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.
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
- 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% Cuyahoga County sales tax are applied to all packages.
EUCLID AVENUE

$115 per guest

Five-Hour Event
Four-Hour Open Bar Featuring Beer, Wine and Liquor
One Passed Appetizer (Client’s Choice)
Gourmet Grazing Station During Cocktail Hour

MENU

Upgrade to Buffet Dinner with Two Entrees, Two Sides, and Preset or Buffet Salad | $6 Per Person
Upgrade to Two Plated Entree Choices | $5 Per Person

Gourmet Grazing Station
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, and Fresh Breads.

Preset Salad
(choice of one)
Classic Caesar
City Club House with Parmesan Crisps
Chef’s Seasonal Selection

Plated Entree
(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
Sauteed Green Beans
Roasted Zucchini & Squash with Cauliflower & Mushrooms
Shallot Roasted Potatoes
Boursin Whipped Potatoes
Wild Rice Pilaf
Champagne Rice

Additional
Dinner Service Includes Fresh Baked Bread & Butter, Iced Water with Lemon

Dessert
Cake Service with Fresh Brewed Coffee
CITY CLUB SIGNATURE

$135 per guest

Five-Hour Event
Four-Hour Open Bar Featuring Beer, Wine and Liquor
One Passed Appetizer (Client’s Choice)
Gourmet Grazing Station During Cocktail Hour
Wine Service for Wedding Party

MENU

Upgrade to 3 entrees | $10 per person

Gourmet Grazing Station
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, and Fresh Breads.

Preset Salad
(choice of one)
Classic Caesar
City Club House with Parmesan Crisps
Apple Pancetta Goat Cheese with White Grape Vinaigrette
Chef’s Seasonal Selection

Plated Entree
(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
Parsesan 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
Sauteed Green Beans
Roasted Zucchini & Squash with Cauliflower & Mushrooms
Sea Salt Rosemary Fingerling Potatoes
Boursin Whipped Potatoes
Cous Cous Pilaf
Champagne Rice
Basil Mushroom Risotto

Additional
Dinner Service Includes Fresh Baked Bread & Butter, Iced Water with Lemon

Dessert
Cake Service with Fresh Brewed Coffee
DOWNTOWN CLE

$155 per guest

**Five-Hour Event**
Four and a Half-Hour Open Bar Featuring Beer, Wine and Liquor
Two Passed Appetizers *(Client’s Choice)*
Gourmet Grazing Station with Signature Dip During Cocktail Hour
Sparkling Toast for Each Guest

**MENU**

*Upgrade to dual plate entree | $9 per person*

**Gourmet Grazing Station**
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.

**Preset Salad**
*(choice of one)*
- Classic Caesar
- City Club House with Parmesan Crisps Caprese
- Apple, Pancetta, Goat Cheese with White Grape Vinaigrette Chef’s Seasonal Selection
- Shaved Radish, Pickled Onion, Cucumber, and Cherry Tomatoes with White Balsamic Champagne Over Watercress and Mixed Greens

**Plated Entree**
*(choice of two + 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

**Plated Sides**
*(choice of two)*
- Broccoli Florets with Peppers and Onions
- Sauteed Green Beans
- Roasted Zucchini & Squash with Cauliflower & Mushrooms
- Goat Cheese Scalloped Potatoes Duchess Potatoes
- Sauteed 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

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
*Selection of two included*
Cabernet
Chardonnay
Merlot
Pinot Grigio
Sauvignon Blanc

BEER
*Selection of two included*
Bud Light
Budweiser
Coors
Coors Light
Miller Light
Great Lakes Dortmunder
Great Lakes IPA
Great Lakes Turntable Pils
Great Lakes Holy Moses *(seasonal)*
Great Lakes Oktoberfest *(seasonal)*
Saucy Brew Works Habituale
Saucy Brew Works B.F. Hefe *(seasonal)*

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.
Passed Hors D’oeuvres
Served During Cocktail Hour

Price Per 50 Pieces
- Lemon Feta Salad In A Cucumber Cup | $100
- Smoked Pork With Whiskey Orange Marmalade And Quinoa Brittle | $100
- Butterflied Crispy Shrimp With Honey Sriracha | $200
- Crab Stuffed Mushroom | $200
- Jalapeno Bacon Wrapped Chicken Skewer | $200
- Salmon Cake With Cherry Arugula Pesto And Marinated Micro Greens | $200
- Smoked Pork Tenderloin, Fried Plantain Chip, Pomegranate Avocado Relish | $250
- Grilled Risotto Cake, Parmesan Tomato Relish | $250
- Braised Short Rib & Boursin In Phyllo Cup | $300

Action Station
Served During Cocktail Hour

Price 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

- Pierogi:
  Potato and Potato and Cheese Pierogi Served with Caramelized Onions and Sour Cream | $15

Refreshments
Price Per Person
- Sparkling Toast for Each Guest | $3
- Wine Service with Dinner, One Red & One White | $5

Bar Extension
Price Per Person
- Time Extension Per Half Hour | $6
Late Night Snack
*may be added on for a portion of guest count*

**Price Per 50 Pieces**
- S’mores Bar | $7
- Soft Pretzels with Various Dips and Spreads | $6
- Nacho Bar with All The Toppings | $7
- Sliders (Angus Burgers, Black Bean Burgers, or Buffalo Chicken) | $7
- Gourmet Grilled Cheese with Tomato Bisque Shooters | $7
- After Dinner Assorted Gourmet Finger Pastries Display | $5

Kid’s Meal
*Available for guests 12 and under*

**Price Per Child**
- Chicken Fingers or Grilled Cheese With Fruit or Pasta Marinara | $15

Additional Time in Getting Ready Suite
2 hours included | $125/hour

Upgrades

**Upgraded China/Flatware/Glassware Varies** | Priced Per Person
- Chair Cover | $6.50 per Chair
- Chair Sash | $2.50 per Sash

WEDDING CEREMONY

$1,000

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.
Hoping 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 erudite, artisan cheese board & crackers, palad served with bread and butter, plated entree 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.

## REHEARSAL DINNER

### MENU

#### Entree Options

**Vegetarian | $60**
- Pasta Primavera with Creamy Basil Pesto
- Boca & Quinoa Stuffed Pepper

**Chicken | $65**
- Caprese Chicken
- Chicken Marsala

**Seafood | $70**
- Parmesan Salmon With Roma Reduction
- Lump Crab Cake With Tropical Fruit Relish

**Beef | $75**
- N.Y. Strip with Peppercorn Demi
- Black Pepper Filet with Bleu Cheese Cream

#### Preset Salad

**Classic Caesar**

**City Club House with Parmesan Crisps**

**Chef’s Seasonal Selection**

#### Sides

**fresh herb roasted potatoes**

**garlic whipped potatoes**

**grilled asparagus**

**tomato & mushroom risotto**

**shallot butter broccolini**

**shallot & tomato broccoli rabe**

**Chef inspired seasonal vegetables**

#### Dessert

**Creme Brulee Cheesecake**

**Lemon Berry Cream Cake**

**Tuxedo Truffle Mousse Cake**

**Luscious Lemon Square**

#### Bar Options

- **Full open bar (liquor, four wines, two beers, sodas, mixers/garnishes) | $16/person/hour**
- **Open bar (four wines, two beers, sodas) | $13/person/hour**
- **Cash bar (cocktail or rocks $8 / beer or wine $6 / soda/ juice $2) | $75 fee per bartender/per hour**

* A 22% service charge and 8% Cuyahoga County sales tax are applied to all packages.
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, decor.

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!
Site Visits
To schedule a site visit, please contact Catering Sales and Banquet Manager LaTasha Crenshaw at (216) 350-5583 or lcrenshaw@cityclub.org. All 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 Catering 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.

Food and Beverage Minimum
Friday and Sunday $7,500; Saturday $9,500.
Sunday celebrations are $5 less per adult for each package.
Celebrations taking place on major holiday weekends (New Year’s Eve, Christmas, Thanksgiving, Labor Day, Memorial Day, 4th of July) are subject to a food and beverage minimum of $10,000.
A 22% service charge and 8% Cuyahoga County sales tax are applied to all invoices.

Booking a Date and Deposit
To book a date, please contact the Catering Sales and Banquet Manager LaTasha Crenshaw at (216) 350-5583 or lcrenshaw@cityclub.org. A signed agreement and $2,500 deposit are required for all weddings.

We look forward to hosting your celebration!