

TRUSS
EVENT VENUE

WEDDING GUIDE



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
- Full Wine Service with Dinner
- Choice of: Sparkling, Wine, or Signature Cocktail Welcome
- Two Signature Cocktails from our Signature Menu
- Cake Cutting
- Security Included

Menu Selections

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)

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

PIMENTO BITE - phyllo cup, pimento, fig, roasted jalapeño, bacon

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

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

SHAVED RIBEYE - chive potato pancake, horseradish crème fraîche

ADDITIONAL PENTHOUSE SELECTIONS:

MINI CHICKEN N' WAFFLE - sriracha maple syrup

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

LOBSTER ROLL BITE - lobster, brioche, micro celery

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 crumbles, shaved parmesan, Caesar dressing

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

ADDITIONAL PENTHOUSE SELECTIONS:

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)

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)

POULTRY

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

CHICKEN FRANCÉSE - 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 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 (GF, VEGAN)

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)

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 PENTHOUSE ENTREE OPTIONS

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 (GF)

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

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



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 curated wine list

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, grapefruit, house made sour mix, simple syrup, soda, tonic and soft drinks

Garnishes: lemons, limes, oranges, cherries, and olives, 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

Wine: Choice of One Red, One White, One Rosé , Sparkling greet, and a Signature drink from our TRUSS signature menu hosted at the bar

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 Montepilciano D'Abruzzo -Montepulciano

Additional inclusions for TRUSS Package
Pale Face -Rosé
Friexent Blanc de Blanc, Spain -Glera

PENTHOUSE CUSTOM BAR PACKAGE

CHOOSE ONE FROM EACH CATEGORY

Vodka - Grey Goose, Absolut, Tito's
 Gin - The Botanist, Tanqueray, Bombay Sapphire
 Rum - Kracken Gold Spiced, Bacardi, 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:

Bottled / Canned Beer - Seasonal Market Garden, 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

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

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

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

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
 one round of welcome drinks
 prior to bar opening

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

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 Carletto Montepilciano D'Abruzzo -Montepulciano
 Pale Face -Rosé

ENHANCEMENTS & ADDITIONS

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

LATE NIGHT SNACKS

PRICED PER GUEST

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

FLATBREADS \$6, choice of two

MARGHERITA - tomato, fresh mozzarella, basil (V)

OLD SCHOOL - pepperoni, sausage, cheese

TRUSS - prosciutto, banana peppers, arugula

CHEFS SPECIAL - seasonal veggies, whipped lemon ricotta (V)

BUFFALO- sage derby, mozzarella, buffalo chicken, celery

GALLEY \$7

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

DESSERTS & SIGNATURE BEVERAGES

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

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