

ROCK & ROLL

HALL OF FAME™

WEDDINGS



OPENER

\$130.00 PER PERSON

Pricing does not include 22% administrative fee or 8% sales tax

- All wedding packages include in-house event furniture, china, flatware, Tossware water glass, client's choice of linen color and client's choice of linen napkin color
- Minimum 75 guests

VEGETABLE CRUDITÉS DISPLAY

Garden Fresh Vegetables, House Made Herb Ranch Dip

DINNER BUFFET

CHOICE OF TWO SALADS

- Classic Caesar
 - Farmers Garden
 - Spinach Salad
 - Harvest Salad
 - Greek Chopped
 - Caprese Salad
 - Orzo Pasta Salad
 - Roasted Beets & Blue Cheese
- + Artisan Rolls and Butter

CHOICE OF THREE ENTRÉES

- Chicken Piccata
- Chicken Marsala
- Crispy Parmesan Chicken
- Grilled Pork Loin Roulade with Sage Stuffing and Apple Compote
- Pan Seared Brown Sugar Salmon
- Herb and Lemon Walleye
- Grilled Hanger Steak
- Vegetable Lasagna
- Chickpea Stew with Jasmine Rice
- Carved Prime Rib *(add \$5 per person)*
- Carved Beef Tenderloin *(add \$10 per person)*



**CATERING TIP:
ENHANCE YOUR COCKTAIL
HOUR WITH SOME PASSED
APPETIZERS. SEE PAGE 8.**

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DINING AND EVENTS

OPENER

DINNER BUFFET

CHOICE OF TWO SIDES

- Roasted Fingerling Potatoes
- Buttermilk Mashed Potatoes
- Homemade Mac and Cheese
- Sweet Potato and Shallot Hash
- Haricot Vert with Crispy Shallots
- Sauteed Seasonal Vegetables
- Honey Roasted Heirloom Carrots

CHEF'S SELECTION ASSORTED MINI DESSERTS & COFFEE STATION

Cake cutting included

4-HOUR HOUSE BAR PACKAGE

HOUSE SPIRITS

Vodka: Tito's

Gin: Beefeater

Rum: Captain Morgan

Bourbon: Jim Beam

Tequila: Jose Cuervo

Scotch: Dewars

Whiskey: Jack Daniels

BEER

Coors Light

Labatt Blue

Great Lakes Dortmund

Fat Head's Head Hunter

Fat Head's Bumbleberry

Seasonal Craft Offerings

Spiked Seltzers

WINE

Woodbridge: Chardonnay and Cabernet

- *Bar service can be extended at \$4 per person per half hour or \$6 per person per hour*
- *Enhancements to premium bar offerings available*



ALL★ACCESS
DINING AND EVENTS

1100 ROCK & ROLL BLVD., CLEVELAND, OH 44114

FEATURED

\$140.00 PER PERSON

Pricing does not include 22% administrative fee or 8% sales tax

- All wedding packages include in-house event furniture, china, flatware, Tossware water glass, client's choice of linen color and client's choice of linen napkin color
- Minimum 75 guests

VEGETABLE CRUDITÉS & DOMESTIC CHEESE BOARD

Garden Fresh Vegetables, House Made Herb Ranch Dip
Chef's selection of assorted cheeses and crackers

PLATED DINNER

CHOICE OF ONE SALAD

- Farmers Garden
 - Traditional Caesar
 - Harvest Salad
 - Winter House
- + Artisan Rolls and Butter

CHOICE OF TWO ENTRÉES

- Chickpea Stew with Jasmine Rice
- Cauliflower Piccata with Warm Farro and Mushroom Salad
- Lemon Thyme Scented Chicken
- Chicken Saltimbocca
- Brown Sugar Salmon
- Herb and Lemon Walleye
- Hanger Steak au Poivre
- Slow Braised Short Rib with Red Wine Demi

Chef's choice of starch and vegetable will accompany your entrée selections

CONTINUE TO NEXT PAGE



CATERING TIP:

ENHANCE YOUR COCKTAIL HOUR WITH SOME PASSED APPETIZERS. SEE PAGE 8. SPECIALTY DINNERS FOR GUESTS WITH DIETARY RESTRICTIONS (I.E. VEGANS) CAN BE ACCOMMODATED.



ALL★ACCESS
DINING AND EVENTS

FEATURED

CHEF'S SELECTION ASSORTED MINI DESSERTS & COFFEE STATION

Cake cutting included

4-HOUR HOUSE BAR PACKAGE

HOUSE SPIRITS

Vodka: Tito's

Gin: Beefeater

Rum: Captain Morgan

Bourbon: Jim Beam

Tequila: Jose Cuervo

Scotch: Dewars

Whiskey: Jack Daniels

BEER

Coors Light

Labatt Blue

Great Lakes Dortmunder

Fat Head's Head Hunter

Fat Head's Bumbleberry

Seasonal Craft Offerings

Spiked Seltzers

WINE

Woodbridge: Chardonnay and Cabernet

- *Bar service can be extended at \$4 per person per half hour or \$6 per person per hour*
- *Enhancements to premium bar offerings available*



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DINING AND EVENTS

HEADLINER

\$150.00 PER PERSON

Pricing does not include 22% administrative fee or 8% sales tax

- All wedding packages include in-house event furniture, china, flatware, Tossware water glass, client's choice of linen color and client's choice of linen napkin color
- Minimum 75 guests

CHEF'S BOARD

Garden Fresh Vegetables, House Made Spinach Dip
Chef's selection of assorted cheeses, crackers and naan

PASSED APPETIZERS

Select three opener appetizers from page 8

PLATED DINNER

CHOICE OF ONE SALAD

- Farmers Garden
 - Traditional Caesar
 - Harvest Salad
 - Winter House
- + Artisan Rolls and Butter

CHOICE OF TWO ENTRÉES

- Chickpea Stew with Jasmine Rice
- Cauliflower Piccata with Warm Farro and Mushroom Salad
- Lemon Thyme Scented Chicken
- Chicken Saltimbocca
- Brown Sugar Salmon
- Herb and Lemon Walleye
- Hanger Steak au Poivre
- Slow Braised Short Rib with Red Wine Demi

Chef's choice of starch and vegetable will accompany your entrée selections

CONTINUE TO NEXT PAGE



CATERING TIP:

SPECIALTY DINNERS FOR GUESTS WITH DIETARY RESTRICTIONS (I.E. VEGANS) CAN BE ACCOMMODATED.



ALL★ACCESS
DINING AND EVENTS

HEADLINER

CHEF'S SELECTION ASSORTED MINI DESSERTS & COFFEE STATION

Cake cutting included

4-HOUR HOUSE BAR PACKAGE

HOUSE SPIRITS

Vodka: Tito's

Gin: Beefeater

Rum: Captain Morgan

Bourbon: Jim Beam

Tequila: Jose Cuervo

Scotch: Dewars

Whiskey: Jack Daniels

BEER

Coors Light

Labatt Blue

Great Lakes Dortmunder

Fat Head's Head Hunter

Fat Head's Bumbleberry

Seasonal Craft Offerings

Spiked Seltzers

WINE

Woodbridge: Chardonnay and Cabernet

- *Bar service can be extended at \$4 per person per half hour or \$6 per person per hour*
- *Enhancements to premium bar offerings available*



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DINING AND EVENTS

PASSED APPS

OPENER APPS | \$4.50 PER PIECE

Prosciutto, Goat Cheese and Tomato Jam Crostini
Heirloom Tomato Bruschetta with Fresh Mozzarella
Raspberry and Brie Puff Pastry
Wild Mushroom Purse
Garlic Parmesan Potato Croquette
Marinated Cucumber with Edamame
Hummus and Daikon
Grilled Avocado, Radish, and Cilantro on Crostini
Artichoke Beignet with Lemon Aioli
Nashville Hot Chicken on Cornbread
Cashew Chicken Spring Roll
Bacon Wrapped Brisket with Peach BBQ Sauce
Mini Chicken Meatball with Mongolian BBQ Sauce
Cuban Spring Roll

HEADLINER APPS

Beef Tenderloin with Horseradish
on Crostini **\$5.00**
Crab and Avocado Tasting Spoon with
Cucumber Slaw **\$5.00**
Lobster Corn Fritter with Chive Cream **\$6.00**
Mini Maryland Style Crab Cake **\$6.00**
Herb Crusted Lamb Chop **Market Price**
Great Lakes Poached Shrimp Shooter **\$6.00**
Mac's Famous Salmon Slider **\$6.00**



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DINING AND EVENTS

ENHANCEMENTS

GLASSWARE

Rock Hall Tossware works best in our museum and at the bars. Glassware can be rented for \$1.25 per glass.

BAR UPGRADES

Bar service can be upgraded from House to Premium level. Please inquire for pricing.

PREMIUM SPIRITS
Vodka: Grey Goose

Gin: Hendricks

Rum: Bacardi

Bourbon: Woodford

Tequila: Patron

Scotch: Chivas Regal

Whiskey: Crown

CHAMPAGNE TOAST

Available as guests arrive or during dinner.

\$6 per person

LINEN UPGRADES

Custom upgraded designs can be quoted to best match your wedding theme.

FOOD TRUCK

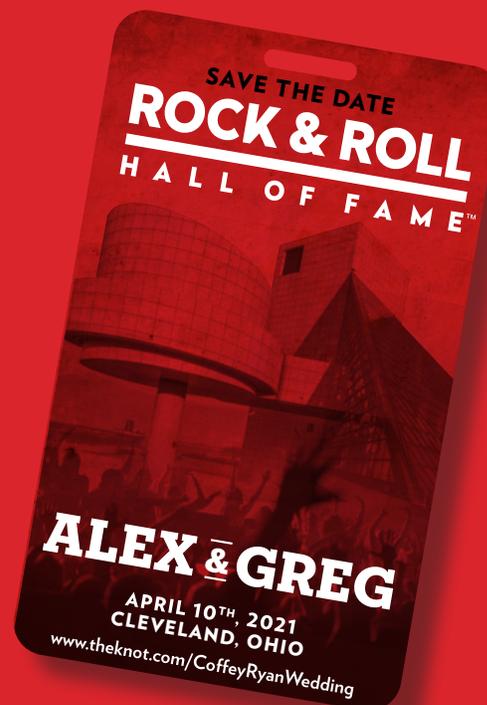
Incorporate our Rock Hall food truck for some late-night snacks. Please inquire for pricing. Available May – October only.

COCKTAIL HOUR SUSHI

Display or Freshly-Rolled
Market Price

SAVE-THE-DATES

Customizable Rock Hall lanyards make perfect Save-The-Dates!



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DINING AND EVENTS

FAQS

CAN WE START EARLIER?

Since the Rock Hall is open to the public until 5pm, flex time is required to cycle out daily visitors. The earliest we can begin a private event is 6pm.

WHERE DO GUESTS PARK?

The museum does not have onsite parking. Your sales rep can help you identify and book the best adjacent lot based on the estimated number of cars. Valet can also be coordinated out front. Costs vary depending on the estimated number of cars that will be parked, on average \$20-\$24 per car.

Rock Hall's preferred shuttle vendor is A-1 Mr. Limo and you will receive a 10% discount in conjunction with your event.

CAN GUESTS TOUR?

Rental of the building does come with access to the exhibits and these can be opened/closed to match the flow of the evening.

DO YOU HAVE A REQUIRED VENDOR LIST?

The Rock Hall does not require clients to use our preferred vendors, with the exception of Aramark for catering and bar services. Outside florals, decor, and wedding cakes are permitted. If you need vendor recommendations, we're happy to assist.

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ALL★ACCESS
DINING AND EVENTS

FAQS

WHAT ABOUT GUESTS WHO ARE UNDER 21?

Your package pricing will drop down to \$90 / \$100 / \$110 respectively.

DO YOU OFFER KIDS MEALS?

We're happy to price out kids meals for guests 12 and under. Vendor meals can also be added in at \$25 per meal.

ARE THERE HOSPITALITY SUITES?

We do have two holding rooms on site.

WHAT IS THE DEPOSIT?

The deposit will be half your quoted rental rate. Final balance will be due one week prior to the event along with your final guest count.

CAN WE DO A TASTING?

Once booked, we'll schedule a complimentary tasting for up to four guests.

WHAT ARE THE NEAREST HOTELS?

DoubleTree by Hilton - 0.4 miles
The Westin Cleveland Downtown - 0.4 miles
Hilton Cleveland Downtown - 0.7 miles

CAN WE TAKE PICTURES?

Yes! We want you and your guests to take photos, capture your memories and share them with friends. Because of the precious nature of some of the artifacts, we ask that you avoid flash photography.

IS ANYTHING PROHIBITED?

A few things - Helium balloons, confetti, stickers, open flamed candles, and special effects machinery (including smoke/fog machines).



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DINING AND EVENTS

STANDARDS & GUIDELINES

PAYMENT

All Access Dining accepts certified or cashier's checks, money orders, American Express, MasterCard, or Visa as payment. Payment for the estimated cost of product and services is due within seven (7) days prior to the date of the event. Any additional charges for increased counts will be billed following the event.

GUARANTEES

Attendance guarantees are required seven (7) business days prior to the event. Once finalized, the count may not be decreased. For every event, All Access Dining shall be prepared to serve 5% over the final guarantee up to 50 meals. The customer will be billed based on the final guarantee or the actual number of meals served; whichever is greater.

All Access Dining reserves the right to amend pricing based on changes to menu items and/or selections.

CANCELLATION

Cancellation must be provided in writing. Any cancellation received less than 60 days prior to the event will result in a fee of 25% of the estimated food and beverage charges. Cancellations of less than 30 days prior to the event will result in fees of 50% of the estimated food and beverage, and cancellation received after final guarantee will be required to pay 100% of all estimated food & beverage charges.



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DINING AND EVENTS