PRIVATE 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>
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<td>$350</td>
<td>1,131</td>
<td>29’x39’</td>
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<td>80</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>20</td>
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<tr>
<td>Pogue</td>
<td>$200</td>
<td>$300</td>
<td>630</td>
<td>30’x21’</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>20</td>
<td></td>
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<tr>
<td>Gallery</td>
<td></td>
<td></td>
<td>1,232</td>
<td>44’x28’</td>
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<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 Banquet Manager for details.

An 8% Cuyahoga County sales tax and a 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

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, Blossom Cleveland, Rust Belt Riders, Great Lakes Brewing, Saucy Brew Works, and more!
Breakfast

Hot Breakfast
Plated & 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

**Meats**
- Pork or Turkey Bacon
- Pork or Turkey Sausage
- Sausage Egg & Cheese Sandwich

**Sweets**
- French Toast with Fresh Berry Compote with Warm Maple Syrup
- Buttermilk Pancakes with Warm Maple Syrup
- Oatmeal With Sauteed Apples & Walnuts
- Fresh Fruit Salad
- Fruit & Granola Parfait

**Buffet** | $22
---
One Meat, Two Sweets, and One Egg & Potato
*minimum 25 guests, additional options* | $3

**Eggs & Potatoes**
- Scrambled Eggs
- Sausage or Cheese Egg Frittata
- Quiche of The Day
- Southern Style Home Fries

**Omelette Station**
*add an omelette station* | $8
*minimum 25 guests*

- Eggs & Egg Whites, Tomatoes, Mushrooms, Ham, Bacon, Green Pepper, Spinach, Scallions, Shredded Cheese

Continentials

**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 per person

**Gourmet Coffee Bar With Flavored Syrups And Dairy, Almond, And Soy Milk** | $5 per person

- Mimosa Bar With Sparkling Wine, Assorted Juices, And Berries | $6 per person

- Yogurt Parfait Bar | $4 per person
- Sliced Fresh Fruit | $4 per person

- Bagels With Cream Cheese And Jam | $36 per dozen

- Pastries & Muffins (Including Danish, Bear Claws, And Strudel) | $36 per dozen

- Cinnamon Rolls | $36 per 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

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, with 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

Executive Deli Buffet | $18
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

Chef Inspired Sandwich or Wrap | $15
Seasonal Ingredients and Artisanal Side
**Entrees**

- Chicken Marsala
- Caprese Chicken
- Balsamic Chicken
- Roasted Top Round
- Spinach & Shallot Stuffed Pork Loin
- Traditional Lasagna
- Veggie Lasagna
- Portabella Ravioli with Pumpkin Sage Alfredo
- Salmon Florentine
- Caprese Salmon

**Sides**

- Garlic Mashed Potatoes
- Roasted Potatoes
- Wild Rice
- Traditional Rice Pilaf
- Broccoli Florets
- Sauteed Green Beans
- Sauteed Zucchini & Squash
- Oven Roasted Vegetables
- Green Bean Ratatouille
- Pasta Marinara or Pasta Alfredo

### Plated Lunch

Chef Inspired Seasonal Salad, One Entree, Two Sides | **$23**

### Buffet

Chef Inspired Seasonal Salad, Two Entrees, Two Sides | **$25**

### Chef’s Choice Buffet

Two Entrees, Two Sides and Chef Inspired Seasonal Salad | **$24**

### 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**

Creme Brulee, Raspberry Swirl, Pumpkin Maple (Seasonal) or Peppermint Swirl (Seasonal) Cheesecake, Lemon Berry Cream Cake, Tuxedo Truffle Mousse Cake
Afternoon Break

Priced per person

Packages

**Health Smart** | $13
- Fresh Sliced Fruit
- Yogurt
- Granola Bars
- Mixed Nuts
- Sparkling H2O & Juices

**Sweet Tooth** | $12
- Fresh Baked Cookies
- Gourmet Brownies & Blondies
- Chocolate Covered Pretzels
- Peanuts & Raisins
- Cold Brew

**Second Wind** | $17
- Vegetables Erudite
- Cheese & Crackers
- Hummus & Pita
- Pico De Gallo
- Queso
- Guacamole
- Tortilla Chips
- Assorted Sodas

**Recharge** | $15
- Energy & Sports Drinks
- Trail Mix
- Chips
- Pretzels
- Cookies

A La Carte

Fresh Brewed Regular & Decaffeinated Coffee, Herbal Teas | $25/gallon or $4 per person
Gourmet Coffee Bar with Flavored Syrups and Dairy, Almond, and Soy Milk | $5 per person

- Iced Tea and Lemonade | $3 per person
- Bottled Water, Canned Soda | $2 per person
- Sports Drinks | $3 per person
- Yogurt Parfaits | $4 per person
- Sliced Fresh Fruit | $4 per person

Individual Bags of Chips, Pretzels, Mixed Nuts, or Cheddar Popcorn | $3 per person
Granola Bars or Trail Mix | $3 per person
Fresh Bagels | $36 per dozen
Pastries & Muffins | $36 per dozen
Fresh Baked Cookies, Brownies and Blondies | $36 per dozen
Gourmet Grazing Station
Two Hour Displayed Station  |  $18
Display Features Artisan Cheese Board, Fresh Vegetable Crudites & Dip, Sliced Fresh Fruit, Balsamic Marinated Button Mushrooms, Blistered Tomato Basil Couscous Salad, Grilled Vegetables & Artichoke Hearts, Olive Salad Trio, Crackers, Fresh Breads, & Choice of Homemade Spinach & Artichoke Dip, Buffalo Chicken Dip or White Bean Hummus

Charcuterie Grazing Station
Two Hour Displayed Station  |  $15
Display Features 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
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  |  $5
Grilled Risotto Cake, Parmesan Tomato Relish  |  $5
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

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 Shitake Jus

Chicken | $35
- Balsamic Chicken
- Caprese Chicken
- Chicken Marsala
- Chicken Parmesan

Vegetarian | $30
- Vegetable Wellington
- Grilled Vegetable Napoleon
- Boca & Quinoa Stuffed Pepper

Seafood | $40
- Parmesan Salmon with Roma Reduction
- Red Snapper with Lemon Chardonnay
- Jumbo Lump Crab Cake with Tropical Fruit Relish

Salad
- House Salad
- Caesar Salad
- Chef Inspired Seasonal Salad

Sides
- Fresh Herb Roasted Potatoes
- Garlic Whipped Potatoes
- Tomato & Mushroom Risotto
- Shallot Butter Broccolini
- Sauteed Green Beans
- Shallot & Tomato Broccoli Rabe
- Chef Selected Seasonal Sides

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

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
- Creme Brulee, Raspberry Swirl, Pumpkin Maple (Seasonal) or Peppermint Swirl (Seasonal)
- Cheesecake, Lemon Berry Cream Cake, Tuxedo Truffle Mousse Cake
## Bar Service

### Full Open Bar
$16/person/hour
Liquor, Four Wines, Two Beers, Sodas, Mixers/Garnishes

### Soft Open Bar
$13/person/hour
Two Wines, Two 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

### Wine
- Cabernet
- Chardonnay
- Merlot
- Pinot Grigio
- Riesling
- Sauvignon Blanc

### 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)*
- Bud Light
- Budweiser
- Coors
- Coors Light
- Miller Light

### Cash Bar
$75 fee per bartender/per hour

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cocktail on Rocks</td>
<td>$8</td>
</tr>
<tr>
<td>Beer or Wine</td>
<td>$6</td>
</tr>
<tr>
<td>Soda/Juice</td>
<td>$2</td>
</tr>
</tbody>
</table>

Don’t See Your Favorite Drink?  
Special Request Spirits, Wine or Beer Can Be Added To Any Package, Prices Vary.

According to Ohio State law, all alcoholic beverages consumed on property must be purchased through the City Club and served by the City Club. The City Club has alcohol awareness certification that requires checking age identification and practices responsible alcohol service with a ‘no shots’ policy.
# Virtual Workshops and Learning Sessions

## Zoom/StreamYard Basic Meeting

<table>
<thead>
<tr>
<th>$2,000</th>
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<tbody>
<tr>
<td>Choice of Platform-Zoom or StreamYard</td>
</tr>
<tr>
<td>60 to 90-minute event including up to four featured speakers with a max audience size of 100</td>
</tr>
<tr>
<td>Basic advisory and planning services</td>
</tr>
<tr>
<td>Basic PowerPoint slideshow shared with audience <em>(up to five slides)</em></td>
</tr>
<tr>
<td>One full tech rehearsal with speakers</td>
</tr>
<tr>
<td>Ability to record meeting and provide organization with the raw file</td>
</tr>
<tr>
<td>Livestreamed to YouTube <em>(private or public link)</em></td>
</tr>
<tr>
<td>Sharing of registration report after meeting <em>(if registration is required)</em></td>
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</table>

## Zoom/StreamYard Advanced Meeting

<table>
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<tr>
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</thead>
<tbody>
<tr>
<td>Choice of Platform-Zoom or StreamYard</td>
</tr>
<tr>
<td>60 to 90-minute event including up to six featured speakers with a max audience size of 300</td>
</tr>
<tr>
<td>Advanced advisory and planning services including custom registration page, customized waiting room page, creation of polls, sending of customized chat messages, chat monitoring, etc.</td>
</tr>
<tr>
<td>PowerPoint slideshow shared with audience</td>
</tr>
<tr>
<td>One video shared with audience <em>(up to five minutes)</em></td>
</tr>
<tr>
<td>One full tech rehearsal with speakers</td>
</tr>
<tr>
<td>Ability to record meeting and provide organization with the raw file</td>
</tr>
<tr>
<td>Livestreamed to YouTube <em>(private or public link)</em></td>
</tr>
<tr>
<td>Sharing of registration report after meeting <em>(if registration is required)</em></td>
</tr>
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</table>

## Zoom Webinar

<table>
<thead>
<tr>
<th>$2,500-$5,000</th>
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<tbody>
<tr>
<td>60 to 90-minute event including up to six featured speakers with a max audience size of 300</td>
</tr>
<tr>
<td>Advanced advisory and planning services including branding, registration, polls, question &amp; answer period, raise hand feature, chat, recording, and reporting</td>
</tr>
<tr>
<td>PowerPoint slideshow shared with audience</td>
</tr>
<tr>
<td>One video shared with audience</td>
</tr>
<tr>
<td>One full tech rehearsal with speakers</td>
</tr>
<tr>
<td>Ability to record meeting and provide organization with the raw file</td>
</tr>
<tr>
<td>Livestreamed to YouTube <em>(private or public link)</em></td>
</tr>
<tr>
<td>Sharing of registration report after meeting <em>(if registration is required)</em></td>
</tr>
</tbody>
</table>

## Other services available *(pricing to be determined)*

- Longer events *(two-hour; four-hour, and full day)*
- Additional producer(s)
- Sharing of additional videos or other pre-recorded content
- Breakout rooms
- Edited and produced final video product
The City Club of Cleveland has an in-house professional audio/visual team that can assist with everything from PowerPoint and video screenings to live streaming.

**Equipment**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Lectern</td>
<td>$55</td>
</tr>
<tr>
<td>Lectern with microphone</td>
<td>$125</td>
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<tr>
<td>Wired handheld or lavaliere microphone</td>
<td>$60</td>
</tr>
<tr>
<td>Wireless handheld or lavaliere microphone</td>
<td>$90</td>
</tr>
<tr>
<td>Remote clicker</td>
<td>$55</td>
</tr>
<tr>
<td>City Club 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>
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</table>

**Smart TVs**

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Two 90” Smart TVs with sound, City Club laptop</td>
<td>$575 (auditorium only)</td>
</tr>
<tr>
<td>Two 90” Smart TVs with sound (client supplies own laptop)</td>
<td>$500 (auditorium only)</td>
</tr>
<tr>
<td>60” Smart TV with sound, City Club laptop</td>
<td>$275 (suggested for Mandel)</td>
</tr>
<tr>
<td>60” Smart TV with sound (client supplies own laptop)</td>
<td>$200 (suggested for Mandel)</td>
</tr>
<tr>
<td>47” Smart TV with sound, City Club laptop</td>
<td>$225 (Pogue &amp; library)</td>
</tr>
<tr>
<td>47” Smart TV with sound (client supplies own laptop)</td>
<td>$150 (Pogue &amp; library)</td>
</tr>
</tbody>
</table>

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 screen; PowerPoint menu ▶️ design ▶️ page set-up ▶️ slides sized for 16:9)

**Recording Services**

<table>
<thead>
<tr>
<th>Service</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Audio (includes 1 cd / digital drop box)</td>
<td>$125</td>
</tr>
<tr>
<td>Camera - single shoot - no editing (robotic)</td>
<td>$350 - $500</td>
</tr>
<tr>
<td>Camera - multi shoot (camera operator, director &amp; editing)</td>
<td>$500 - $2,000</td>
</tr>
<tr>
<td>Live feed to host site</td>
<td>$150</td>
</tr>
<tr>
<td>Tech support</td>
<td>$50 per hour</td>
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**Meeting Accessories**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Easel</td>
<td>$5</td>
</tr>
<tr>
<td>Flipchart easel with 1 post-it pad &amp; markers</td>
<td>$30</td>
</tr>
<tr>
<td>Flipchart pad</td>
<td>$15/each</td>
</tr>
<tr>
<td>Power strip</td>
<td>$15/each</td>
</tr>
<tr>
<td>Extension cord</td>
<td>$10/each</td>
</tr>
<tr>
<td>Additional registration or display table</td>
<td>$25/each</td>
</tr>
<tr>
<td>Conference phone</td>
<td>$50</td>
</tr>
</tbody>
</table>

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 per hour. The City Club assumes no responsibility for the functionality of 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 the 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 scheduled for baseball, basketball, concerts, and other gatherings 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) 350-5583 or lcrenshaw@cityclub.org.

Holding a Date

If you are interested in requesting a soft hold on a date, please notify the Event Sales and Banquet 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.

As the City Club, our forums and programs have first priority. While the City Club will make every effort to accommodate your event as outlined in this policy, City Club forums take precedence.

Booking A Date

To book a date, please contact Catering Sales and Banquet Manager, LaTasha Crenshaw at lcrenshaw@cityclub.org or call 216.350.5583. We look forward to hosting your event!