



# Wedding Celebrations at House of Blues Cleveland

308 Euclid Avenue  
Cleveland, OH 44113

Contact our Event & Wedding Specialists at  
216-274-3326

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[www.hob.com/specialevents](http://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](http://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](http://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 include 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 entrée 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

~

Five Hour Open Bar

~

Cocktail Reception with Hors d'oeuvres

~

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. The Administrative Fee referenced herein is for administrative overhead, documentation, preparations and proper management of the event; such Administrative Fee is not, nor is it intended to be, a service charge, tip or gratuity for wait staff, service employees or service bartenders.

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## House of Blues Cleveland Wedding Receptions

### Wedding Dinner Buffet Package

(Minimum 50 guests)

#### **Beverage Service**

Five Hour Open "House of Blues" Bar  
Champagne Toast

#### **Cocktail Hour** *(see attached menu)*

Selection of Four Butler Passed Hors d'oeuvres  
Selection of Three 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 ~ 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 Two Entrées:*

Citrus Grilled Chicken Breast ~ Chicken Piccata ~ Chicken Marsala  
Smothered Chicken (Green Pepper, Onion, Mushrooms) over White Rice  
Cedar Plank Roasted Salmon ~ Roasted Filet of Cod with Olive Tapenade  
Maple Glazed Ham ~ Roast Pork Tenderloin with Ginger Glaze ~ Pulled BBQ Pork  
Braised Roast Beef Au Jus ~ Sliced BBQ Beef Brisket ~ Sliced Sirloin, Hunter Sauce

#### *Kindly Select One Pasta/Starch:*

Traditional Jambalaya with Chicken ~ 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  
Red Beans & Rice with Andoullie Sausage

#### *Kindly Select two Accompaniments:*

Garlic Roasted Green Beans ~ Orange Glazed Baby Carrots ~ Zucchini, Squash & Red Onion ~ Sweet Baby Peas with Pearl Onions  
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)

**\$ 90.00 per person inclusive of sales tax and administrative fee**  
Pricing is based on two hours of buffet service.

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## House of Blues Cleveland Wedding Receptions

### Wedding Plated Dinner Package

(Minimum 40 guests)

#### **Beverage Service**

Five 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)

##### *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

##### *Entrée – Please see next page*

##### *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  
\$ 92.00

Roast Tenderloin of Beef  
with Classic Cabernet and Shallot Sauce  
\$ 96.00

Chicken Marsala  
Marsala Mushroom Sauce  
\$ 85.00

Rosemary Marinated Chicken Breast  
Champagne Sauce  
\$ 85.00

Grilled Filet of Atlantic Salmon  
Green Onion Butter  
\$ 92.00

Jumbo Crab Cakes  
Lemon Beurre Blanc  
\$ 92.00

Grilled Chicken & Tenderloin  
Duo of Sauces  
\$ 95.00

Land and Sea  
Sliced Tenderloin of Beef with Choice of  
Grilled Shrimp Skewer or Salmon Filet  
\$ 97.00

*Prices are per person and are inclusive of 20% administrative fee & 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.

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## House of Blues Cleveland Wedding Receptions

### Wedding Dinner "Station-Style" Package

(Minimum 50 guests)

#### **Beverage Service**

Five Hour Open "House of Blues" Bar  
Champagne Toast

#### **Cocktail Hour** *(see attached menu)*

Selection of Four Butler Passed Hors d'oeuvres  
Selection of Three 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 Soft Garlic Breadsticks & Tossed Salad

##### **New Orleans Station**

Chicken Jambalaya ~ Grilled Catfish with Voodoo Shrimp Sauce  
Rosemary Cornbread with Maple Butter ~ Down-Home Broccoli Salad

##### **BBQ Station**

Pulled BBQ Pork with Tennessee Sauce or BBQ Chicken Breast  
Mashed Sweet Potatoes ~ Cheddar Cheese Buttermilk Biscuits ~ Tri-Colored Cole Slaw

##### **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, Chipotle 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

\*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

**\$ 95.00 per person inclusive of sales tax & administrative fee**

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 Three:**

- 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
- Sliced Fresh Fruit Platter
- Traditional Jambalaya with Andoullie Sausage

#### **Butler Passed Hors d'oeuvres – Kindly Select Four:**

##### *Cold Hors d'oeuvres*

- Creole Deviled Eggs with Crispy Pancetta
- Bruschetta on Grilled Baguette with Goat Cheese\*
- Creole Style Mini Quiche with Spinach & Artichoke\*
- Fresh Mozzarella & Tomato on Garlic Crostini with Pesto\*

##### *Hot Hors d'oeuvres*

- Crispy Okra and Cheddar Cheese Beignets with Ranch Dip\*
- Spinach & Goat Cheese Spanikopita\*
- Asparagus, Red Peppers and Fontina Flatbread\*
- Vegetable Spring Rolls with Teriyaki Dipping Sauce\*
- Chicken Tostada with Black Bean Puree & Cilantro
- Tamarind-Glazed Chicken Satay with a Peanut Sauce
- Smoked Turkey Breast on Multigrain Crostini with Cranberry Orange Compote
- Roast Beef Sliders with Garlic Mayo and Pickle
- Cajun Meatloaf Sliders on Hawaiian Roll with Mashed Potatoes
- Grilled Andoullie Sausage with Honey Mustard Glaze
- Crispy Sausage Spirals with Marinara Sauce
- Beef and Scallion Skewers
- Catfish Bites with Spicy Tartar Sauce
- Coconut Battered Shrimp with Cajun Marmalade
- Roasted Scallops wrapped in Bacon

\*vegetarian options

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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 unlimited soft drinks.  
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 Vodka, Tanqueray Gin, Bacardi, Captain Morgan, Malibu & Myer's Dark Rum, Dewar's & J&B Scotch, Jim Beam & Jack Daniels Whiskey/Bourbon, Jameson & Seagrams 7 Whiskey, Patron Silver, Standard Cordials, Imported and Domestic Beer, House Chardonnay, White Zinfandel and Cabernet Sauvignon, 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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## House of Blues Cleveland Rehearsal Dinners

### Rehearsal Dinner Packages include:

Buffet Style 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

### Rehearsal Dinner Buffet

(minimum 30 guests)

**Buffet with One Entrée @ \$ 32.00 per person inclusive**  
**Buffet with Two Entrees @ \$ 37.00 per person inclusive**

***Kindly Select One Salad:***

Traditional Caesar Salad with Romano Croutons  
Mixed Field Greens with Pecans & Goat Cheese  
House of Blues Salad with Iceberg Lettuce, Red Cabbage,  
Red Onions, Diced Tomatoes, Croutons & Ranch Dressing  
Fresh Mozzarella, Tomato & Basil with Olive Oil  
Creamy "Feta" Greek Style Salad

***Kindly Select One or Two Entrees:***

Citrus Grilled Chicken Breast ~ Chicken Piccata ~ Chicken Marsala  
Smothered Chicken (Green Pepper, Onion, Mushrooms) over White Rice  
Cedar Plank Roasted Salmon ~ Roasted Filet of Cod with Olive Tapenade  
Maple Glazed Ham ~ Roast Pork Tenderloin with Ginger Glaze ~ Pulled BBQ Pork  
Braised Roast Beef Au Jus ~ Sliced BBQ Beef Brisket ~ Sliced Sirloin, Hunter Sauce

***Kindly Select One Pasta/Starch:***

Traditional Jambalaya with Chicken ~ 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  
Red Beans & Rice with Andouille Sausage

***Kindly Select Two Accompaniments:***

Garlic Roasted Green Beans ~ Orange Glazed Baby Carrots ~ Zucchini, Squash &  
Red Onion ~ Sweet Baby Peas with Pearl Onions  
Red Bliss Mashed Potatoes ~ Herbed Oven Roasted Potatoes  
Smashed Sweet Potatoes ~ Savory Rice Pilaf ~ Pecan Rice

***Desserts:***

Bite-Size Assortment of Cookies, Brownies, Pecan Pie, Key Lime Pie,  
NY Style Cheesecake & Cupcakes

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

*Prices are per person and are inclusive of 20% administrative fee & 7.75% sales tax.*

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)

**Choose two stations plus dessert station @ \$ 35.00 per person inclusive**  
**Choose three stations plus dessert station @ \$ 40.00 per person inclusive**

#### Cajun Station

Traditional Jambalaya with Chicken, Andouille Sausage & Roasted Green Onions  
Down Home Broccoli Salad tossed with Dressing, 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

*Prices are per person and are inclusive of 20% administrative fee & 7.75% sales tax.*

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  
New Orleans Style Chicken Filé 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 Citrus Chicken Breast**

Served with Mashed Potatoes & Sautéed Vegetables

##### **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 Teriyaki Salmon**

Served with Jasmine Rice & Sautéed Vegetables

##### **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 Mango Coulis  
Decadent Dark Chocolate Mousse Cheesecake, Raspberry Sauce  
White Chocolate Banana Bread Pudding with Crème Anglaise  
Assorted Rolls, Iced Tea, Coffee, Tea & Decaffeinated Coffee

**\$ 34.00 per person inclusive of administrative fee & 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.

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# House of Blues Cleveland Rehearsal Dinners

## Optional Cocktail Hour

\$ 9.50 per person inclusive of administrative fee & sales tax

### *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 Round of Beef, Prepared 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*

*Below prices are NOT inclusive of 20% administrative fee & 7.75% sales tax*

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

Featuring\*: Ketel One, Absolut, Absolut Flavors & Skyy Vodka, Bombay Sapphire Gin, Bacardi, Bacardi Flavors, Captain Morgan, Malibu & Myers Dark Rum, Dewar's, Chivas 18YR, Glenlivet 12, Crown Royal, Jameson, Seagrams 7, Jim Beam & Jack Daniels Whiskey/Bourbon, Patron Gold and Patron Silver, Standard Cordials, Imported and Domestic Beer plus Guinness & Great Lakes Microbrew, Hess Cabernet, Trinity Oaks Pinot Noir, Coppola Pinot Grigio,

Frei Brothers Chardonnay, La Terre White Zinfandel

Two-Hour Package @ \$ 28.00 per person

Three-Hour Package @ \$ 34.00 per person

Four-Hour Package @ \$ 40.00 per person

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

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

Two-Hour Package @ \$ 24.00 per person

Three-Hour Package @ \$ 29.00 per person

Four-Hour Package @ \$ 35.00 per person

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

Featuring\*: Heineken, Stella Artois, Corona, Corona Light, Budweiser, Bud Light, Coors Light, Miller Lite, Miller Genuine Draft, Sam Adams, House Chardonnay, White Zinfandel & Cabernet Sauvignon, Red Bull, Soft Drinks & Bottled Water

Two-Hour Package @ \$ 21.00 per person

Three-Hour Package @ \$ 25.00 per person

Four-Hour Package @ \$ 30.00 per person

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

House of Blues Bar with Elite Upgrades @ \$ 7.00 per ticket

House of Blues Bar @ \$ 6.00 per ticket

Beer and Wine Bar @ \$ 5.00 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

\*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.

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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.  
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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**

*Pricing is based on one hour of buffet service and total three hours room use*

#### **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
- Vegetarian 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, Andouille 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

*Prices are per person and are inclusive of 20% administrative fee & 7.75% sales tax.*

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  
Below prices are NOT inclusive of 20% administrative fee & 7.75% sales tax*

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