



Inspiring Events Menu



**MARRIOTT
CLEVELAND DOWNTOWN
KEY TOWER**

CLEVELAND MARRIOTT DOWNTOWN
AT KEY TOWER
1360 W Mall Drive
Cleveland, OH 44114
(216) 696-9200

breakfast

BUFFET

Key Center Breakfast Buffet

\$32

Seasonal diced fresh fruit
Assorted individual fruit yogurts
Freshly baked breakfast breads and pastries
French toast, Ohio maple syrup
Cage-free scrambled eggs, cheddar cheese, salsa
Yukon breakfast potatoes, roasted peppers & onions
Crispy bacon
Pork sausage links

St. Clair Breakfast Buffet

\$36

Seasonal diced fresh fruit
Individual yogurt parfaits
Freshly baked breakfast breads and pastries
Steel cut oatmeal, raisins, brown sugar, cinnamon
Choice of: French toast, Ohio maple syrup or buttermilk biscuits,
house-made pork sausage gravy or waffles
Cage-free scrambled eggs, cheddar cheese, salsa
Red bliss breakfast potatoes, spinach & mushrooms
Crispy bacon
Chicken sausage

The Flats Continental Breakfast

\$27

Freshly baked breakfast breads and pastries
Assorted toasts, bagels, jams, and butter
Seasonal diced fresh fruit
Assorted individual yogurts

Maximum 2 hour service

Minimum of 25 guests

Add \$5 per person for less than 25 guests

All buffets include orange juice, Starbucks®, Teavana Teas®

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breakfast



Breakfast Stations

Waffle Station - \$9

Belgian waffles, Cedar Valley Farm's Hickory syrup, whipped cream, whipped butter, strawberry compote

Chocolate chip waffles, malted milk whipped cream,

Add country fried chicken, Ohio maple syrup **\$6**

Omelet Station - \$13

Eggs, egg beaters, egg whites, sausage, diced ham, bacon, spinach, cheddar cheese, jack cheese, green peppers, onions, tomatoes, mushrooms, jalapenos

Maximum 2 hour service

Minimum of 25 guests

Add \$5 per person for less than 25 guests

Minimum of 75% of the group guarantee required

Attendant fee \$175 per 75 guests

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breakfast



PLATED BREAKFAST

Rise and Shine \$25

Cage-free scrambled eggs, breakfast potatoes, choice of crispy bacon, pork or turkey sausage links

Good Morning \$26

Thick sliced French toast, strawberries + bananas, crispy bacon, whipped butter, Ohio maple syrup

Maximum 2 hour service

Minimum of 15 guests

Add \$5 per person for less than 15 guests

Breakfast include orange juice, Starbucks®, Teavana Teas®, Choice of family style breakfast breads and muffins or preset fruit cup

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Energy Bowl **\$16**
 Overnight quinoa, almond milk
 Steel cut oatmeal
 Dried cranberries, raisins, mixed berries,
 toasted cashews, toasted coconut,
 sunflower seeds, peanut butter, Nutella,
 banana chips, Ohio maple syrup,
 cinnamon, brown sugar

Toast + Spread **\$17**
 Orlando bagels + breads
 Whipped cream cheese, whipped butter,
 whipped goat cheese, smoked salmon,
 red onion, tomato, cucumber, caper,
 hard boiled egg, house salsa, peanut
 butter, house jam

*Maximum 1 hour service,
 Minimum of 15 guests
 Add \$5 per person for less than 15 guests,
 Add \$8 per person for orange juice, Starbucks
 Coffee®, Teavana Teas®*

Biscuit Buffet **\$19**
 Ham, egg + cheese biscuit
 Sausage, egg + cheese biscuit
 Chive, egg + cheese biscuit
 Whole fruit
 Assorted individual yogurts

Big-Mouth Doughnut Break **\$16**
Locally Made in Rocky River, Ohio
 Vanilla bean glazed
 Chocolate frosted
 Cinnamon sugar
 Lemon lavender
 Pistachio frosted
 Maple bacon
 Ohio buckeye
 GF option available

pm break

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Energize \$16

Build your own trail mix:
Amish maple granola, pretzels, cashews,
toasted almonds, peanuts, dried
cranberries, dried cherries, banana chips,
raisins, sunflower seeds, chocolate chips,
M & M's

Movie Theatre \$14

Assorted movie theatre candy
Assorted Campbell's popcorn
Chocolate Covered Pretzels

Fruit \$16

Seasonal whole fruit
Cold or hot cider
Fruit skewers, berry fluff
Apple bruschetta, peanut butter spread
Fruit crisp

*Maximum 1 hour service
Minimum of 15 guests
Add \$5 per person for less than 15 guests*

For Dipping \$15

Green goddess dip, seasonal vegetable
hummus, goat cheese avocado dip
Pita chips, house made chips
Carrots, celery, broccoli

Ballpark \$19

Mini brats, mini hot dogs
Mini pretzel bites, cheese sauce
Bertman's original ball park mustard
House praline caramel corn

Kid in a Candy Shop \$14

Assorted penny candies
Assorted chocolate and gummies
Goldfish, Teddy Grahams, Ritz bits
Add assorted local sodas \$6

break enhancements



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Items Priced Per Person

Steel cut oatmeal, raisins,
brown sugar, cinnamon \$5
Assorted cereals + milk \$5
Cage-Free Scrambled eggs, cheese,
salsa \$7
Seasonal diced fruit \$8

Items Priced Per Dozen

Orland Bakery Bagels, house-made
sweet + savory spreads \$26
Breakfast breads & pastries \$36
Assorted fresh baked cookies \$36
Brownies \$36
Blondie bars \$36
Hard boiled eggs \$24
House-made scones \$36
Assorted cupcakes \$36

Maximum 1 hour service

Items Priced Per Piece

Whole fruit \$3
Fruit skewers + honey yogurt \$5
Ham, egg + cheese biscuits \$6
Sausage, egg + cheese biscuits \$6
Chive, egg + cheese biscuits \$6
Granola yogurt parfaits \$5
Assorted Individual yogurts \$4
Assorted candy bars \$4
Apple bruschetta, peanut butter spread \$5
Mini pretzels, Great Lakes beer cheese sauce \$5

Items Based On Consumption

Kind bars \$4
Kashi bars \$4
Cliff bars \$4
Individual trail mix \$5
Humphrey's popcorn balls \$5
Granola bars \$3
Assorted Chex mix bags \$3
Smartfood popcorn \$3
Assorted "Dirty" potato chips \$5
Individual bags of pretzels \$3

beverages



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Packages (minimum 10 guests)

Beverage break **\$20** per person (4 hour consecutive service)

All day beverage break **\$50** per person (8 hour consecutive service)

Both packages include: Pepsi soft drinks, Starbucks Coffee®, Teavana Teas®

Individual Beverages (based on consumption)

Assorted Pepsi soft drinks **\$5**

Bottled water **\$5**

Fiji water **\$8**

Red Bull **\$8**

Individual Starbucks drinks **\$8**

Assorted bottled juices **\$4**

Pelligrino Sparkling Water **\$7**

Fresh brewed iced tea per gallon **\$50**

Lemonade per gallon **\$50**

Infused water per gallon **\$50**

Hot Teavana® Tea per gallon **\$69**

Starbucks Coffee® per gallon **\$69**

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The Land \$50

Morning (45 minutes)

Seasonal diced fresh fruit
Assorted individual yogurts
Freshly baked breakfast breads and pastries
Orange juice

Mid Morning (30 minutes choice of 2)

Assorted breakfast bars
House-made scones
Cinnamon Rolls

Afternoon (30 minutes)

Assorted fresh baked cookies
Brownies & blondie bars

Minimum of 10 guests

Maximum of 50 guests

Prices are per person

Packages include Starbucks Coffee®, Teavana Teas®

The Lake \$50

Morning (45 minutes)

Seasonal whole fruit
Overnight Oats
Freshly baked breakfast breads and pastries
Orange juice

Mid Morning (30 minutes choice of 2)

Assorted breakfast bars
House-made scones
Cinnamon rolls

Afternoon (30 minutes)

Assorted fresh baked cookies
Cupcakes

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The Land with Lunch \$75

Morning (45 minutes)

Seasonal diced fresh fruit
Assorted individual yogurts
Freshly baked breakfast breads and pastries
Orange juice

Mid Morning (30 minutes choice of 2)

Assorted breakfast bars
House-made scones
Cinnamon Rolls

Lunch buffet (60 minutes)

Soup of the day
Fresh baked rolls
Key Center salad, red wine vinaigrette
Herb grilled chicken, rosemary onion jam
3 cheese tortellini, roasted eggplant, arugula,
spicy tomato sauce
Chef's selection of desserts

Afternoon (30 minutes)

Assorted fresh baked cookies
Brownies & blondie bars

The Lake with Lunch \$75

Morning (45 minutes)

Seasonal whole fruit
Overnight oats
Freshly baked breakfast breads and pastries
Orange juice

Mid Morning (30 minutes choice of 2)

Assorted breakfast bars
House-made scones
Cinnamon Rolls

Lunch buffet (60 minutes)

Soup of the day
Fresh baked rolls
Classic Caesar salad
Herb Seared Salmon
Herbed rice pilaf
Seasonal vegetables
Chef's selection of desserts

Afternoon (30 minutes)

Assorted fresh baked cookies
Cupcakes

Minimum of 10 guests, Maximum of 50 guests,
Prices are per person, Packages include Starbucks
Coffee®, Teavana Teas®

lunch



BUILD YOUR OWN BOXED LUNCH

\$36

Choose 1 side

House-made potato salad
"Deviled Egg" Macaroni Salad
Coleslaw

Choose 3 sandwiches

Grilled Chicken Wrap

LTO, tatziki sauce, sun-dried tomato wrap

Tuna Salad Croissant Sandwich

olives, capers, cucumber, lemon mayonnaise, croissant

Roast Turkey Grinder

House-pickled Hungarian peppers, shredded lettuce, onions,
Swiss cheese, honey mustard, hoagie roll

Roast Beef Sandwich

butter lettuce, shaved peppers + onions, provolone cheese,
zesty stadium mustard horseradish, brioche bun

Veggie Hummus Wrap

Edamame hummus, LTO, cucumber, goat cheese vinaigrette

Minimum of 15 guests

Add \$5 per person for less than 15 guests

Includes a bag of chips, whole fruit, cookie, and a bottled water

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HOT PLATED LUNCH

Herb Seared Chicken	\$35
Cheddar potato cake, roasted brussels, herb jus	
BBQ Spiced Chicken	\$35
Whipped Yukon potatoes, haricot verts, House-made BBQ sauce	
Searred Butternut Squash	\$35
Quinoa, sautéed kale, dried cranberries, Pistachios, herb vinaigrette	
Orange Tamari Glazed Salmon	\$37
Coconut wild rice, spicy broccolini	
Blackened Mahi Mahi	\$37
Sofrito rice, pineapple + mango salsa salsa verde	
Grilled Sirloin	\$41
Parmesan risotto, baby carrots, red wine demi glaze	

Minimum of 10 guests

*All lunches include Starbucks Coffee®, Teavana Teas®,
fresh baked rolls, choice of soup or salad, entrée, and dessert*

Soups

Chef's selection soup of the day
Roasted tomato bisque
Broccoli cheddar
Spicy black bean chorizo

Salads

Key Tower salad, carrots, red onions,
cucumbers, grape tomatoes, red wine
vinaigrette

Spinach + arugula salad, blistered tomatoes,
roasted fennel, toasted almonds, fried onions,
mustard vinaigrette

Chopped romaine, shaved brussels, feta
cheese, roasted red peppers, crispy prosciutto,
lemon balsamic vinaigrette

Desserts

New York Cheesecake
Chocolate Cake
Strawberry Marble Cheesecake
Carrot Cake
Gluten Friendly Chocolate Cake

*If More than One Entrée Selection is Requested, Pricing will be based on the Highest Priced Entrée
Starch and Vegetable Selection is the Same for All Entrees*

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COLD PLATED LUNCH

Grilled Chicken Wrap \$27

LTO, tatziki sauce, sun-dried tomato wrap

Tuna Salad Croissant Sandwich \$27

olives, capers, cucumber, lemon mayonnaise, croissant

Roast Turkey Grinder \$27

House-pickled Hungarian peppers, shredded lettuce, onions, Swiss cheese, honey mustard, hoagie roll

Roast Beef Sandwich \$27

butter lettuce, shaved peppers + onions, provolone cheese, zesty stadium mustard horseradish, brioche bun

Veggie Hummus Wrap \$27

Edamame hummus, LTO, cucumber, goat cheese vinaigrette

Classic Caesar Salad \$27

Chopped romaine, shaved parmesan, croutons, Caesar dressing

Ancient Grains Salad \$27

Baby kale, shaved radishes, asparagus tips, oil and sherry vinegar

Add Chicken \$5

Add Salmon \$12

Add Steak \$8

Minimum of 10 guests

Add \$5 for less than 10 guests

All lunches include Starbucks Coffee®, Teavana Teas®, Chef's selection soup of the day, house-made chips, and dessert

Soups

Chef's selection soup of the day

Roasted tomato bisque

Broccoli cheddar

Spicy black bean chorizo

Desserts

New York Cheesecake

Chocolate Cake

Strawberry Marble Cheesecake

Carrot Cake

Gluten Friendly Chocolate Cake

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COLD LUNCH BUFFET

Deli Buffet \$40

Key Center salad, carrots, red onions, cucumbers, grape tomatoes, red wine vinaigrette
House-made coleslaw
House-made potato salad
Roasted turkey, ham, roast beef, salami
Sliced cheddar cheese, Swiss, provolone
Pickles, olives, pepperoncini
Green leaf lettuce, sliced tomato, sliced onion
Dijon mustard, mayonnaise
Artisan breads and rolls
Assorted chips
Chef's selection of desserts
Gluten friendly bread available upon request

Sandwich Buffet \$40

House-made pasta salad
Chopped romaine salad, shaved parmesan, croutons, Caesar dressing
Chicken salad sandwich, multigrain croissant, cranberries, celery, onions, honey mayo
Roast turkey grinder, house-pickled Hungarian peppers, shredded lettuce, onions, Swiss cheese, tomato jam, hoagie roll
Italian sandwich, salami, pepperoncini, capicola, provolone, lettuce, tomatoes, hot peppers, mayo, Italian bread
Tomato + mozzarella sandwich, focaccia bread, torn basil
Assorted chips
Chef's selection of desserts

Maximum 2 hour service, Minimum of 15 guests, Add \$5 per person for less than 15 guests

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HOT LUNCH BUFFET

Slavic Village \$42

Stuffed Pepper Soup
House-made corn bread
Chop salad, grape tomatoes, blue cheese crumbles,
roasted corn, ranch dressing
Pierogis, caramelized onions, sour cream
House-cured corned beef, sauerkraut
Grilled chicken paprikash
Roasted Brussels sprouts
Buckeye Pies

Public Square \$43

Roasted garlic tomato bisque
Market style salad:
mixed baby greens, Romaine, baby spinach,
Grape tomatoes, carrots, red onion,
edamame, cucumbers, shaved fennel,
Julienne peppers, dried cranberries, sunflower seeds,
croutons, shaved parmesan, cheddar cheese,
buttermilk ranch, red wine vinaigrette, ranch
Grilled sirloin, breast of chicken,
Salmon, BBQ cauliflower
Chef's selection of desserts

Gordon Square \$42

Tortilla Soup
Cuban Style Black Beans
Cilantro brown rice
Achiote chicken
Barbacoa beef
Salmon Veracruz
Fire roasted vegetables
Crema, salsa verde, salsa, guacamole, pickled
onions, cilantro, Mexican street corn
Mexican chocolate cake, tres leches

Maximum 2 hour service

Minimum of 25 guests

Add \$5 per person for less than 25 guests

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lunch



HOT LUNCH BUFFET

Ohio City \$43

Grilled vegetable soup
Spinach + Arugula salad, seasonal berries, roasted red pepper, fried onions, fig vinaigrette
Grilled kielbasa
Grilled chicken breast
Grilled mini burgers
Grilled eggplant
Ballpark mustard, ketchup, mayo, relish, pickled peppers, Don Herman's pickles
Assorted sandwich rolls
House-made chips
Fruit crisp

Murray Hill \$43

Italian Wedding Soup
Garlic bread sticks
Panzanella salad
Garbanzo bean salad
Roasted seasonal vegetables
3-cheese tortellini, eggplant Bolognese
Chicken Parmesan
Italian sausage, red peppers, spinach
Italian sponge cake

Maximum 2 hour service

Minimum of 25 guests

Add \$5 per person for less than 25 guests

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dinner



HOT PLATED DINNER

Hickory Roasted Chicken Breast	\$53
Coconut wild rice, roasted Brussels sprouts, pomegranate syrup	
Herb Roasted Chicken Breast	\$53
White bean ragout, roasted baby carrots, pan jus	
Edmund Fitzgerald Chicken Breast	\$53
Parmesan truffle risotto, broccolini, mushroom puree	
Seared Salmon	\$55
Red lentils, roasted carrots + fennel, tomato jam	
Red Wine Braised Short Ribs	\$58
Garlic whipped potatoes, roasted root vegetables, braising jus	
Herb Seared Sirloin	\$60
Cheddar potato cake, seasonal vegetables, house-made steak sauce	
Cast Iron Seared Tenderloin	\$63
Crispy fingerlings, haricot verts, red wine demi glaze	

Minimum of 10 guests

All dinners include Starbucks Coffee®, Teavana Teas®, assorted dinner rolls + butter, choice of soup or salad, entrée, and dessert

If More than One Entrée Selection is Requested, Pricing will be based on the Highest Priced Entrée

Starch and Vegetable Selection is the Same for All Entrees

Soups

Chefs selection seasonal soup
Beef + Barley soup
Vegan chili
Roasted corn chowder

Salads

Bibb lettuce, olives, artichoke hearts, fennel, lemon vinaigrette
Mixed greens salad, toasted almonds, blistered grapes, bleu cheese, apples, maple vinaigrette
Kale salad, pickled beets, goat cheese, cucumber, radish, orange vinaigrette

Desserts

Chocolate Espresso Torte
White Rose Torte
Lemon Meringue Torte
Peanut Butter Caramel Roll
Tiramisu Cheesecake Torte
Gluten Friendly Chocolate Cake

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dinner



HOT PLATED DINNER

Vegetarian Entrees

BBQ Roasted Cauliflower Steak \$50

Roasted sweet potato, roasted fennel tatziki, pickles
golden raisin salad

Roasted Broccolini \$49

Grilled radicchio, charred carrots, spiced garbanzo beans,
roasted garlic puree

Wild Mushroom Stroganoff \$50

Spaghetti squash, gremalota, arugula

Duo Entrees

Ohio Maple Roasted Salmon + Herb Marinated Chicken \$70

Yukon mashed potatoes, broccolini, maple pan sauce

Roasted Garlic Filet + Pan Seared Chicken \$69

Cheddar potato cake, charred carrots, house steak sauce

Blackened Filet + Herb Grilled Shrimp \$72

Truffle risotto, smoked asparagus, bourbon demi

Minimum of 10 guests

All dinners include Starbucks Coffee®, Teavana Teas®, assorted dinner rolls + butter, choice of soup or salad, entrée, and dessert

If More than One Entrée Selection is Requested, Pricing will be based on the Highest Priced Entrée

Starch and Vegetable Selection is the Same for All Entrees

Soups

Chefs selection seasonal soup

Beef + Barley soup

Vegan chili

Roasted corn chowder

Salads

Bibb lettuce, olives, artichoke hearts,
fennel, lemon vinaigrette

Mixed greens salad, toasted almonds,
blistered grapes, bleu cheese, apples,
maple vinaigrette

Kale salad, pickled beets, goat cheese,
cucumber, radish, orange vinaigrette

Desserts

Chocolate Espresso Torte

White Rose Torte

Lemon Meringue Torte

Peanut Butter Caramel Roll

Tiramisu Cheesecake Torte

Gluten Friendly Chocolate Cake

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dinner



DINNER BUFFET

The Jake \$68

Chef's selection soup of the day
Dinner rolls & butter
Key Center salad, carrots, red onions, cucumbers, grape tomatoes, red wine vinaigrette
Antipasto salad
Seasonal vegetables
Chef's selection of starch
Herb marinated chicken, roasted tomato sauce
Grilled salmon, lemon butter sauce
Chef's selection of miniature desserts

The Q \$72

Chef's selection soup of the day
Dinner rolls & butter
Mixed greens salad, toasted almonds, blistered grapes, bleu cheese, apples, maple vinaigrette
Ancient grains salad, radicchio, pickled cranberries, toasted almonds, cinnamon roasted apples, carrots + parsnips, burnt orange vinaigrette
Seasonal vegetables
Chef's selection of starch
Herb grilled sirloin, shallot demi glaze
Olive oil poached mahi mahi, saffron cream sauce
Chef's selection of miniature desserts

The Hall of Fame \$70

3 Bean and Angus Beef Chili
House-made cornbread
Kale salad, pickled beets, goat cheese, cucumber, radish, orange vinaigrette
Tomato, mozzarella + focaccia croutons salad
Roasted Brussels sprouts, shaved parmesan
Parmesan risotto
Herb marinated chicken breast, paprikash sauce
Red wine braised short ribs, gremolata
Chef's selection of miniature desserts

Maximum 2 hour service

Minimum of 25 guests

Add \$5 per person for less than 25 guests,

All dinners include Illy Coffee®, Teavana Teas®

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Hand Passed

\$160 per 25 pieces (No split selections)

Breaded Artichoke with Goat Cheese
Spanakopita
Balsamic Fig + Goat Cheese Flatbread
Kale + Veggie Pot sticker
Boursin Stuffed Mushrooms
Buffalo Chicken Spring roll
Parmesan Stuffed Peppadew
Vegetable Spring roll

\$175 per 25 pieces (No split selections)

Fiery BBQ Brisket
Bacon Wrapped Scallops
Mini Beef Wellington
Hong Kong Shrimp
Bacon Wrapped Brussel Sprout
Chicken Chilito
Tomato Mozzarella Croquettes
Shrimp cocktail
Smoked Salmon + pumpernickel canape

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Bruschetta	\$13
Tomato basil, grilled veggies, warm spinach + mushroom, crostini	
Vegetable Crudité	\$11
Green goddess dip, seasonal vegetable hummus, pimento cheese spread	
Chef's Selection Domestic Cheeses	\$15
French bread, jams	
Charcuterie	\$19
Imported and Domestic Cheeses, Salami, Pepperoni, Prosciutto, Capicola, Sopresetta, Marinated Veggies, Roasted Zucchini & Squash Salad, Assorted Olives, Tomato & Mozzarella Salad, Sun-Dried Tomato Spread, Assorted Breads, Crackers, Crostini, Naan Dippers	
<u>Stations</u>	
Pierogis	\$18
caramelized onions, kielbasa, brown butter	
House-made mac and cheese	\$18
sautéed leeks, diced tomatoes, bacon, 3-cheese white cheddar cheese sauce	
add chicken	\$3
add Tasso ham	\$5

Maximum 1.5 hours of service
Minimum of 25 guests
Add \$5 per person for less than 25 guests
Can be made action station for an attendant fee \$175 per 75 guests

interaction station displays



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Carving Stations

- Herb Marinated Beef Tenderloin** \$425 (serves 25)
Caramelized mushrooms + onions, herb demi glaze
- House-Brined Turkey** \$355 (serves 35)
Cranberry dressing, traditional gravy
- House-Cured Corned Beef** \$355 (serves 35)
Braised cabbage, house-made mustard
- Cumin Dusted Flank Steak** \$420 (serves 35)
Roasted corn salsa, chimichurri
- Whole Roasted Salmon Filet** \$350 (serves 25)
Roasted cauliflower + leeks

*Maximum 1.5 hours of service
Includes silver dollar rolls
Attendant fee \$175 per 75 guests*

More Stations

Sliders

- Angus beef cheddar bacon sliders** \$18
Lettuce, tomato, special sauce fried onions
- Braised chicken thighs**
Bertman's Mustard BBQ, Purple cabbage slaw, Don Herman's pickles,

*Maximum 1.5 hours of service
Minimum of 25 guests
Can be made action station for an attendant
fee \$175 per 75 guests*

Tacos

- Whole roasted catch of the day** \$18
Shaved cabbage, pickled vegetables, salsa verde
- Red wine braised short ribs**
Tomato salsa, shaved radish, spicy peppers, crema

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Wines

Lighter Intensity Red Wines Listed From Mild to Strong

La Crema Pinot Noir	\$52
Mark West Pinot Noir	\$32
Century Cellars by BV Merlot	\$30
Stone Cellars by Beringer Merlot	\$24
Meridian Merlot	\$34
Acacia Pinot Noir	\$78
Clos de Bois Merlot	\$36
St. Francis Vineyard Merlot	\$44
Century Cellars by BV Cabernet Sauvignon	\$30
Estancia Cabernet Sauvignon	\$32
Lyeth Cabernet Sauvignon	\$28
Stone Cellars by Beringer Cabernet Sauvignon	\$24
Rutherford Hill Merlot	\$45

Fuller Intensity Red Wines

Aquinas Cabernet Sauvignon	\$38
Decoy by Duckhorn Merlot	\$105
Seven Falls Cabernet Sauvignon	\$30
Columbia Crest Cabernet Sauvignon	\$28
Ferrari-Carano Cabernet Sauvignon	\$77

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Wines

Sweet Wine/Blush Wines Listed From Sweetest to Least Sweet

Beringer White Zinfandel	\$28
Chateau St. Michelle Riesling	\$36

Lighter Intensity White Wines Listed From Mild to Strong

Pighin Pinot Grigio	\$40
Brancott Estate Sauvignon Blanc	\$36
Kenwood Vineyards Sauvignon Blanc	\$43
Stone Cellars by Beringer Pinot Grigio	\$30
Provenance Vineyards Sauvignon Blanc	\$48

Fuller Intensity White Wines Listed From Mild to Strong

Chateau St. Jean Chardonnay	\$40
Clos de Bois Chardonnay	\$43
Sterling Vineyards Chardonnay	\$21
Century Cellars by BV Chardonnay	\$30
Stone Cellars by Beringer Chardonnay	\$24
Estancia Chardonnay	\$21
Starmont Chardonnay	\$36
Chateau St. Michelle Chardonnay	\$30
Sonoma Cutrer Chardonnay	\$51

Wines

Sparkling Wines and Champagne

Freixenet Blanc de Blancs, Brut	\$20
Mionetto Prosecco	\$40
Mumm Napa Brut "Prestige"	\$40
Moet & Chandon Brut "Imperial" Champagne	\$100
Cuvee Dom Perignon	\$250

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Bar

Well Spirits

Canadian Club
Dewars White Label Scotch
Jim Beam White Label Bourbon
Beefeater Gin
Smirnoff Vodka
Korbel Brandy
Cruzan Aged Light Rum
Jose Cuervo Especial Tradicional Silver

Wines to Include:

Stone Cellars
Chardonnay
Merlot
Cabernet Sauvignon

All Bars include Imported Beers, Domestic Beers, Soft Drinks and Bottled Water.

Import and Craft Beer: Heineken, Amstel Light, Corona, Great Lakes Dortmunder and Blue Moon Belgium White

Domestic Beer: Budweiser, Bud Light, Michelob Ultra, Miller Lite and O'Doul's Non-Alcoholic

Bar

Call Spirits

Seagram's VO Whiskey
Johnny Walker Red Label Scotch
Jack Daniels Tennessee Whiskey
Markers Mark Bourbon
Tanqueray Gin
Absolute Vodka
Courvoisier VS Cognac
Bacardi
Superior Rum
Captain Morgan Original Spiced Rum
1800 Silver Tequila

Wines to Include:

Beauleiu Vineyards Century Cellars
Chardonnay
Merlot
Cabernet Sauvignon

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Bar

Hosted Bar

Well Spirits:

- Soft Drinks \$5
- Bottled Water \$5
- Domestic Beer \$6
- Imported Beer \$7
- Well Liquor \$8
- Well Wines \$8

Call Spirits:

- Soft Drinks \$5
- Bottled Water \$5
- Domestic Beer \$6
- Imported Beer \$7
- Call Liquor \$9
- Call Wines \$9

Cocktail Enhancements

- Champagne \$6 per drink
- Cordials \$9 per drink
- Martini Bar \$9 per drink

Bar

*Cash Bar**

Well Spirits:

- Soft Drinks \$5
- Bottled Water \$5
- Domestic Beer \$6
- Imported Beer \$7
- Well Liquor \$8
- Well Wines \$8

Call Spirits:

- Soft Drinks \$5
- Bottled Water \$5
- Domestic Beer \$6
- Imported Beer \$7
- Call Liquor \$9
- Call Wines \$9

Pricing excludes 25% service charge & 8% sales tax per drink.

Bartender Fee | \$175 each

Cashier Fee | \$175 each

*Cashier Required

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Bar

Open Bar

Well Spirits:

One Hour	\$19 per person
Two Hours	\$26 per person
Three Hours	\$32 per person
Four Hours	\$40 per person

Call Spirits:

One Hour	\$21 per person
Two Hours	\$30 per person
Three Hours	\$37 per person
Four Hours	\$44 per person

Beer and Wine:

One Hour	\$14 per person
Two Hours	\$20 per person
Three Hours	\$26 per person
Four Hours	\$31 per person

Bartender Fee | \$175 each

Cashier Fee | \$175 each

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Labor, Service Charge and Sales Tax

Bartenders, cashiers, station attendants and extra servers are available at a fee of \$175 each for three hours. Culinary attendants are available at a fee of \$175 each for three hours. All food, beverage, audio visual and room rental fees are subject to taxable service charge and sales tax in effect the date of your function (currently 25% service charge at 8.0% sales tax).

Guarantees

For banquet functions, final attendance guarantees must be received no later than (3) business days (72 working hours). If no verbal or written guarantee is received, the expected number on the banquet event order will be considered the guarantee. Guarantees are not subject to reduction within the 72 hour time frame. In the event that guarantee number increases within the 72 hour time frame, there will be an additional 20% charge for those additional guests. Client will be responsible for the guaranteed number or actual number of guests served, whichever is greater. The hotel will be prepared to serve 3% over.

Buffet Service

Breakfast, Brunch, Lunch, Reception and Dinner Buffets are designed for a maximum service time (see specific menus for times). If host requests for food to be replenished and provided beyond this time frame, additional charges will apply.

Outside Food and Beverage

No food or alcoholic beverages may be brought into the hotel from outside sources. The Ohio State Beverage Commission regulates the sale, service and consumption of alcoholic beverages. All alcoholic beverages must be purchased through the hotel and must be served on the hotel premises in accordance with these rules. Consequently, neither the Patron nor any of the Patron's guests nor invitees may bring alcoholic beverages of any kind onto hotel premises from outside sources, nor can alcoholic beverages be removed from the property.

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No Smoking

Marriott is committed to providing its guests and associates with a smoke-free environment, and is proud to boast one of the most comprehensive smoke-free hotel policies in the industry.

Billing and Credit

Full payment must be made in advance, unless credit has been established with our credit manager. Non-refundable deposits are required for all social weekday and weekend functions.

Cancellation

If a guest finds it necessary to cancel a function, expenses incurred by the hotel become the responsibility of the guest. Event cancellation terms are detailed in the Group/Catering Sales Agreement.

Room Assignments

The hotel reserves the right to assign alternate function space, should a specified room be unavailable or inappropriate in the hotel's sole opinion.

Parking

Valet parking is available. Special billing arrangements may be made through your Event Manager. Parking prices are subject to change at the discretion of Standard Parking.

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Security

The hotel does not assume any responsibility for any damage or loss of merchandise or articles left in the hotel, prior to, during or after an event. Arrangements can be made for security of exhibits, merchandise, or articles set up for display prior to the planned event. Your Event Manager can assist you with these arrangements.

Shipping and Receiving

All packages should be addressed to the onsite contact of your event c/o of your Event Manager and marked with the name and date of your meeting. When shipping either incoming or outgoing packages to the event space, hotel security must be contacted for assistance. A handling fee will be charged based on quantity, weight and storage time. Your Event Manager will assist you with the process and costs associated with shipping packages to and from the hotel.

Display and Decorations

All displays, signage and or decorations proposed by the Patron will be subject to the approval of the hotel. Under no circumstances should anything be nailed, screwed or otherwise affixed to the walls or fixtures of the hotel. Pipe & drape is available to hang banners at a minimum charge of \$75.00 per banner (up to 8'). Displays or signage are not permitted in the lobby area of the hotel.

Damages

Guests are responsible for damage done to the hotel while on the premises.

Audio Visual

Can be provided by our Event Technology Partner, PSAV. Should an outside vendor be used, Service Fees will apply.

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Electrical Fees

Lighting, Audio Visual, Entertainment and Exhibits which require power are subject to a fee for hookup and use of electricity.

Outside Vendors

Exhibit Companies, Florists, Decorators, Audio Visual Companies and or Entertainers are required to submit Proof of Insurance to the hotel and are required to comply to hotel safety regulations for the safety of your guests. Move-In/Out Times must be scheduled in advance with your Event Manager. All Move-In/Out must occur through our loading dock area. Florists and decorators are responsible for removing their own trash. The hotel will not be responsible for items left behind or for storage.

Safety Regulations

To comply with Fire Safety Regulations, no open flames are permitted. Candles enclosed in votive containers or Hurricane Lamps are permitted. Pyrotechnics are strictly prohibited. All room sets must be approved by the hotel in accordance with local fire regulations

*A customary 25% taxable service charge and 8% sales tax will be added to prices

CLEVELAND MARRIOTT DOWNTOWN AT KEY TOWER
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