



COMMERCE CLUB  
CATERING MENU

55 BEATTIE PL 17TH FLOOR,  
GREENVILLE, SC 29601  
MYCOMMERCECLUB.COM

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# COMMERCE CLUB

## CATERING MENU

### THANK YOU

Thank you for considering the Commerce Club for your event venue. It is our pleasure to assist you throughout the planning process and we appreciate the opportunity to serve you.

The Commerce Club provides the ideal spot for hosting your event. The Club offers a beautiful selection of full-service private party and event rooms, which will accommodate up to 450 guests, as well as a variety of amenities to make your event complete.

From breathtaking views to fantastic cuisine, our experienced service staff and certified event planner stand ready to give you all the information you need to design a special event that's sure to please every time. Our staff creates magic moments for you and your guests by placing emphasis on fine food and impeccable creativity and service.

Enclosed you will find more information about the Commerce Club's pricing, amenities, capabilities and more. Feel free to contact our Private Event professionals at 864-232-5600 with any questions you may have. We are happy to help!



COMMERCE CLUB

ESTABLISHED 1984

*\*All food and beverage purchases are subject to an automatic 22% Service Charge, a portion of which may be distributed by the Club to certain food and beverage service employees. The Service Charge is not a tip or gratuity.*

# AMENITIES

Each and every event hosted at the Commerce Club receives personalized service and outstanding food and beverages, along with a number of services and complimentary amenities, including:

- Beautiful views from the 17th floor of One Liberty Square overlooking downtown
- Greenville and the Blue Ridge mountains
- Full-service event planning
- Creative culinary team - countless years of combined experience from renowned resorts and restaurants across the United States
- Customized menu planning
- Dedicated and experienced service staff - full time Commerce Club employees
- specializing in wedding receptions and private events
- Exclusive preferred vendor list
- Setup and breakdown of the reception event space
- On-site banquet manager
- White dance floor
- White, ivory or black tablecloths; choice of napkin color
- Mirror tile and votive candles for tabletop decorations
- Chairs and tables
- Plate-ware, glassware and silverware
- DJ, cake, gift, and guest sign-in tables
- Cake cutting services
- Complimentary coat check

## TESTIMONIALS

"Our experience couldn't have been better. The food, amazing! The service, excellent. You won't find an easier, more creative, better team to plan your wedding. They will think of things you've never thought of that make your day even better." -Elizabeth

"The thing that stands out most is the staff! At the Club I feel like I'm with old friends where all are welcome." -David & Carolyn

"I honestly wouldn't change a thing...no one wanted to leave and neither did we! The location of the Club is perfect, it's close enough to walk downtown and it's a really good value. I could keep going on about how much I recommend it." -Beth

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# MORNING BUFFETS

## CONTINENTAL BREAKFAST \$16 per person

Chilled Orange, and Cranberry Juice  
Assorted Muffins and Danishes  
Sliced Fresh Fruit  
Regular and Decaffeinated Coffee

## BUILD YOUR OWN BREAKFAST BUFFET

All breakfast buffets include chilled orange, and cranberry juice and regular and decaffeinated coffee

### Pearis Mountain

\$21

*One Starter*  
*One Pastry or Bread*  
*One Egg Preparation*  
*One Protein*  
*One Potato or Grain*

### Beattie Place

\$28

*One Starter*  
*One Pastry or Bread*  
*One Egg Preparation*  
*Two Proteins*  
*One Potato or Grain*  
*One From the Griddle*

### Starters

*Sliced Seasonal Fruit and Berries*  
*Greek Yogurt and Local Honey*  
*Selection of Breakfast Cereals, Milk*

### Potatoes and Grains

*Hash Brown Cakes*  
*Russet Breakfast Potatoes*  
*Creamy Grits*  
*Oatmeal and Toppings*

### Pastries and Bread

*Assorted Fresh Baked Pastries*  
*Buttermilk Biscuits and Butter*  
*Assorted Mini Muffins*

### Egg Preparations

*Scrambled Eggs or Egg Whites Seasonal Vegetable*  
*Frittata Sausage, Egg*  
*Cheese Strata*

### Proteins

*Applewood Smoked Bacon*  
*Grilled Country Ham*  
*Sausage Patties*  
*Turkey Sausage*  
*Biscuits and Sausage Gravy*

### From the Griddle

*Served with Maple Syrup*  
*Plain or Blueberry Pancakes*  
*Cinnamon French Toast*

\* Consuming raw or undercooked meats, seafood, poultry, shellfish or eggs may increase your risk of food borne illness



# MORNING A LA CARTE

## À LA CARTE BREAKFAST SANDWICHES

**Breakfast Croissant:** *Canadian Bacon, Gruyère Cheese, Baby Spinach and Egg Whites on a Croissant \$65 per dozen*

Applewood Smoked Bacon Scrambled Egg and Pepper Jack Cheese on a Croissant \$60 per dozen

**Breakfast Biscuit:** *Pork Sausage Patty, Scrambled Egg and Monterey Jack Cheese on a Home Baked Biscuit \$60 per dozen*

**Breakfast Burrito:** Scrambled Eggs, Roasted Peppers, Chorizo and Salsa Ranchera or Vegan Tofu Chorizo, Grilled Vegetables and Tomatoes on a Flour \$60 per dozen

## À LA CARTE ITEMS

- Assorted Muffins and Danishes \$18 per dozen
- Assorted Cookies or Brownies \$18 per dozen
- Chopped Fresh Fruit \$4 per person
- Whole Fruit \$2 each
- Granola Bars \$1.50 each
- Carafe of Juice \$10
- Gallon of Coffee \$32
- Assorted Sodas \$2 each
- Gallon of Iced Tea \$15
- Bottled Waters \$2 each
- Hot Tea \$2 each bag



# PLATED LUNCH

## PLATED LUNCH

- ENTRÉE ONLY | \$18
- TWO COURSES | \$22
- THREE COURSES | \$25

## SALADS

**Garden Salad** *Mixed greens, cumpers, tomatoes, shredded carrots*

**Beattie House Salad** *Baby mixed greens with dried cranberries, spiced pecans, feta cheese*

**Arugula Salad** *Roasted golden beets, seasonal citrus segments, roasted garlic*

**Traditional Caesar Salad** *Romaine lettuce, croutons, Parmesan cheese*

## SELECT ENTREE

**Slow Roasted Chicken Breast**, Fresh Corn Grits, and Seasonal Mushroom Ragout

**Pan-Seared Salmon, Risotto**, Roasted Romanesco, Golden Beets, and Roasted Tomato Vinaigrette

**Wild Mushroom Strudel**, Asparagus Risotto, Roasted Tomatoes, and Truffle Corn Butter Rosemary Roasted Chicken Breast, Smoked Corn, Sweet Pepper Succotash

**Jus Blacken Beef Flat Iron** with Sweet Peppers, Horseradish Red Bliss Mashed Potatoes, Buttered Haricot Verts, and Chili Butter Sauce

**Smoked Pork**, Braised Southern Greens, Baked Pasta and Cheddar, and Apple Bourbon Jus

**Lemon Parsley Mahi Mahi**, Roasted Cauliflower, Pecans, and Lemon Caper Butter Heirloom Rice, Tomato Relish and Crispy Shallot Cauliflower Florets

## SELECT DESSERT

- Triple Chocolate Cake
- Key Lime Pie
- Pecan Pie
- Seasonal Berry Tart
- NY Style Cheesecake

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# BUILD YOUR OWN LUNCH \$25/PERSON

## TWO ENTRE SIGNATURE BUFFET:

Two Entrée Signature Buffet:

One Salad & Two Sides

Chef's Seasonal Cobbler or Cookies & Brownies

## CHOOSE ONE:

Garden Salad

Caesar Salad

Greek Pasta Salad

Macaroni Salad

Potato Salad

## CHOOSE TWO:

Chicken Parmesan

Pecan Encrusted Chicken Breast

London Broil

Oven Roasted Pork Loin

Pasta Bolognese

Broiled Pesto Salmon

Citrus Baked Cod

Pulled Pork

## CHOOSE TWO:

Sauteed Haricot Verts Seasonal

Vegetable Medley

Roasted Cauliflower

Steamed Broccoli

Creamed Corn

Whipped Yukon Gold Potatoes

Sweet Potato Souffle

Baked Macaroni & Cheese

Roasted New Potatoes

Rice Pilaf

Baked Beans

## SANDWICH BAR BUFFET \$20/PERSON

Assorted Sandwiches and Wraps, House-made Chips, Coleslaw,  
Greek Pasta Salad, Cookies and Brownies.

**All buffets include water and iced tea.**

*\* Consuming raw or undercooked meats, seafood, poultry, shellfish or eggs may increase your risk of food borne illness*



# RECEPTIONS

## PASSED OR STATIONED APPETIZERS

All Appetizers are priced per person with a minimum of 25 pieces of each item.

### COLD

- Smoked Salmon Mousse 3
- Saffron Curried Deviled Egg 3
- Tuna Tartar Wonton 4
- Grilled and Chilled Shrimp Skewer 4
- Wild Mushroom Pate 3
- Almond Craisin Chicken Salad Crostini 3
- Miniature Shrimp Cocktail 4
- Pimento Cheese Cup with Bacon Jam 3
- Smoked Ham Biscuit 3

### HOT

- Vegetable Spring Roll 3
- Mini Tomato Pie 3
- Chipolte Braised Short-rib Tostada 4
- She Crab Soup "Shot" 4
- Mini Crab Cake 4
- Sesame Beef Skewer 4
- Lobster Corn Fritter 5
- Black and Bleu Beef Crostini 4
- Chicken and Waffles 3

## DISPLAYS

All Displays are priced per person with a minimum of 15 guests.

Breads & Spreads 10

Grilled flatbread, french rolls and toasted baguette, pimento cheese, roasted garlic hummus, warm spinach & artichoke, honey basil pesto

Commerce Crudites 8

Market and seasonal raw vegetables, hummus, poblano ranch, cucumber-yogurt sauce, burnt onion crème fraiche Cheese Board 12

Domestic and imported cheeses, dijon, local honey, fruit preserves, fresh fruit, breads and crackers

Cured Meat Board 2

Domestic and imported meats, mustards, breads and olives

Grazing Table 10

Domestic cheeses, pimento cheese, dried fruits, olives, pickled okra, mustard, candied pecans, assorted breads and crackers





# RECEPTIONS

All Stations, Small Plates, and Carving Stations are priced per person with a minimum of 20 guests. A \$75 Attendant Fee applies.

## STATIONS

**Street Tacos** 12 *Roasted chicken verde, carne asada, queso fresco, tortilla, marinated red cabbage, homemade salsa, crema fresca, grilled tomato and onions*

**Sliders** 10 *Pulled pork, Kobe burger with Swiss and caramelized onions, house chips, honey vinegar coleslaw*

**Lowcountry Shrimp & Grits** 12 *Andouille sausage, sautéed shrimp, garlic*

**Little Mediterranean** 9 *Kebabs (choice of beef, chicken or vegetarian), pita, cucumber salad, tzatziki*

**Mac and Cheese or Mashed Potato Bar** *Shredded cheddar, sour cream, chopped bacon, diced jalapenos, scallions*

## SMALL PLATES

**Chef's Risotto** 10 *Creamy risotto, chef's seasonal toppings, chicken, shrimp*

**Vegetable Fried Rice** 8 *Small to-go box, carrots, onions, peas, egg*

**Braised Short-ribs** 10 *Whipped Yukon gold potatoes*

**Chicken Piccata** *Wild rice, asparagus pieces*

**Fried Green Tomato** *Cajun remoulade, pimento cheese, chow chow*

## CARVING STATION:

**NC Style Pork Shoulder** 12 *Spices, vinegar, chili flake, rolls*

**Oven Roasted Pork Loin** 12 *Maple-pineapple glaze, clove, ginger, rolls*

**Whole Salmon Side** 12 *Lemon, dill, crème fraiche, rolls*

**Herb Encrusted Prime Rib** 14 *Garlic, oregano, thyme, basil, au jus, rolls*

**Fire Grilled Beef Tenderloin** 18 *Creamy horseradish, rolls*



## SAPPHIRE PLATED

\$45/person

Includes:

Garden Salad Pre-Selected Plated Entrée (excludes duo and filet entrees)  
Chef's Choice of Plated Dessert

## EMERALD PLATED

\$55/person

Includes:

Choice of Upgraded Salad  
Pre-Selected Plated Duo Entrée: One Duo  
Option for All Guests  
Your Choice of Seasonal Plated Dessert

## CHOICE OF SALAD

**Garden Salad** *Mixed greens, cumpers, tomatoes, shredded carrots*

**Beattie House Salad** *Baby mixed greens with dried cranberries, spiced pecans, feta cheese*

**Arugula Salad** *Roasted golden beets, seasonal citrus segments, roasted garlic*

**Traditional Caesar Salad** *Romaine lettuce, croutons, Parmesan cheese*

## CHOICE OF ENTREE

**Herb & Brie Stuffed Chicken** *Root vegetables, cauliflower puree, thyme chicken jus*

**Pan-Seared Airline Chicken Breast** *Melted leeks, crème fraiche, cous cous, grilled asparagus*

**Panko Herb Encrusted Pork Loin** *Sautéed shaved brussels sprouts & purple cabbage, roasted fingerling potatoes, white wine-mustard sauce*

**Broiled Grouper** *Roasted sweet potato & kale hash, beurre blanc*

**Cast Iron Salmon Smashed Red bliss potato, haricot vert, lemon-chive "fondue"**

**Sauteed Shrimp** *Roasted corn & green onion grits, honey-garlic butter*

**Braised Short Ribs** *Celery root & parsnip puree, sautéed broccolini with pepper flake*

**8 oz Grilled Tenderloin** *Whipped potatoes, grilled asparagus, red wine, shallot & mushroom jus*

**DUO ENTREE** 6 oz. grilled tenderloin, olive oil parmesan whipped potatoes, haricot verts • Crab-Cake • Pan Seared Airline Chicken Breast • Cast Iron Salmon

\* Consuming raw or undercooked meats, seafood, poultry, shellfish or eggs may increase your risk of food borne illness

# DINNER BUFFETS

## **BUILD YOUR OWN DINNER BUFFET: \$45/person**

Two Entrée Signature Buffet :

One Salad & Two Sides Choice of Dessert

### **CHOOSE ONE:**

Garden Salad

Caesar Salad

Greek Pasta Salad

Macaroni Salad

Potato Salad

### **CHOOSE TWO:**

Chicken Parmesan

Pecan Encrusted Chicken Breast

London Broil

Oven Roasted Pork Loin

Pasta Bolognese

Broiled Pesto Salmon

Citrus Baked Cod

Pulled Pork

### **CHOOSE TWO:**

Sautéed Haricot Verts

Seasonal Vegetable Medley

Roasted Cauliflower

Steamed Broccoli

Creamed Corn

Whipped Yukon Gold Potatoes

Sweet Potato Souffle

Baked Macaroni & Cheese

Roasted New Potatoes

Rice Pilaf

Baked Beans

### **DESSERTS:**

Triple Chocolate Cake

Key Lime Pie

Pecan Pie

Seasonal Berry Tart

NY Style Cheesecake



Bar packages may be purchased for your chosen length of time for ALL guests in attendance, ages 21 and up. Guests are charge per person regardless of the amount consumed.

	CLUB	PREMIUM	SUPER PREMIUM
VODKA	SVEDKA	Tito's	Kettle One
GIN	Beefeater	Tanqueray	Hendricks
BOURBON	Jim Beam White	4 Roses	Woodford
WHISKEY	Seagram's 7	Jack Daniel's	Crown Royal
SCOTCH	Cutty Sark	Dewar's White Label	Johnie Walker Red and Black
RUM	Cruzan	Bacardi	Myers's Dark
TEQUILA	Espolan	Sauza Resposado	Casamigos
DOMESTIC	Budweiser, Bud Light, Miller Lite, Mich Ultra		
IMPORT	Alagash White, Stella		
CRAFT	Brewery 85 IPA, Savannah River, Dynamite Brown Ale		

Beer & Wine Includes domestic & imported beers and house wines.

May upgrade wines for an additional cost.

2 hours | \$15 3 hours | \$20 4 hours | \$24

Each additional hour \$4 per guest

Club Brand Liquors, Beer & Wine Includes club brand liquors, domestic & imported beers and house wines.

2 hours | \$19 3 hours | \$24 4 hours | \$28

Each additional hour \$5 per guest

Premium Shelf Liquors, Beer & Wine Includes premium brand liquors, domestic & imported beers and 2nd tier wines.

2 hours | \$22 3 hours | \$28 4 hours | \$32

Each additional hour \$5 per guest

Super Premium Liquors, Beer & Wine Includes super premium brand liquors, domestic & imported beers and 2nd tier wines.

2 hours | \$26 3 hours | \$32 4 hours | \$36

Each additional hour \$6 per guest



*Prices are plus a 22% service charge and 8% sales tax. A 5% standalone liquor tax would apply to liquor packages.*

## **OPEN CONSUMPTION BAR**

Charged Per Beverage Consumed

*All beverages consumed will be charged to the master bill. Host selects the type of beverages and brand level to be offered. Each drink will be charged per individual drink.*

### **Sodas**

Coke products - \$3 per can.

### **Premium Shelf Liquors, Beer & Wine**

Liquor- \$7.50 and up per drink

Wine- \$28 per bottle

### **Club Brand Liquors, Beer & Wine**

Liquor- \$6 and up per drink

Wine- \$28 per bottle

Domestic beer- \$5 per bottle

Craft beer- \$6 and up per bottle

### **Super Premium Liquors, Beer & Wine**

Liquor- \$10 and up per drink

Wine- Selected from wine list

## **DRINK TICKETS**

Host purchases tickets, provided by the Club, and host distributes up to four (4) drink tickets per person. After the guests' tickets are used, the lounge credit card bar may be used.

## **TICKET PRICES**

\$5 per ticket good for domestic or imported beers and house wines

\$6 per ticket good for call brand liquors

## **CREDIT CARD BAR**

Guests are responsible for purchasing drinks at the prices above. The host is responsible for a \$100 bartender fee.

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## **FOOD & BEVERAGE MINIMUMS**

All events are required to meet a food and beverage minimum. A food and beverage minimum is the amount a host must spend in order to secure a private space at the Club. If the minimum is not met, the difference may be charged as a minimum fee. For example, if the minimum is \$5000 and you have 100 guests in attendance, you have a minimum of \$50 per person to spend in your menu and bar selections.

## **FACILITY FEES (NON-MEMBERS)**

Club. Commerce Club members in good standing with the Club are exempt. Facility fees ensure private access to Club amenities and private rooms.

## **SERVICE CHARGE & SALES TAX**

All food and beverage is subject to a Club service charge at a rate of 22%. The host is also responsible for the payment of sales tax at a rate of 8%. If your group is tax-exempt, a certificate complete with tax-exempt number must be provided at the time of booking.

## **FOOD & BEVERAGE**

The Commerce Club must provide all food & beverage. No outside food and beverages are allowed with the exception of wedding and specialty cakes. Due to health regulations, perishable leftovers may not be removed from the property. Discounted menus may be offered to children up to 12 years of age.

## **MENUS**

Our menus are designed to offer you a selection of quality items, however if you prefer to offer your guests something outside of the printed menus, our Executive Chef is more than willing to tailor a menu to your specifications. Full banquet menus are available upon request.

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## **GUARANTEES**

Your guaranteed number of guests is due to the Private Event department seven (7) days prior to the event. In the event the Club does not receive a guarantee, the number of guests previously indicated on your signed contract will serve as the guarantee. Actual charges will depend on the guaranteed number or actual attendance at the event, whichever is greater. If the number in attendance exceeds your guarantee given, the Club may prepare additional meals, if possible, and the host will be charged a higher rate for each additional guest; the same meal cannot always be promised should your attendance be greater than your guarantee.

## **DEPOSITS & PAYMENT SCHEDULE**

When scheduling an event, a signed contract and 25% deposit is required to secure your date. The final payment is due 7 days prior along with your headcount. All event charges should be paid in full prior to the event. All deposits are non-refundable. Deposits are payable by credit card or check. Please note, a credit card is required to be kept on file for incidentals.

## **LIABILITY**

The Commerce Club is not responsible for damage or loss of any merchandise, articles or valuables of the host or of the host's guests or contractors, prior to, during or subsequent to any function. Host is responsible for any damages done to facilities during the period of time the facilities are subject to the host's use or the use of any independent contractor hired by the host or the host's agent. A damage deposit may be required and a cleaning fee may be assessed if extensive cleaning is required in the Club or in any part of the building or its grounds.

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# DIRECTIONS

## COMMERCE CLUB LOCATION

The Commerce Club is located in the One Liberty Square Building on Beattie Place, between Church St and Main St. The main entrance to the building (handicap accessible) is at 55 Beattie Place across from the Hyatt. The One Liberty Square parking garage is on Beattie Pl between Two Liberty Square and One Liberty Square buildings. Beattie Pl is one way going north.

## FROM NORTH VIA I-385

From I-85 South, take exit 51 onto I-385 to downtown Greenville. Travel approximately 4 miles to downtown past the Bon Secours Wellness Center on the right. At the next red light, crossover Church St onto Beattie Pl. The Commerce Club is located in the One Liberty Square Building, which is the second building on the right, on the 17th floor.

## FROM SOUTH VIA I-385

From I-85 North, take exit 42 onto I-185 to downtown Greenville. I-185 ends after approximately 3 miles and becomes Mills Ave, then Church St. After crossing the Church St Bridge, pass Christ Church Episcopal on the right and turn left onto Beattie Pl. The Commerce Club is located in the One Liberty Square Building, which is the second building on the right, on the 17th floor.

## FROM FURMAN UNIVERSITY

Take US 276 (Poinsett Highway) toward Greenville. Poinsett will change to Rutherford, then to Buncombe, and finally North St. After crossing Academy St, you will turn left at the 3rd red light onto Spring St. Spring St dead-ends onto Beattie Pl. The Commerce Club is located in the One Liberty Square Building, which is the second building on the right, on the 17th floor.





## **CHAIR COVERS**

Dress up your room with chair covers and coordinating chair ties. A wide variety of fabric and colored ties are available for your selection.

## **CHIAVARI CHAIRS**

Add the "Wow" factor to your event with sleek and modern wooden Chiavari chairs

## **SPECIALTY LINENS**

Pull colors and style into your tablescape with satin table runners, overlays, and textured linens.

## **ROOM UPLIGHTING**

Add drama, elegance and fun to your reception! Eight LED lights will illuminate the ballroom transforming the space into a fairytale setting. Primary colors included at no charge in our ballroom.

## **DJ & PHOTOBOOTH SERVICE**

We hire the most professional, fun, and entertaining DJs in town to start the party at your wedding reception. Photobooths are also available to create lasting memories.

## **ICE CARVINGS**

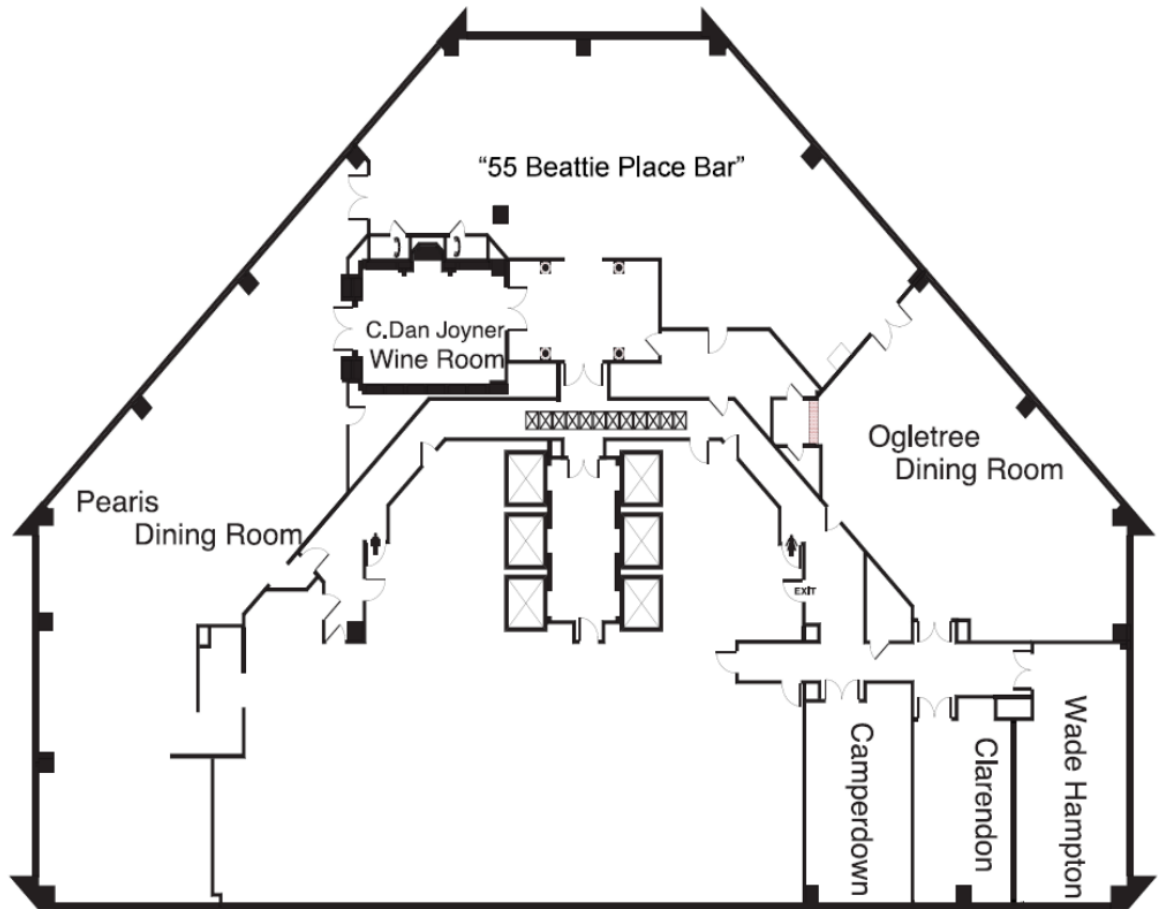
Ice carvings are available in many shapes and sizes - add a reindeer made out of ice to your holiday buffet, or your corporate logo to your next awards dinner.

## **CENTERPIECE FLOWERS**

We can order flowers to enhance to your table decorations, either a simple bouquet or large arrangements are available.



# FLOOR PLAN



Room	Seating Capacity	Price
Pearis	200	\$500-\$2000
Camperdown	20	\$150-\$500
Clarendon	20	\$150-\$500
Wade Hampton	30	\$150-\$500
Beattie Place Bar	100	
Ogletree Dining Room	100	\$350-\$100
C. Dan Joyner Wine Room	14	\$100-\$300

*\*Room fees are waived for members*