

# The Union Club

## Wedding Packages 2023



Genevieve Nisly Photography



## Wedding Packages

The Union Club's stately crest and grand clubhouse speak clearly of prestige and precedent. Throughout our handsome corridors, up our marble staircase, from the corners of our richly paneled Reading Room, and across our spacious Ballroom echo the voices of the luminaries who have shaped The Union Club since our founding in 1872. The Union Club continuously endeavors to provide unrivaled facilities and impeccable service consistent with our traditional emphasis on gracious hospitality and timeless elegance.

The Union Club's staff is delighted to assist you with every detail, catering to your wedding needs. We can help you custom design a menu to suit both your budget and your taste. Our legendary service will ensure that your experience will be a memorable one.

To make the planning of your special day easier, The Union Club has provided a select group of all-inclusive Wedding Packages. Couples can pair together a Dinner Package and a Beverage Package that fits both their needs and their budget. Dinner Packages offer hors d'oeuvres, salad and entrée options; while the Beverage Packages offer an open bar for cocktails and after dinner service as well as wine with dinner.

Prices are for weddings taking place in 2023. All Wedding Receptions must be sponsored by a current Union Club member.

### All Packages Include the Following:

- |  |  |
|--|--|
| • Valet parking                                    | • Wedding cake cutting and plating                             |
| • Coffee & tea service                             | • Complimentary day use of a guest room                        |
| • White floor-length tablecloths and white napkins | • Complimentary bottle of Dom Perignon for the Bride and Groom |
| • Butler passed hors d'oeuvres                     | • Service charge & tax   |



# Platinum Wedding Dinner Package

---

\$120 per person

## Hors d'Oeuvres

Selection of Four types from the Platinum hors d'oeuvres list  
(Total of 4 pieces per person)

## First course

Please select one

Butternut Squash Soup cinnamon cream, crouton

Gold Yukon Potato and leek soup truffle cream, micro celeris

Lobster bisque chives whipped cream | confit tomatoes | lobster sausage

Tomato and Fresh Mozzarella Tower - basil, cracked black pepper, balsamic reduction and extra virgin olive oil

Charred Pear - arugula, parmigiano-reggiano, aged prosciutto, chestnut honey vinaigrette

## Entrées

All entrées include a seasonal Starch and Vegetable

Certified Angus Beef Five Pepper Crusted Filet Mignon (6oz) with green peppercorn sauce

Certified Angus Beef Medallion (4oz) and Maryland Crab Cake with bordelaise sauce and lobster jus

Certified Angus Beef Tenderloin (5 oz) and half Maine Lobster Tail with bordelaise sauce and lobster jus

Cold Water Lobster Tail (6 oz) brushed with roasted garlic butter

Herb Crusted Rack of Lamb with rosemary demi-glace

Veal Oscar with Jumbo lump Crab meat sriracha, asparagus, and hollandaise sauce

Seared Branzino with Lobster reduction

Grilled Alaskan Halibut with vin jaune beurre blanc



# Platinum Dinner Package

## Hors d'Oeuvres Choices

Please select Four different choices

---

### Cold Hors d'Oeuvres

---

Roasted Sirloin Horseradish Profiterole, pickled onion  
Beet and Burrata Bruschetta  
Goat Cheese, Artichoke & Roasted Pepper in Phyllo Cup  
Asparagus Soup Shooter  
Pastrami Smoked Salmon with caper, red onion and dill  
Crab Stuffed Cucumber Cup  
Prosciutto Wrapped Asparagus  
Mini BLTs  
Smokes Salmon Canape  
Salmon Tartar Cornet  
Pintxos of Balik Style Salmon, dill mustard sauce  
Shrimp and Passion Fruit Ceviche  
Smoked Shrimp Pintxos, peach BBQ sauce  
Beef Tartare, salt and vinegar chips  
Smoked Salmon BLT, rye, tomato jam

### Hot Hors d'Oeuvres

---

Gougeres, mornay sauce  
Spanakopita, saffron aioli  
Mini Reuben, thousand island  
Mini Croque Monsieur  
Oyster Rockefeller  
Mini Crab Cake, lobster hollandaise  
Petite Beef Wellington, rosemary jus  
Coconut Crusted Shrimp, red plum dipping sauce  
Prosciutto Wrapped Shrimp  
Lobster Grilled Cheese  
Portobello Mushroom Purse, garlic chive crème fraiche



# Gold Wedding Dinner Package

---

\$110 per person

Combination entrées are available and will be priced accordingly.

## Hors d'Oeuvres <sup>1</sup>

Selection of Four types from the Gold and Silver hors d'oeuvres list.  
(Total of 4 pieces per person)

## Salad <sup>2</sup>

Please select one

Traditional Caesar Salad romaine lettuce, parmesan cheese, and house-made garlic croutons with traditional caesar dressing

Roasted seasonal vegetables Quinoa, mixed greens, pomegranate dressing

Toasted Walnut & Dried Cherry - baby greens with gorgonzola cheese and raspberry vinaigrette

## Entrées

All entrées include a starch and vegetable

Braised Beef Short Rib with red wine demi-glace

Wood-Grilled Salmon Fillet with lemon and caper sauce

Sautéed Great Lakes Walleye with lemon-dill beurre blanc

Mahi Mahi with cracked black pepper and Guava port glaze

Joyce Farm Chicken Breast Stuffed with spinach and ricotta, jus de poulet

Bacon Wrapped Pork Filet Mignon with sauce Charcutierre

<sup>1</sup> Hors d'Oeuvres from the Platinum list may be selected for an additional \$1.00 per selection, per person

<sup>2</sup> Salads from the Platinum Package may be selected for an additional \$1.50 per person



# Silver Wedding Dinner Package

---

\$ 100 per person

Combination entrées are available and will be priced accordingly.

## Hors d'Oeuvres <sup>1</sup>

Selection of Four types from the Gold and Silver hors d'oeuvres list.

(Total of 4 pieces per person)

## Salad <sup>2</sup>

Please select one

Chopped Salad iceberg lettuce, frizzled red onions, bacon bits, tomato, cucumber with choice of dressing

House Salad mixed greens, tomato, cucumber, carrot and radish and choice of dressing

## Dressings

(please select one)

- |                         |                             |                                     |
|-------------------------|-----------------------------|-------------------------------------|
| ➤ Buttermilk Ranch      | ➤ Herb Balsamic Vinaigrette | ➤ Low-Fat Tomato Basil Vinaigrette, |
| ➤ Danish Bleu Cheese    | ➤ Honey French              | ➤ Low-Fat Pear Vinaigrette          |
| ➤ Raspberry Vinaigrette | ➤ Thousand Island           | ➤ Stone Ground Honey Mustard        |
|                         | ➤ Creamy Herb Vinaigrette   |                                     |

## Entrées

All entrées include a starch and vegetable

Roasted Monkfish Tail with roasted lemon chicken jus

Seared Fjord Trout with tomato trout roe butter

Seared Chicken Breast with lemon-mint chimichurri

Chicken Marsala with wild mushroom marsala sauce

Chicken Piccata with lemon caper sauce

Wood-Grilled Pork Chop with apple bacon pork jus

## GF/DF/Vegetarian/Vegan option

Wild Mushroom Strudel with carrot coulis

Vegetarian Lasagna with mornay sauce

<sup>1</sup> Hors d'Oeuvres from the Platinum list may be selected for an additional \$1.00 per selection, per person

<sup>2</sup> Salads from the Platinum Package may be selected for an additional \$1.50 per person



# Silver and Gold Dinner Packages

## Hors d'Oeuvre Choices

Please select 4 different choices

### Cold Hors d'Oeuvres

---

Apricot, Goat Cheese and Walnut in a phyllo cup  
Smoked Salmon Mousse in cucumber cup  
Jarlsberg Cheese Canapé, sun-dried cherries  
Roast Sirloin Wrapped Asparagus, horseradish dipping sauce  
Antipasto Salad in phyllo cup  
Truffled Deviled Egg  
Chicken Salad Tartlette  
Tomato and Mozzarella Bruschetta

### Hot Hors d'Oeuvres

---

Cheese Puffs  
Vegetable Spring Roll, sweet and sour sauce  
Coconut Crusted Chicken, sweet and sour sauce  
Franks en Croute, hot mustard  
Assorted Mini Quiche, red pepper mayonnaise  
Smoked Chicken Quesadilla, salsa and sour cream  
Asparagus and Asiago in crispy phyllo  
Ginger Chicken Sate, Thai peanut sauce  
Bacon-Wrapped Water Chestnuts in maple glaze  
Vegetable Curry Samosa, mango chutney  
Blackened Chicken Skewer, creole remoulade





# Certified Master Chef Arnaud Berthelier

## Culinary Enhancements

The following items may be added to any wedding package.  
All prices include service charge and tax.

### Cocktails Hour Enhancements

---

#### Seafood Display

(each item includes traditional accompaniments)

Shrimp	\$4 each\60 pieces minimum
Oysters	\$4.50 each\100 pieces minimum
Jonah Crab Claws	\$7 each\40 pieces minimum
Colossal Crab Meat	\$150 per pound
Stone Crab Claws	Market Price

#### Caviar

(Priced per Pound - includes blinis, toast point and traditional accompaniments)

Tobiko Roe	\$234
Natural Steelhead Roe	\$650
American Paddlefish	\$850
Hackleback	\$1,100
Italian Royal Osetra	\$2,500

#### Sushi Display

(includes traditional accompaniments)

Assorted Rolls and Nigiri	\$3 each\100 pieces minimum
---------------------------	-----------------------------

#### Assorted Cheese Display

(includes traditional accompaniments)

Domestic Cheeses	\$6.50 per person\ 50 person minimum
Imported Cheeses	\$7.50 per person\ 50 person minimum

#### Crudit  Display

(includes traditional accompaniments including ranch and hummus dip)  
\$4.50 per person\ 50 person minimum





### Salad Course Replacements

---

Artichoke Soup | truffle oil | parmesan espuma  
\$16

Cauliflower Cream | chives whipped cream | caviar  
\$18

Foie Gras Cappuccino Soup | truffle custard  
\$20

Crab Cake | mustard turmeric broth | celery | green apple | micro celery  
\$28

Seared Diver Scallops (3) | romaine | caesar espuma | parmesan crisp  
\$22

Wild Mushroom Risotto Cake | seared diver scallops | herb salad | truffle jus  
\$24

Seasonal Risotto | parmesan shavings | parmesan crisp  
MKT

### Wedding Cake Enhancements

---

Add a Coulis or Sauce (raspberry, strawberry or chocolate)	\$1.50
Add fresh raspberries	\$4
Add whipped cream and chocolate décor with initials	\$4
Add a scoop of ice cream or sorbet	\$5

Assorted Mini Pastries (priced per dozen) (coffee tart, chocolate tart, brownies, cream puffs, macarons)	\$31.50
---	---------



# Premium Wedding Beverage Package

---

\$59 per person

## Package includes:

- ✧ Open Bar for 4 hours with the liquors listed below. (additional hours may be purchased)
- ✧ Wine Pour with Entrée (choice of one white and one red)
- ✧ Choice of 2 Red and 2 White wines to be poured at the bars (from list below)
- ✧ Bottled Beer (select up to 3 from list below)
- ✧ Complimentary Bottle of Moët & Chandon, Cuvée Dom Pérignon Champagne for the Bride and Groom

## **Four Hours Total Bar Service:**

For Example - one hour for cocktails and hors d'oeuvres three hours of open bar service after dinner.

## Liquors Included

Ketel One Vodka	Espolon Blanco or Reposado Tequila
Grey Goose Vodka	(upon request)
Bombay Sapphire Gin	Johnny Walker Red Scotch
Tanqueray Gin	Jack Daniel's Whiskey
Bacardi Silver Rum	Crown Royal Whisky
Captain Morgan Rum	Tullamore Dew Irish Whiskey
Bulleit Bourbon	

## Wine Choices

Cabernet Sauvignon	Chardonnay
Merlot	Sauvignon Blanc
Pinot Noir	Pinot Grigio
Riesling	Dry Rose
Moscato	

## Beer Choices

Budweiser / Bud Light	Platform New Cleveland Palesner
Miller Lite	Heineken
Stella Artois	Amstel Light
Great Lakes Brewing, Dortmund	Coors Light
Platform speed Merchant	White Claw

- This package can be extended beyond the 4 hours for an additional \$6 per person-per hour based on your final guarantee count. The Union Club practices responsible alcohol service with a "no shots" policy
- We do not serve vendors alcohol, this should be relayed to them prior to arriving



# Standard Wedding Beverage Package

---

\$53 per person

## Package includes:

- ✧ Open Bar for 4 hours with the liquors listed below. (additional hours may be purchased)
- ✧ Wine Pour with Entrée (choice of one white and one red)
- ✧ Choice of 2 Red and 2 White wines to be poured at the bars (from list below)
- ✧ Bottled Beer (select up to 3 from list below)
- ✧ Complimentary Bottle of Moët & Chandon, Cuvee Dom Perignon Champagne for the Bride and Groom

## **Four Hours Total Bar Service:**

For Example - one hour for cocktails and hors d'oeuvres three hours of open bar service after dinner.

## Liquors Included

Absolut Vodka

Tito's Vodka

Beefeater Gin

Tanqueray Gin

Bacardi Silver Rum

Captain Morgan Rum

Cutty Sark Scotch

Dewar's Scotch

Canadian Club Whisky

Old Granddad Bourbon

Four Roses Yellow Label Bourbon

Espolon Blanco Tequila (Upon Request)

## Wine Choices

Cabernet Sauvignon

Merlot

Pinot Noir

Riesling

Moscato

Chardonnay

Sauvignon Blanc

Pinot Grigio

Dry Rose

## Beer Choices

Budweiser

Bud Light

Miller Lite

Heineken

Amstel Light

Coors Light

White Claw

- This package can be extended beyond the 4 hours for an additional \$5 per person-per hour based on your final guarantee count.
- The only exceptions to the bar packages are children ordering from the children's menu.



- The Union Club practices responsible alcohol service with a “no shots” policy
- We do not serve vendors alcohol, this should be relayed to them prior to arriving

## Additional Bar Items

All prices include Service Charge and Tax.  
Champagne/Sparkling Wines

	<u>Price per bottle</u>	<u>Price per person</u>
Moët & Chandon, Cuvee Dom Perignon	\$275	\$35.00
Veuve Cliquot, Yellow Label	\$125	\$15.75
Domaine Chandon, Brut	\$75	\$9.50
Loredon Gasparini, Prosecco	\$55	\$7.00
Dibon, Cava	\$38	\$5.00
Aimery Crémant	\$38	\$5.00
Aimery Crémant Rose	\$38	\$5.00
La Casa Dei Fiori, Prosecco	\$35	\$5.00

Individual Bottles of liquor, specialty beers or Red Bull can be added to any package.  
They will be charged based on the actual consumption of that product.

**Elegant Luigi Bormioli long stem glasses are available to rent for dinner service only, choice between red or white, \$2.00 each inclusive.**

### Consumption Bar Option

- ◆ Instead of selecting a beverage package, you may choose to have a consumption bar.
  - ◆ Your total bar bill would then be based on what is served
  - ◆ All beverages will be charged service charge and tax.
  - ◆ You can select the liquors, beers and wines to be served from our inventory.
  - ◆ The bottle of Dom Perignon which is included with the beverage packages is not included in a consumption bar.
  - ◆ If you choose a consumption bar instead of a package, there will also be a charge of \$3.24 per person for parking charges which includes parking tax.
- 
- ◆ The Union Club has a 1:00 a.m. liquor license. We can serve alcohol until 12:30 a.m. and by 1:00 a.m., all drinks must be out of your guest's hands.
  - ◆ According to Ohio State law, NO alcohol is allowed to be brought into the club.
  - ◆ All beverages must be purchased through the club.



# Children's Meals

(12 and under)

---

\$20 per child

- Price Includes: Dinner, Beverages, Cake Plating, Service Charge and Tax.
- Children ordering from this menu will not be charged for the Beverage Package.

Please select one salad and one entrée to be served to all children.

---

## Salad

**House Salad** mixed greens, tomato, cucumber, carrot and radish with choice of dressing

**Applesauce**

**Fresh Fruit Cup**

## Entrées

**Chicken Fingers** served with french fries, ketchup and honey mustard dipping sauces

**Macaroni and Cheese** baked elbow macaroni and creamy cheese

**Grilled Hamburger** served with french fries and ketchup

**Grilled Cheeseburger** served with french fries and ketchup

**Grilled Cheese Sandwich** served with french fries and ketchup

**Kid's Pasta** penne pasta tossed with tomato sauce



# Vendor Menu

---

- Price Includes: Dinner, Beverages, Service Charge, Parking and Tax
- Vendors have a parlor on the second floor where they can relax and take their breaks
- Vendors are **not** permitted to consume alcoholic beverages
- Assorted soft drinks and bottled water will be provided for them in a parlor located on the second floor
- Assortment of Cookies & Brownies

**Pasta Buffet**  
**(Minimum of 10 Guests)**  
**\$42.00 per person**

Chef's Selection of two pastas and two sauces  
Toppings to Include:  
Grilled Chicken  
Italian Sausage  
Julienne Vegetables  
Roasted Garlic, Artichokes, Bell Peppers, Onions and Mushrooms  
Tossed Garden Salad

**Delicatessen Buffet**  
**\$40.00 per person**

Fine Selection of shaved premium deli meats and cheeses with assorted breads  
Condiments include tomatoes, lettuce, relishes, mustard and mayonnaise

**Choice of Three Salads:**  
Grilled Vegetable Couscous Salad  
Fresh Vegetable Pasta Salad with Herb Vinaigrette  
Fresh Fruit Medley  
Caesar Salad  
Tossed Garden Salad  
Marinated Greek Vegetable Salad  
Redskin Potato Salad  
Roma Tomato, Cucumber and Fresh Mozzarella Salad



# Late Night Food

---

All food must be ordered in advance with counts due on the same day as the final guarantee. All prices listed include service charge and sales tax.

**Sliders** - \$4.50 per person

Your choice of either beef, chicken or pulled pork.

Displayed with ketchup, mustard, mayonnaise, lettuce, tomato and pickle slices.

**Fries** - \$4.50 per person

Your choice of either Plain, Rosemary Parmesan, Truffle, Sweet Potato or Tater Tots.

**Pizza** - \$35.00 per pizza

Your choice of Cheese, Pepperoni or Veggie (each half sheet is cut into 24 square pieces)

**Hot Pretzel Bites** - \$3.50 per person

Served with honey mustard

**Chicken Wings or Boneless Wings** - \$4.50 per person

Your choice of either Buffalo Sauce or Bar-B-Que Sauce.

Served with blue cheese and celery

**Mini Hot Dogs** - \$4.50 per person

Served on a bun with ketchup, mustard and relish on the side

**Mini Corn Dogs** - \$4.50 per person

Served with ketchup and honey mustard





# Additional Charges

---

## Reception Room Charges

There is no charge for the following reception rooms:

The Reading Room, Grille Room, 1<sup>st</sup> Floor Bar, 1<sup>st</sup> Floor Lobby, Ballroom or Wedgwood Room

## Ceremony Room Charges

If you would like to host the ceremony, the charges are as follows:

Marble Stairs, Wedgwood Room, Main Dining Room - \$2,000

Ballroom - \$3,000

## Security

Required for both Friday, Saturday and Sunday Receptions

Two Cleveland Police Officers for the last 4 hours of the event..... \$300

## Saturday or Sunday Weddings/Receptions

require a minimum charge of \$18,000

(The venue fee of \$2,500 goes towards the minimum)

(Includes: Dance Floor, staging for a band if needed and any  
in-house AV Equipment if needed)

## Friday Weddings/Receptions

Weddings/Receptions on Fridays are not subject to the \$2,500 Club Fee.

There are fees for the rooms used, dance floor, piano and other equipment that are used.

There is no minimum spending amount for Friday Weddings/Receptions.

## Credit Card Payment

Credit Cards are accepted for payment from both Members and Non-Members.

MasterCard, Visa, American Express or Discover accepted

A \$10 processing fee will be charged for each credit card transaction.



# Overnight Accommodations

---

The Union Club has 10 attractive, comfortable rooms featuring a private bath, telephone, cable television, air conditioning and wireless internet access available for wedding parties and their guests.

## UNION CLUB MEMBERS

Sunday – Thursday Stay: \$179.00 plus sales tax

Price includes a la carte breakfast in the Main Dining Room for up to 2 people

Friday – Saturday Stay: \$129.00 plus sales tax

Continental breakfast.

## SPONSORED GUESTS

Sunday – Thursday Stay: \$199.00 plus sales tax

Price includes a la carte breakfast in the Main Dining Room for up to 2 people

Friday – Saturday Stay: \$149.00 plus sales tax

Continental breakfast.

Overnight parking per night/per vehicle \$10.00 plus tax

## January ~ February Specials

Saturday Weddings taking place in January - February of 2023

Venue fee of \$2,500 is waived

