



NUEVO

MODERN MEXICAN  
& TEQUILA BAR

---

# WEDDINGS AT NUEVO

---



# WELCOME

---

At Nuevo, we take pride in helping brides plan the wedding of their dreams. From the start of the planning process to your actual wedding day, our staff will assure your celebration is memorable for years to come. By choosing Nuevo for your special day, you and your guests will enjoy:

- Top-notch catering and event professionals to help plan and execute your big day
- Exquisite menu options created in house by our talented chefs and dietitian
- House-made desserts including wedding cakes, cupcakes, cookies, pies and more
- Our private Lakeside Event Space located on the East 9th Street Pier just steps from Lake Erie
- Unforgettable views of downtown Cleveland and the most gorgeous sunset

Please use this guide to help you envision your wedding day at Nuevo. We look forward to working with you!

**-Jennifer Hirt**

Event Coordinator, Lakeside Event Space at Nuevo Modern Mexican & Tequila Bar

**216-317-7607**

**events@nuevomodmex.com**



# TABLE OF CONTENTS

---

Lakeside Event Space.....	2
Appetizers .....	3
Brunch.....	4
Dinner .....	5-7
Dessert.....	8
Bar Packages .....	9
Venue Layouts .....	10
Other Services.....	11

Many of our menu items can be modified to fit the needs of guests who are vegan, vegetarian or may have allergies including a gluten intolerance. Please inquire for more information.

---



**NUEVO**

MODERN MEXICAN  
& TEQUILA BAR

Contact us today to help you plan your celebration.

**Jennifer Hirt**

events@nuevomodmex.com

216.317.7607

www.nuevomodmex.com

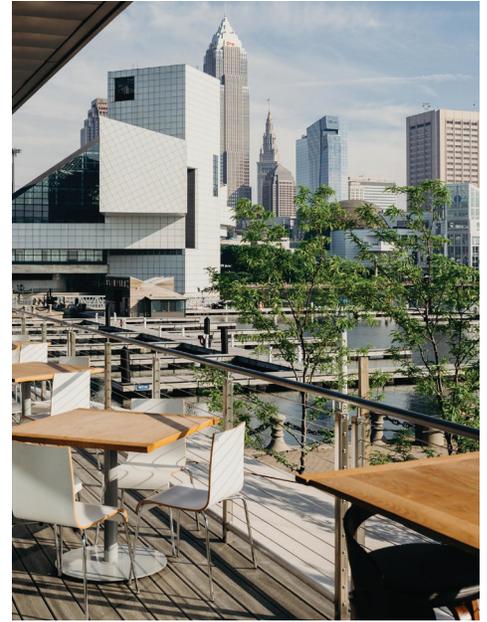
1000 E. 9th Street  
Cleveland, OH 44114

# LAKESIDE EVENT SPACE

---

- Accommodations for up to 150 guests for your wedding, bridal shower or rehearsal dinner
- Custom menus to fit your needs
- On-site event coordinator, experienced catering and bar professionals
- House-made wedding cakes, small individual desserts including cupcakes, cookies, pies and more
- Full service bar with several draft handles
- Valet and shuttle service options
- An elevator and private restrooms that are handicap accessible

Our event coordinator will be happy to discuss venue cost with you. Please note many amenities are included within the cost of the venue including basic linens, tables, chairs, glassware, dinnerware and flatware.



# APPETIZERS



**Salsas: House, Verde or Caliente \$3 V/GF**

served with house-made corn chips

**Guacamole \$4 V/GF**

house-made guacamole made with fresh avocados, poblanos, jalapeños, lime, cilantro and house-made corn chips

**Mini Empanadas: Mango Chicken, Potato & Cheese or Coca-Cola Braised Beef \$4**

served with a chipotle crema or sweet onion crema (2 pieces per serving)

**Chipotle Agave Meatballs \$3**

ground flank steak meatballs, chipotle agave (2 pieces per serving)

**Goat Cheese Peppers \$2 GF**

smoked baby bell peppers stuffed with goat cheese, cream cheese, citrus zest, habanero peppers

**Plantain Fritters \$5 V**

smashed and fried plantains served with chipotle agave sauce

**Cuban Pinwheels \$5**

flour tortilla wrap, roasted pork loin, bacon, jalapeño mustard, manchego cheese

**Mango Skewers \$3 GF**

marinated mozzarella, chipotle mango, fresh basil

**Jerked Shrimp Skewers \$5 GF**

jerked shrimp, bacon, pineapple,

**Charcuterie Board \$6**

a selection of fine meats and cheeses served with assorted crackers

**Vegetarian Black Bean & Corn Slider \$6**

honey wheat roll, house-made black bean & corn veggie burger, green goddess slaw, citrus aioli

**Chorizo Sliders \$6**

honey wheat roll, house made chorizo patty, pickled red onions, chihuahua cheese, citrus aioli

**Crostini \$4**

your choice of:  
-chestnut puree, whipped ricotta, salt cured egg yolk  
-roasted tomato and peach jam, goat cheese, chives (2 pieces per serving)

**Crab Cup \$5**

citrus lump blue crab, sliced cucumber

**Avocado Cup \$4 GF**

sautéed shrimp, guacamole, sliced cucumber

**Potato Puff \$5 GF**

roasted Yukon potato stuffed with lump blue crab salad

**Chicharrons \$3 GF**

teriyaki pork belly nuggets, sliced chili peppers (2 pieces per serving)

**Bacon Wrapped Plantains \$2**

served with chipotle agave

**Chorizo Mushrooms \$4 GF**

roasted button mushrooms, stuffed with house chorizo (2 pieces per serving)

**Crab Puffs \$5**

lump blue crab cake bites, sriracha mayo, green onion

**Lamb Lollipop \$6 GF**

grilled lamb chop, chili and garlic sauce

# BRUNCH

## BRUNCH BUFFET

buffet only:

pick two \$18, three \$25

served with potato hash

## Brioche French Toast

paired with your choice of seasonal berry compote or ohio maple syrup

## Biscuits & Maple Breakfast Sausage Gravy

house-made biscuits with maple sausage gravy made from scratch  
*(turkey sausage available upon request)*

## Frittata GF

Veggie

- tomato, spinach, peppers, onions, mushrooms

Meat

- applewood smoked bacon, maple breakfast sausage, onion, jalapeño, cheddar cheese

## MAKE-YOUR-OWN BREAKFAST TACO BAR BUFFET

buffet only:

pick two \$18, three \$25, four \$30

includes flour or corn tortillas, chopped lettuce, shredded cheese, pickled red onion and pickled jalapeño

- lightly seasoned scrambled eggs
- applewood smoked bacon
- maple breakfast sausage
- home fries or potato hash
- sautéed peppers, onions, mushrooms
- house black beans or refried borracho pinto beans

## MINI SANDWICH PLATTER

your choice of:

-seasonal chicken salad on mini croissant \$5

-green goddess tea sandwich \$5  
crisp cucumbers, herb cream cheese, alfalfa sprouts, tomato, brioche roll

-italian sandwich \$5  
salami, turkey, roasted red peppers, fresh mozzarella, pepperoncini, tapenade, pesto mayonnaise on focaccia bread

## Mini Ham and Cheese Scone \$3

served with chipotle and lemon herb goat cheese

## Jalapeno and Bacon Deviled Eggs \$2

## Mini Cuban Slider \$6

roasted pork loin, bacon, jalapeno mustard, manchego cheese, bolillo roll

## Mini Wedge Salad Skewer \$4 GF

iceberg lettuce, tomato, bacon, white french dressing, blue cheese

## BENTO BOXES TO GO \$13

includes entrée, side dish or salad, and dessert

### Mexican Style

pollo crema, carne asada or tempeh, rice and beans, tres leches

### Health Nut

grilled chicken, steak, salmon or tofu, small spinach salad, fresh fruit, mixed nuts

### Asian Style

teriyaki chicken, steak, salmon or vegetables, stir fried noodles, mochi cake

## LIGHT & FRESH

- seasonal fruit display or skewers \$4 V/GF
- greek honey yogurt with house-made granola \$5
- avocado toast with light toppings \$5

## PASTRIES

### Muffins

regular \$5 / mini \$3

blueberry

cranberry orange

banana

mixed berry

### Scones

regular \$5 / mini \$3

currant

blueberry

lemon ginger

mixed berry

## Cinnamon Rolls

regular \$5 / mini \$3



# DINNER



## SILVER

\$20 plated  
buffet: pick two \$20,  
three \$27, four \$34  
*includes a mixed greens salad with  
tomatoes, red onions, sunflower  
seeds, and red wine vinaigrette*  
*served with rojo rice and black beans*

### Pollo Crema GF

grilled chicken breast with jalapeño-  
goat cheese crema

### Carne Asada GF

chimichurri-marinated flank steak

### Veracruz Trout GF

pan-seared rainbow trout with  
veracruz sauce

### Tamale V/GF

wild mushroom and leek tamales  
with a smoked tomato mole

## GOLD

\$28 plated  
buffet: pick two \$28, three \$35,  
four \$42  
*includes a mixed greens salad with  
tomatoes, red onions, sunflower  
seeds and red wine vinaigrette*  
*served with a roasted potato medley  
and pepita green beans*

### Watermelon Basil Chicken GF

watermelon and basil brined and  
grilled chicken breasts

### Black and Blue Roulade GF

coffee-rubbed steak roulade stuffed  
with apples and scallions finished  
with a blackberry and blueberry  
demi glace

### Stuffed Eggplant V/GF

eggplant planks stuffed with  
caramelized onions, grilled asparagus  
and marinated portabella  
mushrooms topped with a roasted  
tomato and pepper coulis

### Grilled Barramundi GF

grilled barramundi, tomato freso  
coulis



# DINNER

## CONTINUED



### PLATINUM

\$35 plated only  
*includes caesar salad with romaine hearts, cherry tomatoes, kalamata olives, smoked manchego cheese, bolillo crisp, and red chili caesar dressing*

#### Costilla **GF**

braised short ribs, mashed yukon golds, grilled broccolini, fig ancho bbq sauce

#### Pollo Volador **GF**

confit chicken leg quarters, roasted aji amarillo carrot purée, huitlacoche spoonbread, marinated wild mushrooms & charred tomatoes

#### Salmon Escoces **GF**

salmon and citrus butter steamed in a corn husk, avocado purée and a roasted potato medley with pickled cauliflower

#### Berenjena **V**

marinated eggplant, twice-fried plantains, corn & tomatillo salsa, roasted red pepper mango sauce

### DIAMOND

\$75 plated only  
*includes caesar salad with romaine hearts, cherry tomatoes, kalamata olives, smoked manchego cheese, bolillo crisp, and red chili caesar dressing*

#### Colorado Lamb Chops

dijon/herb crusted, mediterranean couscous, carrot and mango puree

#### Beef Tenderloin

prime black angus, sweet potato and goat cheese croquette, caramelized brandy pearl onions, asparagus, pomegranate demi

#### Coq Au Vin **GF**

herb and red wine braised airline chicken breast, roasted vegetables, rich pan sauce

#### King Crab Two Ways

king crab cake with mango relish, steamed king crab legs with margarita butter, butterbean succotash, sweet corn miso broth

#### Vegan Scallops **V**

pan seared daikon radish and turnips, roasted cauliflower croquettes, butternut squash puree, vegetable hash

# DINNER

## CONTINUED

### TEXAS BBQ

buffet only:

pick one \$20, two \$30, three \$40  
*includes a mixed greens salad with roasted apple dressing and the choice of two sides*

#### Smoked Brisket GF

10-hour hickory smoked beef brisket

#### Chipotle Agave Baby Back Ribs

negro modelo-brined, chipotle agave glazed pork ribs

#### Pacifico Chicken

bone-in, pacifico clara-marinated grilled chicken

#### Sides

- baked pinto beans with house jerked bacon GF
- mac & cheese with smoked gouda
- chipotle buttered corn GF
- house made hawaiian rolls  
*+additional sides \$6 each*



### MAKE-YOUR-OWN TACOS

buffet only:

pick two \$20, three \$27, four \$34  
*includes flour or corn tortillas house cheese blend, rojo rice, black beans, pickled onions and sour cream*

#### Mixed Vegetables V/GF

seasonal selection of sautéed vegetables

#### Michelada Tofu V

smoky-spice seasoned, grilled cleveland tofu cooked with peppers, onions, bloody mary mix, and pacifico beer

#### Coca-Cola Braised Beef GF

mexican coca-cola braised certified angus beef

#### Four-Pepper Chicken GF

roasted boneless skinless chicken thighs, rubbed with our house blend of four pepper-mexican spices

#### Michelada Grouper

grouper seared with peppers, onions, bloody mary mix, and pacifico beer

#### Michelada Shrimp

bite-sized shrimp, seared with peppers, onions, bloody mary mix, and pacifico beer

#### Chimichurri Flank Steak GF

certified angus flank steak marinated in house-made chimichurri

### ITALIAN

\$28 plated

buffet: pick two \$28, three \$35, four \$42

*includes a mixed greens salad with tomatoes, red onions, sunflower seeds, with red wine vinaigrette and choice of two sides*

#### Bolognese

pappardelle pasta, rich meat sauce with Italian sausage, beef, fresh herbs

#### Chicken Saltimbocca V/GF

prosciutto wrapped chicken, balsamic tomatoes, fresh mozzarella

#### Manicotti

butter poached lobster, lump crab, citrus goat cheese cream

#### Stuffed Peppers V/GF

house marinara, white rice stuffed with your choice of Italian sausage, chicken sausage or vegan sausage

#### Sides

- truffle parmesan risotto GF
- roasted red pepper polenta GF
- seasonal roasted vegetables V/GF
- pappardelle pasta with marinara sauce V  
*+additional sides \$6 each*

# DESSERTS

All of our desserts are made from scratch by our pastry chef. Customizable orders are available upon request.

## Cupcakes

assorted flavors  
\$5 full-size  
\$3 mini  
+add fondant decor or photos for additional charge

## Mini Tarts

assorted flavors  
\$3 mini

## Brownies

chocolate  
chocolate pb  
chocolate mint  
blondies  
lemon bars  
flourless mexican  
chocolate **GF**  
\$2 each

## Cookies

chocolate chip  
tahini chocolate chip  
salted brown butter  
snickerdoodle  
oatmeal  
peanut butter  
\$2 each

## Decorated Sugar Cookies

custom made and can include edible photos  
\$2-5 each

## Small Desserts

tiramisu  
chocolate mousse trifle  
butterscotch pudding  
banana pudding trifle  
\$5 per person buffet  
\$8 per person plated

## Cheesecake

assorted flavors  
\$30 full-size  
\$5 each plated

## Ice Cream

two flavors served with sprinkles, whipped cream and cones  
\$5 per person

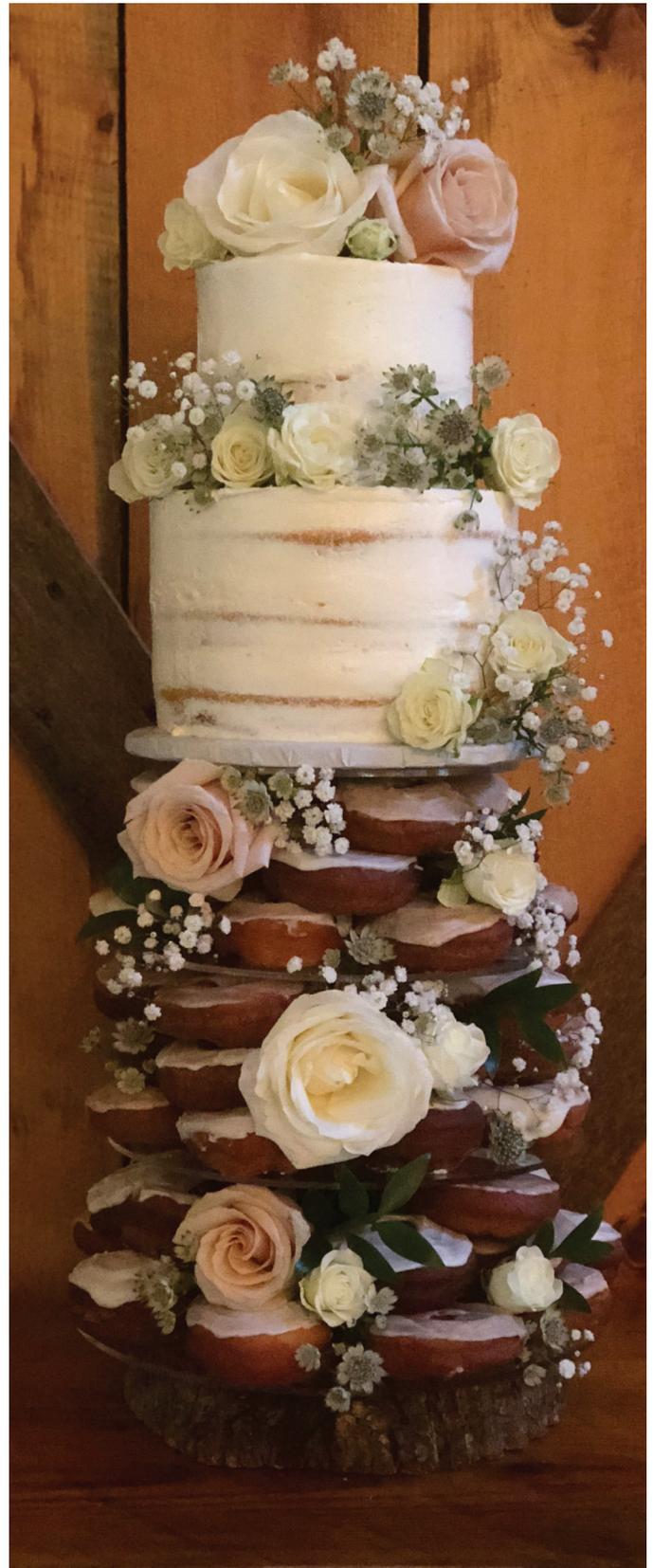
## Sundae Bar

two flavors, three sauces, sprinkles, nuts, oreos, whipped cream, cones  
\$8 per person  
+\$3 for additional ice cream flavors

## Custom Cakes

Baked in house by our pastry chef. Prices include flower placement on cake, cutting and a complimentary 6" anniversary cake for brides.

- **buttercream frosted and naked cakes** \$5 per person
- **fondant cakes** \$6+ per person depending on design



# BAR PACKAGES



Below is a list of spirits included with each unlimited beverage package. Each package is based on a price per person for a 5-hour event. All packages include a welcome cocktail, juices, soda, garnishes, coffee and tea.

---

## Beer and Wine Only

\$36 per person

Beer: domestic, Mexican, craft and draft beers  
Wine: boutique wines from Cutting Edge

---

## SILVER Package

\$42 per person

Vodka: Smirnoff  
Gin: Beefeater  
Rum: Bacardi, Captain Morgan  
Tequila: El Jimador  
Whiskey: Jim Beam, Jack Daniels  
Scotch: Dewars

---

## GOLD Package

\$54 per person

Vodka: Absolut, Tito's  
Gin: Tanqueray, Bombay Sapphire  
Rum: Diplomatico Anejo  
Tequila: Hornitos, Espolón, Avión  
Whiskey: Bulleit, Crown Royal, Maker's Mark  
Scotch: Johnnie Walker Black

---

## PLATINUM Package

\$66 per person

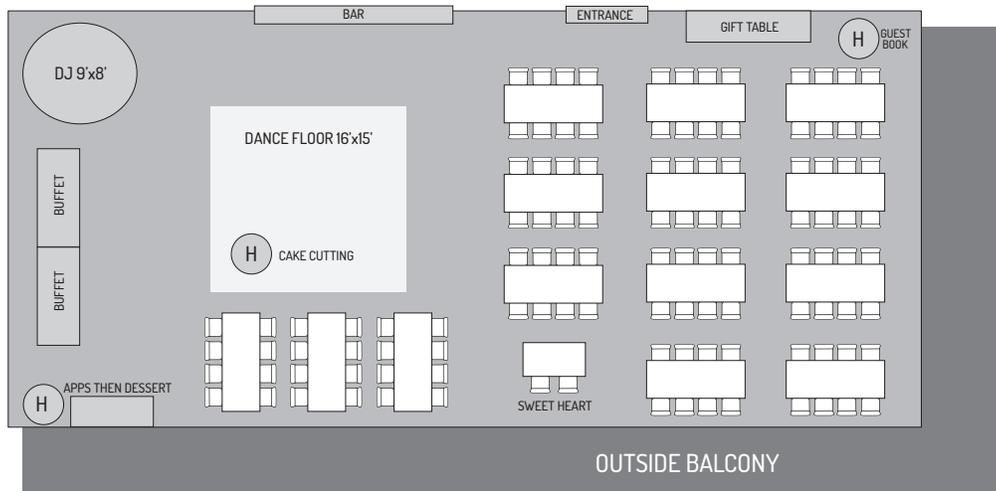
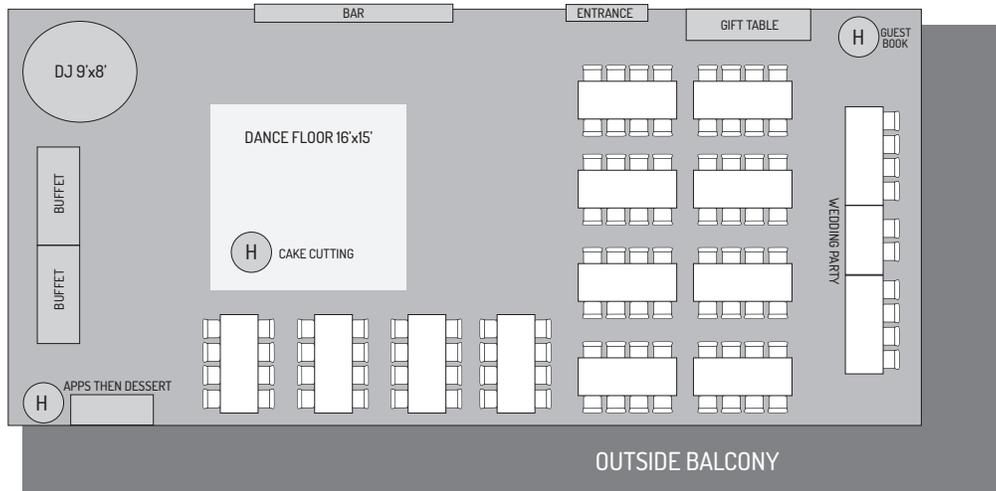
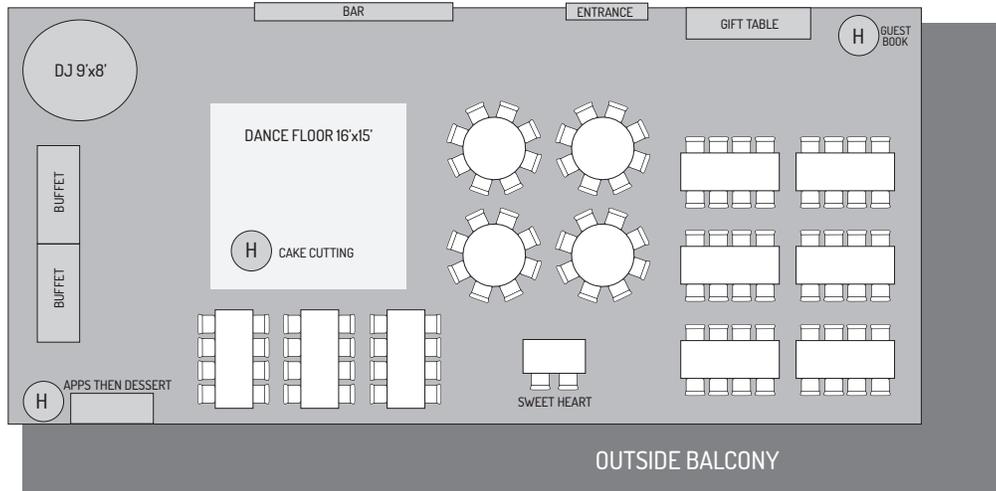
Vodka: Ketel One, Grey Goose  
Gin: Hendrick's, Ransom Old Tom  
Rum: Ron Zacapa 23 Year  
Tequila: Don Julio, Herradura, Patrón  
Whiskey: Basil Hayden's, Angel's Envy  
Scotch: Glenlivet 12, Macallan 12  
*Complimentary Champagne Toast*

---



# VENUE LAYOUTS

Below are some of the most commonly used room set-ups. There are other options so please be sure to inquire with any questions.



# OTHER SERVICES

---

## BAKERY

Our talented pastry chef creates everything from scratch including wedding cakes, mini desserts, cupcakes, cookies and much more.

## SHUTTLE

The Nuevo shuttle can transport your guests to and from downtown areas such as your ceremony location and/or hotel. Please inquire about availability and other details.

## VALET

Please inquire for details about valet services.

## HOTELS

Hilton Cleveland Downtown

-0.7 miles away

DoubleTree by Hilton

-0.8 miles away

Metropolitan at the 9

-0.9 miles away

Hyatt Regency at the Arcade

-1.0 miles away

Kimpton Schofield

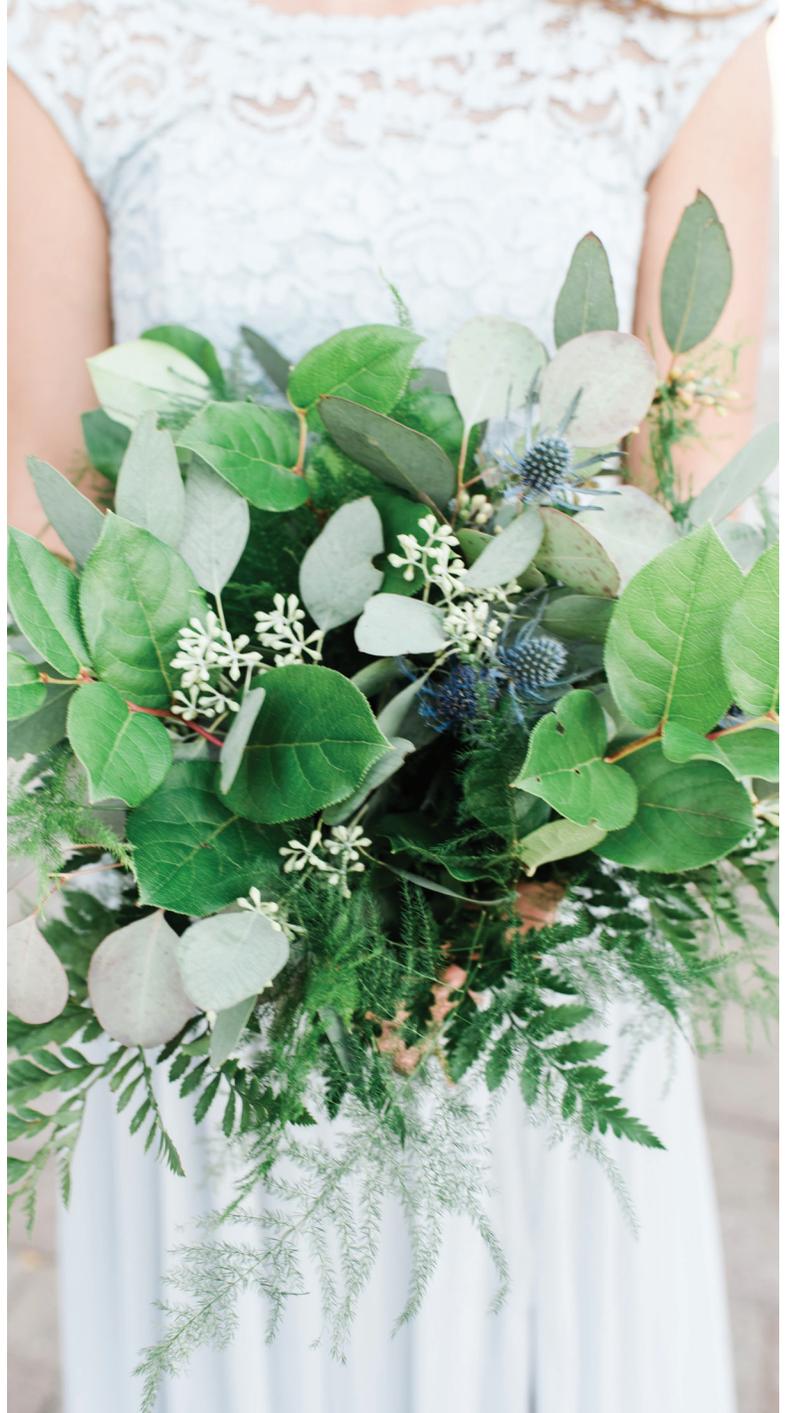
-1.1 miles away

## VOINOVICH PARK

Just steps from our Lakeside Event Space is the beautiful Voinovich Park. To host your wedding ceremony in the park please contact Jessica Kerr with the North Coast Harbor at 216.736.7799 or [jkerr@downtowncleveland.com](mailto:jkerr@downtowncleveland.com).

## OTHER VENDORS

Photos, flowers and music all play a large role in your celebration. We love working with local vendors and we'd be happy to tell you who we've worked with in the past.



*No matter where you are in this incredible building, you will find yourself staring at breathtaking views of either the city or the lake. The photo opportunities abound.*  
-The Knot