

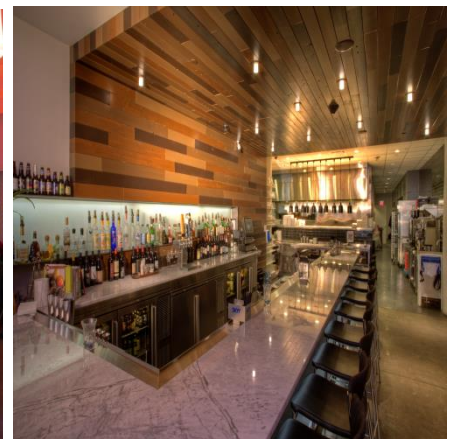
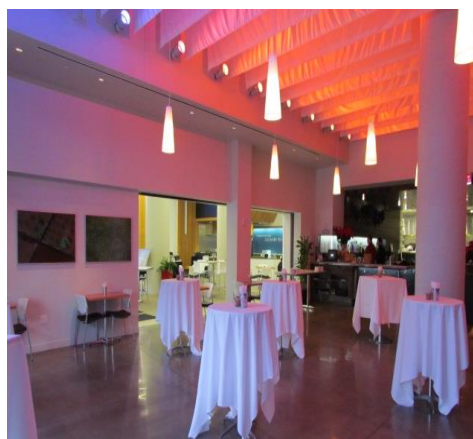


In House Appetizer and Dinner

Vegan, Vegetarian, and Gluten-Free Friendly Menu Items

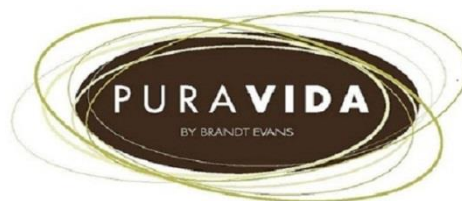
Contact Katie Klonowski for Details, Questions, and Bookings

Katie@PuraVidabyBrandt.com



Create the perfect event with the following selections or have us customize something just for you!

We look forward to making your event memorable!



170 Euclid Avenue, Cleveland OH 44114

www.puravidabybrandt.com

216-987-0

Pura Vida Appetizer Options

A wonderful start to the meal or compliment to a cocktail hour.

Stationed Appetizer Platters

Artisan Cheese Board - \$4.50 per guest

(Vegetarian) (Minimum 10 guests)

Chef's Selection of Artisan Cheeses

Served with House Accompaniments and Crackers

Butchers Board - \$5.00 per guest

(Minimum 20 guests)

A Selection of Aged Charcuterie

Served with House Accompaniments and Crostini



Charcuterie and Cheese Board - \$5.95 per guest

(Minimum 20 guests)

Chefs Selection of Artisan Cheeses and Charcuterie

Served With House Accompaniments,

Crackers, and Crostini

Crudités Platter - \$3.00 per guest

(Vegetarian) (Minimum 10 guests)

A Selection of Crisp, Seasonal Vegetables

Served with Buttermilk Cheddar and Smoked

Blue Cheese Dipping Sauces



Pitas and Hummus- \$3.50 per guest **(Vegan)** (Minimum 10 guests)

A Selection of Three House Made Hummus

Served with Grilled Pitas and House Made Pickled Vegetables

Passed or Stationed Appetizers

\$3.00 per person 1 – 2 pieces per guest

- Stuffed Red Skin Potatoes** Bacon, Brie, Red Onion Jam, Sour Cream (GF)
- Crispy Edamame Dumplings** Sweet Thai Chili Glaze (Vegan)
- Crispy Shrimp Dumplings** Sweet Chili Sauce
- Wild Mushroom Tartlets** Local Goat Cheese, Balsamic, Herbs (Vegetarian)
- Onion- Fig and Goat Cheese Tartlets** Balsamic Drizzle (Vegetarian)
- Pulled Pork Crostini** Cream Cheese, Pickled Onions
- Ohio Grass Fed Beef Sliders** Pimento Cheese, House Bacon, Pickles
- Veggie Burger Sliders** Guacamole, Red Pepper Jam, Pickled Onions (Vegan)
- Mushroom-Fontina Flatbread** Asparagus, Caramelized Onions, Herbs (Vegetarian)
- Smoked Chicken Flatbread** Aged Cheddar, Scallion, Kentucky Bourbon BBQ
- Asian Vegetable Spring Rolls** Sweet Soy Thai Chili Glaze (Vegetarian)
- Peking Duck Spring Rolls** Miso Plum Sauce
- Moroccan Lamb Spring Rolls** Curry- Lime Dipping Sauce
- Vegan Sushi Rolls** Cucumber, Scallion, Tofu, Avocado (Vegan, GF)
- Rice Paper Rolls** Cabbage, Cilantro, Scallion, Carrot, Lemon-Ginger Dipping Sauce (Vegan, GF)
- Chorizo Stuffed Dates** Wrapped in Applewood Bacon
- Maple-Thyme Roasted Turkey Flatbread** Cherry Cheddar Spread, Pickled Onions, House Bacon, Tomato
- Tomato-Basil Flatbread** Goat Cheese, Basil Pesto, Caramelized Onions, Truffle Oil, Sea Salt (Vegetarian)
- Eggplant Banh Mi** Cilantro, Basil, Pickled Onions, Kimchee Pickles, Grilled Portobello Mushrooms (Vegan)

\$4.00 Per Person 1-2 pieces per guest

- Thai Style Crab Cakes** Sriracha Aioli
- Lamb Sliders** Cucumber-Feta Slaw, Tzatziki Sauce
- Smoked Trout Crostini** Horseradish Cream Cheese, Pickled Onions
- Lobster-Brie Potato Skins** Chives, Sour Cream
- Foie Gras Mousse** Pickled Onions, Grain Mustard, Toast
- Tuna Tartar Tacos** Sweet Soy, Wasabi Cloud, Asian Slaw
- Lobster Toast** Bacon, Pimento Cheese, Pickled Onions
- Lobster Bacon Flatbread** Caramelized Onions, Truffle Cream Cheese, Micro Herbs
- Shaved Ohio Strip Steak Flatbread** "French Onion" Cream Cheese Spread, Grilled Onions, Horseradish
- Shrimp Cocktail** Served Traditionally (GF)
- Oysters** Horseradish, Meyer Lemon Mignonette

Three Course Dinners at Pura Vida

Enjoy a memorable three course dinner in our Semi-Private Lounge, Dining Room, at the Tri-C Culinary School or combine the spaces for seated events up to 200 Guests!

**Perfect for Wedding Rehearsals and Reception Dinners,
Corporate Dinners or any other Downtown Cleveland Special Event!**

Also Available for Full Service, Off Site Events. Please Contact us for Details and Pricing



Seated dinners include:

One soup or salad,
Three entrees for your guests to choose from,
Two side dishes
One dessert.
Rolls and butter included.
Coffee, tea and soda included.

Option #1 Entrees are \$39.00 per guest

Option #2 Entrees are \$46.00 per guest

Custom Dinner Buffets

Prefer to offer your guests a dinner buffet? Pricing starts at \$39 per guest

Buffets include: Two Salads or Soups, Three Entrees, Three Side Dishes, Rolls and Butter,

Assorted Mini Desserts and Coffee, Tea and Soda.

Please contact us for current buffet menu options. We offer custom offerings based upon local seasonal ingredients.

Plated Dinner Menu Options

*Choose three dinner entrees from one price point
or mix and match to create your perfect menu!*

Option #1: Dinner Entrée Selections For \$39 per guest

- **Smoked Ohio Chicken** *Local Honey and Grain Mustard Glaze* (GF)
- **Bacon Wrapped Pork Tenderloin** *Apricot Marmalade* (GF)
- **Glazed Duck Leg Confit** (GF)
- **Overnight Pork Shoulder** *Kentucky Bourbon BBQ*
- **CAB Hanger Steak** *Smoked Red Onion- Paprika Butter, Chimmichurri Sauce* (GF)
- **CAB Sirloin** *Smoked Blue Cheese Maple Butter* (GF)
- **Grilled Marinated Flank Steak** *Cucumber Red Onion Slaw*
- **Faroe Island Salmon** *Sweet Thai Chili Glaze*
- **Thai Style Crab Cakes** *Pickled Ginger Remoulade*
- **Blackened Idaho Rainbow Trout** *Lemongrass-Scallion Butter* (GF)
- **Mushroom and Artichoke Ravioli** *Charred Tomato-Leek Broth* (Vegan)
- **Chinese Black Rice** *Baby Bok Choy, Mushrooms, Carrots, Coconut- Curry, Lime* (Vegan, GF)
- **Gnocchi** *Roasted Tomatoes, Arugula, Pesto, Goat Cheese* (Vegetarian)
- **Crispy Polenta** *Black Bean, Hominy, Smoked Tomato, Kale Salsa Verde* (Vegan, GF)

Option #2: Dinner Entrée Selections for \$46 per guest

- **Beef Tenderloin** *A-1 Marmalade*
- **Bison Strip Steak** *Red Onion-Curry Marmalade* (GF)
- **Braised Beef Short Rib** *Peppercorn Shallot Reduction* (GF)
- **Day Boat Scallops** *Smoked Tomato Corn Butter* (GF)
- **Bacon Wrapped Walleye** *Mustard Cream* (GF)
- **Blackened Grouper** *Lemongrass Scallion Butter* (GF)

Choose your Accompaniments:

Soups and Salads - *Choose one soup or salad.*

- **Shrimp and Corn Chowder** *House Made Oyster Crackers*
- **African Peanut Stew** *Sweet Potato, Curry, Kale (Vegan, GF)*
- **Tomato Fennel Bisque** *Basil, Smoked Blue Cheese, Crouton (Vegetarian, GF)*
- **Field Greens** *Dried Cherries, Local Goat Cheese, Shaved Red Onion, Mustard Sherry Vinaigrette (Vegetarian, GF)*
- **Spinach** *Goat Cheese, Toasted Almonds, Red Onion, Cucumber, Berry Lavender Vinaigrette (Vegetarian, GF)*
- **Chick Peas and Kale** *Lemon Curry Vinaigrette, Olives, Roasted Tomato, Grilled Pita, Cucumber Yogurt (Vegetarian)*
- **Caesar** *Romaine Lettuce, Peppercorn Garlic Dressing, Tomato, Onion, Grated Parmesan, Chopped Egg (Vegetarian)*

Side Dishes – *Choose two side dishes.*

- **Grilled Asparagus** *Garlic, Olive Oil (Vegan, GF)*
- **Kale** *Lemon, Shallot, Olive Oil (Vegan, GF)*
- **Brown Basmati Rice Pilaf** *Curry, Ginger, Lime (Vegan, GF)*
- **Spinach** *Garlic Butter (Vegetarian, GF)*
- **Green Beans** *Garlic Butter (Vegetarian, GF)*
- **Baby Carrots** *Garlic, Honey, Thyme (Vegetarian, GF)*
- **Smoked Tomato-Corn Spoon Bread (Vegetarian)**
- **Brussels Sprouts (Vegan, GF)**
- **Sweet Potato Hash** *Roasted Peppers, Onions, Smoked Paprika, Chives (Vegan, GF)*
- **Bok Choy** *Sesame, Garlic, Ginger (Vegan, GF)*
- **Whipped Yukon Gold Potatoes** *Your Choice of: Roasted Garlic, Sour Cream and Onion, or Truffle Parmesan (Vegetarian, GF)*
- **Cheddar-Scallion Potato Gratin (Vegetarian, GF)**
- **Roasted Fingerling Potatoes** *Sea Salt, Rosemary (Vegan, GF)*
- **Thyme scented Spaghetti Squash (seasonal)**

Holiday Sides (add \$2.50 per person) seasonal

- **Wild Mushroom Bread Pudding** *Asiago Cheese, Herbs* **(Vegetarian)**
- **Pumpkin-Cheddar Scalloped Potatoes** *Bacon, Scallion* **(GF)**
- **Sweet Potato Gnocchi** *Sage, Cranberries, Brown Butter* **(Vegetarian)**
- **Roasted Garlic-Parmesan Perogi** *Caramelized Onions* **(Vegetarian)**

Desserts – choose one dessert for your guests to receive

- **Peanut Butter Mousse Bombe** *Triple Berry Compote*
- **Vanilla Bean Crème Brulee** *House Made Sugar Cookie*
- **Red Velvet Whoopie Pie** *Vanilla Bean Cream Cheese Frosting*
- **Vegan German Chocolate Cake** *Vegan Caramel, Coconut Gelato*
- **Ice Cream Sandwich** *Chocolate Cake, Butterscotch Ice Cream, Smoked Marcona Almonds*
- **Carrot Cake** *Cardamom Frosting, Carrot Glaze*
- **Gluten Free Almond Cake** *Berry Compote, Whipped Cream*

Beverages and Bar

Three Course Meals and Buffets include Coffee, Tea and Soda.
Prices Valid for Events Held in Pura Vida or at the Tri-C Culinary/Hospitality School

Offer your guests an Open Bar and we will bill drinks upon consumption. You may offer drink tickets or limited choices to control these costs or make it simple and choose from one of our beverage packages below:

Packages: All Packages do not include shots, the well package does not include traditional martinis.

Draft Beer (Rotates Seasonally) also included with every beverage package for events held in Pura Vida ONLY

Well package- \$26 per guest (Two hours or less) \$10 per additional hour per guest.

Includes: Sobieski vodka, Castillo Rum, Buffalo Trace Bourbon,

J&B Scotch, Cuervo Tequila, Beef Eaters Gin, plus washes and garnishes.

Beer to include: Coors, Coors Lite, Blue Moon, Sierra Nevada and Magic Hat #9.

Wine to include: House Cabernet and Chardonnay

Call package - \$30 per guest (Two hours or less) \$12 per additional hour per guest

Includes Stoli Vodka, Bacardi Rum, Jack Daniels, Dewars Scotch,

Cuervo Tequila, Buffalo Trace Bourbon, Tangeray Gin, Crown Royal, plus washes and garnishes.

Beer to include: Coors, Coors Lite, Magic Hat # 9, Blue Moon,

Sierra Nevada and Great Lakes Seasonal Beer.

Wine to include: House Cabernet and Chardonnay.

Premium package- \$38 per guest (Two hours or less) \$15 per additional hour per guest

Includes: Grey Goose Vodka, Bacardi Rum, Captain Morgan Rum, Johnny Walker Red, Crown Royal, Patron Tequila, Dewars Scotch, Makers Mark Bourbon, Tangueray Gin, plus washes and garnishes.

Beer to include: Coors, Coors Lite, Magic Hat # 9, Blue Moon, Sierra Nevada and Great Lakes Seasonal.

Wine to include: Chardonnay, Cabernet, Pinot Grigio and Shiraz.

Beer and Wine Package - \$20 per guest for two hours - \$8 per additional hour per guest

Includes Coors, Coors Lite, Magic Hat #9, Blue Moon and Sierra Nevada.

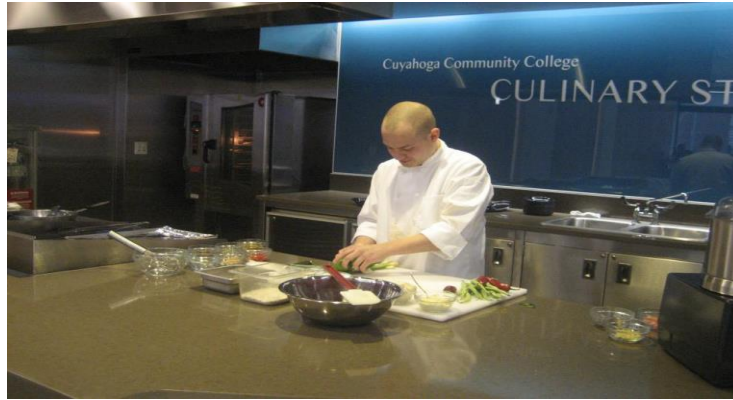
House Chardonnay and Cabernet. Coffee, tea and soda also included

Non-alcoholic Package or Coffee Station (dine in only) \$3.25 per guest. 2 hours or less. Includes coffee, tea and soda.

Bottled/canned Beverages (To-Go) \$2.00 each:

Canned soda (Pepsi, Diet Pepsi, Sierra Mist), Bottled Juice (Orange Juice or Cranberry) and 12 oz. Aquafina Water

Interactive Culinary Events hosted at Tri-C's Culinary and Hospitality Center



We can offer cooking opportunities for your event, from demo to full hands on cooking. Dates are subject to availability. All Interactive Events take place at the Tri-C Hospitality Management Center and **do not** include room fees, kitchen fees or possible security charges. Prices are as follows and do not include tax or tip...

Action Bar:

Appetizer: \$12 per person. Features seasonal vegetables, either Udon noodles or Jasmine rice .

Dinner: \$20 per person. Features seasonal vegetables , Udon noodles and Jasmine Rice. Also chicken, shrimp and steak.

Chef's demo with food sampling: \$15 per person.

Includes ½ hour Chef Demo of seasonal item, sampling of item prepared and recipe card

Four Course Dinner: \$95 per person (Maximum of 30 people per kitchen)

Perfect for a small group event! The group will be split into two teams. One team will prepare the appetizer and dessert; the other team will create the salad and the entrée. The menu is set. Changes or substitutions can be requested a minimum of 14 days before the event with a \$200 fee to re-create the menu. Chef's hats and aprons will be provided for use during the event. Ingredients will be provided whole with recipes to follow. Each team will have to slice, dice, and measure ingredients to make dishes. Time needed in kitchen is two hours minimum to have time to prep, bake/cook, and platter the dishes. After the cooking is completed, the group will enjoy the food they created. Non-Alcoholic beverages included. Please no drinking BEFORE the event (Will be using knives, tools, etc.) Servers Provided.

Teambuilding: Friendly Competitions

Cookie Project: \$30 per person

Each team will create cookies and a marketing strategy (product name and slogan) to be judged. Each person will be able to take 6 cookies home and have 6 cookies to be shared and judged at the event. We provide the cookie dough, ingredient table with spices, candies and fruits, cookie boxes, chef hats and aprons to use during the event and a chef to provide advice and baking instructions.

Pizza Challenge: \$35 per person

Each team will create two pizzas and a marketing strategy (product name and slogan) to be judged. We provide 2 pizza dough per team, Pizza Boxes, Chef Hats and Aprons to use during the event, all the ingredients-sauces, cheeses and toppings, and a Chef to provide advice and baking instructions. Teams can taste each other's pizzas after the judging.

Minimum Guarantees:

To host an event in Pura Vida privately and closed to the public, we will require a FOOD and BEVERAGE minimum guarantee, tax and service charge will be applied on top of F&B minimum. Prices are as follows:

Monday –Friday day \$2000

Saturday or Sunday Day - \$3000 (four hours or less)

Monday – Wednesday night \$2500

Thursday night \$3500

Friday night \$5500

Saturday night \$6000

Sunday night \$3000

Lounge Only:

Lunch time \$350 -- Friday night \$700 -- Saturday night \$1000

Patio Friday or Saturday night \$1100

Main Dining Room: For groups 35-60.

Lunch time \$1000 – Mon-Wed night \$1,200 -- Thurs \$2,000 – Friday and Saturday \$3,500

Extras:

In House Events:

Valet: Valet can be added to your event. Prices based on activity in the downtown Cleveland area. Minimum of 12 cars.

Linen: (*Linens are included for food and beverage set up*)

White Table Cloths \$5 each

Colored Table Cloths \$7 each

Colored Napkins or Special Requests \$.75 each

Printed Menus \$.30 cents per menu. Includes company or event logo.

Deliveries and Catering:

All catering orders include disposable aluminum pans or disposable platters and serving spoons/tongs. Disposable plates, napkins and plastic ware also included.

Wire Rack Chafer and Fuel: \$8.95 per set

All the Fine Print

Contract	A signed contract must be on file with Pura Vida to ensure your event reservation.
Deposit	An approximate 10% deposit will be required to book any in-house event. Deliveries and off site catering require a 25% deposit at time of order and a credit card on file. Balance may be paid by cash, check or major credit card.
Guest Count	A guaranteed guest count is due THREE DAYS prior to your event, the guarantee will be the minimum amount billed for. If a guarantee count is not given, the original count will be considered the final count.
Menus	Menu items change seasonally. Please make sure you have the most recent private dining menu. Menu finalization is due ONE WEEK before your event
Pricing	Prices do not include tax or gratuity. A 20% gratuity will be added to all in house events, deliveries and catering. Full service off site event catering incurs additional fees. Prices are subject to change without notice. Pricing is guaranteed with a signed contract.
Payment	Payment is due at the completion of your event, unless other arrangements have been made previously with Pura Vida.
Cancellation	. Cancellations or major changes MUST be phoned into Pura Vida and confirmed. 2. Orders may be cancelled no later than 72 hours for small in house events (30 guests or less) before the event, 5 business days for parties of 30 or more/ buy outs and two week for off premises events without penalty. Should a cancellation occur within those time frames, full contract price will be required to be paid including tax and gratuity.
Scheduled End Time	We will allow a buffer of 45 minutes after the scheduled end time for all guests to depart. Any party that exceeds their end time past 45 minutes will be charged and additional \$100 per hour for additional staffing.
Dietary Restrictions	We are serious about allergies and dietary restrictions and will do everything possible to ensure that every guest receives an amazing meal. Vegan, Vegetarian and Gluten Free options available. Although we can accommodate last minute requests, if possible, please alert us before the event of any dietary restrictions or allergies to ensure your guests receive the best alternatives possible.
Tri-C/HMC	<i>Room charges apply for use of the Tri-C Culinary School and Hospitality Management Center's banquet room, lobby, meeting room, or classrooms and will be billed separately by the Tri-C Event Coordinator.</i> <i>Security may be additional \$160 (per four hours) charge depending on the Tri-C calendar</i> <i>Kitchen Charge of \$500 per Kitchen for the hands on cooking experiences.</i>

Kitchen Rules: Anyone participating in the kitchen will be required to sign a safety waiver. No more than 30 guests per kitchen at one time. Non slip shoes are required. No heels or open toed shoes. Hair pulled back, minimum jewelry. No glass in kitchen. Pricing dependent upon utilizing pre-determined ingredients. Any substitutions or additional product must be part of the BEO and will incur additional charges. Dates and times are subject to availability.

Although we can accommodate last minute catering or private dining requests, we ask for a minimum THREE business day notice. Some products may not be available for last minute requests.

