



  
**EMERALD**

EVENT CENTER

**Residence INN.**  
BY MARRIOTT

**OUR GIFT TO YOU**

ON-SITE COORDINATOR

COMPLIMENTARY WHIRLPOOL SUITE THE NIGHT OF YOUR WEDDING

PRIVATE COCKTAIL HOUR WITH HORS D'OEUVRES

HOUSE CENTERPIECES AND VOTIVE CANDLES

CUSTOM WEDDING CAKE WITH COMPLIMENTARY CAKE CUTTING

15% OFF REHEARSAL DINNER

DISCOUNTED BLOCK OF GUEST ROOMS WITH BREAKFAST

# Ruby

## \$57 per person

### DISPLAY

*domestic cheese and vegetable display with crackers and artisan breads, fresh fruit garnish*

### SALAD CHOICE OF ONE

#### GARDEN SALAD

*mixed greens, seedless cucumbers, baby tomatoes, shaved Italian cheeses, garlic focaccia croutons with choice of house made balsamic vinaigrette and buttermilk ranch dressing*

#### CLASSIC CAESAR SALAD

*crisp romaine lettuce, shaved blend of Italian cheeses, garlic focaccia, croutons, and house made caesar dressing*

### LINEN

*floor length black, white, or ivory table linens and choice of colored napkins*

### ENTRÉES

#### SIRLOIN FILET:

*seasoned and seared 7oz. filet*

#### CHICKEN BREAST:

*pan seared 7oz. house seasoned chicken breast*

#### VEGETARIAN SELECTION

#### CHOOSE ONE FOR EACH ENTREE

#### DEMI-GLACES

*wild mushroom, roasted garlic, peppercorn, red wine & shallot*

#### BEURRE BLANCS

*lemon and chive, rosemary, lemon dill, champagne citrus*

#### SAUCES

*romano cream, garlic white wine & parsley, dijon cream, lemon caper, roasted red pepper, herbed chicken jus*

*entrees served with fresh rolls and butter*

### STARCH

#### CHOICE OF ONE

#### WILD RICE PILAF

#### ROSEMARY ROASTED REDSKINS

#### BUTTERMILK OR ROASTED GARLIC MASHED POTATOES

### VEGETABLE

#### CHOICE OF ONE

#### FRENCH GREEN BEANS

#### ROASTED SEASONAL VEGETABLES

#### MIXED JULIENNE VEGETABLES

### DESSERT

#### WEDDING CAKE BY TOP TIER CAKES BAKERY

#### COFFEE AND HOT TEA SERVICE

# Sapphire

## \$67 per person

### DISPLAY

*domestic cheese and vegetable display with crackers and artisan breads, fresh fruit garnish*

### HORS D'OEUVRES PASSED CHOICE OF TWO

**WATER CHESTNUTS WRAPPED IN BACON**  
*sesame soy drizzle*

**ASIAGO CRUSTED SAUSAGE STUFFED MUSHROOMS**

**VEGETABLE AND CHEESE STUFFED MUSHROOMS**

**BRUSCHETTA TRIO WITH FRESH MOZZARELLA ON CROSTINI**

**ITALIAN SAUSAGE IN PUFF PASTRY**

**ARTICHOKE FRITTERS**  
*dijon dipping sauce*

**AHI TUNA ON CRISP WONTON**  
*sweet soy drizzle*

**MINI CORN CAKE WITH SMOKED CHICKEN**  
*chipotle aioli*

**SHRIMP COCKTAIL SHOOTER**  
*bloody mary cocktail sauce*

**CRAB CAKE**  
*spicy remoulade*

### SALAD CHOICE OF ONE

**GARDEN SALAD**  
*mixed greens, seedless cucumbers, baby tomatoes, shaved Italian cheeses, garlic focaccia croutons with choice of house made balsamic vinaigrette and buttermilk ranch dressing*

**CLASSIC CAESAR SALAD**  
*crisp romaine lettuce, shaved blend of Italian cheeses, garlic focaccia croutons and house made caesar dressing.*

**EMERALD SALAD**  
*mixed greens, feta cheese, candied pecans, dried cranberries drizzled with house made balsamic vinaigrette*

### LINEN

*floor length black, white, or ivory table linens, choice of colored napkins, and satin self-tie chair covers*

### ENTRÉES CHOICE OF TWO

**CHICKEN BREAST**  
*pan seared 7oz. house seasoned chicken breast*

**BEEF TENDERLOIN**  
*seasoned and seared 8oz center cut filet*

**SALMON**  
*oven roasted 8oz fresh Norwegian salmon*

**PORK TENDERLOIN**  
*8oz. char-grilled tenderloin*

### VEGETARIAN SELECTION

#### CHOOSE ONE FOR EACH ENTREE

**DEMI-GLACES**  
*wild mushroom, roasted garlic, peppercorn, red wine & shallot*

**BEURRE BLANCS**  
*lemon and chive, rosemary, lemon dill, champagne citrus*

**SAUCES**  
*romano cream, garlic white wine & parsley, dijon cream, lemon caper, roasted red pepper, herbed chicken jus*

*entrees served with fresh rolls and butter*

### STARCH CHOICE OF ONE

**WILD RICE PILAF**  
**ROSEMARY ROASTED REDSKINS**  
**BUTTERMILK OR ROASTED GARLIC MASHED POTATOES**  
**DAUPHINOISE POTATOES**  
**GARLIC AND PARMESAN ROASTED FINGERLING POTATOES**

### VEGETABLE CHOICE OF ONE

**FRENCH GREEN BEANS**  
**ROASTED SEASONAL VEGETABLES**  
**MIXED JULIENNE VEGETABLES**  
**ASPARAGUS**  
**GLAZED BABY CARROT**

### DESSERT

**WEDDING CAKE BY TOP TIER CAKES BAKERY**  
**COFFEE AND HOT TEA SERVICE**

FOOD AND BEVERAGE PRICES ARE SUBJECT TO A TAXABLE 21% ADMINISTRATIVE FEE WHERE 16% IS A GRATUITY PAID IN FULL TO THE HOTEL STAFF AND 5% IS THE PROPERTY OF THE HOTEL TO BE USED AT THE HOTELS DISCRETION. ALL PRICES ARE SUBJECT TO APPLICABLE STATE TAX CURRENTLY AT 6.5%

# Diamond

## \$77 per person

### CHARCUTERIE BOARD

*chefs hand cured meats, imported cheeses and artisan breads, married with seasonal nuts, fresh fruit and jams*

### HORS D'OEUVRES PASSED

#### CHOICE OF THREE

#### WATER CHESTNUTS WRAPPED IN BACON

*sesame soy drizzle*

#### ASIAGO CRUSTED SAUSAGE STUFFED MUSHROOMS

#### VEGETABLE AND CHEESE STUFFED MUSHROOMS

#### BRUSCHETTA TRIO WITH FRESH MOZZARELLA ON CROSTINI

#### ITALIAN SAUSAGE IN PUFF PASTRY

#### ARTICHOKE FRITTERS

*dijon dipping sauce*

#### AHI TUNA ON CRISP WONTON

*sweet soy drizzle*

#### MINI CORN CAKE WITH SMOKED CHICKEN

*chipotle aioli*

#### SHRIMP COCKTAIL SHOOTER

*bloody mary cocktail sauce*

#### CRAB CAKE

*spicy remoulade*

#### BACON WRAPPED SEA SCALLOPS

#### LAMB LOLLIPOP

*balsamic reduction*

### SALAD

#### CHOICE OF ONE

#### GARDEN SALAD

*mixed greens, seedless cucumbers, baby tomatoes, shaved Italian cheeses, garlic focaccia croutons with choice of house made balsamic vinaigrette and buttermilk ranch dressing*

#### CLASSIC CAESAR SALAD

*crisp romaine lettuce, shaved blend of Italian cheeses, garlic focaccia croutons and house made caesar dressing.*

#### EMERALD SALAD

*mixed greens, feta cheese, candied pecans, dried cranberries drizzled with house made balsamic vinaigrette*

### LINEN

*floor length black, white or ivory table linens, choice of colored napkins, and chiavari chairs -or- chair covers*

### ENTRÉES

#### CHOICE OF TWO

#### AIRLINE CHICKEN BREAST

*pan seared 8oz. skin on chicken breast with drum attached*

#### CHICKEN BREAST

*pan seared 7oz. house seasoned chicken breast*

#### BEEF TENDERLOIN

*seasoned and seared 8oz center cut filet*

#### SALMON

*oven roasted 8oz fresh Norwegian salmon*

#### STRIP STEAK

*marinated and grilled 10oz strip steak*

#### BONE-IN PORK CHOP

*grilled double bone 12oz pork chop*

#### PRIME RIB

*herb crusted and slow roasted 10oz prime rib with horseradish sauce and herbed beef au jus*

#### VEGETARIAN SELECTION

#### CHOOSE ONE FOR EACH ENTREE

#### DEMI-GLACES

*wild mushroom, roasted garlic, peppercorn, red wine & shallot*

#### BEURRE BLANCS

*lemon and chive, rosemary, lemon dill, champagne citrus*

#### SAUCES

*romano cream, garlic white wine & parsley, dijon cream, lemon caper, roasted red pepper, herbed chicken jus*

*entrees served with fresh rolls and butter*

### STARCH

#### CHOICE OF ONE

#### WILD RICE PILAF

#### ROSEMARY ROASTED REDSKINS

#### BUTTERMILK OR ROASTED GARLIC MASHED POTATOES

#### GARLIC AND PARMESAN ROASTED FINGERLING POTATOES

#### DAUPHINOISE POTATOES

#### CAULIFLOWER FONTINA MASHED POTATOES

#### WILD MUSHROOM RISOTTO

### VEGETABLE

#### CHOICE OF ONE

#### FRENCH GREEN BEANS

#### ROASTED SEASONAL VEGETABLES

#### MIXED JULIENNE VEGETABLES

#### ASPARAGUS

#### GLAZED BABY CARROTS

#### BROCCOLINI

### DESSERT

#### WEDDING CAKE BY TOP TIER CAKES BAKERY

#### COFFEE AND HOT TEA SERVICE

# The Bar

## CHOOSE A FIVE HOUR BAR PACKAGE

### SELECT

#### BEERS

*bud light  
budweiser  
corona  
hard seltzer*

#### HOUSE WINE SELECTIONS

*chardonnay  
riesling  
cabernet sauvignon*

#### SELECT BRAND LIQUOR

*seagram's 7 crown whiskey  
evan williams bourbon  
j&b scotch  
gordon's gin  
svedka vodka  
ron rico silver rum  
olmeca altos tequila*

**\$26 per person**

### DELUXE

#### BEERS

*bud light  
budweiser  
great lakes dortmunder  
corona  
hard seltzer*

#### HOUSE WINE SELECTIONS

*chardonnay  
pinot grigio  
cabernet sauvignon*

#### DELUXE BRAND LIQUOR

*canadian club  
jack daniel's  
dewars  
tanqueray  
tito's  
bacardi silver  
olmeca altos tequila*

**\$31 per person**

### PREMIUM

#### BEERS

*bud light  
budweiser  
great lakes dortmunder  
stella artois  
hard seltzer*

#### HOUSE WINE SELECTIONS

*chardonnay  
moscato  
cabernet sauvignon  
sauvignon blanc*

#### PREMIUM BRAND LIQUOR

*crown royal  
maker's mark  
johnny walker black  
bombay sapphire  
grey goose  
captain morgan  
patron silver  
jack daniel's*

**\$35 per person**

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# Late Night Snacks

## STATIONED

### SHEET PIZZA

*house pizza sauce,  
provolone and mozzarella cheese  
2 toppings  
48 pc  
\$38 each*

### ASSORTED FLAT BREAD PIZZAS

*pepperoni and sausage with sriracha  
buffalo chicken  
caprese  
mediterranean  
\$4.95 pp*

### SOFT PRETZELS

*fresh baked pretzels with assorted  
cheese and mustard sauces  
\$2.95pp*

### BUFFALO CHICKEN OR SPINACH DIP

*\$2.95 pp*

### NACHO OR MINI TACO BAR

*chips or flour tortillas, seasoned ground steak,  
cheese, jalapenos, sour cream, salsa,  
black beans and corn, tomatoes,  
onions and guacamole  
\$4.95 pp*

### CHICKEN WINGS

*traditional or boneless with 3 sauces  
\$1 each  
(Minimum 100 pc)*

## PASSED

### CHICKEN AND WAFFLES WITH SPICY MAPLE SYRUP

*\$2.50 each*

### TOMATO SOUP AND GRILLED CHEESE

*\$1.50 each*

### MILK AND CHOCOLATE CHIP COOKIES

*\$1.50 each*

### BEEF SLIDER WITH TATER TOTS

*\$3.50 each*

### PHILLY CHEESESTEAK SLIDER

*\$3.50 each*

### MINI GYROS

*\$2.00 each*



# Outside Catering

## OUR GIFT TO YOU

ON-SITE COORDINATOR  
COMPLIMENTARY GUEST PARKING  
COMPLIMENTARY SUITE THE NIGHT OF EVENT  
DISCOUNTED BLOCK OF GUESTROOMS WITH BREAKFAST

BREAKFAST \$25 PER PERSON  
LUNCH \$30 PER PERSON  
DINNER/RECEPTION \$45 PER PERSON

## EACH MEAL INCLUDES

HOUSE BLACK, WHITE OR IVORY TABLECLOTHS\* WITH CHOICE OF COLORED NAPKIN

*\*Dinner/Reception floor length*

ALL CHINA, GLASSWARE, SILVERWARE, SUGAR, SALT & PEPPER

COFFEE, DECAF AND HOT TEA

CHAFFING DISHES AND SERVING UTENSILS

*Does not include sternos and based on current inventory*

1 SERVER PER 30 PEOPLE

*Additional fee may apply if more servers are required*

## SET UP & ROOM RENTAL FEES

BARAAT & CEREMONY ROOM RENTAL \$500

SET UP FEE FOR THE DAY BEFORE \$500

*Based on availability*

EMERALD EVENT CENTER KITCHEN \$500

*Use of ovens & hot boxes*

**CONTACT THE SALES DEPARTMENT TO DISCUSS APPROVED LIST OF OUTSIDE CATERERS.**

*Food and beverage prices are subject to a taxable 21% administrative fee where 16% is a gratuity paid in full to the hotel staff and 5% is the property of the hotel to be used at the hotels discretion.*

*All prices are subject to applicable state tax currently at 6.5%*

*All food provided by caterer is the responsibility of the caterer. Additional server fees will apply if hotel staff is needed in kitchen. Failure to return kitchen space to original state may incur additional cleaning fees. Any missing kitchen items will be invoiced to caterer at the cost of the Emerald Event Center. Outside Caterer must be LICENSED AND INSURED and must provide the certificate of insurance of a minimum of one million dollars liability listing the Emerald Event Center as additional insured. The Emerald Event Center is not liable for injuries that may occur while outside caterer uses the premises.*

# General Information

## PARKING

Complimentary self parking is available for all wedding reception guests and overnight guests utilizing hotel accommodations within your block. Valet parking available for an additional fee.

## GUEST COUNT

Your final guarantee of attendance is due four business days prior to the event. At that point, it is possible to increase the guest count number but not reduce the number below your final guaranteed count. If guests exceed the guarantee, appropriate charges will be incurred.

## MENU TASTING

Once a contract is signed, we will be delighted to have you join us for a group menu tasting for up to 6 people. For specific date and time please consult your Catering Sales Manager.

## SERVICE CHARGE AND SALES TAX

To ensure superior service for your event, a combined Administrative charge will be billed that is equal to 21% of the food, beverage, meeting room rental and audio visual total, plus any applicable state and/or local taxes. For all food and beverage, a portion of this combined charge (currently 16%) is a gratuity and will be fully distributed to hotel staff assigned to the Event. The remainder of the combined charge (currently 5%) and entire 21% on room rental & audio visual is an Administrative charge that is not a gratuity and is the property of Hotel to cover discretionary and administrative costs of Group's Event. All prices are subject to applicable state tax currently at 6.5%. Any food and beverage menu enhancements, audiovisual equipment charges and/or function room set-up/rental fees that are ordered will be applicable to these fees as well.

# Preferred Vendors

## PHOTOGRAPHERS

JAY KOSSMAN  
DIGITAL504.COM  
440.759.8684

CIRINO PHOTOGRAPHY  
WWW.CIRINOPHOTO.COM  
216.227.0222

MAKING THE MOMENT  
MAKINGTHEMOMENT.COM  
440.835.5000

## BAKERIES

TOP TIER CAKES  
TOPTIERCAKESCLEVELAND.COM  
440.688.1899

## LINEN & RENTALS

PARTY DECOR  
PARTY-DECOR.COM  
216.375.2034

EVENT SOURCE  
WWW.EVENTSOURCE.COM  
216.901.0000

## FLOWERS

OFF BROADWAY  
OFFBROADWAYFLORAL.COM  
216.233.5529

PLANTSCAPING  
WWW.PLANTSCAPING.COM  
216.367.1200

## DJS & MUSICIANS

CLEVELAND MUSIC GROUP  
CLEVELANDMUSICGROUP.COM  
216.986.1808

ROCK THE HOUSE ENTERTAINMENT  
RTHGROUP.COM  
440.232.7625

SOUNDPROOF ENTERTAINMENT  
SOUNDPROOFENTERTAINMENT.COM  
440.864.8864

TKO ENTERTAINMENT  
TKOENTERTAINMENT.COM  
330.659.6900

**Residence** INN.  
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