



Holiday Party Packages

 **Huntington**
Convention
Center of Cleveland

Levy

Packages

Frosty Delight

Two Hour Reception
Three Passed Appetizers
Stationed Hor D'oeuvres
Dessert and Coffee station
Hosted Premium Bar
80.00 per person

Winter Wonderland

Three Hour Reception
Three Passed Appetizers
Chef's Dinner Table
Dessert and Coffee Station
Hosted Premium Bar
100.00 per person

Holiday Cheer

Three Hour Reception
Three Passed Appetizers
Three Course Plated Meal
Hosted Premium Bar
120.00 per person

All Menu Prices Are Subject to 25% Service Fee and 8% Sales Tax. Menu Prices Are Subject To Change.

Frosty Delight

Two Hour Reception
Three Passed Appetizers
Stationed Hors D'oeuvres
Dessert and Coffee Station
Hosted Premium Bar
80.00 per person + +

Passed Appetizers

Select Three

Crispy Tempura Shrimp with Sweet & Sour Sauce
Beef Wellington Bite - Horseradish Cream
Paprikash Bite - Chicken & Paprika Cream
Zucchini & Artichoke Rissole with Vegan Lemon Aioli
Antipasto Skewer - Marinated Artichoke, Mozzarella, Kalamata Olives & Cherry Tomatoes

Stationed Hors D'oeuvres

Cranberry Baked Brie - Fresh Crostini Breads and Dried Fruits
Fresh Vegetable Crudit  - Buttermilk Herb Dip
Miniature Holiday Slider Station - Chicken Dijon on a Pretzel Roll, Rosemary White Bean Cake with Tomato Jam and Classic Burger with Smoked Cheddar and Herb Aioli

Dessert and Coffee Station

Assorted Cupcakes, Peppermint Bark, Dark Chocolate Candy Cane Mousse and Eggnog Cheesecake
Freshly Brewed 'Change Please' Coffee and Herbal Teas

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Winter Wonderland

Three Hour Reception
Three Passed Appetizers
Chef's Dinner Table
Dessert and Coffee Station
Hosted Premium Bar
100.00 per person ++

Passed Appetizers

Select Three

Crispy Tempura Shrimp with Sweet & Sour Sauce
Beef Wellington Bite - Horseradish Cream
Paprikash Bite - Chicken & Paprika Cream
Zucchini & Artichoke Rissolo with Vegan Lemon Aioli
Antipasto Skewer - Marinated Artichoke, Mozzarella, Kalamata Olives & Cherry Tomatoes

Chef's Table Dinner

Organic Fennel and Spinach Salad - Apple Cinnamon Vinaigrette
Local Organic Beets and Goat Cheese - Fresh Goat Cheese in Champagne and Honey Reduction
Asparagus Farfalle Pasta - Chardonnay, Grape Tomatoes and Toasted Butter
Cranberry-Cabernet Braised Beef Short Rib - Fresh Rosemary and Roasted Carrots
Caramelized Apple Chicken
Sweet Potato Gratin - Dark Brown Sugar

Dessert and Coffee Station

Winter Spice Bread Pudding with Bourbon Hard Sauce, Peppermint Bark Mousse Cups,
and Assorted Festive Holiday Cookies
Freshly Brewed 'Change Please' Coffee and Herbal Teas

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Holiday Cheer

Three Hour Reception
Three Passed Appetizers
Three Course Plated Meal
Hosted Premium Bar
120.00 per person ++

Passed Appetizers

Select Three

Crispy Tempura Shrimp with Sweet & Sour Sauce
Beef Wellington Bite - Horseradish Cream
Paprikash Bite - Chicken & Paprika Cream
Zucchini & Artichoke Rissolle with Vegan Lemon Aioli
Antipasto Skewer - Marinated Artichoke, Mozzarella, Kalamata Olives & Cherry Tomatoes

Pre-Set Salad

Little Gem Salad
Little Gem Lettuce, Goat Cheese, Cranberry, Pickled Red Onion, Pepitas
Freshly Baked Rolls and Honey Butter

Single Course Entree Selections

Black Cherry and Rosemary Seared Chicken Breast - Creamy Polenta with Dried Cherry Riesling Reduction
-OR-
Zucchini & Artichoke Rissolle Pan Seared with Red Pepper Coulis

Pre-Set Dessert

Peppermint Bark Cheesecake
Freshly Brewed 'Change Please' Coffee and Herbal Teas

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Ornamental Add Ons

Charcuterie Wreath

Imported Cured Meats, Marinated Mushrooms, Olives, Artisan Flatbreads, Crostini and Breads

28.00 per person

Seafood Display

Shrimp Cocktail with Key West Cocktail Sauce and New Zealand Green Lip Mussels with Saffron Aioli

50.00 per person

Short Rib Bolognese

Braised Short Rib, Red Wine, Tomato Sauce, Ricotta & Fresh Herbs

*Requires Chef Attendant

22.00 per person

Flaming Donut Station

Glazed Donut Holes Flambeed with Salted Caramel Bourbon and Served with Guest's Choice of Mitchell's Ice Cream: Vanilla, Chocolate, or Seasonal Flavor

*Requires Chef Attendant

19.00 per person

Hot Chocolate Bar

House-Made Hot Chocolate with Wholesome Valley Milk and Ghirardelli Chocolate Served with Topping Options of House-Made Marshmallows, Whipped Cream, Salted Caramel Sauce, Chocolate Sauce, Candy Canes, and Chocolate Curls

*Add Peppermint Vodka for an Additional Upcharge

15.00 Per Person

Chef Attendants

Chef Attendants are 225.00 per 3 hours, each additional hour is 30.00

Keeping Spirits Bright

Bar Packages

Premium (Included in Package)

Svedka Vodka
Bacardi Superior
Jose Cuervo Especial
Bombay Gin
Jim Beam
Dewar's Scotch
Canadian Club
E&J Brandy
Woodbridge Wines

Deluxe (+ \$12 pp.)

Tito's Handmade Vodka
Bombay Sapphire
Dewar's 12
Maker's Mark
Bacardi Superior
Jameson
Jack Daniel's
Jose Cuervo Tradicional
Christian Brothers Brandy
Avalon: Cabernet Sauvignon
Pinot Noir
Cloudline Pinot Noir
Kendall-Jackson Chardonnay
Santa Margherita Pinot Grigio
Kim Crawford Sauvignon Blanc
Beringer Main & Vine

Specialty Cocktails

Peppermint Espresso Martini

Tito's Handmade Vodka,
Espresso, Coffee Liqueur &
Peppermint
Candy Cane Rim
\$650 per batch (50 servings)

Every Bar Package Includes

Great Lakes Dortmunder Gold
Stella Artois
Bud Light
White Claw Mango & Black Cherry
O'Doul's Non-Alcoholic Beer
Soft Drinks, Water, Juice

Specialty Cocktails

Mistletoe Moscow Mule

Tito's Handmade Vodka,
Lime Juice, Ginger Beer &
Cranberries

\$550 per batch (50 servings)

Bartenders

Service Ratio: 1 per 100 guests

Package Inclusions

Venue Rental

Complimentary Meeting Space

- ✓ Waived room rental with food & beverage minimum
- ✓ Up to 32,000 sq. ft. of column-free ballroom
- ✓ Up to 20,000 sq. ft. atrium with city & lake views

Setup & Décor

Everything You Need

- ✓ Tables & chairs
- ✓ White floor-length linens
- ✓ Complimentary dance floor
- ✓ Festive uplighting

Ready To Celebrate?

Let's start planning your holiday celebration!

☎ 216.905.0153

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