

# 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

\$23 | 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

\$25 | per person

## Breakfast Sandwiches (Pick 2)

ham, egg, and cheese croissant

sausage, egg, and cheese english muffin

bacon, egg, and cheese biscuit

\$9 | 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%

## 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

\$33 | 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

\$36 | 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

\$19 | 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

\$19 | per person, when added to a breakfast buffet

chef attendant fee of \$190 per station

30 guest minimum is required for buffets

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## 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

\$52 | per person

## Bloody Mary & Mimosa, 2 Hour Open Bar

prosecco, vodka

orange juice, pineapple juice

bloody mary mix

seasonal bloody mary bar garnishes

\$21 | per person

bartender fee of \$190 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

\$28 | 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

\$28 | 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

\$30 | per person

## Citrus North Atlantic Salmon

sustainably raised salmon seared with fresh orange butter and complimented with lively fruit salsa

\$37 | per person

## Herb Crusted Pork Loin

slowly roasted center cut pork, coated with savory herbs, and served over a creamy whole grain mustard sauce

\$28 | per person

## Tri-Tipped Steak

chargrilled sliced beef served over an affine bleu cheese crusted baguette topped with a wild mushroom and tomato ragout

\$35 | per person

## Chicken Piccata

all natural chicken breast sautéed in a fresh lemon sauce, crisp white wine, tart capers, and sliced mushrooms

\$31 | per person

selections continue on the next page . . .

accompanying starch and vegetables on page 8 . . .



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### 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

\$32 | 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

\$34 | 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

\$29 | 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

\$36 | per person

accompanying starch and vegetables on the next page . . .

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# Plated Lunch

## 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

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## 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

\$30 | 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

\$30 | 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

\$30 | 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

\$30 | per person

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## Light Plated Lunch Includes

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

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## 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

\$30 | 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

\$35 | 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

\$30 | per person (chicken)

\$34 | per person (salmon, shrimp, or steak)

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### 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

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### 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

\$30 | 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

\$35 | 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

\$38 | per person

30 guest minimum is required for buffets

selections continue on the next page . . .

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# 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  
 \$37 | 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, and crunchy corn chips  
 warm churros with caramel, strawberry, and honey dipping sauces  
 \$40 | 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  
 \$40 | 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

\$15 | 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

\$17 | 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

\$16 | 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

\$15 | 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 | \$58 per gallon

gallon of lemonade | \$21 per gallon

gallon of iced tea | \$21 per gallon

assorted sodas | \$4 each

bottled water | \$4 each

flavored seltzer water | \$5 each

## All Day Beverage Station

freshly brewed kona blend coffee and decaf

assorted hot teas

soft drinks

bottled water

flavored seltzer water

\$21 | per person

## Half Day Beverage Station

freshly brewed kona blend coffee and decaf

assorted teas

soft drinks

bottled water

flavored seltzer water

\$11 | per person

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## Bagels | \$45 per dozen

locally sourced bagels with butter, preserves, and cream cheese

## Candy Bars | \$38 per dozen

individually wrapped chocolate bars

## Cinnamon Rolls | \$45 per dozen

jumbo cinnamon rolls

## Danish | \$45 per dozen

assorted, locally sourced and freshly baked

## Cookies | \$38 per dozen

freshly baked gourmet cookies

## Fruit & Greek Yogurt | \$38 per dozen

individual servings of greek and fresh fruit yogurts

## Brownies | \$38 per dozen

fudge brownies

## Hard Boiled Eggs | \$38 per dozen

fresh and cage-free

## Granola Bars | \$32 per dozen

a variety of individually wrapped granola and energy bars

## Chips | \$32 per dozen

assorted, individually bagged chips

## Muffins | \$45 per dozen

assorted, locally sourced and freshly baked

## Fresh Fruit | \$38 per dozen

assortment of whole fresh fruit

## Soy, Almond, or Oat Milk | \$16 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

\$78 | 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)

\$102 | per person

## 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

\$55 | per person

## NY Strip

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

\$51 | per person

## Filet Mignon

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

\$67 | per person

## Bourbon Glazed Pork Ribeye

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

\$45 | 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

\$51 | 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

\$37 | 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

\$45 | per person

## Chicken Romano

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

\$45 | per person

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### 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  
\$69 | 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  
\$73 | per person

30 guest minimum is required for buffets



## 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  
\$19 | per person

## Carved Country Club Sirloin

tender beef sirloin coated with sea salt, rosemary, cracked  
blackened pepper, roasted to your specifications, and accompanied  
with creamy horseradish, herbed aioli, and a cherry demi-glaze  
fresh rolls, artisan breads, and creamy butter  
\$25 | 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  
\$32 | 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  
\$17 | 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  
\$19 | per person

chef attendant fee of \$190 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 | \$159

prosciutto wrapped melon | \$159

creamy brie, walnut and grape crostini | \$159

antipasto brochettes | \$159

jumbo shrimp cocktail | \$239

vegetable and herbed cheese pinwheels | \$159

roasted wild mushrooms in boursin phyllo cup | \$186

tomato bruschetta, shaved romano, balsamic reduction | \$159

## Hot Hors D'oeuvres

priced per 50 pieces

meatballs with sesame teriyaki sauce | \$159

cherry wood smoked bacon wrapped scallops | \$265

chicken and vegetable pot stickers, spicy soy glaze | \$186

spinach and feta cheese phyllo purse \$159

pork and chinese vegetable egg roll, sweet/sour \$159

water chestnut wrapped in applewood bacon | \$159

vegetarian spring rolls, zesty orange sauce | \$159

buffalo, bbq or southern fried chicken wings | \$212

almond brie, raspberry preserves en croute \$212

italian sausage stuffed asiago crusted mushroom | \$159

coconut shrimp, grilled pineapple chutney | \$212

petite beef wellington, horseradish aioli | \$265

st. louis breaded cheese ravioli | \$159

# Hors D'oeuvres



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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  
\$23 | 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  
\$20 | 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  
\$23 | 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  
\$20 | 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  
\$23 | 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

\$21 | per person

## Southern Bite BBQ

carolina bbq meatballs, memphis style bbq pulled pork, southern fried chicken wings, and cheesy shrimp and grits

served with cornbread and jalapeño butter

\$25 | per person

## Maki Roll Display

nice variety of raw and cooked sushi, japanese favorites, soy sauce, wasabi, and pickled ginger

\$30 | 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

\$25 | per person

## Scottish Smoked Salmon

dilled crème anglaise, petite capers, red onion, diced hard boiled egg, and flatbread

\$30 | per person

reception displays must be ordered for full guest count

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## 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

\$19 | per person

## Cheese Board

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

\$16 | per person

## Fruit

fresh, seasonal sliced fruit served with a yogurt dip

\$13 | per person

## Vegetable

fresh, crisp vegetables served with complimenting dips

\$10 | per person

## Charcuterie

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

\$21 | per person

reception trays must be ordered for full guest count



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## Deluxe Bar on Consumption

spirits  
\$10 | each  
import beer  
\$8 | each  
domestic beer & hard seltzer  
\$6 | each  
house wine by the glass  
\$11 | each

## Deluxe Cash Bar

spirits  
\$11 | each  
import beer  
\$9 | each  
domestic beer & hard seltzer  
\$6 | each  
house wine by the glass  
\$11 | each

## Deluxe Package Bar

\$35 | per person (2 hours)  
\$9 | additional hour per person  
\*two hour minimum

## Beer & Wine Bar

\$24 | per person (2 hours)  
\$6 | additional hour per person  
\*two hour minimum

## Premium Bar on Consumption

spirits  
\$13 | each  
import/craft beer  
\$9 | each  
domestic beer & hard seltzer  
\$6 | each  
wine by the glass  
\$13 | each

## Premium Cash Bar

spirits  
\$15 | each  
import/craft beer  
\$9 | each  
domestic beer & hard seltzer  
\$6 | each  
wine by the glass  
\$14 | each

## Premium Package Bar

\$42 | per person (2 hours)  
\$11 | additional hour per person  
\*two hour minimum

-see bar selections on page 28

-bartender fee of \$190 is applied if total bar sales do not exceed \$500

-cash bar prices are inclusive of tax

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

-package bars must be scheduled for 2 or more hours

- a \$9 fee per person will be added to cash and consumption bars that are scheduled for less than 2 hours.

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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 grigio

### 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

## Video Support Packages

### **Meeting Room Support Package** | \$190 per day

Includes: 60"x80" Theater Screen, HDMI cable, power cord, power strip, and AV cart.

### **Support Package 10ft Screen** | \$265 per day

Includes: 10ft Cradle Screen, HDMI cable, power cord, power strip, and AV cart.

### **Support Package Dual 10ft Screens** | \$580 per day

Includes: (2) 10ft Cradle Screens, HDMI cable, video distribution amplifier, power cord, power strip, and (2) AV carts.

## Video Projector Packages

### **Meeting Room Projector Package** | \$625 per day

Includes: 5000 Lumen HD projector, 60"x80" Theater Screen, HDMI cable, power cord, power strip, and AV cart.

### **Projector Package 10ft Screen** | \$700 per day

Includes: 5000 Lumen HD projector, 10ft Cradle Screen, HDMI cable, power cord, power strip, and AV cart.

### **Projector Package Dual 10ft Screens** | \$1,475 per day

Includes: (2) 5000 Lumen HD projectors, (2) 10ft Cradle Screens, video cable lot, video distribution amplifier, power cord, power strip, and (2) AV carts.

### **Projector Package Fast Fold Screen** | \$1,600 per day

Includes: 7000 Lumen HD projector, 6'11x12'2" Fast Fold Screen, HDMI cable, power cord, power strip, and AV cart. (Labor not included)

### **Projector Package Dual Fast Fold Screens** | \$3,350 per day

Includes: (2) 57000 Lumen HD projectors, (2) 6x12 OR 7.5x13 Fast Fold Screens, video cable lot, video distribution amplifier, power cord, power strip, and (2) AV carts. (Labor not included)

## Video Components

PowerPoint Advancer | \$50

Perfect Cue | \$165

Laptop | \$250

Video Distribution Amplifier | \$75

Video Switcher (with 4 inputs) | \$450

42" Monitor (with stand or confidence monitor kit) | \$450

55" Monitor (with stand or confidence monitor kit) | \$650

HD Camera (with tripod stand) | \$540

4K Camera (with tripod stand) | \$780

## Audio Components

Computer Audio Interface | \$55

Wired Microphone | \$65

Wired Podium Microphone (Slimline Gooseneck Microphone) | \$90

Wireless Microphone (Lavalier or Handheld) | \$210

4 Channel Mixer | \$80

12 Channel Mixer | \$130

16 Channel Mixer | \$200

Digital Mixer | \$385

Powered Speaker 10"-15" (with stand) | \$120

## Lighting Packages

**Stage Wash Package** | \$420

Includes: (4) stage lights, (2) dimmer packs, (1) basic lighting controller.

**LED Uplight Package** | \$520

Includes: (8) uplights

**LED Uplight** | \$65



## Virtual Conference Equipment

### Speaker Phone | \$170

For groups up to 10.

### Streaming Package | \$275

Includes: black magic web presenter, audio interface to USB, and all cables. Camera and mics sold separately if applicable.

### Meeting Owl | \$385

Includes: 360° camera, mic, and speaker for hybrid meeting, up to 24 people or within an 18' radius.

## Accessories

### Power Strip Package | \$40

Includes: 6 outlet 3ft power strips, and 25ft AC cable

Power Strip (6 outlet 3ft power strip) | \$20

### Post-It Flip Chart Package | \$90

Includes: Flip Chart Stand, Post-It Flip Chart, and 4 markers

Sign Easel | \$18

Speaker Timer (with large screen display) | \$200

AC Cable 25ft | \$20

## Scenic/Staging

Drape per linear foot (black 12ft-18ft length) | \$20

Podium (Deluxe Plexi) | \$220

## Labor | Standard Rates

General Tech Labor\* | \$90

Operator Tech Labor\* (in-room labor) | \$110

Show Caller\* | \$130

\*Time and a half charged after 10-hours, between 11 PM and 6 AM, and on weekends.

\*Double time charge on holidays, and if after 10-hour shifts, between 11 PM and 6 AM.

\*All labor minimums are 5-hour half days and 10-hour full days.

\*\$250 room reset fee for equipment moved same day.

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

## Food Policies

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 Policies

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%