



MENU

Catering & Events



We go *beyond* what's on the menu

The I-X Centers Food Services & Hospitality team strives to deliver the best accommodations, highest-quality amenities, and premium food and beverages to all of our guests. We know that exciting memorable experiences lead visitors to return time and time again. We are creating great experiences.

BREAKFAST



Plated Breakfast

Healthy

Seasonal fresh fruit plate with California sweet berries, yogurt or cottage cheese and homemade fruit or nut bread

The I-X

Fluffy herbed scrambled eggs, crisp bacon, sausage links or patties, breakfast potatoes and assorted breakfast pastries

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

Country

Cinnamon French toast casserole with Ohio maple syrup and soft whipped butter, crisp bacon, sausage links or patties and assorted breakfast pastries

Clevelander

Poached eggs on an English muffin, spinach and jack cheese, breakfast potatoes and assorted breakfast pastries

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.



Breakfast Buffet

Sunrise

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

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 whipped butter

A La Carte Additions

Southern Style Biscuits with Gravy

Sliced Hickory Smoked Ham

Cold Cereal with Milk

Sliced Canadian Bacon

Hot Oatmeal

Assorted Yogurt Parfait

Broccoli Cheese Quiche

Lorraine Quiche
(Swiss cheese, bacon and onion)

Continental Breakfast

Classic

Breakfast pastries (Danish, muffins, breads) assorted farm fresh preserves, whipped butter and cream cheese

Deluxe

Breakfast pastries (Danish, muffins, breads, croissants) assorted farm fresh preserves, whipped butter and cream cheese, sliced seasonal fruits

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 Lunch

Chicken Marsala

Breast of chicken with mushrooms in marsala sauce

Chicken Florentine

Breast of chicken with light egg batter topped with spinach and provolone cheese

Chicken Parmesan

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

Oriental Stir Fry

Strips of beef, chicken or shrimp with crisp vegetables over a bed of rice
(Meatless option available)

Crusted Tilapia

Tortilla crusted filet of tilapia with Creole sauce

Lemon Chicken

Breast of chicken sautéed in herbed lemon sauce

Honey Glaze Chicken

Frenched bone-in breast of chicken in honey glaze

Eggplant Parmesan

Three stacked slices of breaded eggplant served with mushroom and mozzarella marinara sauce

Crusted Salmon

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

Pork Rib Chop

Frenched center-cut pork chop

Thick Cut Sirloin

6oz. top sirloin steak with sautéed mushrooms

Prime Rib of Beef

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

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 (additional charge)
 - *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.

Lunch Buffet

Minimum 100 guests

Rolls and Butter

Freshly Brewed Coffee (Caffeinated and Decaffeinated)

Herbal/Premium Hot Teas and 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 and 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

Choice of Dressings

House (Balsamic Vinaigrette), Ranch, Italian, Caesar

*Parties over 400 must preselect dressing on salad

Ask about our custom designed food display stations.

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



Deli Lunch Buffet

SANDWICH BOARD

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

Choice of One (1) Soup

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

Sandwich Fixings

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

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 on a tomato or spinach wrap

Turkey Croissant

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

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 and monterey jack cheese served in herbed jalapeno wrap

Turkey Tomato Wrap

Roasted turkey, Dijon mayo, Swiss cheese, lettuce, tomato and red onion in a herbed garlic wrap

Classic Selections Include:

Bag of Chips

Choice of Brownie or cookie

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

Napkins, Plasticware and Appropriate Condiments

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



Boxed Lunches

SALAD SELECTIONS

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 with lemon pepper seasoning served on a bed of lettuce

California Cobb Salad

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

Chef Salad

Julienne strips of ham, turkey breast, Swiss cheese and cheddar cheese served on a bed of mixed greens with hard boiled egg slices

Chicken Caesar Salad

Grilled chicken, croutons and Caesar dressing

Salad Selections Include:

Roll and Whipper Butter

Bag of Chips

Choice of Brownie or Cookie

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

Napkins, Plastic ware and Appropriate Condiments

Choice of Dressings Include:

House (Balsamic Vinaigrette), Ranch, Italian, Caesar

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

HORS D'OEUVRES



Hor d' Oeuvres

COLD DISPLAY

Assorted Cheese and Crackers

Fresh Seasonal Fruit

Fresh Garden Vegetables with Dips

Smoked Turkey Breast

International Cheeses with Fruit Garni

COLD SELECTIONS

(Priced per 50 pieces/100 piece minimum)

Shrimp Wrapped in Prosciutto

Jumbo Shrimp Bowl with Cocktail Sauce

Smoked Salmon Deviled Eggs

Antipasto Kabobs

Shrimp Cocktail Served in Martini Glasses

Fresh Fruit Kabobs with Hawaiian Dipping Sauce

Crabmeat Stuffed Cherry Tomatoes Smoked

HOT DISPLAY

Roast Sirloin of Beef

Pasta Station
(marinara, alfredo or pesto sauce)

Roasted Turkey Breast

Baked Smoked Ham

Baked Brie en Croute with Fresh Berries

HOT SELECTIONS

(Priced per 50 pieces/100 piece minimum)

Chicken Pineapple Kabobs

Cashew Chicken or Buffalo Chicken Spring Rolls

Coconut Chicken or Sesame Chicken

Santa Fe Chicken in Phyllo Purses

Chicken Kabobs Yogurt Sauce

Chicken Quesadillas

Cajun Style Chicken Wings with Dipping Sauce

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.

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

Hors d' Oeuvres

SEAFOOD SELECTIONS

Southwest Shrimp Spring Roll

Sea Scallops Wrapped in Bacon

Mini Maryland Crab Cakes

Crab Stuffed Mushroom Caps

Coconut Shrimp

MEAT SELECTIONS

Mini Beef Wellington en Crouete

Beef Satay

Andouille Sausage en Crouete

Mini Reuben Sandwiches

Sausage Stuffed Mushroom Caps

Bacon Wrapped Water Chestnuts

Pork and Shrimp Egg Rolls

Italian Sausage & Mixed Peppers
(served with silver dollar rolls)

Meatballs (barbecue, sweet & sour or Swedish dill)

VEGETARIAN SELECTIONS

Brie and Pecan Feuille de Brick

Asparagus in Puff Pastry with Parmesan & Romano

Brie and Raspberry en Crouete

Wild Mushroom Tarts

Sundried Tomato and Feta Roll

Samosa (Indian - potato, peas & spices in phyllo)

Vegetable Quesadilla

Vegetable Spring or Egg Rolls

Kalamata Olive and Artichoke Tarts

Spanakopita (spinach, feta cheese & spices)

CLASSIC SELECTIONS

Assorted Mini Pizzas (sausage or green pepper/onion)

Fried Mozzarella with Marinara Sauce

Cocktail Franks in Puff Pastries

All Selections priced per 50 pieces/100 piece minimum

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

DINNER



Plated Dinner

Lemon Chicken

Breast of chicken sautéed in herbed lemon sauce

Chicken Marsala

Breast of chicken with mushrooms in marsala sauce

Chicken Florentine

Breast of chicken in light egg batter topped with spinach and provolone cheese

Chicken Parmesan

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

Chicken Saltimbocca

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

Eggplant Parmesan

Three stacked slices of breaded eggplant served with mushroom and mozzarella marinara sauce

Atlantic Salmon

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

Blackened Mahi

Blackened filet of fish

Veal Rib Chop

Frenched veal rib chop with a rosemary sherry wine sauce

Sirloin Filet

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

Filet Mignon

MARKET PRICE

All Selections Include:

Rolls and Whipped Butter

Freshly Brewed Coffee (Caffeinated and Decaffeinated)

Herbal/Premium Hot Teas and Iced Tea

Choice of One (1) Starch

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

Choice of One (1) Dessert

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

Choice of One (1) Salad

- Garden Mixed Green Salad*, Caesar or Signature Salad with baby greens, pickled onions, roasted tomato and gorgonzola
 - \$2.75 (additional charge for Signature Salad)
 - 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
- Broccoli with Roasted Julienne Red Peppers

Dinner Buffet

Minimum 100 guests

Rolls and Whipped Butter
Freshly Brewed Coffee (Caffeinated and Decaffeinated)
Herbal/Premium Hot Teas and Iced Tea

Choice of One (1) Salad

Spinach Salad with Seasonal Fruit, Garden Mixed Greens 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 pork 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, bias cut orange and yellow carrots and red pepper strips)

Green Beans with Almonds

Broccoli with Roasted Julienne Red Peppers

Redskin Mashed Potatoes

Oven Roasted Redskin Potatoes

Rice Pilaf

Choice of One (1) Dessert

Mini Pastries
Cheesecake with Fruit Topping
Carrot Cake
German Chocolate Cake

Choice of Dressings

House (Balsamic Vinaigrette), Ranch, Italian, Caesar

Ask about our custom designed food display stations.

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BREAKS



Light Refreshments

SNACKS

Novelty Ice Cream

Granola Bars

Assorted Fruit Yogurt

Assorted Whole Fruit

Assorted Cheese and Crackers Display

Garden Vegetables with Dips Display

Sliced Seasonal Fresh Fruit Display

SWEETS

Assorted Muffins or Croissants

Assorted Bagels with Cream Cheese

Assorted Danish

Assorted Doughnuts

Jumbo Homemade Cookies

Chocolate Glazed Brownies

Jumbo Cinnamon Rolls

Tea Cookies

DRY

(Each portion serves 15 guests)

Gourmet Mixed Nuts

Dry Roasted Peanuts

Pretzels

Potato Chips

Potato Chips with Dip

Tortilla Chips

Tortilla Chips with Salsa

Nachos with Hot Pepper Cheese

Dips- Served with Chips
(Spinach Dip, Onion Dip, Ranch Dip)

PIZZA

Cheese

Pepperoni

16" Round (8-12 slices)

Beverage Service

COLD

Iced Tea

Fruit Punch or Lemonade

Gatorade®

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

Assorted Fruit Juices

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

Served in Pitchers

Individual 10 oz. Bottles

Soft Drinks

(Pepsi, Diet Pepsi, Starry)

12 oz. Can

20 oz. Aquafina Water

Perrier® Sparkling Water

Whole, 2% or Skim Milk

HOT

Freshly Brewed Regular Coffee

House Brand

Starbucks Brand®

Freshly Brewed Decaffeinated Coffee

House Brand

Starbucks Brand®

Hot Tea Assortment

Hot Cocoa

Mulled Apple Cider

WATER COOLER RENTAL (per unit/day)

Cold Water Unit

Hot and Cold Water Unit

Spring Water (5 gal bottle)

Distilled Water (5 gal bottle)

Cups (100 per package)

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



Bar Selections

HOSTED BAR (Billed on Consumption)

Premium Liquor

Specialty Cocktails/Cordials

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

Premium Wine (Glass)

Premium Wine (Bottle)

Sparkling Wine

Domestic Bottled Beer

Imported or Craft Bottled Beer

Non-Alcoholic Bottled Beer

Soft Drink (Can)

20 oz Aquafina Water

HOSTED BAR (By the Hour)

Premium Liquor

Additional charge for four (4) hours + additional charge for each additional hour per person

SOFT DRINK BAR ONLY

Assorted canned soft drinks and bottled water

Four (4) Hours

BOTH HOSTED BARS INCLUDE ALL MIXERS

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

Bar Selections

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

Charge per hour (4 hour minimum)

Premium Cocktails

Specialty Cocktails/Cordials

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

Premium Wine

Domestic Bottled Beer

Imported or Craft Bottled Beer

Non-Alcoholic Bottled Beer

Soft Drinks (Pepsi Products)

Cans (12 oz.)

Bottles (20 oz.)

20 oz. Aquafina Water

PREMIUM LIQUOR

Dewars Scotch

Jack Daniels Whiskey

Tito's Vodka

Tanqueray Gin

Bacardi Rum

Crown Royal

Captain Morgan Rum

Casamigos Tequila

DOMESTIC BEER

Yuengling Lager

Yuengling Flight

Yuengling Light

CRAFT OR PREMIUM BEER

Brew Kettle Products



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@oakviewgroup.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

Al Beltranena

General Manager, Food Services & Hospitality
216-265-2526
al.beltranena@oakviewgroup.com

Scott McGorty

Director of Sales & Marketing
216-265-2640
scott.mcgorty@oakviewgroup.com

I-X Center

One I-X Center Drive | Cleveland, OH 44135

216-676-6000

www.ixcenter.com

