

OLD WORLD  
STYLE WITH A  
*Modern Flair*

*Tudor Arms*

EVENTS



*Wedding Packet*

# Event Information

The room rental fee for the Crystal Ballroom is \$3,800 and the Tudor Ballroom is \$3,500 or \$5,500 for the entire floor. Receipt of the non-refundable room rental fee and signed contract would confirm your booking of your chosen event space.

Tudor Arms Gold Chivari Chairs are an upgrade fee of \$4 per chair plus tax, per ballroom.

If you do not see one of our packages that meets your particular needs, Chef Todd DiCillo will be happy to personalize a menu for you.

A final guest count, and full payment is required one week (10 business days) prior to your event. You will also be charged for any guests beyond the guaranteed count.

Applicable taxes as well as a service charge of 22% will be added to the final bill. The Tudor Arms Hotel does require CPD security for all events. We will arrange this for you at a cost of \$45.00 per hour per officer beginning at 7pm. There is a minimum of two officers required for a guest count exceeding 300.

We can offer a discounted room block for overnight guests. Please inquire with the Room Sales Director, Kimberly Tavenier, for rates: [ktavenier@mmltd.com](mailto:ktavenier@mmltd.com) or 216-456-2680

*The Tudor Arms Hotel, a Doubletree by Hilton, is located in University Circle is a beautifully restored Historic Cleveland landmark, designed by renowned Cleveland Architect Frank Mead. The building originally opened in 1931 as The Cleveland Club Building and later became the prestigious Tudor Arms Hotel. Its Tudor-Gothic brick and limestone exterior will house 157 contemporary, upscale suites and rooms (many featuring panoramic views of the Downtown Cleveland and University Circle landscapes) and features two magnificent ball rooms. The Tudor Room, a two story beauty, includes a ceiling of heavy Oak timbers, a massive fireplace, and restored plaster reliefs. Contrasting the Tudor Room is the stunning Crystal Room, complete with landscape murals by Cleveland artist Nicollete Capuano. We also offer a bridal preparation room for your bridal party's convenience. With our warm and friendly staff serving up true comfort, we are the perfect fit for all of today's business and leisure travelers. Please call for information on room blocks for you upcoming event.*

# Tudor Arms

EVENTS



## MAKE YOUR DAY OR ENTIRE WEEKEND A HISTORIC EVENT

With our two spectacular ballrooms and guest rooms, your wedding guests will feel as though they have gone to a private wedding resort!



Our personalized wedding packages start at \$120 per person and include the following:

- Five hours of the Tudor Full Bar package, displayed and passed hors d'oeuvres, elegant chef prepared dinner with our House Bread with Sweet Whipped Butter
- Complimentary Sparkling Wine Toast
- Complimentary Cake Cutting
- Complimentary Coat Check
- Complimentary Table Numbers and Table Stands
- All china, glass and silver wares, ivory floor length table linen and napkins
- Sleeping Room for the Bride and Groom on their Wedding Night  
(Check in is at 4 p.m.)
- All wedding guests are offered our \$12.99 breakfast when pre-ordered and covered by the host. This includes a complimentary private post-wedding breakfast space for up to 50 guests when covering breakfast for their wedding group. (Larger spaces accommodating more than 50 guests can be arranged for a fee).
- Five Star Event Coordination: Your personalized Event Coordinator will offer vendor suggestions, guide you through the wedding day timeline, schedule your wedding tasting, assist in venue space layout and diagrams, coordinate ceremony rehearsal, and set up your place cards, card box, toasting flutes, guest favors, and sign-in book. Additionally, your Coordinator will contact vendors the week of the wedding to arrange delivery and pick up, coordinate your wedding day details, and most importantly, ensure a stress-free affair! *(Note: Coordinator will not travel off-site or assist in off-property ceremonies or vendor appointments.)*

*Please call to schedule a tour of our newly renovated Historic Landmark venue.*

*Seasonal Minimums apply. Applicable taxes and service fee (22%) are not included in this pricing.*

# Tudor Arms Menu

This package is \$79 dollars per person - or upgrade to the "All Inclusive Package" which adds the 5-hour Tudor Arms Open Bar for \$120 per person

## Passed Hor d'Oeuvres (choice of 2)

- Miniature Phyllo Beggars Purses of Wild Mushroom and Swiss cheese
- Chicken Satays with Grilled Pineapple and Thai Roasted Peanut Sauce
- Sausage in Puff Pastry with Basil Tomato sauce
- Cheese and Wild Mushroom Croquettes
- Parsnip Cakes with Crispy Bacon and Cheese Sauce
- Stilton Cheese with Strawberry and Walnut on Endive
- Mango Curry Shrimp Salad in Wonton Cups
- Spicy Chicken Salad and Candied Pecans in Wonton Cups
- Prosciutto Rolls with Arugula and Figs
- Mediterranean Bruschetta on Crusty Italian Bread
- Bay Scallop Hush Puppies with Green Tartar Sauce
- Maryland Style Crab cakes with Three Citrus Aioli
- Cucumber Cups with Fresh Gazpacho
- Princess Rolls - Asparagus and Smoked Ham with a Braised Horseradish Cream Sauce

## Cocktail Reception

Garden Vegetable Crudites with assorted Dip's & Imported and Domestic Cheese Display with Water Crackers

## Table Service

House Rolls and Sweet Whipped Butter

## Salads (choice of 1)

Mixed Greens, Grape Tomato and Garden Vegetables with Citrus Balsamic Vinaigrette

Boston Bibb Lettuce Tossed with Strawberries and Candied Pecans with Sweet and Sour Poppy Seed Dressing

Traditional Caesar Salad with Pecorino Cheese and Croutons

## Entrees (choice of 2 + a 3rd vegetarian)

Center Cut New York Strip with Fried Onion Straws  
Choice of sauce: Bearnaise, Sweet Bordelaise, or a Caramelized Shallot Merlot Reduction

Roasted Prime Rib with Choice of Madeira Sauce or a Horseradish - Chive Sauce

Pan Roasted Pork Tenderloin with Roasted Garlic Crust and Forest Berry Reduction

Pork Tenderloin with Roasted Pears and Scallions

Free Range Airline Chicken Breast Stuffed with Spinach, Roasted Red Peppers, Feta and topped with Light Citrus Butter Sauce

Free Range Airline Pan Roasted Chicken Breast with Mango Crust and Tropical Fruit Salsa

Free Range Airline Chicken Stuffed with Bleu Cheese, Candied Walnuts, with Dijon Mustard /Balsamic Glaze

Napoleon of Chicken Breast Stuffed with Bavarian Ham and Swiss Cheese, with a Breadcrumbs and Fresh Herb Crust

Pan Seared Cashew Crusted Salmon with an Orange Leek Butter

Blacken Mahi with Charred Pineapple and Mango Salsa  
Blacken Salmon with Watermelon Salsa

Cannelloni with Roasted Peppers, Mushrooms, and Zucchini

Spicy Orecchiette with White Beans, Roasted Tomatoes, and Broccoli

Grilled Portobello Napoleon layered with Toasted Goat Cheese, Summer Vegetables and topped with Balsamic Glaze

*\*Personalized Duo Entree: Choose any two of the above proteins for your personalized Duo Menu. Proteins will be two 5oz servings. Additional \$5 per person.*

## Side Dishes (choice of 2)

Creamy Herb Risotto, Herb Roasted Redskins, Roasted Garlic Mashed Potatoes, Vegetable Rice Pilaf, Roasted Yukon Gold Mashed Potatoes, Baby Green Beans with Red Bell Peppers, Market Squash with Carrots

The above Food and Beverage menu is subject to a 22% service charge and Applicable taxes.

# Carnegie Menu

This package is \$89 dollars per person - or upgrade to the "All Inclusive Package" which adds the 5-hour Tudor Arms Open Bar for \$130 per person

## Passed *Hor d'Oeuvres* (choice of 3)

Miniature Phyllo Beggars Purses of Wild Mushroom and Swiss cheese  
Chicken Satays with Grilled Pineapple and Thai Roasted Peanut Sauce  
Stilton Cheese with Strawberry and Walnut on Endive  
Mango Curry Shrimp Salad in Wonton Cups  
Spicy Chicken Salad and Candied Pecans in Wonton Cups  
Prosciutto Rolls with Arugula and Figs  
Mediterranean Bruschetta on Crusty Italian Bread  
Bay Scallop Hush Puppies with Green Tartar Sauce

- Maryland Style Crab Cakes with Three Citrus Aioli
- Cucumber Cups with Fresh Gazpacho
- Princess Rolls - Asparagus and Smoked Ham with a Braised Horseradish Cream Sauce
- Prime Rib Kabob's with Braised Horseradish Cream Sauce
- Strawberries stuffed with Peppercorn Boursin
- Ricotta, Fig and Onion Bruschetta

## Cocktail Reception

- Garden Vegetable Crudites with assorted dips
- Imported and Domestic Cheese Display with Water Crackers

## Table Service

House Rolls and Sweet Whipped Butter

## Salads (choice of 1)

Mixed Greens, Grape Tomato and Garden Vegetables with Citrus Balsamic Vinaigrette

Boston Bibb Lettuce Tossed with Strawberries and Candied Pecans with Sweet and Sour Poppy Seed Dressing

Traditional Caesar Salad with Pecorino Cheese and Croutons

Baby Spinach and Arugula topped with Crispy Pancetta and Wild Mushrooms with a Honey Vinaigrette

## Entrees (choice of 2 + a 3rd vegetarian)

Char Grilled Filet of Beef Tenderloin with Roasted Garlic/ Rosemary Croustade and Maytag Bleu Cheese Gratinée

Char Grilled Filet of Beef Tenderloin with Choice of: Bearnaise, Sweet Bordelaise, or a Caramelized Shallot Merlot Reduction

Roasted Pork Tenderloin with Roasted Garlic Crust and Forest Berry Reduction

Grilled Maple Brined Pork Chops with a Bacon and Roasted Onion Confit

Roasted Pork Loin with Poached Plums

Free Range Airline Chicken Breast Stuffed with Spinach, Roasted Red Peppers, Feta & Light Citrus Butter Sauce

Free Range Airline Pan Roasted Chicken Breast with Mango Crust and Tropical Fruit Salsa

Free Range Airline Chicken Stuffed with Blue Cheese, Candied Walnuts, with a Dijon Mustard /Balsamic Glaze

Crispy Chicken Milanese

Butter Basted Halibut with Creamy Corn and Red Pepper Coulis

Char Grilled Atlantic Swordfish with Seasonal Melon Berry Relish

Pan Seared Cashew Crusted Salmon with a Orange Leek Butter

Blackened Mahi with Charred Pineapple and Mango Salsa

Cannelloni with Roasted Peppers, Mushrooms, and Zucchini

Spicy Orecchiette with White Beans, Roasted Tomatoes, and Broccoli

Grilled Portobello Napoleon layered with Toasted Goat Cheese, Summer Vegetables and Balsamic Glaze

*\*Personalized Duo Entree: Choose any two of the above proteins for your personalized Duo Menu. Proteins will be two 5oz servings. Additional \$5 per person.*

## Side Dishes (choice of 2)

Creamy Herb Risotto, Herb Roasted Redskins, Roasted Garlic Mashed Potatoes, Vegetable Rice Pilaf, Roasted Yukon Gold Mashed Potatoes, Baby Green Beans with Red Bell Peppers, Market Squash with Carrots

The above Food and Beverage menu is subject to a 22% service charge and Applicable taxes .

# Crystal Menu

This package is \$99 dollars per person - or upgrade to the "All Inclusive Package" which adds the 5-hour Tudor Arms Open Bar for \$140 per person

## Passed Hor d'Oeuvres (choice of 3)

- Strawberries stuffed with Peppercorn Boursin
- Ricotta, Fig. and Onion Bruschetta
- Mushrooms stuffed with Lump Crab and Macadamia Nuts with Hollandaise
- Maryland Style Crab Cakes with Three Citrus Aioli
- Pan Fried Lump Crab Cakes with Tarragon Lime Butter
- Grilled Baby Lamb Chops with Balsamic and Rosemary Syrup
- Duck Breast Purse - Phyllo Dough stuffed with Foie Gras, Shaved Duck Breast, and Port Blackberry Sauce
- Tamarind Glazed Lamb Skewers with Dried Apricot Relish
- Shrimp Spring Roll
- Stilton Cheese with Strawberry and Walnut on Endive
- Mango Curry Shrimp Salad in Wonton Cups
- Spicy Chicken Salad and Candied Pecans in Wonton Cups
- Prosciutto Rolls with Arugula and Figs
- Mediterranean Bruschetta on Crusty Italian Bread
- Bay Scallop Hush Puppies with Green Tatar Sauce
- Cucumber Cups with Fresh Gazpacho
- Princess Rolls - Asparagus and Smoked Ham with a Braised Horseradish Cream Sauce
- Prime Rib Kabobs with a Braised Horseradish Cream Sauce

## Cocktail Reception

- Garden Vegetable Crudites with assorted dips
- Imported and Domestic Cheese Display with Water Crackers
- Grilled vegetables and Antipasto Display, arrangement of cured Italian meats and seasoned vegetables

## Table Service

House Rolls and Sweet Whipped Butter

## Salads (choice of 1)

- Mixed Greens, Grape Tomato and Garden Vegetables with Citrus Balsamic Vinaigrette
- Boston Bibb Lettuce Tossed with Strawberries and Candied Pecans with Sweet and Sour Poppy Seed Dressing
- Traditional Caesar Salad with Pecorino Cheese and Croutons
- Baby Spinach and Arugula topped with Crispy Pancetta and Wild Mushrooms with a Honey Vinaigrette

## Entrees (choice of 2 + a 3rd vegetarian)

- Char Grilled Filet of Beef Tenderloin with Roasted Garlic/Rosemary Croustade and Maytag Bleu Cheese Gratin
- Char Grilled Filet of Beef Tenderloin with Choice of: Bearnaise, Sweet Bordelaise, or a Caramelized Shallot Merlot Reduction
- Provençal - Style Short Ribs with Creme Fraiche Mashed Potatoes
- Roasted Pork Tenderloin with Roasted Garlic crust and Forest Berry Reduction
- Braised and Roasted Pork Shanks with Prosciutto and Porcini Mushrooms
- Pork Osso Bucco
- Broiled Flounder with Arugula Pesto
- Broiled Mahi Mahi Dijonnaise
- Sole Stuffed with Crab
- Butter Basted Halibut with Creamy Corn and Red Pepper Coulis
- Pan Roasted Muscovy Duck Breast with a Spicy Blackberry Pinot Noir Syrup
- Elk Rib Chop with Blackberry Shallot Streaker
- Veal Chop with Raspberry Jalapeno Sauce
- Pistachio Crusted Chicken with Peach Chutney
- Free Range Airline Chicken Stuffed with Blue Cheese, Candied Walnuts, with a Dijon Mustard /Balsamic Glaze
- Crispy Coq Au Vin - "The Classic Fricassee of chicken cooked in red wine and garnished with bacon, pearl onions, and sauteed wild mushrooms"
- Cannelloni with Roasted Peppers, Mushrooms, and Zucchini
- Spicy Orecchiette with White Beans, Roasted Tomatoes, and Broccoli
- Grilled Portobello Napoleon layered with Toasted Goat Cheese, Summer Vegetables, and Balsamic Glaze

## Side Dishes (choice of 2)

Creamy Herb Risotto, Herb Roasted Redskins, Roasted Garlic Mashed Potatoes, Vegetable Rice Pilaf, Roasted Yukon Gold Mashed potatoes, Baby Green Beans with Red Bell Peppers, Market Squash with Carrots, Dauphinoise Potato

The above Food and Beverage menu is subject to a 22% service charge and Applicable taxes .

# Duo Plate Menu

This package is \$109 dollars per person - or upgrade to the "All Inclusive Package" which adds the 5-hour Tudor Arms Open Bar for \$150 per person

## Passed Hor d'Oeuvres (choice of 3)

Strawberries stuffed with Peppercorn Boursin  
Ricotta, Fig and Onion Bruschetta  
Mushrooms stuffed with Lump Crab and Macadamia Nuts with Hollandaise  
Maryland Style Crab cakes with Three Citrus Aioli  
Pan Fried Lump Crab cakes with Tarragon Lime Butter  
Grilled Baby Lamb Chops with Balsamic and Rosemary Syrup  
Duck Breast Purse - Phyllo Dough stuffed with Foie Gras, Shaved Duck Breast and Port Blackberry Sauce.  
Tamarind Glazed Lamb Skewers with Dried Apricot Relish.  
Shrimp Spring Rolls

Stilton Cheese with Strawberry and Walnut on Endive  
Mango Curry Shrimp Salad in Wonton Cups  
Spicy Chicken Salad and Candied Pecans in Wonton Cups  
Prosciutto Rolls with Arugula and Figs  
Mediterranean Bruschetta on Crusty Italian Bread  
Bay Scallop Hush Puppies with Green Tatar Sauce  
Cucumber Cups with Fresh Gazpacho  
Princess Rolls - Asparagus and Smoked Ham with Braised Horseradish Cream Sauce  
Prime Rib Kabob's with Braised Horseradish Cream Sauce

## Cocktail Reception

Grilled vegetables and Antipasto Display, arrangement of cured Italian meats and seasoned vegetables

Garden Vegetable Crudites with assorted dips

Imported and Domestic Cheese Display with Water Crackers

Cold Water Shrimp Cocktail with Spicy Cocktail Sauce

## Table Service

House Rolls and Sweet Whipped Butter

## Salads (choice of 1)

Mixed Greens, Grape Tomato and Garden Vegetables with Citrus Balsamic Vinaigrette

Boston Bibb Lettuce Tossed with Strawberries and Candied Pecans with Sweet and Sour Poppy Seed Dressing

Traditional Caesar Salad with Pecorino Cheese and Croutons

Baby Spinach and Arugula topped with Crispy Pancetta and Wild Mushrooms with a Honey Vinaigrette

## Entrees (choice of 2 - Mix & Match)

6 oz Filet of Beef Tenderloin with Roasted Garlic/ Rosemary Croustade and Maytag Bleu Cheese Gratinee

6 oz Filet of Beef Tenderloin with a Choice of: Bearnaise, Sweet Bordelaise, or a Caramelized Shallot Merlot Reduction

10 oz Provencal - Style Short Ribs with Creme Fraiche Mashed Potatoes

8 oz Pan Roasted Muscovy Duck Breast with a Spicy Blackberry Pinot Noir Syrup

6 oz Broiled Mahi Mahi Dijonnaise

6 oz Sole Stuffed with Crab

6 oz Butter Basted Halibut with Creamy Corn and Red Pepper Coulis

6 oz Chargrilled Atlantic Swordfish with Seasonal Melon Berry Relish

6 oz Pan Seared Cashew Crusted Salmon with a Orange Leek Butter

6 oz Blackened Mahi with Charred Pineapple and Mango Salsa

12 oz Free Range Airline Chicken Breast Stuffed with Spinach, Roasted Red Peppers, Feta, and a Light Citrus Butter Sauce

12 oz Free Range Airline Pan Roasted Chicken Breast with Mango Crust and Tropical Fruit Salsa

12 oz Free Range Airline Chicken Stuffed with Blue Cheese, Candied Walnuts, with Dijon Mustard /Balsamic Glaze

## Side Dishes (choice of 2)

Creamy Herb Risotto, Herb Roasted Redskins, Roasted Garlic Mashed Potatoes, Vegetable Rice Pilaf, Roasted Yukon Gold Mashed Potatoes, Baby Green Beans with Red Bell Peppers, Market Squash with Carrots, Dauphinoise Potato

The above Food and Beverage menu is subject to a 22% service charge and Applicable taxes .

# Deluxe Buffet Menu

*This package is \$79 dollars per person - or upgrade to the "All Inclusive Package" which adds the 5 hour Tudor Arms Open Bar for \$120 per person*

## Passed Hor d'Oeuvres (choice of 3)

Miniature Phyllo Beggars Purses of Wild Mushroom and Swiss Cheese  
Chicken Satays with Grilled Pineapple and Thai Roasted Peanut Sauce  
Sausage in Puff Pastry with Basil Tomato Sauce  
Cheese and Wild Mushroom Croquettes  
Parsnip Cakes with Crispy Bacon and Cheese Sauce  
Stilton Cheese with Strawberry and Walnut on Endive  
Mango Curry Shrimp Salad in Wonton Cups

Spicy Chicken Salad and Candied Pecans in Wonton Cups  
Prosciutto Rolls with Arugula and Fig  
Mediterranean Bruschetta on Crusty Italian Bread  
Bay Scallop Hush Puppies with Green Tartar Sauce  
Maryland Style Crab cakes with Three Citrus Aioli  
Cucumber Cups with Fresh Gazpacho  
Princess Rolls -Asparagus and Smoked Ham with a Braised Horseradish  
Cream Sauce Cucumber Cups with Fresh Gazpacho

## Cocktail Reception

Garden Vegetable Crudites with assorted dips  
Imported and Domestic Cheese Display with Water  
Crackers

## Elegant Buffet Dinner

House Rolls and Sweet Whipped Butter

## Salads (choice of 2)

Mixed Greens, Grape Tomato and Garden Vegetables  
with Citrus Balsamic Vinaigrette

Boston Bibb Lettuce Tossed with Strawberries and  
Candied Pecans with Sweet and Sour Poppy Seed  
Dressing

Traditional Caesar Salad with Pecorino Cheese and  
Croutons

Baby Spinach and Arugula topped with Crispy  
Pancetta and Wild Mushrooms with a Honey  
Vinaigrette

## Entrees (choice of 3)

Beef Brisket Braised with Root Vegetables

Pan Roasted Pork Tenderloin with Roasted Garlic Crust and Forest Berry  
Reduction

Pork Tenderloin with Roasted Pears and Scallions

Free Range Airline Chicken Breast Stuffed with Spinach, Roasted Red  
Peppers, Feta, and topped with a Light Citrus Butter Sauce

Free Range Airline Pan Roasted Chicken Breast with Mango Crust and  
Tropical Fruit Salsa

Free Range Airline Chicken Stuffed with Blue Cheese, Candied Walnuts,  
with a Dijon Mustard /Balsamic Glaze

Napoleon of Chicken Breast Stuffed with Bavarian Ham and  
Swiss Cheese, with a Breadcrumbs and Fresh Herb Crust

Pan Seared Cashew Crusted Salmon with a Orange Leek  
Butter

Blacken Mahi with Charred Pineapple and Mango Salsa

Blacken Salmon with Watermelon Salsa

Cannelloni with Roasted Peppers, Mushrooms, and Zucchini

Spicy Orecchiette with White Beans, Roasted Tomatoes, and  
Broccoli

Carved Prime Rib of Beef  
(as one of the 3 entrees - additional \$4.95 per person)

## Side Dishes (choice of 2)

Creamy Herb Risotto, Herb Roasted Redskins, Roasted Garlic Mashed Potatoes, Vegetable Rice Pilaf, Roasted Yukon Gold Mashed  
Potatoes, Baby Green Beans with Red Bell Peppers, Market Squash with Carrots, Dauphinoise Potato

*The above Food and Beverage menu is subject to a 22% service charge and Applicable taxes .*

# Bar Options

## Tudor Full Bar Package (Five Hour Bar)

Included in the "All Inclusive Package" starting at \$120 per person

BEER: Miller Lite, Heineken and Amstel Light

WINE: Robert Mondavi Woodbridge Reserve Chardonnay, Sauvignon Blanc, Cabernet and Merlot

LIQUOR: Three Olive Vodka, Bacardi Rum, Beefeaters Gin, Jim Beam, Jack Daniel's, Canadian Club Blended Whiskey, and Dewar's Scotch Whiskey

**\$17 PER PERSON FOR THE FIRST HOUR AND \$9 FOR EACH ADDITIONAL HOUR**

Or choose our five hour package which also includes the above Tudor Full Bar and one hour of a coffee bar with Bailey's Irish Cream and Kahlua Liquors for \$45 per person

## Beer and Wine Hour

BEER: Miller Lite, Sam Adams Lager, Kalibur No-Alcohol, Heineken, Amstel Light and Corona

WINE: Tudor House Wines, Robert Mondavi Woodbridge Reserve Cabernet Sauvignon, Merlot, Chardonnay, Pinot Grigio and Sauvignon Blanc

**\$14 PER PERSON FOR THE FIRST HOUR AND \$8 FOR EACH ADDITIONAL HOUR**

## Crystal Deluxe Full Bar Package (Five Hour Bar)

BEER: Miller Light, Corona, Stella Artois, Blue Moon, Great Lakes Dortmund Gold

WINE: Edna Valley Cabernet, Merlot, Chardonnay and Sauvignon Blanc

TOP SHELF LIQUOR: Grey Goose Vodka, Crown Royal, Glenlivet 12, Maker's Mark Bourbon, Bombay Sapphire Gin, Bailey's Irish Cream and Kahlua

**\$20 PER PERSON FOR THE FIRST HOUR, \$15 FOR THE SECOND HOUR AND \$12 FOR EACH ADDITIONAL HOUR.  
OR CHOOSE OUR FIVE HOUR CRYSTAL PACKAGE FOR \$60**

## Consumption Bar

**\$150 BARTENDER FEE (ONE BARTENDER PER 50 GUESTS)**

**\$7 PER DRINK**

BEER: Miller Lite, Heineken and Amstel Lite

WINE: Robert Mondavi Woodbridge Cabernet Sauvignon, Merlot and Chardonnay

LIQUOR: Three Olives Vodka, Bacardi Rum, Beefeaters Gin, Jim Beam, Jack Daniel's, Canadian Club Blended Whiskey and Dewar's Scotch Whiskey

NON-ALCOHOLIC BEVERAGES: \$3 each

**\$9 PER DRINK**

BEER: Miller Light, Corona, Stella Artois, Blue Moon and Great Lakes Dortmund Gold

WINE: Edna Valley Cabernet, Merlot, Chardonnay and Sauvignon Blanc

TOP SHELF LIQUOR: Grey Goose Vodka, Crown Royal, Glenlivet 12, Maker's Mark Bourbon, Bombay Sapphire Gin, Bailey's Irish Cream and Kahlua

NON-ALCOHOLIC BEVERAGES: \$3 each

The above Food and Beverage menu is subject to a 22% service charge and Applicable taxes.

# Recommended Vendors

## OFFICIANT

Bob Javorsky  
216.556.5455  
bob@ourweddingofficiant.com

## DJ'S, BANDS & CEREMONY MUSIC

Rock the House  
440.232.7625  
www.rthgroup.com

Cleveland Music Group  
216.986.1808  
www.ClevelandMusicGroup.com

Quintet  
Jared Miller  
216.533.5737  
www.funktusofficio.bandcamp.com

Rock Harpist  
Kristy Kline  
440.785.1208  
kristkline@yahoo.com

Pianist  
Judy Ann Kamen  
216-346-5079

All Types of Musicians  
Cleveland Institute of Music  
www.cim.edu/aboutcim/hire-musician

## EVENT RENTALS & DECOR

L'NIQUE  
216.986.1600  
www.lnique.com

Party Décor  
440-877-0097  
www.party-decor.com

Event Source  
216.901.0000  
www.eventsource.net/pages/Cleveland.html

All Occasions  
216.765.9100  
info@allparty.com

Borrow Rentals  
216.470.8349  
www.borrowrentals.com

## CAKE

Luna Bakery  
216.231.8585 ext 14  
brynn@lunabakerycafe.com  
www.lunabakerycafe.com

Michelangelo's  
216.721.0300  
michael-angelos-bakery.myshopify.com

Hummingbird Bakery  
kim@hummingbirdbakeshop.com  
773-550-3712

Café Avalaun (Gluten Free)  
216.245.6666  
www.cafeavalaun.com

## PHOTOGRAPHER

Mystic Image Productions  
Paul Perhacs  
440-457-2280  
paul@mystic-image.com  
www.mystic-image.com

New Image Photography  
Jonathon Koslen  
216-464-8959  
info@newimagephotography.com

Cleveland Photo Group  
Peter Bruce  
415.819.1620  
clevelandphotogroup@gmail.com

## VIDEOGRAPHER

Mystic Image Productions  
Paul Perhacs  
440.457.2280  
paul@mystic-image.com  
www.mystic-image.com

Red Bicycle Media  
info@redbicyclemedia.com  
www.redbicyclemedia.com

Candy Apple Films  
440-796-8015  
scott@candyapplefilms.com  
www.candyapplefilms.com

## INVITATIONS

Bev Eisner  
Invitation Studio  
440.289.3695  
bev@invitation-studio.com

## WEDDING PLANNERS

Kirkbrides Wedding Planning & Design  
216.288.4325  
weddings@kirkbrides.com  
Kirkbrides.com

Jennifer Alexa Wedding Planning  
440.263.3659  
jwilson@jenniferalexaevents.com

Kim Singerman  
216.570.6661  
kim@mynoteworthyevent.com  
mynoteworthyevent.com

## HAIR

Krista Warner  
Klt307@yahoo.com  
440.479.8610

Jennabella's Loft  
Jenna Sabruno  
440.840.4257  
440.478.9507  
jennabella@att.net

## MAKEUP

Studio Palmieri  
Jason Kelly  
216.355.3379  
jkellyfaceart@live.com

Shannon Michael  
216.978.0814  
shannomichaelsalon@yahoo.com

## ON SITE BABYSITTING SERVICES

Party Couture  
Whitney Neidus  
440.785.0249  
www.partycouture.com

## FLORIST

Flowerville  
216.932.7550  
Flowerville216@aol.com

Pieter Bouterse Studio  
216.765.0700  
pb@pieterboutersestudio.com  
www.pieterboutersestudio.com

Bloom by Plantscaping  
216.367.1200  
info@plantscaping.com  
www.bloomsbyplantscaping.com