

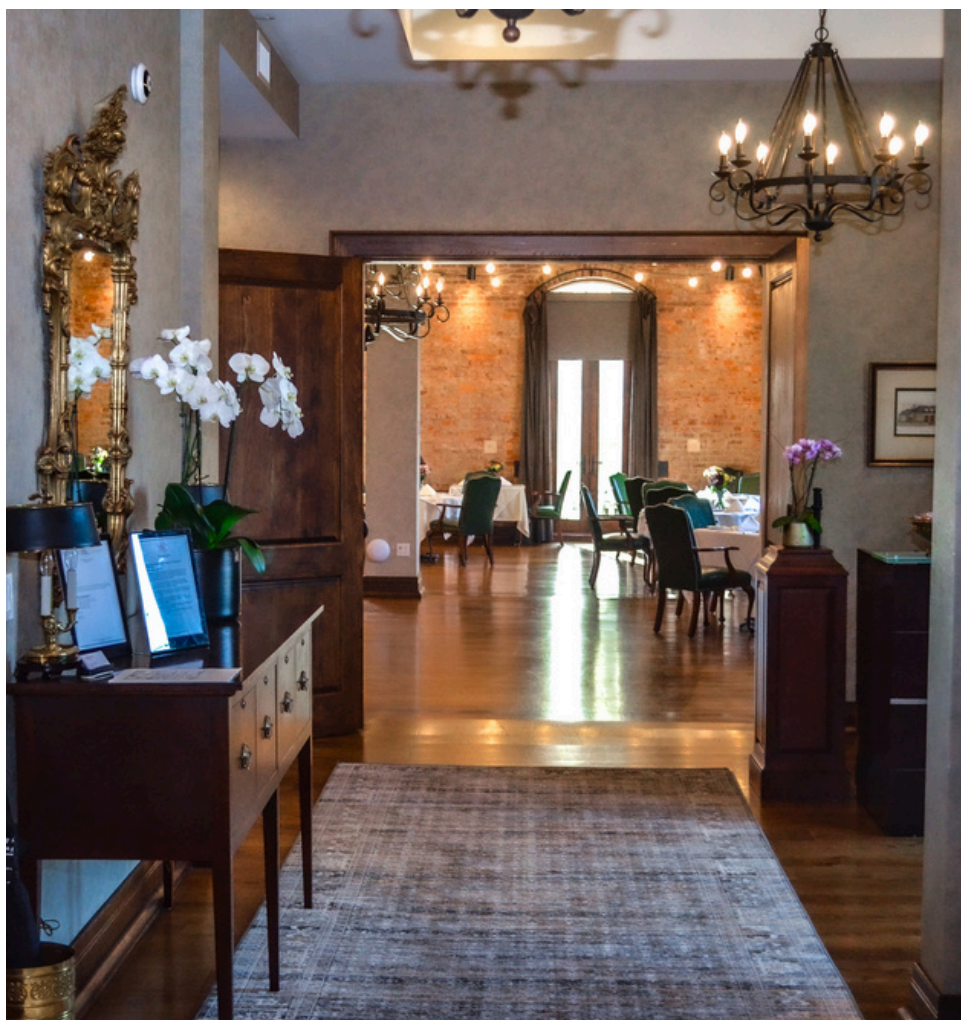


EVENT PLANNING GUIDE



216 W 8th St, Second Floor
Chattanooga, TN 37402

(423) 756-5584



Nestled in the heart of downtown Chattanooga, the Mountain City Club offers an elegant and historic setting for private events. Whether you're planning a corporate meeting, wedding reception, holiday party, or intimate gathering, our beautifully appointed spaces, exceptional service, and gourmet cuisine ensure a seamless and memorable experience.

With customizable event packages, dedicated parking, and a dedicated event team, the Mountain City Club provides the perfect backdrop for any occasion. Let us help you create an unforgettable event in Chattanooga's oldest private club.

WELCOME



MEET OUR EVENT TEAM

Katie Noyes

Event & Social Media Manager

✉ knoyes@mountaincityclub.org

☎ 423-710-7136

Katie will be your day of contact and ensure your event is executed to perfection.



Richard Calton

Executive Chef

Chef Richard crafts exquisite menus using the finest ingredients to elevate your event with exceptional cuisine and presentation.

3

OUR SPACES

Salon B

Accommodates 80 Seated & 140 Standing

The Spencer Room is perfect for all occasions with access to 4 balconies and a charming fireplace. Living room furniture can be removed to allow for full seating capacity.

Monday-Thursday

\$1,000 Member | \$1,500 Non-Member
+\$1,500 Food & Bev Minimum

Friday-Sunday & Holidays:

\$1,500 Member | \$2,000 Non-Member
+\$3,000 Food & Bev Minimum



Salon C

Accommodates 60 Seated & 120 Standing

The Patton Room is great for middle sized events and has access to 2 balconies.

Monday-Thursday

\$500 Member | \$1,000 Non-Member
+\$1,000 Food & Bev Minimum

Friday-Sunday & Holidays:

\$1,000 Member | \$1,500 Non-Member
+\$2,000 Food & Bev Minimum



The Moore Room and Patton Room can be conjoined with the removal of a wall partition. If both rooms are reserved together there will be a \$500 discount.

OUR SPACES CONT.

Decosimo Room

Accommodates 20 Seated & 30 Standing

The Decosimo Room is ideal for small private events. It has access to 1 balcony and In room A/V.

Monday-Thursday

\$150 Member | \$500 Non-Member
+\$500 Food & Bev Minimum

Friday-Sunday & Holidays:

\$300 Member | \$750 Non-Member
+\$750 Food & Bev Minimum



Presidents Room

Accommodates 12 Seated

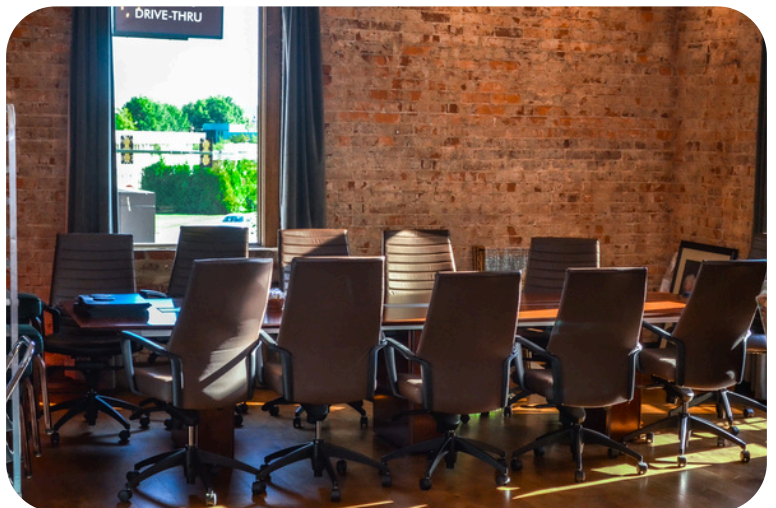
The Presidents Room is our board room equipped with conferencing capabilities.

Monday-Thursday

\$150 Member | \$500 Non-Member
No Food & Bev Minimum

Friday-Sunday & Holidays:

\$300 Member | \$750 Non-Member
+\$500 Food & Bev Minimum



The Spencer Room and Patton Room are located next to each other. If both rooms are reserved together there will be a \$150 discount.

OUR SPACES CONT.

Member's Bar

Accommodates 40 Seated & 60 Standing

The Lupton Room is the Member's only bar and is great for all middle sized events. Only available during non-business hours.

Monday-Thursday

\$500

+\$750 Food & Bev Minimum

Saturday-Sunday & Holidays:

\$750

+\$1,000 Food & Bev Minimum



Billiards Room

Accommodates 20 Seated & 40 Standing

The Hyde Room is our billiards room that boasts a pool table and multiple TVs.

Please consult event team for pricing & availability.



BREAKFAST BUFFET

25 GUESTS REQUIRED FOR WEEKDAY | 50 GUESTS REQUIRED
FOR WEEKEND

Continental Breakfast | \$15

Assorted Miniature Pastries | Danish, Croissants, Bagels, Sweet Butter, Jams and Jellies

Greek-Style Yogurt Bar | Crunch Granola, Fruit Compote, Wildflower Honey, Fresh Berries, Nuts

Fresh Seasonal Fruits

Choice of One Juice | Orange, Grapefruit, Cranberry, Apple

Water

Regular Coffee

Hot Water with Herbal Tea Selection

Get Down to Business Breakfast | \$19

Mini Assorted Pastries | Danish, Croissants, Bagels, Sweet Butter, Jams and Jellies

Crunch Granola, Fruit Compote, Wildflower Honey, Fresh, Berries, Nuts

Fresh Seasonal Fruits

Belgian Waffles | Syrup, Preserves, Crème Fraiche

Creamy Grits

Scrambled Eggs

Crispy Bacon, Virginia Smoked Ham, or Sausage

Potato Home Fries or Hashbrowns

Choice of One Juice | Orange, Grapefruit, Cranberry, Apple

Water

Regular Coffee

Hot Water with Herbal Tea Selection

HORS D' OEUVRE

RECEPTIONS

SELECTIONS SERVE 50 GUESTS

Cold Selections

Antipasto Skewers | Olives, Grilled Vegetable, Cheese, Cured Meats | \$150

Assorted Mini Sandwiches | Tuna Salad, Turkey, Ham | \$125

Caprese Skewers | Mozzarella, Basil, Tomato, Balsamic Glaze | \$95

Charcuterie Cups | Olives, Cheeses, Cracker, Grapes, Cured Meats, Fruits | \$125

Chicken Salad Mini Croissants | Chicken Salad on Whole Wheat, Arugula Garnish | \$125

Classic Deviled Eggs | Light Mayo, Hint of Paprika | \$125

Shrimp Cocktail | Peeled Shrimp, Cocktail Sauce, Lemon | \$175

Tomato Basil Bruschetta | Baguette, Tomato, Basil, Shaved Parmesan | \$125

Vegetarian Mini Croissants | Roasted Layers of Vegetables, Blue Cheese Crumbled Spread | \$115

Vegetable Crudit  Cups | Assorted Vegetables, Ranch or Blue Cheese Dressing | \$135

Whipped Salmon Bites | Cracker, Cucumber, Dill Garnish | \$120

Hot Selections

Beef Sirloin Slider | Horseradish Creme | \$150

Chicken Wings | Tossed in Buffalo, BBQ, or Cajun Dry Rub | \$150

Chicken Yakitori | Grilled with Teriyaki Glazed | \$150

House Made Italian Meatballs | Marinara, Toasted Baguettes | \$125

House Made Burgundy Meatballs | Rich Burgundy Sauce | \$125

Korean Bulgogi Tacos | Thinly sliced Marinated Beef, Gochujang Sauce | \$150

Mini Crab Cakes | Tomato Remoulade | \$175

Mini Hot Ham and Cheese Croissants | Cured Ham, Gruyere, Apple Chutney, Micro Sprouts | \$150

Petit Reuben Sandwiches Bites | Pastrami, Sauerkraut, Russian Dressing | \$150

Pulled Pork Slider | Slow Cooked Pork, Pickles. Sweet Bread | \$150

Vegetable Spring Rolls | Assorted Vegetables, Fried Served, Sweet Chili Sauce | \$125

TRAYS & CARVING STATIONS

SELECTIONS SERVE 50 GUESTS

Displays

Vegetable Crudité | \$125

Seasonal Selection of Fresh Cut Vegetables, Ranch, Hummus, Crostini Bread

Fresh Fruits | \$150

Seasonal Sliced Melons, Citrus, Berries, Sweet Creame Dipping Sauce

Imported & Domestic Cheeses | \$175

Crostini Bread, Water Crackers, Grapes, Assorted Nuts, Cured Meats

Italian Antipasto | \$250

Marinated Olives, Cured Meats, Flatbread, Crostini, Hummus, Roasted Vegetables, Balsamic Glazed



Carving Stations

*Served with Complimenting Sauces,
Warm Assorted Dinner Rolls, Whipped Butter*

Roast Sirloin | \$300

Prime Rib | \$500

Virginia Smoked Ham | \$300

Roasted Turkey Breast | \$250

Mashed or Baked Potato Bar | \$5 per Person

25 Guests Required

Choice of Style:

Mashed

Baked & Split

Choice of Potato:

Fresh Idaho Potatoes

Sweet Potatoes

Included Toppings:

Sour Cream

Shredded Cheese

Whipped Butter

Crispy Bacon Bits

Sliced Scallions

Avocado

Extra Toppings \$2 Each:

Pulled Pork

Shredded Chicken

Sautéed Spinach

Chili con Carne

Roasted Corn

Sliced Jalapeno

Blue Cheese

LUNCH BUFFETS

25 GUESTS REQUIRED FOR WEEKDAY | 50 GUESTS REQUIRED
FOR WEEKEND

The Secretary | \$22

Choice of One Salad:

Garden Salad | Traditional Caesar Salad | Spinach Salad | Roasted Beet Salad

Choice of Three Sandwiches:

Romano | Ham, House-Made Onion Marmalade, Rosemary Sea Salt, Arugula,
Toasted Ciabatta Bun

8th Street | House-Roasted Beef, Sautéed Arugula, Fresh Mozzarella, Roasted Red
Peppers, Sharp Provolone Cheese, Pepperoni, Balsamic Reduction, Ciabatta Bread

Roasted Turkey Sandwich | Freshly Roasted Turkey, Lettuce, Onion, Tomato,
Pepper Jack Cheese, Avocado, Ciabatta Bread

Chicken Salad | Toasted Wheat, Lettuce, Tomato

Tuna Salad Sandwich | Toasted Wheat, Lettuce, Tomato

BLT Sandwich | Bacon, Lettuce and Tomato

Choice of Two Desserts:

Cheesecake with Fresh Fruit

Key Lime Pie

Chocolate Layer Cake

Chef's Petit Fours

*Served with Water & Iced Tea
(Add Coffee for \$1.50/Person)*

LUNCH BUFFET CONT.

25 GUESTS REQUIRED FOR WEEKDAY | 50 GUESTS REQUIRED
FOR WEEKEND

Two Entrées- \$29/Person |

Three Entrées- \$34/Person

Choice of One Salad or Soup:

Garden Salad
Traditional Caesar Salad
Roasted Beet Salad with Sherry
Vinaigrette
Spinach Salad
Tomato Basil Bisque
Broccoli and Cheese Soup
Chicken Noodle Soup
Loaded Potato Soup

Choice of Two Sides:

Homemade Smashed Potatoes OR
Herb Roasted Potatoes
Baked Macaroni and Cheese
Steamed Broccolini
Sautéed Green Beans
Garden Vegetable Medley
Wild Rice OR Herb Rice Pilaf

Choice of Entrées:

Southern Fried Chicken
Herb Roasted Chicken
Atlantic Salmon in Lemon Caper Sauce
Honey Glazed Chicken
Chipotle BBQ Chicken
Herb Roasted Pork Loin
Vegetarian Bowtie Pasta
Chicken Alfredo
Pot Roast with Mushrooms

Choice of Two Desserts:

Cheesecake with Fresh Fruit
Key Lime Pie
Chocolate Layer Cake
Chef's Trio Petit Fours

*Served with Warm Rolls & Whipped
Butter, Water, & Iced Tea
(Add Coffee for \$1.50/Person)*

PLATED LUNCH

25 GUESTS REQUIRED FOR WEEKDAY | 50 GUESTS REQUIRED
FOR WEEKEND

The Treasurer | \$32

Choice of One Salad or Soup:

Garden Salad
Traditional Caesar Salad
Roasted Beet Salad with Sherry
Vinaigrette
Spinach Salad
Tomato Basil Bisque
Broccoli and Cheese Soup
Chicken Noodle Soup
Loaded Potato Soup

Choice of Two Sides:

Homemade Smashed Potatoes OR
Herb Roasted Potatoes
Baked Macaroni and Cheese
Steamed Broccolini
Sautéed Green Beans
Garden Vegetable Medley
Wild Rice OR Herb Rice Pilaf

Choice of Two Entrées:

Herb Roasted Chicken
Baked Atlantic Salmon
Honey Glazed Chicken
Chipotle BBQ Chicken
Roasted Pork Loin
Vegetarian Plate
Chicken Alfredo
Beef Stroganoff with Mushrooms

Choice of One Dessert:

Cheesecake with Fresh Fruit
Key Lime Pie
Chocolate Layer Cake
Chef's Trio Petit Fours

*Served with Warm Rolls & Whipped
Butter, Water, & Iced Tea
(Add Coffee for \$1.50/Person)*

*Add an Additional Entree for \$3/per Person.
Entrée Head Counts will be Due with Final Guest Count.*

BUFFET DINNERS

25 GUESTS REQUIRED FOR WEEKDAY | 50 GUESTS REQUIRED
FOR WEEKEND

Two Entrées- \$42/Person |

Three Entrées- \$48/Person

Choice of One Salad:

Garden Salad
Traditional Caesar Salad
Roasted Beet Salad with Sherry
Vinaigrette
Spinach Salad

Choice of Two Sides:

Homemade Smashed Potatoes OR
Herb Roasted Potatoes
Baked Macaroni and Cheese
Steamed Broccolini
Sautéed Green Beans
Garden Vegetable Medley
Steamed Broccolini
Wild Rice OR Herb Rice Pilaf

Choice of Two Desserts:

Cheesecake with Fresh Fruit
Key Lime Pie
Chocolate Layer Cake
Chef's Trio Petit Fours

*Served with Warm Rolls & Whipped
Butter, Water, & Iced Tea
(Add Coffee for \$1.50/Person)*

Choice of One Entrée:

Grilled Salmon with Lemon Capers or
Dill
Chicken Piccata
Blackened Chicken Breast with Creole
Honey Mustard
Grilled Mahi Mahi with Mango Salsa
Cheese Tortellini with Chicken Alfredo
Sauce
Lasagna Bolognese

From Carvery (Choice of One as Part of Entrée):

Smoked Brisket with Au Jus
Virginia Smoked Ham with Honey
Mustard
Oven Roasted Pork Tenderloin
Herb Roasted Turkey Breast
BBQ Pulled Pork
Prime Rib with Au Jus
(Additional \$3/Person)
Beef Tenderloin with Balsamic
Reduction
(Additional \$5/Person)

PLATED DINNERS

25 GUESTS REQUIRED FOR WEEKDAY | 50 GUESTS REQUIRED
FOR WEEKEND

The Vice President- Three Course Meal | \$44

FIRST COURSE: SALAD

Served with Warm Rolls and Butter

Choose 1:

Baby Field Green Salad | Grape
Tomatoes, Seedless Cucumbers, Sweet
Onion, House Vinaigrette

Caesar Salad | Homemade Croutons

SECOND COURSE: MAIN ENTRÉE

Choose 2:

Beef Short Ribs | Rich Demi Glace

Beef Burgundy | Mushrooms

Atlantic Salmon | Lemon Caper Sauce

Chicken Marsala

Chicken Piccata

Choose 2:

Herb Roasted Red Potatoes

Rice Pilaf

Creamy Garlic Mashed Potatoes

Seasonal Vegetables

THIRD COURSE: DESSERT

Choose 1:

Cheesecake with Fresh Fruit

Key Lime Pie

Chocolate Layer Cake

Chef's Trio Petite Fours

*Served with Warm Rolls & Whipped
Butter, Water, & Iced Tea
(Add Coffee for \$1.50/Person)*

*Add an Additional Entree for \$3/per Person.
Entrée Head Counts will be Due with Final Guest Count.*

PLATED DINNERS CONT.

25 GUESTS REQUIRED FOR WEEKDAY | 50 GUESTS REQUIRED
FOR WEEKEND

The President- Four Course Meal | \$58

FIRST COURSE: STARTER

Amuse-Bouche | A Hand-Crafted
Assortment of Petit Appetizers

SECOND COURSE: SALAD

Served with Warm Rolls and Butter

Garden Salad | Tomatoes, Cucumbers,
Cheese

Classic Caesar | Homemade Croutons

Roasted Beet Salad | Sherry Vinaigrette

The Sliced Wedge | Crisp Iceberg
Lettuce, Blue Cheese Crumbles, Smokey
Bacon, Blue Cheese Dressing

THIRD COURSE: ENTRÉE

Choose 2:

Seared NY Strip | Red Wine Demi-Glace

Grilled Salmon Filet | Béarnaise Sauce

Springer Mountain Chicken Breast |
Piquant Dijon Mustard

Tiger Shrimp & Grits

Choose 2:

Herb Roasted Red Potatoes

Rice Pilaf

Creamy Garlic Mashed Potatoes

Seasonal Vegetables

Steamed Broccolini

THIRD COURSE: DESSERT

Choose 1:

Cheesecake with Fresh Fruit

Key Lime Pie

Chocolate Layer Cake

Chef's Trio Petite Fours

*Served with Warm Rolls & Whipped
Butter, Water, & Iced Tea
(Add Coffee for \$1.50/Person)*

*Add an Additional Entrée for \$3/per Person.
Entree Head Counts will be Due with Final Guest Count.*

SNACKS & DESSERTS

25 GUESTS REQUIRED

Snacks

Healthy Kick | \$7

Parfait Cups

Sweet Tooth | \$8

Assorted Fresh Baked Cookies, Fudge Brownies

Salty and Sweet | \$8

Potato Chips, Nuts, Soft Pretzels, Mustard, Brownies

Desserts by the Dozen

Choux Puffs | Caramel, Fruit Coulis | \$12

Assorted Macaroons | \$14

Mini Baklava | Baked Flaky Filo Pastry, Honeyed Walnuts | \$14

Triple Chocolate Brownies | \$12

Lemon Bars | \$12

Assorted Cookies | Chocolate Chip, Peanut Butter, Oatmeal Raisin, White Chocolate Macadamia | \$10

Key Lime Tartelettes | \$18

Individual Cheesecakes | \$14

Chef's Petite Fours | \$14



BEVERAGES

Non-Alcoholic Beverages

Freshly Brewed Regular or Decaf Coffee by the Gallon | \$20
Freshly Brewed Sweet or Unsweetened Tea by the Gallon | \$20
Lemonade by the Gallon | \$22
Infused Water by the Gallon | \$15
Assorted Soft Drinks | \$2.50
Bottled Water | \$2
Red Bull | \$6

Alcoholic Beverages

House Mixed Drinks | \$8
Call Mixed Drinks | \$10
Premium Mixed Drinks | \$11+
House Wine by the Glass | \$8
House Wine by the Bottle | \$28
Premium Wine by the Glass | \$10+
Premium Wine by the Bottle | \$36+
Bottled Domestic Beer | \$6
Bottled Imported & Craft Beer | \$7+
Non-Alcoholic Beer | \$5



Cash or Hosted Bar

\$350 Minimum in Bar Sales or Bartender Fee \$75/Hour
Minimum of 3 Hours



WHAT'S INCLUDED?

01

Parking

Guaranteed access to 100 spots in the CitiPark Garage. For non full priced events parking validation will be \$3/ticket.

02

A/V

Sound system and 75" TV available upon request.

03

Staff

An Event Manager will be onsite at all times as well as servers and bartenders If applicable.

04

Linens

White or black house table linens and white or green napkins are Included. Additional options available for a fee.

05

China

House china, glassware, and utensils.

06

Wifi

Password protected high speed Internet Is available.

PROVISIONS & CONDITIONS

Reserved Events & Cancellations:

A contract must be signed to secure the chosen date. A deposit must be paid by non-members to reserve an event. All balances are due the day/evening of the event. We accept all major credit cards and certified checks. All deposits are nonrefundable. Should a booked event or catering be cancelled less than 7 days prior to the event, client is responsible for paying 100% of the estimated event or catering charges based on the food and beverage menu and all event or catering charges as contracted for on the BEO.

Menu Selections & Guest Guarantees: We suggest that menus are defined at least 30 days out from the event when applicable. Menus may be adjusted by the client up to 7- business days preceding the event. Final guest counts are required 5 -business days from the event. Guest guarantees may be adjusted up but may not be reduced, once given within the 5-business day cutoff. Menu and facility pricing subject to change as markets warrant up to 60 days prior to the event.

Miscellaneous Provisions:

- All Items are subject to applicable tax and a 23% service charge.
- Room fees are based on a 4 hour rental window with 1 hour prior for set up. Additional hours are allowed for a fee.
- No outside food is allowed with the exception of celebratory cakes. All food is to be consumed on location and leftovers may not be removed from the premise.
- Event hosts are responsible for any damage incurred by the event guests. State and local liquor laws prohibit guests supplying their own alcoholic beverages. The Club reserves the right to deny the sale of alcohol to anyone deemed intoxicated, and minors under the age of 21, who are not allowed to consume alcohol.
- The club is non-smoking.
- The use of confetti, silly string, rice and glitter are strictly prohibited. In the event prohibited items are used a \$250.00 per room cleaning fee will be assessed.
- The Mountain City Club is not responsible for lost, forgotten or stolen items.
- Event rooms are assigned by MCC in accordance with anticipated attendance. Revisions in the attendance may necessitate reassignment to a more suitable event room at the discretion of MCC.
- All events must conclude no later than 11 P.M.