

CATERING



CROWNE PLAZA[®]

AN IHG[®] HOTEL

CLEVELAND AT PLAYHOUSE SQUARE



Welcome to the Crowne Plaza Cleveland at Playhouse Square. Our culinary team has thoughtfully crafted these menus to exceed your every need and expectation. Each menu has been uniquely created with locally sourced fresh ingredients. With a culture built upon excellence, we are excited to help you create a memorable and flawless event. We look forward to hosting you soon!



Cleveland Continental

sliced fresh fruits, melons, and berries

freshly baked muffins, flaky croissants, and a variety of danish

sweet butter, fruit preserves, and honey

freshly brewed kona blend coffee, decaf, hot teas, and fruit juices

\$22 | per person

Executive Continental

sliced fresh fruits, melons, and berries

assorted greek yogurt, and crunchy granola

warm jumbo cinnamon and pecan rolls

steel cut oatmeal, dried fruits, nuts, brown sugar, and maple syrup

freshly brewed kona blend coffee, decaf, hot teas, and fruit juices

\$24 | per person

Breakfast Sandwiches (Pick 2)

ham, egg, and cheese croissant

sausage, egg, and cheese english muffin

bacon, egg, and cheese biscuit

\$8 | per person, when added to a continental breakfast

* must be ordered for the full guest count



all prices are subject to a taxable 24% service charge and state tax currently at 8%

Continental Breakfast

Crowne Plaza Buffet

scrambled fluffy cage free eggs

applewood smoked bacon and savory country sausage links

grilled breakfast potatoes

fresh sliced fruits, melons, and berries

locally sourced breakfast breads and pastries

freshly brewed kona blend coffee, decaf, hot teas, and fruit juices

\$31 | per person

Balanced Start Buffet

scrambled egg whites with baby spinach and ripe tomato

turkey sausage patties

fresh sliced fruits, melons, and berries

assorted yogurts and granola

steel cut oatmeal with dried fruits and nuts

locally sourced breakfast breads and pastries

freshly brewed kona blend coffee, decaf, hot teas and fruit juices

\$34 | per person

Crepe Station (sweet or savory)

sweet to feature fresh berries, bananas, mango, and warm apple compote, nutella, syrups, and whipped cream

savory to include chicken, beef tenderloin, and vegetable ratatouille

\$18 | per person, when added to a breakfast buffet

Omelet Station

a generous display of meats, fresh veggies, and tempting cheeses to create the perfect omelet, made to order or advanced preparation

\$18 | per person, when added to a breakfast buffet

chef attendant fee of \$150 per station

30 guest minimum is required for buffets

all prices are subject to a taxable 24% service charge and state tax currently at 8%

Playhouse Square Brunch

orange, ruby red, and cranberry juices

seasonal freshly cut fruit & berries , assorted yogurts & granola

freshly assorted muffins & danish

scrambled eggs & bacon

mixed green salad, cucumbers, tomato, carrots, shredded cheese,
ranch & raspberry vinaigrette

seasonal grilled vegetables

ginger orange sautéed premium chicken breast

country club sirloin of beef, tomato demi glaze

assorted artisan rolls

chef's seasonal dessert

champagne toast with strawberry

coffee, decaf coffee, hot teas

\$49 | per person

Bloody Mary & Mimosa, 2 Hour Open Bar

prosecco, vodka

orange juice, pineapple juice

bloody mary mix

seasonal bloody mary bar garnishes

\$20 | per person

bartender fee of \$175 is applied if total bar sales do not exceed \$500

30 guest minimum is required for buffets

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Brunch Buffet

Fresh Farm

scrambled cage free eggs

crisp applewood smoked bacon

savory country sausage links

grilled breakfast potatoes

locally sourced breakfast breads and pastries

freshly brewed kona blend coffee, decaf, hot teas, and fruit juices

\$26 | per person

Power Plate

fresh sliced melons, pineapple, and berries

grapes and citrus fruits sprinkled with cinnamon honey

vanilla greek yogurt with granola clusters and chia seeds

locally sourced breakfast breads and pastries

house-made strawberry spinach banana smoothie

freshly brewed kona blend coffee, decaf, hot teas, and fruit juices

\$26 | per person

AM Quiche

eggs, swiss cheese, spinach, bell peppers, and roasted tomatoes

served with your choice of one protein:

applewood smoked bacon, sliced ham, or turkey sausage patties

locally sourced breads and pastries

freshly brewed kona blend coffee, decaf, hot teas, and fruit juices

\$28 | per person

Plated Breakfast

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Citrus North Atlantic Salmon

sustainably raised salmon seared with fresh orange butter and complimented with lively fruit salsa
\$35 | per person

Herb Crusted Pork Loin

slowly roasted center cut pork, coated with savory herbs, and served over a creamy whole grain mustard sauce
\$26 | per person

Tri-Tipped Steak

chargrilled sliced beef served over an affine bleu cheese crusted baguette topped with a wild mushroom and tomato ragout
\$33 | per person

Chicken Piccata

all natural chicken breast sautéed in a fresh lemon sauce, crisp white wine, tart capers, and sliced mushrooms
\$29 | per person

selections continue on the next page . . .
accompanying starch and vegetables on page 8 . . .

Plated Lunch



all prices are subject to a taxable 24% service charge and state tax currently at 8%



Plated Lunch

Chicken Florentine

all natural breast of chicken in a white wine sauce served over sautéed balsamic baby spinach with oven roasted sweet tomatoes and crumbled feta cheese

\$30 | per person

Captain Tony's Walleye

pride of the north coast, delicious walleye lightly seasoned and broiled with fresh lemon butter, topped with slivered toasted almonds

\$32 | per person

Roasted Vegetable Ravioli

roasted garden vegetables blended with a smooth cheese filling, tossed in a light white truffle cream sauce, complimented with grilled asparagus spears and oven roasted tomatoes

\$27 | per person

Santa Fe Flank Steak

chargrilled beef, marinated with fresh oranges, red wine vinegar, and cumin, finished with a black bean, tomato, and corn relish

\$34 | per person

accompanying starch and vegetables on the next page . . .

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Vegetable

choose one:

asparagus with red bell pepper
fresh seasonal vegetable medley
haricot verts with oven roasted tomato
ginger orange glazed roasted petite carrots
(based on seasonal availability)

Starch

choose one:

white cheddar mashed potatoes
maple cinnamon glazed diced sweet potato
roasted red bliss potatoes, sea salt, olive oil, cracked pepper
buttered rice pilaf with toasted orzo

All Plated Lunches Include :

fresh rolls and creamy butter

your choice of one starter:

- arcadian salad: mixed greens, baby tomatoes, seedless cucumbers, and garlic croutons
- caesar salad: crisp romaine, crunchy croutons, shaved Italian blend of cheeses, and drizzled with creamy caesar dressing
- seasonal fruit medley: melons, pineapple, berries, and sweet grapes

your choice of one starch and vegetable

complimenting dessert

kona blend coffee, decaf, hot teas, and iced water

iced tea served upon request

Turkey Wrap

all natural deli turkey breast, arcadian mixed greens and heirloom tomatoes wrapped in a whole wheat tortilla, served with carrot and celery sticks, pita chips, and creamy hummus

\$28 | per person

Grilled Chicken Brioche

sliced grilled chicken breast, creamy havarti cheese, ripe tomato, and fresh arugula with basil pesto aioli on a brioche bun, served with fresh cut seasonal fruit salad

\$28 | per person

Murray Hill Hoagie

torpedo roll filled with italian salami, shaved ham, pepperoni, aged provolone cheese, fresh baby spinach, and fire roast red bell peppers, complimented with a balsamic vinegar reduction and served with a marinated italian pasta salad

\$28 | per person

Crisp Chicken Salad Croissant

all natural slow roasted chicken blended with sweet red grapes, tart granny smith apples and crunchy roasted southern pecans lightly tossed with a creamy dressing and served on a flaky buttery croissant complimented with cut fresh melons and berries

\$28 | per person

Light Plated Lunch Includes

kona blend coffee, decaf, hot teas, and iced water
complimenting dessert iced tea served upon request

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Light Plated Lunch

Playhouse Square Cobb Salad

crisp fresh mixed greens with grilled chicken breast, hard boiled egg, shredded cheddar, crumbled gorgonzola cheese, applewood smoked bacon, ripe tomatoes, sliced avocado, and buttermilk ranch

\$28 | per person

Salmon Spinach Salad

tender baby spinach, shaved red onion, cremini mushrooms, crumbled applewood smoked bacon, diced tart green apples, crisp croutons topped with pan seared fresh cold water salmon filet, and finished with a light raspberry vinaigrette

\$33 | per person

Chicken, Salmon, Shrimp, or Steak Caesar Salad

grilled all natural chicken breast, salmon, shrimp, or marinated sliced flank steak on a bed of fresh chopped romaine lettuce enhanced with a robust caesar dressing, shaved sharp italian cheese, and garlic croutons

\$28 | per person (chicken)

\$32 | per person (salmon, or shrimp, or steak)

Lunch Salads Include

fresh rolls and creamy butter

kona blend coffee, decaf, hot teas, and iced water

complimenting dessert and iced tea served upon request



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Turkey

deli sliced turkey and swiss on sprout and seed multi-grain bread

Chicken

caprese grilled chicken, sliced tomato, fresh basil, and mozzarella cheese on a ciabatta roll

Ham

black forest ham and creamy havarti on marbled rye bread

Roast Beef

roast beef, sharp cheddar cheese, tomato, and arugula on a hoagie roll

Italian

italian sub, featuring sliced smoked ham, italian salami, pepperoni, provolone cheese, arugula, and roasted peppers on a hoagie roll

Veggie

very veggie, grilled marinated vegetable medley on a torpedo roll

Boxed Lunch Includes

choice of two sandwiches + vegetarian

whole fresh fruit

individual bag of gourmet potato chips

freshly baked cookie

condiments

bottled water and soft drinks

\$28 | per person

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Souper Salad & Baked Potato Bar

chef's freshly made soup du jour

fresh rolls and creamy butter

garden mixed green salad bar including:

shredded cheese, ripe tomatoes, cucumbers, hard boiled eggs,

sliced grilled chicken breast, croutons, dressings, and more

build your own stuffed baked potato bar featuring:

homemade ohio style chili, applewood smoked bacon, cheese

sauce, and traditional loaded potato toppings

assorted dessert bar display

\$33 | per person

Muni Lot Tailgate Buffet

gourmet steak burgers

grilled tender chicken breast

bbq pulled pork sandwiches

lettuce, tomato, sliced cheese, and assorted sandwich rolls

nic's backyard macaroni salad

tater tots

tossed garden salad

coleslaw

an assortment of cookies and brownies

\$36 | per person

30 guest minimum is required for buffets

selections continue on the next page . . .

all prices are subject to a taxable 24% service charge and state tax currently at 8%

Lunch Buffet

The District Deli Buffet

chef's freshly made soup du jour
garden mixed greenery salad bowl with complimenting dressings
redskin potato salad, italian pasta salad
all natural sliced turkey, roast beef, and black forest ham
assorted deli cheeses
crisp lettuce, ripe tomato, red onions, pickles, olives, and condiments
variety of breads, rolls, and croissants
cookies and brownies
\$35 | per person

South of the Border

chicken tortilla soup
chargrilled sliced marinated flank steak
adobo seasoned chicken breast
cilantro lime sprinkled rice
grilled fresh garden vegetable medley
crisp cut of lettuce, diced ripe tomato, shredded cheese, sour cream,
salsa, guacamole, flour tortillas, crunchy corn chips, and more
warm churros with caramel, strawberry, and honey dipping sauces
\$38 | per person

Little Italy Buffet

traditional italian wedding soup
crisp caesar salad with garlic croutons and shaved italian cheese
garlic bread, bread sticks, and italian pasta salad
classic lasagna layered with bolognese and parmesan
penne chicken pasta alfredo with baby peas and sun dried tomatoes
grilled italian sausage with onions and bell peppers
marinated grilled vegetables in olive oil and italian seasonings
tiramisu and cannoli
\$38 | per person

Lunch Buffets Include

kona blend coffee, decaf, hot teas, and iced water,
iced tea served upon request

30 guest minimum is required for buffets

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Hand in the Cookie Jar

assorted freshly baked cookies, brownies, blondies, lemon bars
hot chocolate, milk, and whipped cream
\$14 | per person

Ice Cream Social

vanilla bean and rich chocolate ice creams
hot fudge, caramel, strawberries, and whip cream
chef's selection of additional toppings
served with a plate of warm and freshly baked cookies and brownies
\$16 | per person

Take Me Out to the Jake

ballpark hot soft pretzels with cheese and stadium mustard
nachos with cheese, salsa, and guacamole
peanuts, popcorn, cracker jacks
\$15 | per person
(add slider dogs for an additional \$3 per person)

Afternoon Refresh Break

fresh crisp vegetable display with light dips
house made creamy hummus with warm pita chips
fresh fruit skewers with yogurt dipping sauce
\$14 | per person

30 guest minimum is required for breaks
breaks must be ordered for full guest count

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On Consumption

gallon of coffee | \$55 per gallon

gallon of lemonade | \$20 per gallon

gallon of iced tea | \$20 per gallon

assorted sodas | \$4 each

bottled water | \$4 each

flavored seltzer water | \$4.50 each

All Day Beverage Station

freshly brewed kona blend coffee and decaf

assorted hot teas

soft drinks

bottled water

flavored seltzer water

\$20 | per person

Half Day Beverage Station

freshly brewed kona blend coffee and decaf

assorted teas

soft drinks

bottled water

flavored seltzer water

\$10 | per person

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Bagels | \$42 per dozen

locally sourced bagels with butter, preserves, and cream cheese

Candy Bars | \$36 per dozen

individually wrapped chocolate bars

Cinnamon Rolls | \$42 per dozen

jumbo cinnamon rolls

Danish | \$42 per dozen

assorted, locally sourced and freshly baked

Cookies | \$36 per dozen

freshly baked gourmet cookies

Fruit & Greek Yogurt | \$36 per dozen

individual servings of greek and fresh fruit yogurts

Brownies | \$36 per dozen

fudge brownies

Hard Boiled Eggs | \$36 per dozen

fresh and cage-free

Granola Bars | \$30 per dozen

a variety of individually wrapped granola and energy bars

Chips | \$30 per dozen

assorted, individually bagged chips

Muffins | \$42 per dozen

assorted, locally sourced and freshly baked

Fresh Fruit | \$36 per dozen

assortment of whole fresh fruit

Soy, Almond, or Oat Milk | \$15 per quart (2 quart minimum)

enhancements must be ordered for the full guest count

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Crowne Plaza Meeting Package

All Day Beverage Service

freshly brewed kona blend coffee and decaf, assorted hot teas, fruit juices, soft drinks, bottled water, flavored seltzer water

Cleveland Continental (page 2)

Lunch

choice of any light plated lunch (page 8), or plated chicken marsala, or chicken piccata

Afternoon Break

salty, sweet, nutty, and crunchy - variety of individually bagged chips, trail mix, granola bars, cookies, and candy bars

\$74 | per person

Playhouse Square Meeting Package

All Day Beverage Service

freshly brewed kona blend coffee and decaf, assorted hot teas, fruit juices, soft drinks, bottled water, flavored seltzer water

Cleveland Continental or Crowne Plaza Breakfast Buffet (page 2-3)

Lunch

choice of any plated lunch, or district deli, or souper salad and baked potato bar (page 6-7, 12-13)

Afternoon Break

choice of any break (page 14)

\$96 | per person

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Herb Crusted Prime Rib of Beef

slow roasted certified angus reserve prime rib generously seasoned in sea-salt, cracked pepper, and savory herbs complimented with pan reduced au jus and horseradish aioli

minimum 15 dinner guests

\$52 | per person

NY Strip

certified angus strip sirloin seasoned and chargrilled, served with a cabernet demi glace, and sautéed garlic buttered mushrooms

\$48 | per person

Filet Mignon

center cut tenderloin rubbed in garlic and black pepper, pan seared, and topped with rich lemony hollandaise sauce

\$63 | per person

Bourbon Glazed Pork Ribeye

chargrilled “white marble farms” premium pork brushed with a brown sugar kentucky bourbon sauce, topped with toasted pecans

\$42 | per person

Ginger Soy Salmon with Mango

atlantic cold water fresh salmon filet brushed with a ginger spiked sesame soy glaze and topped with juicy diced mango

\$48 | per person

selections continue on the next page ...

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Vegetarian Farfalle

eggless bowtie pasta with assorted grilled vegetables tossed in a pesto sauce and garnished with shaved italian cheese

\$35 | per person

Chicken Florio

fresh all natural chicken breast sautéed with sliced cremini mushrooms, rich marsala wine, and savory rosemary simmered in rich demi glace

\$42 | per person

Chicken Romano

fresh all natural chicken breast in a parmesan panko herbed crust and laced with a rich boursin cream sauce

\$42 | per person

Plated Dinner Includes

fresh rolls and creamy butter

your choice of one salad:

- arcadian salad: mixed greens, baby tomatoes, seedless cucumbers, and garlic croutons
- caesar salad: crisp romaine, crunchy croutons, shaved italian blend of cheeses, and drizzled with creamy caesar dressing
- chef's seasonal creations salad
- wedge salad: crisp lettuce, hard boiled egg, ripe tomato, chopped applewood smoked bacon, chunky bleu cheese dressing (additional \$2 per person)

client's choice of starch and vegetable on page 21

complimenting dessert

kona blend coffee, decaf, hot teas, iced water, and iced tea available upon request

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Signature Dinner Buffet

fresh cut seasonal fruit bowl
mixed garden greens salad bar including baby tomatoes,
seedless cucumber, croutons, cheese, bacon, egg, red onion, and
complimenting dressings
fresh rolls and creamy butter
grilled sliced new york striploin with caramelized onions and
rosemary red wine sauce
lemon chicken piccata
sesame soy glazed fresh atlantic salmon
client's choice of starch and vegetable
complimenting dessert
kona blend coffee, decaf, hot teas, iced water, and iced tea available
upon request
\$65 | per person

Crowne Dinner Buffet

fresh cut seasonal fruit bowl
mixed garden greens salad bar including baby tomatoes,
seedless cucumber, croutons, cheese, bacon, egg, red onion, and
complimenting dressings
fresh rolls and creamy butter
mediterranean pasta salad
chargrilled filet mignon medallions, with cracked pepper, and a wild
mushroom demi-glaze
breast of chicken marsala
garlic shrimp scampi style with chablis, lemon, and fresh thyme
complimenting dessert
client's choice of starch and vegetable
kona blend coffee, decaf, hot teas, iced water, and iced tea available
upon request
\$69 | per person

30 guest minimum is required for buffets

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Dinner Buffet

Vegetable

choose one:

italian blend of zucchini, squash, red bell pepper in lemon butter

asparagus with red bell pepper

tri color dill buttered baby carrots

bacon roasted brussel sprouts

(based on seasonal availability)

Starch

choose one:

rosemary roasted yukon gold potatoes

lyonnaise potatoes

mashed Idaho potatoes with brie and chives

parmesan garlic hasselback potatoes

oven roasted russian fingerling potatoes

wild mushroom risotto



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Carved Turkey Breast

all natural turkey mesquite seasoned and slow roasted,
served with cranberry chutney, sage aioli, and creamy mayonnaise
fresh rolls, artisan breads, and creamy butter

\$18 | per person

Carved Country Club Sirloin

tender beef sirloin coated with sea salt, rosemary, cracked
black pepper, roasted to your specifications, and accompanied
with creamy horseradish, herbed aioli, and a cherry demi-glaze
fresh rolls, artisan breads, and creamy butter

\$24 | per person

Carved Prime Rib of Beef

boneless angus reserve ribeye herb crusted and slow roasted
served with creamy horseradish, stone ground french country
mustard, and savory au jus
fresh rolls, artisan breads, and creamy butter

\$30 | per person

Carved Country Ham

honey crusted tender juicy ham served with gherkins, peppercorn
aioli, and variety of mustards
fresh rolls, artisan breads, and creamy butter

\$16 | per person

Carved Maple Cinnamon Crusted Pork Loin

cider brined boneless canadian back pork loin complimented with
honey dijon aioli, granny smith apple pecan chutney, and extra
sharp cheddar cheese
fresh rolls, artisan breads, and creamy butter

\$18 | per person

chef attendant fee of \$179 per station

one chef carver recommended per 100 guests

sold as part of hors d'oeuvres package

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Cold Hors D'oeuvres

priced per 50 pieces

- buffalo mozzarella caprese kabobs | \$150
- prosciutto wrapped melon | \$150
- creamy brie, walnut and grape crostini | \$150
- antipasto brochettes | \$150
- jumbo shrimp cocktail | \$225
- vegetable and herbed cheese pinwheels | \$150
- roasted wild mushrooms in boursin phyllo cup | \$175
- tomato bruschetta, shaved romano, balsamic reduction | \$150

Hot Hors D'oeuvres

priced per 50 pieces

- meatballs with sesame teriyaki sauce | \$150
- cherry wood smoked bacon wrapped scallops | \$250
- chicken and vegetable pot stickers, spicy soy glaze | \$175
- spinach and feta cheese phyllo purse \$150
- pork and chinese vegetable egg roll, sweet/sour \$150
- water chestnut wrapped in applewood bacon | \$150
- vegetarian spring rolls, zesty orange sauce | \$150
- buffalo, bbq or southern fried chicken wings | \$200
- almond brie, raspberry preserves en croute \$200
- italian sausage stuffed asiago crusted mushroom | \$150
- coconut shrimp, grilled pineapple chutney | \$200
- petite beef wellington, horseradish aioli | \$250
- st. louis breaded cheese ravioli | \$150



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Fajita Fiesta

seasoned grilled chicken
cilantro and lime spiked grilled flank steak
nacho chips, melted cheese, soft flour tortillas, and tasty toppings
\$22 | per person

Pastabilities

farfalle bowtie and penne pastas, robust basil marinara sauce, asiago garlic alfredo sauce, sausage meatballs, and more
artisan rolls and garlic breadsticks
\$19 | per person

Mediterranean Medley

skewered beef shawarma, garlic chicken and vegetable shish kabobs with balsamic vinegar reduced glaze, greek salad with tomatoes, cucumbers, feta cheese, and kalamata olives, and creamy hummus with pita bread
\$22 | per person

Taste of Shanghai

sweet and sour chicken, stir fried crisp vegetables, pork fried rice, shrimp egg rolls, steamed chicken dumplings,
served with asian bbq and spicy sesame siracha dipping sauce
\$19 | per person

Spud-Tini Potato Bar

buttery yukon gold mashed potatoes and mashed red skin potatoes with a mix-in station to include, but not limited to, beef tenderloin in rich brown mushroom sauce, roasted pulled chicken in a creamy velouté, assorted shredded cheeses, sweet corn, bacon bits, scallions, sour cream and butter
\$22 | per person

reception displays must be ordered for full guest count

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Savory Sliders

bbq'd pulled pork sliders, slider sized steak burgers, and southern fried chicken sliders
crisp lettuce, tomatoes, and pickles
served with seasoned fried potato barrels, cheddar cheese sauce, and condiments
\$20 | per person

Southern Bite BBQ

carolina bbq meatballs, memphis style bbq pulled pork, southern friend chicken wings, and cheesy shrimp and grits
served with cornbread and jalapeño butter
\$24 | per person

Maki Roll Display

nice variety of raw and cooked sushi, japanese favorites, soy sauce, wasabi, and pickled ginger
\$28 | per person

Antipasto Display

grilled marinated vegetables, peppers, mushrooms, soppressata, prosciutto, pepperoni, italian cheeses, olives, and ripe tomatoes, served with crostini and garlic bread sticks
\$24 | per person

Scottish Smoked Salmon

dilled crème anglaise, petite capers, red onion, diced bard boiled egg, and flatbread
\$28 | per person

reception displays must be ordered for full guest count

all prices are subject to a taxable 24% service charge and state tax currently at 8%

Sweet Tooth

petite dessert cups, fresh baked cookies, brownies, blondies, lemon bars, cake pops and mini chocolate bars, served with hot chocolate, coffee with flavored syrups, and whipped cream

\$18 | per person

Cheese Board

artisan cheese display featuring imported and domestic cheeses served with crisp crackers and artisan rolls

\$15 | per person

Fruit

fresh, seasonal sliced fruit served with a yogurt dip

\$12 | per person

Vegetable

fresh, crisp vegetables served with complimenting dips

\$9 | per person

Charcuterie

artful display of assorted cured meats imported and domestic cheeses served with crisp crackers and artisan rolls

\$20 | per person

reception trays must be ordered for full guest count



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Deluxe Bar on Consumption

spirits

\$9 | each

import beer

\$7 | each

domestic beer & hard seltzer

\$6 | each

house wine by the glass

\$10 | each

Deluxe Cash Bar

spirits

\$10 | each

import beer

\$8 | each

domestic beer & hard seltzer

\$6 | each

house wine by the glass

\$10 | each

Deluxe Package Bar

\$33 | per person (2 hours)

\$8 | additional hour per person

*two hour minimum

Beer & Wine Bar

\$23 | per person (2 hours)

\$6 | additional hour per person

*two hour minimum

Premium Bar on Consumption

spirits

\$12 | each

import/craft beer

\$8 | each

domestic beer & hard seltzer

\$6 | each

wine by the glass

\$12 | each

Premium Cash Bar

spirits

\$14 | each

import/craft beer

\$8 | each

domestic beer & hard seltzer

\$6 | each

wine by the glass

\$13 | each

Premium Package Bar⁴

\$40 | per person (2 hours)

\$10 | additional hour per person

*two hour minimum

-see bar selections on page 28

-bartender fee of \$179 is applied if total bar sales do not exceed \$500

-cash bar prices are inclusive of tax

-bar packages are designed for groups of 40 or more, custom bars can be created for smaller parties

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Deluxe Bar Detail

Beer

budweiser
bud light
labatt blue
stella artois
great lakes commodore perry
white claw seltzers

Wine

cabernet sauvignon
chardonnay
pinot prigio

Liquor

smirnoff vodka
tanqueray gin
cruzan rum
jim beam bourbon
canadian club whiskey
seagram's 7 american whiskey
jose cuervo silver tequila
dewar's scotch

Mixers

assorted soft drinks
tonic water
soda water
bottled water

Premium Bar Detail

Beer

budweiser
bud light
corona
stella artois
great lakes dortmunder
great lakes commodore perry
seasonal craft selection
white claw seltzers

Wine

cabernet sauvignon
chardonnay
pinot noir
sauvignon blanc

Liquor

grey goose vodka
tito's vodka
bombay sapphire Gin
bacardi silver rum
captain morgan spiced rum
crown royal canadian whiskey
jack daniels american whiskey
maker's mark bourbon
1800 silver tequila
johnny walker black scotch

Mixers

assorted soft drinks
tonic water
soda water
bottled water

Bar Details

Projection Support Packages

Breakout Projection Support Package | \$205 per day

(for 50 people or less) Includes: Screen, HDMI or VGA cable, AV table with skirting and power strip

Ballroom Projection Support | \$330 per day

(for up to 100 people) Includes: Screen, HDMI or VGA cable, AV table with skirting and power strip

Dual Ballroom Projection Support | \$540 per day

(for over 150 people) Includes: 2 screens, video splitter, 2-AV tables with skirting and power strips

Projection Packages

Breakout Projection Package | \$615 per day

(for 50 people or less) Includes: HD projector, screen, 25' HDMI or VGA cable, AV table with skirting and power strip

Ballroom Projection Package | \$960 per day

(for up to 100 people) Includes: HD projector, Screen, 25' HDMI or VGA cable, AV table with skirting and power strip

Dual Ballroom Projection Package | \$1,800 per day

(for over 100 people) Includes: 2 HD projectors, Screens, video splitter, AV tables with skirting, HDMI all cables and power strips

Fast Fold dress kit upgrade | \$100 per day

(If presentation audio is needed, additional charges may apply)

Audio Packages

Podium Microphone Package | \$465 per day

includes: wired microphone, aux input, 2 powered speakers, small-format analog mixer and power strip

Standard Sound Package | \$585 per day

includes: wireless microphone, aux input, 2 powered speakers, small-format analog mixer and power strip

Lighting Packages

Gobo Lighting Package | \$120 per day

includes: 1 Leko light with lighting tree and power cables (client must supply gobo)

Custom Gobo | **PRICING UPON REQUEST**
(minimum one week notice to order.)

LED Up-Lighting 6-Pack | \$675 per day

includes: 6 LED lights and all cables

LED Up-Lighting 10-Pack | \$960 per day

includes: 10 LED lights and all cables

Stage Wash Package | \$650 per day

includes: 4 Leko lights with lighting tree and power cables

Individual Equipment Rates

Video Projectors

HD Projector | \$600

Computer & Video Distribution

Basic Video Switcher | \$300

HDMI or VGA DA video split | \$90

Presentation Remote/Slide Advancer | \$40

PCDI Direct Box | \$40

A/C Cable | \$15

Power strip | \$15

Video Screens

60" x 80" Instant Theatre screen | \$90

6'11" x 12'2" Fast Fold Screen | \$300

6'11" x 12'2" Fast Fold Screen with full dress kit | \$400

40" LCD Monitor | \$275

55" LCD Monitor with | \$595

Pipe, Drape, & Dress Kit

Pipe and black drape | \$20 per linear foot

Fast Fold dress kit upgrade | \$100 per day

Laptop Computers

Windows PC or Mac | \$250

Video Cameras

Meeting OWL Pro | \$250

HD camera with tripod | \$720

Broadcast quality camera with tripod | \$1,800

Digital conversion of video files | Price upon request

Multi Camera Video packages available upon request | Price upon request

Editing of video files | Price upon request

(Camera operator and video director required)

all prices are subject to a taxable 24% service charge and state tax currently at 8%

Individual Equipment Rates

Microphones And Mixers

Shure wired microphone | \$80

Shure wireless microphone - handheld or lavalier | \$200

4 Channel Mixer | \$60

12 Channel Mixer | \$160

16 Channel Mixer | \$170

Speakers

Powered Speaker on Stand | \$155

Audio Accessories

Conference Phone | \$175

Flip Charts, Whiteboards & Easels

Sign easel | \$15

Flip chart easel | \$20

Flip chart Package – Standard Paper | \$50

Flip chart Package – Post It | \$90

Portable White Board | \$100

Labor

AV Technician 7 a.m. – 11 p.m. | \$80 per hour

(4 hour minimum, overtime starts after 10 hours)

all prices are subject to a taxable 24% service charge and state tax currently at 8%

Food Polices

All food and beverage must be supplied by the hotel. To assure availability of your menu selections, please submit your choices to our catering office a minimum of two weeks prior to your event. Sit down meal functions are limited to no more than two entrée selections. If special dietary or vegetarian requests are needed over and above your original two selections, our chef will accommodate only with advance notice of the exact number of special meals required. Notice for special meals should be submitted no later than 72 hours prior to your scheduled event. Buffet meals will be provided for a maximum of one and a half hours of service. No banquet food can be taken “to go” after the banquet has ended.

Beverage Polices

There is a bartender fee, per bartender, for all bars that do not generate a minimum in liquor sales. Because the hotel is responsible for the administration of regulations set by the Ohio liquor commission regarding the sales and service of alcoholic beverages, it is our policy that liquor cannot be brought into the hotel from outside sources. The hotel also strictly adheres to the Ohio state minimum age drinking requirements. Twenty-one years and older are only permitted service of alcoholic beverages. Prices not guaranteed until 90 days from your event. We reserve the right to refuse service of alcohol to all persons who appear intoxicated. Hotel has a “no shot policy” for all banquet events. Prices quoted do not include service charge, and the state requires all food and beverage, and service charges to be taxed. Prices subject to be changed.

Guaranteed Guest Count

Function space is assigned depending upon anticipated attendance. If attendance drops or increases, the hotel reserves the right to change, with prior notification, groups to a room suitable for their attendance. A guaranteed number of guests attending your function is required three business days prior to your function. It is imperative that we receive this information within these limitations to assure proper planning and preparation of both your meal and meeting set-up. If we do not receive your guarantee, we will plan to set for, and serve your original estimated guest count and charge accordingly. After your guarantee has been accepted by our catering office, the hotel will not accept a decrease of number, but will accept an increase with proper notice in order to secure additional food and service. At the time of increase, the catering office will instruct you if they can accommodate this request prior to commitment.

Conference Material

The hotel will store your conference materials at no additional cost, with prior notification, for no more than (7) days. This service is provided only if the packages are clearly marked with the name of the function, the date(s), and the name of the hotel contact. Our banquet department will see that these packages are delivered to your meeting room on the appropriate day. There may be an exception to the above information if the item to be stored requires special storage depending on the value, size and/or weight. The hotel will not accept any freight that must be unloaded by hotel staff. Please arrange for inside delivery. Freight will only be accepted during business hours unless arrangements are made in advance.

Audio-Visual Equipment

We offer a complete selection of audio-visual equipment. Equipment is available on a rental basis. To ensure that all equipment can be ordered, please notify the catering office no later than 72 business hours in advance of your function. A complete audio-visual menu can be made available to you upon request.

A 24% service charge will be added on all equipment rentals. If you do not see items you need listed above, please contact our audiovisual technician.

*All prices and policies subject to change without notice.

*All prices are per room per day, unless noted.

*There will be a 50% AV rate charge for any meeting canceled within 24 hours of start.

*There will be a room change fee of 24% for equipment to be moved same day.

*Please note: if you choose to hire an outside vendor to support your audiovisual needs you will be charged \$1,000 to have a Mills James AV technician on-site during your meeting for quality assurance purposes operating in-house systems.

all prices are subject to a taxable 24% service charge and state tax currently at 8%

Decoration

All displays and/or decorations shall be subject to the approval of the hotel. Signage must be prepared by a professional printing service. For an additional fee and with proper notification, the hotel will hang banners in your meeting or banquet room as long as it does not damage our walls, ceilings, nor carpet. Decorations and signs may not block emergency exits.

Security

The hotel reserves the right to require security for any group at the group's expense. All provisions for security personnel must be arranged through the hotel's catering department. The hotel will have final approval on all security personnel to be utilized during functions. The hotel must be notified one week prior to the event if an outside security company has been contracted.

Billing

Information regarding credit procedures, pre-payment, deposits, tax exemption and direct billing can be obtained from your sales representative. Prices quoted are subject to change until 90 days prior to your event. To ensure superior service for your event, a service charge will be billed that is equal to 24% of the food, beverage, meeting room rental and audio visual total, plus any applicable state and/or local taxes. All prices and service charges are subject to applicable state tax currently at 8%.

Liability

The hotel assumes no responsibility for personal or company/group owned or leased/rented equipment or property brought onto hotel premises. The hotel reserves the right to inspect and control all private functions in meeting, banquet and guest rooms. Please note that due to third party liability and health safety, all banquet food must be consumed in the hotel. No left over food is to be taken out of the hotel.

Insurance

Both the hotel and your group or organization agrees to carry adequate liability insurance to protect against any claims arising from any activities conducted on the hotel premises during your event.

Tax Exemption

The state of Ohio has very specific requirements for tax exemption. Any group requesting tax exemption status must submit a state of Ohio tax exemption certificate or federal exemption no less than thirty (30) days prior to the event start date.

all prices are subject to a taxable 24% service charge and state tax currently at 8%