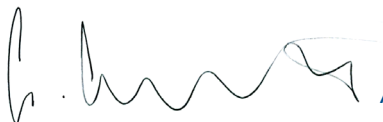


BRIDGE CLUB IS A SOCIAL GATHERING SPACE AND EVENT LOFT LOCATED ON THE 2ND AND 3RD FLOORS OF A BEAUTIFUL HISTORIC BANK BUILDING IN DOWNTOWN RALEIGH.

CONCEIVED BY JAMES BEARD AWARD WINNING CHEF ASHLEY CHRISTENSEN, BRIDGE CLUB IS DESIGNED TO ACCOMMODATE A WIDE ARRAY OF EVENTS, FROM REHEARSAL DINNERS TO CORPORATE MEETINGS.

“I’VE ALWAYS LOVED COOKING, but it’s not the food on the plate that marks the memories of my favorite meals. The act of coming together with friends and loved ones fuels my passion for this industry more than any one recipe or ingredient. To me, the best part of a meal has always been its ability to create special experiences and celebrate life’s milestones. Bridge Club is my love letter to these moments of celebration. The room is designed to look like a beautiful downtown loft, and most importantly, to feel truly like a home. The menu is driven by the season and inspired by my favorite experiences with friends, both at home and on the road. It is designed to share and to stimulate good times with those closest to you. The most important ingredient to any gathering is the company we keep. I can’t wait to welcome you and yours to Bridge Club.”



ASHLEY CHRISTENSEN

THE SECOND FLOOR

JUST UP STAIRS FROM DEATH & TAXES RESTAURANT, OUR SECOND FLOOR IS DESIGNED TO FEEL LIKE A WELL-HEELED LOFT APARTMENT, WITH LEATHER COUCHES, CUSTOM AMBROSIA MAPLE COCKTAIL TABLES, AND A FULLY LOADED DEMO KITCHEN, FEATURING AV HOOKUPS.

RECOMMENDED FOR: standing cocktail-style events (up to 115 guests) & small company meetings, workshops, and dinners (up to 48 guests)



THE THIRD FLOOR

HIGH SWEEPING CEILINGS AND WALL-TO-WALL WINDOWS WITH VIEWS OF DOWNTOWN RALEIGH MAKE THIS THE IDEAL STAGE TO HOST SEATED DINNERS FOR YOUR MOST SPECIAL OCCASIONS.

RECOMMENDED FOR: seated dinners and larger company meetings and workshops (up to 100 guests)

DESIGN & CAPACITY

THE LAYOUT OF BRIDGE CLUB LENDS ITSELF TO MANY STYLES AND SIZES OF GATHERINGS. WHEN BOOKING YOUR EVENT WITH US YOU HAVE THE OPTION OF BOOKING BOTH FLOORS AT ONCE OR SPECIFYING A SINGLE FLOOR. OUR EVENTS TEAM WILL ASSIST YOU WITH CREATING THE BEST CONFIGURATION FOR YOUR EVENT.



FOOD & BEVERAGE

ENJOY SEASONALLY INSPIRED MENU OFFERINGS BY **CHEF ASHLEY CHRISTENSEN**, PERSONALIZED TO SUIT YOUR NEEDS AND SET THE TONE FOR YOUR PARTY.

BAR SNACKS *Each selection \$4 per person*

Crispy chickpeas with cumin salt

Mixed nuts, bitters-roasted OR sweet & salty

Spiced Castelvetrano olives

Heirloom popcorn, tossed with Tellicherry
peppercorn-parmesan OR caramel-sesame seeds

Herb-brown butter potato chips

PASSED SMALL BITES *Minimum of three; each selection \$6 per person*

Hook's 3-year cheddar pimento cheese

Prosciutto with black truffle honey

Crushed avocado with lemon oil

Classic deviled eggs

Fresh lemon ricotta with pepper jelly

Triple cream brie with truffle honey

Fresh mozzarella with roasted tomato relish

Crispy catfish with smoked tomato remoulade

Hoppin' John fritters with hot vinegar aioli

Blackened shrimp with saffron aioli

Twice-fried new potatoes with charred scallion
relish

Fried chicken with hot honey OR buttermilk herb
dressing

Crab salad with lemon and espelette + \$2

Lobster salad with brown butter aioli + \$2

Tuna tartare with crispy quinoa, lemon, and
espelette + \$1

Short rib skewer with chimichurri + \$2

PLATTERS & STATIONS

Charcuterie selections with accoutrement \$12 per person
Aged country ham, soppressata, chorizo, mustards,
housemade pickles, crostini

Cheese selections with accoutrement \$13 per person
Manchego, Comté, Goat Lady Dairy chevre,
cherry compote, housemade crackers

Charcuterie & cheese selections with accoutrement \$22
per person

Seafood raw bar *Market Price*

Oysters on the half shell with mignonette, roasted tomato cocktail sauce, lemon, hot sauce

Shrimp cocktail with roasted tomato cocktail sauce, Dijon crema

Crab salad with lemon vinaigrette

Tuna tartare with crispy quinoa, lemon, and espelette

Vegetable crudité \$7 per person
with choice of avocado green goddess,
buttermilk herb OR butterbean hummus
Hooks 3-year cheddar pimento cheese +\$2

Mini Buttermilk Biscuits \$8 per person
with a choice of country ham and sorghum butter
OR cold fried chicken and spiced honey

Custom reception menus available upon request

FOOD & BEVERAGE

Dinner menu pricing begins at \$65 per person. Each dinner includes individually plated salad, two family-style mains, three family-style sides, and one individually plated dessert with coffee service. Additional salads, mains, and sides may be selected at an additional charge. Our chefs are happy to accommodate dietary restrictions including vegetarian and vegan main dishes.

DINNER MENU**SALAD** *Choose one to be served individually plated*

Little Gem lettuces with red wine vinaigrette and parmesan

Southern Caesar salad with cheesy cornbread crumbs, parmesan, and Caesar dressing

Mixed greens with tomato, red onion, cucumber, and red wine vinaigrette OR buttermilk herb dressing

BREAD SERVICE +\$4 per person, baked fresh daily and served with house-made butter

MAINS *Choose two to be served family-style*

Roasted short ribs au poivre

Carolina shrimp and grits with smoked tomato and sherry

Filet au poivre + \$14 per person

NC catch, roasted OR fried

Black tea-brined roasted chicken

NC pork shoulder, pecan-wood smoked OR citrus-braised

Buttermilk fried chicken

Lentil-stuffed piquillo pepper with feta and brown butter breadcrumbs

SIDES *Choose three to be served family-style*

Macaroni au gratin

Braising greens with garlic and olive oil

Sautéed broccoli with toasted garlic

Roasted rainbow carrots with whipped tahini and seed crunch

Tomato pie with horseradish and herbs

Twice-baked mashed potatoes with buttermilk cheddar and chives

Seasonal vegetable with oyster mushrooms and sherry

Roasted fingerling potatoes with charred scallion relish

Roasted root vegetables with fried sage

Fried Brussels sprouts with sweet chili vinaigrette

Sea Island red peas with chow-chow

Creamed collard greens

DESSERT *Choose one to be individually plated; seasonal ice cream can be added to any dessert +\$3 per person*

Dark chocolate cake with cake crumbs

Sweet cream panna cotta with fruit and oat crumble

Lemon tart with charred meringue

Buttermilk cake with fruit and soft cream

Roasted banana pudding with vanilla wafers, caramel sauce, and soft cream

Coconut pudding with fruit and cocoa nibs

COFFEE SERVICE Counter Culture Coffee – regular, decaf and assorted hot teas with sugar, Splenda, half-and-half, and oat milk

FOOD & BEVERAGE

Lunch menu pricing begins at \$45 per person. Each lunch buffet includes the choice of two mains and two sides. Additional sandwich, salad, and side items may be selected at an additional charge.

LUNCH BUFFET MENU

MAINS *Choose two selections*

Albacore tuna salad sandwich with cider aioli and pickled green tomatoes*

Fried chicken sandwich with shredded iceberg lettuce and special sauce on a brioche bun

Poole's 3-year aged cheddar pimento cheese sandwich with avocado and romaine lettuce*

BLT "Deluxe" with bacon, avocado, and Dijon aioli*

Fox's veggie sandwich with sliced tomato, sprouts, avocado, aged cheddar, cider aioli, and Dijon*

Southern Caesar salad with cheesy cornbread crumbs, parmesan, and Caesar dressing

Cobb salad with romaine, chopped tomato, avocado, buttermilk blue cheese, charred onions, buttermilk ranch OR red wine vinaigrette

Lentil-stuffed piquillo pepper with feta and olive oil breadcrumbs

**choose between buttermilk bread OR sourdough*

SOUP *additional \$6 per person*

Chili (beef OR vegetarian)

Roasted tomato basil soup

Creamy cauliflower soup

Lentil soup

Butternut squash soup

Cheesy potato soup

SIDES *Choose two selections*

Pasta salad with roasted tomatoes, smoked mozzarella, Castelvetrano olives, and creamy balsamic-parmesan dressing

Mixed green salad with cucumber, red onion, tomato, buttermilk ranch OR red wine vinaigrette

Charred broccoli and red cabbage coleslaw with roasted peppers, scallions, and cider aioli

Roasted beets with red onion, toasted pistachios, and charred orange marmalade vinaigrette

Herb-brown butter potato chips

FOOD & BEVERAGE

BEVERAGE MENU

Choose from wine, beer, liquor, and cocktail offerings curated by our Beverage Team to complement each portion of your event. The following house selections are charged based on consumption.

WINE *Choose four selections*

SPARKLING

Prosecco – Poggio Costa – Veneto, Italy NV \$41

Nicely balanced with subtle notes of citrus, dried apricot and quince through a nutty, refreshing finish.

Rosé – Coste Petrai – Syrah – California, US \$43

Lovely aromas of red berry fruit, lively bubbles and a dry crisp finish make this a wine for easy enjoyment.

WHITE

Sauvignon Blanc – Terres Blondes – Touraine, France \$43

Fresh & zesty! This wine boasts bright citrus, juicy apple, and mineral flavors through the thirst-quenching finish.

Pinot Grigio – Bidoli – Vinezie, Italy \$38

Aromas of white flowers, stone fruits and a hint of minerality highlight this crisp, crowd-pleasing wine.

White Blend – Dom Rouge-Bleu ‘Dentelle Blanc’ – Rhone, France \$39

Beautifully balanced wine bursting with aromas of white peach, apricot and melon fruits.

Chardonnay – Bacchus – California, US \$43

Notes of ripe apple, pear and a touch of oak carry this wine through the rich and smooth finish.

ROSÉ

Grenache/Merlot – Domaine Vetriccie – Corsica, France \$38

Pale pink with a bouquet of pomegranate, red berries and pink flowers. Delicate flavors with elegant acidity.

RED

Pinot Noir – Witness Mark – California, US \$41

Lively and vibrant aromas of black cherry, cranberry and subtle earth frame this food-friendly wine.

Tempranillo Navarra – Maria Cruz Garcia by Mary Taylor – Spain \$43

Sumptuous sweet cherry, boysenberry and spicy flavors to start with bitter chocolate and elegant tannins on the finish.

Sangiovese – Le Calle di Catocci – Campo Beo – Tuscany, Italy \$44

A complex nose of tart cherries, dried flowers and savory herbs make way for juicy red-fruited and dusty earth flavors.

Cabernet Sauvignon – Delta – California, US \$46

Fruit-forward and opulent with notes of blackberry, plum, and warm baking spices.

Additional selections are available upon request and subject to availability beginning at \$65 per bottle.

FOOD & BEVERAGE

BEVERAGE MENU

BEER

All selections will be available to your guests

Foothills Torch Pilsner - 5.3% \$7
Ponysaurus Mexican-style Lager - 5.8% \$6
Jackalope Bearwalker Brown Ale - 5.1% \$6
Trophy Brewing Co. Trophy Wife Session IPA - 4.9% \$7
Stella Artois Liberté - 0.0% - \$6

LIQUOR

*Standard Tier liquor selections available for all events. Premium Tier liquor is available as an add-on.
All liquor charged upon consumption*

Standard Tier Selections

Tito's Handmade Vodka \$11
Beefeater Gin \$11
Maker's Mark Bourbon \$13
Dewar's White Label Blended Scotch \$13
Cruzan White Rum \$11
Lunazul Blanco Tequila \$11

ZERO-PROOF COCKTAILS

Both selections will be available to your guests

Ginger Smash \$7
Ginger syrup, lime, soda

Berry Sparkler \$7
Seasonal berry puree, sugar, soda

Premium Tier Selections

Grey Goose Vodka \$15
Plymouth Gin \$14
Russell's Reserve Rye \$16
The Glenlivet Single Malt Scotch 12 Year \$21
Appleton Estate Signature \$13
Corralejo Reposado Tequila \$15
Aperol \$11
Campari \$14

MIXERS & GARNISHES

Coke, Diet Coke, Sprite, ginger ale, club soda, tonic, simple syrup, Angostura bitters, sweet vermouth, dry vermouth, cranberry juice, cherries, olives and lemon + lime wedges.

FRESH SQUEEZED JUICES available for pre-order: Orange, grapefruit, lemon, lime
\$6 per person, per juice selection (final guest count is the required minimum order)

FEATURED COCKTAILS *are offered by the batch beginning at 25 servings, priced at \$14 per cocktail*

Paloma - blanco tequila, grapefruit, lime, soda
Spicy Margarita - reposado tequila, jalapeño, orange liqueur, citrus
Bee's Knees - dry gin, lemon, honey
Elderflower Berry Spritz - vodka, elderflower liqueur, seasonal berry puree, soda, lemon
Boulevardier - whiskey, Campari, sweet vermouth, orange
Classic Daiquiri* - rum, sugar, lime

*not frozen