



Trumpeter September 2016

Capitol Hill Club 300 First Street, SE Washington, DC 20003 202-484-4590

www.capitolhillclub.org

NEW GRILL RENOVATIONS



DATES TO NOTE

- **9/6 Tuesday**
Grill Re-Opens
- **9/9 Friday**
Annual Clothing Drive
New Member
Orientation
Wheels Up Time
- **9/15 Thursday**
CHC Networking HH
- **9/16 Friday**
Wheels Up Time
- **9/23 Friday**
Wheels Up Time
- **9/26 Monday**
Presidential Debate
- **9/30 Friday**
Wheels Up Time

After a long summer of renovations, we are excited to unveil the new Grill Room and 75 Room. With last year's feedback reflecting the difficulty of getting a table, the Board hired a consulting firm, architectural design firm, and general contractor to redesign the existing space, enabling us to serve our Memberships' ever growing frequency of use.

Through the judicious use of banquette seating and increased number of two tops (consistent with usage data), we now offer 11 more tables to accommodate you and your guests, or 42% more. The new design also allows us much more flexibility in accommodating the occasional large group as well as the more typical table of 2.

In the 75 Room, you'll find more space for small meets and greets, along with new furnishings, better lighting, and an overall more comfortable space in which to work or relax.

Our grill menus have been updated to reflect the best of the season, retaining the dishes most in demand by our Members. At lunch and dinner, we'll be offering monthly features to keep you constantly interested in what's new on the menu. Our cold bar offerings at lunch have been enhanced with a regularly changing array of vegetables, deli meats, cheeses, fruit, along with classic and exotic salads. Each day you'll see an attendant carving premium items to order, such as roast tenderloin of beef, turkey, and roast pork. This will replace our old hot buffet choices with freshly cooked and hand carved items, all at the same price as before.

And be sure to check out our new dessert menu, too. The Bananas Foster Bread Pudding is sure to be a big hit.

On behalf of all of our staff, we look forward to seeing and serving you often, Stan, Saul, Shabbir, and Jason

IN MEMORIAM

Hon. Helen Bentley
Ms. Marlene English
Hon. Steven LaTourette
Mr. Mark Valente



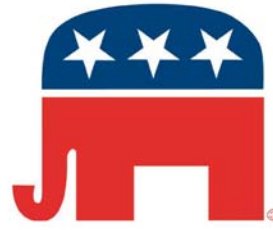
SAVE THE DATE

ELECTION NIGHT WATCH PARTY

Tuesday, November 8, 6pm | RSVP's Required

Open Bar & Heavy Hors d'oeuvres

Sponsorships Available! Tickets start at \$40!



NEW LOOK NEW MENUS NEW OPTIONS

September's Grill Room Salad Display and Carving Station

EVERYDAY Mesclin, Wedge Of Baby Romaine, Baby Spinach, Herb Vinaigrette, Buttermilk Ranch Dressing, Blue Cheese Dressing, Balsamic Vinaigrette, Green Goddess Dressing, Garlic Herb Croutons, Parmigiano-Reggiano. Warm Dinner Rolls, Chocolate Chip and Oatmeal Raisin Cookies

MONDAYS Garden Vegetable Chicken Noodle Soup, a variety of Seasonal Fruits and Vegetables, an array of Salads, select Meats as well as Cheeses. Carving Station: Roast Turkey Breast, Gravy, Mashed Potatoes, Vegetable

TUESDAYS Tomato Bisque, a variety of Seasonal Fruits and Vegetables, an array of Salads, select Meats and Cuts as well as Cheeses. Carving Station: Steak Diane, Red Potato Puree, Sautéed Spinach & Pancetta

WEDNESDAYS Cream of Three Onion with Cheese Crouton, a large variety of seasonal fruits and vegetables, an array of salads, select meats and cuts as well as cheeses. Carving Station: Slow Roasted Prime Rib, Au Jus, Twice Baked Potato, Popovers, Market Vegetables

THURSDAY Tortilla Soup, a large variety of seasonal fruits and vegetables, an array of salads, select meats and cuts as well as cheeses. Carving Station: Roasted Beef Tenderloin, Horseradish Mashed Potatoes, Merlot Mushroom Sauce, Carrots, Peas and Pearl Onions

FRIDAY FAMOUS SEAFOOD BUFFET New England Clam Chowder, Array of Seafood Salads, Oysters, Shrimp Cocktail, Display of Smoked Fish, Daily Fish, Mini Crab Cakes and Chef's Choice Chicken or Beef. Carving Station: Shrimp Scampi Made to Order, Linguine, and Chef's Choice Vegetables

RED MEET: The CHC Professional's Networking Happy Hour

Thursday, September 15, 2016 | 5:30pm-8:00pm

Network with your fellow CHC Members. Mingle with premier Lobbyists and Chiefs of Staff! All are welcome to attend and help grow our Junior and Future Resident Members of the Club.

Name Tags and Light Fare will also be provided. Bring Business Cards!

Reservations Recommended. Guests: email reservations@capitolhillclub.org

We will host a business card drop for a Club anniversary gift! Cash bar or Club charges only. **MUST BE 21 AND OLDER TO ATTEND.**

65¢ Beers featured for our 65th!

Reservations

Access reservations and members only content online at

www.CapitolHillClub.org

E-mail: Reservations

@CapitolHillClub.org

Call: 202-484-4590

3 Point Lunches

Includes beverage, cookie, suggested gratuity and sales tax.
\$11.75, 2 Choices Daily

Monday

French Dip

Chicken Caesar Salad

Tuesday

Fried Chicken Platter

BBQ Pork Sandwich

Wednesday

Buffalo Chipotle
Chicken Sandwich
Reuben Sandwich

Thursday

CHC Meatloaf
Grilled Cheese &
Tomato

Friday

Turkey Sandwich
Club-Made Burger