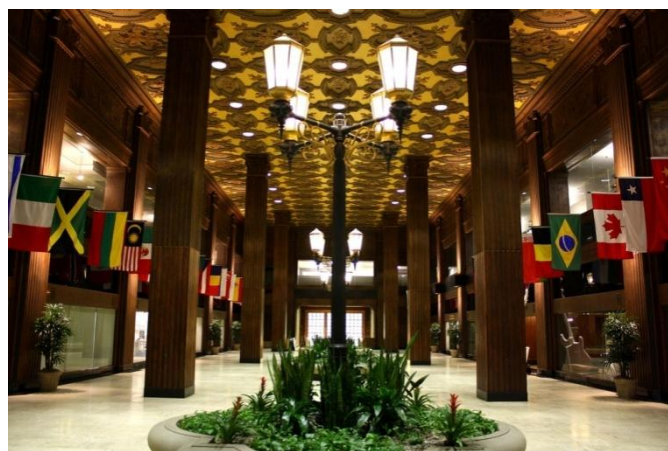




The Van Sweringen Arcade at Hyde Park



The Van Sweringen Arcade at Hyde Park is much more than one of Cleveland's most notable historic landmarks...it is a masterpiece in 1930's Art Deco design and craftsmanship.

Capturing the spirit of the period, The Van Sweringen Arcade is an architectural gem, from its ornate ceilings to the travertine marble floors and English oak paneling.

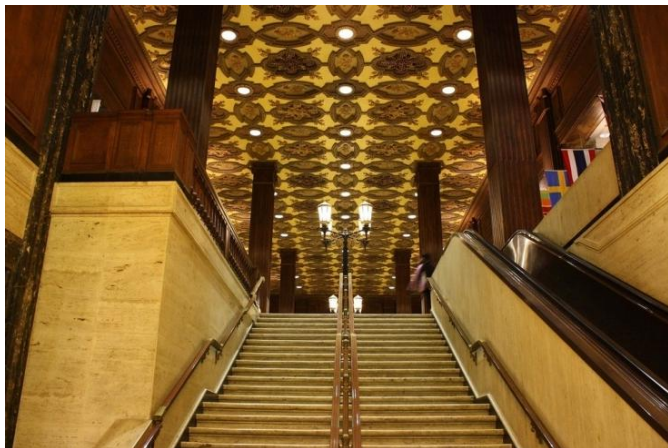
Named to commemorate two of Cleveland's most creative and influential citizens – The Van Sweringen brothers (Oris and Mantis), the Van Sweringen Arcade reflects the grandness and style of a city steeped in history and rich in tradition.



Today, the Van Sweringen Arcade at Hyde Park hosts beautiful wedding ceremonies and receptions, corporate events, fundraisers and holiday parties.

This unique venue holds intimate groups of 80 or large private events up to 300 guests and boasts with elegance, exquisite cuisine and first class service from Hyde Park.

Please contact Lisa Matthews for more details on hosting an event with us at (216) 514-2244 or lisa@hydeparkgrille.com



The Van Sweringen

At Hyde Park

*123 W. Prospect Street
Cleveland, OH 44115*

www.hydeparkrestaurants.com



The Van Sweringen

~Reception Specialties~

(Minimum of 40 people)

A Wide Array of Imported & Domestic Cheese Displays

*Elegant Display on Marble Slabs and Mirrors Creating a Culinary Work of Art
Garnished with Fresh Seedless Grapes and Berries Assorted Gourmet Crackers*

Seasonal Fresh Fruit Fantasy

An Elaborate Display of Fresh Seasonal Fruits Including:

Honey Dew Cantaloupe Strawberries Raspberries Watermelon Pineapple Grapes

Fresh Seasonal Vegetable Crudités

An Assortment of Fresh Garden Vegetables

Served with a Rich, Creamy Dip

Anti Pasto Display

Prosciutto Ham Capicola Genoa Salami Pepperoni

Assorted Roasted Marinated Vegetables Assorted Olives

Provolone Mozzarella Romano Reggiano Parmesan Sharp Cheddar

Extra Virgin Olive Oil Aged Balsamic Fresh Baked Pane Bella Italian Bread Points

Appetizer Display

Choice of 3 Items:

Crab Cakes Crispy Calamari Sashimi Tuna

Chicken Satay Bruschetta Shrimp Cocktail

Sweet's Display

An Elegant Arrangement of:

Key Lime Tarts Cream Puffs

Cheesecake Squares Pecan Tarts Carrot Cake

Chocolate Petit Fours Lemon Chiffon



The Van Sweringen

~Chef Carved Stations~

All Station Servings are Approximate

Roasted Tenderloin Dijonaise

*Seared, Herb Crusted Whole Tenderloin
Served with Peppercorn-Horseradish Sauce*

Strip Loin Au Poivre

*Slow Roasted and Coated with Crushed Tri-Peppercorns
Served with Cabernet-Bordelaise Sauce*

5 Hour Slow Roasted Prime Rib of Beef

*Herb Scented Boneless Prime Rib
Served with Au Jus and Fresh Horseradish*

Basted Farm Fresh Turkey Breast

*Roasted Whole Turkey Breast
Served with Herb Mayonnaise, Dijon Honey Mustard*

Roasted Steamship Round

*Slow Roasted Black Angus Steamship Round
Served with Au Jus and Fresh Horseradish*

Honey Basted Ham

*Honey Glazed Ham
Served with Horseradish Cream and Dijon Mustard*

Atlantic Salmon En Croute

*Whole Fillet of Salmon with Fresh Spinach and Feta Cheese
Wrapped in a Light, Flaky, Puff Pastry*

All Stations Include Fresh Baked Rolls and Butter



The Van Sweringen

~Cold Hors d'oeuvres Selections~

All Hors d'oeuvres Displays are Fifty Pieces (Unless Otherwise Noted)

From The Sea...

Chilled Shellfish Display, *East & West Coast Oysters, Jumbo Shrimp, Crab Claws, Lemon Pinwheels, Zesty Cocktail Sauce, Horseradish, Mignonette Sauce*

Caviar, *Beluga, Sevruga, Osters, Capers, Red Onion, Diced Egg*

Seared Ahi Tuna, *Wasabi, Seaweed Salad, Ginger*

Alaskan King Crab Legs, *Split, Lemon, Cocktail Sauce*

Gulf Shrimp & Goat Cheese Brioche

Chilled Lobster Medallion, *Red Pepper Aioli*

Smoked Salmon Rosette, *Cream Cheese*

Oysters, *on the Half Shell, Cocktail Sauce, Horseradish, Mignonette Sauce, Assorted Crackers*

Salmon Pinwheels

Rock Crab Claws, *Cocktail Sauce, Lemon*

Jumbo Shrimp, *Cocktail Sauce, Lemon, Fresh Horseradish*

Shrimp Remoulade in Brioche

Meat, Etc...

Tenderloin Carpaccio Canapés, *Extra Virgin Olive Oil*

Pepper Filet Canapés, *Aioli*

Grilled Rosemary Chicken, *On Toast Points*

Asparagus Spears Wrapped In Prosciutto de Parma

Fresh Melon Wrapped in Prosciutto

Vegetarian...

Eggplant Caviar, *Herb-Garlic Crostini*

Tomato-Basil Crostini

Fresh Mozzarella and Vine Ripe Tomato Skewers, *Basil Vinaigrette*

Assorted Fancy Canapés



The Van Sweringen

~Hot Hors d'oeuvres Selections~

All Hors d'oeuvres Displays are Fifty Pieces (Unless Otherwise Noted)

From The Sea...

Heavy Lump Crab Cakes, *Red Pepper Aioli, Grainy Mustard*

Blackened Diver Sea Scallops, *Bleu Cheese, Walnuts, Sweet Onion Vinaigrette*

Coconut Battered Shrimp, *Thai Chili Sauce*

Bacon Wrapped Sea Scallops, *Goat Cheese*

Grilled Gulf Shrimp, *Brushed with Basil Oil*

Crab Rangoon, *Delicate Crab Stuffed in Puff Pastry*

BBQ Shrimp, *Bacon Wrapped, Raspberry Glaze*

Meat, Etc...

Mini Angus Burgers, *Open Face, Pickles, Ketchup, Cheese*

N.Y. Strip Steak Crostini, *Horseradish Crème Fraiche*

Veal Meatballs, *Au Poivre*

Wok Fried Pot Stickers, *Thai Chili Sauce*

Spicy Sausage in Puff Pastry, *Pommery Cream*

Marinated Beef Satay, *Teriyaki Glaze*

Pork Sliders, *Tangy BBQ Sauce*

Chicken Satay, *Sweet Soy Glaze, Pineapple, Green Pepper*

Lamb Chop Lollipops

Tempura Chicken, *Cilantro Paste*

Vegetarian...

Boursin Stuffed Mushrooms, *Parmesan Dusted*

Wok Fried Vegetable Pot Stickers, *Soy Ginger*

Wild Mushroom-Boursin Puff Pastry

Oriental Vegetable Spring Rolls, *Sweet & Sour Sauce*

Spinach Spanakopita

Gourmet Pizza, *Choice of 2- White, Chicken Pesto, Goat Cheese, Margherita, Wild Mushroom, Smoked Salmon*



The Van Sweringen

~Elegant Pasta Station~ *(Minimum of 40 people)*

Choice of Two-Imported Pastas
Both Pasta Creations are Prepared by Our Chef at the Station

Penne Rigate Cheese Tortellini

Farfalle (Bow Tie) Fusilli (Curly) Rigatoni

Choice of Four Accompaniment Items
An Elaborate Display to Creatively Accent Your Pastas

Sliced Grilled Chicken Breast Julienne Sun Dried Tomatoes

Roasted Fresh Garlic Roasted Seasonal Vegetables

Fresh Roma Tomatoes Sliced Red Peppers Italian Meatballs

~Gulf Shrimp Available at an additional fee~

Choice of Two Pasta Sauces
Will Be Tossed With Your Pasta Creation

Marinara Sauce Asiago Alfredo Sauce

Pomodoro Sauce Wild Mushroom Cream Sauce

Pesto Cream Sauce Pesto Sauce (Olive Oil, Basil, Pine Nuts)

Bolognese (Red Meat Sauce) Roasted-Garlic Cream Sauce

~Lobster Cream Sauce Available at an additional fee ~

Accented with Freshly Shaved Parmesan Cheese
Freshly Baked Italian Garlic Bread
Chef's Fee per 100 people



The Van Sweringen

~Executive Stations~

(Minimum of 50 people)

Lobster Pasta Station

*Orecchiette Pasta Tossed in a Lobster Butter Sauce Prepared By Your Personal Chef
Topped with Succulent Lobster Meat*

Sushi Bar

*Priced \$10 Per Roll, 6 Pieces Per Roll
Spicy Tuna Rolls, Philadelphia Rolls, California Rolls
Seaweed Salad, Pickled Ginger, Sweet Soy, Sriracha*

Carnivore Station

Seared Strip Loin Au Poivre

Cognac Demi, Peppercorns

Lamb Lollipops

Bleu Cheese Encrusted with Aged Balsamic Drizzle

Slow Roasted Pork Tenderloin

Jack Daniels Raisin Compote

Caviar Bar

Variety of Domestic Caviar

Hard Boiled Egg, Shallots, Caper, Crème Fraiche, Toast



The Van Sweringen

~Executive Butler-Style Appetizers~ *12 Pieces Each*

Caviar Bellinis
Crème Fraiche & Chives

Lobster Tempura Skewers
Wasabi Aioli

Sliced Wagyu Steak on Brioche
Topped with Caramelized Onion & Sweet Soy

Sliced Tartare on Potato Gaufrette
Shallots, Dijon Mustard, Worcestershire

Thai Shrimp Box
Lightly Breaded Shrimp Tossed in Sweet Thai Chili Sauce
Topped with Scallions, Cashews, Carrots

Wagyu Beef Carpaccio
Truffle Oil, Capers, Parmesan Cheese, Focaccia

Crispy Ravioli
Wild Mushroom Stuffed Soy Pasta, Caramelized Onion Aioli

Smoked Salmon Cones
Daikon Sprouts, Caviar, Crème Fraiche

Tuna on Wonton
Sesame Seared Tuna, Cucumber Relish, Sweet Soy, Wasabi



The Van Sweringen

~Dinner Appetizers~

3pc. Classic Jumbo Shrimp Cocktail

Spicy Cocktail Sauce and Lemon

Maryland Lump Crab Cakes

Roasted Red Pepper Aioli, Grainy Mustard

Blackened Day Boat Scallops

*Bleu Cheese, Walnuts,
Sweet Onion Vinaigrette*

Seared Ahi Tuna

*Tower with Avocado
Miso Sauce, Wontons*

~Dinner Soups~

Roasted Tomato Basil Soup

Roasted Sweet Corn Chowder

Wild Mushroom and Roasted Garlic

Maine Lobster Bisque

~Specialty Soups Available Upon Request~



The Van Sweringen

~Dinner Salads~

Hyde Park Mixed Green Salad

*Baby Field Greens Tossed, Carrots, Fresh Diced Tomatoes and Garlic Croutons
Our Signature Creamy Basil Vinaigrette Dressing
Included with Your Entrée Selection

Upgrade Your Salad Selection

Caesar Salad

*Traditional Caesar Salad with Crisp Romaine Lettuce
Hand Tossed with Garlic Croutons, Caesar Dressing, and Reggiano Parmesan Cheese*

Wedge Salad

*Crisp Iceberg Lettuce, Crumbled Bacon, Candied Pecans, Port Wine Drizzle
Housemade Bleu Cheese Dressing*

Baby Heirloom Tomato & Mozzarella

Basil, E.V.O.O., Balsamic

Greek Salad

*Chopped Romaine, Black & Green Olives, Purple Onion
Feta, Tomatoes, Garlic, Red Wine Vinaigrette*



The Van Sweringen

~ Specialty Entrees ~ Sliced Tenderloin Selections

Sliced Roasted Tenderloin
Cabernet-Shallot Reduction

Pepper Crusted Tenderloin
Cognac Bordelaise Sauce

~Chicken Selections~

Chicken Marsala
Sautéed Chicken Breast
Wild Mushroom Marsala Sauce

Lemon-Caper Chicken
Sautéed Chicken with Lemon and Capers
Mushroom and Chardonnay Cream Sauce

Goat Cheese Stuffed Chicken
Roasted Roma Tomato Sauce

~Specialty Meats~

Grilled Lamb Chops
Bordelaise Sauce

Fire Roasted Pork Tenderloin
Port-Demi Glaze, Fruit Chutney

Truffle Scented Grilled Veal Chop
Wild Mushroom Sherry Sauce

Rack of Lamb Dijonaise
Dijon-Rosemary Crusted

~Seafood Specialties~

Papaya Crusted Halibut
Vanilla Bean Buerre Monte

Macadamia Crusted Grouper
Tahitian-Rum Butter Sauce

Wood-Grilled Atlantic Salmon
Crystal Citrus Sauce

Pecan Crusted Rainbow Trout
Burton-Maple Compound Butter

All Specialty Entrees Accompanied with Garlic Whipped Potatoes and Seasonal Vegetables



The Van Sweringen

~Steaks and Chops~

*Steak is an "Art", and Our Steaks are the Best USDA Prime Cuts, Corn-Fed Midwestern Beef in the U.S.
Aged for up to Twenty-Eight Days and Hand-Cut.
We Think You Will Agree, It's Worth It!*

7oz. Filet Mignon

*Center Cut, Crispy Onion Straws
Garlic Whipped Potatoes*

14oz. New York Strip Steak

*Center Cut, Crispy Onion Straws
Garlic Whipped Potatoes*

10oz. Filet Mignon

*Center Cut, Crispy Onion Straws
Garlic Whipped Potatoes*

18oz. New York Strip Steak

*Center Cut, Crispy Onion Straws
Garlic Whipped Potatoes*

Tournedos of Beef Tenderloin

*Cabernet-Shallot Reduction Sauce
Crispy Onion Straws
Garlic Whipped Potatoes*

Grilled Bone-In Veal Chop

*Bordelaise Sauce
Crispy Onion Straws
Garlic Whipped Potatoes*

~Add Grilled Asparagus Spears or Broccolini to Steaks or Chops~

~Combination Entrees~

14oz. New York Strip & 3 Grilled Shrimp

7oz. Filet Mignon & 3 Grilled Shrimp

14oz. New York Strip & 5oz. Lobster Tail

7oz. Filet Mignon & 5oz. Lobster Tail

14oz. New York Strip & 6oz. Atlantic Salmon

7oz. Filet Mignon & 6oz. Atlantic Salmon

14oz. New York Strip & Chicken Scaloppine

7oz. Filet Mignon & Chicken Scaloppine

Combination Entrees Accompanied with Garlic Whipped Potatoes and Seasonal Vegetables



The Van Sweringen

~Intermezzo Course~
A Palate Cleanser Served Between Courses

***To Upgrade the Level of Service Provided to Your Guests
We Can Offer the Following Sorbets:***

Tropical Mango

Exotic Fruit

Raspberry

Lemon

Individual Miniature Ice Carvings Can Hold Your Intermezzo at an Additional Cost



The Van Sweringen

~Dessert Selections~

Flourless Chocolate Torte

*A Rich Semi-Sweet Cake Glazed with Dark Chocolate and Drizzled with White Chocolate
Finished with Whipped Cream and Raspberry Sauce*

New York-Style Cheesecake

Graham Cracker Crust, Raspberry Sauce

Chocolate Seduction Cake

*Chocolate Layers Loaded with Cream Cheese and Roasted Almonds
Topped with Chocolate Chips and Shavings*

Carrot Cake

Shredded Carrots, Walnuts, and Spice Sandwiched with Smooth Cream Cheese Icing

Mocha-Ganache Tart

We Blend Fine Chocolates and Cocoa with Rich Ganache Coating

Key Lime Tart

Tartly Refreshing in a Granola Crust, Lime Zest

Apple Tart

*Fuji Apples, Currants and Spices
Served Atop Rich Cinnamon Ice Cream*

Tiramisu

Clouds of Light Mascarpone Cream on a Coffee and Rum Soaked Pound Cake

Red Velvet Cake

Three Layers of Rich Decadenc; Cream Cheese Frosting

Sundae Bar

*Vanilla Bean Ice Cream, Triple Chocolate Ice Cream, Chunky Monkey Ice Cream
Hot Fudge, Warm Caramel, Strawberries, Whipped Cream, Cherries, Nuts*

Valet Parking Directions for the Van Sweringen Arcade at Hyde Park



Valet parking for The Van Sweringen Arcade is located at the garage on the Huron Avenue side of the building. “VALET” signage is posted immediately outside the parking garage.

(Note: Valet parking is not available on the street level in front of Hyde Park Restaurant or The Van Sweringen Arcade entrance.)

FROM THE WEST SIDE:

Take I-90 East to the Ontario Street Exit. Follow the exit around; you will be on Ontario, heading North. (Progressive Field will be on your right side.) The 3rd traffic light will be Huron. Turn left onto Huron. Pull over to your right in front of the garage where our valet will be waiting to assist you.

FROM THE EAST SIDE:

Take Route 2 or I-90 West to the East 9th Street Exit. Turn left on East 9th Street (heading south). When you come to Prospect Avenue, turn right onto Prospect; veer left to get onto Huron. Cross through the Ontario Street intersection and the valet is on the right. Pull over to your right in front of the garage where our valet will be waiting to assist you.

FROM THE SOUTH USING I-77:

Take I-77 North to the East 9th Street Exit. Turn right at the yield sign. You will be on Ontario heading north. Turn left onto Huron. Pull over to your right in front of the garage where our valet will be waiting to assist you.

FROM I-71 HEADING NORTH:

Take I-71 North (71 North becomes I-90 East when you enter Downtown) to the Ontario Street Exit. You will be on Ontario heading north. Turn left onto Huron. Pull over to your right in front of the garage where our valet will be waiting to assist you.