

TRUSS

EVENT VENUE

CORPORATE & SOCIAL GUIDE

TRUSS

EVENT VENUE

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

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

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
Various Styles of Elevated Display Shelving

SERVICE

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

VENUE FEES

Peak Season

April - December

Sunday - Thursday \$3500

Friday \$6500

Saturday \$7500

Off Season

Special Pricing Available

January - March

*event minimum spends apply



CONTINENTAL BREAKFAST

INTRO - \$25

Assorted Fresh Pastries (V, N)
Seasonal Fresh Fruit (VEGAN, GF)
Berry Yogurt Granola Parfait (V)

3 Hour INTRO Coffee Station, Regular, Decaf,
Cream, Oat Milk, Sweeteners

TRUSS - \$35

Assorted Fresh Pastries (V, N)
Seasonal Fresh Fruit (VEGAN, GF)
Berry Yogurt Granola Parfait (V)
French Toast Bake, Ham & Cheese Croissants, or Breakfast Sliders
3-Hour Gourmet Coffee Station, Regular, Decaf, Flavored Syrups,
Assorted Teas, Fresh Orange, Cranberry, and Apple Juices,
Fruit Infused Water Station

STATIONS

INTRO

\$40 - SELECT 4

Seasonal Fresh Fruit Display (VEGAN, GF)

Assorted Breakfast Pastries (V, N)

Berry Yogurt Granola Parfait (V)

TRUSS

\$48 - SELECT 5

Banana Blueberry Smoothie Shooters (V, GF)

No Bake Power Bites (V)

Mini Egg Frittatas (GF, V Available)

Croissant Breakfast Slider

Mini Hot Honey Avocado Toast (V, DF)

French Toast Bake (V)

Hot French Ham & Cheese Croissant

PENTHOUSE

\$55 - Gourmet
Omelette Station,
INTRO Level Carving
Station, and 3 Station
Selections

+ \$10 PER ADDED STATION

TRUSS BUFFET

\$40

Sausage, Bacon, Roasted Fingerling Breakfast Potatoes,
Soft Scrambled Eggs, Seasonal Fresh Fruit, Fresh Baked
Assorted Pastries (N)

FRITTATA:

(Choice of One)

Spinach & Feta (V, GF)

Wild Mushroom, Goat Cheese, Red Onion (V, GF)

Bacon, Red Peppers, Red Onion, Cheese (GF)

BREAKFAST ENHANCEMENTS

GOURMET OMELETTE STATION \$18

Eggs, Egg Whites, Roasted Red Peppers
Diced Spanish Onion, Tomatoes,
Mushrooms, Spinach, Sausage, Bacon,
Assorted Cheeses (GF)

FRENCH TOAST BAKE \$10

HANDHELDS \$10

Croissant Breakfast Slider
bacon, egg & cheese, or vegetable
French Hot Ham and Cheese
ham, cheese, french pastry

CARVING STATIONS

Served with Mini Croissants

INTRO

\$20 (SELECT ONE)

Honey Glazed Ham (GF)
whole grain mustard

Roasted Turkey Breast (GF)
garlic au jus

PENTHOUSE

\$30

Prime Rib (GF)
horseradish crema,
au jus

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

TRUSSCLEVELAND.COM

2061 W 25TH STREET | CLEVELAND, OH | 216.294.1900 | INFO@TRUSSCLEVELAND.COM

Taxes (8%) and Service Charges (22%) are Additional. All Food, Beverages, and Prices are Subject to Change.

LUNCH

BOXED LUNCHES \$28

Choose up to three wraps. All boxed lunches include a bag of chips, cookies, and a bottle of water.

INTRO LUNCH BUFFET \$38

Choose Up To Three Wraps

Choice of: Cavatappi Pesto Pasta Salad (V), House Salad (VEGAN, GF), Caesar Salad (V), or Fresh Fruit (VEGAN, GF)

Freshly Prepared Truss House Chips (V)

Assorted Warm Homemade Baked Cookies (V)

HOUSE-MADE WRAPS

Prepared in a Spinach Tortilla, Lettuce Wrap Available Upon Request

CHICKEN CAESAR - grilled chicken, parmesan, croutons, romaine, house Caesar dressing

ROAST BEEF - roast beef, white cheddar, tomato, mixed greens, horseradish crema

HERBED TURKEY - turkey, cheddar, bacon, tomato, spinach, basil aioli

FIESTA CHICKEN - grilled spiced chicken, corn salsa, cheddar, black beans, cilantro lime crema, mixed greens

GRILLED VEGETABLE - roasted red pepper, grilled zucchini and squash, onion, mixed greens, feta (V)

ROASTED RED PEPPER HUMMUS - roasted red pepper hummus, cucumber, cherry tomato, arugula, crispy chickpea (VEGAN)

TRUSS LUNCH BUFFET \$48

Choice of:

One Salad: Cavatappi Pesto Pasta Salad (V), House Salad (VEGAN, GF), Caesar Salad (V), or Fresh Fruit (VEGAN, GF)

Two Proteins or Pastas

One Starch: Chive Garlic Mash (V, GF), Crispy Fingerlings (V, GF)

One Vegetable: Charred Broccolini (VEGAN, GF), Roasted Brussels Sprouts (VEGAN, GF), Haricot Vert (VEGAN, GF), Carrots with Honey Thyme Glaze (V)

Assorted Warm Homemade Baked Cookies

BEEF

COULOTTE AU POIVRE - black pepper cream sauce (GF)

BEEF SHORT RIB - braising jus (GF)

POULTRY

CHICKEN FRANCESE - lemon beurre blanc

HERB SEARED CHICKEN - garlic au jus (GF)

SEAFOOD

BLACKENED GROUPER - cilantro lime crema (GF)

ATLANTIC SALMON - citrus butter (GF)

PASTA

CAVATAPPI - seasonal vegetables, marinated grilled tofu crumbles, basil pesto (V/Vegan available)

ROTINI ALLA VODKA - zucchini, sautéed red onion, portabella mushrooms (V)

BUTTERNUT RAVIOLI - butternut squash, sage brown butter (V)

PENNE FLORENTINE - alfredo, seasoned chicken, spinach, tomato

ZITI BOLOGNESE - rustico beef red sauce

SALMON PICATTA - farfalle, capers, smoked salmon, lemon butter sauce

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COCKTAIL RECEPTION

MINIMUM ORDER TO EQUAL 80% OF GUEST COUNT, NO LESS THAN 100

ELEVATED DISPLAYS

TRUSS SIGNATURE TRIO \$20

beautiful vast display of a combination of our charcuterie, meze, verger d' or 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 (V, N)

HEARTH & CHURN ATELIER \$12

assorted fresh warm breads, soft pretzels, and rolls, hot artichoke spinach dip, gourmet house infused butters, berry compote, jams, fresh vegetables (V, N)

VERGER D' OR \$10

fresh fruits including citrus, berries, melons, grapes, nuts, dried fruits, yogurt dip (GF, V, N)

CRUDITÉ \$10

fresh vegetables, homemade french onion and ranch dips, artisan crackers (V, N)

RAW BAR AND SUSHI

PENTHOUSE \$65

seasonal 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 (GF, DF)

TRUSS \$45

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

INTRO \$20

jumbo house poached shrimp cocktail, lemon wedges, cocktail sauce (GF, DF)

SUSHI - \$1350 -300 pieces minimum, additional 150 pieces - \$675

a combination of hand rolled freshly made salmon, spicy tuna, California and vegetable maki accompanied with ginger, wasabi, and soy

CARVING STATIONS

INTRO \$20 (Select One)

Served with Mini Croissants

HONEY GLAZED HAM - whole grain mustard (GF,DF)

ROASTED HERBED TURKEY BREAST - garlic au jus (GF)

PENTHOUSE \$30

Served with Mini Croissants

PRIME RIB - horseradish crème, au jus (GF)

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COCKTAIL RECEPTION STATIONS

MINIMUM ORDER TO EQUAL 80% OF GUEST COUNT, NO LESS THAN 100

INTRO

FLATBREAD AND SLIDERS

\$16- Choose two of each

FLATBREADS

MARGHERITA – tomato, fresh mozzarella, basil (V)

OLD SCHOOL – pepperoni, sausage, cheese

TRUSS – prosciutto, banana peppers, arugula

CHEF'S SPECIAL – seasonal veggies, whipped lemon ricotta (V)

BUFFALO- sage derby, mozzarella, buffalo chicken, celery

SLIDERS

BEEF – cheddar, pickle, dijonaise, caramelized onion

CHICKEN – gouda, roasted tomato, basil aioli

FISH – cod, house made tartar, slaw

FRIED GREEN TOMATO – fresh mozzarella, avocado, basil aioli (V)

SALAD SMALL PLATES

\$10, Choice of two

TRUSS HOUSE SALAD - mixed greens, shaved radish, cucumber, heirloom tomato, fresh herb vinaigrette (VEGAN, GF, DF)

CAESAR - local greens, focaccia crouton crumbles, shaved parmesan

CRISPY BEET - kale, radicchio, napa cabbage, goat, sunflower seeds, crispy beet, white balsamic vinaigrette (V, GF)

OHIO CITY - spring mix, spinach, bacon, mozzarella, pecan, cranberries maple apple vinaigrette (GF, N)

THE WEST END - spinach, arugula, crispy quinoa, pistachio, feta, dried cherry, vanilla champagne vinaigrette (V, N)

FRIED CHICKEN BITES

\$8, Choice of two

hand cut and breaded with your choice of thai chili, garlic parm, mild buffalo, spicy ranch, BBQ

ADD FRITES +\$3 PER GUEST

TENDERS \$6

ketchup, house sauce, BBQ

ADD FRITES +\$3 PER GUEST

ANCHO CHILI HOT BUTTERED PRETZELS \$5

queso cheese sauce (V)

TRUSS

PIEROGI

Choice of three \$45, four \$52, five \$60 - potato and cheese

OG – caramelized onion, sour cream, chive (V)

OSCAR - butter poached lobster, parmesan bechamel, fried rosemary

SHORT RIB- red wine braised, pickled onion, veal demi glaze

LOADED- cheddar cheese, bacon, chives, jalapeño, sour cream

POLISH- peppers, onions, keilbasa

PASTA

Choice of three \$45, four \$52, five \$60, Includes TRUSS signature bread basket

CAVATAPPI - seasonal vegetables, grilled tofu crumbles, basil pesto (V/Vegan available)

ROTINI ALLA VODKA - zucchini, sautéed red onion, portabella mushrooms (V)

BUTTERNUT RAVIOLI - butternut squash, sage brown butter (V)

PENNE FLORENTINE - alfredo, seasoned chicken, spinach, tomato

ZITI BOLOGNESE - rustico beef red sauce

SALMON PICATTA - farfalle, capers, smoked salmon, lemon butter

SOUTHERN LUX

Choice of three \$45, four \$52, add cornbread \$3

LOW COUNTRY BOIL – shrimp, kielbasa, red skin potato, corn, crawfish tails, old bay butter (GF)

SHRIMP AND GRITS - jumbo shrimp, creamy polenta, heirloom tomato, spinach, spicy pancetta cream sauce (GF)

CREOLE PASTA- spiced chicken, red peppers, onion, cajun cream sauce

BBQ SHORT RIB MAC- braised short rib, pepper relish mac and cheese

ASIAN FUSION

\$45, add mini vegetable spring rolls \$4

VEGETABLE STIR FRY– jasmine rice, peppers, onions (V,GF)

LO MEIN - lo mein, choice of chicken, shrimp, beef, tofu

FRIED RICE-fried rice, choice of chicken, shrimp, beef, tofu

RASA TABLE

\$45, add Baingan Bharta and mini nann \$8, curry cauliflower \$4

CHICKPEA MASALA - chickpea vegetable stew, cauliflower rice (GF,V)

BUTTER CHICKEN - jasmine rice, spicy tomato cream sauce (GF)

SAAG PANEER - jasmine rice, spinach, paneer, yogurt sauce (GF, V)

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HORS D'OEUVRES

PASSED OR STATIONED

MINIMUM PIECES TO EQUAL 80% OF GUEST COUNT NO LESS THAN 100

\$4

THAI CHICKEN MEATBALL - sweet chili, scallion, toasted sesame (DF)

CHICKEN SPRING ROLL - teriyaki (DF)

VEGETABLE SPRING ROLL - teriyaki (V, DF)

BLUEBERRY CRISP - homemade flatbread cracker, blueberry compote, whipped rosemary chèvre (V)

WHITE CHEDDAR MAC - pepper relish (V)

CAPRESE - ciliegine, heirloom, focaccia crostini, pesto, balsamic, basil (V)

PROSCIUTTO APPLE BRIE - toasted bread, apple, brie, onion jam

ARANCINI PORT SALUTE - port salute, red pepper romesco sauce (N)

SANTORINI BITE - striped cucumber cup, tomato, feta, marinated artichokes, olives (V, VEGAN Available)

PLANTAIN & AVO - hand cut plantain chip, avocado, corn pico (VEGAN)

PIMENTO BITE - phyllo cup, pimento, fig, roasted jalapeño, bacon (V Available)

SPICED WATERMELON - watermelon cube, feta, basil, tajin (V, GF)

TWICE BAKED POTATO - mini yukon, chive, prosciutto (GF, V Available)

\$5

MINI CHICKEN N' WAFFLE - sriracha maple syrup

SHAVED RIBEYE - chive potato pancake, horseradish crème

CHARRED SHRIMP - whipped avocado, chimichurri (GF)

SEARED AHI WONTON - yum yum sauce (DF, GF)

CRISPY RICE AND SALMON- spiced salmon, dill cream, crispy sushi rice (GF)

STEAK DUXELLE - shaved coulotte, crostini, mushroom, arugula

\$6

LOBSTER ROLL BITE - lobster, brioche, micro celery

LAMB POP - tzatziki, pickled red onion (GF)

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DINNER MENU SELECTIONS

3 COURSE PLATED \$77

INCLUDES TRUSS SIGNATURE BREAD BASKET, INTERMEZZO, AND YOUR CHOICE OF HOUSE OR CAESAR SALAD

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)

POULTRY

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

CHICKEN FRANCESE - lemon-zested asparagus, chive garlic mash, lemon beurre blanc

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 au jus (GF)

SEAFOOD

BLACKENED GROUPER - spaghetti squash, pepperonata, purple rice, cilantro lime crema (GF)

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

VEGETARIAN/PASTA

CAVATAPPI - seasonal vegetables, marinated grilled tofu crumbles, basil pesto (V, Vegan Available)

ROTINI ALLA VODKA - zucchini, sautéed red onion, portabella mushrooms, basil (V)

CHICKPEA VEGETABLE MASALA - cauliflower rice (VEGAN, GF)

EGGPLANT MELANZANE - mozzarella, marinara, herbed cous cous, asparagus, heirlooms (V, GF, Vegan Available)

PENNE FLORENTINE - alfredo, spinach, tomato (V)

CAULIFLOWER STEAK - charred cauliflower, glazed carrots, muhammara, tapenade (VEGAN)

PENTHOUSE ENTREE OPTIONS +10 PER ENTREE

BEEF

FILET - truffle mash, asparagus, bordelaise (GF)

BRAISED LAMB SHANK - orzo, broccolini, tapenade (DF)

POULTRY

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

SEAFOOD

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

HALIBUT - savory polenta, spiced zucchini, pineapple salsa (GF)

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

DUO PLATE

CHOOSE TWO PROTEINS - Our chef will create a refined composed dish with complementary sides and sauces

DINNER MENU SELECTIONS- spice or herbed chicken breast, chicken francese, coulotte, short rib, salmon, grouper

PENTHOUSE SELECTIONS - filet, sea bass, halibut, tiger shrimp additional fees apply

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TRUSS

EVENT VENUE

DESSERTS & SIGNATURE BEVERAGES

MINIMUM ORDER TO EQUAL 80% OF GUEST COUNT, NO LESS THAN 100

PLATED

PRICED PER GUEST

ITALIAN CREAM CAKE \$12

lemon sweet cream, sugar dusted (V)

TIRAMISU \$12

ladyfingers, mascarpone, cocoa, liqueur (V)

TRIPLE CHOCOLATE MOUSSE CAKE \$12

dark, milk, and white chocolate over rich cake (V)

DISPLAYS / STATIONED

PRICED PER GUEST

MINI DESSERT DISPLAY \$14

assortment of gourmet dessert bars, French macarons, decadent mini tarts, and assorted warm homemade baked cookies (V, N)

DESSERT PARFAIT SHOOTERS \$8 (choose three)

banana cream pie, peanut butter chocolate mousse, cassata cake, key lime pie, vegan chocolate mousse, blueberry cream, cinnamon apple streusel (V, N)

CANNOLIS \$6 stationed, \$9 chef attended

vanilla, vanilla chocolate chip, vanilla strawberry (V)

MINI CAKES \$8

two tiered individual cakes, red velvet with cream cheese frosting, chocolate with chocolate buttercream, vanilla with almond buttercream (V, N)

MINI SUNDAE STATION \$8

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

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

assorted warm homemade baked cookies (V)

CHURROS \$5

chocolate filled, fried & rolled in cinnamon sugar (V)

SIGNATURE BEVERAGES

PRICED PER GUEST

TRUSS GOURMET COFFEE STATION \$9

Freshly Brewed Regular and Decaffeinated Coffee, Sweeteners, Cream, Oat Milk, Gourmet Flavored Syrups, Assortment of Hot Teas, Honey

INTRO COFFEE STATION \$6

Freshly Brewed Regular and Decaffeinated Coffee, Sweeteners, Cream, Oat Milk

NON-ALCOHOLIC BEVERAGE PACKAGE \$10

Assorted Sodas, Juices, and Teas, and Infused Water Station

ASSORTED CANNED SODAS or BOTTLED WATER \$3

BAR ADDITIONS

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

WELCOME DRINKS AND WINE POURS

TRUSS SIGNATURE COCKTAIL WELCOME \$10

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

SPARKLING TOAST OR WELCOME \$8

WINE WELCOME OR DINNER WINE POUR

\$12 INTRO/TRUSS, \$14 PENTHOUSE

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INTRO AND TRUSS BAR PACKAGES

Full Service Open Bar:
Priced Per Guest

INTRO | Two Hour \$30 | Three Hour \$38 | Four Hour \$46 | Five Hour \$54 | Each Additional Hour \$8
TRUSS | Two Hour \$38 | Three Hour \$48 | Four Hour \$58 | Five Hour \$68 | Each Additional Hour \$10

By Consumption Bar:

Minimum of 80% of your guest count at open bar pricing must be guaranteed

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, High Noon, Topo Chico

Non-Alcoholic Options - Bud Zero, Red, White and Sparkling wine

Mixers - cranberry, orange, pineapple, lime, lemon, sour mix, simple syrup, soda, tonic and soft drinks

Garnishes - lemons, limes, oranges, cherries, olives, in-house dehydrated fruit wheels

TRUSS

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

Wine: Choice of One Red, One White, One Rosé from our Sommelier created house menu along with a signature drink from our TRUSS signature menu

INTRO & TRUSS WINES:

Mirth - Chardonnay
Scarpetta, Delle Venezie - Pinot Grigio
Pine Ridge Vineyards - Chenin Blanc
Dry Creek Fume Blanc - Sauvignon Blanc
Edna Valley - Pinot Noir
Twenty Acres - Cabernet Sauvignon
Carletto Montepulciano D'Abruzzo - Montepulciano
TRUSS Package
Pale Face - Rosé
Friexent Blanc de Blanc, Spain - Glera



EVENT VENUE

PENTHOUSE CUSTOM BAR PACKAGE

Full Service Open Bar:

Priced Per Guest | Two Hour \$45 | Three Hour \$57 | Four Hour \$69 | Five Hour \$81 | Each Additional Hour \$12

By Consumption Bar:

Minimum of 80% of your guest count at open bar pricing must be guaranteed

CHOOSE ONE FROM EACH CATEGORY

Vodka - Grey Goose, Absolut, Tito's

Gin - The Botanist, Bombay Sapphire, Tanqueray

Rum - Kracken Gold Spiced, Bacardi Superior, Captain Morgan

Tequila - Herradura, 1800 Silver, El Jimador

Whiskey - Crown Royal, Jack Daniels, Evan Williams

Scotch - Johnnie Walker Black, Johnnie Walker Red, Dewars

Bourbon - Woodford Reserve, Bulleit, Jim Beam

PENTHOUSE BEER AND BAR INCLUSIONS:

Includes two signature cocktails from our house menu

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

Non-Alcoholic Options - Bud Zero, red, white and sparkling wine

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

Mixers - cranberry, orange, pineapple, lime, lemon, sour mix, grenadine, simple syrup, soda, tonic and soft drinks

Garnishes: lemons, limes, oranges, cherries, olives, and in-house dehydrated fruit wheels

PENTHOUSE WINES:

Choice of One Red, One White, One Rosé from our INTRO, TRUSS, or PENTHOUSE curated wine lists:

Unsanctioned - Pinot Gris

St. Supery - Sauvignon Blanc

Calafuria Rose, Salento (Apulia), Italy - Rosé

Resplendant - Pinot Noir

Prati - Cabernet Sauvignon

Bruni, Maremma Toscana Poggio d'Elsa - Sangiovese

Sparkling

Lucian Albrecht, Cremant d'Alsace Brut

Friexent Blanc de Blanc, Spain - Glera

INTRO & TRUSS WINES:

Mirth - Chardonnay

Scarpetta, Delle Venezie - Pinot Grigio

Pine Ridge Vineyards - Chenin Blanc

Dry Creek Fume Blanc - Sauvignon Blanc

Edna Valley - Pinot Noir

Twenty Acres - Cabernet Sauvignon

Carletto Montepulciano D'Abruzzo - Montepulciano

Pale Face - Rosé