THE

1818

CLUB

Founded 1999

CATERING MENUS

BREAKFAST MENUS

CONTINENTAL BREAKFAST

Premium Breakfast Danishes
Chobani Greek Yogurt & Granola
Fresh Seasonal Fruit

INCLUDES:

Orange Juice
Freshly Brewed Coffee & Herbal Tea

$19 **per person**
plus tax and gratuity

PLATED BREAKFAST

Scrambled Eggs*
Sausage Links (or) Bacon
Creamy Grits (or) Breakfast Potatoes
Fruit Garnish

INCLUDES:

Assorted Breakfast Danishes
Freshly Brewed Coffee & Herbal Tea

$24 **per person**
plus tax and gratuity

STEAK, EGGS, AND FISH MAY BE SERVED RAW OR UNDERCOOKED; CONSUMING RAW OR UNCOOKED MEATS, POULTY, SEAFOOD SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

BREAKFAST MENUS

1818 BREAKFAST BUFFET

Scrambled Eggs*
Breakfast Potatoes
Hickory Smoked Bacon

INCLUDES:
Assorted Breakfast Danishes
Fresh Seasonal Fruit
Orange Juice
Freshly Brewed Coffee & Herbal Tea

$26 **per person**
plus tax and gratuity

MIMOSA BAR

Chilled Prosecco, Freshly Squeezed Juices, Seasonal Berries

$15 **per person**
plus tax and gratuity

BRUNCH BUFFET

STARTERS:

Tossed House Garden Salad
Ranch or Italian Vinaigrette Dressing
Pasta Salad

MAIN ENTRÉE:
Egg Casserole*
Pepper & Onion
French Toast
Chicken Marsala
Slow-Roasted Scottish Salmon Gremolata*

SIDES:
Hickory Smoked Bacon
Breakfast Potatoes
Seasonal Vegetables
Fresh Rolls & Butter

DESSERT:
Chef's Assorted Dessert Station

INCLUDES:
Freshly Brewed Coffee & Herbal Tea

$75 **per person**
plus tax and gratuity

STEAK, EGGS, AND FISH MAY BE SERVED RAW OR UNDERCOOKED; CONSUMING RAW OR UNCOOKED MEATS, POULTY, SEAFOOD SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

ALL DAY MEETING

MORNING STARTER

YOUR CHOICE OF BREAKFAST SANDWICH:

English Muffin
With Sausage, Egg & Cheese

White Bread Toast
With Bacon, Egg, & Cheese

Wheat Bread Toast
Veggie Omelet Scramble without cheese

INCLUDES:

Orange Juice
Homemade Muffins
Fresh Seasonal Fruit

BEVERAGE STATION

ASSORTED SOFT DRINKS & BOTTLED WATER

Iced Tea, *Coca-Cola, Coke Zero, Diet Coke, & Sprite*

COFFEE & HERBAL TEA

Regular & Decaf Coffee, Herbal Tea Assortment

***Beverages are replenished throughout as needed.**

SNACK BAR

Lay's Potatoes Chips
Snyder's Pretzels
Plain M&M's Chocolate Candies
Smart Popcorn
Trail Mix

LUNCH BUFFET

STARTERS:

Greek Salad
Lettuce, Tomato, Red onions, Pepperoncini, Black olives, Mozzarella, Basil, & Salami

Soup of the day

MAIN ENTRÉE:

Grilled Honey Lime Chicken
Grilled Pineapple Salsa

Mediterranean Grilled Salmon*
Olives, tomato, artichoke, capers, Herb Vinaigrette

SIDES:

4 Cheese Macaroni and Cheese
Charred Lemon Broccoli

DESSERT:

Chef's Selection of 2 Dessert Options

$94 per person
plus tax and gratuity

***STEAK, EGGS, AND FISH MAY BE SERVED RAW OR UNDERCOOKED; CONSUMING RAW OR UNCOOKED MEATS, POULTY, SEAFOOD SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.**

LUNCH BUFFETS

BOXED LUNCH

YOUR CHOICE OF:

Turkey & Cheddar Wraps

Chicken Salad Sandwiches

SIDES:

Fresh Fruit

Pasta Salad

House Chips

$24 **per person**
plus tax and gratuity

DELI BUFFET

STARTERS:

Tossed House Garden Salad

Ranch or Italian Vinaigrette Dressing

Soup du Jour

Pasta Salad

MAIN ENTRÉE:

Ham, Turkey, & Roast Beef

Chicken Salad

Assorted Sandwich Breads, Condiments, & Cheeses

DESSERT:

Cookies and Brownies

$34 **per person**
plus tax and gratuity

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LUNCH BUFFETS

BRISTRO FLAVORS

STARTERS:

Tossed House Garden Salad

Ranch or Italian Vinaigrette Dressing

Pasta Salad

MAIN ENTRÉE:

Chicken Piccata

Lemon Caper Sauce

Tenderloin Filet Tips*

Green Pepper Corn Sauce

SIDES:

Garlic Whipped Potatoes

Seasonal Vegetables

Fresh Rolls & Butter

DESSERT:

Chef's Selection of 2 Dessert Options

INCLUDES:

Freshly Brewed Coffee & Herbal Tea

$47 **per person**
plus tax and gratuity

CHEF'S CHOICE

STARTERS:

Greek Salad

Lettuce, Tomato, Red onions, Pepperoncini, Black olives, Mozzarella, Basil, & Salami

Soup du Jour

MAIN ENTRÉE:

Grilled Honey Lime Chicken

Grilled Pineapple Salsa

Mediterranean Grilled Salmon*

Olives, Tomato, Artichoke, Capers, Herb Vinaigrette

SIDES:

4 Cheese Macaroni and Cheese

Charred Lemon Broccoli

Fresh Rolls & Butter

DESSERT:

Chef's Selection of 2 Dessert Options

INCLUDES:

Freshly Brewed Coffee & Herbal Tea

$57 **per person**
plus tax and gratuity

STEAK, EGGS, AND FISH MAY BE SERVED RAW OR UNDERCOOKED; CONSUMING RAW OR UNCOOKED MEATS, POULTY, SEAFOOD SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

PLATED LUNCH

CHICKEN PICCATA

$44 **per person**
plus tax and gratuity

GRILLED MEDITERRANEAN SALMON*

$46 **per person**
plus tax and gratuity

VEGETARIAN PENNE PASTA

$49 **per person**
plus tax and gratuity

8OZ FILET MIGNON

$54 **per person**
plus tax and gratuity

INCLUDED WITH EACH ENTRÉE CHOICE:

House Salad
Italian Vinaigrette Dressing
Whipped Potatoes
Seasonal Vegetables
Iced Tea
Freshly Brewed Coffee

STEAK, EGGS, AND FISH MAY BE SERVED RAW OR UNDERCOOKED; CONSUMING RAW OR UNCOOKED MEATS, POULTY, SEAFOOD SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

DINNER BUFFETS

TASTE OF TUSCANY

STARTERS:

Tossed House Garden Salad

Ranch or Italian Vinaigrette Dressing

Caesar Salad

Caprese Salad

Tomato, Basil, Mozzarella, Olive Oil, Balsamic Vinaigrette

MAIN ENTRÉE:

Chicken Parmesan

Penne Pasta Primavera

SIDES:

Garlic Whipped Potatoes

Haricots Verts

Fresh Rolls & Butter

DESSERT:

Italian Lemon Cream Cake

Tiramisu

INCLUDES:

Freshly Brewed Coffee & Herbal Tea

$68 **per person**
plus tax and gratuity

THE 1818 DINNER BUFFET

STARTERS:

Tossed House Garden Salad

Ranch or Italian Vinaigrette Dressing

Pasta Salad

MAIN ENTRÉE:

Scottish Salmon*

Beef Stir Fry

SIDES:

Rosemary Potatoes

Seasonal Vegetables

Fresh Rolls & Butter

DESSERT:

Chocolate Mousse Cake

New York Style Cheesecake

INCLUDES:

Freshly Brewed Coffee & Herbal Tea

$78 **per person**
plus tax and gratuity

STEAK, EGGS, AND FISH MAY BE SERVED RAW OR UNDERCOOKED; CONSUMING RAW OR UNCOOKED MEATS, POULTY, SEAFOOD SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

PLATED DINNER

DINNER PLATES

VEGETARIAN PASTA PRIMAVERA
$50 **per person**
plus tax and gratuity

CHICKEN PICCATTA
$59 **per person**
plus tax and gratuity

GRILLED MEDITERRANEAN SALMON*
$69 **per person**
plus tax and gratuity

8oz FILET MIGNON*
$75 **per person**
plus tax and gratuity

PLATED DINNERS INLCUDE:

House (or) Caesar Salad
Four Cheese Potato Gratin & Grilled Asparagus
Fresh Rolls & Butter
Chocolate Mouse Cake (or) NY Style Cheesecake

COMBINATION PLATES

CHICKEN PICCATA & GRILLED SHRIMP SCAMPI
$69 **per person**
plus tax and gratuity

JUMBO CRAB CAKE & 6oz FILET MIGNON*
$74 **per person**
plus tax and gratuity

COLD WATER LOBSER TAIL & 8oz FILET MIGNON*
$79 **per person**
plus tax and gratuity

PLATED COMINATION DINNERS INCLUDE:

House (or) Caesar Salad
Chef's Selection of Starch & Vegetables
Fresh Rolls & Butter
Chef's Selection of Dessert

STEAK, EGGS, AND FISH MAY BE SERVED RAW OR UNDERCOOKED; CONSUMING RAW OR UNCOOKED MEATS, POULTY, SEAFOOD SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

SNACK & BEVERAGE

SNACK BAR

Lay's Potatoes Chips

Snyder's Pretzels

Smart Popcorn

Trail Mix

Plain M&M's Chocolate Candies

$10 **per person**
plus tax and gratuity

BEVERAGE STATION

ASSORTED SOFT DRINKS & BOTTLED WATER

$3 **per drink**
plus tax and gratuity

COFFEE & HERBAL TEA

Regular & Decaf Coffee, Herbal Tea Assortment

PARTIES UNDER 24

$14 **per pot of coffee**
plus tax and gratuity

PARTIES OVER 24

$3 **per person**
plus tax and gratuity

***Beverages are replenished throughout as needed.**

TRAYS

ANTIPASTO & CHEESE BOARD

$14 **per person**
plus tax and gratuity

VEGETABLE TRAY

with Ranch

$14 **per person**
plus tax and gratuity

PREMIUM ASSORTED DANISHES

$32 **per dozen**
plus tax and gratuity

FRANKIE'S MUFFIN OF THE DAY

Baked Fresh Daily

$3 **each**
plus tax and gratuity

MINI PASTRIES, COOKIES & BROWNIES

PARTIES UNDER 10

$26 **per dozen**
plus tax and gratuity

PARTIES OVER 10

$9 **per person**
plus tax and gratuity

FRESH SEASONAL FRUIT TRAY

PARTIES UNDER 10

$32 **per tray**
plus tax and gratuity

PARTIES OVER 10

$9 **per person**
plus tax and gratuity

RECEPTION MENU

HORS D'OEUVRE SELECTION

Each order is 25 pieces.

BOURSIN STUFFED MUSHROOM CAPS
$100 **per order** plus tax and gratuity

MINI BEEF WELLINGTON
$150 **per order** plus tax and gratuity

MINI CRAB CAKES, SPICY REMOULADE
$175 **per order** plus tax and gratuity

TOMATO AND MOZZARELLA BRUSCHETTA
$100 **per order** plus tax and gratuity

SMOKED SALMON ON POTATO CAKE, CRÈME FRAICHE
$150 **per order** plus tax and gratuity

SESAME SEARED TUNA SERVED ON A WONTON CRISP
$175 **per order** plus tax and gratuity

BACON WRAPPED JUMBO SHRIMP
$175 **per order** plus tax and gratuity

VEGETABLE SPRING ROLLS *VEGETARIAN
$100 **per order** plus tax and gratuity

SOUTHWEST EGG ROLLS *VEGETARIAN
$100 **per order** plus tax and gratuity

CHICKEN OR BEEF EMPANADAS
$150 **per order** plus tax and gratuity

LOLLIPOP LAMB CHOPS
$225 **per order** plus tax and gratuity

ANTIPASTO SKEWERS
$100 **per order** plus tax and gratuity

PLATTERS & TRAYS

SEAFOOD TOWER
Colossal Crab Cocktail, Jumbo Shrimp, Chilled Oysters, Orange Ceviche
$45 **per person** plus tax and gratuity

ANTIPASTO & CHEESE BOARD
$14 **per person** plus tax and gratuity

VEGETABLE TRAY
with Ranch
$14 **per person** plus tax and gratuity

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BANQUET BAR

PREMIUM HOST BAR

LIQUOR
1792 Bourbon, Bacardi Rum, Beefeater Gin, Dewar's 12 YR, Herradura Silver Tequila, Tito's Vodka

$14 **per drink** plus tax

HOUSE WINES
Cabernet, Merlot, Chardonnay, Moscato, Champagne

$46 **per bottle** plus tax

IMPORTED BEERS
Corona, Stella, Heineken, Blue Moon

$7 **per bottle** plus tax

DOMESTIC BEERS
Budweiser, Bud Light, Miller Light, Michelob Ultra

$6 **per bottle** plus tax

ASSORTED SOFT DRINKS & WATER BOTTLES

$3 **per bottle** plus tax

BEER & WINE HOST BAR

HOUSE WINES
Cabernet, Merlot, Chardonnay, Moscato, Champagne

$46 **per bottle** plus tax

IMPORTED BEERS
Corona, Stella, Heineken, Blue Moon

$7 **per bottle** plus tax

DOMESTIC BEERS
Budweiser, Bud Light, Miller Light, Michelob Ultra

$6 **per bottle** plus tax

DRINK TICKETS

The Club will provide your guests with drink tickets. **A guest may use his/her drink ticket for what the host specifies.**

If a guest does not have a drink ticket, then they may pay with a credit card.

ALCOHOLIC BEVERAGES WILL NOT BE SOLD TO OR CONSUMED BY PERSONS UNDER THE AGE OF 21.

PRIVATE EVENT POLICIES

TAX AND GRATUITY

- There is a 20% gratuity applied to each event, as well as a 6% sales tax on food and an additional 3% sales tax on liquor.

RESERVATIONS

- Reservations for private dining are required and must be organized by either the Club's Receptionist or Catering Manager, depending on the party size.
- Parties under 20 guests may order from the Club's regular breakfast/lunch menus. Parties exceeding 20 guests must order from a limited or catered menu to ensure quick and exceptional service.

EVENT GUIDELINES

Food and beverage minimums for private dining are based on room size and the number of attendees. Please contact our Catering Manager for more information.

- All food and beverage is prepared by our catering partner, *Frankie's the Steakhouse,* therefore **no outside food or beverage is permitted**.
- Catered food must be consumed on the premise and leftovers may not be removed.
- Members are responsible for any additional clean up, such as personal décor.

CATERED MENU SELECTION

- **Menu selections as well as your final party size should be determined no later than 14 days prior to your event.** The Club cannot guarantee menu changes within the 2 weeks prior to your event.
- All menu items are subject to change according to seasonality and availability.

DISCLAIMER

- Members are liable for any damage caused by them or their guests.
- The 1818 Club is not responsible for damage to or loss of any items left unattended.

CANCELLATION

- Cancellation fees will apply if an event is cancelled with 72 hours of the event date. Fees may differ based on circumstance, party size, or event type. For further information, please contact our Catering Manager.

***MENUS AND PRICING ARE SUBJECT TO CHANGE.**

PEACHTREE
Seats 8

LANIER
Seats 10

GWINNETT
Seats 10

JUDY WATERS
Seats 14

OAK
Seats 16

CAPITAL BAR
Seats 40

BALLROOMS A, B, C
Seats 60 each

VIRGIL WILLIAMS BALLROOM
All 3 Ballrooms Combined Seats 200


THE
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CLUB
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