverage minimum or there is no food and beverage service, the food and beverage minimum will be assessed as room rental.

Please see your catering manager for the current season's room rental pricing and food and beverage minimums.

services

The University Club will gladly assist you in the planning of your successful event. We would be delighted to arrange for entertainment, flowers, event décor, photographers, decorated cakes, audio-visual equipment or any other special services.

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OFF SITE CATERING & SERVICES

After receiving positive feedback and encouragement from our membership, we cordially invite all of our members to take advantage of our Club Concierge services, bringing the elegance of the University Club with them whenever and wherever they entertain!

catering

The University Club is delighted to offer off-site catering services to its membership. Whether entertaining a few friends and family or your entire office, the Club Concierge can cater your special event at your home, office or rented event facility. We offer breakfast, lunch, reception and dinner menus that will impress your guests almost as much as the views from the Club!

From hors d'oeuvres receptions with signature cocktails to elegant brunches with made to order waffles and omelets, the Club Concierge will offer your guests the Club's consistently superior cuisine and attentive, unobtrusive service at your private hosted event.

event consultation

Your catering manager will meet with you to plan all the details of your catered event, from the first brainstorming session to the final details and execution of your celebration. We will assist you with expert menu planning, event staffing, event coordination and décor.

On the day of your event, our catering staff will be on-site to set up, stage and serve your event. And at its conclusion, we will break down our equipment, clean up and leave your home or office looking just as it did when we arrived.

fees and charges

The Club Concierge will charge a catering fee based upon the needs of your event. The catering fee will cover your equipment rental, delivery, event set up and break down and travel costs (if applicable).

In addition to the catering fee, hourly service and manager fees will be charged based upon the needs of your event. All catering fees and hourly service charges will be estimated at event consultation and assessed at the conclusion of your event.

All food and beverage provided by the Club Concierge is subject to NC sales tax.

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