



House of Blues Cleveland Rehearsal Dinners

Rehearsal Dinner Packages include:

Station-style Reception or Plated Dinner

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Complimentary Champagne Toast

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Choice of Bar Services

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Optional Hors d'oeuvre Hour Prior to Dinner

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Choice of Black, White or Burgundy Linen

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White China Plates & Signature Flatware

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Microphone for Toasts & Announcements

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Use of DVD Player & Monitors to play any "Memory DVDs"

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Individual Attention from our Event Specialists

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On-site Manager Dedicated To Your Event The Evening of the Function

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HOB Certified Servers & Bartenders

**House of Blues is a full-service facility that can make arrangements to accommodate any dietary restrictions with advance notice.
HOB is fully ADA accessible.**

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Station Reception

(minimum 40 guests)

A station reception allows your guests to mingle and mix as they get to know each other before the big day.

Choose two stations plus dessert station @ \$ 32.00 per person inclusive
Choose three stations plus dessert station @ \$ 38.00 per person inclusive

Cajun Station

Traditional Jambalaya with Chicken, Andouille Sausage & Roasted Green Onions
Down Home Broccoli Salad tossed with Vinaigrette, Red Onions & Raisins & Crisp Bacon
Rosemary Corn Muffins with Maple Butter

Pasta Station

Penne Pasta with Smoked Gouda, Wild Mushrooms & Roasted Chicken
Fresh Mozzarella Cheese with Sliced Tomatoes & Basil Ribbons
Mixed Field Green Salad with Tomato Shallot Vinaigrette

Tex Mex Station

Tequila Marinated Chicken Strips tossed with Roasted Peppers & Onions,
served with Spicy Refried Beans, Spanish Style Rice, Pico de Gallo, Sour
Cream & Flour Tortillas

BBQ Station

Sliced BBQ Beef Brisket with Tennessee Sauce, served with Petite Rolls
Traditional Tri Colored Cole Slaw
Sweet Mashed Potatoes

Farmer's Market

Rosemary Marinated Grilled Breast of Chicken
Sautéed Green Beans
Garlic Roasted Red Potatoes or Pecan Rice

New Orleans Station

"Make your own" New Orleans Style Roast Beef Po-Boy with Shredded Roast
Beef, French Bread, Mayonnaise, Lettuce, Pickles & Sliced Tomatoes
Garlic Smashed Potatoes with Gravy

Dessert Station

Bite-Size Assortment of Cookies, Brownies, Pecan Pie, Key Lime Pie,
NY Style Cheesecake & Cupcakes
White Chocolate Banana Bread Pudding with Crème Anglaise

Above stations are suggestions based on our experience with Rehearsal Dinners.

You may further customize the menu to suit your tastes.

Please contact an event specialist at 216-274-3326 to discuss

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House of Blues Cleveland
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Plated Rehearsal Dinner

Kindly select one soup or salad, one entrée and one dessert for entire group.

First Course – Soups & Salads

Crawfish Bisque
Cajun Smoked Turkey & Shrimp File Gumbo
Cream of Tomato Soup with Fresh Basil & Garlic Croutons
Mixed Field Greens with Pecans, Goat Cheese & Tomato Shallot Vinaigrette
Traditional Caesar Salad with Oven Fired Croutons & Parmesan Cheese
House of Blues Garden Salad with Cilantro Ranch Dressing

Second Course - Hot Entrées

Grilled Rosemary Chicken Breast

Served with Mashed Potatoes & Sautéed Green Beans

Creole Jambalaya

With Shrimp, Chicken, Tasso Ham, Andoullie Sausage and Roasted Green Onions

Sliced Sirloin of Beef

Served with Mashed Potatoes, Mushroom Gravy & Sautéed Vegetables

Half Rack of Slow Smoked Baby Back Ribs

served with Jim Beam Sauce, Sweet Mashed Potatoes & Sautéed Vegetables

Smoked Gouda & Roasted Chicken Pasta

Penne Pasta tossed with Wild Mushrooms, Roasted Chicken & Smoked Gouda

Grilled Filet of Atlantic Salmon

Served with Shrimp Jambalaya Risotto, Asparagus Tips & Green Onion Butter

Grilled Filet Mignon & Marinated Chicken Breast

with Chef's Choice of Complimenting Sauces, Prepared Medium
Served with Sautéed Seasonal Vegetables and Roasted Herb Potatoes
(add \$ 5 per person)

Third Course - Desserts

Traditional Cheesecake with Caramel Sauce
Key Lime Pie with Raspberry Coulis
Sinful Triple Layer Chocolate Cake with Chocolate Sauce
White Chocolate Banana Bread Pudding with Crème Anglaise
Assorted Rolls, Iced Tea, Coffee, Tea & Decaffeinated Coffee

\$ 34.00 per person inclusive of service charge & gratuity

Vegetarian Entrée available upon request. Minimum of 25 guests is required.
\$ 2.00 charge will apply if more than one Soup/Salad, Entrée or Dessert is selected.
Groups of 40 guests or less have the option of choosing their entrées on-site for an additional charge of \$ 2.00 per person and with prior approval.
Entrée selection counts are due 3 business days prior to event date.

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Optional Cocktail Hour

\$ 9.50 per person inclusive

Stationary Hors d'oeuvres

Warm Spinach & Artichoke Dip with Tortilla Chips, Salsa & Sour Cream

Display of Chef's Selected Cheeses garnished with Grapes & Strawberries,
accompanied by Assorted Crackers & Sliced Baguettes

Kindly select Three Passed Hors d'oeuvres

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|---|---|
| Spinach & Goat Cheese Spanikopita | Beef & Scallion Skewers |
| Chicken Tostada with Black Bean Puree | Creole Style Mini Quiche with Spinach & Artichoke |
| Vegetarian Spring Rolls | Petite Crab Cakes with Spicy Tartar Sauce |
| Asparagus, Red Pepper & Fontina Flatbread | Okra & Cheddar Cheese Beignets |

Optional Menu Enhancements

Carving Station

\$ 100 chef attendant fee applies per meat, per station

Served With Complimenting Sauces & Assorted Hinged Mini Rolls.

Oven Roasted Turkey Breast with Dijon Glaze, Serves 35, \$ 150.00++ea

Maple Glazed Bone in Ham, Serves 50, \$ 150.00++ea

Hickory Smoked Beef Tenderloin, Prepared Medium, Serves 15, \$ 275.00++ ea

Oven Roasted Prime Rib Au Jus, Prepared Medium, Serves 25, \$ 325.00++ea

Oven Roasted Inside Round of Beef, Served Medium, Serves 50, \$ 275.00++ea

Chilled Seafood Bar

Three Shrimp, Two Snow-Crab Claws & One Clam on the Half Shell

Served with Lemon Wedges, Cocktail Sauce, Horseradish, Hot Sauce and Remoulade

\$ 18.00++ per person

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Meal package pricing includes fountain soda, juice, iced tea & coffee service.

Please see attached "Special Event" Bar Service Menu below  
for beverage information.

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## House of Blues Cleveland Rehearsal Dinners

### Special Event Bar Service

*Priced per person based on a 50 person minimum*

#### ***Open Bar with Elite Upgrades***

Featuring\*: Ketel One, Absolut, Absolut Flavors & Skyy Vodka, Bombay Sapphire Gin, Bacardi Silver, Bacardi Flavors, Captain Morgan, Malibu & Myers Dark Rum, Dewar's, Chivas Regal 12 & Glenlivet 12, Crown Royal, Jameson, Southern Comfort, Segrans 7, Jim Beam & Jack Daniels Whiskey/Bourbon, Cuervo Gold & Cuervo 1800, Standard Cordials, Imported and Domestic Beer plus Guinness & Great Lakes Microbrew, Woodbridge Chardonnay, Woodbridge White Zinfandel & Woodbridge Merlot, Red Bull, Soft Drinks and Bottled Water

Two-Hour Package @ \$ 27.00 per person

Three-Hour Package @ \$ 33.00 per person

Four-Hour Package @ \$ 39.00 per person

#### ***House of Blues Open Bar***

Featuring\*: Skyy & Absolut Vodka, Tanqueray Gin, Bacardi Silver, Captain Morgan, Malibu & Myer's Dark Rum, Dewar's & Cutty Sark Scotch, Jack Daniels & Jim Beam Bourbon, Jameson & Seagrams 7 Whiskey, Cuervo Gold Tequila, Southern Comfort, Standard Cordials, Imported and Domestic Beer, House Chardonnay, White Zinfandel and Cabernet Sauvignon, Red Bull, Soft Drinks and Bottled Water

Two-Hour Package @ \$ 23.00 per person

Three-Hour Package @ \$ 28.00 per person

Four-Hour Package @ \$ 33.00 per person

#### ***Open Beer & Wine Bar***

Featuring\*: Heineken, Amstel Light, Corona, Budweiser, Bud Light, Coors Light, Miller Lite, Michelob Ultra, Miller High Life & O'Douls, House Chardonnay, White Zinfandel & Cabernet Sauvignon, Red Bull, Soft Drinks & Bottled Water

Two-Hour Package @ \$ 20.00 per person

Three-Hour Package @ \$ 24.00 per person

Four-Hour Package @ \$ 29.00 per person

#### ***Drink Tickets***

House of Blues Bar with Elite Upgrades @ \$ 6.50 per ticket

House of Blues Bar @ \$ 5.50 per ticket

Beer and Wine Bar @ \$ 4.50 per ticket

#### ***Consumption Bar or Cash Bar***

\$ 75.00 flat fee per bartender

Consumption Bar, tab is run for all drinks, host pays tab at end of function.

Cash Bar, all guests pay for drinks on own

**20% taxable service charge & 7.5% sales tax are not included in above pricing**

\*Please note:

Only Brands included in the hosted bar service will be displayed.

Liquor & Wine Brands are subject to change. The brands listed above are current and to be used as a guideline for the level of product provided.

**Shots are not included in drink packages.**

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# House of Blues Cleveland Rehearsal Dinners

## General Information

### **Confirming your Event**

To confirm your event, an executed contract and deposit as outlined below is required. Once you are ready to book your event, contact your Sales Manager for a contract. HOB will not confirm an event without having both deposit and executed contract. Final menu and bar selections are due one month prior to the event.

### **Deposit/Payments/Cancellations**

- \$ 500.00 is due upon execution of contract
- 25% of Estimated Balance is due three months prior to Function
- 50% of Estimated Balance is due one month prior to Function
- Final Balance is due three business days prior to function

Initial Deposit, 25% & 50% payments can be made by personal check, credit card or cash. Final payment must be made by cashier's check, certified check or cash. Balance must be paid prior to the beginning of the Event. Doors to event will not open unless balance is paid in full. We require a credit card number on file for any additional charges (bar, valet, coat check, etc). Payment for such charges is due at the end of the reception.

Should an event be cancelled, deposits are non-refundable. If the event is cancelled less than 30 days prior to event date, 100% of estimated balance is due as liquidated damages. All cancellation notices must be made in writing. Deposits are non-refundable.

HOB will make reasonable effort to transfer over any deposits and payments if client must *change* event date. To transfer funds, client must ask for date change in writing, at least sixty (60) days prior to the event.

### **Minimum Revenue Guarantees**

HOB does not charge room rental fees for use of our spaces. Rather, we require that you spend a minimum amount on hosted Food & Beverage during your Event. In addition to the minimum, 20% taxable service charge & 7.5% sales tax applies to all Food & Beverage charges. Please note that most of our packages included these charges in the per person price. Minimum revenue guarantees vary by room, month, time of day and day of week. Please consult our Event Specialist for further information.

### **Final Guest Guarantee**

HOB must be notified of the exact number/amount of attendees by 11am three (3) business days prior to the event. This will be considered the final guarantee. Client will be charged for final guarantee or actual number of attendees, whichever is higher. HOB cannot be responsible for more than 10% over the guarantee. If you are hosting a plated event, please also see "Requests for Multiple Entrees" below.

#### Request for Multiple Entrées:

- When multiple entrees are requested the following situations apply:
- If there is a price discrepancy between the two entrees, the higher price will prevail for all entrees.
- Normal guarantee procedure is required with indication for each entrée
- Some form of entree indication is required at the guest table (i.e. colored ticket, coded place card, etc.)

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# House of Blues Cleveland Rehearsal Dinners

## General Information

(continued)

### Entertainment & Production

HOB is happy to assist in securing talent for your event and has a full portfolio of band and DJ options to choose from. In addition, you may provide your own talent and HOB will waive our standard 10% outside booking fee. In order for fee to be waived, you must provide House of Blues a full, complete and correct copy of the agreement between you and the hired talent.

Standard production fees are included in package pricing. Standard production service includes use of our stage, house lighting system & house sound system. Package pricing does not cover back line (instruments, amps, etc), equipment, transportation and catering required for the contracted entertainment. Additional charges will apply based on contracted entertainment's needs.

### Miscellaneous

No food of any kind may be brought onto the premises without prior express written permission from HOB. Because of insurance regulations, HOB cannot allow Client to provide own alcohol. Also, HOB cannot allow leftovers to be taken home.

All displays, exhibits and decorations must be pre-approved by HOB and are permitted in the private rooms only. Such displays, exhibits and decorations must be free standing without attachments to walls, ceilings or floors.

All vendors & purveyors hired by Client are to adhere to parking and delivery policies of HOB.

HOB reserves the right to *exclude or eject* any and all objectionable persons from the Event or the premises without liability. Client shall conduct its Event in an orderly manner and in full compliance with the rules of HOB as well as all applicable laws, ordinances and regulations.

The use of House of Blues logo is allowed with written permission from HOB. HOB must proof all materials that contain logo before release.

HOB requires that all professional photographers & videographers sign a release form to capture images inside HOB. Release form provides that photos and/or videos are for express use of the Client.

HOB uses subcontractors for Coat Check & Valet Parking services. Both services can be hosted by the Client or guests can pay on own. These services must be contracted through HOB.

Valet charges are \$9 per car if hosted and \$ 8 per car if guests pay on own.

Coat check charges are \$ 125 per attendant plus \$ 2.00 per item checked if hosted.

Coat check charges are \$ 5 per item if guests pay on own.

HOB does not assume responsibility for damage or loss of any equipment, materials, merchandise or articles left on premises prior to, during or following an event. Arrangements for security at your event can be made through our Event Specialists.

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