

TRUSS

EVENT VENUE

WEDDING GUIDE

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EXTRAORDINARY DESIGN

A modern feat in engineering, perched atop the country's tallest timber structure, 'Truss' gets its name from its most defining feature—the 55-foot-long timber trusses spanning the entire venue, making it free of any interior columns. Fluted glass, steel and bronze accents, a marble bar, floor-to-ceiling windows, and a custom-designed professional audio system all contribute to a space that is unlike any other in the region, offering you a special setting, while allowing your event to shine.

DYNAMIC LOCATION

Sitting at Ohio City's most historic and well-known intersection, Truss is conveniently located just 1-mile from Downtown Cleveland. This centralized spot grants guests access to all Northeast Ohio's major highways in less than a three-minute drive. Directly across from the West Side Market, within a five-minute walk of dozens of bars and restaurants, and easily accessible to Tremont, Gordon Square, and Downtown, there's no location that compares to this special corner of Cleveland. A 450-car public parking lot just steps away assures that events of all sizes can accommodate guests from near or far.

STUNNING VIEWS

100 feet in the air is the perfect elevation for the West Side Market's famous clock tower to be the backdrop for your special day. So close it feels like you can reach out and touch it. The Venue and its nearly 4,000 square foot outdoor terrace offer 270-degree views of the Cleveland Skyline and miles of Lakefront. Being close to Downtown gives an entirely unique perspective compared to being in Downtown, and we'd put our jaw-dropping views up against anyone's.

CULINARY EXCELLENCE

Executive Chef Nate Campbell takes great pride in providing exceptional cuisine. He and his team will provide all in-house culinary offerings for Truss, with a contemporary, playful yet elegant array of menus to choose from. Non-traditional items and timeless better-known dishes will all be prepared in our massive restaurant-quality kitchen using only the freshest and highest quality ingredients, while being paired with best-in-market bar packages. Fully customizable options are also available to guests upon request to make each event as memorable as can be.

UNPARALLELED EXPERIENCE

At Truss, from the moment you first engage with our team, we promise to make you feel special, and give our absolute best to exceed all expectations in delivering your event. We are not content with simply offering the best space in town. We aim to establish lasting quality relationships with all guests and vendors alike by outperforming in every way – guest experience, food, beverage, service, design and overall ease in executing your event.

CURATED PERFECTION

The Truss team is your partner in creating an unforgettable event. With expertise, precision, and a touch of creativity, they ensure every detail is handled flawlessly. From your first conversation to the final moments of your celebration, Truss provides seamless guidance so you can focus on enjoying the experience.

VENUE INCLUSIONS

FACILITIES & DECOR

Custom Signage & Messaging on Marquee with Covered,
Arrival/Departure Canopy on West 25th St Entrance
Arrival Lobby with Coat Check & Attendant
Private Guest Elevators
Modern Cocktail Gallery on 9th Floor with a Vast Green Urban Overlook
of Ohio City and a 8' Linear Fireplace
Main Event Hall with 15' Ceiling and 55' Mass Timber Construction
Seating for up to 300 Guests
One of a Kind Wrap Around Terrace with Unobstructed Lake and
Panoramic Skyline Views
Designer Green Room with Private Restroom, Cosmetic
Vanities, Imported Lounge Furniture, & Bluetooth Audio Hookup
Arrival Lounge with Private Restroom, & Designer Lounge Furniture
Showcase 22' Full-Service Bar, with Back-lit Fluted Glass Wall
Nanawall Operable Glass Wall at Terrace Entrance
Additional Seating Clusters with Select Designer Furniture for Event Use
Custom Automated Window Lutron Shades for 14' Floor to
Ceiling Windows
Rockville Wireless Multi-Color Up Lights

AUDIO

State of the Art Audio System, including Wireless Microphones,
Speakers, and Universal Connectivity for Band & DJ
Upgraded Power Circuits for High-Tech Event Needs and Large-Scale
Event Production

TABLES, LINEN, & DISPLAY

100 feet Black Pipe & Drape
Kings Tables, 60" Round Tables, Cocktail Tables
48" Round & 8' Rectangular Tables
Imported Designer Italian Andreuworld Sail Chairs
Crystal Glassware, Bone China, and Stainless Steel Flatware
L'Nique Floor Length Linen and Napkin in Variety of Colors
Various Styles of Elevated Display Shelving

SERVICE

5-hour Event Timeline
Catering, Bar & Service Staff
Professional Day of Wedding Event Manager
Full Set Up and Breakdown of Event Spaces
State of the Art Commerical Kitchen, with all Catering
Created from Scratch, by Experienced Culinary team
Group Food Tasting Experience (for up to 6 guests)
Cake Cutting and Plating
Venue Access Starting at 3 Hours Prior to Event Start
Loading Dock & Freight Elevator for Vendors

CEREMONY SELECTION \$4500

Additional Hour and a Half Event Time
Access to Green Room and Event Lounge Beginning at 9am
100 feet Black Pipe & Drape
Fruit Infused Water Station
Custom Backdrop Frame
Imported Designer Italian Andreuworld Sail Chairs with Full Set Up
Ceremony Rehearsal with our Wedding Manager

*Venue inclusions subject to change. Management reserves the right to make changes & substitutions



WEDDING – FOOD AND BEVERAGE PACKAGES

INTRO - \$200

Fridays - \$150

All Venue Inclusions
Selection of 3 Passed Hors D'Oeuvres
Salad Selection
Sorbet Intermezzo
Three Plated Entrée Selections
Gourmet Coffee Station
Five-hour INTRO Open Bar Package
Cake Cutting

TRUSS - \$240

Fridays - \$200

All Venue Inclusions
Selection of 4 Passed Hors D'Oeuvres
Salad Selection
Sorbet Intermezzo
Three Plated Entrée Selections
Five-hour TRUSS Open Bar Package
Gourmet Coffee Station with Warm Late Night Cookie Platter
Wine Pour with Dinner
Sparkling Welcome
One Signature Cocktail from our Signature Menu
Cake Cutting

PENTHOUSE - \$280

Fridays - \$250

All Venue Inclusions
Butler Service for Wedding Couple
Wedding Party and VIP Cocktail Greet Upon Arrival
Selection of 5 Passed Hors D'Oeuvres
One Stationed Display - Dessert or Late Night Snack
Upgraded Salad Selections
Sorbet Intermezzo
Three Plated Entrée Selections with Additional Upgraded Options
Gourmet Coffee Station with Warm Late Night Cookie Platter
Five-hour Elevated Customized Open Bar Package
Curated Wine Package by Our Sommelier
Full Wine Service with Dinner
Choice of: Sparkling, Wine, or Signature Cocktail Welcome
Two Signature Cocktails from our Signature Menu
Cake Cutting
Security Included

TRUSSCLEVELAND.COM

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Price Listed is Per Guest, Inclusive of Venue Fees and Access to All Event Spaces. Taxes (8%) and Service Charges (22%) are Additional (Prices Based on \$30,000 Event Minimum, on-site ceremonies require a \$4,500 Fee). All Food, Beverages, and Prices are Subject to Change. Friday pricing does not apply to holiday weekends.



Menu Selections

PASSED HORS D'OEUVRES

THAI CHICKEN MEATBALL - sweet chili, scallion, toasted sesame (DF)
CHICKEN SPRING ROLL - soy, teriyaki (DF)
VEGETABLE SPRING ROLL - soy, teriyaki (V, DF)
TENDERLOIN SKEWER - pork, pineapple, red onion, teriyaki, sesame seed (DF, GF)
SHAVED RIBEYE - chive potato pancake, horseradish creme fraiche (GF)
CHARRED SHRIMP - whipped avocado, chimichurri (GF)
WHITE CHEDDAR MAC - pepper relish (V)
BURRATA FOCACCIA - blistered tomato, burrata, avocado, toasted focaccia (V)
PROSCIUTTO APPLE BRIE - charred bread, onion jam
ARANCINI PORT SALUTE - red pepper romesco sauce (V, N)
SANTORINI BITE - striped cucumber cup, tomato, feta, marinated artichokes, olives (V)
PLANTAIN & AVO - hand cut plantain chip, avocado, corn pico (VEGAN)

ADDITIONAL PENTHOUSE SELECTIONS:

MINI CHICKEN N' WAFFLE - sriracha, maple
LOBSTER ROLL BITE - lobster, brioche, micro celery
SEARED AHI WONTON - yum yum sauce (GF)
LAMB POP - tzatziki, pickled red onion (GF)

DINNER SALADS (SELECT ONE)

Served with our house made herbed butter and a variety of warm breads

TRUSS HOUSE SALAD - mixed greens, shaved radish, cucumber, grape tomato, fresh herb vinaigrette (VEGAN, GF, DF)
CAESAR - local greens, focaccia crouton, shaved parmesan, Caesar dressing
KALE - radicchio, napa cabbage, goat, sunflower seeds, crispy beet, white balsamic vinaigrette (GF)

ADDITIONAL PENTHOUSE SELECTIONS:

THE OHIO CITY - spring mix, spinach, bacon, mozzarella, pecan, cranberries, maple apple vinaigrette (GF, N)
QUINOA - spinach, arugula, pistachio, feta, dried cherry, vanilla champagne vinaigrette (V, N)

ALL PACKAGES INCLUDE OUR SIGNATURE BLACKBERRY CABERNET SORBET INTERMEZZO (VEGAN)

Served Following Salad Course

(DF) - DAIRY FREE, (GF) - GLUTEN FREE, (V) - VEGETARIAN, (N) - NUTS

Entree Menu Selections

PLATED ENTRÉES (SELECT THREE - CHOOSE TWO PROTEINS AND ONE VEGETARIAN, OR ONE DUO PLATE AND ONE VEGETARIAN)

BEEF

COULOTTE AU POIVRE - crispy fingerlings, carrots with honey-thyme glaze (GF)

STRIP STEAK - roasted garlic mash, broccolini, compound butter (GF)

BEEF SHORT RIB - potato au gratin, haricot vert, braising jus (GF)

ADDITIONAL PENTHOUSE OPTIONS:

FILET - truffle mash, asparagus, bordelaise (GF)

BRAISED LAMB SHANK - orzo, broccolini, tapenade

CHICKEN

SPICE RUBBED AIRLINE CHICKEN - spice rub, brussels sprouts, corn salsa, roasted red pepper purée (GF)

CHICKEN FRANCESE - lemon-zested asparagus, chive garlic mash, lemon cream sauce

SESAME GINGER CHICKEN - soy glaze, snap pea, red pepper, sesame ginger sauce, jasmine lemongrass rice (GF, DF)

HERB SEARED AIRLINE CHICKEN - fresh herbs, chive garlic mash, charred broccolini, garlic jus

ADDITIONAL PENTHOUSE OPTIONS:

DUCK - herb garlic marinade, sweet potato mash, romanesco broccoli, cranberry gastrique (GF)

FISH

BARRAMUNDI - spaghetti squash, pepperonata, cilantro lime crema

ATLANTIC SALMON - sundried tomato risotto, asparagus, lemon avocado créma (GF)

ADDITIONAL PENTHOUSE OPTIONS:

TIGER SHRIMP - soy-mirin bok choy, coconut cilantro rice, citrus glaze (GF, DF)

CHILEAN SEA BASS - cottage potato, basil pea purée, beurre blanc, tomato pesto, succotash (GF)

HALIBUT - savory polenta, tri-colored cauliflower, pineapple salsa (GF)

VEGETARIAN/PASTA

CAVATAPPI - seasonal vegetables, marinated seared tofu crumbles, basil pesto (Vegan available)

ORECCHIETTE ALLA VODKA - zucchini, sauteed red onion, beech mushrooms

CHICKPEA VEGETABLE MASALA - cauliflower rice (V)

EGGPLANT MELANZANE - mozzarella, haricot vert, marinara (GF)

DUO PLATE

HERBED CHICKEN & COULOTTE - chive garlic mash, charred broccolini, garlic jus, bordelaise

COULOTTE & CRAB CAKE - chive garlic mash, asparagus, bordelaise, remoulade

ADDITIONAL PENTHOUSE OPTION:

PETITE FILET & SCALLOP - chimichurri, potato croquette, roasted butternut squash purée

INTRO AND TRUSS BAR PACKAGES

INTRO

Vodka - Absolut
Gin - Tanqueray
Rum - Bacardi Superior
Tequila - El Jimador
Whiskey - Evan Williams
Scotch - Dewars
Bourbon - Jim Beam

Wine: Choice of One Red, One White from our Sommelier created house menu

INCLUDED WITH INTRO & TRUSS PACKAGES:

Bottled / Canned Beer - Seasonal Market Garden Brewery, Great Lakes IPA, Great Lakes Dortmunder, Yuengling, Michelob Ultra, Bud Light, Bud Zero, High Noon, Topo Chico

Mixers & Garnishes - cranberry, orange, pineapple, lime, grapefruit, house made sour mix, simple syrup, soda, tonic and soft drinks.

Garnished with: lemons, limes, oranges, cherries and olives as well as in house dehydrated fruit wheels

TRUSS

Vodka - Tito's
Gin - Bombay Sapphire
Rum - Bacardi
Spiced Rum- Captain Morgan
Tequila - 1800 Silver
Whiskey - Jack Daniels
Scotch - Johnnie Walker Red
Bourbon - Bulleit
Effervescent - Accinum Prosecco

Wine: Choice of One Red, One White, One Rosé from our Sommelier created house menu

One Signature Cocktail from our specialty menu

*INCLUDES A SPARKLING WELCOME

INTRO & TRUSS WINES:

Kalpela Vineyards, Chardonnay
Dashwood, Sauvignon Blanc
Cantina Colle Euganei, Pinot Grigio
Avanti, Pinot Noir
La Serra Chianti Colli Senesi, Sangiovese
Twenty Acres, Cabernet

TRUSS PACKAGE

Stoller, Williamette Valley, Rose
Sparkling, Accinum Prosecco Glera

PENTHOUSE CUSTOM BAR PACKAGE

CHOOSE ONE FROM EACH CATEGORY

Vodka - Grey Goose, Belvedere, Absolut, Tito's

Gin - The Botanist, Aviation, Tanqueray, Bombay Sapphire

Rum - Western Reserve, Kracken Gold Spiced, Bacardi, Captain Morgan

Tequila - Casamigos Blanco, Herradura, 1800 Silver, El Jimador

Whiskey - Jameson, Crown Royal, Jack Daniels, Evan Williams

Scotch - Johnnie Walker Black, Johnnie Walker Red, Dewars

Bourbon - Woodford Reserve, Makers Mark, Jim Beam, Bulleit

PENTHOUSE BEER AND BAR INCLUSIONS:

Bottled / Canned Beer - Seasonal Market Garden, Great Lakes IPA, Great Lakes Dortmunder, Yuengling, Michelob Ultra, Bud Light, Bud Zero, High Noon, Topo Chico

Liqueur - sweet vermouth, dry vermouth, triple sec, bitters, grenadine

Mixers & Garnishes - cranberry, orange, pineapple, lime, grapefruit, house made sour mix, simple syrup, soda, tonic and soft drinks.

Garnished with: lemons, limes, oranges, cherries and olives as well as in house dehydrated fruit wheels

INCLUDED ADDITIONAL PENTHOUSE UPGRADES:

CURATED WINE MENU

Sommelier custom curated wine menu to include one white, one red, one rosé and one effervescent

Lucian Albrecht, Cremant d' Alsace Brut, Sparkling

Brassfield 2022, Sauvignon Blanc

House of Brown, Chardonnay

Luna Nuda, Pinot Grigio

Paquet Montagnac, Pinot Noir

Paul Dolan Vineyards, Cabernet

Aruma 2022, Malbec

Argyle, Rosé

SIGNATURE COCKTAILS

Two TRUSS signature cocktails from our house menu

GUEST WELCOME DRINK OR SPARKLING TOAST

choice of: sparkling, wine or signature cocktail welcome

WEDDING PARTY AND VIP PRE-EVENT WELCOME

choice of any bar offering upon arrival, prior to bar opening

ENHANCEMENTS & ADDITIONS

STATIONED HORS D'OEUVRES

PRICED PER GUEST

TRUSS SIGNATURE TRIO \$20

beautiful vast display of a combination of our charcuterie, meze, and crudité stations (N)

CHARCUTERIE \$15

cured meats, assorted imported cheeses, dried fruits, artisan crackers, bread, spreads & jams (N)

MEZE \$12

muhammara, hummus, & olive tapenade, grilled vegetables, mini naan bread, artisan crackers (N)

FRUIT \$12

fresh fruits including citrus, berries, melons, grapes, nuts, dried fruits, yogurt dip and artisan crackers (N)

CRUDITÉ \$10

fresh vegetables, onion dip, house ranch (N)

RAW BAR ADDITIONS:

\$65

king crab legs, blue point oysters on the half shell, smoked salmon filet, ahi tuna poke, ceviche, jumbo house poached shrimp cocktail, lemon wedges, mignonette, cocktail sauce

\$45

smoked salmon filet, ahi tuna poke, ceviche, jumbo house poached shrimp cocktail, lemon wedges, mignonette, cocktail sauce

\$20

jumbo house poached shrimp cocktail, lemon wedges, cocktail sauce

LATE NIGHT SNACKS

PRICED PER GUEST

TENDERS \$6

ketchup, house sauce, BBQ

ADD FRITES +\$3 PER GUEST

ANCHO CHILI HOT BUTTERED PRETZELS \$6

cheese sauce

FLATBREAD \$6

Margherita – tomato, fresh mozzarella, basil

Old School – pepperoni, sausage, cheese

Truss – prosciutto, banana peppers, arugula

SLIDERS \$6 (choose two)

Toasted Brioche Buns

Beef – cheddar, dill pickle, dijonnaise, onion

Chicken – gouda, greens, roasted tomato, basil aioli

Fish – cod, house made tartar, slaw, dill pickle

Fried Green Tomato – fresh mozzarella, avocado, basil aioli

ADD TRUSS HOUSE CHIPS +\$3 PER GUEST

TRUSS GALLEY \$7

Beef smash burger, brioche, American, dill pickle, house sauce, individually wrapped

DESSERTS & SIGNATURE BEVERAGES

PLATED

PRICED PER GUEST

CHEESECAKE \$12

berry compote, whipped cream

ITALIAN CREAM CAKE \$12

lemon sweet cream, sugar dusted

TIRAMISU \$12

ladyfingers, mascarpone, cocoa, liqueur

DISPLAYS / STATIONED

PRICED PER GUEST

COOKIES \$5, ADD MILK SHOTS +\$2 each

variety of freshly baked warm cookies

CHURROS \$5

chocolate filled, fried and rolled in cinnamon sugar

MINI CUPCAKE BITES \$6

red velvet, chocolate, vanilla (N)

MINI SUNDAE STATION \$8

three flavors of ice cream, mini scooped, with a variety of toppings (N)

DESSERT PARFAIT SHOOTERS \$9 (choose three)

banana cream pie, chocolate mousse, cassata cake, key lime pie

MINI DESSERT DISPLAY \$14

assortment of dessert bars, French macarons, mini tarts and cookies (N)

SIGNATURE BEVERAGES

PRICED PER GUEST

MIMOSA BAR \$8 per guest, per hour

sparkling, berries, cranberry, orange, pineapple

SPECIALTY BAR ADDITIONS

Price varies per selection

GREEN ROOM BEER

purchased by the case

SPECIALTY WINES

purchased by the case

SPECIALTY LIQUOR

purchased by the bottle

TRUSS SIGNATURE COCKTAIL \$10

chosen from our TRUSS house menu as an addition to your bar offerings

CUSTOM SIGNATURE COCKTAIL Price varies per selection

curated cocktail designed for your event by our beverage team as an addition to your bar offerings

SPARKLING TOAST OR WELCOME \$9

WINE WELCOME Price varies per selection

WINE POUR WITH DINNER \$12

INTRO level addition, included with TRUSS and PENTHOUSE

TRUSS SIGNATURE COCKTAIL WELCOME \$10

chosen from our TRUSS house menu, purchased per drink, minimum 50% of guest count