THE BREAKFAST COLLECTION

THE LUNCHEON COLLECTION

THE BREAK COLLECTION

THE RECEPTION COLLECTION

THE DINNER COLLECTION

BEVERAGE SERVICE

CONTACT US

InterContinental Suites Hotel Cleveland
8800 Euclid Ave
Cleveland OH 44106
216.707.4168
intercontinentalsuitescleveland.com
The Breakfast Collection

All Breakfasts include Freshly Brewed Coffee, Decaffeinated Coffee and International Teas. Maximum service time of 1½ hours applies for Buffet. Breakfasts for less than 20 guests are subject to a $125 service fee.

- **the mid-town continental breakfast** $14 per guest
  - Chilled Orange, Grapefruit and Cranberry Juices
  - Assorted Freshly Baked Pastries, Muffins and Croissants with Sweet Butter, Honey and Fruit Preserves
  - Fresh Sliced Fruit

- **plated breakfast** $17 per guest
  - Chilled Orange Juice
  - Assorted Freshly Baked Pastries, Muffins and Croissants with Sweet Butter, Honey and Fruit Preserves
  - Scrambled Eggs
  - Home-Fried Breakfast Potatoes
  - Choice of Chicken Apple Sausage or Bacon

- **the euclid breakfast buffet** $22 per guest
  - Chilled Orange, Grapefruit and Cranberry Juices
  - Scrambled Eggs
  - Home-Fried Breakfast Potatoes
  - Bacon
  - Choice of Chicken Apple Sausage or Pork Sausage Links
  - Oatmeal
  - Fresh Sliced Fruit
  - Assorted Freshly Baked Pastries, Muffins and Croissants with Sweet Butter, Honey and Fruit Preserves
  - Assorted Cold Cereals with 2% and Skim Milk

Food and beverage is subject to a 25 percent taxable services charge and 8 percent sales tax. Subject to change.
Plated Luncheons

Plated luncheons include your choice of Soup or Salad, Freshly Baked Rolls and Sweet Butter, Dessert and Freshly Brewed Coffee, Decaffeinated Coffee and International Teas. Plated Entrée choice of 3 options is an additional $5 fee per guest; choice of 4 options is an additional $7 fee per guest. Plated Meal Service for less than 20 guests is subject to a $125 service fee.

soup

Roasted Tomato Bisque
Chicken Noodle Soup

salads

MIXED BABY GREENS
Cherry Tomatoes and Cucumber served with Balsamic Dressing
CAESAR SALAD
Romaine Lettuce with Brioche Croutons and Shaved Parmesan served with Traditional Caesar Dressing

entrées

HERB SEARED CHICKEN BREAST
$27 per guest
Served with Roasted Potatoes, Sautéed Spinach and Local Tomato Coulis

CHEESE TORTELLINI
$27 per guest
Served with Sundried Tomatoes, Mushrooms and Sage Cream

SAUTÉED SALMON
$32 per guest
Served with Wild Rice and Glazed Herb Carrots

GRILLED MARINATED SIRLOIN
$32 per guest
Served with Truffle Whipped Potatoes and Grilled Asparagus

desserts

Flourless Chocolate Cake with Raspberry Sauce
Tiramisu

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Luncheon Buffets

Lunch Buffets include Freshly Brewed Coffee, Decaffeinated Coffee and International Teas. Maximum service time of 1½ hours applies. Buffets for less than 20 guests are subject to a $125 service fee.

**euclid deli buffet**

Soup du Jour

Wild Mixed Greens Salad served with Raspberry Vinaigrette and Honey Mustard Dressing

Italian Pasta Salad

Sliced Italian Meats including Smoked Country Ham, Roasted Turkey and Roast Beef

Sliced Cheeses including Cheddar, Swiss and Smoked Mozzarella

Served with Mayonnaise, Ketchup and Dijon Mustard

Parisian Baguettes, White and Whole Wheat Breads

Assorted Cookies, Blondies and Brownies

$28 per guest

**the 89th street hot buffet**

Soup du Jour

Baby Greens with Tomato, Cucumber and Carrots served with Balsamic Vinaigrette and Ranch Dressing

Freshly Baked Rolls and Sweet Butter

Grilled Salmon served with Artichokes and Baby Tomatoes with a Beurre Blanc Sauce

Chicken Piccata with White Wine Butter Sauce

Steamed Wild Rice

Sautéed Local Vegetables

Chef’s Choice of Miniature Pastries

$35 per guest

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À la carte Breaks

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Freshly Brewed Regular and Decaffeinated Coffee</td>
<td>$58 per gallon</td>
</tr>
<tr>
<td>Selection of Assorted Teas and Herbal Infusions</td>
<td>$58 per gallon</td>
</tr>
<tr>
<td>Fruit Juices (Orange, Grapefruit, Cranberry)</td>
<td>$40 per gallon</td>
</tr>
<tr>
<td>Sliced Seasonal Fruits and Berries</td>
<td>$7 per person</td>
</tr>
<tr>
<td>Assorted Soft Drinks and Mineral Waters</td>
<td>$3.75 each</td>
</tr>
<tr>
<td>Monster, Red Bull or Vitamin Water</td>
<td>$5 each</td>
</tr>
<tr>
<td>Fresh Fruit Smoothies</td>
<td>$4 each</td>
</tr>
<tr>
<td>Assorted Whole Fruits</td>
<td>$2 each</td>
</tr>
<tr>
<td>Individual Fruit Yogurts</td>
<td>$3 each</td>
</tr>
<tr>
<td>Assorted Breakfast Cereals with 2% and Skim Milk</td>
<td>$3 per person</td>
</tr>
<tr>
<td>Assortment of Breakfast Pastries, Muffins and Croissants</td>
<td>$36 per dozen</td>
</tr>
<tr>
<td>Assorted Bagels with Cream Cheese</td>
<td>$36 per dozen</td>
</tr>
<tr>
<td>Egg and Bacon</td>
<td>$6 each</td>
</tr>
<tr>
<td>Buttermilk Biscuits</td>
<td>$6 each</td>
</tr>
<tr>
<td>Egg, Spring Onion, and Cheddar Buttermilk Biscuits</td>
<td>$6 each</td>
</tr>
<tr>
<td>Egg, Ham and Cheese</td>
<td>$6 each</td>
</tr>
<tr>
<td>Buttermilk Biscuits</td>
<td>$6 each</td>
</tr>
</tbody>
</table>

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À la carte Breaks

**Morning**
- Pretzels and Assorted Bagged Chips: $3 per bag
- Energy Mix or Mixed Nuts: $4 per bag
- Assorted Miniature French Pastries: $36 per dozen
- Assorted Freshly Baked Cookies: $36 per dozen
- Fudge Walnut Brownies: $36 per dozen
- Assorted Candy Bars and Granola Bars: $3 each

**Afternoon**
- Sun Dried Fruit Medley including Dried Apricots, Peaches, Pears, Raisins, Figs, Dates and Apples: $6 per person
- Warm Jumbo Salted Pretzels served with Cleveland Stadium Mustard: $4 each
- Assorted Deluxe Ice Cream Bars: $48 per dozen
- Vegetable Crudités with Assorted Dips: $7.50 per person

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Cold Reception Displays

Maximum service time of 1½ hours applies. Reception Stations require a minimum of 25 guests.

FRESH VEGETABLE CRUDITÉS
Celery, Carrots, Broccoli, Mushrooms, Cauliflower and Cucumber served with Onion Dip and Ranch Dressing
$7.50 per guest

MEDITERRANEAN STATION
Assorted Squash, Peppers and Mushroom Salad; Asparagus and Seasonal Fresh Grilled Vegetables; Red Pepper Hummus and Baba Ghanoush; Marinated Olives; served with Assorted Pita Chips and Pita Bread
$10 per guest

IMPORTED AND DOMESTIC CHEESE DISPLAY
Brie, Port Salute, Bel Paese, Sharp Cheddar Cheese, Smoked Gouda and Marinated Fresh Mozzarella, served with French Baguettes, Crackers and Grapes
$13 per guest

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Hors d’Oeuvres

Maximum service time of 1½ hours applies. Hors d’Oeuvres require a minimum of 25 pieces.

**chilled**

- Bruschetta with Fresh Tomato, Mozzarella and Basil
- Prosciutto and Melon
- Smoked Salmon Crostini with Dill Cream Cheese

$4.50 per piece

- Seared Sesame Tuna on a Wonton Crisp with Wasabi Aioli
- Seared Tenderloin with Horseradish Sour Cream

$6 per piece

**hot**

- Vegetable Spring Rolls
- Potstickers with Black Vinegar
- Raspberry Brie en Croute

$4.50 per piece

- Crispy Artichokes with Chèvre Mousse
- Coconut Shrimp with Mango Chutney
- Sun-Dried Tomato Spanakopita

$5 per piece

- Miniature Beef Wellington
- Miniature Crab Cakes with Remoulade

$6 per piece

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Plated Dinners

Dinner Entrées include your choice of Soup or Salad, Freshly Baked Rolls and Sweet Butter, Dessert and Freshly Brewed Coffee, Decaffeinated Coffee and International Teas. Plated Entrée choice of 3 options is an additional $5 fee per guest. Plated Meal Service for less than 20 guests is subject to a $125 service fee.

**soup**
Roasted Tomato Bisque
Chicken Noodle Soup

**salads**
MIXED BABY GREENS
Cherry Tomatoes, Cucumber, Carrots and Parmesan Cheese served with Balsamic Dressing

**CAESAR SALAD**
Romaine Lettuce with Brioche Croutons and Shaved Parmesan served with Traditional Caesar Dressing

**entrées**
ROASTED ORGANIC CHICKEN BREAST
$38 per guest
Served with Mashed Potatoes, Tomatoes, Artichokes and Mushrooms

SEARED SALMON
$44 per guest
Served with Saffron Risotto and Stewed Vegetables

GRILLED MARINATED SIRLOIN STEAK
$45 per guest
Served with Roasted Potatoes, Balsamic Glazed Baby Vegetables and Red Wine Sauce

**desserts**
New York Cheesecake with Raspberry Sauce
Tiramisu
Chocolate Flourless Cake

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Dinner Buffet

Dinner Buffets include Freshly Baked Rolls and Sweet Butter and Freshly Brewed Coffee, Decaffeinated Coffee and International Teas. Maximum service time of 1½ hours applies. Buffets for less than 20 guests are subject to a $125 service fee.

executive dinner buffet

Soup du Jour

Marinated Organic Chicken served with Wild Mushroom Ragout

Baby Spinach Salad with Mandarin Oranges,

Beef Sirloin Filet sliced and served with Caramelized Vidalia Onions in a Rosemary Demi Glaze

Toasted Almonds and Cherry Tomatoes

Seared Salmon with a Citrus Beurre Blanc

served with Citrus Dressing

Vine Ripened Ohio Tomato Salad with Fresh Mozzarella, Basil, Extra Virgin Olive Oil and Cracked Black Pepper

Herb Roasted Fingerling Potatoes

Sautéed Vegetable Medley

Chef’s Choice of Miniature Pastries

$48 per guest

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BEVERAGE SERVICE
– Mixed Drinks
– Beer, House Wine, Cordials, Cognacs & Ports
– Wine, Martini Bar & Non-Alcoholic Beverages

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Beverage Service

One bartender per 75 guests at $150 each

premium brands

Svedka Vodka
Dewar’s White Label Scotch
Beefeater Gin
Mount Gay Eclipse Silver Rum
Sauza Gold Tequila
Jim Beam Bourbon
Seagram’s 7 Whiskey

$8 per drink

2 Hours – $24 per guest
3 Hours – $29 per guest
4 Hours – $33 per guest
Every Hour Thereafter – $8 per guest

deluxe brands

Ketel One Vodka
Johnnie Walker Red Label Scotch
Tanqueray Gin
Bacardi Rum
José Cuervo Tequila
Jack Daniels Bourbon
Crown Royal Whiskey

$9 per drink

2 Hours – $30 per guest
3 Hours – $35 per guest
4 Hours – $39 per guest
Every Hour Thereafter – $8 per guest

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domestic beer
Blue Moon
Yeungling
Miller Light
Budweiser
Bud Light
O’Doul’s Amber
Coors Light
$5 each

imported beer
Amstel Light
Heineken
$6 each

specialty beer
Great Lakes Beer
Fat Head’s Craft Beer
Thirsty Dog Craft Beers
Platform Beer
$7 each

house wine by the glass
$9 each

cordials
Kahlua
Amaretto
Campari
ButterScotch
Peppermint
Crème De Cocoa
Crème De Mint
Orange Curacao
Blue Curacao
Frangelico
$8 per drink

cordials
Grand Marnier
Drambuie
Baileys Irish Cream
Godiva Chocolate Liqueur
$12 per drink

cognacs
Courvoisier V.S.
Courvoisier V.S.O.P.
$10/$15 per drink

ports
Cockburns Special
Sandeman Founders
Osborne Fino Quinta
$9 per drink

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## Beverage Service

**Beverage Service**

### red wine
- Caliterra Chile Merlot: $38
- Penfolds Australia Shiraz: $38
- Sterling Vineyards California Cabernet Sauvignon: $44

### white wine
- Whitehaven New Zealand Sauvignon Blanc: $40
- Caliterra Chile Chardonnay: $38
- Kendall Jackson Reserve California Chardonnay: $44
- Danzante Pinot Grigio: $39

### sparkling wines
- Villa Sandi II Fresco Italy Brut: $40
- Moet & Chandon Imperial France Brut: $100

### martini bar
- Svedka Vodka: $10 per drink
- Ketel One Vodka: $12 per drink
- Beefeater Gin: $10 per drink
- Tanqueray Gin: $12 per drink

### cash bar
- Additional $1 per Drink
- One Bartender per 75 guests at $150 each
- One Cashier per 75 Guests at $150 each
- Minimum Cash Bar Sales of $500 per Bar, difference will be applied to room rental.

### assorted soft drinks
- $3.75 each

### mineral water and juices
- $4 each

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Contact Us

**EMAIL US:**
Terri Kufel  
Director of Sales and Catering
Terri.Kufel@ihg.com

**CALL US:**
216.707.4168

**VISIT US:**
intercontinentalsuitescleveand.com

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