

# 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.

# St. Clair Ballroom

## 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

# St. Clair Ballroom

## 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

### 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

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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

## 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

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

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

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

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

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

Avocado Cucumber Roll \$12

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