Attachments:

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Marrialt

gro parals

Sent from Yahoo Mail for iPhone

Begin forwarded message:

Hi Lee,

Thank you for your patience and for considering our property for your event. I have taken a look at our availability and we currently have three sets of dates available in September 2026. I would be pleased to offer the following:

September 4-6, 2026 – Discounted Group rate of \$139 for Standard King or King w/ Sleeper Sofa and \$159.00 for Double Queen

September 11-13, 2026 – Discounted Group rate of \$149 for Standard King or King w/ Sleeper Sofa and \$169.00 for Double Queen

September 18-20, 2026 - Discounted Group rate of \$149 for Standard King or King w/ Sleeper Sofa and \$169.00 for Double Queen

For any of those dates we would also be pleased to offer the following:

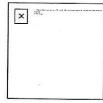
- · Complimentary guestroom internet
- Waived meeting room rental with \$25,000 food & beverage minimum, exclusive of 23% service charge and 8% tax
 - o *Any shortfall to the minimum will be added to the master account as room rental
- Complimentary fitness center access
- Complimentary parking
- Complimentary meeting room internet
- Group rate available three days pre- and post-event based upon availability
- Up to 20 complimentary draped vendor tables (additional draped vendor tables available for \$30 inclusive per table)

- Up to two (2) one-bedroom suites at the group rate from Friday Sunday, based on availability
- 1:40 comp policy
- (1) Complimentary hospitality room with \$25,000 food & beverage minimum o *Outside food & beverage permitted in hospitality rooms
- \$600 inclusive fee per room reset
- \$10/chair inclusive rental for rentals needed beyond hotel inventory at time of event
- 20% allowable attrition

At this time, I am basing your space needs on our Grand Ballroom and small breakout rooms. The space you actually need will be dependent on the number and size of your breakouts. With additional agenda information I could map out your space more specifically. I am not currently holding any guestrooms or meeting space. I have attached our catering menus for your review. If you have any questions at all, or would like to move forward with placing one of these options on hold, please do not hesitate to reach out.

Thanks so much!

Gabby



Gabrielle Gingo

Director of Sales and Marketing Cleveland Marriott East

O (216) 755-1910 Gabby.gingo@pyramidglobal.com www.marriott.com/CLEEM

26300 Harvard Road | Warrensville Heights, OH 44122





EVENTS MENU



BREAKFAST BUFFETS

PRICES ARE SUBJECT TO 23% SERVICE CHARGE AND 8% TAX

MINIMUM OF 25 PEOPLE FOR BUFFET SERVICE

CONTINENTAL COLLAGE | \$22.00

- freshly brewed Starbucks coffee©, decaffeinated coffee & Teavana© teas
- · selection of chilled fruit juices
- · fresh seasonal fruit and berries
- · assortment of breakfast pastries and muffins
- · Butter, preserves, and cream cheese

EARLY RISER BUFFET | \$28.00

- freshly brewed Starbucks coffee©, decaffeinated coffee & Teavana© teas
- · Selection of chilled fruit juices
- · fresh seasonal fruit and berries (GF, DF)
- scrambled eggs with fine herbs (GF, DF, VEG), cheddar cheese, and salsa
- · applewood smoked bacon (GF, DF)
- · breakfast potatoes (GF, DF, VEG)

HEALTHY START BREAKFAST | \$32.00

- freshly brewed Starbucks coffee©, decaffeinated coffee & Teavana© teas
- selection of chilled fruit juices
- fresh seasonal fruit and berries
- assorted fruit yogurts
- egg white scrambled with spinach, tomato, avocado and fresh salsa (GF, DF, VEG)
- chicken sausage (GF, DF) & bacon
- · oatmeal (GF, DF) with brown sugar and raisins
- avacado toast with crispy speck ham, sliced radish, and arugula
- oatmeal (GF, DF) with brown sugar

EXECUTIVE CONTINENTAL | \$26.00

- freshly brewed Starbucks coffee©, decaffeinated coffee & Teavana© teas
- · selection of chilled fruit juices
- · fresh seasonal fruit and berries
- assorted fruit yogurts with heart healthy almond granola
- · assorted bagels, muffins, and danish
- · cream cheese, butter and preserves
- · seasonal overnight oats

GOOD MORNING BUFFET | \$30.00

- freshly brewed Starbucks coffee©, decaffeinated coffee & Teavana© teas
- · selection of chilled fruit juices
- fresh seasonal fruit and berries
- assorted fruit yogurts
- scrambled eggs with fine herbs (GF, DF, VEG), cheddar cheese, and salsa
- bacon and link sausage (GF, DF)
- breakfast potatoes (GF, DF, VEG)
- assorted breakfast pastries, muffins, bagels, and toast
- · Butter, preserves, and cream cheese



BREAKFAST BUFFETS (CONT)

PRICES ARE SUBJECT TO 23% SERVICE CHARGE AND 8% TAX

MINIMUM OF 25 PEOPLE FOR BUFFET SERVICE

CHAMPION BREAKFAST BUFFET | \$35.00

- freshly brewed Starbucks coffee© decaffeinated coffee & Teavana© teas
- selection of chilled fruit juices
- fresh seasonal fruit and berries
- assorted breakfast pastries, muffins, and toast
- bagels and coffee cakes
- cream cheese, butter, and preserves
- smoked salmon presentation, sliced tomatoes, red onions, and capers (GF, DF)
- scrambled eggs with fine herbs (GF, DF, VEG), cheddar cheese, and salsa
- bacon and chicken sausage (GF, DF)
- breakfast potatoes (GF, DF, VEG)
- french toast with warm maple syrup

SUNRISE BREAKFAST BUFFET | \$34.00

- freshly brewed Starbucks coffee© decaffeinated coffee & Teavana© teas
- selection of chilled fruit juices
- fresh seasonal fruit and berries
- assorted breakfast pastries, muffins, and toast
- bagels and coffee cakes
- cream cheese, butter, and preserves
- assorted fruit yogurts
- heart healthy almond granola
- assorted cereals with 2% and fat-free milk
- scrambled eggs with fine herbs (GF, DF, VEG). cheddar cheese, and salsa
- bacon and link sausage (GF, DF)
- breakfast potatoes (GF, DF, VEG)
- cheese blintzes with fresh berry compote
- waffles with fresh berries and warm syrup

THE HARVARD BRUNCHEON | \$45.00

- selection of chilled fruit juices
- fresh sliced fruit display
- assorted fruit yogurts with heart healthy almond granola
- smoked salmon presentation, sliced tomatoes, red onions and capers (GF, DF)
- smoked applewood bacon (GF, DF)
- assorted breakfast pastries, muffins, bagels and toast
- cream cheese, butter and preserves
- potato pancakes with sour cream and apple sauce
- fresh mozzarella and sliced tomatoes with fresh basil vinaigrette dressing (GF, VEG)
- traditional chicken piccata with artichokes and capers

- freshly baked rolls with butter
- mini assorted desserts
- omelets prepared to order* with a choice of sautéed garden fresh vegetables, crisp bacon, honey roast ham, spinach, pepper jack cheese and fresh salsa
- Freshly Brewed Starbucks Coffee©, Decaffeinated Coffee & Teavana© Teas



216.378.9191

PLATED BREAKFAST

PRICES ARE SUBJECT TO 23% SERVICE CHARGE AND 8% TAX

PLATED BREAKFASTS INCLUDE:

- freshly brewed Starbucks coffee©, decaffeinated coffee & Teavana© teas
- selection of chilled fruit juice
- assorted breakfast bakeries with butter and preserves

choice of one starter:

- seasonal melon or grapefruit (GF, DF, VEG)
- fresh berry and yogurt parfait with heart healthy almond granola (VEG)
- fresh seasonal fruits with yogurt honey drizzle (GF, VEG)

AMERICAN FAVORITE | \$24.00

 scrambled eggs with fresh herbs and cheddar cheese served with breakfast potato and applewood smoked bacon (GF, DF)

CALIENTE | \$24.00

 soft flour tortilla filled with scrambled eggs, chorizo sausage, jack cheese, chili peppers, sour cream and cilantro salsa with breakfast potatoes

CLASSIC GRIDDLE | \$24.00

 French toast with warm maple syrup, sausage links, fresh fruit garnish

FARM FRESH FRITTATA | \$24.00

 Spinach, tomato and red peppers served with breakfast potatoes and choice of breakfast Meat: chicken sausage (GF, DF), apple smoked bacon or sausage links



ENHANCEMENTS

PRICES ARE SUBJECT TO 23% SERVICE CHARGE AND 8% TAX

ITEMS CAN BE ADDED TO ANY BREAKFAST BUFFET

\$6.00 PER PERSON

- scrambled eggs with herbs (GF, DF, VEG)
- · fresh fruit smoothies
- seasonal variety of overnight oats (VEGAN, DF, VEG

\$7.00 PER PERSON

- applewood smoked bacon (GF, DF)
- chicken or pork sausage links (GF, DF)

OTHER ITEMS

- hard boiled eggs | \$38.00 per dozen (GF, DF, VEG)
- assorted Bagels with Cream Cheese | \$44.00 per dozen
- breakfast parfait with flavored yogurt, fresh fruit and granola | \$54.00 per dozen (VEG)
- buttermilk biscuits with sausage and cheddar cheese sandwiches | \$69.00 per dozen
- savory croissants with eggs and cheese with ham sandwiches | \$69.00 per dozen

\$13.00 PER PERSON

 omelette station* - prepared to order with a choice of sautéed garden fresh vegetables, crisp bacon, honey roast ham, spinach, pepper jack cheese and fresh salsa

OR

 waffle station* - fresh berries, warm fruit compote, whipped cream, warm maple syrup and sweet butter

*attendant required | \$150 each for up to (2) hours of service based on one attendant per 30 guests



COFFEE BREAK

PRICES ARE SUBJECT TO 23% SERVICE CHARGE AND 8% TAX

DOUGHNUT BREAK | \$18.00

- assorted doughnuts
- · assorted coffee cakes
- · 2% and fat free milk

HEALTH BREAK | \$18.00

- assorted fruit juices
- granola bars and nutri-grain bars
- vegetable crudité with hummus (GF, DF, VEG)
- · fresh berry yogurt parfaits

ENERGY BURST | \$19.00

- · assorted clif and kind bars
- chocolate covered peanuts (GF, VEG)
- deluxe trail mix (GF, VEG)
- · whole fresh fruit

FOUNTAIN OF YOUTH | \$18.00

- · assorted individual flavored yogurts
- seasonal overnight oats (DF, VEG)
- · whole fresh fruit
- · assorted breakfast breads

CLUB MEDITERRANEAN | \$18.00

- pita chips and artisan breads
- variety of hummus dips (GF, DF, VEG)
- assorted olives (GF, DF, VEG)
- · spinach and artichoke dip

TRAIL MIX BAR | \$18.00

 granola, pretzels, almonds, pecans, raisins, banana chips, sunflower seeds, M & M's, chocolate chips, assorted dried fruit

CHOCOHOLIC | \$19.00

- deep fried oreos
- · chocolate chip cookies
- double chocolate chip cookies
- chocolate covered peanuts
- assorted chocolate candy bars

AT THE MOVIES | \$18.00

- Popcorn (GF)
- variety of chocolate candy selections
- gummy bears (GF, DF)
- soft pretzels served warm with mustard and cheese sauce

BALLPARK FUN | \$18.00

- assorted potato chips (GF, DF, VEG)
- shooters of mixed nuts (GF, DF, VEG)
- · mini corn dogs with ketchup and mustard



CLEVELAND MARRIOTT EAST

MEETING REFRESHMENTS

PRICES ARE SUBJECT TO 23% SERVICE CHARGE AND 8% TAX

SNACKS

- assorted fresh baked cookies | \$48.00 per dozen
- assorted fresh baked brownies | \$48.00 per dozen
- warm cinnamon rolls| \$48.00 per dozen
- individual yogurts | \$5.00 each
- individual greek yogurts | \$6.00 each
- granola and nutra grain bars | \$5.00 each
- Kashi and Clif bars | \$6.00 each
- individual bags of white cheddar popcorn, trail mix, pretzels and chips | \$5.00 each

BEVERAGES

- mineral and sparkling waters | \$6.00 each
- bottled gatorade | \$7.00 each
- red bull energy drinks | \$8.00 each
- Starbucks bottled frappuccinos | \$7.00 each
- hot chocolate, warm apple cider, iced tea | \$36.00 per gallon
- freshly brewed Starbucks coffee©, decaffeinated coffee & Teavana© teas | \$59.00 per gallon
- assorted chilled juices | \$15.00 per carafe
- assorted soft drinks | \$4.00 each
- Bubly sparkling water | \$6.00 each
- bottled water | \$4.00 each

PACKAGES

all day beverage station | (8) Hours of Service | \$24.00 per person

includes unlimited assorted soda, bottled water, freshly brewed Starbucks coffee©, decaffeinated coffee & Teavana© teas

half day beverage station | (4) Hours of Service | \$15.00 per person

includes unlimited assorted soda, bottled water, freshly brewed Starbucks coffee©, decaffeinated coffee & Teavana© teas



PLATED LUNCH

PRICES ARE SUBJECT TO 23% SERVICE CHARGE AND 8% TAX

All plated entrees include soup or salad, assorted bread basket with butter, chef's selection of vegetable and starch, choice of bistro dessert, water and iced tea, coffee and hot tea service

dressings choose two: ranch, caeser, apple cider vinaigrette, champagne vinaigrette, white balsamic, italian, french, bleu cheese, thousand island

SALADS

- petite caesar salad with focaccia croutons and parmesan cheese
- medley salad: iceberg, frisee & romaine greens with grape tomato, cucumber and carrot
- petite wedge: iceberg with tomatoes, crumbled bacon and bleu cheese crumbles
- spinach & arugula salad: with toasted pecans, dried cranberry, and crumbled goat cheese
- berry salad: mixed field greens, almonds, of seasonal berries and feta cheese

SOUPS (MAXIMUM 50 PEOPLE) WITH \$4.00 UPCHARGE

- · steak and potato soup
- · garden vegetable soup
- new england style clam chowder accompanied by garlic croutons
- slow roast tomato with basil crème fraiche and pecorino cheese
- · homestyle chicken noodle

BISTRO DESSERTS

- hot fudge cake
- · key lime tart
- red velvet cake
- new york cheesecake with fresh strawberries and whipped cream
- flourless chocolate cake topped with fresh berries(GF) (VEG)
- limoncello sizzle cake almond cake layers with lemon syrup & white chocolate mousse
- chocolate sizzle cake layered devils food cake & dark chocolate mousse



PLATED LUNCH (CONT)

PRICES ARE SUBJECT TO 23% SERVICE CHARGE AND 8% TAX

BREAST OF CHICKEN | \$32.00

choice of sauce

- lemon dill (GF)
- mushroom marsala (GF, DF)
- pesto cream (GF)
- grain mustard and honey cream sauce (GF)
- lemon beurre blanc (GF)
- herb garlic cream

FRESH ATLANTIC SALMON | \$34.00

choice of sauce

- ginger soy (GF, DF)
- dijon cream (GF)
- lemon dill (GF)
- thai chili glaze (GF, DF)
- herb garlic cream

VEGAN | \$30.00

 Vegetable Napolean sweet potato, portabella mushroom, eggplant & red pepper served with mushroom ragout & pea tendrils

OR

Grilled Marinated Tofu with zucchini, squash, caramelized onions, red peppers and carrots with thai ginger soy on bed of jasmine rice (GF, DF)

OR

 Spaghetti Squash with Kale Pesto roasted spaghetti squash tossed with kale pesto served with heirloom tomatoes and crispy chickpeas

STUFFED CHICKEN BREAST | \$35.00

 stuffed breast of chicken with baby spinach, sun-dried tomatoes, mozzarella and artichokes (GF)

BLACK ANGUS STRIP STEAK | \$39.00

choice of sauce

- gorgonzola cream (GF)
- cabernet demi (GF, DF)
- wild mushroom glace (GF, DF)

GRILLED PETITE FILET MIGNON | \$43.00

choice of sauce

- natural jus (GF, DF)
- wild mushroom demi glace (GF, DF)
- cabernet reduction (GF, DF)
- chimicurri (GF, DF)
- garlic herb butter (GF)



LITE LUNCHEONS

PRICES ARE SUBJECT TO 23% SERVICE CHARGE AND 8% TAX

all lite luncheon entrees include assorted bread basket with butter. choice of bistro dessert, water and iced tea, coffee and hot tea service

BISTRO DESSERTS

- · key lime tart
- red velvet cake
- new york cheesecake with fresh strawberries and whipped cream
- · lemon layer cake
- flourless chocolate cake (GF) (VEG)
- beignets one vanilla & one chocolate

CHICKEN SALAD CROISSANT | \$26.00

chicken salad with grapes and toasted pecans, served on a buttery croissant with fruit garnish and kettle chips

CLUB SANDWICH | \$26.00

shaved turkey and swiss, bacon, lettuce, tomato and mayonnaise, served with fresh fruit garnish and kettle chips

CHICKEN SALAD WRAP | \$26.00

chicken salad with green apple and walnuts in a whole wheat tortilla and kettle chips

CAESAR SALAD (VEG)

crisp romaine, parmesan cheese, focaccia croutons and caesar dressing

- with chicken \$26.00
- with Salmon \$27.00
- with shrimp \$28.00

MEDITERRANEAN SALAD | \$24.00

Mixed green salad with herb marinated chicken breast, orzo pasta with sun-dried tomatoes, olives, feta cheese, roasted red peppers and artichoke hearts, balsamic vinaigrette

COBB SALAD (GF) | \$25.00

grilled chicken breast and fresh garden greens with avocado, tomato, carrot applewood bacon and bleu cheese, ranch dressing

STEAK SALAD (GF) | \$28.00

marinated flank steak, chopped romaine. roma tomatoes, asparagus spears and fresh mozzarella cheese, peppercorn dressing

ASIAN CHICKEN SALAD (DF) | \$26.00

breast of chicken, julienne red and green peppers, snow peas, carrots, mixed greens, water chestnuts, asian rice noodles and thai ginger peanut vinaigrette

(GF) = Gluten Free (DF) = Dairy Free (VEG) = Vegetarian

meetings unagined

BUFFET LUNCH

PRICES ARE SUBJECT TO 23% SERVICE CHARGE AND 8% TAX

MINIMUM 25 PEOPLE FOR BUFFET SERVICE

buffets include: water, iced tea, coffee and hot tea service

ALL AMERICAN DELI | \$34.00

assorted cookies and brownies

Romaine salad with carrots, tomatoes, cucumbers, and assorted dressings (GF, DF, VEG)

House made cole slaw & potato salad albacore tuna salad (GF) roast beef, turkey and ham (GF, DF) swiss, cheddar, and provolone cheeses tomato, onion, lettuce, pickles, olives and peppers mayonnaise and dijon mustard assorted local sliced breads individual bags of potato chips

BAKED POTATO AND SALAD BAR | \$34.00

mixed garden greens with cucumbers, carrots, red onion, tomatoes, olives, croutons ranch, italian and balsamic dressings freshly baked rolls with butter selection of toppings: grilled chicken (GF, DF), grilled skirt steak (GF, DF), black bean chili (VEG), sautéed broccoli florets, grated cheese, green onions, sour cream, bacon and sweet creamery butter new york cheesecake

AMERICAN | \$36.00

fresh fruit salad (GF, DF)
fresh seasonal salad (GF, DF) with
accompanying dressings
north atlantic salmon with thai chili
glaze(GF, DF)
Grilled chicken with roasted garlic herb
parmesan cream sauce(GF)
seasonal vegetables (GF, DF, VEG)
roasted red skin potatoes (GF, DF, VEG)
assorted rolls & creamery butter
caramel apple bars

LITTLE ITALY | \$35.00

Minestrone soup (GF, DF, VEG)
caesar salad with garlic croutons
traditional chicken marsala (DF)
Italian sausage with peppers and onions
(GF, DF)
Penne pasta with marinara) VEG, DF,
VEGAN)
vegetable lasagna (VEG)
grilled vegetables (GF, DF, VEG)
breadsticks with marinara
tiramisu and cannolis



BUFFET LUNCH (CONT)

PRICES ARE SUBJECT TO 23% SERVICE CHARGE AND 8% TAX

MINIMUM 25 PEOPLE FOR BUFFET SERVICE

Buffets include: water, iced tea, coffee and hot tea service

COUNTRY PICNIC FAIR | \$34.00

house made cole slaw

macaroni salad

garden salad (GF, DF) with assorted dressings

grilled hot dogs (GF, DF), hamburgers (GF, DF)

and chicken breasts (GF, DF)

traditional garnishes and condiments

green beans (GF, DF)

roasted potato wedges (GF, DF, VEG)

southwestern baked beans

baked apple pie

SOUTHWESTERN | \$35.00

chicken tortilla soup (GF,DF)

romaine & cilantro salad with a seasoned black bean, roasted sweet corn, red peppers, grape tomatoes, green onion avocado ranch dressing

nacho chips with roasted tomato salsa, margarita sour cream and guacamole

marinated grilled chicken (GF, DF)

marinated grilled beef (GF, DF)

sautéed onions and green peppers (GF, DF)

warm flour tortillas

cheddar and monterey jack cheeses

mexican rice and beans (GF, DF)

churros & tres leche cake

SOUTHERN LUNCH BUFFET | \$36.00

corn and potato chowder (GF, VEG)

garden salad (GF, DF) with assorted dressings

buttermilk fried chicken

pulled pork bbq (GF, DF)

slider buns

slow cooked black eyed peas and sticky rice

(GF, DF)

yellow squash & zucchini (GF, DF)

cornbread with sweet creamery butter

seasonal cobbler

lemon pound cake



meetings magined

BOX LUNCH

Prices are subject to 23% service charge and 8% tax

all to go lunches include:

- · condiments
- disposable flatware
- · chilled soft drinks
- · bottled water
- potato chips
- · jumbo chocolate chip cookie
- · fresh fruit

MAXIMUM OF 3 SANDWICH SELECTIONS

ITALIAN | \$29.00

prosciutto, salami, mozzarella, roasted peppers and pesto on hoagie

VEGETARIAN/VEGAN WRAP | \$29.00

flour tortilla filled with grilled vegetables, spinach, olives and hummus

HAM AND SWISS | \$29.00

honey cured ham and imported swiss, tomato and lettuce on ciabatta bread

ROAST BEEF | \$29.00

roast beef, provolone cheese, tomato and lettuce on challah roll

SMOKED TURKEY | \$29.00

with lettuce, tomato, cheddar, tomato and lettuce aioli on whole wheat



RECEPTION

PRICES ARE SUBJECT TO 23% SERVICE CHARGE AND 8% TAX

PRICED PER 50 PIECES

COLD SELECTIONS

- vegetable and hummus crudité shooters (GF, DF, VEG) | \$135.00
- tomato, basil and crumbled goat cheese bruschetta (VEG) | \$150.00
- chicken salad crostini | \$155.00
- shrimp cocktail shooters (DF) | \$180.00

HOT SELECTIONS

- spinach, feta and pine nut stuffed mushrooms (GF, VEG) | \$165.00
- parmesan cheese artichoke, creamy horseradish (VEG) | \$155.00
- beef tenderloin encroute, mushroom duxelle | \$190.00
- pear and brie en phyllo (VEG) | \$155.00
- vegetable pot stickers, chili sauce (VEG) | \$145.00
- vegetarian spring roll, hot mustard (VEG) | \$155.00
- potato pancakes with sour cream and chives (VEG) | \$145.00
- crispy chicken wings, bleu cheese | \$200.00
- brown sugar glazed bacon wrapped water chestnut (GF, DF) \$145.00
- smoked chicken quesadilla cornucopia | \$170.00
- coconut shrimp, plum sauce | \$180.00

- steak crostini, bleu cheese mousse | \$180.00
- seared ahi tuna on wonton chip, with seaweed salad and soy glaze (DF) | \$180.00
- smoked salmon on toast points, caviar crème fraiche | \$170.00
- smoked salmon on bagel chip, with lemon caper cream cheese and fresh dill | \$170.00
- mini crab cakes, red pepper tartar sauce | \$180.00
- Maui Spicy shrimp spring roll hot chilies & curry \$155.00
- chicken empanada, chicken mixed with tomatoes, onion, garlic I \$145.00
- candied apple pork belly (GF) I \$165.00
- vegetable samosa in eastern spices (VEG) | \$145.00
- sausage stuffed mushroom I \$155.00
- fig lavender fontina (VEG) | \$145.00
- coconut chicken | \$145.00
- paella bite shrimp & chorizo (GF) I \$155.00
- artichoke beignet with goat cheese I (VEG) \$155.00
- feta and spinach bites (VEG) | \$145.00
- honey goat cheese phyllo (VEG) | \$145.00
- mini fig and goat cheese flatbread (VEG) | \$155.00



RECEPTION

PRICES ARE SUBJECT TO 23% SERVICE CHARGE AND 8% TAX

VEGETABLE CRUDITÉ SELECTION | \$12.00

with ranch and hummus

IMPORTED AND DOMESTIC CHEESES | \$14.00

served with French bread and crackers fresh fruit garnish

FRESH FRUIT DISPLAY | \$13.00

with fruit yogurt dip

ANTIPASTO | \$17.00

prosciutto, provolone, salami, pepperoni, smoked mozzarella, roasted peppers, black and green olives, artichoke hearts and asparagus, warm focaccia

MIXED GREENS | \$13.00

selection of three individual salads served in specialty glassware

caprese

berry

·caesar

mediterranean

chopped

spinach

SMOKED SALMON DISPLAY | \$18.00

smoked salmon with sliced tomatoes, red onion, and capers

assorted bagels and cream cheese

CARVING STATIONS*

slow roasted turkey - serves 30

\$350.00 each

fresh cranberry orange relish silver dollar rolls

honey cured ham - serves 35

\$350.00 each

honey mustard sauce and yeast rolls

smoked paprika pork loin - serves 35 \$350.00 each

apple bacon port wine sauce, assorted rolls

roasted leg of lamb - serves 30 \$400.00 each

balsamic mustard glaze, assorted rolls

house braised corn beef brisket - serves 35 \$375.00 each

assorted mustards, sauerkraut, and rye rolls

sirloin roast - serves 30 \$400.00 each wild mushroom demi, assorted rolls

prime rib of beef - serves 35 \$450.00 each rubbed, roasted in natural juices, creamed

horseradish, assorted rolls

roasted beef tenderloin - serves 25 \$475.00

champagne and pink peppercorn bearnaise, sourdough rolls

*attendant required | \$150 each based on one attendant per 50 guests



RECEPTION STATIONS

PRICES ARE SUBJECT TO 23% SERVICE CHARGE AND 8% TAX

priced per person, 25 person minimum, two hours of service

SALAD BAR | \$17.00

- · romaine, mixed field greens, baby spinach leaves
- chilled grilled chicken
- cucumbers, red onions, tomatoes, pepper rings, berries, black olives, carrots, shredded red cabbage, bell peppers, dried cranberries
- shredded parmesan, blue cheese, herb croutons
- caesar dressing, ranch, Italian and balsamic vinaigrette

PASTA BAR* | \$22.00

- choice of 3 pastas: farfalle, penne, cheese tortellini, gnocchi, whole wheat or gluten free
- choice of 3 sauces: classic marinara, puttanesca, bolognase, vodka, alfredo or pesto
- mix ins: grilled chicken, grilled portobello mushrooms, italian sausage, sun-dried tomatoes, primavera vegetables, broccoli, parmesan cheese
- garlic focaccia

*can be attended or self service

SLIDER STATION | \$25.00

- Cleveland fried chicken with hot sauce and pickles
- · beef tenderloin with horseradish cream
- Crab cake sliders with spicy tartar sauce

MEDITERRANEAN MEZZO | \$17.00

- grilled vegetable napoleons (VEG)
- · pita and traditional and spicy hummus
- romesco (VEG)
- feta cheese
- assorted olives (GF, DF, VEG)
- · artisan flatbreads and crackers

WALKING NACHO | 20.00

- · Assorted fritos and doritos
- Beef chili, nacho cheese, tomatoes, shredded lettuce, jalepenos, sour cream, and salsa

SUSHI BAR* | \$32.00

(based on 4 pieces per guest)

 assorted maki and nigiri style sushi pickled ginger and wasabi

*can be attended or self service

RAW BAR | \$37.00

- Oysters (GF, DF)
- Clams (GF, DF)
- peel & eat shrimp (GF, DF)
- · crab claws (GF, DF)
- steamed mussels (GF, DF) house made citrus cocktail sauce
- key lime mustard sauce



*attendant required | \$150 each based on one attendant per 25 guests

CLEVELAND MARRIOTT EAST 26300 Harvard Road, Warrensville OH 44122 216.378.9191 (GF) = Gluten Free (DF) = Dairy Free (VEG) = Vegetarian

meetings magined

RECEPTION STATIONS (CONT)

PRICES ARE SUBJECT TO 23% SERVICE CHARGE AND 8% TAX

priced per person, 25 person minimum, based on minimum of four stations, two hours of service

WOK STATION* | \$21.00

served with Chinese "to go" containers with chop sticks and fortune cookies

- chicken, steak and shrimp (GF, DF)
- soy hoisin sauce (GF, DF), Sweet & Sour sauce and peanut sauce
- · fried rice
- · lo mein noodles
- mix ins: edamame, zuchinni, broccoli, tri color peppers, carrots, corn

FAJITA BAR | \$21.00

- · warm flour tortillas
- grilled chicken (GF, DF) grilled steak (GF, DF) grilled shrimp (GF, DF)
- grilled peppers and onions (GF, DF, VEG)
- · spanish rice (DF, VEG)
- roasted corn, black beans, salsa, guacamole, sour cream, monterey jack and cheddar cheeses, jalapeños
- · tri colored tortilla chips

POTATO BAR* | \$18.00

- House made potato chips
- Mashed sweet potatoes (GF, DF,VEG)
- Garlic mashed potatoes
- Mix ins; bacon, nacho cheese, scallions, cheddar cheese, sour cream, jalapenos, and brown sugar

SUNDAE BAR* | \$19.00

- premium vanilla bean and double chocolate ice creams
- toppings: m&m's, sprinkles, chocolate morsels, maraschino cherries, crushed oreos, gummie bears, strawberries, peanuts, whipped cream, caramel, chocolate and strawberry sauce
- waffle cones
- add: root beer floats, banana splits, malted milk shakes, brownie sundaes (additional \$3.00 per person)

*can be attended or self service

MINIATURE PASTRIES | \$21.00

 chef's selection Viennese desserts, & beignets presentation with chocolate dipped strawberries

FRUIT FONDUE STATION | \$18.00

- strawberry, oranges, melons, pineapple and assortment of berries
- · pots of dark chocolate
- pound cake and marshmallows
- · whipped cream



PLATED DINNER

PRICES ARE SUBJECT TO 23% SERVICE CHARGE AND 8% TAX

all plated entrees include soup or salad, assorted breadbasket with butter, selection of vegetable and starch, choice of dessert, water and iced tea, coffee and hot tea service

SALADS

- petite caesar salad with focaccia croutons and parmesan cheese
- market salad: iceberg, frisee & romaine greens with tomato, cucumber and carrot
- petite wedge: iceberg with tomatoes, crumbled bacon and bleu cheese crumbles
- spinach & arugula salad: with toasted pecans, dried cranberry, and crumbled goat cheese
- caprese: arugula, fresh mozzarella, baby tomatoes, fresh mozzarella, and basil

SOUPS (MAXIMUM 50 PEOPLE) UPCHARGE \$4.00 PER PERSON

- · steak and potato soup
- garden vegetable soup with cranberry beans and pesto oil
- new england style clam chowder accompanied by garlic croutons
- slow roast tomato with basil crème fraiche and pecorino cheese
- · chef's house made soup of the day
- roasted butternut squash bisque

STARCH

- · roasted yellow yukon potatoes
- roasted redskin potatoes
- mashed potatoes, garlic mashed, or truffle mashed
- Au gratin potatoes
- rice pilaf
- mushroom risotto

VEGETABLE

- green beans or green beans with almonds
- broccoli
- roasted broccolini
- seasonal medley: zucchini, squash, tomato, & caramelized onions
- · brussel sprouts
- honey glazed carrots
- aspargus

DESSERTS

- vanilla bean cheesecake with fresh strawberries and whipped cream
- chocolate mousse cake with raspberry coulis and chocolate sauce
- tiramisu with fresh berry garnish
- red velvet cake
- flourless chocolate cake topped with fresh berries(GF) (VEG)
- limoncello sizzle cake almond cake layers with lemon syrup & white chocolate mousse
- chocolate sizzle cake layered devils food cake & dark chocolate mousse
- paris brest éclair filled with hazelnut cream alonds and powered sugar



PLATED DINNER (CONT)

PRICES ARE SUBJECT TO 23% SERVICE CHARGE AND 8% TAX

STUFFED CHICKEN BREAST | \$45.00 baby spinach, sun-dried tomatoes, artichokes, mozzarella, and pine nuts (GF)

CRUSTED CHICKEN | \$43.00 parmesan herb crusted with tomato cream sauce

GRILLED CHICKEN BREAST | \$43.00

choice of sauce

- lemon dill (GF)
- mushroom marsala (GF, DF)
- pesto cream (GF)
- · grain mustard and honey cream sauce (GF)
- · lemon beurre blanc (GF)
- herb garlic cream

SEARED SWORDFISH \$48.00 with ginger garlic sauce and pepperdop relish (GF, DF)

ATLANTIC SALMON | \$46.00 citrus butter (GF) choice of sauce

- ginger soy (GF, DF)
- dijon cream (GF)
- · lemon dill (GF)
- thai chili glaze (GF, DF)
- herb garlic cream

BRAISED BEEF SHORT RIB | \$59.00 natural jus (GF, DF)

NEW YORK STRIP STEAK | \$55.00 wild mushroom demi glace (GF, DF)

FILET OF BEEF | \$62.00 cabernet demi reduction (GF, DF)

ROAST PRIME RIB OF BEEF | \$55.00 natural jus, creamed horseradish (GF) (minimum 20 people)

DUO PLATES

CHICKEN AND SALMON | \$55.00 Grilled chicken breast with natural jus (GF, DF)

Atlantic salmon with thai chili glaze (GF)

STUFFED CHICKEN AND STEAK | \$59.00 baby spinach, sun-dried tomatoes, artichokes, mozzarella, and pine nuts(GF)
Petite filet with natural jus (GF, DF)

FILET AND SALMON | \$63.00 porcini mushroom crusted filet mignon with merlot demi reduction (GF, DF)

salmon with key lime citrus sauce (GF)

VEGAN

- Vegetable Napolean sweet potato, portabella mushroom, eggplant & red pepper served with mushroom ragout & pea tendrils
 - OF
- Grilled Marinated Tofu with zucchini, squash, caramelized onions, red peppers and carrots with thai ginger soy on bed of jasmine rice (GF, DF)
 - . ∩R
- Spaghetti Squash with Kale Pesto roasted spaghetti squash tossed with kale pesto served with heirloom tomatoes and crispy chickpeas



DINNER BUFFET

PRICES ARE SUBJECT TO 23% SERVICE CHARGE AND 8% TAX

MINIMUM 25 PEOPLE FOR BUFFET SERVICE

buffets include: water, iced tea, coffee and hot tea service

AMERICAN BUFFET | \$54.00

house salad (GF) iceberg lettuce, cheddar, seedless cucumber, shaved red onion, grape tomatoes

breast of chicken, tomato cream sauce (GF) atlantic salmon with citrus butter (GF)

fresh green beans (GF, DF, VEG)

garlic chive mashed potatoes (GF)

rolls and butter

Red velvet

PRIME RIB BUFFET | \$62.00

chunky tomato and cucumber salad with sweet red onions and red wine vinaigrette (GF, DF)

garden salad (GF, DF) with assorted dressing

carved prime rib of beef (GF, DF) au jus and creamy horseradish*

breast of chicken mushroom marsala (GF, DF) atlantic salmon, dijon cream (GF)

seasonal vegetables (GF, DF)

roasted red skin potatoes (GF, DF)

rolls and butter

new york style cheesecake, fresh strawberries chocolate torte

BEACH BARBECUE | \$59.00

summer salad (GF) shaved watermelon radish, pickled red onions, grape tomatoes, cucumber, avocado, and feta cheese with assorted dressing

red and yellow tomato and cucumber salad with sweet red onions and red wine vinaigrette (GF, DF)

Pasta salad (DF)

grilled baby back ribs (GF, DF)

grilled breast of chicken, bbq sauce (GF, DF)

sirloin strip steak (GF, DF)

smashed yukon gold potatoes (GF, DF)

selection vegetables (GF, DF)

corn bread with sweet creamery butter

fruit cobbler

ITALIAN | \$54.00

caesar salad with courtons, parmesan cheese and Caesar dressing

antipasta salad

chicken parmesan

Herb marinated pork cutlets (GF, DF)

penne pasta marinara (VEG)

fresh zucchini and tomato (GF, DF, VEG)

garlic breadsticks

cannolis and tiramisu



DINNER BUFFET (CONT)

PRICES ARE SUBJECT TO 23% SERVICE CHARGE AND 8% TAX

MINIMUM 25 PEOPLE FOR BUFFET SERVICE

Buffets include: water, iced tea, coffee and hot tea service

TEX-MEX | \$53.00

mixed greens (GF, DF) with cucumbers, red onion, corn, and tomatoes with balsamic vinaigrette and chipotle ranch dressing cilantro lime marinated flank steak (GF, DF) chipotle chicken breast (GF, DF) grilled onions and peppers (GF, DF, VEG) cumin and paprika roasted vegetables (GF, DF, VEG) spanish rice tortilla chips, salsa, guacamole, sour cream cinnamon churros key lime tarts

HOMESTYLE BUFFET | \$56.00

caesar salad with croutons, parmesan cheese, and creamy Caesar dressing grape tomatoes, fresh mozzarella, basil, and balsamic with olive oil (GF, VEG) short ribs with natural jus (GF, DF) sahi mahi with pineapple salsa (GF, DF) roasted brussell sprouts (GF, DF,VEG) homestyle mac and cheese (VEG) assorted rolls with butter mini cupcakes carrot cake

STEAK & POTATO | \$53.00

Pasta salad (DF,VEG) iceberg salad with bacon, bleu cheese, grape

tomatoes and assorted dressings

colossal idaho bakers (GF, DF, VEG)

selection of toppings: grilled chicken (GF, DF), grilled skirt steak (GF, DF), black bean chili (VEG), sautéed broccoli florets, grated cheese, green onions, sour cream, bacon and sweet creamery butter

grilled strip steak (GF, DF)
grilled chicken apple butter (GF, DF)
grilled asparagus with parmesan cheese
caramel apple tart
bindi cremoso cake



BEVERAGE

MARRIOTT LABELS

PRICES ARE SUBJECT TO 23% SERVICE CHARGE AND 8% TAX

•	Smirnoff Red	C	ONSUMPTION PRICING	HOST/CASH
•	Cruzan Aged Light	•	Marriott Labels	\$11.00 / \$13.00
•	Captain Morgan Original Spiced	•	Premium Labels	\$14.00 / \$15.00
•	Beefeater	0	Wine	\$9.00 / \$10.00

Dewar's White Label

• Domestic Beer

Jim Beam White Label

• Import Beer

\$5.00 / \$6.00

Canadian Club • Local Craft Beer \$9.00 / \$10.00

PACKAGE PRICING

Jose Cuervo Tradicional Silver
 Hennessy VS
 Soft Drinks
 \$3.50 / \$4.50

PREMIUM LABELS

Absolut 80 Marriott Labels

Bacardi Superior • 1 Hour of Service - \$18.00

Captain Morgan Original Spiced • 2 Hours of Service - \$29.00

Tanqueray • 3 Hours of Service - \$38.00

Dewar's White Label • 4 Hours of Service - \$46.00

Maker's Mark

• 5 Hours of Service - \$53.00

Jack Daniel's

Canadian Club Premium Labels

Don Julio Blanco • 1 Hour of Service - \$21.00

Courvoisier VS • 2 Hours of Service - \$34.00

• 3 Hours of Service - \$44.00

Michelob Ultra and Miller Lite • 4 Hours of Service - \$54.00

Imported and Premium: • 5 Hours of Service - \$60.00

Corona & Blue Moon

Great Lakes Commodore Perry

Wines: Sirena Del Mare Rose, Campo De Flori

BARTENDER FEE

Pinot Grigio, Quintara Chardonnay, Vin 21 Sauv
Blanc, Fable Roots Red Blend, Harmony and Soul
Cabernet

• \$150.00 per bartender up to 5 hours

Recommended (1) bartender per 75 guests



CLEVELAND MARRIOTT EAST

Truly Hard Seltzers
Pepsi Brand Soft Drinks

Domestic Beers:

Local Craft:

WINE SELECTION

PRICES ARE SUBJECT TO 23% SERVICE CHARGE AND 8% TAX

SPARKLING WINES / CHAMPAGNES

- LaMarca, Prosceco, Extra Dry | \$48.00
- Mumm Cuvee, Napa Valley, Brut Prestige | \$70.00
- Domaine Ste. Michelle, Brut | \$36.00

WHITE WINES

- Magnolia Groves by Chateau St. Jean, Chardonnay | \$35.00
- Magnolia Groves by Chateau St. Jean, Pino Grigio | \$45.00
- Campo de Flori, Pinot Grigio | \$45.00
- CasaSmith, VINO, Pinot Grigio | \$45.00
- Brancott, Sauvignon Blanc | \$40.00
- Vin 21, Sauvignon Blanc | \$45.00
- J. Lohr Estates, Riverstone | \$45.00
- Sea Pearl, Sauvignon Blanc | \$49.00
- Dashwood, Marlborgough, New Zealand, Sauvignon Blanc | \$33.00

RED WINES

- Magnolia Groves by Chateau St. Jean, Merlot | \$35.00
- Magnolia Groves by Chateau St. Jean, Cabernet Sauvignon | \$35.00
- Avalon, Cabernet Sauvignon | \$37.00
- Estancia, California, Cabernet Sauvignon | \$50.00
- Harmony and Soul, Cabernet Sauvignon | \$45.00
- Line 39, Pinot Noir | \$35.00
- Alamos, Malbec | \$40.00
- · Fable Roots, Red Blend | \$45.00

BLUSH WINES

- Magnolia Groves by Chateau St. Jean, Rose | \$30.00
- · Sirena Del Mare, Rose | \$45.00

PUNCH SERVICE | PER GALLON

- non-alcoholic fruit punch | \$36.00
- champagne punch | \$75.00
- Red or White Sangria with citrus | \$80.00



BEVERAGE SERVICE

PRICES ARE SUBJECT TO 23% SERVICE CHARGE AND 8% TAX

MIMOSA STATION* I \$12.00

· house champagne and fresh squeezed orange juice

BUBBLY BAR* I \$15.00

- house champagne and fresh squeezed orange juice
- pineapple, cranberry, and apple juices
- strawberry, raspberry and orange garnishes

BLOODY MARY STATION* I \$18.00

- Tito's vodka and bloody mary mix
- celery, olives, hot sauce, worcestershire sauce, salt, pepper, and lemon wedges

PUNCH SERVICE I PER GALLON

- non-alcoholic fruit punch | \$38.00
- champagne punch | \$60.00
- red or white wine sangria with citrus | \$75.00

