

St. Clair Ballroom

UNPARALLELED ELEGANCE

One of the most elegant venues in Cleveland, St. Clair Ballroom is an unforgettable location for your wedding day.

Located in the heart of downtown Cleveland, St. Clair Ballroom is a private banquet space for up to 300 guests with sweeping views of the Cleveland cityscape and Lake Erie.

SOPHISTICATED LOUNGING

Set the scene for a sophisticated yet festive event by starting with a cocktail hour in our stylish bar, then move into our banquet room for fine dining overlooking Cleveland's skyline.

EXPERT ASSISTANCE

At St. Clair Ballroom we pride ourselves on making the planning of your wedding as streamlined and stress free as possible. Our professional event planners will provide you with information and help in making your wedding day perfect in every way.

Our venue includes all your necessities: tables, chairs, basic linens, china, silverware, glassware, wait staff, cake cutting service, and on-site event manager. Additionally, St. Clair Ballroom offers an impressive array of wines and craft cocktails selected by our in-house sommelier.

EXCEPTIONAL CUISINE

Allow our executive chef to provide the perfect culinary experience, with menus ranging from handmade Pasta Bolognese to Split Lobster Tail with Citrus Beurre Blanc to Smoked BBQ Brisket.

THE PERFECT EVENT

We offer a wide array of hors d'oeuvres such as Oyster Shooters with Honey Dijon Lime Aioli, Roquefort Crostini with Candied Black Walnuts and Sour Cherry Jam, and Wagyu Beef Satay with Chimichurri sauce. Conclude the perfect meal with stunning pastries made by our executive pastry chef.

We look forward to helping you plan the perfect event for your big day.

Menu is subject to availability of ingredients. Please inform your sales manager of any allergies or dietary restrictions. Consuming raw or undercooked meats, poultry, seafood, shellfish and eggs may increase risk of foodborne illness.

St. Clair Ballroom | Events@StClairballroom.com | Main: 216.241.4300 | www.StClairBallroom.com
100 St. Clair East | Key Tower | Cleveland, OH 44114

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WEDDING PACKAGE

\$145 Inclusive of Service Charge and Tax

COMPLIMENTARY INCLUSIONS

Elegantly Appointed Ballroom for 5 Hours
Expert Event Coordinator
Linen & Lighting Consultation
Food Tasting (for up to four guests)
Set Up and Break Down of Event Space
Set Up Access at Least One Hour Prior to Event
Standard Banquet Chairs and 72" Round Tables
Ivory, White or Black Floor Length Linen
Ivory, White or Black Napkins
Mirror with Crystal Centerpiece and Flameless Candle
St. Clair Ballroom China, Flatware and Glassware
Lobby, Library and Bar Pre-Function Area to Host Your Cocktail Reception
Your Wedding Cake Cut and Served for Dessert with Select Enhancement
Dance Floor
Staging for Bridal Party
Skirted Cake Table, Gift Table and Place Card Table
Coat Check
Sparkling Toast
Stationed LaColombe Coffee, Decaffeinated Coffee and Harney & Sons Hot Tea
Room Rental

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FIVE HOUR OPEN BAR

Smirnoff Vodka
Tanqueray Gin
Bacardi Silver Rum
Jose Cuervo Gold Tequila
Jim Beam Bourbon or Jack Daniels Sour Mash
Dewar's Scotch or Johnny Walker Red Scotch
Seagram's V.O. Whiskey or Canadian Club

Imported and Domestic Beer
Red & White House Wine
Soft Drinks and Water

*Package bar pricing is based on continuous service and excludes martinis, shots and cordial service.
One bartender per 60 guests will be provided complimentary. Each additional bartender is \$150.*

PASSED HORS D'OEUVRES

Select Three

Berry & Brie Profiterole
Fresh Raspberry | Melted Brie

Chicken Satay
Peanut Sauce

Artichoke Fritters
Citrus Aioli

Loaded Redskin Potato
Scallion | Sour Cream | Cheddar

Vegetable Samosa
Red Bell Pepper Puree

Mini Chicken Empanada
Pulled Chicken | Tomatillo

Roquefort Crostini
Candied Black Walnuts

Deviled Egg
White Truffle Oil | Paprika

Crab Rangoon
Sweet Thai Chili

Prosciutto Wrapped Melon
Mint | White Balsamic

Egg Roll
Cabbage | Carrots | Thai Chili

Spanikopita
Greek Spinach Pie

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THREE COURSE PLATED DINNER

Choice of Soup or Salad, Entrée and Wedding Cake Enhancement

SPARKLING TOAST

SOUP OR SALAD

Select One

Freshly Baked Bread and House Made Butter Rosettes

ENTRÉES

Select One

Chicken Breast Roulade

Apricot Glaze | Fontina | Almonds | Barley Pilaf | Baby Kale | Fine Herbs

Pan Seared Faroe Island Salmon

White Farro | Grilled Asparagus | Lemon Caper Butter

Braised Short Ribs

Parsnip Puree | Brussel Sprouts

Roasted Vegetable Lasagna

Quattro Formaggi | Pesto

WEDDING CAKE ENHANCEMENT

Select One

Vanilla, Strawberry or Chocolate Gelato

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OPTIONAL ENHANCEMENTS

*Additional items not included in the package pricing are subject to a 25% Service Fee and Applicable Sales Tax.
Pricing is in addition to the St. Clair Wedding Package Price.*

PREMIUM BRAND LIQUOR 5 HOUR BAR PACKAGE \$10

Grey Goose Vodka or Tito's Vodka
Bombay Sapphire Gin
Captain Morgan Rum
Cuervo Platino Tequila
Maker's Mark Bourbon
Johnny Walker Black Label Scotch
Crown Royal Whiskey

CORDIALS, PORTS & COGNACS, SPECIALTY DRINKS

Priced Per Drink

STEWARD WINE SERVICE \$5

Wine Priced Per Selection
(Marble Room and Il Venetian Wine List Selections)

CHOICE ENTRÉE SELECTIONS \$10

CUSTOM ENTRÉES

Priced Per Selection

8 oz Filet Mignon \$15 | 10 oz Filet Mignon \$25
Roasted Potatoes | Seasonal Vegetables | Mustard Demi-Glace

DUET ENTRÉES

Surf & Turf \$40

5.5 oz Lobster Tail – Citrus Beurre Blanc
6 oz Grilled Beef Tenderloin – Demi-Glace
Risotto | Asparagus

6 oz Filet Mignon & Chicken \$25

Garlic Mashed Potatoes | Haricot Vert | Wild Mushroom Sauce

6 oz Herb Crusted Filet Mignon & Almond Crusted Swordfish \$30
Wild Rice Pilaf | Grilled Asparagus | Béarnaise

6 oz Grilled Sirloin & Pan Seared Chicken Breast \$20

Roasted Potatoes | Seasonal Vegetables | Mustard Shallot Sauce

Chicken & Salmon \$25

Bell and Evans Chicken Breast | Faroe Island Salmon Filet
Grilled Asparagus | White Farro | Citrus Beurre Blanc

Pan Seared Chicken Breast & Braised Short Ribs \$25

Garlic Mashed Potatoes | Haricot Vert

Chicken & Shrimp \$25

Bell and Evans Chicken Breast | Butter Poached Colossal Shrimp
Wild Rice Pilaf | Seasonal Vegetable | Piccata Sauce

6 oz Filet Mignon & Dungeness Crab Cake \$35

Seasonal Vegetables | Polenta | Béarnaise

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ANTIPASTO DISPLAY \$15

Grilled and Roasted Vegetables

Prosciutto | Sopressata | Capicola | Assorted Salami | Mortadella

Assorted Italian Cheeses

Marinated Olives | Basil Plum Tomatoes | Marinated Artichokes | EVOO | Aged Balsamic Vinegar

Crostini | Crackers | Focaccia

BRUSCHETTA DISPLAY \$13

Traditional Garlic Tomato | Three Olive Tapenade | Mushroom Duxelle

Hummus and Feta | Strawberry Mint

MEDITERRANIAN DISPLAY \$15

Chicken Souvlaki | Lemon Orzo

Spanakopita | Stuffed Grape Leaves

Hummus | Baba Ghanoush | Tabbouleh

Feta | Marinated Olives | Grilled Pita Bread

IMPORTED AND DOMESTIC CHEESE DISPLAY \$10

Various Local Cheeses and Imported Cheeses

Crostini | Crackers | Mustards | Assorted Jam | Grapes | Seasonal Berries

VEGETABLE CRUDITE DISPLAY \$10

Raw, Marinated and Grilled Seasonal Vegetables

Caramelized Onion Dip | Hummus | Buttermilk Ranch

FRESH FRUIT DISPLAY \$10

Sliced Melon | Tropical Fruit | Grapes | Seasonal Berries

Whipped Mascarpone

BRIE EN CROUTE \$5

Sweet Seasonal Jam | Slivered Almonds

ASSORTED FLATBREAD PIZZAS \$15

Mushroom | Truffle Oil | Cheese

Prosciutto | Cheese

Asparagus | Balsamic Reduction | Cheese

Spanish Chorizo | Cheese

SLIDER TRIO \$20

Herb Brined Chicken Slider

Lettuce | Tomato | Spicy Aioli

Beef Brisket Slider

Caramelized Onion | Pickles | BBQ

Pulled Pork Slider

Cole Slaw | Bourbon BBQ | Pickles

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MARBLE ROOM SUSHI DISPLAY

Pickled Ginger | Wasabi | Soy Sauce

Small Displays Only – Continuously Replenished for Safety

Crab Avocado Roll \$16
Blue Crab | Cucumber | Avocado | Sesame Seed

Spicy Yellowfin Tuna Roll* \$16
Chef's Spicy Mayo | Cucumber | Sesame Seed

Mango Salmon Roll* \$18
Avocado | Cucumber | Shiso | Yuzu-Miso

Curry Coconut Shrimp Roll \$18
Coconut Curry Sauce | Chives

Avocado Cucumber Roll \$12

Fish N Chips Roll* \$18
Spicy Yellowtail | Avocado | Sesame

Key Tower Roll \$18
Tempura Shrimp | Avocado | Crab Stick | Chef's Spicy Mayo
Eel Sauce

Mango Panko Roll* \$20
Tempura Shrimp | Avocado | Spicy Tuna
Eel Sauce | Thai Mango Chili Sauce
Tempura Crumb

Surf N Turf Roll* \$24
Wagyu Tataki | Lobster | Avocado | Kimchi

MINI POKE BOWLS

Sushi Rice | Avocado | Cucumber | Kanpyo (Marinated Japanese Squash)
Wakame Salad | Scallion | Bell Pepper | Cabbage | Cilantro | Crispy Taro Root
Sauce Choices: Chef's Spicy Mayo | Sweet Chili Mango | Soy Dash | Korean Chili

Raw Bigeye Tuna #1 Sushi Grade* \$15

Raw Scottish Salmon* \$14

Raw Yellowtail (Japan)* \$14

Vegetarian Inari (Marinated Tofu) * \$12

RAW BAR

Oysters Atlantic and Pacific* \$3

Split Lobster Tail 5.5 oz \$20

Colossal Shrimp Cocktail \$6

King Crab Leg \$MP

Hamachi Jalapeno Crudo* \$20
Radish | Truffle Ponzu

Yellowfin Tuna Taco Trio* \$21
Yuzu Guacamole | Garlic Yogurt | Kimchi Salsa

Dom Petroff Ossetra Caviar* \$MP

ASSORTED PASTRIES DISPLAY

Selection of 3 items \$20 | Selection of 6 items \$25 | Selection of 9 items \$30

Chef's Selection of Miniature Desserts

Éclair
Cream Puff
Chocolate Tart
Lemon Tart
Pecan Tart
Fruit Tart

Panna Cotta
Chocolate Cake
Carrot Cake
Assorted Cookies
Brownies

Cannoli's
Cheesecake
Mini Cupcakes
Assorted Macaroons
Il Venetian Mini Doughnuts

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