

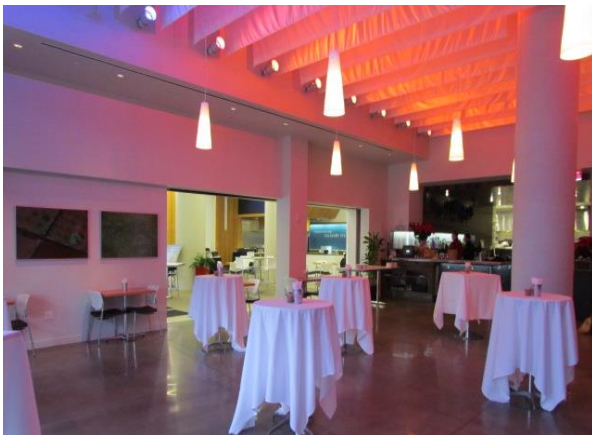


In House Appetizer and Dinner 2018

Vegan, Vegetarian, and Gluten-Free Friendly Menu Items

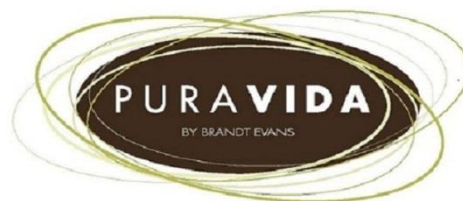
Contact Joann Huge for Details, Questions, and Bookings

Joann at puravidarestauran@yahoo.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!



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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



Charcuterie and Cheese Board - \$5.95 per guest

(Minimum 20 guests)

Chefs Selection of Artisan Cheeses and Charcuterie

Served With House Accompaniments,

Crackers.

Crudités Platter - \$3.00 per guest

(Vegetarian) (Minimum 10 guests)

A Selection of Seasonal Vegetables

Served with Buttermilk Cheddar and

Blue Cheese Dipping Sauces

Pitas and Hummus- \$4.00 per guest **(Vegan)** (Minimum 10 guests)

A Selection of Three House Made Hummus

Served with Grilled Pitas and Pickled Vegetables

Passed or Stationed Appetizers (Minimum of 15 per appetizer)

\$2.00 each (per piece)

Crispy Edamame Dumplings *Sweet Thai Chili Glaze* (Vegan)

Wild Mushroom Tartlets *Local Goat Cheese, Balsamic, Herbs* (Vegetarian)

Asian Vegetable Spring Rolls *Sweet Soy Thai Chili Glaze* (Vegetarian)

Vegan Sushi Rolls (Vegan, GF)

\$3.00 each (per piece)

Stuffed Red Skin Potatoes *Bacon, Brie, Red Onion Jam, Sour Cream* (GF)

Crispy Shrimp Dumplings *Sweet Chili Sauce*

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*

Tomato-Basil Flatbread *Goat Cheese, Basil Pesto, Caramelized Onions, Truffle Oil, Sea Salt* (Vegetarian)

Four Cheese Flatbread (Vegetarian)

Chorizo Stuffed Dates *Wrapped in Applewood Bacon*

\$4.00 each (per piece)

Thai Style Crab Cakes *Sriracha Aioli*

Smoked Trout Crostini *Horseradish Cream Cheese, Pickled Onions*

Lobster-Brie Potato Skins *Chives, Sour Cream*

Lobster Toast *Bacon, Pimento Cheese, Pickled Onions*

Lobster Bacon Flatbread *Caramelized Onions, Truffle Cream Cheese, Micro Herbs*

Shrimp Cocktail *Served Traditionally* (GF)

Tempura Beef Short Rib *Sweet Thai Chili Glaze*

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
To offer (2) starts, add \$2.50 per person
To offer more than (3) entrees, add \$5 per person per entrée
To offer (2) desserts, add \$6 per person

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)*
- **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*
- **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)*

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

- **Beef Tenderloin A-1** *Marmalade*
- **Braised Beef Short Rib** *Peppercorn Shallot Reduction (GF)*
- **Day Boat Scallops** *Smoked Tomato Corn Butter (GF)*
- **Blackened Grouper** *Lemongrass Scallion Butter (GF)*

Choose your Accompaniments:

Salads - *Choose one soup or salad.*

- **Field Greens** *Dried Cherries, Local Goat Cheese, Shaved Red Onion, Mustard Sherry Vinaigrette (Vegetarian, GF)*
- **Caesar** *Romaine Lettuce, Peppercorn Garlic Dressing, Tomato, Onion, Grated Parmesan, Chopped Egg (Vegetarian)*
- **House** *Lettuce, Tomato, Onion, Cucumber, Buttermilk Ranch Cheddar Dressing.*

****Soup option available for an additional \$2.00 per guest**

Side Dishes – Choose two side dishes.

- **Grilled Asparagus** *Garlic, Olive Oil* (Vegan, GF)
- **Spinach** *Garlic Butter* (Vegetarian, GF)
- **Green Beans** *Garlic Butter* (Vegetarian, GF)
- **Baby Carrots** *Garlic, Honey, Thyme* (Vegetarian, GF)
- **Whipped Yukon Gold Potatoes** (Vegetarian, GF)
- **Warm Redskin Potato Salad** *Grain Mustard, Malt Vinegar, Salt & Pepper* (Vegetarian, GF)
- **Roasted Fingerling Potatoes** *Sea Salt, Rosemary* (Vegan, GF)

Holiday Sides (add \$2.50 per person) seasonal

- **Wild Mushroom Bread Pudding** *Asiago Cheese, Herbs* (Vegetarian)
- **Sweet Potato Gnocchi** *Sage, Cranberries, Brown Butter* (Vegetarian)
- **Roasted Garlic-Parmesan Perogi** *Caramelized Onions* (Vegetarian)

Desserts – choose one dessert for your guests to receive

- **White Chocolate Mousse Bombe** *Triple Berry Compote*
- **Vanilla Bean Crème Brulee** *Fresh Berries*
- **Vegan German Chocolate Cake** *Vegan Caramel,*
- **Vanilla Bean Cheese Cake** *Triple Berry Compote*
- **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/manhattans.

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, Old Grandad Bourbon,

J&B Scotch, Cuervo Tequila, Gordons 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 : Includes Well Package Liquors and Stoli Vodka, Bacardi Rum, Jack Daniels, Dewars Scotch,

Cuervo Tequila, Old Grandad Bourbon, Tanquray Gin, Crown Royal, plus washes and garnishes.

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

Wine to include: House Cabernet and Chardonnay. Coffee, tea and soda also included.

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

Includes: All liquors in Pura Vida's inventory with a price point of \$12 or less.

Beer to include: All beers in Pura Vida's inventory with a price point of \$8 or less.

Wine to include: All glass pours in Pura Vida's inventory excluding cordona splits. Coffee, tea and soda also included.

Beer and Wine Package - \$20 per guest for two hours - \$6 per additional hour per guest

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

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

Any "special request" wines are to be ordered by guest 14 business days out, no exceptions. If it is under that time frame, guest is responsible for pre-paying any minimum required to order.

Non-alcoholic Package or Coffee Station (dine in only) \$3.25 per guest. 2 hours or less. Includes coffee, iced tea and canned 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. All Demos and Hands on activities are customized for your event. Please allow 30 days for scheduling and availability,

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 and are based on a four (4) hour event length. Events running longer than four (4) hours are subject to an additional fee of \$250 per additional hour for weekdays and \$500 per additional hour for weekends.

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 \$1.00 per menu. Includes company or event logo.

Other: Any use of glitter or confetti is not permitted.

Rounds or High tops: Round tables with seating up to 8 or high tops can be arranged with in Pura Vida or HMC for a fee of \$150 for set up and break down.

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/Deposit

A contract must be on file to secure any event with Pura Vida. Contracts are due 30 (thirty) days prior to any event. A deposit of \$250 for non-buy outs and \$500 for buyouts will be required with a signed contract to secure Pura Vida catering. Deposits are non-refundable or transferable.

Menu/Pricing/Guest Count

All food and beverage must be purchased through Pura Vida. We do not allow outside food or beverages brought in without approval of our Chef/Owner. Final menu selections are due 15 (fifteen) days prior to your event. Guaranteed counts are due 7 (seven) business days prior to your event. This includes entrée selection counts if desired. The guarantee number provided will be the billed amount. Should the guest count be lower, the guarantee will be the billed amount and you may take the extra entrees with you in containers Pura Vida will provide.

Pricing is subject to change, only a contract will guarantee pricing. A service fee of 20% will be added to any food and beverage needs. Tax will also be applied.

Payment

Payment will be collected the day of your event. Pura Vida accepts cash, checks and all major credit cards. The deposit will be deducted off the final bill. Should payment not be made within 24 hours of your event, we will charge a \$250 fee for late payment.

Cancellation

Cancellations must be phoned in to Pura Vida and confirmed. Orders may be cancelled no more than 15 (fifteen) days prior to the event without penalty. Deposits are non-refundable. Should you need to cancel inside fifteen days of your event, full contract pricing will be required.

Scheduled end time

We will allow a **30 minute** buffer at the end of any event. Any party that extends in the space longer than 30 minutes will be charged an additional \$250 per hour for staffing.

Dietary restrictions

We are serious about allergies and dietary restrictions and will do everything possible to ensure the safety of your guests. Although we can accommodate last minute requests, we will request to know any allergies prior to arriving to the Ballroom space to prepare.

Holiday bookings

Prices do not include the following holidays: New Year's Eve, New Year's Day, Valentine's Day, Easter, Mother's Day, Memorial Day, Father's Day, Fourth of July, Labor Day, Thanksgiving, Christmas Eve, Christmas Day or any specialty events happening in Cleveland (for example RNC week) A full restaurant buyout is required for these days and any other day in which Pura Vida is typically closed.

Tri-C/HMC

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.

Security may be additional \$160 (per four hours) charge depending on the Tri-C calendar

Kitchen Charge of \$600 per Kitchen for the hands on cooking experiences.

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.

