



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

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)

<i>vegetarian</i> \$60	<i>chicken</i> \$65	<i>pork</i> \$65
vegetable wellington	balsamic chicken	pork chop with stone fruit chutney
pasta primavera	caprese chicken	pork medallion
with creamy basil pesto	chicken marsala	with apple brandy reduction
Boca & quinoa stuffed pepper	chicken parmesan	
<i>seafood</i> \$70		<i>beef</i> \$75
potato crusted cod with mustard ale cream		N.Y. strip with peppercorn demi
parmesan salmon with roma reduction		tenderloin with herb-infused demi
lump crab cake with tropical fruit relish		black pepper filet with bleu cheese cream
		roasted top round with madeira shitake jus

SALAD OPTIONS (choose one)

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

fresh herb roasted potatoes	tomato & mushroom risotto	roasted squash with
garlic whipped potatoes	shallot butter broccolini	zucchini & mushrooms
traditional rice pilaf	seasoned broccoli florets	shallot & tomato broccoli rabe
wild rice	sautéed green beans	seasonal vegetables

DESSERT (choose two)

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

BAR OPTIONS

full open bar (<i>liquor, six wines, four beers, sodas, mixers/garnishes</i>)	\$16/person/hour
soft open bar (<i>four wines, three beers, sodas</i>)	\$13/person/hour
cash bar (<i>cocktail or rocks \$8 / beer or wine \$6 / soda/juice \$2</i>)	\$75 fee per bartender/hour

8% Cuyahoga county sales tax & 22% service charge additional

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 Event Sales and Planning Manager, Mercedes Youngston, at (216) 350-5579 or myoungston@cityclub.org. Banquet Manager LaTasha Crenshaw is also available for site visits. She can be reached at (216) 350-5583 or 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 Event Sales and Planning Manager or 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 Event Sales and Planning Manager Mercedes Youngston at (216) 350-5579 or myoungston@cityclub.org. Banquet Manager LaTasha Crenshaw, can be reached 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!