

# SKYLIGHT PENTHOUSE

CROP BISTRO | SKYLIGHT FINANCIAL GROUP

Planning and design A Charming Fete; Photographery Lauren Gabrielle photography





Photo courtesy of Lindsey Beckwith Photography

# Skylight Penthouse

## *In Cleveland, the '20s were really roarin'!*

World War I had ended in victory. The city's economy was thriving. Jobs were so plentiful that workers flocked to the city from all over the U.S., even overseas.

Cleveland became America's second most wealthy and the fifth largest city. Musicians migrated from New Orleans. The Cleveland Indians won the World Series. Sure, there was Prohibition, but who cared? Bootleggers smuggled spirits in from Canada.

*There was nothing we couldn't do!* We modernized our city government and built an airport. Commerce was prolific leading to the designation of a Federal Reserve Bank downtown. No doubt, Cleveland was on a roll.

It was during these historically thrilling times that nationally renowned architects Frank R. Walker and Harry E. Weeks introduced their signature

academic neoclassical architecture called Beaus-Arts inspiring the design of Severance Hall (home of the internationally renowned Cleveland Orchestra), the Cleveland Public Library and the Federal Reserve Bank of Cleveland.

They then boldly designed a nine-story Neoclassic building in 1923 called the United Bank Building, now home to Crop Bistro & Bar and Skylight Financial Group's ultra-modern Skylight Penthouse.

When your guests arrive they'll be ushered through the historic bank lobby with its soaring 35-foot coffered ceilings to an elevator.

Once on the 9th floor, they'll ascend a staircase or elevator to the Skylight Penthouse featuring floor to ceiling windows and a wrap-around terrace offering spectacular views of Lake Erie and the Downtown Cleveland skyline.







# Skylight Penthouse

**Venue includes:** votive candles | white linens | black Chiavari chairs | custom printed menus | private wait staff | 60-inch rounds or large rectangular tables | high-boy tables | simple uplighting

**Capacity:** 60 seated | 125 cocktail

**Room rental fee:** \$500 Monday through Thursday, evening hours only | \$750 Friday, evening hours only | \$750 Saturday, all day | \$500 Sunday, all day

**Food and beverage minimum:** Monday through Thursday: \$3,000 | Friday and Saturday: \$4,000 | Saturday before 3 p.m. \$500 | Sunday \$1,850

**Additional services:** valet parking \$10 per vehicle | AV equipment: \$30 folding screen | \$75 70" flat-screen television | \$45 LCD projector | \$25 microphone and speaker set up

**Dietary considerations:** menus can be prepared vegan, vegetarian, gluten-free and dairy-free





# Bar & Spirits

A typical Crop Bistro event bar includes a choice of either our standard or top-shelf bar selections, two red and white house wines, as well as an assortment of local, seasonal craft beers all billed on consumption.

## STANDARD BAR

Watershed Vodka \$8.5  
Stoli \$8  
Watershed Gin \$8  
Tanqueray \$8  
Bacardi \$7  
Sailor Jerry \$8  
Jack Daniels \$8  
Canadian Club \$7  
Four Roses Yellow Label \$8  
Dewar's White Label \$7  
Suaza Hornito's Plata \$7

Dry Curacao  
Dolin Sweet Vermouth  
Dolin Dry Vermouth  
Angosturra Bitters  
Roses Lime  
Roses Grenadine

*All prices based on liquor wash, add 15% for rocks, 20% for martini.*

## CUSTOM LIBATIONS

Work with our own master bartender to create a custom libation to highlight your event. \$12

## LOCAL, SEASONAL CRAFT BEERS

We'll assemble a selection of local and seasonal beers. \$7

## TOP-SHELF BAR

Ketel One \$9  
Grey Goose \$9.5  
Tanqueray 10 \$10  
Bombay Sapphire \$9.5  
Bacardi \$7  
Sailor Jerry \$8  
Jack Daniels \$8  
Crown Royal \$8  
Maker's Mark \$9  
Johnny Walker Black \$9  
Patron Silver \$12

Cointreau  
Dry Curacao  
Dolin Sweet Vermouth  
Dolin Dry Vermouth  
Angosturra Bitters  
Roses Lime  
Roses Grenadine

## HOUSE-WINE SELECTIONS

Choose two red and two white wine selections. Although Crop Bistro maintains a healthy stock of the following wines, availability is dependent on market changes and therefore subject to change. Wine from outside sources is strictly prohibited.

### RED

M. Chapoutier "Belleruche" Cotes du Rhone 2009, Rhone Valley, France \$28  
Allamand Malbec 2012, Mendoza, Argentina \$28  
Blackbird Cabernet Sauvignon 2014, Napa Valley, CA \$52  
Crop Pinot Noir 2014, Russian River Valley \$49  
Decoy Red Blanc 2014, Sonoma County CA \$54

### WHITE

Parlay Chardonnay, Columbia Valley, Washington \$28  
Ca'Donini Pinot Grigio 2013, Veneto, Italy \$28  
St. M Riesling 2014, Pfalz, Germany \$32  
St. Supery Sauvignon Blanc 2016, Napa Valley, CA \$32  
Failla Chardonnay, Sonoma, CA \$62

## SPARKLING

Rive Della Chiesa, Prosecco, Veneto, Italy \$32  
Argyle Brut 2007, Willamette Valley, Oregon \$45  
Iron Horse Brut Classic NV, Russian River Valley, CA \$68



# Hors D' Oeuvres

Begin your event with our hors d'oeuvres menu. To simplify, we've astericked our most popular and recommend offering two to three options at approximately one and a half or two pieces per guest.

## PASSED

- \*Truffled Mushroom Crostini | \$1.75 ea
- \*Goat Cheese Tartlettes | \$2.50 ea
- Arancini | \$2 ea
- \*Chile Deviled Eggs, Crisp Prosciutto | \$1.50 ea
- \*Mini Brisket Wellingtons | \$3 ea
- Steak Sandwich | \$5 ea
- \*Bacon Wrapped Scallop | \$5 ea
- \*Tuna Tartare, Wasabi Soy Gastrique | \$4 ea
- \*Crab Cakes | \$4 ea
- Shrimp Salad | \$4 ea
- Chicken Satay | \$3 ea
- Brueshetta Crostini | \$1.75 ea

## STATIONARY

- \*Shrimp Cocktail | \$3 ea
- \*Cheese Plate, Crackers, Nuts, Pickled Vegetables | \$4/person
- Chicken Salad on Challah | \$3.25 ea
- Faroe Island Smoked Salmon Salad on Challah | \$4 ea
- Crop Popcorn | \$1.50/person
- \*Hummus and Pita | \$2/person
- \*Spinach Dip & Tortilla Chips | \$2/person
- \*Smoked Salmon, Cream Cheese, Onions, Capers | \$5/person



# Dinner Menu

THREE-COURSE | \$70 per person

## COURSE 1 - Salad *(choose one)*

**Roasted Beet Salad:** *Red and yellow beets, baby kale, pear vinaigrette, chevre, pistachios*

**Soft Wedge:** *Green City Growers Bibb, roasted tomatoes, moody blue, applewood bacon, house-made 1000 Island*

## COURSE 2 - Plated Trio

**Grilled CAB Short Rib:** *Confit new potatoes, shallot demi*

**Grilled Faroe Island Salmon:** *Lemon caper beurre blanc, wilted spinach*

**Wild Mushroom Cannelloni:** *Procini cream sauce*

## COURSE 3 *(choose one)*

**Strawberry Swirl Cheesecake:** *Graham crumb, strawberry compote*

**Flourless Chocolate Cake:** *Ganache, chocolate glaze, chocolate sauce and chantilly cream*

*\*Our chefs will gladly adjust menu to accommodate dietary allergies and restrictions. Upgrades available. Prices do not reflect the 8% sales tax and 7% service fee.*