

WEDDING MENUS




HOUSE OF BLUES
CLEVELAND

HOUSE OF BLUES CLEVELAND

WEDDING CELEBRATIONS

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HOUSE OF BLUES CLEVELAND

EVENT SPACES

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.

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 systems that can be used for your band or DJ.

RESTAURANT & 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.

CAPACITIES

LOCATION	BANQUET
CAMBRIDGE ROOM	100
RESTAURANT & BAR	150
MUSIC HALL	250

HOUSE OF BLUES CLEVELAND

EVENT SPACES

FOUNDATION ROOM EVENT 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 \$1,500. 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 216-274-3325.

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.

CAPACITIES

LOCATION	RECEPTION	BANQUET
FOUNDATION BACCHANAL	12	N/A
FOUNDATION PRAYER ROOM	15	N/A
FOUNDATION MEDIA ROOM	25	N/A
FOUNDATION DINING ROOM	65	65
FOUNDATION ROOM LOUNGE	75	N/A

HOUSE OF BLUES CLEVELAND

GENERAL INFORMATION

CONFIRMING YOUR EVENT

To confirm your event, an executed contract and deposit, as outlined below, are 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

50% is due upon execution of contract
Final Balance is due one month prior to Event

Initial Deposit can be made by credit card, cashier's check, certified check or cash. Final payment must be made by credit card, 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 canceled, deposits are non-refundable. If the event is canceled 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

Please consult your Event Specialist for information on minimum guarantees and room rental charges.

FINAL GUEST GUARANTEE

HOB must be notified of the exact number/amount of attendees by 11:00am, seven (7) 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 entrées are requested the following situations apply:

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.)

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 for a DJ 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 production fees apply for a band due to increased labor costs and sound/lighting requirements. Fees are based on contracted entertainment's needs.

HOUSE OF BLUES CLEVELAND

GENERAL INFORMATION

MISCELLANEOUS

No food of any kind may be brought onto the premises without prior express written permission from HOB. Because of insurance regulations and State of Ohio liquor laws, 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 \$10 per car if hosted.
Coat check charges are \$135 per attendant plus \$3 per item checked if hosted.

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.

HOUSE OF BLUES CLEVELAND

WEDDING PACKAGES INCLUDE

WEDDING PARTY HOLDING ROOM WITH HORS D'OEUVRES

FOOD STATIONS, BUFFET OR PLATED DINNER

COCKTAIL RECEPTION WITH HORS D'OEUVRES

CHILDREN & VENDOR MEALS AVAILABLE

OPEN BAR FOR FIVE CONSECUTIVE HOURS

HOB CERTIFIED SERVERS & BARTENDERS

CHOICE OF BLACK OR WHITE LINEN

WHITE CHINA PLATES & FLATWARE

USE OF EXISTING STAGE, SOUND SYSTEM & LIGHTING

MICROPHONE FOR TOASTS & ANNOUNCEMENTS

USE OF MONITORS TO PLAY ANY "MEMORY DVDS" & MONTAGES

INDIVIDUAL ATTENTION FROM OUR EVENT SPECIALISTS

ON-SITE MANAGER DEDICATED TO YOUR EVENT THE DAY OF

House of Blues is a Full-Service Facility That Can Make Arrangements to Accommodate Any Dietary Restrictions with Advance Notice.
House of Blues is Fully ADA Accessible. Attached Menus are Chef Suggestions. Customized Menus Available.

Package Pricing Included in this Document is Only Valid for Wedding Receptions. For Other Events, Please Contact a Sales Manager.
Use of existing stage, sound system & lighting only available for DJ use. Pricing & Menu Items are Subject to Charge Without Notice.
Please Consult Your Sales Manager When Planning Your Menu.

HOUSE OF BLUES CLEVELAND

“I WILL ALWAYS LOVE YOU”

RECEPTION - DINNER BUFFET

BEVERAGE SERVICE

Five Hour “House of Blues” Open Call Brand Bar

COCKTAIL HOUR

(See Attached Menu)

Selection of 3 Butler Passed Hors d'Oeuvres

Selection of 2 Stationary Hors d'Oeuvres

SALADS

(Select One)

Housemade Caesar Salad
With Crostini

Southern Salad
With Mixed Field Greens, Shaved Apple, Fennel, White Cheddar,
Toasted Pecans & Apple Cider Vinaigrette

Baby Spinach Salad
With Candied Walnuts, Cranberries, Goat Cheese
& Champagne Vinaigrette

Garden Salad
With Romaine, Carrots, Tomato & Cilantro Ranch Dressing

ACCOMPANIMENTS

(Select Two)

Garlic Roasted Green Beans

Grilled Asparagus

Chef's Choice of Seasonal Vegetables

Yukon Gold Mashed Potatoes

Herb Roasted Yukon Gold Potatoes

Vegetable Rice Pilaf

BUFFET ENTRÉES

(Select Two)

Rosemary Marinated Grilled Chicken Breast

Buttermilk Fried Chicken
With Adobo Spice

Sautéed Salmon
In a Lemon Chive Butter

Kizami Nori Salmon
With Sambal Vinaigrette & Sweet Soy Butter

Pulled BBQ Pork

Braised Roast Beef
With Au Jus

Sliced Sirloin
With Hunter Sauce

Traditional Jambalaya
With Chicken, Andouille Sausage & Roasted Green Onion

Penne Pasta
With Wild Mushrooms & Smoked Gouda

Farfalle
With Roasted Vegetables in a Creole Cream Sauce
or Light Marinara

\$90++ PER PERSON

All Dinner Buffets are Served with Jalapeño Corn Bread & Maple Butter, Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea

Applicable administrative fees and state taxes apply. Pricing based on a 2 hour buffet service with a minimum of 50 guests. 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.

HOUSE OF BLUES CLEVELAND

“ENDLESS LOVE”

RECEPTION - PLATED DINNER

BEVERAGE SERVICE

Five Hour “House of Blues” Open Call Brand Bar

COCKTAIL HOUR

(See Attached Menu)

Selection of 3 Butler Passed Hors d'Oeuvres

Selection of 2 Stationary Hors d'Oeuvres

SALADS

(Select One)

Housemade Caesar Salad

With Crostini

Southern Salad

With Mixed Field Greens, Shaved Apple, Fennel, White Cheddar, Toasted Pecans & Apple Cider Vinaigrette

Baby Spinach Salad

With Candied Walnuts, Cranberries, Goat Cheese & Champagne Vinaigrette

Garden Salad

With Romaine, Carrots, Tomato & Cilantro Ranch Dressing

PLATED ENTRÉES

(Select Two)

Roast Tenderloin of Beef

With Roasted Pearl Onions & Red Wine Reduction Sauce

Loretta's Meatloaf

Topped with Sweet Bell Pepper Sauce

Grilled Chicken & Sliced Tenderloin

With a Duo of Sauces - 8++ Additional Per Person

Rosemary Marinated Grilled Chicken Breast

Kizami Nori Salmon

With Sambal Vinaigrette & Sweet Soy Butter

Sliced Tenderloin of Beef with Salmon Filet

10++ Additional Per Person

Vegetarian Option Available Upon Request

DESSERTS

Plate of Assorted Petit Fours Per Table

Client May Provide Own Wedding Cake - Cake Cutting Fee is Waived

\$95++ PER PERSON

All Dinners are Served with Salad, Entrée, Fresh Seasonal Vegetables, Chef's Choice of Potato, Rolls & Butter, Dessert, Coffee Service and Soft Drinks

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HOUSE OF BLUES CLEVELAND

“BECAUSE YOU LOVED ME” RECEPTION DINNER STATIONS

BEVERAGE SERVICE

Five Hour “House of Blues” Open Call Brand Bar

COCKTAIL HOUR

(See Attached Menu)

Selection of 3 Butler Passed Hors d’Oeuvres

Selection of 2 Stationary Hors d’Oeuvres

DELUXE STATIONS

(Select Three Stations)

SOUTHERN COMFORT STATION

Buttermilk Fried Chicken

With Adobo Spice

Mashed Sweet Potatoes

Sautéed Green Beans

Cheddar Cheese Buttermilk Biscuits

NEW ORLEANS STATION

Chicken Jambalaya

With Chicken, Andouille Sausage & Roasted Green Onion

Smoked Pulled Pork

With Mini Rolls

Jalapeño Corn Bread

With Bourbon Honey Butter

Housemade Cole Slaw

FARMER’S MARKET STATION

Rosemary Marinated Grilled Chicken Breast or

Grilled Salmon

In a Lemon Chive Butter

Grilled Asparagus

Vegetarian Couscous Salad or Vegetable Rice Pilaf

Baby Spinach Salad

With Candied Walnuts, Cranberries, Goat Cheese
& Champagne Vinaigrette

PREMIUM CARVING STATION*

This station is 5++ Additional Per Person
(Select 2 Meats)

House Smoked Turkey Breast

® **Sirloin of Beef**

Maple Glazed Ham

Herb Crusted Pork Loin

PASTA STATION*

(Select 2 Pastas)

Roasted Chicken & Bowtie Pasta

With Spinach, Pesto & Goat Cheese

Penne Pasta

With Wild Mushrooms & Smoked Gouda

Cajun Chicken Pasta

With Cajun Cream Sauce, Roasted Tomatoes, Pasilla Onions & Corn

Farfalle

With Roasted Vegetables in a Creole Cream Sauce or Light Marinara

\$100++ PER PERSON

*Carving Station Includes Appropriate Condiments and Assorted Rolls with Butter. \$100 Chef Attendant Fee Required.

*Pasta Station Includes Soft Garlic Breadsticks & Housemade Caesar Salad

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HOUSE OF BLUES CLEVELAND

WEDDING COCKTAIL HOUR HORS D'OEUVRES

STATIONARY

(Select Two)

Warm Spinach & Artichoke Dip

With Tortilla Chips, Salsa & Sour Cream

Display of Chef's Selected Cheese

With Crackers, Baguette, Grapes & Strawberries

Hummus

With Cucumber, Cherry Tomatoes & Pita Triangles

Fresh Vegetable Crudités

With Green Onion Dip

Almond Crusted Baked Brie

With Raspberry Sauce & French Bread

BUTLER PASSED

Creole Deviled Eggs

With Crispy Pancetta

Bruschetta

On a Grilled Baguette with Mozzarella Fresca

Stuffed Mushrooms

With Spinach & Parmesan Cheese

Crispy Cauliflower Tempura

With Sambal Aioli

Vegetable Spring Rolls

With Teriyaki Dipping Sauce

Chicken Tikka Skewers

With Ghost Chili Pineapple Jam

Pulled Pork Sliders

With BBQ Sauce

Grilled Andouille Sausage Kabobs

With Roasted Peppers & Onion

BBQ Braised Short Ribs

With Pickled Apple & Brioche Crostini

Marinated Steak Skewers

With Chimichurri

Catfish Bites

With Spicy Tartar Sauce

Coconut Battered Shrimp

With Cajun Marmalade

Roasted Sea Scallops

Wrapped in Bacon

Grilled Vegetable Flatbread

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HOUSE OF BLUES CLEVELAND

WEDDING EVENT ENHANCEMENTS

EVENT ENHANCEMENTS

Additional Hour of Bar Service | \$10++

Chocolate Covered Strawberries | \$5++

Champagne Toast | \$5++

Custom Ticketmaster Style Save the Dates | \$100 setup + \$.50 each

Personalized Marquee Message | \$100++

Custom Uplighting in Event Room | \$250++

Coat Check | \$135 for attendant + \$3 per coat

Valet | \$10 per car

LATE NIGHT BITES

Mini Certified Angus Beef Sliders | \$6++

Stadium Style Soft Pretzels | \$4++

Jalapeño Jack Cheese Stuffed Potato Skins | \$5++

Chicken Tenders | \$6++

With Ranch & Honey Mustard Dip

Onion Rings | \$5++

With Ranch & Ketchup

Tortilla Chips | \$4++

With Nacho Cheese & Salsa

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 Drinks and a Scoop of Ice Cream. HOB Requires Final Count of Children's Meals 7 Days Prior to Reception. (Select One Entrée For All Children)

Chicken Fingers | \$15++

With French Fries

Penne Pasta | \$15++

With Butter or Marinara Sauce

Macaroni & Cheese | \$15++

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 Approved by Client. HOB requires final count of vendor meals 7 business days prior to reception.

Club Wrap | \$15++

With French Fries

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HOUSE OF BLUES CLEVELAND

BAR SERVICE

CALL BRAND BAR PACKAGE

Liquor: Effen, New Amsterdam, Stoli & Stoli Flavors, Bacardi, Bacardi Black, Bacardi Oakheart, Captain Morgan, Cruzan Dark, Sailor Jerry, Beefeater, New Amsterdam Gin, Sauza Blue, Canadian Club, Fireball, Jim Beam, Dewar's, Monkey Shoulder, Baileys, Chambord, Cointreau, DiSaronno Amaretto, Frangelico, Grand Marnier, Kahlua

Domestic/Imported Beers: Heineken, Dos Equis, Corona, Modelo Especial, Lagunitas IPA, Great Lakes Dortmund Gold, Bud Lite, Miller Lite, Coors Lite, Michelob Ultra

House Wine: HOB Private Label Chardonnay, HOB Private Label Red Blend

Soft Beverages: Assorted Pepsi Products, Aquafina Bottled Water

PREMIUM BRAND BAR PACKAGE UPGRADE - \$7++

Liquor: Absolut, Absolut Citron, Ketel One, Ketel One Cucumber Mint, Tito's Handmade, Effen, New Amsterdam, Stoli & Stoli Flavors, Bombay Sapphire, Plymouth Gin, Beefeater, New Amsterdam Gin, 1800 Reposado, Avion Silver, Hornitos Black Barrel, Sauza Blue, Crown Royal, Jack Daniels, Jack Daniels Honey, Jameson, Templeton Rye, Canadian Club, Fireball, Jim Beam, Dewar's, Monkey Shoulder, Maker's Mark, Chambord, Cointreau, Di Saronno Amaretto, Frangelico, Jagermeister, Kahlua and Rumchata

Domestic/Imported Beers: Heineken, Dos Equis, Corona, Modelo Especial, Lagunitas IPA, Great Lakes Dortmund Gold, Bud Lite, Miller Lite, Coors Lite, Michelob Ultra

House Wine: HOB Private Label Chardonnay, HOB Private Label Red Blend

Soft Beverages: Assorted Pepsi Products, Aquafina Bottled Water

SUPER PREMIUM BRAND BAR PACKAGE - \$14++

Vodka: Grey Goose, Crystal Head, Belvedere, Absolut, Absolut Citron, Ketel One, Ketel One Cucumber Mint, Tito's Handmade, Effen, New Amsterdam, Stoli & Stoli Flavors, Hendrick's, Bombay Sapphire, Plymouth Gin, Beefeater, New Amsterdam Gin, Patron Silver, 1800 Reposado, Avion Silver, Hornitos Black Barrel, Sauza Blue

Whiskey: Jameson Black Barrel, Crown Royal, Jack Daniels, Jack Daniels Honey, Jameson, Templeton Rye, Canadian Club, Fireball, Jim Beam, Masterson's Rittenhouse, Woodford Reserve, Elijah Craig 12, Maker's Mark, Knob Creek 100, Chivas Regal, Johnny Walker Black, Dewar's, Monkey Shoulder, Hennessy, Grand Marnier, Chambord, Cointreau, Di Saronno Amaretto, Frangelico, Jagermeister, Kahlua and Rumchata

Domestic/Imported Beers: Heineken, Dos Equis, Corona, Modelo Especial, Lagunitas IPA, Great Lakes Dortmund Gold, Bud Lite, Miller Lite, Coors Lite, Michelob Ultra

House Wine: HOB Private Label Chardonnay, HOB Private Label Red Blend

Soft Beverages: Assorted Pepsi Products, Aquafina Bottled Water

*Shots Are Not Included in Beverage Packages, No Exceptions. Beverage Service Pricing Listed Per Person.
Bartender Fee of \$75 Per Bartender. One Bartender Per 75 Guests Required.

Package Pricing Included in this Document is Only Valid for Wedding Receptions. For Other Events, Please Contact a Sales Manager.
Pricing & Menu Items are Subject to Change Without Notice. Please Consult Your Sales Manager When Planning Your Menu.