About Events at the City Club

From corporate breakfasts and seminars to bridal and baby showers and elegant gala dinners, our flexible event spaces offer a wide variety of setup options. Professional event coordinators and in-house audio visual services are available to make execution of your event incredibly simple. Our Executive Chef and his staff focus on fresh ingredients and endlessly customizable menus. Our experienced catering team will guide you through the planning process to ensure attention is given to every detail of your event. Hosting your private event at The City Club of Cleveland helps to support our mission to create conversations of consequence that help democracy thrive.
Room Rental Rates

Capacity & Seating Options

<table>
<thead>
<tr>
<th>Space</th>
<th>Rental (4 hours)</th>
<th>Rental/Day</th>
<th>Sq. Ft.</th>
<th>Dimensions</th>
<th>Theater</th>
<th>Banquet Rounds</th>
<th>U-Shape</th>
<th>Standing Reception</th>
</tr>
</thead>
<tbody>
<tr>
<td>Auditorium</td>
<td>$ 500</td>
<td>$ 1,000</td>
<td>2,925</td>
<td>75'x39'</td>
<td>276</td>
<td>230</td>
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<tr>
<td>Auditorium 1</td>
<td>$ 250</td>
<td>$ 500</td>
<td>1,755</td>
<td>45'x39'</td>
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<tr>
<td>Auditorium 2</td>
<td>$ 200</td>
<td>$ 350</td>
<td>1,131</td>
<td>29'x39'</td>
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<td>80</td>
<td>45</td>
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<tr>
<td>Mandel</td>
<td>$ 350</td>
<td>$ 500</td>
<td>1,408</td>
<td>32'x44'</td>
<td>120</td>
<td>90</td>
<td>50</td>
<td>90</td>
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<tr>
<td>Mandel Main</td>
<td>$ 250</td>
<td>$ 350</td>
<td>960</td>
<td>32'x30'</td>
<td>70</td>
<td>60</td>
<td>25</td>
<td>60</td>
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<tr>
<td>Mandel Central</td>
<td>$ 100</td>
<td>$ 200</td>
<td>416</td>
<td>32'x13'</td>
<td>25</td>
<td>20</td>
<td>-</td>
<td>20</td>
</tr>
<tr>
<td>Pogue</td>
<td>$ 200</td>
<td>$ 300</td>
<td>630</td>
<td>30'x21'</td>
<td>66</td>
<td>40</td>
<td>25</td>
<td>40</td>
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<tr>
<td>Library</td>
<td>$ 100</td>
<td>$ 200</td>
<td>336</td>
<td>14'x24'</td>
<td>18</td>
<td>-</td>
<td>-</td>
<td>20</td>
</tr>
<tr>
<td>Gallery</td>
<td>-</td>
<td>-</td>
<td>1,232</td>
<td>44'x28'</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>60</td>
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<tr>
<td>Full Venue</td>
<td>$ 2,000</td>
<td>$ 3,000</td>
<td>10,793</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>350</td>
</tr>
</tbody>
</table>

Size of stage or audiovisual requirements may alter max capacity. Your rental includes use of City Club tables, chairs, and house linens. City Club Corporate and Nonprofit Members receive waived room rental; food & beverage minimums may apply.

Food & Beverage Minimums
Please contact Event Sales and Planning Manager for details.

An 8% Cuyahoga County sales tax & 22% service charge will be added to your final invoice for all events. Food and beverage minimums must be met prior to tax and service charge. Food & beverage minimums do not include specialty linens, valet, or bartenders.
Deposit & Local Partners

Deposit
Deposits are required for to confirm space for all rentals and private events. A non-refundable deposit of $500 or 50% of the space rental (whichever is greater), is required for all Monday-Friday 8am-5pm events. A non-refundable deposit of 50% of the anticipated rental and food and beverage total is required for all evening events (ending after 5pm).

We are the City’s Club
We are proud to support local Cleveland and Ohio businesses. Our current catering partners include Gerber's Amish Farm, Lettuce Tree Farms, Michael Angelo’s Bakery, Fragapane Bakery, Blossom Cleveland, Rust Belt Riders, Great Lakes Brewing, Saucy Brew Works, and more!
Breakfast

Hot Breakfast
Plated and buffet breakfasts include pastries, muffins, orange juice, fresh brewed regular & decaffeinated coffee, herbal teas

plated breakfast $18
one meat, one sweet, and one egg & potato

buffet $22
one meat, two sweets, and one egg & potato
(minimum 25 guests, additional options—$3)

meats
pork or turkey bacon
pork or turkey sausage
sausage egg & cheese sandwich

eggs & potatoes
scrambled eggs
sausage or cheese egg frittata
quiche of the day
southern style home fries

sweets
french toast with fresh berry compote & warm maple syrup
buttermilk pancakes with warm maple syrup
oatmeal with sautéed apples & walnuts
fresh fruit salad
fruit & granola parfait

add an omelet station $8 per guest (minimum 25 guests)
eggs & egg whites, tomatoes, mushrooms, ham, bacon, green pepper, spinach, scallions, shredded cheese

Continents
classic continental $15
fresh baked muffins, breakfast breads, bagels, pastries, coffee bar, orange juice

healthy start continental $18
fresh baked muffins, assorted croissants, fresh sliced fruit, greek yogurt, granola bars, coffee bar, assorted juices

A La Carte
fresh brewed regular & decaffeinated coffee, herbal teas $25/gallon or $4/person
gourmet coffee bar with flavored syrups and dairy, almond, and soy milk $5/person
mimosa bar with sparkling wine, assorted juices, and berries $6/person
yogurt parfait bar $4/person
sliced fresh fruit $4/person
bagels with cream cheese and jam $36/dozen
pastry & muffins (including danish, bear claws, and strudel) $36/dozen
cinnamon rolls $36/dozen
Lunch

All lunch options include fresh bread, iced tea, fresh brewed regular & decaffeinated coffee, herbal teas

Salads

city club caesar $15
roasted cherry tomatoes, parmesan cheese, house made croutons, creamy caesar dressing

poached pear $15
with fried goat cheese, grilled shallots and fennel, walnuts, muddled mint white wine vinaigrette

southwest $15
fresh black bean salsa, tomatoes, tortilla strips, cheddar cheese, chili ranch dressing

farmers market $14
roasted potatoes, hard boiled egg, shallots, peas, corn, red pepper dill dressing

caprese $15
fresh mozzarella, grilled tomatoes, cucumbers, basil, cracked black pepper, balsamic reduction & lemon oil

spiced peach and avocado $14
with grape tomatoes, shaved red onion, arugula, honey lime vinaigrette

chef inspired salad $14
fresh greens, seasonal toppings & housemade dressing

Add grilled chicken $5
marinated steak $7
seared salmon $8

caprese $15
fresh mozzarella, grilled tomatoes, cucumbers, basil, cracked black pepper, balsamic reduction & lemon oil

spiced peach and avocado $14
with grape tomatoes, shaved red onion, arugula, honey lime vinaigrette

chef inspired salad $14
fresh greens, seasonal toppings & housemade dressing

Add grilled chicken $5
marinated steak $7
seared salmon $8

Sandwiches

pork bahn mi $15
seared pork tenderloin, parsley, cilantro, pickled onion, carrots and peppers, kewpie, grilled baguette

mediterranean pita $14
cous cous, grilled vegetables, feta cheese, fresh spinach, with hummus & veggie sticks

black bean burger $16
brioche kaiser roll, house made black bean patty, lettuce tomato, onion chipotle aioli, with rosemary & sea salt sweet potato fries

impossible burger $16
brioche kaiser roll, lettuce, tomato, grilled onion, roasted red pepper aioli, rosemary & sea salt sweet potato fries

southwestern grilled chicken wrap $17
chicken breast, lettuce, tomato, cheddar, seasoned rice, black beans, cilantro, chili-ranch sauce, with tortilla chips & salsa

the City “Club” $17
whole grain bread, roasted turkey, black forest ham, salami, cheddar, lettuce, tomato, banana peppers, pesto aioli, side of fresh fruit salad

chef inspired sandwich or wrap $15
seasonal ingredients and artisanal side

executive deli buffet $18, minimum 25 guests – maximum 75 guests
fresh breads & wraps, meats, cheeses & condiments, served with a full relish tray, pickles, and choice of 2 salads: house salad, caesar salad, chef inspired seasonal salad, potato salad, pasta salad, macaroni salad, coleslaw
## Lunch (cont.)

### Plated Lunch
- one salad, one entrée, two sides
- $23 per person

<table>
<thead>
<tr>
<th>Salads</th>
<th>Buffet</th>
</tr>
</thead>
<tbody>
<tr>
<td>house salad</td>
<td>greek salad</td>
</tr>
<tr>
<td>caesar salad</td>
<td>chef inspired seasonal salad</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Entrees</th>
<th>Chef's Choice Buffet $22</th>
</tr>
</thead>
<tbody>
<tr>
<td>chicken marsala</td>
<td>one salad, two entrees,</td>
</tr>
<tr>
<td>caprese chicken</td>
<td>two sides</td>
</tr>
<tr>
<td>balsamic chicken</td>
<td></td>
</tr>
<tr>
<td>roasted top round</td>
<td></td>
</tr>
<tr>
<td>spinach &amp; shallot stuffed pork loin</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Sides</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>garlic mashed potatoes</td>
<td>sautéed green beans</td>
</tr>
<tr>
<td>roasted potatoes</td>
<td>sautéed zucchini &amp; squash</td>
</tr>
<tr>
<td>wild rice</td>
<td>oven roasted vegetables</td>
</tr>
<tr>
<td>traditional rice pilaf</td>
<td>green bean ratatouille</td>
</tr>
<tr>
<td>broccoli florets</td>
<td>pasta marinara or pasta alfredo</td>
</tr>
</tbody>
</table>

### Chef’s Choice Buffet $22
- two entrees, two sides, seasonal salad with two dressings
- Monday – Friday only, 30 – 80 guests (under 30 guests; one entrée only)

### Dessert

**Crowd Pleasers (served family style) $3**
- fresh baked cookies, brownies & blondies

**House Favorites (select up to 2) $5**
- luscious lemon square, NY cheesecake, carrot cake, red velvet cake,
- strawberry shortcake, traditional tiramisu, key lime pie, banana pudding pie

**Chef’s Selection $5**
- assortment of house & signature desserts

**Signature Specialties (select up to 3) $6**
- crème brulee, raspberry swirl, pumpkin maple (seasonal) or peppermint swirl (seasonal) cheesecake
- lemon berry cream cake, tuxedo truffle mousse cake, normandy apple tart
# Afternoon Break

*Priced per person*

## Packages

<table>
<thead>
<tr>
<th>Package</th>
<th>Description</th>
</tr>
</thead>
</table>
| Health Smart    | $13  
|                 | - Fresh sliced fruit  
|                 | - Yogurt  
|                 | - Granola bars  
|                 | - Mixed nuts  
|                 | - Sparkling H2O and juices                                                 |
| Sweet Tooth     | $12  
|                 | - Fresh baked cookies  
|                 | - Gourmet brownies & blondies  
|                 | - Chocolate covered pretzels  
|                 | - Peanuts & raisins  
|                 | - Cold brew                                                          |
| Second Wind     | $17  
|                 | - Vegetables crudité  
|                 | - Cheese & crackers  
|                 | - Hummus & pita  
|                 | - Pico de gallo  
|                 | - Queso  
|                 | - Guacamole  
|                 | - Tortilla chips  
|                 | - Assorted sodas                                                        |
| Recharge        | $15  
|                 | - Energy and sports drinks  
|                 | - Trail mix  
|                 | - Chips  
|                 | - Pretzels  
|                 | - Cookies                                                        |

## A La Carte

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fresh brewed regular &amp; decaffeinated coffee,</td>
<td>$25/gallon or $4/person</td>
</tr>
<tr>
<td>herbal teas</td>
<td></td>
</tr>
<tr>
<td>Gourmet coffee bar with flavored syrups and</td>
<td>$5/person</td>
</tr>
<tr>
<td>dairy, almond, and soy milk</td>
<td></td>
</tr>
<tr>
<td>Iced tea and lemonade</td>
<td>$3/person</td>
</tr>
<tr>
<td>Bottled water, canned soda</td>
<td>$2/each</td>
</tr>
<tr>
<td>Sports drinks</td>
<td>$3/each</td>
</tr>
<tr>
<td>Yogurt parfaits</td>
<td>$4/each</td>
</tr>
<tr>
<td>Sliced fresh fruit</td>
<td>$4/person</td>
</tr>
<tr>
<td>Individual bags of chips, pretzels, mixed</td>
<td>$3/each</td>
</tr>
<tr>
<td>nuts, or cheddar popcorn</td>
<td></td>
</tr>
<tr>
<td>Granola bars or trail mix</td>
<td>$3/each</td>
</tr>
<tr>
<td>Fresh bagels</td>
<td>$36/dozen</td>
</tr>
<tr>
<td>Pastries &amp; muffins</td>
<td>$36/dozen</td>
</tr>
<tr>
<td>Fresh baked cookies, brownies and blondies</td>
<td>$36/dozen</td>
</tr>
</tbody>
</table>
Appetizers

**Gourmet Grazing Station**
$18 per person, two hour displayed station
domestic cheese board, fresh vegetable crudités & dip, sliced fresh fruit, balsamic marinated button mushrooms, blistered tomato basil couscous salad, pickled vegetables, olive trio salad, crackers, fresh bread, choice of house made dip: spinach & artichoke, buffalo chicken, or white bean hummus.

**Charcuterie Grazing Station**
$15 per person, two hour displayed station
includes an assortment of three to five cheeses spanning cow, sheep, and goats milk, hard & soft textures, at least three meats, accompanied by fresh & dried fruit, nuts, olives, jam/honey, mustard, and crackers.

**A La Carte**
Priced per piece. Displayed or passed, client’s choice

- lemon feta salad in a cucumber cup $2
- smoked pork with whiskey orange marmalade and quinoa brittle $2
- deviled trio (traditional, jalapeno smoked cheddar, caramelized shallot prosciutto) $2
- butterflied crispy shrimp with honey sriracha $4
- crab stuffed mushroom $4
- jalapeno bacon wrapped chicken skewer $4
- salmon cake with cherry arugula pesto and marinated micro greens $4
- smoked pork tenderloin, fried plantain chip, pomegranate avocado relish $6
- grilled risotto cake, parmesan tomato relish $6
- braised short rib & boursin in phyllo cup $6

**Action Stations**
Priced per person, can be added to a dinner buffet

- carving
  - roasted turkey breast $12
  - roasted top round $15
  - parmesan & black pepper crusted pork loin $13
  - served with cocktail buns, condiments, chef’s accompaniments

- pasta $15
  - pasta served to order with choices of marinara, alfredo, pesto, shrimp, sausage, and vegetables

- pierogi $15
  - potato; potato and cheese pierogi; caramelized onions, and sour cream
Dinner

All dinner options include fresh bread, iced tea and hot herbal teas, and fresh brewed regular & decaffeinated coffee. Plated dinners include choice of one salad and two sides.

Plated Options

vegetarian $30
vegetable wellington
grilled vegetable napoleon
pasta primavera with creamy basil pesto
BOCA & quinoa stuffed pepper

seafood $40
potato crusted cod with mustard ale cream
parmesan salmon with roma reduction
red snapper with lemon chardonnay
jumbo lump crab cake with tropical fruit relish

chicken $35
balsamic chicken
caprese chicken
chicken marsala
chicken parmesan

beef $45
N.Y. strip with peppercorn demi
tenderloin with herb-infused demi
black pepper filet with bleu cheese cream
roasted top round with madeira shiitake jus

pork $35
stuffed pork loin
pork chop with stone fruit chutney
pork medallion with apple brandy reduction

sides
fresh herb roasted potatoes
garlic whipped potatoes
traditional rice pilaf
wild rice
tomato & mushroom risotto
shallot butter broccoli
seasoned broccoli florets
sautéed green beans
roasted squash with zucchini & mushrooms
shallot & tomato broccoli rabe
seasonal vegetables

salad
house salad
caeser salad
greek salad
caprese salad
chef inspired seasonal salad

Buffet

salad, two sides, and two entrees $40
excludes all beef, except roasted top round; additional sides $3;
upgrade to 3 entrees and 2 sides for an additional $15

Dessert

chef’s selection $5
assortment of house & signature desserts

signature specialties (select up to 3) $6
cheesecake: crème brulee, raspberry swirl, pumpkin maple (seasonal) or peppermint swirl (seasonal)
lemon berry cream cake, tuxedo truffle mousse cake, normandy apple tart

crowd pleasers (served family style) $3
fresh baked cookies, brownies & blondies

house favorites (select up to 2) $5
luscious lemon square, NY cheesecake, carrot cake, red velvet cake, strawberry shortcake, traditional tiramisu, key lime pie, banana pudding pie
Bar Service

Full Open Bar
$12/person/hour
liquor, six wines, four beers, sodas, mixers/garnishes

Soft Open Bar
$10/person/hour
four wines, three beers, sodas

spirits
Tito’s Handmade Vodka
Tanqueray Gin
Dewar’s Scotch
Bacardi Superior Rum
Captain Morgan Spiced Rum
Jack Daniels Whiskey
Bulleit Bourbon
Jameson Whiskey
Jose Cuervo Tequila
Bailey’s Irish Cream
Kahlua

Craft beer
based on availability and season
Saucy Brew Works Habituale
Great Lakes IPA
Great Lakes Turntable Pils
Saucy Brew Works B.F. Hefe (seasonal)
Great Lakes Holy Moses (seasonal)
Great Lakes Oktoberfest (seasonal)

mixers/garnishes
coke, diet coke, ginger ale, sprite, tonic water, club soda, sour mix, grenadine, cranberry, pineapple, grapefruit, and orange juices, lemons, limes, cherries, olives

wine
Cabernet, Pinot Noir, Merlot
Pinot Grigio, Chardonnay, Riesling

Cash Bar
$75 fee per bartender/per hour | cocktail or rocks $6 | beer or wine $5 | soda/juice $1

Don’t see your favorite drink? Special request spirits, wine or beer can be added to any package, prices vary.

The City Club of Cleveland owns a liquor license, therefore in accordance with State of Ohio law, all alcoholic beverages consumed on property must be purchased through the City Club and served by City Club staff. City Club practices responsible alcohol service with a ‘no shots’ policy.
Virtual Workshops and Learning Sessions

**Basic Workshop Package**

$1,000—one and half hour workshop

Choice of platform—Zoom or StreamYard, up to two speaking participants, advisory and planning services, test call with speaking participants, live streamed to YouTube (private or public link), password protected link to share with workshop participants.

**Additional Services**

Additional producer to monitor up to ten speaking participants $200
Producer to aggregate questions from audience (via chat feature or google voice) $200
City Club moderator for panel discussion (Dan Moulthrop) $500-$1000
Hosting and sharing of slideshow presentation for speakers $100
MP4 file with basic editing $150
MP4 file with advanced editing (name key, title, and end slide) $350
Advanced post production services available (see event manager for pricing) Additional time added to workshop (price based per hour on event format)

The City Club of Cleveland is experienced in providing virtual workshops and has knowledgeable team members available for collaboration. Please contact the Event Sales and Planning Manager for expert consultation on making your virtual workshop a success.
Audio/Visual

The City Club of Cleveland has an in-house professional audio visual team. They can assist with everything from PowerPoint and video screenings to live streaming.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>lectern</td>
<td>$55</td>
</tr>
<tr>
<td>lectern with microphone</td>
<td>$125</td>
</tr>
<tr>
<td>wired handheld or lavalier microphone</td>
<td>$60</td>
</tr>
<tr>
<td>wireless handheld or lavalier microphone</td>
<td>$90</td>
</tr>
<tr>
<td>remote clicker</td>
<td>$55</td>
</tr>
<tr>
<td>PC laptop for PowerPoint presentations</td>
<td>$75</td>
</tr>
<tr>
<td>stage (8’d or 6’d x 12’w x 16’h)</td>
<td>$150</td>
</tr>
</tbody>
</table>

**Smart TVs**

two 90” smart TVs with sound, city club laptop $575 (Auditorium Only)

two 90” smart TVs with sound (client supplies own laptop) $500 (Auditorium Only)

60” smart TV with sound, city club laptop $275 (Suggested for Mandel)

60” smart TV with sound (client supplies own laptop) $200 (Suggested for Mandel)

47” smart TV with sound, city club laptop $225 (Pogue & Library)

47” smart TV with sound (client supplies own laptop) $150 (Pogue & Library)

To use smart TVs, client must have laptop with hdmi / VGA output or flash drive with PowerPoint pre-loaded (slideshow should have 16:9 dimensions to fill whole screen; PowerPoint menu → design → page set-up → slides sized for 16:9)

**Recording Services**

audio (includes 1 cd / digital drop box) $125

camera - single shoot - no editing (robotic) $350-$500

camera – multi shoot (camera operator, director & editing) $500-$2,000

live feed to host site $150

techn support $50 per hour

**Meeting Accessories**

easel $5

flipchart easel with 1 post-it pad & markers $30

flipchart pad $15 each

power strip $15 each

extension cord $10 each

additional registration or display table $25 each

conference phone $50

**Office Services**

photocopies, one-sided, black & white $0.15 each

photocopies, one-sided, full color $0.20 each

clerical time $25 per hour

Pricing includes set up of City Club equipment in a manner calculated to provide best audio/visual service for the size of audience and the size and configuration of the room. Any on-site technical time in addition to the set up noted above will be billed at a rate of $50/hr. The City Club assumes no responsibility for the functionality or compatibility with City Club equipment of any outside equipment brought in through a private client.
Additional Information

Parking
Parking is easily accessible for your guests in the Euclid Prospect Gateway Garage. While efforts will be made to ensure spots are reserved for City Club guests in the Euclid Prospect Garage, we cannot guarantee availability unless private valet services are hired through City Club. Guests are welcome to utilize the valet parking service at the nearby Metropolitan at 9 if they so choose.

Guests parking at the Metropolitan at 9 valet should bring their parking ticket and a discount voucher will be provided to each guest upon presentation of their parking ticket making their parking with Metropolitan at 9 valet $10.

Guests parking at the Euclid Prospect Gateway Garage during the hours of 11am – 2:30pm will receive a discount parking ticket, making their parking $3. Cars must depart by 2:30pm.

Guests parking at the Euclid Prospect Gateway Garage after 4pm will be charged $6 by the garage.

Clients are able to purchase full validation for their guest’s parking at either $10/car (9am-4pm) or $6/car (after 4pm). Arrangements must be made in advance.

Clients are able to arrange private valet through the City Club for any private event. Arrangements must be made in advance; prices vary based on guest count and date.

Downtown events such as a Cleveland Indians game may affect the above mentioned rates.

Site Visits
Any visits to the City Club for planning purposes by the Client, the Client’s vendors, planners, or family members, MUST be scheduled at least 24 hours in advance. To schedule, please contact the City Club at (216) 350-5579 or myoungston@cityclub.org. Availability varies.

Holding A Date
If you are interested in requesting a soft hold on a date, please notify the Event Sales and Planning Manager preferably by email. Your hold will be in effect for 45 days requiring a signed contract and deposit to secure the date. Failure to submit a signed contract and deposit within the holding period will result in the hold being lifted. Should another client wish to book a date which is on active soft hold, you will be notified and provided 24 hours to submit a deposit and provide a signed contract. It is not the responsibility of the City Club to remind you your soft hold date is approaching expiration.

Booking A Date
To book a date, please contact the Event Sales & Planning Manager, Mercedes Youngston at myoungston@cityclub.org or call 216.350.5579. We look forward to hosting your event!