## 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 of 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.

WEDDING PACKAGE \$175 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 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 Gelato Dance Floor Staging for Bridal Party Skirted Cake Table, Gift Table and Place Card Table Coat Check Tray Passed Sparkling Stationed LaColombe Coffee, Decaffeinated Coffee and Harney & Sons Hot Tea Room Rental

## 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 75 guests will be provided complimentary. Each additional bartender is \$150.

## PASSED HORS D'OEUVRES Select Three

Mushroom & Goat Cheese Profiterole Balsamic Reduction

Loaded Redskin Potato Scallion | Sour Cream | Cheddar

> Roquefort Crostini Candied Black Walnuts

Prosciutto Wrapped Melon Mint | White Balsamic Chicken Satay Peanut Sauce

Vegetable Samosa Red Bell Pepper Puree

Deviled Egg White Truffle Oil | Paprika

Egg Roll Cabbage | Carrots | Thai Chili Artichoke Fritters Citrus Aioli

Beef & Cheese Empanada Lime Crema

> Crab Rangoon Sweet Thai Chili

Spanakopita Greek Spinach Pie

THREE COURSE PLATED DINNER Choice of Soup or Salad, Entrée and Wedding Cake Enhancement

## SPARKLING TOAST

## SALAD

Select One Freshly Baked Bread and Butter Rosettes

## ENTRÉES

#### Select One

Chicken Breast Roulade Apricot Glaze | Fontina | Almonds | Barley Pilaf | Baby Kale | Fine Herbs

> Pan Seared Faroe Island Salmon Toasted Farro | Grilled Asparagus | Lemon Caper Butter

> > Braised Short Ribs Parsnip Puree | Brussel Sprouts

Roasted Vegetable Lasagna Quattro Fromage | Pesto

WEDDING CAKE ENHANCEMENT Select One

Vanilla | Strawberry | Chocolate Gelato

## St. Clair Ballroom 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 II 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

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

Chicken & Salmon \$25

Pan Seared Chicken Breast & Braised Short Ribs \$25 Garlic Mashed Potatoes | Haricot Vert Garlic Mashed Potatoes | Haricot Vert | Wild Mushroom Sauce

Chicken & Shrimp \$25 Bell and Evans Chicken Breast | Butter Poached Colossal Shrimp 6 oz Herb Crusted Filet Mignon & Almond Crusted Swordfish \$30 Wild Rice Pilaf | Grilled Asparagus | Béarnaise Wild Rice Pilaf | Seasonal Vegetable | Piccata Sauce

6 oz Grilled Sirloin & Pan Seared Chicken Breast \$20 Roasted Potatoes | Seasonal Vegetables | Mustard Shallot Sauce

6 oz Filet Mignon & Dungeness Crab Cake \$35 Seasonal Vegetables | Polenta | Béarnaise

## 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 Marscapone

#### 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

## 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 BAR

Raw Bigeye Tuna #1 Sushi Grade\* \$15

Raw Scottish Salmon\* \$14

Raw Yellowtail (Japan)\* \$14

Vegetarian Inari (Marinated Tofu)\* \$12

Hamachi Jalapeno Crudo\* \$20 Radish | Truffle Ponzu

Split Lobster Tail 5.5 oz \$20

Oysters Atlantic and Pacific\* \$3

Colossal Shrimp Cocktail \$6

King Crab Leg \$MP

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 Panna Cotta Chocolate Cake Carrot Cake Assorted Cookies Brownies

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

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#### ST. CLAIR DINNER BUFFET \$15

25 Guest Minimum

Maximum Service Time of 1-1/2 Hours Applies Menu Includes Freshly Baked Bread, House Made Butter, Freshly Brewed LaColombe Coffee and Decaffeinated Coffee, Harney & Son's Hot Tea and Iced Tea, Soft Drinks and Water

#### SIDES

#### Select Three

#### **ENTRÉES**

Select Three

Chicken Milanese Parmesan Herb Breading

Chicken Cordon Bleu Ham | Swiss Cheese

Chicken Piccata Lemon Caper Butter

Herb Brined Chicken Breast Garlic Thyme Citrus

Roasted Chicken Breast Wild Mushroom Demi Oven Roasted Salmon Honey Bourbon Reduction

> Baked Sole Creamy Citrus

Braised Short Ribs Carrots | Onions | Garlic

Smoked Beef Brisket BBQ

Marinated Flank Steak Chimichurri

Lasagna Bolognese Basil Pesto | Mozzarella | Chef's Ricotta Italian Meatballs Rigatoni | Arrabbiata

Sliced Beef Sirloin Au Poivre

> Penne Marinara

Eggplant Rollatini Pomodoro

Roasted Vegetable Lasagna Quattro Formaggi | Pesto