



# MENU

Catering & Events



We go *beyond* what's on the menu

The I-X Center's food services & hospitality team strive to deliver the best accommodations, highest-quality amenities, and premium food and beverages to all of their guests. We know that exciting, memorable experiences lead visitors to return time and time again—and because we serve more than 60 events per year, we're the experts in making experiences great.

Helmed by the executive chef, our team has the background and experience to successfully manage events of any size or complexity.



# BREAKFAST





# Plated

## Healthy

Seasonal fresh fruit plate with California sweet berries, yogurt or cottage cheese and homemade fruit or nut bread  
\$19.00 per person

## The I-X

Fluffy herbed scrambled eggs; crisp bacon, sausage links or patties; breakfast potatoes and assorted breakfast pastries  
\$21.00 per person

## Western

Western style scrambled eggs with sautéed onions, bell peppers, mushrooms, fresh herbs and shaved cheese; crisp bacon, sausage links or patties; breakfast potatoes and assorted breakfast pastries  
\$22.50 per person

## Country

Cinnamon French toast casserole with Ohio maple syrup and soft whipped butter; crisp bacon, sausage links or patties and assorted breakfast pastries  
\$19.50 per person

## Clevelander

Poached eggs on an English muffin; spinach and jack cheese; breakfast potatoes and assorted breakfast pastries  
\$21.00 per person

### All Selections Include

Orange Juice  
Freshly Brewed Coffee (caffeinated and decaffeinated)  
Herbal and Premium Hot Teas  
Farm Fresh Preserves and Butter

All prices are subject to 22% service charge, state and local taxes.



# Buffet

## Sunrise

Fluffy scrambled eggs; crisp bacon or sausage links; breakfast potatoes; seasonal fresh fruit medley, assorted breakfast pastries, Farm Fresh preserves and butter

\$25.00 per person

## Executive

Cinnamon French toast casserole with Ohio maple syrup and soft whipped butter; fluffy scrambled eggs; crisp bacon or sausage links; breakfast potatoes; seasonal fresh fruit medley, assorted breakfast pastries, Farm Fresh preserves and butter

\$24.00 per person

## A La Carte Additions

Southern Style Biscuits with Gravy  
\$6.00 per person

Cold Cereal with Milk  
\$5.00 per person

Hot Oatmeal  
\$5.00 per person

Broccoli Cheese Quiche  
\$32.00 per quiche (8 slices)

Sliced Hickory Smoked Ham  
\$5.50 per person

Sliced Canadian Bacon  
\$5.50 per person

Assorted Yogurt Parfait  
\$5.00 per person

Lorraine Quiche  
(Swiss cheese, bacon and onion)  
\$32.00 per quiche (8 slices)

# Continental

## Classic

Breakfast Pastries: Danish, muffins, breads, assorted Farm Fresh preserves, butter and cream cheese  
\$16.00 per person

## Deluxe

Breakfast Pastries: Danish, muffins, breads, croissants, assorted Farm Fresh preserves, butter and cream cheese, sliced seasonal fruits  
\$19.00 per person

### All Selections Include

Orange Juice  
Freshly Brewed Coffee (caffeinated and decaffeinated)  
Herbal and Premium Hot Teas  
Farm Fresh Preserves and Butter

All prices are subject to 22% service charge, state and local taxes.



# LUNCH



# Plated

## **Lemon Chicken; Chicken Marsala; or Florentine**

Breast of chicken sautéed in herbed lemon sauce; with mushrooms in marsala sauce; or in light egg batter topped with spinach and provolone cheese

**\$28.00 per person**

## **Chicken Parmesan**

Herb breaded breast of chicken topped with marinara sauce and provolone cheese

**\$29.00 per person**

## **Oriental Stir Fry**

Strips of beef, chicken or shrimp with crisp vegetables over a bed of rice

(Meatless option available)

**\$28.00 per person**

## **Crusted Tilapia**

Tortilla crusted filet of tilapia with Creole sauce

**\$29.00 per person**

## **Prime Rib of Beef**

6oz. of roasted prime rib, open faced with creamy horseradish sauce

**\$38.00 per person**

## **Honey Glaze Chicken**

Frenched bone-in breast of chicken in honey glaze

**\$32.00 per person**

## **Eggplant Parmesan**

Three stacked slices of breaded eggplant served with mushroom, mozzarella marinara sauce in between layers

**\$29.00 per person**

## **Crusted Salmon**

Sesame ginger filet of salmon with a tequila lemon-lime sauce

**\$31.00 per person**

## **Pork Rib Chop**

Frenched center-cut pork chop

**\$34.00 per person**

## **Thick Cut Sirloin**

6oz. top sirloin steak with sautéed mushrooms

**\$34.00 per person**

## **All Selections Include:**

Rolls and Butter

Freshly Brewed Coffee (caffeinated and decaffeinated)

Herbal/Premium Hot Teas and Iced Tea

### *Choice of One (1) Salad*

- Caesar Salad; House Salad\*; Fresh Fruit or Signature Salad with baby greens, pickled onions, roasted tomato and gorgonzola (\$2.50 additional)
  - *Dressings:* House (Balsamic Vinaigrette), Ranch, Italian, Caesar
- \* Parties over 400 must preselect dressing on salad

### *Choice of One (1) Vegetable*

- Malibu Vegetable Blend (bias cut orange and yellow carrots, broccoli and cauliflower)
- Key West Vegetable Blend (green beans, bias cut orange and yellow carrots and red pepper strips)
- Green Beans with Almonds

### *Choice of One (1) Starch*

- Rice Pilaf
- Redskin Mashed Potatoes
- Oven Roasted Redskin Potatoes
- Mixed Grains

### *Choice of One (1) Dessert*

- Mini Pastries
- Brownies
- Cheesecake with Fruit Topping
- Carrot Cake
- German Chocolate Cake

All prices are subject to 22% service charge, state and local taxes.



# Buffet

Minimum 100 guests

**\$34.75 per person**

## *Buffet Includes*

Choice of Salad, Entrées, Sides and Dessert

Rolls and Butter

Freshly Brewed Coffee (Caffeinated and Decaffeinated) and Herbal/Premium Hot Teas

Iced Tea

## *Choice of One (1) Salad*

Spinach Salad with Seasonal Fruit\*; House Salad\* or Fresh Fruit

## *Choice of Two (2) Entrées*

**Chicken Marsala** – breast of chicken with mushrooms in Marsala sauce

**Chicken Paprikash** – strips of chicken with onions, paprika in a cream velouté

**Baked Chicken** – breast of chicken with choice of tarragon butter or lemon-herb sauce

**Roast Sirloin of Beef** – sliced and served with seasoned au jus

**Beef Stroganoff** – tender strips of beef with onions and mushrooms in sour cream sauce

**Beef Burgundy** – tender strips of beef and mushrooms in burgundy sauce

**Roast Pork Loin Dijonae** – sliced herbed pork loin in Dijon sauce

**Stuffed Turkey** – roast breast of turkey with homemade stuffing and turkey gravy

**Baked Mahi** – filet of mahi with choice of gremolata or salsa verde

**Penne Primavera** – penne pasta in a garlic and herb sauce with fresh vegetables

## *Choice of Two (2) Sides*

Malibu Vegetable Blend (bias cut orange and yellow carrots, broccoli and cauliflower)

Key West Vegetable Blend (green beans, bias cut orange and yellow carrots and red pepper strips)

Green Beans with Almonds

Rice Pilaf

Redskin Mashed Potatoes

Oven Roasted Redskin Potatoes

Parsley Buttered Noodles

## *Choice of One (1) Dessert*

Mini Pastries

Brownies

Cheesecake with Fruit Topping

Carrot Cake

German Chocolate Cake

## *Dressings*

House (Balsamic Vinaigrette), Ranch, Italian, Caesar

***Ask about our custom designed food display stations.***

All prices are subject to 22% service charge, state and local taxes.



# Deli Buffet

SANDWICH BOARD

**\$24.00 per person**

Choice of One (1) Submarine Sandwich

I-X Sub – Ham, pepperoni, capicola lettuce, tomato, provolone cheese  
served on a baguette

Meatball Sub – meatballs, mozzarella cheese and marinara sauce  
served on a baguette

*Choice of One (1) Side*

Homestyle Potato Salad; Coleslaw; Cold Pasta Primavera or Marinated  
Vegetables

Choice of One (1) Dessert:

Mini Pastries; Cookies or Brownies

Assorted Condiments and Relishes

Freshly Brewed Coffee (caffeinated and decaffeinated)

Iced Tea and Herbal and Premium Hot Teas

DELI BAR

**\$25.50 per person**

*Choice of One (1) Soup*

Minestrone; Broccoli Cheese; Hearty Chicken Noodle; Chicken;  
Vegetable Beef or Italian Wedding

Roast Beef, Ham, Turkey, Corned Beef and Salami

Cheddar, Swiss and Provolone Cheeses

Lettuce, Tomatoes, Condiments and Relishes

*Choice of Two (2) Sides*

Homestyle Potato Salad; Coleslaw; Cold Pasta Primavera or Mixed  
Garden Green Salad

Assorted Breads and Rolls

Freshly Brewed Coffee (Caffeinated and Decaffeinated)

Iced Tea and Herbal and Premium Hot Teas

Fresh Baked Cookies and Brownies

All prices are subject to 22% service charge, state and local taxes.



# Boxed Lunches

## CLASSIC SELECTIONS

\$22.50 per person

### **Half & Half Sandwich**

Choice of roast beef, ham, turkey or tuna salad on a silver dollar roll with lettuce and tomato

### **Individual Submarine**

Ham, pepperoni, capicola, provolone cheese, lettuce and tomato on a baguette

### **Crunchy Vegetable Wrap**

Alfalfa sprouts, zucchini, cucumber, carrots, spinach, red onion and Swiss cheese  
Choice of tomato or spinach wrap

### **Turkey Croissant**

Smoked turkey, lettuce and tomato on a croissant, romaine, cheddar cheese

## SPECIALTY SELECTIONS

\$23.50 per person

### **Hearty Roast Beef Wrap**

Roast Beef, horseradish coleslaw, roasted red peppers and chopped green onion in a whole wheat wrap

### **Chicken Club Croissant**

Grilled chicken breast, cheddar cheese, bacon, lettuce and tomato on a croissant

### **Southwestern Wrap**

Fajita-style chicken, onions, chopped chile, cheddar - jack cheese served in herbed or jalapeno wrap

### **Roasted Breast of Turkey/Tomato Wrap**

Roasted turkey, Dijon mayo, Swiss cheese, lettuce tomato and red onion herbed garlic tortilla

Selections include:

**Choice of One (1) Side\*:** Herbed parmesan pasta salad, potato salad or cole slaw

**Choice of One (1) Snack\*:** Mini candy bar, box raisins or bag of chips

**Choice of One (1) Dessert:** Brownie or cookie

Assorted Canned Soft Drinks (Pepsi, Diet Pepsi or Sierra Mist)

Napkins, Plasticware and Appropriate Condiments

\* Classic and Specialty Selections only.

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# Boxed Lunches

Cont'd

## SALAD SELECTIONS

\$24.50 per person

### **Seasonal Fruit Salad**

Fresh seasonal fruit on a bed of lettuce served with choice of yogurt or cottage cheese and a roll or muffin

### **Almond Chicken Salad**

Grilled chicken, toasted almonds and dressing with lemon pepper seasoning served on a bed of lettuce with roll and butter

### **California Cobb Salad**

Grilled chicken, tomatoes, scallions, bacon, cheddar cheese and hard-boiled eggs on a bed of mixed greens served with roll and butter

### **Chef Salad**

Julienne strips of ham, turkey breast and Swiss & cheddar cheese served on greens with hard boiled egg slices and served with roll and butter

### **Chicken Caesar Salad**

Grilled chicken, croutons and Caesar dressing served with roll and butter

Selections include:

**Choice of One (1) Side\*:** Herbed parmesan pasta salad, potato salad or cole slaw

**Choice of One (1) Snack\*:** Mini candy bar, box raisins or bag of chips

**Choice of One (1) Dessert:** Brownie or cookie

Assorted Canned Soft Drinks (Pepsi, Diet Pepsi or Sierra Mist)  
Napkins, Plastic ware and Appropriate Condiments

\* Classic and Specialty Selections only.

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# HORS D'OEUVRES



# Hor d' Oeuvres Display

## COLD DISPLAY

Assorted Cheese and Crackers Display  
**\$11.00 per person**

Fresh Seasonal Fruit Display  
**\$10.00 per person (Dip + \$.50)**

Fresh Garden Vegetables with Dips  
**\$8.00 per person**

Smoked Turkey Breast  
**\$10.00 per person**

International Cheeses with Fruit Garni  
**\$15.00 per person**

## COLD SELECTIONS

*(Priced per 50 pieces/100 piece minimum)*

Shrimp Wrapped in Prosciutto  
**\$250.**

Jumbo Shrimp Bowl with Cocktail Sauce  
**\$200.**

Smoked Salmon Deviled Eggs  
**\$175.**

Antipasto Kabobs  
**\$175.**

Shrimp Cocktail Served in Martini Glasses  
**\$200.**

Fresh Fruit Kabobs with Hawaiian Dipping Sauce  
**\$150.**

Crabmeat Stuffed Cherry Tomatoes Smoked  
**\$175.**

## HOT DISPLAY

Roast Sirloin of Beef  
**\$15.00 per person**

Pasta Station (marinara, alfredo or pesto sauce)  
**\$13.00 per person**

Roasted Turkey Breast  
**\$12.00 per person**

Baked Smoked Ham  
**\$12.00 per person**

Baked Brie en Croute with Fresh Berries  
**\$50.00 (serves 12-15)**

## HOT SELECTIONS

*(Priced per 50 pieces/100 piece minimum)*

Chicken Pineapple Kabobs  
**\$200.**

Cashew Chicken or Buffalo Chicken Spring Rolls  
**\$200.**

Coconut Chicken or Sesame Chicken  
**\$200.**

Santa Fe Chicken in Phyllo Purses  
**\$200.**

Chicken Kabobs Yogurt Sauce  
**\$200.**

Chicken Quesadillas  
**\$200.**

Cajun Style Chicken Wings with Dipping Sauce  
**\$125.**

A variety of beautiful ice carvings are available for cold hors d' oeuvres at an additional cost.  
\*Additional \$25 per hour for Chef Carver (4 hour minimum)

***Ask about our custom designed food display stations.***

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# Hors d' Oeuvres

Cont'd

## SEAFOOD SELECTIONS

Southwest Shrimp Spring Roll  
**\$225.**

Sea Scallops Wrapped in Bacon  
**\$225.**

Mini Maryland Crab Cakes  
**\$250.**

Crab Stuffed Mushroom Caps  
**\$225.**

Coconut Shrimp  
**\$225.**

## MEAT SELECTIONS

Mini Beef Wellington en Croute  
**\$250.**

Beef Satay  
**\$200.**

Andouille Sausage en Croute  
**\$200.**

Mini Reuben Sandwiches  
**\$200.**

Sausage Stuffed Mushroom Caps  
**\$200.**

Bacon Wrapped Water Chestnuts  
**\$175.**

Pork and Shrimp Egg Rolls  
**\$150.**

Italian Sausage & Mixed Peppers *(Served with silver dollar rolls)*  
**\$125.**

Meatballs *(Barbecue, sweet & sour or Swedish dill)*  
**\$125.**

All Selections priced per 50 pieces/100 piece minimum  
**Ask about our custom designed food display stations.**

## VEGETARIAN SELECTIONS

Brie and Pecan Feuille de Brick  
**\$200.**

Asparagus in Puff Pastry with Parmesan & Romano  
**\$200.**

Brie and Raspberry en Croute  
**\$200.**

Wild Mushroom Tarts  
**\$200.**

Sundried Tomato and Feta Roll  
**\$200.**

Samosa *(Indian - potato, peas & spices in phyllo)*  
**\$175.**

Vegetable Quesadilla  
**\$150.**

Vegetable Spring or Egg Rolls  
**\$150.**

Kalamata Olive and Artichoke Tarts  
**\$175.**

Spanakopita *(Spinach, feta cheese & spices)*  
**\$150.**

## CLASSIC SELECTIONS

Assorted Mini Pizzas *(Sausage; Green Pepper/Onion)*  
**\$175.**

Sauerkraut Balls  
**\$150.**

Fried Mozzarella with Marinara Sauce  
**\$175.**

Cocktail Franks in Puff Pastries  
**\$150.**

Nachos with Hot Pepper Cheese  
**\$125.**

All prices are subject to 22% service charge, state and local taxes.



# DINNER





# Plated

## **Lemon Chicken; Chicken Marsala; or Florentine**

Breast of chicken sautéed in herbed lemon sauce; with mushrooms in marsala sauce; or in light egg batter topped with spinach and provolone cheese

**\$37.00 per person**

## **Chicken Parmesan**

Herb breaded breast of chicken topped with marinara sauce and provolone cheese

**\$36.00 per person**

## **Chicken Saltimbocca**

Baked breast of chicken stuffed with prosciutto, ham and Swiss cheese

**\$40.00 per person**

## **Eggplant Parmesan**

Three stacked slices of breaded eggplant served with mushroom, mozzarella marinara sauce in between layers

**\$34.00 per person**

## **Atlantic Salmon**

Baked filet of salmon with lemon thyme, butter or honey ginger sauce

**\$42.50 per person**

## **Blackened Mahi**

Blackened filet of fish

**\$42.00 per person**

## **Veal Rib Chop**

Frenched veal rib chop with a rosemary sherry wine sauce

**\$57.75 per person**

## **Sirloin Filet**

Center-cut 8 oz. broiled to perfection with a Cognac or port rosemary sauce

**\$42.50 per person**

## **Filet Mignon**

**MARKET PRICE**

## **All Selections Include**

Rolls and Butter

Freshly Brewed Coffee (caffeinated and decaffeinated)

Herbal/Premium Hot Teas and Iced Tea

### *Choice of Salad*

- *Garden Mixed Green Salad\**; *Caesar or Signature Salad with baby greens, pickled onions, roasted tomato and gorgonzola (\$2.75 additional)*
  - *Dressings: House (Balsamic Vinaigrette), Ranch, Italian, Caesar*
- \* Parties over 400 must preselect dressing on salad*

### *Choice of Vegetable*

- *Malibu Vegetable Blend*  
(bias cut orange and yellow carrots, broccoli and cauliflower)
- *Key West Vegetable Blend*  
(green beans, bias cut orange and yellow carrots and red pepper strips)
- *Green Beans with Almonds*
- *Broccoli with Roasted Julienne Red Peppers*

### *Choice of Starch*

- *Redskin Mashed Potatoes*
- *Oven-Roasted Redskin Potatoes*
- *Tri Colored Quinoa, Rice Pilaf*
- *Penne Marinara*

### *Choice of One Dessert*

- *Mini Pastries*
- *Cheesecake with Fruit Topping*
- *Carrot Cake*
- *German Chocolate Cake*

# Buffet

Minimum 100 guests

**\$49.50 per person**

## *Buffet Includes*

Choice of Salads, Entrées and Sides

Rolls and Butter

Freshly Brewed Coffee (regular and decaffeinated) and Herbal/Premium Hot Teas

Iced Tea

Mini Pastries

## *Choice of One (1) Salad*

Garden Mixed Greens Salad\*, Spinach Salad or Caesar Salad

Choice of 2 dressings

## *Choice of Two (2) Entrées*

**Roast Beef** – Sliced sirloin served with seasoned au jus

**Lemon Chicken** – Seasoned breaded breast of chicken sautéed in lemon sauce

**Chicken Marsala** – Breast of chicken sautéed with mushrooms in marsala sauce

**Chicken Florentine** – Breast of chicken sautéed in light egg batter topped with spinach and provolone cheese

**Chicken Parmesan** – Breaded breast of chicken with provolone cheese and marinara sauce

**Stuffed Manicotti** – Manicotti stuffed with cheese and served with marinara sauce

**Roast Pork Loin** – Roasted to perfection with pineapple rosemary or bourbon Dijon sauce

**Roast Turkey** – Breast of turkey with homemade dressing and gravy

**Crusted Tilapia** – Tortilla crusted filet of tilapia with tomato jam

**Pasta** – Choice of marinara, alfredo or vodka sauce

## *Choice of Two (2) Sides:*

Malibu Vegetable Blend (bias cut orange and yellow carrots, broccoli and cauliflower)

Key West Vegetable Blend (green beans, orange and yellow carrots and red pepper strips)

Green Beans with Almonds

Broccoli with Roasted Julienne Red Peppers

Rice Pilaf

Redskin Mashed Potatoes

Oven Roasted Redskin Potatoes

## *Choice of Dessert*

Mini Pastries

Cheesecake with Fruit Topping

Carrot Cake

German Chocolate Cake

## *Dressings*

House (Balsamic Vinaigrette), Ranch, Italian, Caesar

***Ask about our custom designed food display stations.***

All prices are subject to 22% service charge, state and local taxes.



# BREAKS



# Light Refreshments

## SNACKS

Novelty Ice Cream  
**\$5.00 per person**

Granola Bars  
**\$36.00 per dozen**

Assorted Fruit Yogurt  
**\$4.00 each**

Assorted Whole Fruit  
**\$3.00 each**

Assorted Cheese and Crackers Display  
**\$10.00 per person (minimum 50 people)**

Garden Vegetables with Dips Display  
**\$8.00 per person (minimum 50 people)**

Sliced Seasonal Fresh Fruit Display  
**\$9.00 per person (Dip + \$.50)**

## SWEETS

Assorted Muffins or Croissants  
**\$36.00 per dozen**

Assorted Bagels with Cream Cheese  
**\$35.00 per dozen**

Assorted Danish  
**\$32.00 per dozen**

Assorted Doughnuts  
**\$32.00 per dozen**

Jumbo Homemade Cookies  
**\$36.00 per dozen**

Chocolate Glazed Brownies  
**\$36.00 per dozen**

Jumbo Cinnamon Rolls  
**\$38.00 per dozen**

Tea Cookies  
**\$18.00 per dozen**

## DRY

*(Each portion serves 15 guests)*

Gourmet Mixed Nuts  
**\$30.00 per pound**

Dry Roasted Peanuts  
**\$21.50 per pound**

Pretzels  
**\$17.50 per pound**

Potato Chips  
**\$15.00 per pound**

Potato Chips with Dip  
**\$25.00 per pound**

Tortilla Chips  
**\$15.00 per pound**

Tortilla Chips with Salsa  
**\$25.00 per pound**

Nachos with Hot Pepper Cheese  
**\$150.00 per 100 people**

Dips Served with Chips  
(Spinach dip, onion dip, ranch dip)  
**\$15.00 per quart**

## PIZZA

*16" Round (8-12 slices)*

Cheese  
**\$40.00 each**

Pepperoni  
**\$42.00 each**

Vegetable  
**\$42.00 each**



# Beverage Service

## COLD

Iced Tea

**\$45.00 per gallon**

Fruit Punch or Lemonade

**\$50.00 per gallon**

Gatorade®

(Fruit Punch, Lemon-Lime, Grape or Cool Blue)

**\$5.00 each**

Assorted Fruit Juices

(Fruit Punch, Lemon-Lime, Grape or Cool Blue)

**Served in Pitchers \$50.00 per quart**

**Individual 10oz. Bottles \$6.00 each**

## **Soft Drinks**

(Pepsi, Diet Pepsi, Sierra Mist)

**12oz. Can \$3.00 each**

20 oz Aquafina Water

**\$4.00 each**

Perrier® Sparkling Water

**\$5.00 each**

Whole, 2% or Skim Milk

**\$3.00 each**

## HOT

Freshly Brewed Regular Coffee

House Brand **\$45.00 per gallon**

Starbucks Brand® **\$50.00 per gallon**

Freshly Brewed Decaffeinated Coffee

House Brand **\$45.00 per gallon**

Starbucks Brand® **\$50.00 per gallon**

Hot Tea Assortment

**\$45.00 per gallon**

Hot Cocoa

**\$45.00 per gallon**

Mulled Apple Cider

**\$50.00 per gallon**

## WATER COOLER RENTAL (per unit/day)

Cold Water Unit **\$40.00**

Hot and Cold Water Unit **\$80.00**

Spring Water (5 gal bottle) **\$10.00**

Distilled Water (5 gal bottle) **\$10.00**

Cups (100 per package) **\$10.00**

All prices are subject to 22% service charge, state and local taxes.



# Bar Selections

## **HOSTED BAR (Billed on Consumption)**

Includes assorted mixers.

Premium Liquor

**\$9.00 per drink**

## **Specialty Cocktails/Cordials**

(Disaronno Amaretto, Baileys, Hennessy, Frangelico, Kahula)

**\$10.00 per drink**

Premium Wine (Glass)

**\$9.00 per drink**

Premium Wine (Bottle)

**\$35.00 per bottle**

Sparkling Wine

**\$40.00 per bottle**

Domestic Bottled Beer

**\$9.00 per bottle**

Imported or Craft Bottled Beer

**\$9.00 per bottle**

Non-Alcoholic Bottled Beer

**\$7.00 per bottle**

Soft Drink (Can)

**\$3.00 per drink**

20 oz Aquafina Water

**\$4.00 each**

## **HOSTED BAR (By the Hour)**

Includes assorted mixers

Premium Liquor

**\$30.00 for four (4) hours + \$6.00 each  
additional hour per person**

## **SOFT DRINK BAR ONLY**

Assorted canned soft drinks and bottled water

Four (4) Hours

**\$15.00 per person**

All prices are subject to 22% service charge, state and local taxes.



# Bar Selections

Cont'd

## **CASH BAR**

Prices are based on per drink and include service charge, state and local taxes. Additional bartender charges will be applied based on an hourly basis with a four (4) hour minimum.

Bartender

**\$35.00 per hour (4 hour minimum)**

Premium Cocktails

**\$11.00**

Specialty Cocktails/Cordials

(Disaronno Amaretto, Baileys, Hennessy, Frangelico, Kahula)

**\$12.00**

Premium Wine

**\$11.00**

Domestic Bottled Beer

**\$11.00**

Imported or Craft Bottled Beer

**\$11.00**

Non-Alcoholic Bottled Beer

**\$8.00**

Soft Drinks (Pepsi Products)

**\$3.00 Cans (12 oz.)**

**\$4.00 Bottles (20 oz.)**

20 oz Aquafina Water

**\$4.00 each**

## **PREMIUM LIQUOR**

Dewars Scotch

Jack Daniels Whiskey

Tito's Vodka

Tanqueray Gin

Bacardi Rum

Crown Royal

Bacardi Rum

Captain Morgan Rum

Cuervo Tequila

## **DOMESTIC BEER**

Yuengling

Yuengling Flight

Yuengling Light

## **IMPORTED OR PREMIUM BEER**

Heineken

Corona

Brew Dog Elvis Juice

All prices are subject to 22% service charge, state and local taxes.

# F&B SAMPLING FORM



## Authorization Request – Sample Food and/or Beverage Distribution

OVG Hospitality holds the exclusive food and beverage distribution rights within the I-X CENTER. Licensee, organizations and/or exhibitors may distribute SAMPLE food and/or beverage products ONLY upon written authorization and adherence to ALL of the conditions outlined below.

1. Food samples must be limited to 'bite size' - 2x2 inches / 5x5 cm or 2oz
2. Non-alcoholic beverage samples must be approved by Spectra and limited to
3. 4oz / 118ml
4. Food or beverage items for sale must be pre-packaged in such quantities as to be solely intended for home consumption. Each individual package must be equal to or greater than one kilogram by weight or one liter by volume unless otherwise approved by OVG Hospitality
5. Any items sold or sampled for intended consumption on the show floor must be approved in writing by Spectra and may be subject to a buyout fee at the discretion of OVG Hospitality
6. Exhibitors participating in the Food/ Beverage program must adhere to policies and recommendations set forth by the City of Cleveland Department of Public Health.
7. A Certificate of Insurance Form must be completed or a copy of your Certificate submitted
8. For alcoholic beverage sampling, please refer to requirement #6 on the subsequent page of this form

Exhibitor's Corporate Name: \_\_\_\_\_

Address: \_\_\_\_\_

Contact Name: \_\_\_\_\_

Phone and/or Fax No: \_\_\_\_\_ Booth Number: \_\_\_\_\_

Name of Show Attending: \_\_\_\_\_

Is this application for: Food Sales Sampling

Proposed Items: Please indicate weight/ size and if sold, quantities in package:

Will food be heated using approved equipment?  Yes  No

**Return this form no later than 10 business days prior to commencement of show to:**

Al Beltranena, Director of Food & Beverage | [al.beltranena@oakveigroup.com](mailto:al.beltranena@oakveigroup.com)

OFFICE USE ONLY:

Approved  Not Approved  Samples required for approval

Details: \_\_\_\_\_

Approved by OVG Hospitality: \_\_\_\_\_ Date: \_\_\_\_\_



OVG Hospitality at the I-X CENTER reserves the right to control the sale and/or sampling of food or beverages, including confectioneries. **Food samples must not exceed 2oz by weight or 4oz by volume** and food and beverage items for sale must be pre-packaged in such quantities as to be solely intended for home consumption and equal to no less than one kilogram by weight or one liter by volume.

OVG Hospitality at the IX Center also reserves the right to ensure that samples of food and/or beverage are given out and done so in a safe and orderly manner. Should I-X Center deem a sampling program as unsafe for public or private consumption, the sampling program in question will cease to operate

The following outlines the food operation and sampling requirements at Exhibition Place:

- Any exhibitor wishing to give sample food and/or beverage at the I-X Center must complete the Authorization Request – Sample Food and/or Beverage Distribution form by the date specified on the application.
- Must have hand sanitize pump at their booth, wear gloves and provide a hand wash station at their booth.
- Only those exhibitors who have the approval of Spectra will be allowed to participate in a sampling program.
- All exhibitors participating in a sampling program must provide the standard liability insurance and must name **OVG Hospitality Services and the I-X Center** as additional named insured. Exhibitors who fail to provide the proper Certificate of Insurance will **NOT** be allowed to give out samples at the I-X Center.
- All exhibitors who are giving out samples must adhere to the City of Cleveland, Department of Public Health Guidelines for Food Operators. These include, but are not limited to, a separate and proper hand and utensil washing facility as outlined in the recommendations. Failure to comply will result in the sampling program ceasing until compliance with these regulations are adhered
- Cooking Demonstrations – Operation of gas cooking appliances, barbeques or deep fat fryers is not allowed for cooking demonstrations. No cooking appliance is to be placed on combustible furnishings or too close to any combustible materials. Cooking areas must have one dry chemical fire extinguisher.



## WAYS TO CONNECT

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