

SPECIAL EVENTS WEDDING MENU



I WILL ALWAYS LOVE YOU RECEPTION DINNER BUFFET

\$110.00++ per person

BEVERAGES

FIVE HOUR OPEN SELECT BRAND BAR

COCKTAIL HOUR

Selection of 2 Passed Hors d'Oeuvres

Selection of 2 Stationary Hors d'Oeuvres

SALADS

SELECT ONE

HOUSE-MADE CAESAR SALAD (V)

Jalapeño Cornbread Crouton

SOUTHERN SALAD (V, GF, CN)

Mixed Field Greens, Shaved Apple, White Cheddar, Toasted Pecans & Apple Cider Vinaigrette

BABY SPINACH SALAD (V, GF, CN)

Candied Walnuts, Cranberries, Goat Cheese & Champagne Vinaigrette

GARDEN SALAD (V)

Romaine, Carrots, Tomato & Cilantro Ranch Dressing

ENTREES

SELECT TWO

GRILLED CHICKEN (GF)

Garlic & Herb-Marinated

BUTTERMILK FRIED CHICKEN

Adobo Spice with choice of Ranch, BBQ or Buffalo

BLACKENED SALMON (GF)

Lemon & Chive Butter

BBQ PULLED PORK (DF, GF)

Smoked Pork, Memphis BBQ Sauce, Signature Spice Rub

BRAISED SHORT RIBS (GF)

Pickled Red Onions & Rosemary

SLICED SIRLOIN (GF)

Hunter Sauce

JAMBALAYA

Chicken, Andouille Sausage & Roasted Green Onion

PENNE PASTA (V)

Wild Mushrooms & Smoked Gouda

FARFALLE (V)

Roasted Vegetables in Cajun Cream Sauce or Light Marinara

ACCOMPANIMENTS

SELECT TWO

GARLIC ROASTED GREEN BEANS (V) GRILLED ASPARAGUS (V) CHEF'S CHOICE OF SEASONAL VEGETABLES (V, GF) YUKON GOLD MASHED POTATOES (V, GF) HERB-ROASTED YUKON GOLD POTATOES (V) VEGETABLE RICE PILAF (V)



HOUSE OF BLUES CLEVELAND SPECIAL EVENTS WEDDING MENU

All Dinner Buffets are served with Cornbread with Bourbon Butter and Freshly Brewed Coffee. ++Applicable 22% Administrative Fee and 8% in Local State Taxes. Prices and menus subject to change without notice. All pricing includes up to (2) Hours of Buffet Service. All wedding packages require a minimum production fee and ceremony fee, where applicable.

Dietary index: (V) - Vegetarian, (VG) - Vegan, (GF) - Gluten Free, (DF) - Dairy Free, (CN) - Contains Nuts, (CS) - Contains Shellfish

— BECAUSE YOU LOVED ME RECEPTION DINNER STATIONS —

\$115.00++ per person

DELUXE STATIONS

SELECT THREE

SOUTHERN COMFORT STATION

Buttermilk Fried Chicken with adobo spice, Mashed Sweet Potatoes (GF, V), Sauteed Green Beans (V), Cheddar Cheese Buttermilk Biscuits (V)

FARMER'S MARKET STATION

Rosemary Grilled Chicken Breast -OR- Grilled Salmon in a lemon chive butter, Grilled Asparagus (V), Vegetarian Couscous -OR- Vegetable Rice Pilaf, Baby Spinach Salad (V, GF, CN) with Candied Walnuts, Cranberries, Goat Cheese & Champagne Vinaigrette

NEW ORLEANS STATION

Jambalaya (CS) with Chicken, Andouille Sausage & Roasted Green Onion, Smoked Pulled Pork with Mini Rolls, Jalapeño Cornbread with Bourbon Honey Bitter, House-Made Coleslaw

PREMIUM CARVING STATION

Assorted Rolls, and Select Two:

House-Smoked Turkey Breast (DF, GF)

Sirloin of Beef (DF, GF)

Maple Glazed Ham (DF, GF)

Herb-Crusted Pork Loin (DF, GF)

*\$5.00++ per person

**\$125.00++ Chef Attendant Fee

PASTA STATION

Garlic Breadsticks & House-Made Caesar Salad, and Select Two:

Roasted Chicken & Bowtie Pasta

With Spinach Pesto & Goat Cheese

Penne Pasta (V)

With Wild Mushroom & Smoked Gouda

Cajun Chicken Pasta

With Cajun Cream Sauce, Bell Pepper, Tomato, Red Onion, Basil & Parmesan (vegan option available)

Farfelle (V)

With Roasted Vegetables in a Creole Cream Sauce -OR- Light Marinara Short Ribs (GF)

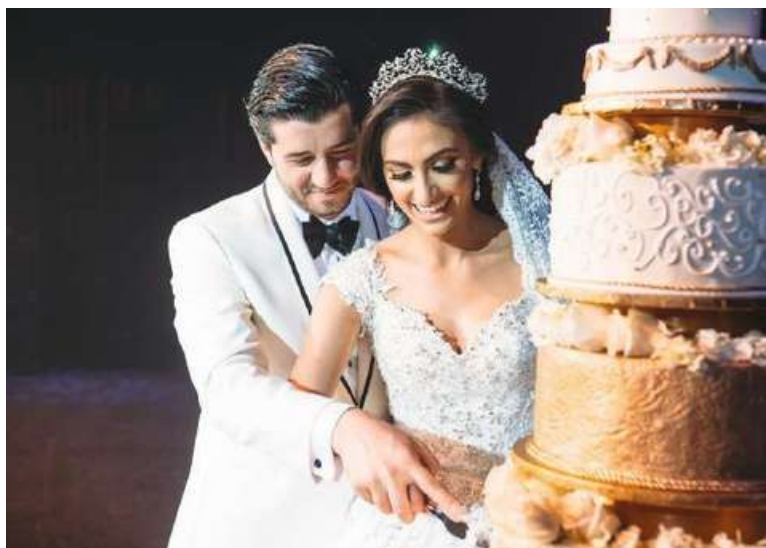
BEVERAGES

FIVE HOUR OPEN SELECT BRAND BAR

COCKTAIL HOUR

Selection of 2 Passed Hors d'Oeuvres

Selection of 2 Stationary Hors d'Oeuvres



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— ENDLESS LOVE RECEPTION PLATED DINNER —

\$120.00++ per person

BEVERAGES

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COCKTAIL HOUR

Selection of 2 Passed Hors d'Oeuvres

Selection of 2 Stationary Hors d'Oeuvres

SALADS

SELECT ONE

HOUSE-MADE CAESAR SALAD (V)

Jalapeño Cornbread Crouton

SOUTHERN SALAD (V, GF, CN)

Mixed Field Greens, Shaved Apple, White Cheddar, Toasted Pecans & Apple Cider Vinaigrette

BABY SPINACH SALAD (V, GF, CN)

Candied Walnuts, Cranberries, Goat Cheese & Champagne Vinaigrette

GARDEN SALAD (V)

Romaine, Carrots, Tomato & Cilantro Ranch Dressing

ENTREES

SELECT THREE

ROAST TENDERLOIN OF BEEF (GF)

Roasted Pearl Onions & Red Wine Reduction Sauce

VEGAN CAJUN PASTA (V, VG)

Penne Pasta, Cajun Coconut Cream Sauce, Bell Pepper, Roasted Tomato, Red Onion, Basil

BLACKENED SALMON (GF)

Lemon & Chive Butter

GRILLED CHICKEN (GF)

Garlic & Herb-Marinated

SLICED TENDERLOIN OF BEEF WITH SALMON

FILET

*\$10.00++ Additional Per Person

GRILLED CHICKEN & SLICED TENDERLOIN

*\$10.00++ Additional Per Person

DESSERTS

ASSORTED PETIT FOURS (CN)



— HOUSE OF BLUES CLEVELAND SPECIAL EVENTS WEDDING MENU —

All Plated Dinners are served with Chef's Choice of Seasonal Vegetable and Potato, Jalapeño Corn bread with Bourbon Butter and Freshly Brewed Coffee. ++ Applicable 22% Administrative Fee and 8% in Local State Taxes. Prices and menus subject to change without notice. All pricing includes up to (2) Hours of Buffet Service. All wedding packages require a minimum production fee and ceremony fee, where applicable.

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(LIMITED TO 100 GUESTS OR LESS)

COCKTAIL HOUR HORS D'OEUVRES

STATIONARY APPETIZERS

SELECT TWO

SPINACH & ARTICHOKE DIP (V)

Parmesan Cheese, Tortilla Chips, Carrot, Celery

DISPLAY OF CHEF'S SELECTED CHEESE (V)

Crackers, Baguette, Grapes & Strawberries

MEDITERRANEAN BOARD (V)

Traditional and Red Pepper Hummus, Kalamata Olives, Feta Cheese, Grape Tomato, Cucumber, Pita

CRUDITÉ (V, GF)

Seasonal Vegetables, Red Pepper Hummus, Green Onion Dip, Ranch Dressing

VOODOO SHRIMP (CS)

Abita Amber Beer Reduction Sauce, Tomato, Green Onion, Jalapeño Cornbread

PASSED APPETIZERS

SELECT TWO

DEVILED EGGS

Creole Spice, Andouille Crumble

BRUSCHETTA (V)

Grilled Baguette with Mozzarella Fresca

SPANAKOPITA (V)

Spinach, Goat Cheese, Tzatziki

CRISPY TEMPURA CAULIFLOWER (V)

Sambal Aioli, Togarashi

SPRING ROLLS (VG, V, DF)

Red Cabbage, Green Onion, Citrus Chili Sauce

CHICKEN SKEWERS

Citrus Chili

MARINATED BEEF SKEWERS

Chimichurri

MARGHERITA FLATBREAD (V)

Roasted Garlic, Tomato Sauce, Mozzarella Cheese, Balsamic Glaze, Basil



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WEDDING ENHANCEMENTS

EVENT ENHANCEMENTS

ADDITIONAL HOUR OF BAR SERVICE

\$15.00++

CHAMPAGNE TOAST

\$7.00++

SPECIALTY COCKTAILS

Ask for More Details, Limit of (2)

LATE NIGHT BITES

\$6.00++

ANGUS SLIDERS SOFT PRETZELS WITH CREOLE MUSTARD (V) CHICKEN TENDERS WITH RANCH & BBQ TORTILLA CHIPS WITH NACHO CHEESE & SALSA (V) PIZZA BY THE SLICE, CHEESE (V) -OR- PEPPERONI

CHILDREN'S MEALS

\$15.00++ Available for guests 12 and under. Please select (1) entrée for all children.

CHICKEN FINGERS WITH FRENCH FRIES

PENNE PASTA WITH MARINARA SAUCE

MACARONI & CHEESE

VENDOR MEALS

\$15.00++ Available for all outside personnel hired by host.

CLUB WRAP WITH FRENCH FRIES



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COCKTAIL HOUR

priced per person



ULTRA-PREMIUM PACKAGE

- Grey Goose, Crystal Head, Belvedere, Absolut, Absolut Citron, Ketel One, Tito's Handmade, New Amsterdam Vodka, Stoli & Stoli Flavors, Hendrick's, Bombay Sapphire, Beefeater, Patron Silver, 1800 Reposado, El Jimador, Crown Royal, Jack Daniels, Jameson, Templeton Rye, Fireball, Jim Beam, Woodford Reserve, Maker's Mark, Johnny Walker Black, Dewar's, Monkey Shoulder, Hennessy, Grand Marnier, Chambord, Cointreau, Di Saronno Amaretto, Frangelico, Jagermeister, Kahlua and Rumchata
- Selection of Domestic/Imported Beers
- House Red Wine, House White Wine
- Soft Beverages: Assorted Pepsi Products, Liquid Death

\$16.00++

SELECT PACKAGE

- New Amsterdam Vodka, Stoli & Stoli Flavors, Captain Morgan, Cruzan, Beefeater, Fireball, Jim Beam, Dewar's, El Jimador, Monkey Shoulder, Baileys, Chambord, Cointreau, DiSaronno Amaretto, Frangelico, Grand Marnier, Kahlua
- Selection of Domestic/Imported Beers
- House Red Wine, House White Wine
- Soft Beverages: Assorted Pepsi Products, Liquid Death

Included in package pricing

PREMIUM PACKAGE

- Absolut, Absolut Citron, Ketel One, Tito's Handmade, New Amsterdam Vodka, Stoli & Stoli Flavors, Bombay Sapphire, Beefeater, 1800 Reposado, El Jimador, Crown Royal, Jack Daniels, Jameson, Templeton Rye, Fireball, Jim Beam, Dewar's, Monkey Shoulder, Maker's Mark, Chambord, Cointreau, Di Saronno Amaretto, Frangelico, Jagermeister, Kahlua and Rumchata
- Selection of Domestic/Imported Beers
- House Red Wine, House White Wine
- Soft Beverages: Assorted Pepsi Products, Liquid Death

\$12.00++

HOUSE OF BLUES CLEVELAND SPECIAL EVENTS WEDDING MENU

Selections above may vary without notice and within different spaces of the venue.

Specialty Cocktails are limited to liquors listed within specified packages above and require advance notice with permission from venue.

No shots or double pour cocktails. No exceptions. Satellite Bar Set-Up Fee of \$175 for Grand Lobby or Foundation Room Dining.

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POLICIES



Minimum Revenue Guarantees

- Each space has their own Food & Beverage Minimums and Room Rentals dependent on the specified date and guest count.

Final Guest Guarantee & Menu Selections

- Plated entrees require labelled place cards with meal indicators. Table counts by meal selections are due (1) week prior to event and must match meal numbers submitted in your final guest count. Duo plates do not require place cards or table counts.

Miscellaneous

- No outside food of any kind may be brought onto the premises without prior express written permission from HOB. We do allow outside desserts, but client is responsible for setting up and tearing down of desserts. HOB will replenish dessert displays throughout the course of your event. Due to insurance regulations and the State of Ohio Liquor Laws, HOB cannot allow client to provide own alcohol and does not allow leftovers to be taken home.
- All on-site vendors will receive load-in instructions approximately (1) week prior to your event and must adhere to all HOB delivery policies. Please provide contact information for all vendors (1) month in advance so we can coordinate with them directly.