

WEDDING MENUS



**HOUSE OF BLUES
CLEVELAND**

HOUSE OF BLUES CLEVELAND

WEDDING PACKAGES INCLUDE

WEDDING PARTY HOLDING ROOM WITH HORS D'OEUVRES

FOOD STATIONS, BUFFET OR PLATED DINNER

COCKTAIL RECEPTION WITH HORS D'OEUVRES

CHILDREN & VENDOR MEALS AVAILABLE

OPEN BAR FOR FIVE CONSECUTIVE HOURS

HOB CERTIFIED SERVERS & BARTENDERS

CHOICE OF BLACK OR WHITE LINEN

WHITE CHINA PLATES & FLATWARE

USE OF EXISTING STAGE, SOUND SYSTEM & LIGHTING

MICROPHONE FOR TOASTS & ANNOUNCEMENTS

USE OF MONITORS TO PLAY ANY "MEMORY DVDS" & MONTAGES

INDIVIDUAL ATTENTION FROM OUR EVENT SPECIALISTS

ON-SITE MANAGER DEDICATED TO YOUR EVENT THE DAY OF

House of Blues is a Full-Service Facility That Can Make Arrangements to Accommodate Any Dietary Restrictions with Advance Notice.

House of Blues is Fully ADA Accessible. Attached Menus are Chef Suggestions. Customized Menus Available.

Package Pricing Included in this Document is Only Valid for Wedding Receptions. For Other Events, Please Contact a Sales Manager. Use of existing stage, sound system & lighting only available for DJ use. Pricing & Menu Items are Subject to Charge Without Notice. Please Consult Your Sales Manager When Planning Your Menu.

HOUSE OF BLUES CLEVELAND

“I WILL ALWAYS LOVE YOU”

RECEPTION - DINNER BUFFET

BEVERAGE SERVICE

Five Hour “House of Blues” Open Call Brand Bar

COCKTAIL HOUR

(See Attached Menu)

Selection of 3 Butler Passed Hors d'Oeuvres
Selection of 2 Stationary Hors d'Oeuvres

SALADS

(Select One)

Housemade Caesar Salad

With Crostini

House of Blues Salad

With Field Greens, Spiced Pecans, Tomatoes, Feta Cheese & Balsamic Dressing

Baby Spinach Salad

With Candied Walnuts, Cranberries, Goat Cheese & Champagne Vinaigrette

Garden Salad

With Romaine, Carrots, Tomato & Cilantro Ranch Dressing

ACCOMPANIMENTS

(Select Two)

Garlic Roasted Green Beans

Grilled Asparagus

Chef's Choice of Seasonal Vegetables

Yukon Gold Mashed Potatoes

Herbed Roasted Yukon Gold Potatoes

Vegetable Rice Pilaf

BUFFET ENTRÉES

(Select Two)

Citrus Grilled Chicken Breast

With Champagne Vinaigrette

Buttermilk Fried Chicken

With Adobo Spice

Sautéed Salmon

In a Lemon Chive Butter

Kizami Nori Salmon

With Sambal Vinaigrette & Sweet Soy Butter

Pulled BBQ Pork

Braised Roast Beef

With Au Jus

Sliced BBQ Beef Brisket

Sliced Sirloin

With Hunter Sauce

Traditional Jambalaya

With Chicken, Andouille Sausage & Roasted Green Onion

Penne Pasta

With Wild Mushrooms & Smoked Gouda

Farfalle

With Roasted Vegetables in a Creole Cream Sauce or Light Marinara

****All Dinner Buffets are Served with Jalapeño Corn Bread & Maple Butter, Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea**

Applicable administrative fees and state taxes apply. Pricing based on a 2 hour buffet service with a minimum of 50 guests. Above package pricing is only valid for Wedding Receptions. For other events, please contact a sales manager. Prices & menu items are subject to change without notice. Please consult your sales manager when planning your menu. The Administrative Fee referenced herein is for administrative overhead, documentation, preparations and proper management of the event; such Administrative Fee is not, nor is it intended to be, a service charge, tip or gratuity for wait staff, service employees or service bartenders.

HOUSE OF BLUES CLEVELAND

“ENDLESS LOVE”

RECEPTION - PLATED DINNER

BEVERAGE SERVICE

Five Hour “House of Blues” Open Call Brand Bar

COCKTAIL HOUR

(See Attached Menu)

Selection of 3 Butler Passed Hors d'Oeuvres

Selection of 2 Stationary Hors d'Oeuvres

SALADS

(Select One)

Housemade Caesar Salad

With Crostini

House of Blues Salad

With Field Greens, Spiced Pecans, Tomatoes, Feta Cheese & Balsamic Dressing

Baby Spinach Salad

With Candied Walnuts, Cranberries, Goat Cheese & Champagne Vinaigrette

Garden Salad

With Romaine, Carrots, Tomato & Cilantro Ranch Dressing

PLATED ENTRÉES

(Select Two)

Roast Tenderloin of Beef

With Roasted Pearl Onions & Red Wine Reduction Sauce

Loretta's Meatloaf

Topped with Sweet Bell Pepper Sauce

Grilled Chicken & Sliced Tenderloin

With a Duo of Sauces - \$8++ Additional Per Person

Citrus Grilled Chicken Breast

With Champagne Sauce

Kizami Nori Salmon

With Sambal Vinaigrette & Sweet Soy Butter

Sliced Tenderloin of Beef with Salmon Filet

\$10++ Additional Per Person

**Vegetarian Option Available
Upon Request*

DESSERTS

Plate of Assorted Petit Fours Per Table

**Client May Provide Own Wedding Cake,
Cake Cutting Fee is Waived*

***All Dinners are Served with Salad, Entrée, Fresh Seasonal Vegetables, Chef's Choice of Potato, Rolls & Butter, Dessert, Coffee Service and Soft Drinks*

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HOUSE OF BLUES CLEVELAND

“BECAUSE YOU LOVED ME”

RECEPTION DINNER STATIONS

BEVERAGE SERVICE

Five Hour “House of Blues” Open Call Brand Bar

COCKTAIL HOUR

(See Attached Menu)

Selection of 3 Butler Passed Hors d’Oeuvres
Selection of 2 Stationary Hors d’Oeuvres

DELUXE STATIONS

(Select Three Stations)

SOUTHERN COMFORT STATION

Buttermilk Fried Chicken
With Adobo Spice

Mashed Sweet Potatoes

Sautéed Green Beans

Cheddar Cheese Buttermilk Biscuits

NEW ORLEANS STATION

Chicken Jambalaya

With Chicken, Andouille Sausage & Roasted Green Onion

Smoked Pulled Pork

With Mini Rolls

Jalapeño Corn Bread

With Maple Butter

Housemade Cole Slaw

FARMER’S MARKET STATION

Citrus Grilled Chicken Breast or Sautéed Salmon
In a Lemon Chive Butter

Grilled Asparagus

Vegetarian Cous Cous Salad or Vegetable Rice Pilaf

Baby Spinach Salad

*With Candied Walnuts, Cranberries, Goat Cheese
& Champagne Vinaigrette*

PREMIUM CARVING STATION*

(Select 2 Meats)*

House Smoked Turkey Breast

Sirloin of Beef

Maple Glazed Ham

Herb Crusted Pork Loin

**This station is \$5++ Additional Per Person*

PASTA STATION*

(Select 2 Pastas)

Roasted Chicken & Bowtie Pasta

With Spinach, Pesto & Goat Cheese

Penne Pasta

With Wild Mushrooms & Smoked Gouda

Cajun Chicken Pasta

With Cajun Cream Sauce, Roasted Tomatoes, Pasilla Onions & Corn

Farfalle

With Roasted Vegetables in a Creole Cream Sauce or Light Marinara

**Carving Station Includes Appropriate Condiments and Assorted Rolls with Butter. Chef Attendant Fee Required.*

**Pasta Station Includes Soft Garlic Breadsticks & Housemade Caesar Salad*

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HOUSE OF BLUES CLEVELAND

WEDDING COCKTAIL HOUR HORS D'OEUVRES

STATIONARY

(Select Two)

Warm Spinach & Artichoke Dip
With Tortilla Chips, Salsa & Sour Cream

Display of Chef's Selected Cheese
With Crackers, Baguette, Grapes & Strawberries

Hummus
With Cucumber, Cherry Tomatoes & Pita Triangles

Fresh Vegetable Crudités
With Green Onion Dip

Fresh Sliced Fruit Platter
Grilled Vegetable Display

BUTLER PASSED

(Select Three)

Creole Deviled Eggs
With Crispy Pancetta

Bruschetta
On a Grilled Baguette with mozzarella Fresca

Creole Style Mini Quiche
With Bacon & Pepper Jack Cheese

Stuffed Mushrooms
With Spinach & Parmesan Cheese

Crispy Cauliflower Tempura
With Sambal Aioli

Crispy Okra & Cheddar Cheese Beignets
With Ranch Dip

Vegetable Spring Rolls
With Teriyaki Dipping Sauce

Chicken Tikka Skewers
With Ghost Chili Pineapple Jam

Pulled Pork Sliders
With BBQ Sauce

Grilled Andouille Sausage Kabobs
With Roasted Peppers & Onion

BBQ Braised Short Ribs
With Pickled Apple & Brioche Crostini

Marinated Steak Skewers
With Chimichurri

Catfish Bites
With Spicy Tartar Sauce

Coconut Battered Shrimp
With Cajun Marmalade

Roasted Sea Scallops
Wrapped in Bacon

Grilled Vegetable Flatbread

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HOUSE OF BLUES CLEVELAND

WEDDING EVENT ENHANCEMENTS

EVENT ENHANCEMENTS

Additional Hour of Bar Service

Chocolate Covered Strawberries

Champagne Toast

Custom Ticketmaster Style Save the Dates

Personalized Marquee Message

Custom Uplighting in Event Room

LATE NIGHT BITES

Mini Certified Angus Beef Sliders

Stadium Style Soft Pretzels

Jalapeño Jack Cheese Stuffed Potato Skins

Chicken Tenders

With Ranch & Honey Mustard Dip

Onion Rings

With Ranch & Ketchup

Tortilla Chips

With Nacho Cheese & Salsa

CHILDREN'S MEALS

Chicken Fingers

With French Fries

Penne Pasta

With Butter or Marinara Sauce

Macaroni & Cheese

VENDOR MEALS

Vendor Meals Are Available for Photographer, Videographer, Band, DJ, Consultant, and Any Other Personnel Hired by You to Perform Services at Your Reception. Vendor Meals are Served Behind-The-Scenes While Your Vendors Are on Break. Vendors Are Not Allowed Bar Service Unless Approved by Client. HOB requires final count of vendor meals 7 business days prior to reception.

Club Wrap

With French Fries

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HOUSE OF BLUES CLEVELAND

REHEARSAL DINNER PACKAGES INCLUDE

FOOD STATIONS, BUFFET OR PLATED DINNER

OPTIONAL HORS D'OEUVRES PRIOR TO DINNER

CHOICE OF BAR SERVICE

CHILDREN & VENDOR MEALS AVAILABLE

HOB CERTIFIED SERVERS & BARTENDERS

CHOICE OF BLACK OR WHITE LINEN

WHITE CHINA PLATES & FLATWARE[®]

INDIVIDUAL ATTENTION FROM OUR EVENT SPECIALISTS

ON-SITE MANAGER DEDICATED TO YOUR EVENT THE DAY OF

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*Package Pricing Included in this Document is Only Valid for Rehearsal Dinners. For Other Events, Please Contact a Sales Manager.
Pricing & Menu Items are Subject to Change Without Notice. Please Consult Your Sales Manager When Planning Your Menu.*

HOUSE OF BLUES CLEVELAND

“I THINK I LOVE YOU”

REHEARSAL - DINNER BUFFET

SALADS

(Select One)

Housemade Caesar Salad

With Crostini

House of Blues Salad

With Field Greens, Spiced Pecans, Tomatoes, Feta Cheese & Balsamic Dressing

Baby Spinach Salad

With Candied Walnuts, Cranberries, Goat Cheese & Champagne Vinaigrette

Garden Salad

With Romaine, Carrots, Tomato & Cilantro Ranch Dressing

BUFFET ENTRÉES

Citrus Grilled Chicken Breast

With Champagne Vinaigrette

Buttermilk Fried Chicken

With Adobo Spice

Sautéed Salmon

In a Lemon Chive Butter

Penne Pasta

With Wild Mushrooms & Smoked Gouda

Sliced BBQ Beef Brisket

Kizami Nori Salmon

With Sambal Vinaigrette & Sweet Soy Butter

Traditional Jambalaya

With Chicken & Andouille Sausage

Roast Pork Tenderloin

With Ginger Glaze

Farfalle

With Roasted Vegetables in a Creole Cream Sauce

Pulled Pork BBQ

ACCOMPANIMENTS

(Select Two)

Garlic Roasted Green Beans

Grilled Asparagus

Chef's Choice of Seasonal Vegetables

Yukon Gold Mashed Potatoes

Herb Roasted Yukon Gold Potatoes

Vegetable Rice Pilaf

DESSERTS

Chef's Selection of Assorted Desserts

Bite-Sized Assortment of Cookies, Brownies & Key Lime Pie Squares

*****All Dinner Buffets Are Served with Jalapeño Corn Bread & Maple Butter, Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea***

Applicable administrative fees and state taxes apply. Pricing based on a 2 hour buffet service with a minimum of 40 guests. Above package pricing is only valid for Wedding Receptions. For other events, please contact a sales manager. Prices & menu items are subject to change without notice. Please consult your sales manager when planning your menu. The Administrative Fee referenced herein is for administrative overhead, documentation, preparations and proper management of the event; such Administrative Fee is not, nor is it intended to be, a service charge, tip or gratuity for wait staff, service employees or service bartenders.

HOUSE OF BLUES CLEVELAND

“LET ME LOVE YOU”

REHEARSAL - PLATED DINNER

SALADS

(Select One)

Housemade Caesar Salad
With Crostini

House of Blues Salad
*With Field Greens, Spiced Pecans, Tomatoes, Feta Cheese
& Balsamic Dressing*

Baby Spinach Salad
*With Candied Walnuts, Cranberries, Goat Cheese
& Champagne Vinaigrette*

PLATED ENTRÉES

(Select One)

Citrus Grilled Chicken Breast
*With Champagne Vinaigrette
Served with Mashed Potatoes & Sautéed Vegetables*

Creole Jambalaya
With Chicken, Andouille Sausage & Roasted Green Onions

Loretta's Meatloaf
*With Sweet Bell Pepper Mushroom Sauce
& Deep Fried Onion Rings
Served with Mashed Potatoes & Sautéed Vegetables*

Penne Pasta
With Roasted Chicken, Wild Mushrooms & Smoked Gouda

Texas Cut Sirloin Steak
*With Mashed Potatoes & Sautéed Vegetables
\$5++ Additional Per Person*

*Vegetarian Option Available Upon Request [®]

DESSERTS

(Select One)

Triple Chocolate Cheesecake
With Seasonal Berries

Key Lime Pie
With Raspberry Sauce

Bourbon Bread Pudding
With Caramel Sauce & Fresh Whipped Cream

****All Dinners Are Served with Salad, Entrée, Fresh Seasonal Vegetables, Chef's Choice of Potato, Rolls & Butter, Dessert & Coffee Service**

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HOUSE OF BLUES CLEVELAND

“CRAZY LITTLE THING CALLED LOVE”

REHEARSAL - DINNER STATIONS

DELUXE STATIONS

(Select Two or Three Stations)

PASTA STATION

Penne Pasta

With Roasted Chicken, Wild Mushrooms & Smoked Gouda

House of Blues Salad

With Field Greens, Spiced Pecans, Tomatoes, Feta Cheese & Balsamic Dressing

Soft Garlic Breadsticks

CAJUN STATION

Traditional Jambalaya

With Chicken, Andouille Sausage & Roasted Green Onion

Grilled Seasonal Vegetables

Jalapeño Corn Bread

With Maple Butter

FARMER'S MARKET

Citrus Grilled Chicken Breast

With Champagne Vinaigrette

Sautéed Asparagus

Vegetable Rice Pilaf



BBQ STATION

Semi Boneless BBQ Chicken

With Housemade Kansas City BBQ Sauce

Housemade Citrus Champagne Slaw

Mashed Yukon Gold Potatoes

DESSERT STATION

Chef's Selection of Assorted Desserts

Bite-Sized Assortment of Cookies, Brownies & Key Lime Pie Squares

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HOUSE OF BLUES CLEVELAND

WEDDING COCKTAIL HOUR HORS D'OEUVRES

STATIONARY

(Select Two)

Warm Spinach & Artichoke Dip
With Tortilla Chips, Salsa & Sour Cream

Display of Chef's Selected Cheese
With Crackers, Baguette, Grapes & Strawberries

Hummus
With Cucumber, Cherry Tomatoes & Pita Triangles

Fresh Vegetable Crudités
With Green Onion Dip

Fresh Sliced Fruit Platter
Grilled Vegetable Display

BUTLER PASSED

(Select Three)

Creole Deviled Eggs
With Crispy Pancetta

Bruschetta
On a Grilled Baguette with mozzarella Fresca

Creole Style Mini Quiche
With Bacon & Pepper Jack Cheese

Stuffed Mushrooms
With Spinach & Parmesan Cheese

Crispy Cauliflower Tempura
With Sambal Aioli

Crispy Okra & Cheddar Cheese Beignets
With Ranch Dip

Vegetable Spring Rolls
With Teriyaki Dipping Sauce

Chicken Tikka Skewers
With Ghost Chili Pineapple Jam

Pulled Pork Sliders
With BBQ Sauce

Grilled Andouille Sausage Kabobs
With Roasted Peppers & Onion

BBQ Braised Short Ribs
With Pickled Apple & Brioche Crostini

Marinated Steak Skewers
With Chimichurri

Catfish Bites
With Spicy Tartar Sauce

Coconut Battered Shrimp
With Cajun Marmalade

Roasted Sea Scallops
Wrapped in Bacon

Grilled Vegetable Flatbread

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