



PACKAGES
MENUS
BEVERAGES
BREAKFAST
BRUNCH
FINAL TOUCHES
CONTACT US

InterContinental Cleveland
9801 Carnegie Ave
Cleveland OH 44106
216.707.4168
icclevelandweddings.com



wedding
menu

PACKAGES

- Romance by Design
- An InterContinental Night
- A Grand Affair

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wedding menu

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Romance by Design

WEDDING PACKAGE

Four-Hour Open Bar Serving Premium Level Brand Liquor, Wine, Domestic and Imported Beer, Soda and Mineral Water

Three Butler-Passed Hors d'Oeuvres

Three Course Dinner including Soup or Salad, Entrée (predetermined choice of Top Sirloin or Poultry) and Wedding Cake

Choice of Freshly Brewed Coffee, Decaffeinated Coffee and International Teas

Champagne Toast

Valet Parking for Wedding Reception (overnight parking not included)

Complimentary Suite on the Evening of Your Wedding

\$104 per guest

All packages include two entrée choices and one vegetarian option. Three entrée choices and one vegetarian will be an additional \$10 per guest. Food and beverage is subject to a 25 percent taxable services charge and 8 percent sales tax. Subject to change. Should any item or ingredient become unavailable, we reserve the right to substitute with similar.

PACKAGES

- Romance by Design
- **An InterContinental Night**
- A Grand Affair

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An InterContinental Night

WEDDING PACKAGE

Five-Hour Open Bar Serving Signature Level Brand Liquor, Wine, Domestic and Imported Beer, Soda and Mineral Water

Four Butler-Passed Hors d'Oeuvres

One Chilled Display Presentation

Three Course Dinner including Soup or Salad, Entrée (predetermined choice of Short Ribs, Fish or Poultry) and Wedding Cake

Choice of Freshly Brewed Coffee, Decaffeinated Coffee and International Teas

Champagne Toast

Valet Parking for Wedding Reception (overnight parking not included)

Complimentary Suite on the Evening of Your Wedding

\$129 per guest

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- An InterContinental Night
- **A Grand Affair**

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A Grand Affair

WEDDING PACKAGE

Five-Hour Open Bar Serving Deluxe Brand Liquor, Wine, Domestic and Imported Beer, Soda and Mineral Water

Four Butler-Passed Hors d'Oeuvres

One Chilled Display Presentation

Three Course Dinner including Soup or Salad, Entrée (predetermined choice of Filet of Beef, Fish or Poultry) and Wedding Cake

Choice of Freshly Brewed Coffee, Decaffeinated Coffee and International Teas

Champagne Toast

Wine Service with Dinner

Valet Parking for Wedding Reception (overnight parking not included)

Complimentary Suite on the Evening of Your Wedding

\$149 per guest

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- Hors d'Oeuvres
- Reception Display
- Plated Dinners
- Desserts
- Cakes
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BUTLER-
PASSED

Hors d'Oeuvres

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cold

Smoked Salmon on Focaccia, Crème Fraiche
& Pickled Shallot

Tuna Tartare, Crisp Wonton, Wasabi Aioli

Seared Beef Tenderloin, Chive Sour Cream,
Capers and Shaved Parmesan on Crostini

Carrot Ginger Shooter

Rock Shrimp Ceviche

Fire Roasted Corn and Blue Crab Salad,
Toasted Brioche

Eggplant Caponata, Toasted Focaccia

Tomato, Fresh Mozzarella, Basil, Lemon Oil
on Crisp Baguette

Lobster Salad, Lemon Aioli on Cucumber Disk

hot

Mini Kobe Burger, Caramelized Onion

Pecan Chicken Bites, Raspberry Compote

Raspberry & Brie en Croute, Apple Compote

Honey Sriracha Chicken Meatball

Bacon, Date and Smoked Almond Skewer

Tandoori Chicken Satay, Mango Yogurt

Feta and Sundried Tomato Phyllo Roll

Scallop and Bacon Skewer

Short Rib, Fig Jam and Blue Cheese Tart

Buffalo Chicken Spring Roll, Buttermilk Blue
Cheese Dip

Vegetable Samosa, Mint Yogurt

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Reception Displays

MENU

chilled

ANTIPASTI DISPLAY

Variety of Italian Meats and Charcuteries to include Prosciutto de Parma, Sopressata, Capicola, Salami, Mortadella, Aged Parmesan, Marinated Artichokes, Grilled Asparagus, Marinated Olives, Artisan Breads, Crackers and Crostini

INTERCONTINENTAL CHEESE BOARD

Assortment of International and Domestic Cheese, Assorted Jam, Dried and Fresh Fruit, Artisan Breads and Crackers

FRESH FROM THE GARDEN

Array of Local Vegetables Prepared Grilled, Roasted and Fresh served with Aged Balsamic, Olive Oil and Assortment of Dips

upgraded displays

sushi bar

\$15 per guest

MAKI ROLLS

California Maki - Kani, Avocado
Avocado Maki - Fresh Avocado, Sesame Seeds
Spicy Tuna Roll - Tuna, Scallions, Cucumber, Spicy Mayo
Salmon Maki - Nama Sake, and Avocado

SASHIMI/NIGIRI

Tuna
Ebi
Hamachi
Sake
Escolar

raw bar

\$20 per guest

Poached Shrimp, Seasonal Harvested Oysters, Crab Claws, Assortment of Accompaniments

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- Hors d'Oeuvres
- Reception Displays
- **Plated Dinners**
 - **Year-Round**
 - **Starters**
 - Entrées
 - Spring & Summer
 - Fall & Winter
- Desserts
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Plated Dinners

YEAR-ROUND
Starters

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soups

Crab and Roasted Red Pepper Bisque, Chive
Crème Fraiche

Wild Mushroom Soup, White Truffle Oil

Roasted Tomato Basil Soup, Pesto and
Parmesan

salads

Baby Iceberg, Smoked Moody Blue, Heirloom
Cherry Tomato, White French Dressing

Baby Romaine Hearts, Cherry Tomato,
Kalamata Olives, Shaved Parmesan, Focaccia
Crisp, Caesar Dressing

Wild Arugula, Roasted Baby Beets, Pickled Red
Onion, Goat Cheese, Vidalia Onion Dressing

Arcadian Greens, Baby Tomatoes, Sliced
Radish, Cucumber Curls, Balsamic Vinaigrette

Vine Ripened Tomato, Buffalo Mozzarella,
Micro Basil, Balsamic Syrup, EVOO, Smoked
Sea Salt

upgrades

add an appetizer **\$10 per guest**

Butternut Squash Ravioli, Sage Brown Butter,
Pine Nuts

Braised Beef Short Rib, Sweet Corn Polenta,
Maytag Blue, Bacon Jus

Seared Seabass, Smoked Bacon Beluga
Lentils, Meyer Lemon Oil

Seared Sea Scallop, Fire Roasted Asparagus,
Truffle Risotto

Crispy Chicken Thigh, Cauliflower Puree,
Bacon Lardons, Roasted Forest Mushrooms,
Chicken Jus

add an intermezzo **\$10 per guest**

Lemon Sorbet, Citrus Segments

Champagne Sorbet, Strawberry Gelee

Apple Sorbet, Green Apple Cranberry Salad

Passion Fruit Sorbet, Pineapple Mint Salad

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Plated Dinners

YEAR-ROUND
Entrées

MENU

entrées

POULTRY

Roasted Stuffed Chicken Breast, Mushroom Duxelle, Herb and Truffle Risotto, Charred Broccolini, Chicken Jus finished with Cream

Brined French Cut Chicken Breast, Scallion and Crème Fraiche Potato Cake, Seasonal Vegetables, Roasted Chicken and Chablis Pan Sauce

FISH

Sautéed Halibut, Herb Roasted Fingerling Potatoes, Lemon Zest, Grilled Asparagus, Piquillo Pepper Coulis

Seared Faroe Island Salmon, Pea Risotto, Roasted Baby Carrots, Charred Tomato Beurre Blanc

BEEF

Grilled Beef Tenderloin, Gruyere Gratin Potatoes, Caramelized Onion Marmalade, Sea Salt Poached French Beans, Port Wine Sauce

Slow Roasted Beef Short Rib, Smoked Gouda Whipped Potato, Roasted Root Vegetables, Red Wine Pan Sauce

Grilled Top Sirloin, Herb Roasted Fingerling Potato, Seasonal Vegetables, Merlot Veal Reduction

VEGETARIAN

Ziti Pasta, Mushroom Bolognese, Shaved Pecorino

Cauliflower Risotto, English Peas, Grilled Squash, Shaved Parmesan, Roasted Tomato

Wild Mushroom Ravioli, Wilted Arugula, Madeira Cream

Grilled Eggplant, Polenta Cake, Tomato Compote

upgraded duets \$10 per guest

Petite Filet of Beef paired with Seared Seabass, Asparagus Risotto, Baby Carrots, Madeira Glaze, Gremolata

Salmon Filet paired with Roasted Chicken Breast, Fingerling Potato Hash, French Beans, Mushroom Sauce, Lemon Beurre Blanc

Beef Tenderloin paired with Crab Cake, Truffle Whipped Potatoes, Baby Vegetables, Port Wine Sauce, Capers and Pickle Crème Fraiche

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Plated Dinners

SPRING & SUMMER

March through August

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salads

Mixed Baby Lettuce, Caramelized Peaches, Crumbled Goat Cheese, Candied Walnuts, Cherry Vinaigrette

Cucumber Carpaccio, Grilled Endive, Roasted Pineapple, Watercress, Boursin Yogurt Dressing

Grilled Baby Romaine, Parmesan Tuile, Olive Oil Roasted Tomatoes, Roasted Garlic Caesar Dressing

entrées

Provençal-Herb Roasted Chicken, Boursin Whipped Potatoes, Asparagus and Baby Carrots, Roasted Chicken Thyme Jus

Coriander Crusted Cod, Wilted Rainbow Chard, Sweet Corn and Chorizo Hash, Smoked Paprika Fingerling Potatoes, Saffron Cream

Grilled Beef Filet, Spring Onion Potato Gratin, Baby Vegetables, Cabernet Veal Reduction

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Plated Dinners

FALL & WINTER

September through February

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soups

Roasted Butternut Squash with Maple
Crème Fraiche

Lobster Bisque

salads

Baby Lettuce, Caramelized Pears, Moody
Blue Cheese, Heirloom Cherry Tomatoes,
Candied Pecans, Pear Vinaigrette

Roasted Golden and Purple Beets, Goat
Cheese, Micro Radish Greens, Toasted
Pistachio, Horseradish Vinaigrette

Wild Rocket Greens, Dried Cranberries,
Roasted Butternut Squash, Toasted Pumpkin
Seeds, Maple Balsamic Dressing

entrées

Pistachio Crusted French Cut Breast of
Chicken, Sweet Potato Puree, Maple Glazed
Brussels Sprouts, Chardonnay Cream

Braised Osso Bucco, Creamy Polenta,
Buttered Haricot Vert, Oxtail Merlot
Reduction

Sake Glazed Faroe Island Salmon, Forbidden
Black Rice, Exotic Forest Mushrooms, Baby
Bok Choy, Lemongrass Essence

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Desserts

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dessert buffet upgrade

\$20 per guest

Traditional Opera Cake

Pana Cotta Shooters

Assorted Mousse Cornets

Espresso Tart

Miniature Fresh Fruit Tart

Flavored Financiers

Mini Eclairs & Cream Puffs

Homemade Palmiers

Assorted French Macaroons

Freshly Brewed Regular or Decaffeinated
Coffee

Selection of International Teas

gelato, ice cream and sorbet bar

Choice of 4 flavors

\$14 per guest

SORBETS

Strawberry

Mango

Coconut

Blackberry

GELATO

Chocolate

Vanilla

Pistachio

Coffee

ICE CREAM

Chocolate

Vanilla

Hazelnut

Buttercream

TOPPINGS

Chocolate Sauce

Strawberry Sauce

Oreo Pieces

Pecan Pieces

Chocolate Sprinkles

Cones and Bowls

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Cakes

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wedding cakes

Customized Cakes from Wild Flour Bakery.

The talented artists of Wild Flour Bakery will assist you in choosing the perfect wedding cake for your special day.

Choose from a selection of styles, flavors and designs. Fondant, additional flavors, fillings and special request wedding cakes are available for an additional fee.

Wild Flour Bakery can be reached at 440.331.2950 or visit www.wildflourbakery.com

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Late~Night Snacks

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sliders

\$19 per guest

Hamburger and Cheeseburger Sliders on Sesame Slider Buns

Turkey Burger Sliders on Whole Wheat Slider Buns

Pork BBQ Sliders on Sesame Slider Buns

Accompaniments to include: Lettuce, Tomato, Sliced Onion, Pickles, Ketchup, Mayonnaise, Dijon Mustard, House-Made Truffle Potato Chips

soft pretzels

\$8 per guest

Hot Jumbo Salted Pretzels

Hot Jumbo Cinnamon Pretzels

Served with Cheese Sauce, Stadium Mustard and Sweet Cream Cheese Sauce

flatbread pizzas

\$16 per guest

Vegetable, Cheese, Pepperoni and Sausage

donuts

\$30 per dozen

Miniature Powdered, Cinnamon, and Traditional Donuts Served with Chocolate and Regular Milk

a la carte items

\$6 per piece

Minimum Quantity Requirement is 50 Pieces

Miniature Meatball Sandwiches

Miniature Quesadilla Cones

Miniature Fried Chicken Sliders

Grilled Cheese Triangles and Tomato Soup Shooter

Miniature Coney Dogs

Miniature Kobe Beef Burgers

Miniature Reuben Floret

Beef Empanadas

Nashville Hot Chicken

Adobe Pineapple Carnitas

Mini Sausage Pizzas

Chicken Pot Pies

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Beverages

All Beverage Packages include InterContinental Cleveland selected Chardonnay, Pinot Grigio, Merlot and Cabernet Sauvignon, Imported and Domestic Beer, Mineral Water, Juice and Soft Drinks.

One bartender per 75 guests at \$150 each

premium brands

Dewars White Label Scotch, Seagrams 7 Whiskey, Jim Beam Bourbon, Svedka Vodka, Beefeater Gin, Mount Gay Eclipse Silver Rum, Sauza Gold Tequila

4 Hour Open Bar with Romance by Design Wedding Package. Every additional hour is \$7 per hour, per guest.

House Wine Service with Dinner for An InterContinental Night and Romance by Design Packages \$10 per guest

signature brands

J&B Scotch, Bulleit Rye, Bulleit Bourbon, Tito's Vodka, Absolut Citron Vodka, Bombay Dry Gin, Appleton Estate Rum, Milagro Silver Tequila

5 Hour Open Bar with An InterContinental Night Wedding Package. Every additional hour is \$7 per hour, per guest.

House Wine Service with Dinner for An InterContinental Night and Romance by Design Packages \$10 per guest

deluxe brands

Johnnie Walker Red Label Scotch, Crown Royal Whiskey, Jack Daniels Bourbon, Ketel One Vodka, Tanqueray Gin, Bacardi Rum, Captain Morgan Spiced Rum, Jose Cuervo Traditional Tequila

5 Hour Open Bar with A Grand Affair Wedding Package. Every additional hour is \$9 per hour, per guest.

beverage upgrades

CRAFT COCKTAIL BAR

\$6 per hour, per guest

Choice of 3 Classic Cocktails made-to-order

BARREL AGED CRAFT COCKTAIL

\$6 per hour, per guest

Bourbon based. Please provide three week notice.

MOET & CHANDON CHAMPAGNE

\$8 per hour, per guest

VEUVE CLIQUOT CHAMPAGNE

\$11 per hour, per guest

Sommelier Wine Selections available upon request.

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– **Continental**

– Buffet

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The Breakfast Collection

continental breakfast

Maximum service time of 2 hours applies.

Continental Breakfast for less than 20 guests is subject to a \$125 service fee

Continental Breakfast includes Freshly Brewed Coffee, Decaffeinated Coffee and International Teas.

THE FAIRFAX \$19 per guest

Chilled Orange, Cranberry, and Apple Juices

Freshly Baked Danish, Muffins and Croissants

Fruit Preserves and Sweet Butter

breakfast upgrades

Egg and Bacon Buttermilk Biscuits \$7 each

Egg, Spring Onion and Cheddar Buttermilk Biscuits \$7 each

Egg, Ham and Cheese Buttermilk Biscuits \$7 each

Assorted Bagels with Lox, Onions, Capers and Cream Cheese \$8.50 per guest

Freshly Baked Breakfast Pastries, Muffins and Croissants \$48 per dozen

Freshly Baked Scones with Lemon Curd and Jams \$48 per dozen

Individual Greek and Fruit Yogurts \$5 each

Kashi Bars, Granola Bars and Nutri-Grain Bars \$4 each

Individual Assorted Cold Cereals \$4 each

Fresh Fruit Smoothies \$5 each

Hard Boiled Eggs \$3 each

Whole Fresh Fruit \$3 each

Cheese Blintzes with Fruit Sauces \$8 per guest

French Toast with Caramelized Bananas \$8 per guest

continued

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– Continental

– **Buffet**

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The Breakfast Collection

breakfast upgrades continued

OMELET STATION **\$11 per guest**
Minimum of 25 Guests

Farm Fresh Eggs, Tri-Colored Peppers,
Mushrooms, Tomatoes, Grated Cheddar
Cheese, Bacon, Spinach, Onions, Ham and
Sausage

Uniformed Chef's Fee of \$150 is required
1 Attendant required for 25 – 50 Guests
2 Attendants required for 51 – 100 Guests

BELGIAN WAFFLE STATION **\$11 per guest**
Minimum of 25 Guests

Served with Whipped Cream, Pecans, Apple
Compote, Strawberries, Warm Maple and
Blueberry Syrups

Uniformed Chef's Fee of \$150 is required
1 Attendant required for 25 – 50 Guests
2 Attendants required for 51 – 100 Guests

breakfast buffet

Maximum service time of 2 hours applies.
Buffet for less than 20 guests is subject to a
\$125 service fee

Breakfast Buffet includes Freshly Brewed Coffee,
Decaffeinated Coffee and International Teas.

THE EUCLID **\$28 per guest**

Chilled Orange, Grapefruit, Cranberry, and
Apple Juices

Scrambled Eggs

Crisp Bacon

Predetermined Choice of Chicken Apple or
Pork Sausage Links

Home-Fried Breakfast Potatoes

Individual Yogurts

Seasonal Fresh Fruits and Berries

Freshly Baked Danish, Muffins and
Croissants

Fruit Preserves and Sweet Butter

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The Brunch Collection

brunch

\$48 per guest

Maximum service time of 2 hours applies.

Minimum of 50 Guests

Freshly Brewed Coffee, Decaffeinated Coffee and International Teas

Chilled Orange, Grapefruit, Cranberry, and Apple Juices

Virgin Bloody Mary Bar – Tomato Juice with Lemon Wedges, Assorted Hot Sauces, Worcestershire, Dill Pickle Spears, Stuffed Olives, Carrot and Celery Sticks, Salt and Pepper

Freshly Baked Breakfast Breads and Pastries with Fruit Preserves and Sweet Butter

Seasonal Fresh Fruits and Berries

Seasonal Grilled Vegetables and Buffalo Mozzarella Drizzled with Balsamic Syrup

Mixed Greens with Balsamic Vinaigrette and Ranch Dressing

Creamy Potato Salad

Smoked Salmon, Assorted Bagels with Capers, Onions, Lemon, Chopped Eggs, Low Fat and Regular Cream Cheese

Spinach and Feta Quiche

Eggs Benedict

Predetermined Choice of Chicken Apple or Pork Sausage Links

Grilled Flat Iron Steak with Madeira Sauce

Whole Roasted Chicken with Rosemary Jus

Fingerling Potatoes with Wilted Arugula, Sun-Dried Tomato Pesto

Assorted Miniature French Pastries

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– **It's All in the Details**

– Wedding Amenities

– Honeymoon on Us

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It's All in the Details

FINAL TOUCHES

rehearsal dinner, ceremony and brunch

We have many private rooms available to host your rehearsal, ceremony and brunch. Table 45 offers semi-private dining for up to 30 guests.

deposit and payments

To secure a date, a signed contract and a non-refundable thirty percent deposit is required. Thirty days prior to your event, an additional thirty percent is due. Full estimated prepayment of the event is due three business days prior to the event.

guarantees

Final attendance must be specified before 11:00am EST, three business days prior to your wedding day.

linens

We provide a choice of floor length linens and overlays. Custom colors can be ordered at an additional cost.

table arrangements

Based on your requirements, a personalized diagram will be designed by your Wedding Specialist.

music, photographer, florist

Names and contact information provided via our exclusive referral list.

Additional fees will apply, based on electrical power needs.

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Wedding Amenities

FINAL TOUCHES

Complimentary menu tasting with a maximum of six guests. Held 2pm – 4pm, Tuesday – Friday. Tasting must be scheduled three months prior to your event date, subject to availability.

Ceremony Room Rental \$1500
(chair set up and additional decorations not included)

Wedding Couple Suite featuring Champagne and Chocolate-Covered Strawberries

Spacious Changing Rooms for the Attendants

Complimentary upgrade to Club InterContinental® accommodations for two sets of parents, which includes continental breakfast, high tea, afternoon cocktails, and upgraded in-room amenities (based on availability)

Reduced Guest Room and Overnight Parking Rates

Valet Parking for Wedding Reception (overnight parking not included)

Personal Greeters and White Glove Service

Personalized Menu Cards at Each Table

Personalized Butler for Wedding Couple

Gold or Silver-Framed Table Numbers to Coordinate with Wedding Décor

Complimentary Uplighting or Chiavari Chairs

Multi-event package discount of 10 percent for additional events, such as the engagement party, wedding shower, wedding lunch, rehearsal dinner or post-wedding brunch with InterContinental chefs or at Table 45, featuring the modern American cuisine of Chef Zack Bruell.

Food and beverage is subject to a 25 percent taxable service charge and 8 percent sales tax. Subject to change. Should any item or ingredient become unavailable, we reserve the right to substitute with similar.

PACKAGES

MENUS

BEVERAGES

BREAKFAST

BRUNCH

FINAL TOUCHES

– It's All in the Details

– Wedding Amenities

– **Honeymoon on Us**

CONTACT US

wedding menu

InterContinental Cleveland
9801 Carnegie Ave
Cleveland OH 44106
216.707.4168
icclelandweddings.com



Honeymoon on Us

FINAL TOUCHES

InterContinental's unique "Honeymoon on Us" program – simply book your wedding reception at the InterContinental Cleveland and you will receive up to 160,000 IHG® Business Rewards points to spend on your honeymoon at any IHG Hotel or Resort Worldwide.

You will enjoy:

160,000 IHG® Business Rewards points when you book, confirm and pay for a \$30,000 (USD) reception (food and beverage only, service charge and tax not included)

80,000 IHG® Business Rewards points when you book, confirm and pay for a \$22,500 (USD) reception (food and beverage only, service charge and tax not included)

40,000 IHG® Business Rewards points when you book, confirm and pay for a \$15,000 (USD) reception (food and beverage only, service charge and tax not included)

Mention this promotion at the time of booking. Please ask your wedding specialist for terms and conditions.

Offer not valid for previously booked weddings or weddings that have already occurred. Must be an IHG Business Rewards Member. The above points are in addition to the three IHG Business Rewards points you will receive for every dollar spent on your reception. Rewards and point values may differ depending on the dates or hotel you choose. Points will be rewarded 10 days after the event.

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