



Wedding Celebrations at House of Blues Cleveland

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Cleveland, OH 44113

Contact our Event & Wedding Specialists at
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www.hob.com/specialevents



House of Blues Cleveland

Wedding Celebrations at House of Blues Cleveland

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House of Blues Cleveland

Club Event Areas

House of Blues® Cleveland is located in the historical downtown Woolworth building as an anchor tenant in the East Fourth Street District. Designed to reflect a unique and stylish ambiance, this 55,000 square foot venue is a multifaceted entertainment destination. HOB Cleveland features dedicated special event space with luxurious fireside ambiance, hand-painted murals, panels and extravagant entrances on both Euclid and East Fourth Street.

Designed as an extravagant multi-faceted entertainment Mecca, House of Blues Cleveland is the perfect destination for any private event. Whether it's an intimate private party or a whole house event - music, food, art and Southern hospitality will blend together to offer the most memorable experience for everyone. From stylish buffets to elegant four-course dinners to cocktails and hors d'oeuvres, House of Blues' executive chef and sales team will help create a menu for any event. House of Blues Cleveland will provide unique and endless possibilities for hip hosts.

The Music Hall

This unique multi-level space is an asset to any celebration. With open areas for buffet displays and banquet seating, the possibilities are endless. The stage and production area provide cutting edge sound, lights and video display technologies. Cleveland's number-one venue for live music becomes your space for entertaining!

Cambridge Room

An elegant room that can serve many purposes. This space is ideal for Bridal Showers, Rehearsal Dinners, Pre-Reception Cocktails, and intimate ceremonies & receptions. This room can also accommodate a stage with state of the art sound and light system that can be used for your band or DJ.

Restaurant and Bar

With two separate dining rooms, and an outdoor patio, the restaurant can be arranged to custom fit the size of your party. Showers and Rehearsal Dinners featuring our Mississippi Delta inspired cuisine bring the essence of southern hospitality right to the heart of Cleveland.

For Photos & Virtual Tours: www.hob.com/specialevents

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House of Blues Cleveland

Foundation Room Areas

There is but one true path to Nirvana: the Members-only House of Blues® Foundation Room. The Foundation Room features intimate upscale dining, exotic lounge and bar areas, and secluded "prayer rooms." While the rich colors and textures of the decor captivate your visual senses, our grand cuisine tantalizes your culinary palate.

Membership is required to host an event in the Foundation Room. Annual membership dues start at \$ 2,250. If you are not currently a Foundation Room member but would like to hold a private event in the Foundation Room, contact an Event Specialist for more information at 216-274-3326.

Foundation Room Lounge

Mingle amongst your guests in a discreet yet welcoming opulent environment. The entire floor is covered with wall-to-wall Persian Rugs, and the walls are adorned with antique Indian wedding quilts. This stunning room maintains an amber glow and displays a number of statues and icons imported from the ancient temples of India.

Foundation Dining Room

Indulge in the freshest seasonal cuisine artfully prepared by our classically trained chefs to celebrate world cultures while embracing the soul and flavor of the local community. The oversized half-moon booths provide a comfortable and private atmosphere for dining.

Bacchanal Room

Our decadent private dining room accommodates 10-12 guests at a rectangular table. The room is accented with a gold leaf ceiling and a mural of the Greek god Pan and his nymphs. This is the perfect room for an intimate gathering.

Media Room

Take advantage of the huge flat screen and state-of-the-art surround sound stereo system. A great place to for a casual cocktail party, to view a sporting event, a concert, a movie or to just relax and entertain guests.

For Photos & Virtual Tours: www.hob.com/specialevents

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House of Blues Cleveland Celebrations General Information

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 & 7.75% 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 11:00am, 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 Entrées" 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.)

General information is subject to change without notice. Please see contract for further details.

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House of Blues Cleveland Celebrations General Information

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 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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House of Blues Cleveland Wedding Receptions

Evening Wedding Packages include:

Food Stations, Buffet or Plated Dinner

~

Complimentary Champagne Toast

~

Four Hour Open Bar

~

Cocktail Reception with Hors d'oeuvres

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Choice of Black, White or Burgundy Linen

~

White China Plates & Signature Flatware

~

Microphone for Toasts & Announcements

~

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

~

Use of Existing Stage, Sound System & Lighting

~

Individual Attention from our Event Specialists

~

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

~

Bridal Party Holding Room with Hors d'oeuvres

~

Children & Vendor Meals Available

~

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.

Attached menus are suggestions based on our experience.

Menus can be customized to suit your style & tastes.

Above package pricing is only valid for Wedding Receptions. For other events, please contact a sales manager.

Prices & menu items are subject to change without notice.

Please consult your sales manager when planning your menu.

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House of Blues Cleveland Wedding Receptions

Wedding Dinner Buffet Package (Minimum 50 guests)

Beverage Service

Four Hour Open "House of Blues" Bar
Champagne Toast

Cocktail Hour *(see attached menu)*

Selection of Four Butler Passed Hors d'oeuvres
Selection of Two Stationary Hors d'oeuvres

Dinner Buffet

All dinner Buffets are served with Rosemary Corn Bread & Maple Butter
Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea

Kindly Select Two Salads:

Traditional Caesar Salad with Romano Croutons ~ Vegetarian Cous Cous Salad
Fresh Mozzarella, Tomato & Basil Platter ~ Mixed Field Greens with Pecans & Goat
Cheese ~ Southern Style Broccoli Salad ~ Cheese Tortellini Salad with Lemon
Oregano Vinaigrette ~ Creamy Feta "Greek Style" Salad

Kindly Select Three Entrées:

Herb Stuffed Chicken Breast Roulade ~ Rosemary Marinated Chicken Breast
Chicken Piccata ~ Traditional Jambalaya with Chicken
Bayou Smothered Chicken over White Rice ~ Chicken Marsala
Cedar Plank Roasted Salmon ~ Filet of Sole, Tomato Basil Butter
Blackened or Smoked Catfish Board ~ Maple Glazed Ham ~
Roast Pork Tenderloin with Ginger Glaze ~ Pulled BBQ Pork with Tennessee Sauce
Beef Stroganoff with Rice Pilaf ~ Beef Fajitas with Corn Tortilla
Sliced BBQ Beef Brisket ~ BBQ Baby Back Ribs ~ Four Cheese Risotto
Penne with Wild Mushrooms & Smoked Gouda
Farfalle with Roasted Vegetables in Creole Cream Sauce or Light Marinara
Cheese Tortellini with Pesto or Marinara ~ Ziti with Roasted Chicken & Broccoli

Kindly Select two Accompaniments:

Red Beans & Rice ~ Sautéed Mixed Vegetables ~ Garlic Roasted Green Beans
Orange Glazed Baby Carrots ~ Grilled Vegetable Platter
Red Bliss Mashed Potatoes ~ Herbed Oven Roasted Potatoes
Smashed Sweet Potatoes ~ Savory Rice Pilaf ~ Pecan Rice

Desserts

Tray Passed Chocolate Covered Strawberries & Petit Fours
(Client may provide own wedding cake, no cake cutting fee is assessed)

\$ 80.00 per person inclusive of service charge & sales tax

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Pricing is based on two hours of buffet service.

Above package pricing is only valid for Wedding Receptions. For other events, please contact a sales manager.
Prices & menu items are subject to change without notice.
Please consult your sales manager when planning your menu.

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House of Blues Cleveland Wedding Receptions

Wedding Plated Dinner Package

(Minimum 40 guests)

Beverage Service

Four Hour Open "House of Blues" Bar
Champagne Toast

Cocktail Hour *(see attached menu)*

Selection of Four Butler Passed Hors d'oeuvres
Selection of Two Stationary Hors d'oeuvres

Plated Dinner

All dinners are served with an Appetizer, Salad, Lemon, Mango or Lime Sorbet Intermezzo, Entrée, Fresh Seasonal Vegetables, Chef's Choice of Potato, Hot Rolls & Butter, Dessert, Coffee Service and Soft Drinks

Appetizer – Kindly Select One

Fresh Mozzarella and Tomato with Sweet Basil & Extra Virgin Olive Oil
Penne with Wild Mushrooms & Smoked Gouda Cheese
Crab & Corn Bisque or Crawfish Bisque
Goat Cheese Tart with Roasted Red Peppers
New Orleans Style Filé Gumbo
Jumbo Shrimp Cocktail with Cocktail Sauce (add \$ 5.00 per person)
Petite Crab Cakes with Sweet Corn Ragu (add \$ 5.00 per person)

Entrée – Please See Attached Page Below

Salad – Kindly Select One

Traditional Caesar Salad with Romano Croutons
Mixed Field Greens with Toasted Pecans, Feta Cheese & Tomato Shallot Vinaigrette
Boston Bibb Lettuce with Teardrop Tomatoes, Hazelnuts & Maple Vinaigrette
Garden Salad with Romaine Lettuce, Carrots, Tomatoes & Cilantro Ranch

Desserts – Kindly Select One

Plate of Chocolate Covered Strawberries per Table
Plate of Assorted Petit Fours per Table
White Chocolate Banana Bread Pudding
Grand Marnier Mousse with Candied Orange & Chocolate Shavings
(Client may provide own wedding cake, no cake cutting fee is assessed)

Viennese Table to Include Bite-Sized Desserts: Cheesecake, Key Lime Pie, Pecan Pie, Chocolate Layer Cake, Assorted Cookies, Brownies, Blondies & Chocolates (add \$ 5.00 per person)

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House of Blues Cleveland Wedding Receptions

Wedding Plated Dinner Entrées

(continued from previous page)

Kindly Select One:*

Pepper Crusted Prime Rib with
Au Jus @ Horseradish Cream
\$ 85.00

Roast Tenderloin of Beef
with Classic Cabernet and Shallot Sauce
\$ 89.00

Chicken Marsala
Marsala Mushroom Sauce
\$ 78.00

Rosemary Marinated Chicken Breast
Champagne Sauce
\$ 78.00

Grilled Filet of Atlantic Salmon
Green Onion Butter
\$ 85.00

Jumbo Crab Cakes
Lemon Beurre Blanc
\$ 85.00

Grilled Chicken & Tenderloin
Duo of Sauces
\$ 88.00

Land and Sea
Sliced Tenderloin of Beef with Choice of
Grilled Shrimp Skewer or Salmon Filet
\$ 90.00

Prices are per person and are inclusive of 20% service charge & 7.75% sales tax.

* Request for Multiple Entrées:

If multiple entrees are requested the following situations will apply:

1. If there is a price discrepancy between the two entrees, the higher price will prevail for all entrees.
2. Normal guarantee procedure is required with indication for each entrée
3. Some form of entree indication is required at the guest table (i.e. colored ticket, coded name tag, coded place card, etc.)

This will enable more efficient service by our staff during meal service

Above package pricing is only valid for Wedding Receptions. For other events, please contact a sales manager.

Prices & menu items are subject to change without notice.

Please consult your sales manager when planning your menu.

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House of Blues Cleveland Wedding Receptions

Wedding Dinner "Station-Style" Package

(Minimum 50 guests)

Beverage Service

Four Hour Open "House of Blues" Bar
Champagne Toast

Cocktail Hour *(see attached menu)*

Selection of Four Butler Passed Hors d'oeuvres
Selection of Two Stationary Hors d'oeuvres

Deluxe Stations: *Kindly select two*

Pasta Station: *Choose two of the below listed pastas*

Ziti with Chicken & Broccoli in Garlic Parmesan Sauce
Penne with Wild Mushrooms & Smoked Gouda – Cheese Tortellini Marinara
Farfalle with Roasted Vegetables in Creole Cream Sauce
*Includes Italian Bread & Tossed Salad

New Orleans Station

Chicken Jambalaya ~ Blackened Catfish Board ~ Rosemary Cornbread with Maple Butter
Down-home Broccoli Salad

Anitpasta Station

Fresh Mozzarella, Tomato & Basil Platter
Classic Antipasto Platter to include: Salami, Prosciutto, Sopresata, Romano, Provolone & Parmesan
Roasted Red Peppers, Olives & traditional fare. Grilled Marinated Zucchini, Eggplant & Squash
Sliced Baguettes, Cruets of Balsamic Vinegar & Extra Virgin Olive Oil

Tex Mex Station

Grilled Chicken and Steak "Make your Own" Fajitas Including Flour Tortillas,
Chopped Tomatoes, Onions, Lettuce, Guacamole, Sour Cream & Pico De Gallo
Spanish Rice, Chipolte Refried Beans

Premium Chef's Carving Station: *Kindly Select Two Meats*

Golden Roasted Breast of Turkey ~ Sirloin of Beef
Honey Glazed Ham ~ Pork Loin ~ Side of Roasted Salmon
Rosemary Roasted Boneless Whole Chickens

*Includes appropriate condiments, Assorted Rolls & Chef's Choice of Potatoes & Seasonal Vegetables

Dessert Station

Selection of our Chef's Famous Cakes & Pies ~ Sliced Fruit Platter ~ Petit Fours
(Client may provide own wedding cake, no cake cutting fee is assessed)

Coffee Service, Iced Tea & Soft Drinks

\$ 85.00 per person inclusive of service charge & sales tax

Pricing is based on two hours of "station" service.

Above package pricing is only valid for Wedding Receptions. For other events, please contact a sales manager.
Prices & menu items are subject to change without notice.
Please consult your sales manager when planning your menu.

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House of Blues Cleveland Wedding Receptions

Cocktail Hour Package Selections

Stationary Hors d'oeuvres – Kindly Select Two:

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

Almond Crusted Baked Brie Wheel with French Bread & Raspberry Sauce

Southwest Hummus with Cucumber Wheels, Cherry Tomatoes & Pita Points

Jamaican Jerk Chicken Wings with Blue Cheese Dip

Fresh Vegetable Crudite with Green Onion Dip

Butler Passed Hors d'oeuvres – Kindly Select Four:

Cold Hors d'oeuvres

Mini Roasted Vegetable Wraps*

Creole Deviled Eggs with Crispy Pancetta

Bruschetta on Grilled Baguette with Goat Cheese*

Creole Style Mini Quiche with Spinach & Artichoke*

Fresh Mozzarella Canapés with Sun-Dried Tomatoes & Pesto*

Hot Hors d'oeuvres

Grilled Andouille Sausage with Honey Mustard Glaze

Catfish Bites with Spicy Tartar Sauce

Crispy Okra and Cheddar Cheese Beignets with Ranch Dip*

Spinach & Goat Cheese Spanikopita*

Asparagus, Red Peppers and Fontina Flatbread*

Grilled Mini Burgers with Sautéed Onions & Pickles

Chicken Tostada with Black Bean Puree & Cilantro

Tamarind-Glazed Chicken Satay with a Peanut Sauce

Vegetable Spring Rolls with Teriyaki Dipping Sauce*

Beef and Scallion Skewers

Coconut Battered Shrimp with Cajun Marmalade

Roasted Sea Scallops wrapped in Bacon

*vegetarian options

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Please consult your sales manager when planning your menu.

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House of Blues Cleveland Wedding Receptions

Additional Meal Options

Children's Meals

Available for Guests 12 years old and under
All Children's meals are plated and served at the beginning
of dinner service. Meals include soft drink and a scoop of ice cream.
HOB requires final count of children's meals 3 business days prior to reception.

Kindly Select one entrée for all children:
Chicken Fingers with French Fries
Penne Pasta with Butter or Marinara Sauce
Macaroni & Cheese
Cheeseburger with French Fries

\$ 15.00 per child inclusive of service charge & sales tax

Vendor Meals

Vendor Meals are available for photographer, videographer, band, DJ,
consultant, and any other personnel hired by you to perform services at your reception.
Vendor meals are served behind-the-scenes while your Vendors are on break.
Vendors are not allowed bar service unless so directed by Client.
HOB requires final count of vendor meals 3 business days prior to reception.

Club Wrap Sandwich with French Fries & Soft Drink

\$ 11.50 per vendor inclusive of service charge & sales tax

"House of Blues" Bar Service

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

NO SHOTS are included in drink packages. NO exceptions.

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

Higher-level Brands will not be available on a cash sale basis unless requested by client.
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.

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Prices & menu items are subject to change without notice.
Please consult your sales manager when planning your menu.

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House of Blues Cleveland Rehearsal Dinners

Rehearsal Dinner Packages include:

Station-style Reception or Plated Dinner

~

Complimentary Champagne Toast

~

Choice of Bar Services

~

Optional Hors d'oeuvre Hour Prior to Dinner

~

Choice of Black, White or Burgundy Linen

~

White China Plates & Signature Flatware

~

Microphone for Toasts & Announcements

~

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

~

Individual Attention from our Event Specialists

~

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

~

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.**

Above package pricing is only valid for Rehearsal Dinners. For other events, please contact a Sales Manager.
Prices & menu items are subject to change without notice.
Please consult your sales manager when planning your menu.

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House of Blues Cleveland Rehearsal Dinners

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

Above package pricing is only valid for Rehearsal Dinners. For other events, please contact a Sales Manager.

Prices & menu items are subject to change without notice.

Please consult your sales manager when planning your menu.

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House of Blues Cleveland Rehearsal Dinners

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, Andouille 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 & sales tax

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.

Above package pricing is only valid for Rehearsal Dinners. For other events, please contact a Sales Manager.
Prices & menu items are subject to change without notice.
Please consult your sales manager when planning your menu.

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House of Blues Cleveland Rehearsal Dinners

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

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.

Above package pricing is only valid for Rehearsal Dinners. For other events, please contact a Sales Manager.
Prices & menu items are subject to change without notice.
Please consult your sales manager when planning your menu.

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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 & 7.75% 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.

Above package pricing is only valid for Rehearsal Dinners. For other events, please contact a Sales Manager.

Prices & menu items are subject to change without notice.

Please consult your sales manager when planning your menu.

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House of Blues Cleveland Post Wedding Events

Farewell "Day-after" Buffets

After the big day, have your guests gather for the last of the festivities.
Recount the evening before, eat hearty & say your good-byes.

"Farewell Breakfast Buffet"

Minimum 20 guests

Pitchers of Fresh Orange Juice & Cranberry Juice
Freshly Brewed Coffee, Decaf & Assorted Breakfast & Herbal Teas
Assorted Sodas & Bottled Water

Scrambled Eggs with Cheddar Cheese & Chives
Home-style Breakfast Potatoes with Onions & Bell Peppers
Choice of Hickory Smoked Bacon or Country Sausage

Assorted Bagels, Pastries & Muffins with Butter, Cream Cheese, Jam & Jellies
Rosemary Cornbread with Maple Butter
Sliced Seasonal Fruit Display

Unlimited Champagne Mimosas (add \$ 4 per person)

\$ 14.00 per adult inclusive of service charge & sales tax
\$ 7.50 per child (5-12 years), Children 4 & under are free

"Farewell Brunch Buffet"

Minimum 30 guests

Includes all of the items on the Breakfast Buffet plus:

Choice of Traditional Caesar Salad or Garden Salad
Cheese Tortellini Pasta Salad

Choice of Rosemary Marinated Chicken Breast or Southern Fried Chicken
House-made Macaroni & Cheese with Panko Crumb Topping

Chilled Peel & Eat Shrimp with Cocktail & Remoulade Sauces (add \$ 4 per person)
White Chocolate & Banana Bread Pudding

Bite Size Dessert Assortment to include: Cookies, Brownies & Pecan Pie

\$ 24.00 per adult inclusive of service charge & sales tax
\$ 12.00 per child (5-12 years), Children 4 & under are free

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Pricing is based on two hours of buffet service.

Breakfast & Brunch menus can be further customized to suit your guests' tastes.
Please consult your Sales Manager for further options.

Above menu pricing is only valid for post-wedding social events. For other events, please contact a Sales Manager.
Prices & menu items are subject to change without notice.
Please consult your sales manager when planning your menu.

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**House of Blues Cleveland
Bridal/Baby Shower Luncheons**

Bridal/Baby Showers Include:

Buffet or Plated Luncheon

~

Choice of Bar Services

~

Draped Gift Table

~

Custom Printed Menus

~

Choice of Black, White or Burgundy Linen

~

White China Plates & Signature Flatware

~

A Special Gift for the Bride or Mother-to-Be

~

Individual Attention from our Event Specialists

~

On-site Manager Dedicated To Your Event

~

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.**

Above Package pricing is only valid for Bridal or Baby Showers. For other events, please consult a Sales Manager.
Prices & menu items are subject to change without notice.
Please consult your sales manager when planning your menu.

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House of Blues Cleveland Bridal/Baby Shower Luncheons

Shower Luncheon Buffet

Buffets include: Choice of Salad, Choice of Entrée(s), Chef Selected Starch & Vegetable, Corn Bread, Chef Selected Desserts, Soft Drinks, Iced Tea & Coffee Service

Buffet with one entree @ \$ 22.00 per person inclusive

Buffet with two entrees @ \$ 27.00 per person inclusive

Kindly Select One Salad:

Mixed Field Greens with Feta Cheese, Pecans & Tomato Shallot Vinaigrette
Traditional Caesar Salad with House-made Croutons
Garden Salad with Tomatoes, Carrots, Red Cabbage & Ranch Dressing
Vegetarain Cous Cous Salad with Sun Dried Cherries, Tomatoes & Cucumbers

Kindly Select Entrée(s)

Rosemary Marinated Chicken Breast
Roasted Salmon in Lemon Chive Butter
Smoked Pulled BBQ Pork with Petite Rolls
Grilled Mini Burgers with Cheddar Cheese
Traditional Jambalaya with Chicken, Andoullie Sausage & Green Onions
Bayou Voodoo Chicken over White Rice
Chef's Selection of Assorted Flatbreads
Penne Pasta with Roasted Chicken, Wild Mushrooms & Smoked Gouda
Platter of Chef's Selected Finger Sandwiches
Farfalle Primavera with Roasted Vegetables in Light Marinara
Roasted Turkey Board with Petite Rolls, Chili Garlic Mayo & Creole Mustard
Farfalle tossed with Baby Shrimp in Pesto Cream Sauce
Smoked Tenderloin of Beef Board with Horseradish Cream (add \$ 5 per person)
Seared Maryland Style Crab Cakes (add \$ 5 per person)
Jumbo Shrimp sautéed "Voodoo" Style over White Rice (add \$ 5 per person)

Complimenting Sides

Chef will select a starch and vegetable to compliment your chosen entrée(s).

Dessert

Customized Shower Cake (several designs available)
Sliced Fresh Fruit Platter

*Above stations are suggestions based on our experience with Showers.
You may further customize the menu to suit your tastes.
Please contact an event specialist at 216-274-3326 to discuss*

Above Package pricing is only valid for Bridal or Baby Showers. For other events, please consult a Sales Manager.
Prices & menu items are subject to change without notice.
Please consult your sales manager when planning your menu.

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House of Blues Cleveland Bridal/Baby Shower Luncheons

Plated Luncheon One

Kindly select maximum of two entrées

Thai Specialty Salad

Napa Cabbage, Glass Noodles, Daikon Root, Snow Peas,
Red Peppers & Peanut Dressing

The Caprese Sandwich

Fresh Mozzarella, Roma Tomatoes, Arugula and Roasted Red Pepper Spread
On Toasted French Baguette with Pasta Salad

Roasted Chicken Salad

White Meat Chicken Salad served on Mesclun Greens
with Grilled Pineapple, Endive, Diced Tomatoes & Walnuts

Traditional Caesar Salad with Grilled Chicken

Romaine Lettuce, Shaved Parmesan, Croutons & Caesar Dressing
topped with Grilled Chicken

Mixed Field Greens with Blackened Shrimp

Mixed Greens with Feta Cheese, Toasted Pecans and Roasted Tomato Shallot
Vinaigrette topped with Petite Louisiana Spiced Shrimp

Grilled Flat Iron Steak Salad

Romaine Lettuce, Field Greens, Black Beans, Red Onions, Grilled Corn, Tomatoes,
Avocado & Cilantro Ranch Dressing, Topped with Sliced Flat Iron Steak prepared Medium

*Add cup of soup to any of the above entrées for \$ 2.00 per person

Desserts – Kindly select one

Customized Shower Cake (several designs available)
Tray of Petit Fours per Table

Assorted Rolls or Cornbread, Iced Tea, Coffee, Tea & Decaffeinated Coffee

\$ 20.50 per person inclusive of service charge & tax

Minimum of 20 guests is required.

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.
Please see "Request for Multiple Entrées" included in "General Information" section.

Above Package pricing is only valid for Bridal or Baby Showers. For other events, please consult a Sales Manager.

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House of Blues Cleveland Bridal/Baby Shower Luncheons

Plated Luncheon Two

Kindly select one soup or salad and two entrées 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 Pecan Rice & Sautéed Green Beans

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

Sautéed Shrimp & Scallops over Rotini

Pear Tomatoes, White Wine & Basil

Petite Filet of Beef Tenderloin

Prepared Medium, with Roasted Potatoes & Sautéed Green Beans

Third Course - Desserts

Customized Shower Cake (several designs available)
Tray of Petit Fours per Table

Assorted Rolls or Corn Bread, Iced Tea, Coffee, Tea & Decaffeinated Coffee

\$ 28.50 per person inclusive of service charge & tax

Minimum of 15 guests is required.

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.

Please see "Request for Multiple Entrées" included in "General Information" section.

Above Package pricing is only valid for Bridal or Baby Showers. For other events, please consult a Sales Manager.

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House of Blues Cleveland Bridal/Baby Shower Luncheons

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

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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

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Above Package pricing is only valid for Bridal or Baby Showers. For other events, please consult a Sales Manager.

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Please consult your sales manager when planning your menu.

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