

Creating Monumental Moments



Weddings

Sheraton Columbus Hotel at Capitol Square
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Creating Monumental Moments

Located in the heart of Columbus' historical theatre district, the Sheraton Columbus at Capitol Square offers an array of unique options to make your weekend complete. Our experienced wedding planner, Mandy Berryman is here to oversee all details and to help you plan the wedding of your dreams. From the tasting to your post wedding brunch the decorated food and beverage team at the Sheraton will assure each detail is handled to perfection so that you can truly enjoy your event. Columbus' own 2015 Chef of the Year, and his award winning culinary team, who together have been a part of delivering more than a thousand weddings to happy couples. On top of the uncanny ability to tailor menus to exceed your culinary desires, and meet the needs of each and every one of your guests on the night of your life.

Governors Ballroom, located exclusively on the second floor has 6,000 square feet of uninterrupted space with 14' ceilings housing grand chandeliers allowing for a maximum capacity of 350 guests. The adjoining pre-function area is 2,500 square feet of open space with coffered ceilings, floor to ceiling windows and private restrooms. Weather permitting; the Governors Ballroom comes with exclusive use of our outdoor courtyard that features the State Capitol as a backdrop.

Congressional Ballroom, located on the first floor of the hotel has 3,200 square feet of space allowing a maximum capacity of 140 guests. This ballroom has 10' ceilings and windows providing natural light and the vibrancy of downtown to enhance an intimate experience. The Congressional Ballroom also has a patio that overlooks Columbus Commons, and is accessible from the ballroom to offering unique indoor / outdoor urban experience for your wedding.



Wedding Packages Include

Wedding Professional to Assist with Every Detail of your Wedding Reception.

Reception Space: Room Rental/ Cocktail Reception / Space Rental

Complete Table: China, Glassware, Silverware, Floor Length White Linens and White Napkins, Votive Candles

Cake Cutting / Bartenders for Host Bar / Butler Passed Hors d'oeuvres

Custom Built Dance Floor / Custom Built Head Table with Riser

Cake Table/ Gift Table / Escort Card Table / Disc Jockey Table

One Night Bridal Suite

Additional Wedding Events

In addition to our Ballrooms for your ceremony and receptions, we also offer smaller and unique options for your other wedding events.

Let us start you out in style by hosting your Engagement Party,

Wedding Shower and/or Bachelor Party.

Rehearsal Dinner: Gather the bridal party and family together for a relaxing evening before the BIG DAY!

Bridal Suite Snacks: Have the girls to your Suite for Mimosas, Snacks, and Fun before you say "I DO"

The Morning After: Bring together your overnight friends and family for a farewell brunch



Capitol Package

\$70 per person

Cocktail Hour

Bountiful Display of Assorted Cheeses and Garden Vegetables

Salad Selections

Sheraton House Salad

Arcadian-Iceberg Mix, Marinated Cherry Tomatoes, Sliced Cucumber, Herbed Crouton, Bleu Cheese Crumbles, White Balsamic Vinaigrette

Caesar Salad

Crisp Romaine Hearts, Shredded Parmesan, Herbed Cheese Crostini, Roma Tomatoes, Traditional Caesar Dressing

Entrée Selections

Tanglewood Farms All Natural Chicken

Herbs de'Provence Rubbed Chicken Breast with Thyme Veloute

Champagne Chicken

Sundried Tomato, Pine Nuts, Spinach, Olives

Chicken Cordon Bleu

Breaded Chicken Breast topped with Shaved Prosciutto Ham, Fresh Mozzarella, Sage Oil

Pork Tenderloin Scallapini

Chipotle Tomato Sauce

Pan Seared Snapper

Basil Mango Coulie

Pita and Polenta

Mixed-Lentil Caponata, Cheese Dusted Broccoli

Selection of One Starch and One Vegetable

Dinners are served with Semolina Batard, Black Lava Salted Butter, Freshly Brewed Starbucks® Coffee, Decaf, Tazo® Hot Tea, and Water

Bar Package

Four Hours

Domestic, Local, and Import Beer, House Wine, Soft Drinks.



Executive Package

\$76 per person

Cocktail Hour

Chef Designed Display of Artisan Cheeses, Nuts, Seeds, Dried Fruit and Local Honey or Two Butler Passed Hors d'oeuvres

Salad Selections

Mediterranean Salad

Arcadian Blend Greens, Oven Cured Tomatoes, Kalamata Olives, Shaved Red Onions, Basil-Balsamic Vinaigrette

Capitol Greens Salad

Romaine Blend, Marinated Grape Tomatoes, Crisp Onion Straws, Bleu Cheese Crumbles, Buttermilk Ranch Dressing

Entrée Selections

Balsamic Grilled Chicken Breast

Roasted Vegetable Provencal

Herb Seared Chicken

Wild Mushroom Cognac Cream

Lemon-Herb Seared Salmon

Vin Blanc

Broccoli Cheddar Stuffed Pork Loin

Roasted Red Pepper Sauce

Grilled Angus Sirloin

Red Wine Demi, Smoked Rosemary Accents

Eggplant Ziti

Seasonal Vegetables, Pesto Sauce, Fresh Mozzarella



Selection of One Starch and One Vegetable

Dinners are served with Semolina Batard, Black Lava Salted Butter, Freshly Brewed Starbucks® Coffee, Decaf, Tazo® Hot Tea, and Water

Bar Package

Four Hours

Full Bar setup with Liquor, Mixers, Garnishes, Domestic, Local, and Import Beer, House Wine, Soft Drinks.

Liquors include Smirnoff Vodka, Beefeater Gin, Cruzan Rum, Johnny Walker Red Label Scotch, Jim Beam White Label, and Seagram's 7 Whiskey

Presidential Package

\$86 per person

Cocktail Hour

Chef Designed Display of Artisan Cheeses, Nuts, Seeds, Dried Fruit and Local Honey, Two Butler Passed Hors d'oeuvres

Salad Selections

Spinach Salad

Baby Spinach, Dried Apricot, Julienne Red Onion, Shredded Smoked Gouda, Sliced Strawberry, Spiced Pecans, Raspberry Vinaigrette

Southern Bibb Salad

Torn Organic Greens, Roasted Corn, Shredded Swiss, Crisp Onion Straws, Marinated Grape Tomatoes, Avocado, Spiced Buttermilk Ranch

Entrée Selections

Grilled Filet and Herbed Crusted Chicken Duet

Rosemary Au Jus

Seared Chicken Breast and Roasted Shrimp Duet

Herbed Vin Blanc

Almond Citrus Crusted Mahi

Mango-Chai Seed Salsa, Ginger-Carrot Nage

Chicken Oscar

French Service of Béarnaise Sauce

Filet Au Poivre

Bourbon Peppercorn Cream

Edamame and Carrot

Quinoa Pilaf, Spice Roasted Tofu, Crispy Pea Tendrils

Selection of One Starch and One Vegetable

Dinners are served with Semolina Batard, Black Lava Salted Butter, Freshly Brewed Starbucks® Coffee, Decaf, Tazo® Hot Tea, and Water

Bar Package

Five Hours

Full Bar setup with Liquor, Mixers, Garnishes, Domestic, Local, and Import Beer, House Wine, Soft Drinks.

Liquors include Smirnoff Vodka, Beefeater Gin, Cruzan Rum, Johnny Walker Red Label Scotch, Jim Beam White Label, and Seagram's 7 Whiskey



Hors d'oeuvres

Cold

Roasted Pear Cicchetti
Horseradish Beef Tenderloin
Minted Crab Crostini
Sheraton Deviled Eggs
Island Chicken Salad
Roasted Tomato Hummus
Sweet Potato and Goat Cheese
Smoked Salmon Tartar
Heirloom Tomato Bruschetta
Mini Caesar Salad, Parmesan Crisp
BLT Skewer

Hot

Coconut Chicken Fingers
Boursin Stuffed Mushroom
Creamy Polenta and Braised Short Rib
Asiago Asparagus in Phyllo
Thai Chicken Satay
Wild Mushroom Beggars Purse
Crispy Herb Breaded Gouda
Roasted Corn Edamame Quesadilla
Parmesan pesto meatball
BBQ Cheddar Meatball

Accompaniments

Starch Selections

Gruyere-Wild Mushroom Dauphine Potato
Creamy Garlic-Parmesan Polenta
Herb Whipped Potato
Four-Onion Risotto
Parmesan-Herb Tuxedo Orzo
Tomato Basil Risotto
Cottage Roasted Redskins, Spinach-Balsamic, Onion Jam
Sweet Potato Three-Bean Hash

Vegetable Selections

French Green Beans
Julienne Vegetables
Wild Mushroom Ragout
Grilled Asparagus
Petite Carrots
Broccolini
Braised Organic Swiss Chard
Roasted Seasonal Squash

Bridal Party Packages

Man Cave

Wedding party can enjoy a space of their own (90 minutes of service)

House-Made Kettle Chips with Bleu Cheese Dip

Cheddar Bacon Beef Sliders with Traditional Accompaniments

Chicken Fingers (Buffalo, Ranch and Honey Mustard)

Assorted Soft Drinks

Assorted Imported, Domestic and Local Beers

\$25.00 per person

Glitz and Glam

Wedding party can enjoy a space of their own (90 minutes of service)

Fresh Fruit Kabobs

Artisan Cheese Display

Mini Tea Sandwiches (Turkey Brie and Cranberry, Cucumber Dill,

Apple Boursin)

Assorted Soft Drinks

Mimosa Bar

\$25.00 per person



Beverages A La Carte

Mimosa Bar

\$60.00 per gallon

Bloody Marys

\$70.00 per gallon

Freshly Brewed Tazo Ice Tea or Lemonade

\$30.00 per gallon

Starbucks Coffee

\$49.00 per gallon

Food A La Carte

Assorted Whole Fruit

\$18.00 per dozen

Domestic Cheese and Crackers

\$7.00 per person

Assorted Pastries and Breads

\$32.00 per dozen

Yogurt Parfaits

\$5.00 per person

Assorted Bagels with Cream Cheese

\$24.00 per person

Vegetable Crudité

\$6.00 per person

Assorted Freshly Baked Cookies

\$35.00 per dozen

Brownies, Blondies and Fruit Bars

\$33.00 per dozen

Assorted Mini Deli Sandwiches

\$6.00 per person

Evening Enhancements & Late Night Snacks

French Fries Galore

Shoestring French Fries
Garlic Aioli, Truffle Oil, Ketchup. Corse Sea Salt, Vinegar, Chili and
Shredded Cheddar Cheese
\$6.00 per person

Flat Bread Pizza

Margherita \$14.00 per pizza
Vegetable Supreme \$14.00 per pizza
Meat Lovers \$16.00 per pizza

Wing Bar

Traditional or Boneless Wings
Barbecue or Hot Sauce with Bleu Cheese, Ranch and Celery
\$100.00 per 50 wings

Pretzel Station

Freshly Baked Pretzel Sticks
Hot Cheese, Yellow Mustard, Honey Mustard,
and Cinnamon Sugar Butter
\$7.00 per person

Nacho Bar

Nachos, Tortillas, Jalapenos, Cilantro Sour Cream, Queso Dip,
Iceberg, Guacamole, House Made Salsa
\$13.00 per person

State Fair

Mini Corn Dogs, Funnel Cake Fries, Soft Pretzels, Freshly Squeezed
Lemonade
\$14.00 per person

We All Scream for Ice Cream

Rocky Road Ice Cream, Tahitian Vanilla Ice Cream, Array of Toppings
and Sauce
\$13.00 per person

Chef Smith's Donut Wall

Chef's Handpicked wall of donuts
White and Chocolate Milk
\$325.00 serves 40

Chef Martin's Plate Designs

Our Pastry Chef's touch of elegance on all cake plates
Pricing Varies

Sweet Dreams Station

Chocolate Covered Strawberries, Wedding Colored Cake Pops,
Mocha Brownies, Apple Tartlets, Hazelnut Dark Chocolate Ganache,
Lemon Curd Tartlets, Wedding Colored Mini Cupcakes, Pecan
Diamonds, Fresh Fruit Tartlets, Wedding Bell Shortbreads
\$28.00 per dozen

Farwell Breakfast

Customize and A La Carte Menus available upon request

Capitol Square Breakfast Table

Whole Fruit, Sliced Seasonal Fruit, Fluffy Scrambled Eggs, Roasted Red Bliss Breakfast Potatoes with Caramelized Onions, Crispy Smoked Bacon, Golden Sausage Links, Assorted Breakfast Pastries, Assorted Bagels, Freshly Brewed Starbucks Coffee, Decaf, Tazo Hot Tea, Assorted Chilled Juices and Water
\$27.00 per person

Heartland Breakfast Table

Whole Fruit, Sliced Seasonal Fruit, Fluffy Scrambled Eggs, Roasted Red Bliss Breakfast Potatoes with Caramelized Onions, Buttermilk Pancakes & Warm Maple Syrup, Crispy Smoked Bacon, Golden Sausage Links, Assorted Breakfast Pastries, Assorted Bagels, Freshly Brewed Starbucks Coffee, Decaf, Tazo Hot Tea, Assorted Chilled Juices and Water
\$30.00 per person

Smart Start Breakfast Table

Whole Fruit, Sliced Seasonal Fruit, Assorted light and Greek Yogurts, House Made Granola, Fluffy Egg Scramble with Mozzarella Cheese, Spinach, Sweet Onion, and Diced tomatoes, Canadian bacon, Freshly Brewed Starbucks Coffee, Decaf, Tazo Hot Tea, Assorted Chilled Juices and Water
\$23.00 per person

Lox and Bagels

Traditional Smoked Salmon, Assorted Bagels, Whipped Cream Cheese
\$11.00 per person

Waffle Station

Waffles, Seasonal Berries, Fruit Compote, Chocolate Shavings, Peanut Butter, Local Maple Syrup, Carmel Sauce, and Whipped Cream
\$10.00 per person

Omelet Station

Egg Beaters, Cage Free Eggs, Mushrooms, Bell Peppers, Onions, Ham, Bacon, Spinach, Tomatoes, Shredded Swiss and Mozzarella Cheese
\$10.00 per person (\$75 Chef Attendant Fee)

Simply Bacon Bar

Lavender-Honey, Chocolate Drizzled, Cinnamon-Sugar and Traditional Bacon
\$12.00per person



General Information and Policies

Deposits

A non-refundable deposit, credit card and signed contract are required to confirm your function on a definite basis. Total estimated bill will be due 72 hours prior to the function date by cash, check or credit card. A credit card must be on file to cover any balance at the conclusion of the function; any overpayment will be refunded within three weeks.

Guarantees

A guaranteed number of attendees is required 5 business days prior to all food functions, and is not subject to reduction. In the event that we do not receive your final count, the minimum guarantee listed on the contract will be used.

Food and Beverage

It is the policy of the Sheraton Columbus at Capitol Square that all food and beverage must be purchased through our facility in compliance with the State of Ohio liquor laws and the Ohio Board of Health requirements. We are unable to allow groups or individuals to bring food and beverage into any public space, with exception of the wedding cake (must be licensed baker) and any cultural traditions we are unable to provide with our own kitchen. Additionally, we are unable to allow any non-consumed food and/or beverage item(s) to be taken from the facility. The enclosed menu prices are subject to applicable 22% gratuity and 7.5% food and beverage tax. Due to the seasonality of several items on our Banquet Menus, the Hotel reserves the right to substitute items or increase menu prices as needed to cover our costs. Substitutions may be made for guests with special dietary needs or religious restrictions at no additional charge; however, these must be communicated at the time of guarantee. If information is not provided at the time of guarantee, the Hotel cannot promise that these needs can be met at the time of event.

Banquet Bars

The Hotel requires proper identification of any person of questionable age and will refuse alcohol service if the person is under age or unable to present proper identification. The Hotel reserves the right to refuse service to any person who in the Bartender or Manager's judgment appears to be intoxicated. A bartender fee may be charged for all Cash Bars.

Banquet Rooms

Function rooms are assigned according to anticipated guarantee number of guests at the time the event is contracted. Banquet rooms will be set according to banquet event order specifications. Significant changes in the room setup with-in 24 hours of the event may result in additional labor charges. The Hotel reserves the right to charge a service fee for extraordinary room setup requirements or clean up. Receptions are based on a 5 hour rental time. The Hotel adheres to strict Fire Code guidelines. Exits may not be blocked and room diagrams must be approved.

Decorations

All decorations and signage must have prior approval by your Catering Manager. The Hotel does not allow anything to be affixed to any walls, floors, ceilings, or room furnishings with nails, tape, staples or other substances. The host assumes responsibility and will be billed for any and all damages to or loss of property from the function room or other areas of the Hotel caused by the guests, invitees, independent contractors or any others affiliated with the sponsored function. No fireworks, fire hazards, glitter, rice, birdseed, or confetti are allowed on the Hotel premises at any time.

Audio Visual

The Sheraton Columbus at Capitol Square is proud to have PSAV as our full service, in house audio visual company. PSAV can handle all your audio visual, staging, computer and lighting needs. Should you decide to bring in an outside staging/audio visual company certain fees and policies may apply.

Parking

Sheraton Columbus at Capitol Square offers valet parking at standard prevailing rates.

Room Block Information

A room block will be created based on availability for all guest rooms should wedding attendees need stay overnight. This will have a set number of rooms dedicated to the wedding with a link for guests to make reservations.

THE ONLY THING WE OVERLOOK IS THE CITY



Contact Us

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