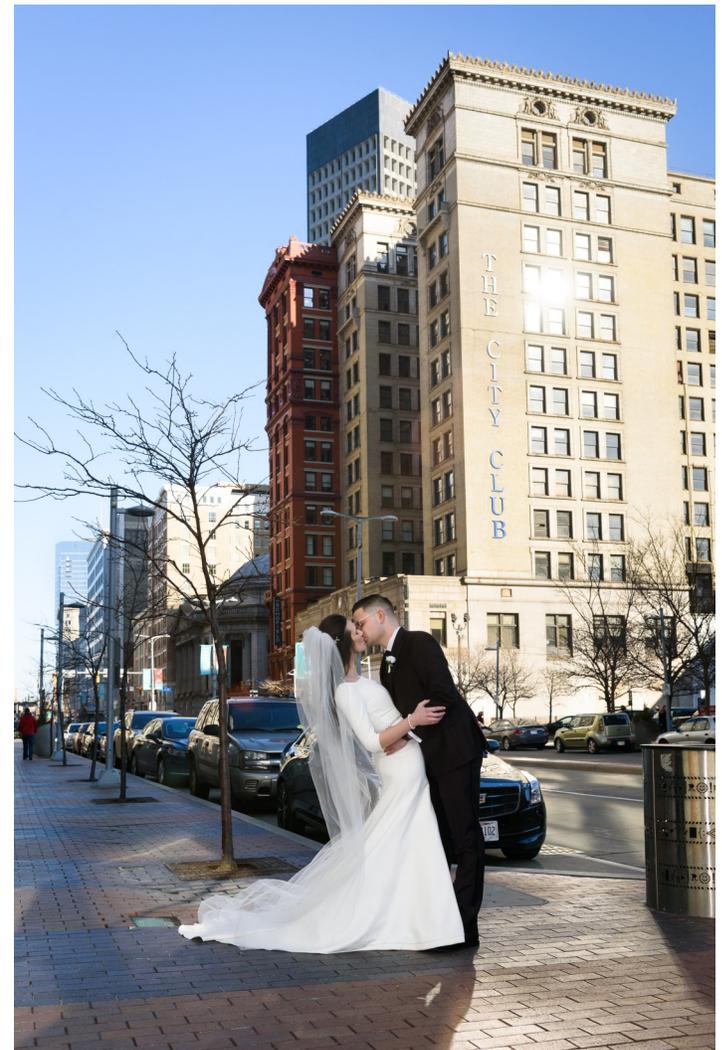




THE CITY CLUB OF CLEVELAND

# Weddings

Weddings at The City Club of Cleveland provide the perfect combination of downtown Cleveland elegance and an all-inclusive experience that will impress you and your guests alike. With a reputation of stellar service, we are passionate about making your big day exactly like you've dreamed.



# About Weddings at the City Club

Our **inclusive** wedding packages are designed to make your wedding planning experience stress free. We handle all the details from valet parking to a newlywed hotel suite for the evening. Let our professional staff take care of you and your guests! We promise a memorable and seamless celebration.

## The below amenities are included in each of our packages:

- \* Access to full venue during event with capacity of 200 guests
- \* Professional wait staff and an onsite event manager
- \* Custom venue diagram
- \* Tables, chairs, flatware, china, and glassware
- \* Floor length table linens for head table and mid length table linens for all guest tables in black, white or ivory plus napkins in your choice of black, grey, blue, or white
- \* Wedding party room with appetizers and beverages two hours prior
- \* Premium bar service and professional bartender
- \* Sparkling toast for wedding party
- \* Fresh floral and candle centerpieces
- \* Cutting, serving, and boxing of wedding cake
- \* Valet parking for your guests
- \* Dance floor (optional)
- \* Fresh brewed coffee & hot tea
- \* Overnight accommodations for the couple at Metropolitan at The 9 or Kimpton Schofield
- \* Building security
- \* Menu tasting for up to 6 people

*A 22% service charge and 8% tax are applied to all packages.*

# Wedding Packages

## Gateway

\$95 per guest

Four hour event

3 1/2 hour open bar featuring beer and wine

Cocktail style tables with partial seating

One passed appetizer

Cocktail hour hors d'oeuvres display with domestic cheese, fresh fruit and crackers

## Euclid Ave

\$115 per guest

5 hour event

4 hour open bar featuring liquor, beer, and wine

One passed appetizer

Cocktail hour hors d'oeuvres display with domestic cheese, fresh fruit, and crackers

## City Club Signature

\$135 per guest

5 hour event

4 1/2 hour open bar featuring liquor, wine, beer, and one signature cocktail

Upgraded cocktail hour hors d'oeuvres display

One passed appetizer

Sparkling toast for each guest

## Downtown Cle

\$155 per guest

5 1/2 hour event

5 hour open bar featuring liquor, wine, beer, and two signature cocktails

Gourmet cocktail hour grazing station

Two passed appetizers

Sparkling toast for each guest

# GATEWAY

\$95 per guest

Four hour event, 3 1/2 hour open bar featuring beer and wine

Cocktail style tables with partial seating

One passed appetizers (client's choice)

Cocktail hour hors d'oeuvres display with domestic cheese, fresh fruit, and crackers

## menu

One carving station and one action station (client's choice)

### CARVING:

roasted turkey breast

parmesan & pepper crusted pork loin

roasted top round

### ACTION:

*pasta: served to order with choices of*

marinara, alfredo, pesto, shrimp, sausage, and vegetables

*pierogi: potato and potato and cheese pierogi served with caramelized onions and sour cream*

### DESSERT

Chef's choice desserts served at coffee station

# EUCLID AVE

\$115 per guest

5 hour event, 4 hour open bar featuring liquor, beer, and wine

One passed appetizer (client's choice)

Cocktail hour hors d'oeuvres display with domestic cheese, fresh fruit, and crackers

## menu

*Upgrade to buffet dinner with two entrees, two sides, and preset or buffet salad \$6/person*

*Upgrade to two plated entree choices \$5/person*

### PRESET SALAD (choice of one)

classic caesar

city club house with parmesan crisps

### PLATED ENTRÉE (choice of one + vegetarian)

chicken marsala

chicken piccata

herb-crusted top round

chicken parmesan

salmon Florentine

seared pork loin with orange chutney

Vegetarian Options: grilled vegetable wellington or napoleon

### PLATED SIDES (choice of two)

broccoli florets with onion straws

sautéed green beans

roasted zucchini & squash with

cauliflower & mushrooms

shallot roasted potatoes

boursin whipped potatoes

wild rice pilaf

champagne rice

### DESSERT

Cake service with fresh brewed coffee

### ADDITIONAL

Fresh baked breads & butter

iced water with lemon

# CITY CLUB SIGNATURE

\$135 per guest

5 hour event, 4 1/2 hour open bar featuring liquor, wine, beer,  
and one signature cocktail

Cocktail hour hors d'oeuvres display

One passed appetizer (client's choice)

Sparkling toast for each guest

## menu

*(Upgrade to 3 entrees for \$10/person)*

### COCKTAIL HOUR DISPLAY

domestic cheeses, crackers, and fresh fruit plus one dip  
(buffalo chicken, spinach artichoke, or white bean hummus)

### PRESET SALAD (choice of one)

classic caesar  
city club house with parmesan crisps  
caprese

apple pancetta goat cheese  
with white grape vinaigrette

### PLATED ENTRÉE (choice of two + vegetarian)

chicken francaise  
chicken parmesan  
boursin stuffed chicken marsala  
chicken piccata  
bone-in pork chop with  
bourbon apple cider sauce  
cherry and walnut stuffed pork loin

black bean & corn salmon cake  
parmesan salmon  
dijon crusted salmon with  
tomato fennel reduction  
beef tenderloin with herb or shitake sundried  
tomato demi  
beef wellington with red wine coffee au jus

Vegetarian Options: grilled vegetable wellington or napoleon,  
BOCA & quinoa stuffed pepper

### PLATED SIDES (choice of two)

broccoli florets with peppers and onions  
sautéed green beans  
roasted zucchini & squash with  
cauliflower & mushrooms  
sea salt rosemary fingerling potatoes

boursin whipped potatoes  
cous cous pilaf  
champagne rice  
basil mushroom risotto

### DESSERT

Cake service with fresh brewed coffee

### ADDITIONAL

Fresh baked bread & butter, iced water with lemon

# DOWNTOWN CLE

\$155 per guest

5 1/2 hour event, 5 hour open bar featuring liquor, wine, beer,  
and two signature cocktails

Gourmet grazing station during cocktail hour

Two passed appetizer (client's choice)

Sparkling toast for each guest

## menu

*Upgrade to dual plate entrée for \$8.50/person*

### GOURMET GRAZING STATION

Display features artisan cheese board, fresh vegetable crudités & 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

### PRESET SALAD (choice of one)

classic Caesar  
city club house  
with parmesan crisps  
Caprese

apple pancetta goat cheese with white  
grape vinaigrette

shaved radish, pickled onion,  
cucumber, and cherry tomatoes with  
white balsamic champagne over  
watercress and mixed greens

### PLATED ENTRÉE (select 2 + vegetarian)

caprese chicken breast  
with cracked black pepper alfredo  
smoked duck with goat cheese & cherry demi  
bone in pork chop with red wine cider reduction  
rack of lamb with mint garlic gastrique  
crab stuffed filet with bleu cheese remoulade

grilled filet with caramelized onion demi  
NY strip with bleu cheese demi  
grilled tenderloin with chanterelle jus  
halibut with smoked lemon red pepper coulis  
braised fennel and tomato grouper

### Vegetarian options:

grilled vegetable wellington  
curried vegetables & mango over jasmine rice  
BOCA & quinoa stuffed pepper

mozzarella napoleon with tomato gastrique  
saffron pasta with white wine rosemary cream sauce

### PLATED SIDES (choice of two)

broccoli florets with peppers and onions  
sautéed green beans  
roasted zucchini & squash with  
cauliflower & mushrooms  
goat cheese scalloped potatoes  
duchess potatoes

sautéed shallot & cauliflower risotto  
saffron quinoa pilaf  
saffron poached fingerling potatoes  
truffle whipped potatoes  
grilled asparagus  
tri-colored roasted carrots

### ADDITIONAL

Dinner service includes fresh baked bread & butter, iced water with lemon

### DESSERT

Cake service with fresh brewed coffee

# BAR SERVICE

- gateway** Three hour bar featuring beer and wine
- euclid ave** Four hour bar featuring beer, wine, and liquor
- city club signature** Four and a half hour bar featuring, beer, wine and liquor, and one signature cocktail
- downtown CLE** Five hour open bar featuring beer, wine, liquor, and two signature cocktails

*Special request spirits, wine or beer can be added to any package, prices vary.*

## 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, Pinot Noir, Merlot
- Pinot Grigio, Chardonnay, Riesling

## craft beer

*Selection of four, 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

*According to Ohio State 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.*

# ENHANCEMENTS

## passed hors d'oeuvres

*served during cocktail hour, priced per piece*

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 station

*served during cocktail hour, priced per person*

### *carving:*

roasted turkey breast	\$12
parmesan & pepper crusted pork loin	\$12
roasted top round	\$15

*pasta: served to order with*

choices of marinara, alfredo, pesto, shrimp, sausage, and vegetables	\$15
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### *pierogi:*

potato and potato and cheese pierogi served with caramelized onions and sour cream	\$15
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## refreshments

*priced per person*

sparkling toast for each guest	\$3
wine service with dinner, one red & one white	\$5

## ENHANCEMENTS (cont.)

### late night snack

*may be added on for portion of guest count, priced per person*

s'mores bar	\$7
soft pretzels with various dips and spreads	\$6
french fry or onion ring bar with various toppings	\$7
add pulled chicken	\$1
sliders (angus burgers, black bean burgers, or buffalo chicken)	\$7
After dinner assorted gourmet finger pastries display	\$5
After dinner gourmet coffee bar with flavored syrups and dairy, almond, and soy milk	\$5

### kid's meal

*available for guests 12 and under, priced per child*

chicken fingers or grilled cheese with fruit or pasta marinara	\$15
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### vendor meal

chef's choice, priced per person	\$20
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### additional time in getting ready suite

2 hours included	\$125/hour
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### upgrades

upgraded china/flatware/glassware	varies, priced per person
chair cover	\$6.50 per chair
chair sash	\$2.50 per sash

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## WEDDING CEREMONY \$1000

Ceremony packages include the setup of your choice, with theater-style seating, an altar area, wireless lapel mic for your officiant, and additional microphones for any readings or songs. A ceremony add on provides up to one hour of ceremony time along with a one hour rehearsal the day prior.

Couples are often looking for convenience in planning and ease of transportation for their guests. After you exchange your vows, guests will be directed to our cocktail reception room, overlooking Euclid Avenue through several large windows. While your guests enjoy cocktails and hors d'oeuvres, our staff will transform the ceremony room into an elegant dinner and dancing space.

# REHEARSAL DINNER

Looking to keep all the wedding related festivities downtown? Host your rehearsal dinner at the City Club! A three hour rehearsal dinner includes cocktail hour with vegetable crudité, artisan cheese board & crackers, salad served with bread and butter, plated entrée with two sides, dessert with coffee service, space rental, and house music, tables, chairs, and house linen.

Validated parking optional at \$10/car.

Prices below per person inclusive of all of the above.

## menu

### ENTRÉE OPTIONS (choose up to three)

<p><i>vegetarian</i>      \$60</p> <p>vegetable wellington pasta primavera with creamy basil pesto Boca &amp; quinoa stuffed pepper</p>	<p><i>chicken</i>      \$65</p> <p>balsamic chicken caprese chicken chicken marsala chicken parmesan</p>	<p><i>pork</i>      \$65</p> <p>pork chop with stone fruit chutney pork medallion with apple brandy reduction</p>
<p><i>seafood</i>      \$70</p> <p>potato crusted cod with mustard ale cream parmesan salmon with roma reduction lump crab cake with tropical fruit relish</p>	<p><i>beef</i>      \$75</p> <p>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</p>	

### SALAD OPTIONS (choose one)

house	caesar	greek	caprese	chef inspired seasonal
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### SIDES (choose two)

<p>fresh herb roasted potatoes garlic whipped potatoes traditional rice pilaf wild rice</p>	<p>tomato &amp; mushroom risotto shallot butter broccolini seasoned broccoli florets sautéed green beans</p>	<p>roasted squash with zucchini &amp; mushrooms shallot &amp; tomato broccoli rabe seasonal vegetables</p>
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### DESSERT (choose two)

cheesecake: raspberry swirl, crème brulee, pumpkin maple (seasonal), or peppermint swirl (seasonal)	lemon berry cream cake tuxedo truffle mousse cake normandy apple tart luscious lemon square	NY cheesecake carrot cake red velvet cake strawberry shortcake	traditional tiramisu key lime pie banana pudding pie
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### BAR OPTIONS

full open bar ( <i>liquor, six wines, four beers, sodas, mixers/garnishes</i> )	\$12/person/hour
soft open bar ( <i>four wines, three beers, sodas</i> )	\$10/person/hour
cash bar ( <i>cocktail or rocks \$6   beer or wine \$5   soda/juice \$1</i> )	\$75 fee per bartender/per hour

# SAMPLE PLANNING TIMELINE

## **4 to 12 months out**

- \* Provide any confirmed vendor information to the City Club.
- \* Schedule tasting.
- \* Confirm floor plan requests; we are happy to create a custom preliminary plan for you!

## **3 months out**

- \* Come in for your food tasting! At your tasting we will confirm linen colors, napkin fold, any special rentals, enhancements, and timeline details.
- \* Continue tweaking your floor plan as needed.
- \* Schedule rehearsal time if applicable.

## **30 days out**

- \* Send City Club all vendors including but not limited to photographer, baker, entertainment, décor.

## **14 days out**

- \* Finalize floor plan and timeline.
- \* Send City Club final guest, child, and vendor count along with any special dietary requests.
- \* Specify any items which will be dropped off in advance.

## **7 days out**

- \* All payments must be received

## **Week of**

- \* Relax and enjoy, it's all about you!

# ADDITIONAL INFORMATION

## **site visits**

To schedule, please contact the Banquet Manager, LaTasha Crenshaw, at (216) 350-5583 or [lcrenshaw@cityclub.org](mailto:lcrenshaw@cityclub.org). Availability varies. 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.

## **holding a date**

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

## **food and beverage minimum**

Friday & Sunday \$7,500; Saturday \$9,500. An 8% Cuyahoga County sales tax & 22% service charge will be added to your final invoice. Food and beverage minimums applicable to total before tax and service charge.

Sunday celebrations are \$5 less per adult for each package. Celebrations taking place on major holiday weekends (New Years Eve, Christmas, Thanksgiving, Labor Day, Memorial Day, 4th of July) will incur a \$5/person pricing increase.

## **booking a date and deposit**

To book a date, please contact the Banquet Manager LaTasha Crenshaw at (216) 350-5583 or [lcrenshaw@cityclub.org](mailto:lcrenshaw@cityclub.org). A signed agreement and \$2,500 deposit are required for all weddings.

**We look forward to hosting your celebration!**