



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% 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

Black Bean & Corn Salmon Cake Parmesan Salmon

Boursin Stuffed Chicken Marsala Chicken Piccata

Dijon Crusted Salmon with Tomato Fennel Reduction

Bone-In Pork Chop with Bourbon Apple Cider Sauce

Beef Tenderloin with Herb Or Shitake

Cherry and Walnut Stuffed Pork Loin

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

Sea Salt Rosemary Fingerling Potatoes

Sauteed Green Beans

Boursin Whipped Potatoes

Roasted Zucchini & Squash with

Cous Cous Pilaf

Cauliflower & Mushrooms

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
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



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 Habitale
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.



ENHANCEMENTS



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**



ENHANCEMENTS



continued

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.

REHEARSAL DINNER

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 crudite, artisan cheese board & crackers, salad 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.

MENU

Entree Options

(choice up to three)

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

(choice of one)

Classic Caesar
City Club House with Parmesan Crisps
Chef's Seasonal Selection

Sides

(choice of two)

fresh herb roasted potatoes
garlic whipped potatoes
grilled asparagus

tomato & mushroom risotto
shallot butter broccolini
shallot & tomato broccoli rabe
Chef inspired seasonal vegetables

Dessert

(choice of one)

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**
Soft 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.



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, 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!

ADDITIONAL INFORMATION



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!