



Eat Well

Stay focused and energized during your meeting with these nutritious foods. Dishes designed to stimulate your brain and fuel productivity.

2021 Catering Menus

We are committed to preparing our menus with socially-responsible grown products. To maintain this focus please note that some products on our sustainable menu offerings may change on short notice based on seasonal and regional availability. To stay true to our collaborative efforts to be environmentally sustainable, we will substitute appropriate alternatives as necessary.

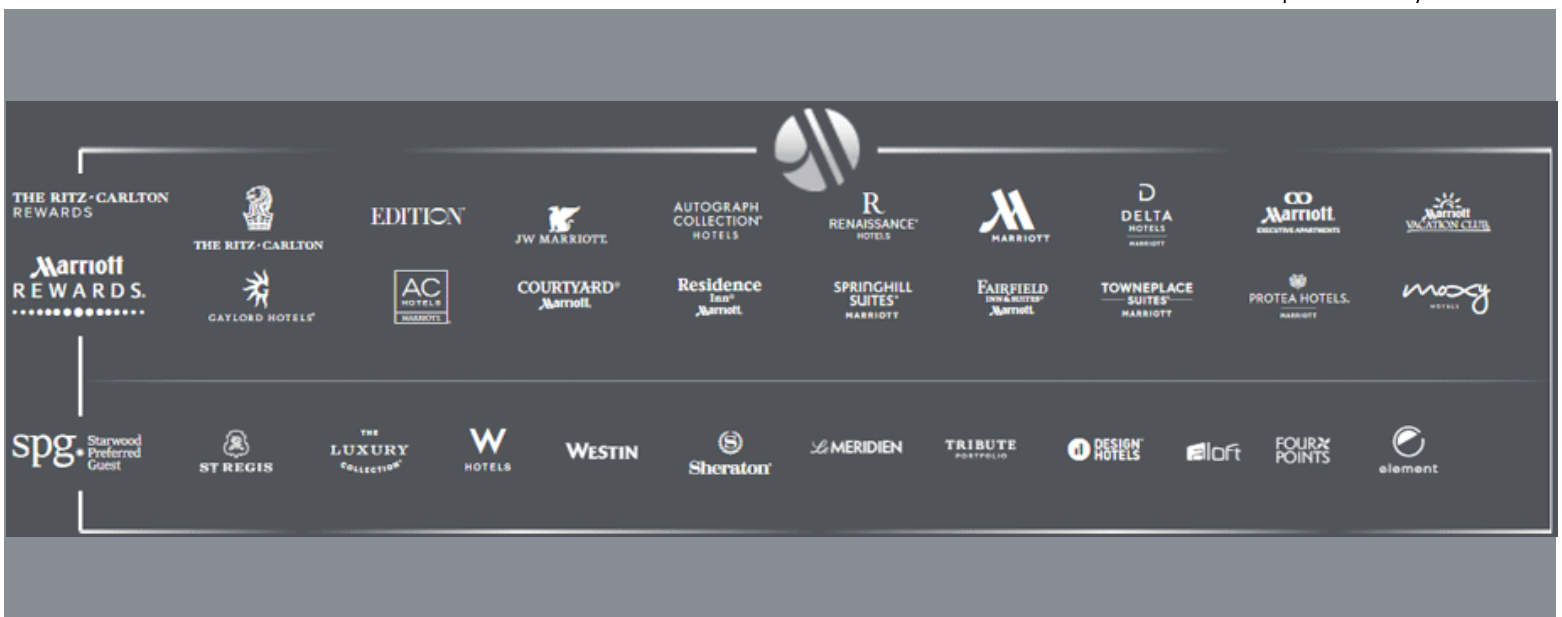
In an effort to provide fresh, local and seasonal cuisine whenever possible, The Westin Great Southern Columbus will source the highest quality products available at the time of your event. In certain instances (due to storms, droughts and other patterns beyond our control), we may make comparable menu suggestions in your price point, to offer you a superior product.

*consuming raw or undercooked meat, fish, shellfish, or eggs may increase your risk of food-borne illness. Please inform your sales team if you or any one in your party has a food allergy.

(GF) indicates gluten free items. Gluten free bread available upon request.

 indicates vegetarian entrees.

Updated : July 2021





BREAKFAST TABLE

All breakfast tables include freshly brewed Starbucks® coffee, Tazo® teas, orange juice, cranberry juice, butter, cream cheese, marmalade and strawberry preserves.

European

Fresh croissants and scones
Flavored butters and Black Radish Creamery® jams
Sliced fruit
Hard boiled cage free eggs
Breakfast cheeses
Charcuterie 21

American

Assorted danish
Muffins and bagels
Butter croissants
Yogurt and berry parfaits
Assorted boxed cereals
Fresh fruit and berries 21

Westin Express

Assorted danish
Muffins and bagels
2% and skim milk
Ham-egg-cheese croissants or egg white and spinach
whole wheat wrap
Fresh fruit and berries 23

Spa

2% and skim milk
Yogurt, granola and berry parfait bar
Steel cut oatmeal with brown sugar and dried cranberries
Deep dish eggbeaters® vegetable quiche
Fresh fruit and berries 25

Great Southern

Assorted danish and muffins
Butter croissants
Yogurt and berry parfaits
Fresh fruit and berries
Cheddar scrambled eggs
Sausage links (pork or chicken) or caramelized bacon
Home-fried potatoes 26

Thurber's Grand Table

Assorted danish and muffins
Butter croissants
Yogurt and berry parfait bar
Steel cut oatmeal with brown sugar and dried cranberries
Fresh fruit and berries
Cheddar scrambled eggs
Mini waffles or cinnamon french toast
Sausage links (pork or chicken) or caramelized bacon
Home-fried breakfast potatoes 32

Breakfast tables are for a minimum of 25 guests. A flat rate will be charged for anything less than 25.

All items are subject to a 23% service charge and 7.5% sales tax. Service Charge is taxable.

All prices are subject to change based on availability.

PLATED BREAKFAST

All plated breakfasts include freshly brewed Starbucks® coffee and Tazo® teas.

Fruit Plate (GF)

Fresh seasonal fruit and berries
Local honey and greek yogurt
Gluten Free blueberry bread with flavored butter 16

Scrambled Egg White Wrap

Chicken sausage
Laurel Valley Creamery® jack cheese
Diced poblano pepper
Spinach wrap
Breakfast potatoes 18

Natural Turkey Sweet Potato Hash (GF)

All natural turkey
Sweet potato
Poached cage free eggs
Diced bell peppers
Ancho chili hollandaise 20

High Street

Cage free scrambled eggs
Sausage links (pork or chicken) or Applewood smoked bacon
Breakfast potatoes with onions and peppers
Basket of breakfast breads and croissants 21

Nutella® Banana Stuffed French Toast

Multi grain bread with wild berry compote
Choice of caramelized bacon or sausage links (pork or chicken) 21



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MORNING AND AFTERNOON BREAKS

Take a break with these energizing eats and smart snack to help you stay motivated and active all day.

Hydrate

Lemon water
Cucumber mint water
Berry water 10

Build Your Own Trail Mix

House-made granola
M&Ms®
Dried cranberries
Toasted cashews
Banana chips
Dried dates 12

Coffee House

Beignets and donut bites
Cold brew coffee
Apple slices
Cheddar curds
Tazo® Tea
Starbucks® coffee and flavored syrups 16

Chocolate Lovers

Double dark chocolate and sea salt cookies
Chocolate covered blueberries
Dark chocolate walnut bar
Chocolate drizzled apples
Origin® A2 skim chocolate milk 16

Focus + Concentrate

Orange mango smoothies
Orange cranberry bread
Honey bran muffin
Nutritional water 12

Inspire + Activate

Greek yogurt fresh berries
Blueberry flax granola
Local honey
Walnuts
Bai® antioxidant blueberry water 16

Energize + Motivate

Roasted tomato hummus, sliced carrots and celery
Organic trail mix dried fruits
Bitter chocolate
Apple slices with almond butter
Raw walnuts
Pomegranate ice tea 15

Rest + Recuperate

Turkey and Tuna Salad pinwheels
Toasted almond dark chocolate clusters
Tart cherry lemonade and seasonally flavored water 18

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ENHANCEMENTS

ENHANCEMENTS PER DOZEN

Breakfast

- Hard-boiled eggs | 30
- House baked goods | 34
- Assorted muffin and danish | 34
- Bagels and cream cheese | 36

All-Day

- Rice Krispies Treats® | 29
- Chocolate fudge brownies | 38
- Soft pretzels with mustard | 38
- Assorted cookies - chocolate chip, salty pretzel,
double chocolate sea salt, lemon blueberry | 38

ENHANCEMENTS PER PERSON

Breakfast

- Steel cut oatmeal with brown sugar and cranberries | 5
- Egg and cheese croissants | 6
- Egg and cheese croissants with bacon | 8
- Egg and cheese croissants with ham | 8
- Egg and cheese croissants with sausage | 8
- Chef's daily house pressed juice | 4
- Yogurt and berry parfaits | 5
- Fresh berry smoothies | 6
- Bourbon smoked salmon, mini bagels, condiments | 7
- Chef-attended omelet station | 14
- *chef attendant fee | 150

All-Day

- Assorted dessert bars | 4
- Fruit kebab skewers with sweet honey drizzle | 4
- Chef's flavored popcorn | 5
- Gourmet assorted nuts | 6.50

ENHANCEMENTS ON CONSUMPTION

- Assorted candy bars | 2
- Assorted whole fruit | 3
- Granola bars | 3.50
- Chilled fruit yogurt | 3
- House made bbq kettle chips | 4
- Red Bull® | 4
- Bai Antioxidant Water® | 4
- Pepsi® products | 4
- Bottled water | 4
- Sparkling water | 4.50
- Antioxidant water | 6
- Coconut water | 6
- Starbucks® mocha | 5.50
- Starbucks Frappuccino® | 5
- Champagne mimosa | 9
- Bloody Mary | 10

ENHANCEMENTS ON CONSUMPTION (PER GALLON)

- Assorted infused water | 21
- Hot chocolate | 46
- Apple cider | 46
- Lemonade | 46
- Fruit punch | 46
- Fresh juices: orange, grapefruit, cranberry | 52
- Starbucks® regular and decaffeinated coffee | 55
- Tazo® hot and iced tea | 55

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LUNCH TABLE

All lunch table buffets include freshly brewed Starbucks® coffee and Tazo® teas.

Arena District

Ohio sweet corn chowder (GF)
Broccoli slaw
Chopped salad
Beer braised brats, caramelized onions and peppers
Fire braised chicken, smoky cheddar, 3 pepper relish on a pretzel bun
Grilled street corn and cheese
House made bbq chips
Ice cream bars 32

Brewery District

Pale ale beer and cheese soup (GF)
Warm Nueske's® bacon and potato salad
Baby kale salad
Green bean salad with baby tomatoes, julienne red onion fresh basil
Roast heritage pork loin summer shandy sauce
Sweet native corn and spaetzle
Beef brisket mustard sauce*
Cream puffs
Sea salt dark chocolate pretzel cookies 32

Southwest

Chicken posole (GF)
Jalapeño cornbread muffins
Chopped romaine, queso fresco with avocado ranch
Corn and black bean salad with jalapeño vinaigrette
Chicken and beef fajitas with flour and corn tortillas, guacamole, roasted salsa, pico de gallo and sour cream
Mexican rice and beans
Spicy southwestern vegetables
Crispitas and tequila lime bars 34

Italian Village

Minestrone soup (GF)
Caesar salad house made croutons, shaved parmesan, sundried tomatoes
Caprese salad with basil vinaigrette
Lemon marinated artichoke salad with grilled zucchini and mushrooms
Spicy shrimp and eggplant caponata*
Gemelli pasta with arugula pesto, oven roasted tomatoes, mozzarella
Chicken florentine stuffed with spinach, Italian cheeses, smokey arrabiata sauce
Cannolis and amaretto cookies 36

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LUNCH TABLE

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Gluten free breads available upon requests

Create Your Own Deli Table

Chef's choices soup du jour

Red bliss potato salad

Kale and brussels slaw

Mixed field greens topped with seasonal crisp vegetables, choice of 2 dressings

Kettle chips

Double fudge brownies and gourmet cookies

choose 1 of the following

Charcuterie Table

Genoa salami, smoked turkey breast, Virginia style ham and pastrami

Wisconsin cheddar, swiss and pepper jack cheese

Assorted bakery breads and rolls

Mustard, mayonnaise, tomato, lettuce, pickle spears 28

Wraps Table

Roast Vegetable - portobello, sundried tomato, roast squash, pepper hummus

Buffalo Chicken - red onion, lettuce, tomato, blue cheese, avocado ranch

Smoked Turkey - swiss cheese, bacon, lettuce, tomato, herb mayonnaise 28

North Market Table

choose 1 salad:

Pasta salad

Marinated tomato-cucumber salad

choice of 3 sandwiches:

Balsamic grilled vegetable on focaccia with fresh mozzarella

Grilled herb marinated chicken breast with tomato bacon jam on sourdough

Bourbon smoked salmon* with wasabi aioli on whole wheat kaiser roll

Grilled Atlantic salmon* with creamy whole grain dijon, heirloom tomato, arugula, brioche bun

Roasted angus beef* with horseradish sauce, caramelized shallots, spinach, baguette

Pastrami on rye with Amish swiss, creamy mustard slaw 34

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PLATED LUNCH

All plated lunches include choice of specialty salad, soup, warm rolls and butter, dessert, freshly brewed Starbucks® coffee and Tazo® teas.

(Add 3 per plate for multiple entrée selections)

CHOOSE A SOUP OR SALAD

SOUPS

Creamy Forest Mushroom with Quinoa (GF)

Strawberry Basil Gazpacho (GF)

Ohio Sweet Corn Chowder (GF)

Coconut Curry Asparagus (GF)

SALADS

Simple Tender Green Salad | Mixed baby greens, grape tomatoes, shaved carrot, cucumber, green goddess dressing (GF)

Westin Wedge | Baby gem, oven roasted tomatoes, pickled shallot, toasted walnuts, avocado ranch (GF)

Bistro Salad | Baby power greens, dried cherries, crispy pancetta, carrot, herb goat cheese, fuji apple vinaigrette (GF)

Chef's Garden Salad | Baby romaine, heirloom baby tomatoes, strawberries, toasted sunflower seeds, Ohio maple orange vinaigrette (GF)

CHOOSE A DESSERT

Strawberry Rhubarb Tart


Buckeye Peanut Butter Pie

Blueberry Cheese Cake


Flourless Chocolate Torte (GF)

CHOOSE AN ENTRÉE


Mediterranean Salad (GF)

Mixed field greens, crisp rom  roma tomato, cucumber, red onion, kalamata olives, pickled onion, crumbled feta, Aegean dressing 25

Penne Provencal

Penne pasta tossed  asparagus, sun dried tomatoes, spinach, kalamata olives, crumbled feta 25
- add seared salmon 5 - add grilled chicken 5

Portobello Vegetarian Lasagna Roll

Grilled Portobello mushrooms, oven roas  summer vegetables, house smoky tomato sauce 25

Oriental Salmon Salad*

Napa cabbage, carrots, cucumber, cashews, mandarin oranges, crisp wontons with a maple soy citrus vinaigrette 25

Fire Grilled Chicken Caesar

Herb marinated fire braised chicken breast, crisp romaine, heirloom tomato, basil rubbed focaccia shards, shaved parmesan, creamy caesar dressing 25

Herb Grilled Chicken (GF)

Herb encrusted chicken breast with roasted red potatoes, baby french beans, citrus herb jus 27

Moroccan Spiced Chicken

Israeli spinach cous cous, balsamic grilled asparagus, oven roasted roma tomato, mild harissa 28

Herb and Mustard Heritage Pork Loin (GF)

Himalayan red rice, sautéed summer greens, apricot ale sauce 29

Grilled Faroe Island Salmon* (GF)

Basmati ginger rice, sugar snap peas, Ohio maple citrus soy glaze 30

Black Angus Reserve Striploin* (GF)

Roasted wild mushroom, roasted sun choke yukon mashed, balsamic roasted tomatoes 34

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GRAB AND GO BOXED LUNCH

Accompanied with kettle chips, pasta salad, cookie, whole fruit and water.

Smokey Turkey

Natural smoked turkey breast, sliced monterey jack cheese, lettuce, tomato on a cubano roll 25

Ham and Swiss

Virginia-style ham with swiss cheese, lettuce, tomato on brioche 25

Classic Italian

Smoked ham, salami, provolone cheese, lettuce, tomato with italian dressing on italian bread 25

Tomato and Mozzarella

Heirloom tomatoes, fresh mozzarella, basil on focaccia 25

Oriental Chicken Salad

Napa cabbage, carrots, cucumber, cashews, mandarin oranges, sriracha marinated grilled chicken breast, crisp wontons with a ginger sesame vinaigrette 25

Mediterranean Salad (GF)

Mixed field greens, crisp romaine, roma tomato, cucumber, red onion, kalamata olives, crumbled feta, Agean dressing 25

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THE WESTIN
GREAT SOUTHERN
COLUMBUS



RECEPTION

Priced per guest, 25 guest minimum

Harvest Seasonal Fruit (GF)

Pineapple, honeydew, cantaloupe, fresh raspberries, blueberries, kiwi, blackberries, strawberries, mango fruit dip 7

Tapas Station

Marinated olives, manchego cheese, grilled chorizo, cured iberico ham, warm baked breads, spinach and artichoke olive dip 16

Taco Station

Tequila lime braised short rib, ancho chili and sea salt crusted salmon, fresh citrus roasted fajita vegetables, roasted corn and tomatillo salsa, fresh mexican crema and jalapenos, tortillas, corn chips 18

Wholly Guacamole Station

Trio of house made guacamoles:
Fire roasted three chili pepper, crema fresca cilantro and traditional
Taquitos and tri color chips 12

Baked Mac 'N Cheese Station

Ohio cheese baked with gemelli pasta topped with herb panko bread crumbs 16

toppings include:

- Aged cheddar,
- Sun dried tomatoes
- Broccoli
- Rock shrimp
- Fire braised chicken
- Smokey bacon
- Green onions

North Market

Local cured meats, Ohio cheeses, pickled peppers, farm house mustards, fresh raw vegetables, crackers, flat breads 16

Maki Roll Station*

Assorted maki rolls with a variety of seafood and vegetables, wasabi, soy sauce, pickled ginger 20

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ACTION STATIONS AND DISPLAYS

3 station minimum required for station only events

Reception tables stations can be included in this minimum

ACTION STATIONS

Honey Roasted Turkey Breast

Fresh assorted rolls, cranberry sauce, three pepper peach chutney

-per 30 guests 325

Horseradish Mustard Crusted Angus Striploin*

Fresh assorted rolls, bacon tomato jam, hatch chili jalapeno demi-glace

-per 30 guests 425

Roasted Beef Tenderloin*

Fresh assorted rolls, caramelized onions, horseradish cream sauce, thyme demi-glace, mayonnaise, grain mustard

-per 25 guests 465

Chef attendant fee for each action station 150

DISPLAYS

Imported and Domestic Cheeses

Artisan cheeses with nuts, grapes, assorted crackers and lavosh 9

Market Vegetable Crudités

Carrots, celery, broccoli, cauliflower, radishes, sweet peppers, asparagus with wasabi ranch dip 9

Hummus Display

Avocado hummus, lemon horseradish, ancho chili hummus, grilled pita baked, sea salt flatbreads 7

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COLD AND HOT CANAPES

Priced per piece, 50 piece minimum

COLD CANAPES

Tortellini Fresh Mozzarella Skewer (GF)  4

Heirloom Tomato Bruschetta  4

Lemon Horseradish Hummus (GF)  4
Served on a crisp cucumber

Smoked Duck Breast
Served with blueberry chutney on a crostini 4

Deviled Organic Egg (GF)
Served with smokey bacon and chives 4

Chilled Strawberry Basil Gazpacho 4


Lobster Salad Bouche* 5

Scotch Black Pepper Crusted Tenderloin 5

Shrimp Bloody Mary Gazpacho 5

HOT CANAPES

Asian Vegetable Spring Roll  4
Served with house mustard

Vegetable Samosa  4
Served with harissa

Smoked Chicken Bilini Jack Cheese 4

Chicken Wellington 4

Lump Jumbo Crab and Shrimp Cake* 5

Smoked Bacon Wrapped Scallop*
Served with vin blanc 5

Cuban Spring Roll
Served with three pepper peach sauce 5

Sweet and Spicy Coconut Encrusted Shrimp* 5

Beef Empanada
Served with cilantro cream 5

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DINNER TABLE

All dinner table buffets include a choice of salads, chef's soup du jour, choice of entrees, chef's choice dessert display, warm rolls and butter, freshly brewed Starbucks® coffee and Tazo® teas.

2 ENTREE DINNER TABLE

Choose up to three salads, includes chef's soup du jour, choose 2 entrees, includes chef's choice dessert display 50

3 ENTREE DINNER TABLE

Choose up to three salads, includes chef's soup du jour, choose 3 entrees, includes chef's choice dessert display 56

SALADS



Select up to three salads:

- Lemon marinated artichoke salad (GF)
- Caprese salad (GF)
- Cous cous salad
- Marinated tomato cucumber salad
- Grilled vegetable pasta salad
- Mixed field greens with tomato, cucumber, carrot with two dressings

DESSING OPTIONS:

Avocado Ranch, Basil Vinaigrette, Caesar, Citrus Vinaigrette, Dark Balsamic Vinaigrette, Fuji Apple Vinaigrette, Honey Dijon Mustard Dressing, Honey Lime Dressing, Ranch, White Balsamic Vinaigrette

ENTREES

- Vegetable stuffed ravioli with a roasted eggplant and tomato sauce 
- Gemelli pasta, baby spinach, sundried tomatoes, olives, basil crumbled feta 
- Herb and dijon crusted heritage pork loin with summer shandy bbq sauce (GF)
- Adobo grilled chicken breast with roasted corn and tomatillo sauce (GF)
- Chicken parmesan with marinara sauce, fresh parmesan cheese and provolone
- Horseradish and herb crusted sirloin of beef, roasted wild mushrooms and shallots* (GF)
- Grilled chicken breasts, grilled artichokes, rosemary olives and caper sauce (GF)
- Ohio maple soy citrus salmon* (GF)

ACCOMPANIMENTS (GF)

Select up to two accompaniments:

- Roasted fingerling potatoes with fresh herbs, olive oil
- Creamy roasted garlic yukon mashed potatoes
- Himalayan red rice pilaf
- Creamy spring vegetable risotto
- Roasted cauliflower and broccoli
- Jumbo asparagus olive oil roasted tomatoes
- Ohio french beans, fresh basil, heirloom tomatoes
- Baby eggplant ratatouille
- Broccolini sautéed sweet peppers

Dinner tables are for a minimum of 25 guests. A flat rate will be charged for anything less than 25.

All items are subject to a 23% service charge and 7.5% sales tax. Service Charge is taxable.

All prices are subject to change based on availability.



PLATED DINNER

All dinner includes your choice of one soup or salad, chef's selection of starch and fresh seasonal vegetable, warm rolls and butter, your choice of one dessert, freshly brewed Starbucks® coffee and Tazo® tea.
(Add 3 per plate for multiple entrée selections)

CHOOSE A SOUP OR SALAD

SOUP

Creamy Forest Mushroom with Quinoa (GF)

Strawberry Basil Gazpacho (GF)

Ohio Sweet Corn Chowder (GF)

Coconut Curry Asparagus (GF)

SALAD

Simple Green Salad | Mixed baby greens, grape tomatoes, shaved carrot, cucumber, green goddess dressing (GF)

Westin Wedge | Baby gem, oven roasted tomatoes, pickled shallot, toasted walnuts, avocado ranch (GF)

Bistro Salad | Baby power greens, dried cherries, crispy pancetta, carrot, herb goat cheese, fuji apple vinaigrette (GF)

Chef's Garden Salad | Baby romaine, heirloom baby tomatoes, strawberries, toasted sunflower seeds, Ohio maple orange vinaigrette (GF)

DUET ENTREES

DUET: Grilled Chicken and Gulf Shrimp* (GF)

French breast of chicken lemon artichoke sauce and creole baked gulf shrimp 50

DUET: Black Angus Sirloin and Seared Chicken Breast* (GF)

Oven roasted tomato and herb demi glace amish chicken with Ohio maple and smooth dijon sauce 46

DUET: Lemon Sweet Garlic Shrimp and Slow Braised Short Rib* (GF)

Marinated sweet gulf shrimp and reserve center cut slow braised short rib in blueberry bourbon sauce 48

DUET: Pan Seared Chicken and Petite Filet of Beef* (GF)

Local amish chicken and angus reserve beef, spring herb sauce and a malbec thyme beef jus 65

DUET: Shitake Dusted Filet of Beef and Rock Shrimp Crab Cake*

Roasted cipollini onion mushroom chutney and roasted corn tomatillo sauce 52

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PLATED DINNER Continued

All dinner includes your choice of one soup or salad, chef's selection of starch and fresh seasonal vegetable, warm rolls and butter, your choice of one dessert, freshly brewed Starbucks® coffee and Tazo® tea.
(Add 3 per plate for multiple entrée selections)

SINGLE ENTREE DINNER:

Portobello Vegetable Stack

Grilled Portobello mushroom, summer vegetables, fresh mozzarella spicy arrabiata sauce 27

Stuffed Peppers (GF)

Spinach, quinoa and wild mushroom hash basil tomato puree 28

Spaghetti Squash Provencal (GF)

Spaghetti squash smoky roasted tomato sauce with spinach, asparagus and shaved pecorino 30

Roasted Vegetable Phyllo Purse

Roasted vegetable medley baked in phyllo pastry over a bed of roasted red pepper coulis, arugula pesto 30

Herb Chicken (GF)

Rosemary rubbed grilled with artichokes roasted peppers olives meyer lemon herb jus 33

Adobo Grilled Chicken Chop (GF)

Grilled native corn, cilantro tomatillo sauce 35

Napa Valley Chicken (GF)

Stuffed with creamy goat cheese and fresh watercress, roasted tomato, lavender jus 35

Short North Chicken

Walnut crusted chicken, madagascar vanilla bean and watershed bourbon sauce 35

Grilled Mahi Mahi* (GF)

Pineapple and mango salsa fire roasted hatch chilis 40

Roasted Tomato Crusted Salmon* (GF)

Faroe Island salmon, roasted tomato crust with a tarragon lemon vin blanc sauce 40

Lump Crab and Rock Shrimp Cakes*

Roasted Ohio sweet corn and tomatillo sauce 46

Rosemary Stone Ground Mustard Crusted Pork Loin (GF)

Heritage pork loin slow brined hot pepper peach sauce 41

Grilled Flat Iron Steak* (GF)

Marinated for 24 hours grilled with a chervil chimichurri sauce 42

Braised Beef Short Rib*

Boneless short rib slow braised with blueberries vegetable mirepoix and Ohio bourbon 43

Black Angus NY Strip* (GF)

Scotch whiskey brined peppercorn crust, sweet tomato and grilled leek jus 44

Double Native Lamb Chop (GF)

Herb and garlic crusted, madeira and sweet onion jus 60

Char Grilled Filet Mignon* (GF)

Black angus reserve center cut filet, herb roasted mushroom ragout 60

CHOOSE A DESSERT

Strawberry Rhubarb Tart

Buckeye Peanut Butter Pie

Blueberry Cheese Cake

Flourless Chocolate Torte (GF)

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THE WESTIN
GREAT SOUTHERN
COLUMBUS



HOST BAR PRICING (add \$ 1 per drink for cash bars)

A \$100 per bartender per hour fee applies for private bars. Bartender fee waived for hosted bars with 750+ in sales

FAMILIAR BRAND LIQUORS 7

Beefeater® Gin
Smirnoff® Vodka
Jim Beam® White Bourbon
Canadian Club® Whiskey
Dewer's® White Label Scotch
Hennessy® VS Cognac
Don Q Crystal® Rum
Jose Cuervo® Tequila

FAVORITE BRAND LIQUORS 8

Tanqueray® Gin
Absolute® Vodka
Makers Mark® Bourbon
Jack Daniels® Whiskey
Hennessy® VSOP Cognac
Bacardi® 4yr Rum
Captain Morgan® Original Spiced Rum
Don Julio® Tequila

BEER SELECTION 6

Heineken®
Corona®
Budweiser®
Bud Light®
Miller Lite®
Yuengling®

FAMILIAR BRAND WINES 8

Magnolia Grove® Cabernet Sauvignon
Magnolia Grove® Merlot
Line 39® Pinot Noir
Magnolia Grove® Chardonnay
Magnolia Grove® Pinot Grigio
Dashwood® Sauvignon Blanc
Mionetto® Prosecco

FAVORITE BRAND WINES 9

Federalist® Cabernet Sauvignon
Toad Hollow® Merlot
Deloach® Pinot Noir
Snoqualmie® Chardonnay
Pighin® Pinot Grigio
Kim Crawford® Sauvignon Blanc
Mionetto® - Prosecco

CORDIALS 8

LOCAL CRAFT BEERS 7

Seasonal Rotation

SODA/BOTTLED WATER 4

Pepsi Products

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THE WESTIN
GREAT SOUTHERN
COLUMBUS



WINE BY THE BOTTLE AND BAR SERVICE ENHANCEMENTS

FAMILIAR BRANDS BY THE BOTTLE 32

WHITES

Magnolia Grove® Chardonnay
Magnolia Grove® Pinot Grigio
Dashwood® Sauvignon Blanc

REDS

Magnolia Grove® Cabernet Sauvignon
Magnolia Grove® Merlot
Line 39® Pinot Noir

FAVORITE BRANDS BY THE BOTTLE 37

WHITES

Snoqualmie® Chardonnay
Pighin® Pinot Grigio
Kim Crawford® Sauvignon Blanc
Mioneeto® - Processo

REDS

Federalist® Cabernet Sauvignon
Toad Hollow® Merlot
Deloach® Pinot Noir

ENHANCEMENTS (PER PERSON)

Pricing Added to Existing Bar Packages

Tableside House Wine Service 8

Signature Cocktails 4

Single Brand Upgrade 3

The beverage laws of Ohio hold the Westin Columbus responsible for the consumption for all alcoholic beverages on hotel premises; therefore we cannot permit any non-hotel purchased beverages to be consumed in any banquet room. Guests must be 21 years of age or older to consume alcoholic beverages and must present a valid government photo ID upon request. Hotel reserves the right to refuse service. No "Shot" style drinks are permitted.

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