




EMERALD
 EVENT CENTER

Residence INN.
 BY MARRIOTT

OUR GIFT TO YOU

ON-SITE COORDINATOR

COMPLIMENTARY SUITE THE NIGHT OF YOUR WEDDING

PRIVATE COCKTAIL HOUR WITH HORS D'OEUVRES

HOUSE CENTERPIECES

CUSTOM WEDDING CAKE WITH COMPLIMENTARY CAKE CUTTING

15% OFF REHEARSAL DINNER

DISCOUNTED BLOCK OF GUEST ROOMS WITH BREAKFAST

Ruby

\$62 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

BROCCOLI

DESSERT

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

Sapphire

\$72 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**

GOAT CHEESE & HONEY IN PHYLLO

**BRUSCHETTA TRIO WITH
FRESH MOZZARELLA ON CROSTINI**

ITALIAN SAUSAGE IN PUFF PASTRY

RASPBERRY & BRIE ON TOAST POINTS

AHI TUNA ON CRISP WONTON
sweet soy drizzle

MINI CORN CAKE WITH SMOKED CHICKEN
chipotle aioli

SHRIMP COCKTAIL
cocktail sauce

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 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
BROCCOLI
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

\$82 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

GOAT CHEESE & HONEY IN PHYLLO

BRUSCHETTA TRIO WITH FRESH MOZZARELLA ON CROSTINI

ITALIAN SAUSAGE IN PUFF PASTRY

RASPBERRY & BRIE ON TOAST POINTS

AHI TUNA ON CRISP WONTON
sweet soy drizzle

MINI CORN CAKE WITH SMOKED CHICKEN
chipotle aioli

SHRIMP COCKTAIL
cocktail sauce

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

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
coors light
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*

\$27 per person

DELUXE

BEERS

*bud light
budweiser
coors light
corona
dortmunder
great lakes
hard seltzer*

HOUSE WINE SELECTIONS

*chardonnay
pinot grigio
cabernet sauvignon
moscato*

DELUXE BRAND LIQUOR

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

\$32 per person

PREMIUM

BEERS

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

HOUSE WINE SELECTIONS

*chardonnay
moscato
cabernet sauvignon
sauvignon blanc
rosé*

PREMIUM BRAND LIQUOR

*crown royal
maker's mark
johnny walker black
bombay sapphire
grey goose
captain morgan
patron silver
jack daniel's
\$36 per person*

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Late Night Snacks

STATIONED

SHEET PIZZA

house pizza sauce, provolone and mozzarella cheese

2 toppings

48 pc

\$40 each

SOFT PRETZELS

fresh baked pretzels with assorted cheese and mustard sauces

\$3.50 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*

\$6 pp

SLIDER BAR

beef sliders, tater tots and assorted toppings

\$6.50 pp

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
5HR SODA/JUICE BAR: \$10 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 \$1000

SET UP FEE FOR THE DAY BEFORE \$1000
Based on availability

EMERALD EVENT CENTER KITCHEN \$750
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

FIVE STAR EVENT COORDINATION

Our Event Coordinators will assist with your questions arrange your tasting, final meeting, and guide you through all of the preplanning. Additional our onsite Event Manager will spearhead your day making sure it is hassle free and all you've imagined!

WEDDING CEREMONY

Enjoy the convenience of keeping your guests at one venue, add on your ceremony to any wedding package for an additional price. Please inquire further for details.

LINENS

We provide a choice of floor length linens and napkins, Please inquire for available colors, custom linens can be ordered at an additional cost.

PARKING

Complimentary event parking is available.

WEDDING CAKE AND DESSERTS

The wedding cake is provided by Top Tier bakery. You are responsible to set up an appointment with Top Tier bakery for your cake tasting. The hotel will cut and serve the cake or place it at a station for your guests to enjoy. Favorite family desserts can be display by the hotel for a fee when delivered twenty four hours in advance.

SEATING

Event seating will be at seventy two inch round tables, 6ft rectangles or a combination of both based upon the Event Centers inventory. Seating diagrams will be provided thorough the Event Coordinator.

DEPOSITS AND PAYMENTS

To secure a date, a signed contract and a nonrefundable advanced deposit of \$1,500 is required. Six months prior to event, an additional deposit of fifty percent is due based upon your projected event costs. Full

estimated pre-payment of the total event cost is due (7) business days prior to the event.

GUARANTEES

Final attendance and meal list organized by guest table and name must be specified before 11:00am EST, 7 business days prior to your wedding day.

BANQUET EVENT ORDER

7 days before your big event, we require the finalized, signed event order and a credit card authorization on file for any charges due after the wedding. Any changes made after the seven day mark may incur an additional fee.

MENU TASTING

We offer menu tasting, Tuesday, Wednesday; and Thursdays between 1pm-4:00pm and Fridays 11am-3pm. Based upon availability. Your event coordinator will arrange your tasting date and time no less than 4 months before your event date. Tastings cannot be scheduled prior to receipt of your signed contract and deposit payment.

FINAL WALK THROUGH

Your Event Coordinator will reach out to schedule your final wedding meeting 3-5 weeks before your big day. These meetings are offered Tuesdays, Wednesday and Thursdays between the hours of Noon and 6pm based upon availability.

FOOD AND BEVERAGE SERVICE

Ohio state liquor Commission regulates the sale and service of alcoholic beverages. The Event Center is required to follow and enforce these regulations. As such, non-outside alcoholic beverages may be consumed in our public or event spaces. Additionally, other than cake and dessert the hotel prohibits food from outside services, nor does the hotel allow food form your event to be packed up and sent home with guests.

DIETARY RESTRICTIONS

The event center can provide guests with meals sited to the following special dietary needs: vegetarian, vegan, gluten free, diary free, shellfish allergy and nut allergy. As the host of the event you will need to pre-select one entrée to accommodate all of your guests dietary needs. Our sales team can offer assistance will dietary need request and method of preparation. Should any guests require special preparation beyond the listed dietary needs we will do our best to accommodate the requests. However, there may be an additional fee for special meal preparation beyond the number of entrées include in your menu package. Please note our kitchen does prepare menu items that may contain or come in to contact with wheat/ gluten, soya milk, eggs, shellfish, peanuts and tree nuts.

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.

Enhancements

WINE SERVICE AVAILBLE UPON REQUEST, CONTACT THE SALES DEPT. FOR PRICING
CHAMPAGNE TOAST FOR EVERYONE: \$4 PER PERSON

UPLIGHTS
\$25 EACH
\$150 FOR 8
\$350 FOR 16
SET UP FEE: \$100

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

THE COVERGIRLZ OPTIONS
DECOR-OPTIONS.COM
216.214.2259

FLOWERS

OFF BROADWAY
OFFBROADWAYFLORAL.COM
216.233.5529

SHERRY'S TOUCH
INTERIORSCAPES
440.670.1612

DJS & MUSICIANS

CLEVELAND MUSIC GROUP
CLEVELANDMUSICGROUP.COM
216.986.1808

SOUNDPROOF ENTERTAINMENT
SOUNDPROOFENTERTAINMENT.COM
440.864.8864

LIMELIGHTS ENTERTAINMENT
LIMELIGHTSENT.COM
216.543.8157

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