

# St. Clair Ballroom

## PASSED HORS D'OEUVRES

Minimum 25 pieces per selection

### SEAFOOD

Miniature Crab Cakes \$6 Remoulade	Tuna Tataki \$6 Cucumber   Red Curry Aioli	Fried Coconut Shrimp \$6 Coconut Curry
Smoked Salmon   Bagel Chip \$6 Fresh Dill   Crème Fraiche	Spicy Tuna Sushi Roll \$12 Spicy Aioli   Ginger	Jumbo Gulf Shrimp \$6 Horseradish Cocktail Sauce   Dijonnaise
Smoked Trout \$6 Dill   Crème Fraiche   Pumpnickel	Spicy Tuna Tartar \$6 Lime   Cilantro   Sesame Crisp	Mini Shrimp Taco \$6 Blackened Shrimp   Chipotle Slaw Tequila Lime Crema
Mini Lobster Salad Roll \$6 Lemon Aioli   Cucumber	Shrimp Thai Summer Roll \$8 Rainbow Vegetables   Vermicelli Noodles Thai Basil   Spicy Peanut Sauce	Seared Scallop \$6 Pancetta Crisp   Citrus Aioli
Oysters Rockefeller \$6 Serrano Ham   Fennel   Spinach	Crab Rangoon \$6 Sweet Thai Chili	Lobster Strips \$8 Panko   Sweet Thai Chili
Caviar \$ Market Price Quail Egg   Potato Pancake	Oyster Shooter \$6 Cocktail Sauce   Honey Dijon Lime Aioli	Shrimp Eggroll \$6 Sweet Thai Chili   Horseradish Mustard

### NON-MEAT

Pesto Crostini \$4 Tomato   Mozzarella	Herbed Mushroom Profiterole \$4 Madeira	Marble Room Vegetable Sushi Roll \$6 Cucumber   Avocado   Shiitake   Bell Pepper
Fig & Goat Cheese Crostini \$4 Honey Balsamic	Stuffed Mushroom \$4 Parmesan   Spinach   Balsamic	Vegetable Spring Roll \$5 Mango Sweet Chili
Whipped Goat Cheese Crostini \$4 Honey Pear Mostarda   Mint	Artichoke Fritters \$4 Citrus Aioli	Thai Vegetable Summer Roll \$6 Rainbow Vegetables   Vermicelli Noodles Thai Basil   Spicy Peanut Sauce
Berry & Brie Profiterole \$5 Fresh Raspberry   Melted Brie	Stuffed Peppadew \$5 Herb Boursin   Balsamic	Mini Vegetable Banh Mi \$6 Pickled Cucumber   Carrot   Sriracha Soy
Mac N' Cheese Bite \$4 Aged Cheddar   Breading	Deviled Egg \$3 White Truffle Oil   Paprika	Smoked Beet Tartar \$4 Honey Goat Cheese   Belgian Endive
Loaded Redskin Potato \$4 Scallion   Sour Cream   Cheddar	Caprese Skewer \$6 Tomato   Bocconcini   Fresh Basil   Balsamic	Roquefort Crostini \$4 Candied Black Walnut   Sour Cherry Jam
Risotto Spoons \$4 Reggiano   Hen of the Woods	Apple Walnut Croustade \$4 Brioche   Brie	Adams Reserve Cheddar \$4 Apple Crisp

Menu is subject to availability of ingredients. Please inform your sales manager of any allergies or dietary restrictions.  
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# St. Clair Ballroom

## PASSED HORS D'OEUVRES

Continued

Minimum 25 pieces per selection

### POULTRY

Herb Brined Chicken Slider \$7  
Lettuce | Tomato | Spicy Aioli

Chicken Profiterole \$5  
Herbs | Smoked Almonds

Popcorn Chicken Bites \$5  
Buttermilk Ranch

Mini Chicken Taco \$5  
Chipotle Slaw | Tequila Lime Crema

Prosciutto Wrapped Duck \$5  
Bourbon BBQ

Mini Chicken Empanada \$5  
Pulled Chicken | Tomatillo

Buffalo Chicken Wontons \$5  
Shredded Chicken | Honey Buffalo

Chicken Pot Pie Mini Tart \$5

Chicken Kabob \$6  
Mushroom | Tomato | Onion  
Lemon Herb Oil

Chicken Satay \$5  
Peanut Sauce

Chicken Liver Pate \$5  
Crostini

Duck Rilette \$5  
Goat Cheese | Pear Mostarda | Crostini

Chicken Eggrolls \$5  
Ginger | Sesame Soy

Thai Chicken Summer Roll \$7  
Rainbow Vegetables | Vermicelli Noodles  
Thai Basil | Spicy Peanut Sauce

### BEEF – LAMB – PORK

Beef Carpaccio \$6  
Herbs | Truffle Aioli | Cucumber

Beef Tartar Spoon \$6  
Celery | Horseradish

Wagyu Beef Satay \$8  
Chimichurri

Mini Beef Empanada \$5  
Spiced Ground Beef | Black Bean

Mini Chorizo Taco \$5  
Chipotle Slaw | Tequila Lime Crema

Sausage Stuffed Mushrooms \$5  
Parmesan | Breading

Pulled Pork Slider \$7  
Cole Slaw | Bourbon BBQ | Pickles

Baby Lamb Pop \$8  
Herb Crust | Mint Oil

Prosciutto Wrapped Mozzarella \$5  
Oregano Olive Oil

Prosciutto Wrapped Melon \$5  
Mint | White Balsamic

Italian Meatball \$5  
Arrabiata | Parmesan

Albondigas Meatball \$5  
Garlic Tomato Puree

Lamb Phyllo Bite \$5  
Moroccan Spice | Cucumber Yogurt

Mini Gyro Sliders \$7  
Tomato | Tzatziki | Pita

Short Rib \$6  
Parsnip Puree | Apple

Charred Beef Crostini \$5  
Herbed Boursin | Balsamic

Pork Egg Roll \$5  
Cabbage | Carrots | Thai Chili

Mini Croque Monsieur \$7  
Ham | Dijon | Gruyere

Beef N' Bleu Croquette \$7  
Roast Beef | Bleu Cheese | Breading

Beef Brisket Slider \$8  
Caramelized Onion | Pickles | Lettuce

Reuben Bites \$8  
Swiss | Sauerkraut | Thousand Island | Rye

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# St. Clair Ballroom

## SNACKS

25 Guest Minimum

Includes Assorted Soft Drinks | Water

### MARKETPLACE \$17

Varietal Cheeses | Vegetables | Fresh Fruit | Berries | Prosciutto  
Crostoni

### TAPENADE \$17

Mixed Olive | Sundried Tomato & Feta | Fig & Black Olive | Artichoke & Roasted Red Pepper | Crostoni

### BALLPARK SNACKS \$13

Warm Jumbo Salted Pretzels | Stadium Mustard | Cheese Sauce  
Popcorn  
Assorted Candy Bars | Cracker Jacks

### OPTIONAL ENHANCEMENT

Mini All Beef Hot Dogs | All Beef Corn Dogs  
Stadium Mustard | Yellow Mustard | Ketchup | Diced Onions | Sweet Relish \$5

### IL VENETIAN GELATO & DOUGHNUTS \$13

Chef's Selection

### IL VENETIAN HERB FOCACCIA PIZZAS \$13

Chef's Selection

### LA SIESTA \$13

Assorted Tortilla Chips  
Miniature Quesadillas  
Queso | Salsa | Guacamole | Limeade

### HEALTHY \$17

Sliced Fruit | Berries | Honey Yogurt  
Vegetable Crudit  | Hummus | Buttermilk Herb Ranch  
Granola Bars | Cliff Bars | Kind Bars

### BUILD-YOUR-OWN TRAIL MIX \$10

Peanuts | Almonds | Banana Chips | Dried Fruits | Yogurt Drops | Dark Chocolate Chips

### SWEET AND SALTY \$13

Chocolate Dipped Fruit | Chocolate Dipped Strawberries  
Chocolate Dipped Pretzels | Chocolate Drizzled Popcorn  
Fresh Berries

### COOKIES & MILK \$13

Assorted Cookies | Whole Milk | Skim Milk | Chocolate Milk | Almond Milk

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# St. Clair Ballroom

## SOUPS

Corn and Crab Chowder  
Tomato Basil Puree  
Creamy Clam Chowder  
Tuscan Lentil Stew  
Smoked Black Bean Soup  
Braised Short Rib and Barley Soup

Chicken Noodle Soup  
Chicken and Wild Rice Soup  
Roasted Cauliflower Soup  
Mushroom Cream Soup  
Butternut Squash Soup

Chilled Tomato Soup  
Coconut Chicken Soup  
Miso Soup  
Broccoli Cheddar Soup  
Italian Wedding Soup  
Minestrone Soup

## SALADS

Simple Greens - Cherry Tomatoes | Breakfast Radish | Cucumber | Carrots | White Balsamic Vinaigrette

St. Clair House Salad - Bibb Lettuce | Thousand Island Dressing | Radish | Cornichon | Brioche | Fines Herbs

Caesar Salad - Baby Romaine | Reggiano | Focaccia Croutons | Creamy Caesar Dressing

Spinach Salad - Roasted Pear | Gorgonzola | Walnuts | Apple Ale Vinaigrette | Polenta Croutons

Wedge Salad – Iceberg | Applewood Bacon | Roquefort | Cherry Tomatoes | Egg | Horseradish-Buttermilk Dressing

Apples and Watercress Salad – Triple Crème Brie | Pink Peppercorns | Radish | Apple Ale Vinaigrette

Wild Arugula & Pear Salad – Candied Walnuts | Gorgonzola | Dijon Champagne Vinaigrette | Port Syrup

Caprese Salad – Heirloom Tomato Varieties | Burrata | Fresh Basil | Honey Balsamic | Basil Oil

## SIDES

### STARCHES

Potato Puree – Boursin Cheese  
Roasted Fingerling Potatoes – Garlic Chive Butter  
Mashed Potatoes – Roasted Garlic  
Risotto – Wild Mushroom  
Barley Pilaf – Shallot & Herbs  
Red Quinoa – Shallot & Herbs  
Cauliflower, Potato & Fontina Mash  
Potato Gratin – Basil Reggiano  
Parsnip & Apple Puree  
Wild Rice Pilaf – Shallot & Herbs  
Twice Baked Potato – White Cheddar | Chive

### VEGETABLES

Roasted Wild Mushrooms – Aromatics  
Haricot Vert – Chili & Garlic  
Marinated & Grilled Seasonal Vegetables – EVOO  
Grilled Asparagus – EVOO  
Grilled Broccolini – Reggiano  
Brussel's Sprouts – Chili & Garlic  
Sautéed Baby Kale – EVOO  
Roasted Root Vegetables – Aromatics  
Baby Spinach – Lemon & Garlic  
Roasted Baby Carrots – EVOO  
Stir Fried Mixed Vegetables

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# St. Clair Ballroom

## DELI SIDES

Fresh Fruit Salad  
Chips  
Roasted Vegetable Pasta Salad  
Crisp Vegetables & Hummus  
Baked Beans  
Cole Slaw  
Asian Slaw  
Tabbouleh  
Three Bean Salad  
Cous-Cous Salad  
Potato Salad  
Cookie  
Brownie

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## A LA CARTE ITEMS

Freshly Brewed LaColombe Coffee   Decaffeinated Coffee	\$60 per Gallon
Harney & Son's Hot Tea   Iced Tea	\$60 per Gallon
Lemonade   Limeade	\$55 per Gallon
Chilled Orange Juice   Cranberry Juice	\$55 per Gallon
Assorted Soft Drinks	\$4 Each
San Pellegrino Sparkling Water	\$5 Each
Voss Sparkling Water   Flat Water	\$7 Each
Monster   Red Bull	\$6 Each
Gatorade	\$6 Each
Unsweetened Green Tea	\$6 Each
Fruit Smoothies	\$5 Each
Individual Greek   Fruit Yogurt	\$5 Each
Assorted Breakfast Cereal   Whole   Skim Milk	\$4 Each
Freshly Baked Breads   Pastries   Muffins   Croissants	\$50 per Dozen
Assorted Bagels   Whipped Cream Cheese	\$50 per Dozen
Kind Bars   Cliff Bars	\$7 Each
Granola Bars	\$7 Each
Individual Bags of Mixed Nuts	\$5 Each
Salted Peanuts	\$25 per Pound
Individual Bags of Pretzels   Assorted Chips	\$4 Each
Warm Jumbo Salted Pretzels   Stadium Mustard	\$5 Each
Assorted Tea Sandwiches	\$60 per Dozen
Vegetable Crudit�   Hummus   Buttermilk Herb Ranch	\$8 per Guest
Sliced Fruit   Honey Yogurt	\$8 per Guest
Assorted Miniature Pastries	\$50 per Dozen
Assorted Cookies	\$50 per Dozen
Fudge Brownies	\$50 per Dozen
Il Venetian Doughnuts	\$50 per Dozen
Chocolate Dipped Strawberries	\$50 per Dozen
Chocolate Covered Acai Berries	\$25 per Pound
Assorted Flavors of Il Venetian Gelato	\$8 Each
Local Craft Beer	\$8 Each
Ginger Beer	\$8 Each

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# St. Clair Ballroom

## STATIONS AND DISPLAYS

25 Guest Minimum

### MIXED GREEN SALAD BAR \$10

Mixed Greens | Shredded Carrots | Cucumber  
Applewood Bacon | Cheddar  
Hard Boiled Egg | Focaccia Croutons  
Buttermilk Ranch | Honey Balsamic Vinaigrette | Bleu Cheese Dressing

### THE WEDGE \$10

Iceberg Wedges | Crumbled Bacon  
Cherry Tomatoes | Sliced Red Onion  
Roquefort Slices  
Bleu Cheese Dressing | Creamy 1000 Island Dressing | Warm Bacon Vinaigrette

### CAESAR STATION \$10

Flash Grilled Romaine | Shaved Parmesan  
Garlic Croutons | Cracked Pepper  
Caesar Dressing

### TEA SANDWICH DUET \$10

Select 2

Benedictine  
Traditional Cucumber Spread | Watercress  
White Bread

Chicken Salad  
Roasted Red Pepper Chicken Salad  
Mandarin Orange | Whole Grain

Pimento Cheese  
Shredded Cheddar | Pimento | White Bread

Egg Salad  
Diced Eggs | Dijonaise | Pumpernickel

Salmon & Chive  
Smoked Salmon | Caper Cream Cheese | Chive  
Rye Bread

Tuna Salad  
Olive Oil Poached Tuna | Whole Grain

Turkey & Apple  
Smoked Turkey | Sliced Apple | White Cheddar  
Whole Grain

Vegetable & Goat Cheese  
Thyme Roasted Vegetables | Honey Goat Cheese  
Pumpernickel

PB & J  
Almond Peanut Butter | Strawberry Jam  
Cream Cheese | Bacon

Chocolate Raspberry  
Hazelnut Chocolate Spread | Macerated Berries  
Sour Dough

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# St. Clair Ballroom

## STATIONS AND DISPLAYS

### Continued

25 Guest Minimum

#### QUESADILLA DISPLAY \$10

Select Two

Pulled Chicken & Cotija Cheese  
Pulled Pork & Caramelized Onion  
Seasoned Ground Beef & Cheese  
Shrimp & Cheese  
Roasted Vegetables & Cheese

#### TACO & FAJITA BAR \$15

Fajita Chicken | Seasoned Ground Beef | Spicy Shrimp  
Corn & Flour Tortillas | Mexican Rice  
Black Beans | Sautéed Mixed Peppers  
Shredded Lettuce | Diced Tomatoes | Black Olives | Jalapenos  
Shredded Cheese | Pico De Gallo | Sour Cream

#### 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

#### ANTIPASTO DISPLAY \$15

Grilled and Roasted Vegetables,  
Prosciutto | Sopressata | Capicola | Assorted Salami | Mortadella  
Olive Oil Poached Tuna  
Gorgonzola | Fontina | Fresh Mozzarella | Aged Provolone | Reggiano  
Marinated Olives | Basil Plum Tomatoes | Marinated Artichokes | EVOO | Aged Balsamic Vinegar  
Crostini | Crackers | Focaccia

#### CHARCUTERIE DISPLAY \$15

Imported and domestic artisanal cheeses and cured meats, crostini, pear mostarda,  
Toasted nuts, dried fruit

#### BRUSCHETTA DISPLAY \$13

Traditional Garlic Tomato | Three Olive Tapenade | Mushroom Duxelles  
Hummus and Feta | Strawberry Mint

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# St. Clair Ballroom

## STATIONS AND DISPLAYS

### Continued

25 Guest Minimum

#### MEDITERRANIAN DISPLAY \$15

Chicken Souvlaki | Lemon Orzo  
Spanakopita | Stuffed Grape Leaves  
Roasted Red Pepper Hummus | Baba Ghanoush | Tabbouleh  
Feta | Marinated Olives | Grilled Pita Bread

#### PASTRAMI STYLE SMOKED SALMON DISPLAY \$15

Lemon | Capers | Shallot | Crème Fraiche | Chopped Egg  
Whipped Cream Cheese  
Bagel Chips | Baguettes

#### FRESH FRUIT DISPLAY \$10

Sliced Melon | Tropical Fruit | Grapes | Seasonal Berries

#### BRIE EN CROUTE \$5

Sweet Seasonal Jam | Slivered Almonds

#### IMPORTED AND DOMESTIC CHEESE DISPLAY \$10

Manchego | Adams Reserve Cheddar | Gruyere | Parmesan  
Petite Basque | Provolone | Various Local Cheeses  
Crostoni | Crackers | Mustards | Assorted Jam | Grapes | Seasonal Berries

#### VEGETABLE CRUDITE DISPLAY \$10

Raw, Marinated and Grilled Seasonal Vegetables  
Caramelized Onion Dip | Red Pepper Hummus | Buttermilk Ranch

#### MARBLE ROOM SUSHI DISPLAY

Pickled Ginger | Wasabi | Soy Sauce

Yellowfin Tuna \$12  
Avocado | Cucumber

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

Spicy Tuna \$12

Curry Coconut Shrimp \$18

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

Spicy Yellowtail \$12

Crab Avocado \$12

Salmon Avocado \$12

Fish N' Chips \$18  
Spicy Yellowtail | Avocado | Potato Crisp  
Red Chili Tartar

Yellowtail Scallion \$12

Vegetable \$10

Soba Noodle Salad \$7

Mixed Peppers | Snow Peas | Grilled Chicken | Peanut Sauce

Poke Bowl \$8

Raw Yellowfin Tuna | Wakame | Sushi Rice | Sweet Chili Sauce

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# St. Clair Ballroom

## STATIONS AND DISPLAYS

### Continued

25 Guest Minimum

#### CHILLED SEAFOOD STATION \$40

Freshly Grated Horseradish | Cocktail Sauce | Cucumber Mignonette | Honey Dijon Lime Aioli

Jumbo Prawns  
Oysters on the ½ Shell

King Crab  
Crab Cocktail Lettuce Cups

Tuna Tacos  
Ceviche

Caviar \$ Market Price

#### SPANISH PAELLA ACTION STATION \$25

Saffron Rice | Chicken | Clams | Mussels | Chorizo | Shrimp

Saffron Aioli

Parmesan Garlic Bread

(Chef required)

#### ASIAN NOODLE ACTION STATION \$25

Asian Spiced Pulled Chicken | Sesame Teriyaki Shrimp | Marinated Flank Steak

Rice Noodles | Soba Noodles | Crispy Egg Noodles

Lemongrass Chicken Broth

Napa Cabbage Slaw | Carrots | Radish | Scallion | Cilantro

Peanuts | Toasted Sesame Seeds

Sauces: Peanut | Soy | Sweet Chili | Coconut Cream | Sriracha

(Chef required)

#### RISOTTO STATION \$15

Creamy Parmesan Risotto

Wilted Spinach | Pancetta | Artichoke Hearts | Tomatoes | Mushrooms

Garlic Shrimp

(Chef required)

#### PASTA STATION \$15

Penne | Cavatelli

Pesto Cream | Pomodoro

Reggiano | Grilled Chicken

Garlic Bread | Focaccia

(Chef required)

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# St. Clair Ballroom

## STATIONS AND DISPLAYS

### Continued

25 Guest Minimum

#### CARVING STATIONS

(Chef Required for Each Station)

Faroe Island Salmon En Crouete \$300  
Serves Approx. 25 Guests  
Lemon Herb Beurre Blanc

Chilled Poached Salmon \$300  
Serves Approx. 25 Guests  
Dill | Lemon | Cucumber

Herb Crusted Leg of Lamb \$500  
Serves Approx. 25 Guests  
Ginger Mint Chimichurri | Grilled Pita

Roasted Pork Loin \$375  
Serves Approx. 30 Guests  
Apple Port Demi-Glace | King's Hawaiian Rolls

Roasted Turkey Breast \$375  
Serves Approx. 35 Guests  
Pan Gravy | Ciabatta Rolls

Whole Roasted Suckling Pig \$500  
Serves Approx. 50 Guests  
BBQ | Red Pepper Crema | Sourdough Rolls

Pickled Corned Beef \$300  
Serves Approx. 30 Guests  
Swiss | Thousand Island | Rye Rolls

Tenderloin of Beef \$500  
Serves Approx. 25 Guests  
Red Wine Demi-Glace | Brioche Rolls

Beef Wellington \$600  
Serves Approx. 25 Guests  
Mushroom Duxelles | Ham | Fresh Herbs | Dijon

Honey Baked Ham \$375  
Serves Approx. 30 Guests  
Mustard Demi-Glace | Buttermilk Biscuits

Pepper Crusted Prime Rib of Beef \$500  
Serves Approx. 30 Guests  
Roasted Garlic Jus | Horseradish Crema | King's Hawaiian Rolls

Steamship Round of Beef \$800  
Serves approx. 150 guests  
Natural Reduction | Horseradish Crema | Sourdough Rolls

7 Bone Tomahawk Wagyu Beef Ribeye \$900  
Serves Approx. 15 Guests  
Chimichurri | Horseradish Crema | Brioche Rolls

Seared Wagyu Prime Rib \$1500  
Serves Approx. 25  
Mushroom Demi-Glace | Brioche Rolls

#### ASSORTED PASTRIES DISPLAY

Selection of 3 items \$20 | Selection of 6 items \$35 | Selection of 9 items \$50

##### 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 Doughnuts

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# St. Clair Ballroom

## BEVERAGES

### PREMIUM BRAND LIQUOR \$14

Priced Per Drink

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

### PREMIUM BRAND HOURLY PACKAGES

Priced Per Person

Package Pricing is Based on Continuous Service of Specified Liquor, Imported and Domestic Beer, Red & White House Wine, Soft Drinks and Water. Martinis, Shots and Cordials are Available at an Additional Cost.

One Hour \$22 | Two Hour \$32 | Three Hour \$40 | Four Hour \$47 | Five Hour \$54

Additional Hours \$8

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### DELUXE BRAND LIQUOR \$10

Priced Per Drink

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

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# St. Clair Ballroom

## BEVERAGES

Continued

### DELUXE BRAND HOURLY PACKAGES

Priced Per Person

Package Pricing is Based on Continuous Service of Specified Liquor, Imported and Domestic Beer, Red & White House Wine, Soft Drinks and Water. Martinis, Shots and Cordials are Available at an Additional Cost.

One Hour \$20 | Two Hour \$27 | Three Hour \$33 | Four Hour \$39 | Five Hour \$44

Additional Hours \$6

### HOUSE WINE

Priced Per Bottle

#### WHITE

La Crema Monterey Chardonnay \$45

Bottega Vinala Pinot Grigio \$45

Gerard Bertrand Rose \$50

Cavicchioli 1928 Prosecco \$40

Chandon Sparkling \$55

Nicholas Feuillatte Select Champagne \$70

#### RED

Seven Falls Cellars Cabernet \$45

Alexander Valley Vinyards Cabernet \$55

Skyfall Vinyards Merlot \$45

Alexander Valley Vinyards Merlot \$55

Landmark Vinyards Overlook Pinot Noir \$45

B.R. Cohn Pinot Noir \$55

### BEER

Priced Per Bottle

Budweiser | Bud Light \$7

Heineken | Amstel Light \$8

Great Lakes Seasonal & Specialty \$8

### NON-ALCOHOLIC

Priced Per Each

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# St. Clair Ballroom

## BEVERAGES

Continued

San Pellegrino Sparkling Water \$5  
Flavored San Pellegrino Sparkling Water \$4  
Panna Flat Water \$5  
Assorted Soft Drinks \$4  
Red Bull \$6

### CORDIALS

Priced Per Drink

Amaretto Disaronno \$12  
Grand Marnier \$13  
Bailey's Irish Cream \$12  
Drambuie \$12  
Frangelico \$12 | Kahlua \$12  
Sambuca Romana \$12

### PORTS & COGNACS

Priced Per Drink

Hennessy V.S.O.P. Cognac \$15  
Remy Martin Cognac \$16  
Graham's Port \$12

### SPECIALTY DRINKS

Priced Per Drink

Old Fashioned \$14	Gin or Vodka Martini \$14	Bellini \$11
Margarita \$14	Perfect Cosmopolitan \$14	Kir Royale \$11
Gibson \$14	Pomegranate Martini \$14	Poinsetta \$11
Gimlet \$14	Chocolate Martini \$14	Mimosa \$11
	St. Clair Martini \$15	

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# St. Clair Ballroom

## BEVERAGES

Continued

### BAR DETAILS

Bartender Fee \$50 Per Hour

One Bartender Per 35 Guests Required

Super Premium Beverage Packages Available on Request

Specific Items Available on Request

Custom Specialty Cocktails Available on Request

Custom Bar Packages Available on Request

Martini Bar | Bubble Bar | Bourbon Bar | Cordials Bar

Cash Bar Available on Request

Cash Bar Prices Include Service Charge and Sales Tax

# St. Clair Ballroom

## DESSERTS

### PLATED DESSERT

Chef's Selection of Miniature Desserts – Family Style

Lemon Meringue Tart  
Lemon Curd, Meringue | Graham Crumble

Chocolate Mousse Cake  
Raspberry Sauce | Caramelized Cocoa Nibs

Vanilla Bean Cheesecake  
Strawberry Compote | Chantilly Cream

Carrot Cake  
Butter Cream Icing | Candied Walnuts

Salted Caramel Dulce Tart  
Caramel | Peanuts

Il Venetian Doughnuts

Il Venetian Gelato

Ice Cream

Sorbet

### BUFFET DESSERTS

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  
Il Venetian Doughnuts  
Il Venetian Gelato  
Assorted Macaroons

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