




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

\$52 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

\$62 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 6.75%

Diamond

\$72 per person

CHARCUTERIE BOARD

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

HORS D'OEUVRES PASSE

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

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 6.75%. 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.
BY MARRIOTT


EMERALD
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