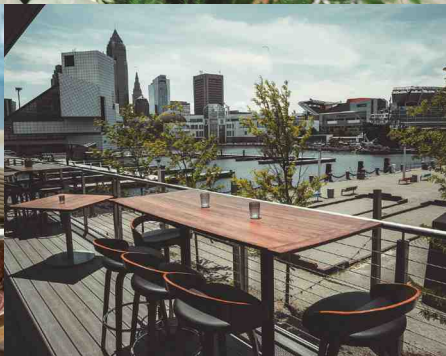
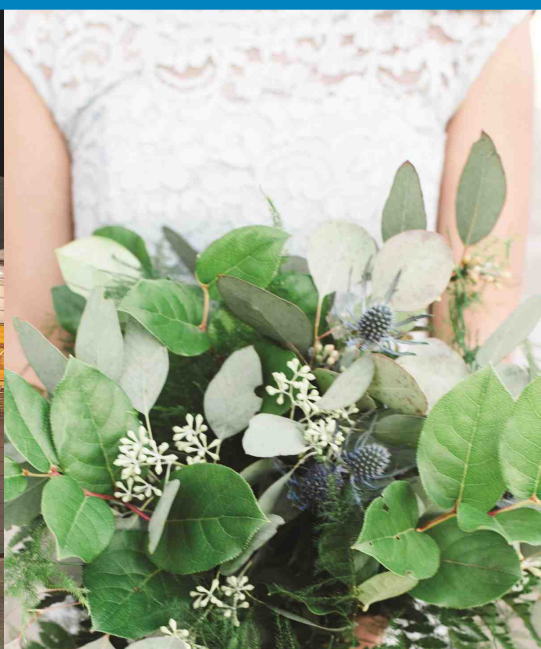




LAKESIDE
THE EVENT SPACE
AT NUEVO

EVENT CATERING

WEDDING • CORPORATE • SOCIAL



Plan your event with style.

Our Lakeside Event Space is a private venue located on the second floor of our restaurant in downtown Cleveland, on the East 9th Street Pier. With floor-to-ceiling windows overlooking the gorgeous waterfront and skyline, the room is neutral with high-exposed rafters throughout. The wrap-around

patio offers an excellent opportunity for guests to mingle. No occasion is too big or too small— Let our team of culinary creatives, event planners, catering gurus, and on-site dietitian help you make your next event memorable for years to come.





A truly unique private event space in downtown Cleveland.

Impress your guests at our breathtaking venue! Choosing the right room layout plays a big part in the success of your event. We offer a range of floor-plans suitable for any corporate function. Custom room set-ups are also available, so please be sure to inquire.

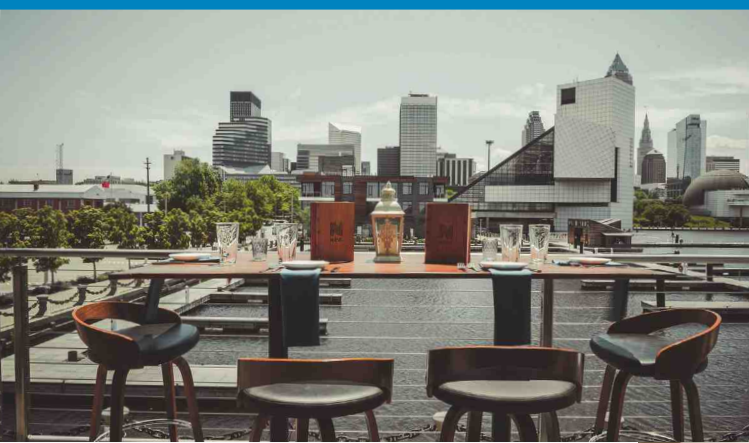
It's the perfect space for:

- Corporate Events
- Business Meetings
- Product Launches
- Charity Galas
- Team Building Events
- Birthdays, Weddings, and Anniversaries
- Bridal and Baby Showers
- Mitzvahs & More

Nuevo Lakeside offers:

- Accommodations for up to 200 guests
- Custom menus to fit your needs
- On-site event coordinator, experienced catering and bar professionals
- Waterfront views & open-air areas
- Handicap accessible restrooms and elevator
- Retractable wall for extra privacy
- Audio-visual equipment, 10-foot projector screen
- Free high-speed Wi-Fi
- On-site parking
- Valet options
- Retractable blinds and wall for extra privacy
- Breakout session options including private balcony
- Wrap-around balcony for mingling
- & much more!

Our event coordinator will be happy to discuss venue cost with you. Please note many amenities are included within the cost of the venue including tables, chairs, glassware, dinnerware and flatware.



APPETIZERS

SALSA 5 V/GF

choice of:

- PICO DE GALLO - tomato, cucumber, cilantro
- RANCHERO - poblano, smoked tomato, garlic
- CALIENTE - habanero, fresno, smoked tomato

GUACAMOLE 6 V/GF

fresh avocados, poblanos, jalapeños, lime, cilantro

MINI EMPANADA 5

[2 pieces per serving, served with choice of chipotle crema or sweet onion crema]

choice of:

- mango, four pepper chicken
- potato, house cheese blend
- cola braised beef

RUMAKI 5 GF

[2 per order] bacon-wrapped water chestnuts with pineapple-tomato coulis

SHRIMP CUCUMBER CANAPE 6 GF

smoked salmon mousse, dill, chive

CHIPOTLE AGAVE MEATBALL 5

[2 per order] ground flank steak, chipotle agave

GOAT CHEESE PEPPER 3 GF

smoked baby bell peppers, goat cheese, cream cheese, citrus zest

CUBAN PINWHEEL 5

flour tortilla wrap, roasted pork loin, bacon, jalapeño-honey mustard, smoked manchego cheese

MANGO SKEWER 4 GF

marinated mozzarella, ancho mango, fresh basil

JERK SHRIMP SKEWER 6 GF

house bacon, jerk seasoned shrimp, pineapple

CAPRESE SKEWER 4 GF

tomato, basil, fresh mozzarella, balsamic glaze

FINE MEATS BOARD 8

selection of fine meats, assorted crackers

FINE CHEESE BOARD 8

selection of fine cheese, assorted crackers

CHORIZO SLIDER 6

hawaiian roll, house-made chorizo patty, pickled red onions, chihuahua cheese, citrus aioli

CROSTINI 4

[2 pieces per serving]

choice of:

- roasted tomato and peach jam, goat cheese, chives
- olive tapenade, herb goat cheese

CRAB CUP 5 GF

citrus lump blue crab, cucumber

SHRIMP CEVICHE CROSTINI 5

house citrus marinated shrimp, caramelized red onion, fresno peppers, boursin cheese

CAMPACHENA MARGARITA 6 GF

margarita marinated chilled shrimp & squid, ranchero sauce, lime, avocado, tortilla chips

CRAB CAKE PUFF 5

lump blue crab cake bites, sriracha mayo, green onion

LAMB LOLLIPOP 6 GF

grilled lamb chop, chili and garlic sauce

CHORIZO MUSHROOM 4 GF

[2 per order] roasted button mushrooms stuffed with house-made chorizo and chihuahua cheese



DINNER

SILVER

choose plated OR buffet

plated 28

buffet pick two 28 / pick three 32

includes a mixed greens salad with tomatoes, red onions, sunflower seeds, and red wine vinaigrette

all served with rojo rice and black beans

POLLO NUEVO GF

Tequila-Tajin marinated chicken breasts, strawberry & banana salsa, lime sherbet crème fraiche

CARNE ASADA GF

chimichurri-marinated flank steak

SHRIMP ENCHILADAS GF

Ancho shrimp baked in corn tortillas, refried black beans, manchego cheese, blueberry mole

TAMALE V/GF

roasted corn, sautéed cactus, pepperjack cheese, Ranchero sauce

GOLD

choose plated OR buffet

plated 34

buffet pick two 34 / pick three 38

includes a mixed greens salad with tomatoes, red onions, sunflower seeds, and red wine vinaigrette

all served with chimichurri rice and pepita green beans

AIRLINE CHICKEN GF

white wine braised red cabbage, caramelized bourbon pearl onions & tomatoes

BLACK AND BLUE ROULADE GF

coffee-rubbed steak roulade stuffed with apples and scallions finished with a blackberry-blueberry demi

STUFFED PORTABELLA V/GF

zucchini, squash, green onion, roasted red peppers, sautéed oyster mushrooms, Ranchero sauce

SMOKED SALMON GF

topped with a bearnaise sauce



DINNER

PLATINUM

plated only

[pick up to three](#) 42

includes caesar salad with romaine hearts, cherry tomatoes, kalamata olives, manchego cheese, bolillo crisp, and red chili caesar dressing

COSTILLA

10 hour braised short rib, mashed yukon gold potatoes, lemon-pepper broccolini, fig ancho bbq sauce

POLLO VOLADOR **GF**

confit chicken leg quarters, fresh mozzarella potato au gratin, wilted lemon arugula & sautéed cherry tomatoes

PESCADO

cajun-guajillo seared Mahi Mahi, horchata rice, coconut-toasted almonds, mango & pineapple salsa

CHILE RELLENO **GF**

roasted poblano stuffed with manchego cheese & white hominy, with rojo rice, black beans & roasted corn sauce

CHULETA **GF**

grilled pork chop, rosemary & goat cheese potatoes au gratin, garlic rapini, roasted portabella demi

DIAMOND

plated only

[pick up to three](#) 64

includes caesar salad with romaine hearts, cherry tomatoes, kalamata olives, manchego cheese, bolillo crisp, and red chili caesar dressing

BEEF TENDERLOIN

prime black angus beef, sweet potato & goat cheese croquette, caramelized bourbon pearl onions, asparagus, pomegranate demi

LOBSTER CAVATELLI

truffle butter poached 8 oz lobster tail, cavatelli pasta, sautéed cremini mushrooms, champagne cream sauce

VEGAN SCALLOPS **V**

pan-seared daikon radish and turnips, roasted cauliflower croquettes, butternut squash puree

COLORADO LAMB CHOPS

herb-dijon crusted, mediterranean cous cous, mango & carrot puree

CHILEAN SEA BASS

champagne-poached asparagus, garlic-parmesan risotto, meyer lemon beurre blanc



DINNER

TEXAS BBQ

buffet only

pick one 28 / two 34 / three 42
includes a mixed greens salad with roasted apple dressing and the choice of two sides

SMOKED BRISKET GF

10-hour hickory smoked beef brisket

CHIPOTLE AGAVE BABY BACK RIBS

negro modelo-brined, chipotle agave glazed pork ribs

PACIFICO CHICKEN

bone-in, pacifico clara-marinated grilled chicken

SIDES

choose two:

- baked pinto beans with house jerked bacon GF
- mac & cheese, smoked gouda
- chipotle buttered corn GF
- house-made hawaiian rolls with jalapeño honey butter

+ additional sides 6 each

BUILD YOUR TACOS

buffet only

pick two 28 / three 36
includes flour or corn tortillas house cheese blend, rojo rice, black beans, pickled onions, sour cream

MIXED VEGETABLES V/GF

seasonal selection of sautéed vegetables

CAJUN TOFU V

sautéed onions & red peppers, Napa cabbage & apple slaw, vegan sriracha aioli

COCA-COLA BRAISED BEEF GF

mexican coca-cola braised certified angus beef

FOUR-PEPPER CHICKEN GF

roasted boneless skinless chicken thighs, rubbed with our house blend of four-pepper mexican spices

MICHELADA SHRIMP

bite-sized shrimp, seared with peppers, onions, bloody mary mix, and pacifico beer

CHIMICHURRI FLANK STEAK GF

certified angus flank steak marinated in house-made chimichurri

ITALIAN

choose plated OR buffet

plated 34

buffet pick two 34 / three 38

includes a mixed greens salad with tomatoes, red onions, sunflower seeds, with red wine vinaigrette and choice of two sides

BOLOGNESE

pappardelle, rich meat sauce with italian sausage, beef, fresh herbs

RIGATONI

Italian sausage, garlic, onion, poblano, baby spinach, cherry tomato, cabernet sauvignon broth

CHICKEN SALTIMBOCCA V/GF

prosciutto wrapped chicken, balsamic tomatoes, fresh mozzarella

MANICOTTI

butter poached shrimp, lump crab, citrus goat cheese cream

STUFFED PEPPERS V/GF

house marinara, white rice stuffed with your choice of italian sausage, chicken sausage or vegan sausage

SIDES

choose two:

- truffle parmesan risotto GF
- roasted red pepper polenta GF
- seasonal roasted vegetables V/GF
- pappardelle pasta with marinara V

+ additional sides 6 each



BRUNCH

BRUNCH BUFFET

pick two 24

pick three 30

served with potato hash and
choice of:

- applewood bacon
- maple breakfast sausage
- turkey sausage

scrambled eggs

brioche french toast

paired with your choice of seasonal
berry compote or Ohio maple syrup

biscuits & maple breakfast sausage gravy

house-made biscuits with maple
sausage gravy

frittata GF

- veggie
tomato, spinach, peppers,
onions, mushrooms
- meat
house bacon, maple breakfast
sausage, onion, jalapeño cheddar

BOXED LUNCH 15

all boxed lunches served with
chips, fruit, cookie

choice of:

- seasonal chicken salad on croissant
- veggie wrap V
with zucchini, yellow squash,
roasted red peppers, asparagus,
mixed greens, tomatoes,
balsamic on a spinach tortilla
- italian hoagie
salami, capicola, prosciutto,
roasted red peppers, fresh
mozzarella, banana peppers, red
onions, tomatoes, basil pesto,
shredded romaine lettuce, and
italian vinaigrette

LIGHT & FRESH 5 GV

- seasonal fruit display or skewers V/GF
- greek honey yogurt with
house-made granola
- avocado toast with light toppings

MAKE-YOUR-OWN BREAKFAST TACO BAR BUFFET

pick two 24

pick three 28

pick four 32

includes flour or corn tortillas, sour
cream, shredded cheese, pickled
red onion, pickled jalapeño

- lightly seasoned scrambled eggs
- applewood smoked bacon
- maple breakfast sausage
- home fries or potato hash
- sautéed peppers, onions, mushrooms
- house black beans



BAR PACKAGES

Below is a list of spirits included with each unlimited beverage package. Each package is based on a price per person for a 5-hour event. All packages include a welcome cocktail, juices, soda, garnishes, coffee and tea.

BY CONSUMPTION

Ask your event planner

BEER & WINE

40 per person

Beer: domestic, Mexican, craft and draft beers

Wine: boutique wines from Cutting Edge

SILVER PACKAGE

46 per person

Vodka: Smirnoff

Gin: Beefeater

Rum: Bacardi, Captain Morgan

Tequila: El Jimador

Whiskey: Jim Beam, Jack Daniels

Scotch: Dewars

GOLD PACKAGE

60 per person

Vodka: Absolut, Tito's

Gin: Tanqueray, Bombay Sapphire

Rum: Diplomatico Anejo

Tequila: Hornitos, Espolòn, Aviòn

Whiskey: Bulleit, Crown Royal, Maker's Mark

Scotch: Johnnie Walker Black

PLATINUM PACKAGE

70 per person

Vodka: Ketel One, Grey Goose

Gin: Hendrick's, Ransom Old Tom

Rum: Ron Zacapa 23 Year

Tequila: Don Julio, Herradura, Patròn

Whiskey: Basil Hayden's, Angel's Envy

Scotch: Glenlivet 12, Macallan 12

Complimentary Champagne Toast





OTHER SERVICES

VALET

Please inquire for details about valet services.

HOTELS

Hilton Cleveland Downtown

0.7 miles away

DoubleTree by Hilton

0.8 miles away

Metropolitan at the 9

0.9 miles away

Hyatt Regency at the Arcade

1.0 miles away

Kimpton Schofield

1.1 miles away

VOINOVICH PARK

Just steps from our lakeside Event space is the beautiful Voinovich Park. To host your wedding ceremony in the park, please contact Dan Roth with the North Coast Harbor at 440-231-4410 or droth@downtowncleveland.com

PREFERRED VENDORS

Photos, flowers, and music all play a large role in your celebration and we love working with local vendors. Please see the following page for our list of preferred vendors.

No matter where you are in this incredible building, you will find yourself staring at breathtaking views of either the city or the lake. The photo opportunities abound.

the knot



PREFERRED VENDORS

PHOTOGRAPHERS

MOSAIC SNAP

JOHNNY CHAPMAN

440.309.3989

INFO@MOSAICSNAP.COM

NEW IMAGE PHOTOGRAPHY

216.464.8959

NEWIMAGEPHOTOGRAPH.COM

TULA JOY PHOTOGRAPHY

SAMANTHA DANKS

330.420.8342

ASHLEY ALLMAN

440.218.0621

ASHANDIVYPHOTOGRAPHY.COM

COURTNEY PAIGE PHOTOGRAPHY

440.309.9910

DJS

BURNING RIVER ENTERTAINMENT GROUP

216.352.3789

BESTDJINCLEVELAND.COM

ROCK THE HOUSE ENTERTAINMENT GROUP

RTHGROUP.COM

OHIO DJ PROS

216.644.5946

OPERATIONS@OHIODJPROS.COM

CAKES

A COOKIE AND A CUPCAKE

216.344.9433

ACOOKEANDACUPCAKE.COM

KB CONFECTIONS

216.227.2253

KB-CONFECTIONS.COM

WILD FLOUR BAKERY

440.331.2950

WILDFLOURBAKERY.COM

VALET

GREAT LAKES VALET

216.780.4103

BFLUHARTY@THEGREATLAKESVALET.COM

ASV VALET

440.724.2000

CHRIS@ASVPARKING.COM

VIP VALET

440.570.9876

VIP@VALETCLEVELAND.COM

C TOWN VALET

216.287.8354

INFO@CTOWNVALET.COM

