

TRUSS

EVENT VENUE

WEDDING GUIDE

TRUSS

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EXTRAORDINARY DESIGN

A modern feat in engineering, perched atop the country's tallest timber structure, 'Truss' gets its name from its most defining feature—the 55-foot-long timber trusses spanning the entire venue, making it free of any interior columns. Fluted glass, steel and bronze accents, a marble bar, floor-to-ceiling windows, and a custom-designed professional audio system all contribute to a space that is unlike any other in the region, offering you a special setting, while allowing your event to shine.

DYNAMIC LOCATION

Sitting at Ohio City's most historic and well-known intersection, Truss is conveniently located just 1-mile from Downtown Cleveland. This centralized spot grants guests access to all Northeast Ohio's major highways in less than a three-minute drive. Directly across from the West Side Market, within a five-minute walk of dozens of bars and restaurants, and easily accessible to Tremont, Gordon Square, and Downtown, there's no location that compares to this special corner of Cleveland. A 450-car public parking lot just steps away assures that events of all sizes can accommodate guests from near or far.

STUNNING VIEWS

100 feet in the air is the perfect elevation for the West Side Market's famous clock tower to be the backdrop for your special day. So close it feels like you can reach out and touch it. The Venue and its nearly 4,000 square foot outdoor terrace offer 270-degree views of the Cleveland Skyline and miles of Lakefront. Being close to Downtown gives an entirely unique perspective compared to being in Downtown, and we'd put our jaw-dropping views up against anyone's.

CULINARY EXCELLENCE

Chef Michael Wendolowski takes great pride in providing exceptional cuisine. He and his team will provide all in-house culinary offerings for Truss, with a contemporary, playful yet elegant array of menus to choose from. Non-traditional items and timeless better-known dishes will all be prepared in our massive restaurant-quality kitchen using only the freshest and highest quality ingredients, while being paired with best-in-market bar packages. Fully customizable options are also available to guests upon request to make each event as memorable as can be.

UNPARALLELED EXPERIENCE

At Truss, from the moment you first engage with our sales and curation team, we promise to make you feel special, and give our absolute best to exceed all expectations in delivering your event. We aren't content with simply offering the best space in town. We aim to establish lasting quality relationships with all guests and vendors alike by outperforming everyone else in every way – food, beverage, service, design and overall ease in executing your event.

CURATED PERFECTION

Vince Iannaggi, one of Cleveland's most-respected event experts, leads the Truss team that will be planning and managing your event. As your point person, Vince brings his knowledge, personality and skillset to shepherd you through the excitement of planning your event. Always at your disposal, from your very first conversation through the completion of your event, he and the team at Truss will take care of you every step of the way.

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VENUE INCLUSIONS

FACILITIES & DECOR

Custom Signage & Messaging on Marquee with Covered, Heated Arrival/Departure Canopy on West 25th St Entrance

Arrival Lobby (1,300 SQ FT) with Coat Check & Attendant

Private Guest Elevators

Cocktail Gallery (1,500 SQFT) on 9th Floor, Beautifully Detailed, with 8' Linear Fireplace

Truss Main Event Hall (6,000 SQ FT) with Banquet Seating for 300 Guests

Outdoor Wrap Around Terrace with unobstructed Lake and Skyline views (4,000 SQ FT)

Green Room (530 SQ FT) with Private Restroom, Cosmetic Vanities, Designer Lounge Furniture, & Bluetooth Audio Hookup

Arrival Lounge (285 SQ FT) with Private Restroom, & Designer Lounge Furniture

Seating Clusters with Select Designer Furniture for Guest Use

Showcase 22' Full-Service Bar, with Back-lit Fluted Glass Wall, Customizable Back Bar Shelving & Décor

Nanawall Operable Glass Wall at Terrace Entrance (usable for outdoor ceremonies)

55' Clear Span Signature Timber Truss Ceiling Design (15'6" Height to Finished Ceiling, 11'4" Height to Bottom of Trusses)

Custom Automated Window Shades for 14' Floor to Ceiling Windows

Wireless Multi-Color Up Lights

Custom Black Hexagonal Backdrop Included with On-Site Ceremony Selection

(on-site ceremonies require a \$4,500 Fee)

TABLES & LINENS

+/- 100' of Pipe & Drape

8'x4' Kings Tables, 60" Round Tables, Cocktail Height Tables, 48" Round & 8'x30" accent tables and Dining Chairs

China, Flatware, and Glassware

Floor Length Linen – Black, White, Ivory or Beige (Champagne)

Napkins – Assortment of Colors & Options

SERVICE

Up to 5 hour event

1.5 additional hours included with on-site ceremony

Catering, Bar & Service Staff

Wedding Event Manager

Set Up and Breakdown of Event Spaces

Full Commercial Kitchen, with Everything Prepared & Cooked on Site by In-House Catering Team

Food Tasting (for up to 6 guests)

Cake Cutting and Plating

Set Up Access at Least Three Hours Prior to Event Start Time

Loading Dock & Freight Elevator for Vendors & Service Providers

AUDIO

State of the Art Audio Visual System, including Microphones, Speakers, and Universal Connectivity for Band & DJ*

**All entertainment required to use the house sound system provided by TRUSS. Orientation/setup included with venue booking.*

**Venue inclusions subject to change. Management reserves the right to make changes & substitutions*

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EVENT VENUE

WEDDING - FOOD AND BEVERAGE PACKAGES

INTRO - \$200

All Venue Inclusions
Selection of 3 Passed Hors D'Oeuvres
Salad Selection
Sorbet Intermezzo
Three Plated Entrée Selections
Five-hour Intro Open Bar Package

TRUSS - \$240

All Venue Inclusions
Selection of 5 Passed Hors D'Oeuvres
Salad Selection
Sorbet Intermezzo
Three Plated Entrée Selections
Five-hour TRUSS Open Bar Package
Table Wine with Dinner
Champagne Toast

PENTHOUSE - \$270

All Venue Inclusions
All options in the TRUSS package above, plus:
1 Stationed Display
(Hors D'Oeuvres, Dessert, or Late Night Snack)
Five-hour PENTHOUSE Open Bar Package
Signature Cocktail
'Get Ready' Drinks & Snacks in
Greenroom & Arrival Lounge
Valet Parking

Price Listed is Per Guest, Inclusive of Venue Fees and Access to All Event Spaces. Taxes (8%) and Service Charges (22%) are Additional (Prices Based on \$30,000 Minimum Food & Beverage Investment). All Food, Beverages, and Prices are Subject to Change.

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EVENT VENUE

INTRO MENU SELECTIONS

PASSED HORS D 'OEUVRES (SELECT THREE)

THAI CHICKEN MEATBALL - Sweet Chili, Scallion, Toasted Sesame (DF)

CHICKEN SPRING ROLL - Soy, Yuzu (DF)

SMOKED CHICKEN ARANCINI - Red Pepper Romesco Sauce

MINI CHICKEN N' WAFFLE - Sriracha, Maple

SEA SALT CRACKER - Goat Cheese, Bacon Jam, Candied Apple

SHAVED RIBEYE - Chive Potato Pancake, Horseradish Creme Fraiche (GF)

PROSCIUTTO APPLE BRIE - Charred Bread, Onion Jam

SEARED AHI WONTON - Citrus Ponzu (DF)

WHITE CHEDDAR MAC - Pepper Relish

AVOCADO - Blistered Tomato, Burrata, Toasted Focaccia

EGGPLANT CAPONATA - Butternut Squash Cup, Crumbled Goat Cheese (GF)

DINNER SALADS (SELECT ONE)

CAESAR - Local Greens, Rosemary Focaccia Crouton, Shaved Parm, Classic Caesar.

FARRO - Farro, Arugula, Diced Apple, Candied Pecan, Shaved Parmesan, Dried Blueberry, Maple-Apple Vinaigrette

APPLE - Frisee, Shaved Apple, Dried Cranberry, Candied Pecan & Bacon, Crumbled Goat Cheese, Vanilla Champagne Vinaigrette (GF)

GREEK - Cucumbers, Tomatoes, Onions, Kalamata Olives, Green Pepper, Feta, Lemon Oregano Vinaigrette (GF)

TRUSS HOUSE SALAD - Mixed Greens, Shredded Carrot, Cucumber, Grape Tomato, Fresh Herb Vinaigrette (VEGAN, GF, DF)

(DF) - DAIRY FREE, (GF) - GLUTEN FREE (VG) - VEGETARIAN, VEGAN

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INTRO MENU SELECTIONS

PLATED ENTRÉES (SELECT THREE - PLEASE CHOOSE TWO PROTEINS AND ONE VEGETARIAN)

BEEF

HANGER STEAK - Chimichurri, Sweet Corn Puree, Roasted Fingerling Potatoes (GF)*

STRIP STEAK - Yukon Gold Mash, Broccoli, Demi (GF)*

VEAL SHORT RIB - Cauliflower Mash, Glazed Rainbow Carrot, Braising Jus

BEEF SHORT RIB - Parmesan Potato Gratin, Roasted Brussel Sprouts, Braising Jus (GF)

SEARED PICANHA - Braised Mushroom Leek Spinach, Lemon Parsnip Puree, Bordelaise (GF)*

PORK

TOMAHAWK PORK CHOP - Corn Succotash, Bourbon Peach (GF)

PORK TENDERLOIN - Root Vegetable Mash, Roasted Garlic Spinach, Whiskey Maple (GF)

BRAISED PORK SHANK - Rainbow Swiss Chard, Polenta Lardon, Apple Chutney & Fresno Pepper (GF)*

CHICKEN

GRILLED AIRLINE CHICKEN - Spice Rub, Charred Corn Salad, Pepper Relish (GF)

BACON WRAPPED CHICKEN BREAST - Potato Puree, Broccoli, Garlic, Jus (GF)

CHICKEN FRANCESE - Lemon Basil Asparagus, Chive Garlic Mash, Lemon Cream Sauce (GF)

CHICKEN COQ AU VIN - Roasted Root Vegetable (Carrot, Parsnip, Radish) Lemon-Dill Basmati Rice (DF), (GF)

POULET ROUGE - Herb Marinated, Braised Green Cabbage, Wild Mushroom Risotto (GF)*

FISH

CHILEAN SEA BASS - Israeli Couscous, Sundried Tomato Pesto, English Peas, Lemon-Shallot Beurre*

HALIBUT - Jasmine Rice Pilaf, Mirin Bok Choy, Peach-Yuzu Coulis (DF), (GF)

CHARRED PRAWNS - Wild Rice Pilaf, Asian Slaw, Pickled Fresno Chili (DF), (GF)*

SEARED RAINBOW TROUT - Tri-Colored Quinoa, Garlic Black Kale, Mustard Gremolata, Celery Ribbon (DF), (GF)

VEGETARIAN

CAVATAPPI - Roasted Red Pepper, Spinach, Roasted Tomato, Broccoli, Basil Pesto

CHARRED CAULIFLOWER STEAK - Grilled Glazed Carrots, Muhammara, Olive-Tomato Relish, Toasted Pine Nuts (VEGAN, DF)

SPAGHETTI SQUASH - Roasted Artichokes, Garlic, Spinach, Caramelized Onions, Roasted Red Pepper (VEGAN, GF, DF)

PANEER TIKKA MASALA - Paneer Masala, Coconut-Cilantro Rice, Grilled Naan Bread

WHITE BEAN CASSOULET - Braised White Beans, Tomato Ragout, Mirepoix, Sage-Chickpea Gremolata (VEGAN, GF, DF)

(DF) - DAIRY FREE, (GF) - GLUTEN FREE (VG) - VEGETARIAN, VEGAN.

*ADDITIONAL \$10.00 PER PERSON

***Menu Items Can be Amended for Guests with Dietary Restrictions or Sensitivities. All Food, Beverage, and Prices are Subject to Change.*

If a Fourth Entree is Selected an Additional Fee Per Guest will Apply. Duo Plate Options Available Upon Request.

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TRUSS & PENTHOUSE MENU SELECTIONS

PASSED HORS D 'OEUVRES (SELECT FIVE)

THAI CHICKEN MEATBALL - Sweet Chili, Scallion, Toasted Sesame (DF)

CHICKEN SPRING ROLL - Soy, Yuzu (DF)

SMOKED CHICKEN ARANCINI - Red Pepper Romesco Sauce

MINI CHICKEN N' WAFFLE - Sriracha, Maple

SOUS VIDE PORK BELLY - Fried Green Tomato, Spiced Tomato Jam (GF)

SEA SALT CRACKER - Goat Cheese, Bacon Jam, Candied Apple

SHAVED RIBEYE - Chive Potato Pancake, Horseradish Creme Fraiche (GF)

TENDERLOIN SKEWER - Pineapple, Red Onion, Soy-Apple, Sesame Seed (DF), (GF)

BEEF WELLINGTON BITE - Beef Tenderloin, Puff Pastry, Mushroom Duxelle

PROSCIUTTO APPLE BRIE - Charred Bread, Onion Jam

CHARRED SHRIMP - Whipped Avocado, Chimichurri (GF)

SEARED AHI WONTON - Citrus Ponzu (DF)

WHITE CHEDDAR MAC - Pepper Relish

AVOCADO - Blistered Tomato, Burrata, Toasted Focaccia

EGGPLANT CAPONATA - Butternut Squash Cup, Crumbled Goat Cheese (GF)

DINNER SALADS (SELECT ONE)

ARUGULA - Red Onion, Asiago, Black Pepper Lemon Citronette. (GF)

CAESAR - Local Greens, Rosemary Focaccia Crouton, Shaved Parm, Classic Caesar.

SUMMER PEACH - Arugula, Avocado, Grilled Peach, Prosciutto, White Balsamic, Chili

BLACK KALE - Pomegranate, Butternut Squash, Almond, Honey Dijon (VEGAN, DF)

FARRO - Farro, Arugula, Diced Apple, Candied Pecan, Shaved Parmesan, Dried Blueberry, Maple-Apple Vinaigrette

APPLE - Frisee, Shaved Apple, Dried Cranberry, Candied Pecan & Bacon, Crumbled Goat Cheese, Vanilla Champagne Vinaigrette (GF)

GREEK - Cucumbers, Tomatoes, Onions, Kalamata Olives, Green Pepper, Feta, Lemon Oregano Vinaigrette (GF)

TRUSS HOUSE SALAD - Mixed Greens, Shredded Carrot, Cucumber, Grape Tomato, Fresh Herb Vinaigrette (VEGAN, GF, DF)

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TRUSS & PENTHOUSE MENU SELECTIONS

PLATED ENTRÉES (SELECT THREE - PLEASE CHOOSE TWO PROTEINS AND ONE VEGETARIAN)

BEEF

HANGER STEAK - Chimichurri, Sweet Corn Puree, Roasted Fingerling Potatoes (GF)

STRIP STEAK - Yukon Gold Mash, Broccolini, Demi (GF)

VEAL SHORT RIB - Cauliflower Mash, Glazed Rainbow Carrot, Braising Jus

BEEF SHORT RIB - Parmesan Potato Gratin, Roasted Brussel Sprouts, Braising Jus (GF)

SEARED PICANHA - Braised Mushroom Leek Spinach, Lemon Parsnip Puree, Bordelaise (GF)

PORK

TOMAHAWK PORK CHOP - Corn Succotash, Bourbon Peach (GF)

PORK TENDERLOIN - Root Vegetable Mash, Roasted Garlic Spinach, Whiskey Maple (GF)

BRAISED PORK SHANK - Rainbow Swiss Chard, Polenta Lardon, Apple Chutney & Fresno Pepper (GF)

CHICKEN

GRILLED AIRLINE CHICKEN - Spice Rub, Charred Corn Salad, Pepper Relish (GF)

BACON WRAPPED CHICKEN BREAST - Potato Puree, Broccolini, Garlic, Jus (GF)

CHICKEN FRANCESE - Lemon Basil Asparagus, Chive Garlic Mash, Lemon Cream Sauce (GF)

CHICKEN COQ AU VIN - Roasted Root Vegetable (Carrot, Parsnip, Radish) Lemon-Dill Basmati Rice (DF), (GF)

POULET ROUGE - Herb Marinated, Braised Green Cabbage, Wild Mushroom Risotto (GF)

FISH

CHILEAN SEA BASS - Israeli Couscous, Sundried Tomato Pesto, English Peas, Lemon-Shallot Beurre

HALIBUT - Jasmine Rice Pilaf, Mirin Bok Choy, Peach-Yuzu Coulis (DF), (GF)

CHARRED PRAWNS - Wild Rice Pilaf, Asian Slaw, Pickled Fresno Chili (DF), (GF)

SEARED RAINBOW TROUT - Tri-Colored Quinoa, Garlic Black Kale, Mustard Gremolata, Celery Ribbon (DF), (GF)

VEGETARIAN

CAVATAPPI - Roasted Red Pepper, Spinach, Roasted Tomato, Broccolini, Basil Pesto

CHARRED CAULIFLOWER STEAK - Grilled Glazed Carrots, Muhammara, Olive-Tomato Relish, Toasted Pine Nuts (VEGAN, DF)

SPAGHETTI SQUASH - Roasted Artichokes, Garlic, Spinach, Caramelized Onions, Roasted Red Pepper (VEGAN, GF, DF)

PANEER TIKKA MASALA - Paneer Masala, Coconut-Cilantro Rice, Grilled Naan Bread

WHITE BEAN CASSOULET - Braised White Beans, Tomato Ragout, Mirepoix, Sage-Chickpea Gremolata (VEGAN, GF, DF)

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BAR PACKAGES

INTRO - 5 HOURS

1 Selection from each category

Vodka - Absolut, Watershed

Gin - Beefeater, Tanqueray

Rum - Captain Morgan, Bacardi Superior

Tequila - Jose Cuervo, El Jimador Reposado

Whiskey - Jack Daniels, George Dickel

Scotch - Dewar's

Bourbon - Jim Beam, Evan Williams

TRUSS – 5 HOURS

1 selection from each category on either the INTRO or TRUSS lists

Vodka - Ketel One, Titos

Gin - Bombay Sapphire, Aviation, Vim & Petal

Rum - Sailor Jerry, Western Reserve

Tequila - 1800 Silver, 1800 Reposado, Milagro

Whiskey - Buelleit Rye, Jameson

Scotch - Johnny Walker Red

Bourbon - Four Roses, Bulleit

Effervescent - Acinum Prosecco, Cordoniu Cava

PENTHOUSE – 5 HOURS

1 selection from each category on either the INTRO, TRUSS or PENTHOUSE lists

Vodka - Grey Goose, Belvedere

Gin - The Botanist, Watershed

Rum - Bacardi Reserva Ocho, Seven Brothers Spiced

Tequila - Patron Silver, Casamigos Blanco, Espalon Reposado

Whiskey - Suntory Toki, Glenmorangie 10 year

Scotch - Johnny Walker Black

Bourbon - Elijah Craig, Woodford Reserve, Knob Creek

Effervescent - Chandon Brut

1 Specialty Cocktail - to be designed with our beverage team

EACH PACKAGE ALSO INCLUDES THE FOLLOWING:

Draft Beer - Two Domestic, One Craft, One Import

Bottled / Canned Beer - Selection of Local Craft Beers, Domestic Bottles, and Hard Seltzers

Wine - One Red, One White and One Rose option included at each package (Options vary by tier)

Mixers & Garnishes - Cranberry Juice, Orange, Pineapple, Lime & Grapefruit Juices. House Made Sour Mix & Simple Syrup. Soda, Tonic & Soft Drinks. Dry Vermouth, Sweet Vermouth, Grenadine, Triple Sec, Amaretto, Peach Schnapps & Bitters. Garnishes Include Lemons, Limes, Oranges, Cherries & Olives

All Food, Beverages, and Prices are Subject to Change.

**Specialty and Rare Liquor Options also Available Upon Request, Subject to Additional Pricing & Availability.*

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ENHANCEMENTS & ADDITIONS

STATIONED HORS D'OEUVRES

(50 GUEST MINIMUM PER SELECTION)

CHARCUTERIE - \$15 PER GUEST

Cured Meats, Assorted Cheeses, Fruits, Crackers, Bread, Spreads & Jams

MEZE - \$10 PER GUEST

Muhammara, Garlic Hummus, Olive Tapenade, Grilled Vegetables, Mini Naan Bread, Everything Crackers

CHIP N' DIP - \$10 PER GUEST

Tri-Color Tortilla Chips, Plantain Chips, Tomato Pico, Corn Salsa, Queso, Guac

CRUDITE - \$10 PER GUEST

Fresh Vegetables, Onion Dip, House Ranch

RAW BAR - MARKET PRICE

Shrimp Cocktail, King Crab Legs, Smoked Salmon Filet, Smoked Salmon Bacon, Blue Point Oysters on the Half Shell, Ahi Tuna Poke. Lemon Wedges, Mignonette, Housemade Cocktail Sauce

Ice Sculpture Additional - Pricing Varies Based on Size & Style of Sculpture

LATE NIGHT SNACKS

(50 GUEST MINIMUM PER SELECTION)

SLIDERS - \$5 PER PERSON

Toasted Brioche Buns, Truss Chips

Beef - Cheddar, Sweet Pickle, Dijonnaise, Onion

Chicken - Fried or Grilled, Gouda, Mixed Greens, Roasted Tomato, Tarragon Aioli

BBQ Pork - Bourbon BBQ, Cheddar, Slaw, Sweet pickle

Fried Green Tomato - Fresh Mozzarella, Avocado, Basil Aioli

TACO BAR - \$8 PER PERSON

Crunchy Corn or Soft Flour Tortillas

Choose your protein: Seasoned Beef, Chicken, Tofu or Fried Avocado. Served with Pico, Mexican Cheese, Lettuce, Cilantro Cream, Corn Salsa, Pickled Onion

FRITES - \$5 PER PERSON

Yukon - Garlic, Rosemary, Truss Ketchup

Sweet Potato - Dusted & Salted, Curry aioli

Zucchini - House Ranch

FLATBREAD - \$5 PER PERSON

Wood-Fired Crust - Truss Pizza Sauce

Margherita - Tomato, Fresh Mozzarella, Basil

Old School - Pepperoni, Sausage, Cheese

Truss - Prosciutto, Banana Peppers, Arugula

Spinach - Artichoke, Tomato, Boursin Cheese, Garlic, and Herb Oil.

All Food, Beverages, and Prices are Subject to Change.

ENHANCEMENTS & ADDITIONS (CONT'D)

DESSERTS

PLATED DESSERTS - \$12 PER GUEST

MASCARPONE CHEESECAKE - Luxardo Cherries, Whipped Cream

SALTED CARAMEL CHOCOLATE TART- Kahlua Cream

LEMON CURD TART- Meringue, Raspberry Coulis

CRÈME BRULÉE - Raw Sugar, Macerated Berry, Maple Whip

TIRAMISU - Chocolate Ganache, Powdered Sugar

BANANA PUDDING TART - Vanilla Bean Whip, Graham Crumble, Caramelized Banana

DISPLAYS / STATIONED

(50 GUEST MINIMUM PER DISPLAY/STATION)

CUPCAKE DISPLAY – \$5 EACH

(One Dozen Minimum Per Flavor)

Select up to 6 Flavors. Menu of Flavors to be Provided

DONUT BAR – \$5 EACH

Select up to 8 Flavors. Menu of Flavors to be Provided

MINI PASTRY DISPLAY – \$35 PER GUEST

Assortment of Dessert Bars, French Macarons, Tartlets, Linzer Cookies & Mexican Wedding Cookies and Shot Glass Parfaits

DESSERT PARFAIT DISPLAY – \$8 PER GUEST

Assorted Parfaits to Include Banana Cream Pie, Chocolate Mousse with Berry, Cassata Cake, Key Lime Pie. Custom Flavors Available Upon Request

FRESH FRUIT DISPLAY - \$10 PER GUEST

Sliced Fruit to Include Berries, Melons and Citrus Fruits

CHURROS – \$5 PER GUEST

Chocolate Filled, Fried & Rolled in Cinnamon Sugar

ICE CREAM SUNDAE STATION - \$12 PER GUEST

Two Flavors of Ice Cream and 5 Toppings
Flavors and Toppings to be Provided, Includes Attendant

BEVERAGE

SIGNATURE COCKTAILS

(PRICING VARIES)

A Customized Cocktail Curated Just For You!

BLOODY MARY BAR \$12 PER GUEST

(10 GUEST MINIMUM)

Housemade Bloody Mary Mix with Vodka, Celery Sticks, Blue Cheese Stuffed Olives, Lemon & Lime Wedges, Cracked Pepper, Hot Sauce, Worstershire

MIMOSA BAR - \$11 PER GUEST

(10 GUEST MINIMUM)

Chilled Cava, Fresh Orange & Orange-Mango Juices, Fresh Raspberries for Garnishing

ADDITIONAL ENHANCEMENTS

Valet Parking
Linen Upgrades
Lounge Seating
Edible Favors
Uplighting
Display Shelves

All Food, Beverages, and Prices are Subject to Change.