



MARRIOTT  
COLUMBUS  
UNIVERSITY AREA

# CATERING MENU



# BREAKFAST

## CONTINENTAL BREAKFAST BUFFETS

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### **SIMPLE MORNING | \$18**

Assorted Fresh Baked Muffins

Assorted Fresh Baked Danish

Whole Fruit

Assorted Individual Yogurts

Assorted Juices, Starbucks Regular & Decaf Coffee, Hot Tazo Teas

## CONTINENTAL BREAKFAST ENHANCEMENTS

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Assorted Bagels with Cream Cheese, Butter & Preserves | \$4 per person

Assorted Muffins | \$4 per person

Assorted Danish | \$4 per person

Individual Chobani Greek Yogurt Parfaits with Local Honey, Fresh Berries & Granola | \$8 per person

Cage-Free Eggs, Bacon & Cheese Croissant Sandwich | \$8 per person

Broken Yolk Egg, Sausage & Cheese English Muffin Sandwich | \$8 per person

Seasonal Sliced Fresh Fruit Assortment with Honey Yogurt Dip | \$6 per person

Whole Fruit | \$3 per person

House-Made Fruit Smoothies | \$7 per person

Assorted KIND Bars & Cliff Bars | \$5 per person

Assorted Granola Bars | \$4 per person

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PRICES ARE PER PERSON. BREAKFAST ENHANCEMENTS ARE NOT AVAILABLE ON THEIR OWN. THEY MUST BE ACCOMPANIED WITH EITHER A CONTINENTAL OR HOT BREAKFAST BUFFET. A CUSTOMARY 24% SERVICE CHARGE AND SALES TAX WILL BE ADDED TO PRICES. ALL CATERING MENU PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE

# BREAKFAST

## HOT BREAKFAST BUFFETS

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### CLASSIC BREAKFAST BUFFET | \$28

Build-your-own Chobani Greek Yogurt Parfaits  
Steel Cut Oatmeal with Assorted Toppings  
Seasonal Sliced Fresh Fruit Assortment  
Assorted Fresh Baked Muffins  
Assorted Fresh Baked Danish  
Scrambled Eggs  
Applewood Smoked Bacon  
Breakfast Sausage Links  
Crispy Breakfast Potatoes  
Assorted Juices, Starbucks Regular & Decaf Coffee, Hot Tazo Teas

## HOT BREAKFAST BUFFET ENHANCEMENTS

Waffle Station | \$8 per person  
Omelets Made-to-order | \$12 per person  
\*(1) \$100 attendant fee required for every (50) guests

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**MINIMUM OF 25 GUESTS FOR HOT BUFFETS AND ENHANCEMENTS. PRICES ARE PER PERSON.**  
BREAKFAST ENHANCEMENTS ARE NOT AVAILABLE ON THEIR OWN. THEY MUST BE ACCOMPANIED WITH EITHER A CONTINENTAL OR HOT BREAKFAST BUFFET.  
A CUSTOMARY 24% SERVICE CHARGE AND SALES TAX WILL BE ADDED TO PRICES. ALL CATERING MENU PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE

# BREAKFAST

## **PLATED BREAKFAST ENTREES**

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### **CLASSIC PLATED BREAKFAST | \$28**

Cage-Free Scrambled Eggs

Bacon

Crispy Breakfast Potatoes

Fresh Fruit Salad & Fresh Muffin

Assorted Juices, Starbucks Regular & Decaf Coffee, Hot Tazo Teas

### **SWEET TOOTH PLATED BREAKFAST | \$27**

Buttermilk Pancakes

Cinnamon-Maple Whipped Butter & Warm Ohio Maple Syrup

Fresh Fruit & Fresh Muffin

Assorted Fruit Juices, Starbucks Regular & Decaf Coffee, Hot Tazo Tea

### **HEALTHY START | \$27**

Heirloom Tomato, Avocado Toast and Watercress

Fresh Fruit Salad

Assorted Fruit Juices, Starbucks Regular & Decaf Coffee, Hot Tazo Tea

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BREAKFAST ENCHANCEMENTS ARE NOT AVAILABLE ON THEIR OWN. THEY MUST BE ACCOMPANIED WITH EITHER A CONTINENTAL OR HOT BREAKFAST BUFFET. A CUSTOMARY 24% SERVICE CHARGE AND SALES TAX WILL BE ADDED TO PRICES. ALL CATERING MENU PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE

# COFFEE BREAKS

## SIMPLE BREAKS

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### **SIMPLE BREAK 1 | \$8**

Fresh Whole Fruit  
Assorted Granola Bars  
Individual Bags of Trail Mix

### **SIMPLE BREAK 2 | \$10**

Assorted Fresh Baked Cookies  
Individual Bags of Chips & Pretzels  
Fresh Fruit Salad

### **SIMPLE BREAK 3 | \$10**

Chocolate Buckeyes  
Individual Bags of Popcorn  
Scarlet & Gray Trail Mix

## BREAK ENHANCEMENTS

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Gourmet Assorted Brownies | \$4 per person  
Assorted Fresh Baked Cookies | \$4 per person  
Chocolate Buckeyes | \$4 per person  
Mini Candy Bar Assortment | \$2 per person  
Individual Bags of Chips & Pretzels | \$3 per person  
Individual Bags of Popcorn | \$3 per person  
Individual Bags of Trail Mix | \$4 per person  
KIND Bars & Cliff Bars | \$5 per person  
Assorted Granola Bars | \$4 per person  
Whole Fruit | \$3 per person

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PRICES ARE PER PERSON.

SIMPLE BREAKS ARE LIMITED TO 30 MINUTES OF SERVICE.

SIMPLE BREAKS MUST BE ARRANGED BASED ON THE GUARANTEED GUEST COUNT.

BREAK ENHANCEMENTS ARE NOT AVAILABLE ON THEIR OWN, BUT SHOULD BE ACCOMPANIED BY EITHER A SIMPLE BREAK OR A THEMED BREAK.

A CUSTOMARY 24% SERVICE CHARGE AND SALES TAX WILL BE ADDED TO PRICES. ALL CATERING MENU PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE

# COFFEE BREAKS

## THEMED BREAKS

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### **SWEET & SALTY | \$15.50**

Chocolate Covered Pretzels

Individual Popcorn Bags

Salted Carmel Brownies

Build-your-own Trail Mix with Salted Nuts, Dried Fruit & Chocolate Chips

Assorted Mini Candy Bars

### **ENERGY FIX | \$18**

Mixed Nuts

Individual Smoothie Carafes

KIND Bars & Cliff Bars

Trail Mix Bags

Roasted Garlic Hummus with Naan Bread

Assorted Fruit-Infused Ice Water

### **BACK TO NATURE | \$18**

Assorted fresh Juices

Roasted Red Pepper Hummus & Roasted Garlic Hummus

Vegetable Crudités

Fresh Fruit Salad

Iced Tea & Assorted Fruit-Infused Ice Waters

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**A MINIMUM OF 25 GUESTS REQUIRED. PRICES ARE PER PERSON.**

THEMED BREAKS ARE LIMITED TO 30 MINUTES OF SERVICE.

THEMED BREAKS MUST BE ARRANGED BASED ON THE GUARANTEED GUEST COUNT.

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# COFFEE BREAKS

## BEVERAGE PACKAGES

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**ALL DAY BEVERAGE PACKAGE 1 | \$16 PER PERSON**

**HALF DAY BEVERAGE PACKAGE 1 | \$10 PER PERSON**

Starbucks Regular & Decaf Coffee

Hot Tazo Teas

Ice Water

**ALL DAY BEVERAGE PACKAGE 2 | \$20 PER PERSON**

**HALF DAY BEVERAGE PACKAGE 2 | \$12 PER PERSON**

Starbucks Regular & Decaf Coffee

Hot Tazo Teas

Bottled Water

Assorted Pepsi Products

## BEVERAGES BASED ON CONSUMPTION

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Starbucks Regular Coffee | \$65 per gallon

Starbucks Decaf Coffee | \$65 per gallon

Starbucks Cold Brew Coffee | \$75 per gallon

Hot Tazo Tea | \$65 per gallon

Fruit Infused Ice Water | \$15 per carafe

Iced Tea | \$55 per gallon

Assorted Pepsi Products | \$3.50 each

Bottled Water | \$3 each

Gatorade | \$5 each

ALL DAY CONTINUOUS BEVERAGE PACKAGES AVAILABLE FROM 7AM-5PM. BEQUEST VERAGE PACKAGES ARE REQUIRED TO BE CHARGED BASED ON THE GUARANTEED COUNT.

BEVERAGES CHARGED BASED ON CONSUMPTION. FOR BEVERAGES CHARGED PER GALLON, CONSUMPTION WILL REFER TO THE AMOUNT BREWED AND SENT OUT FROM THE KITHCEN. MARRIOTT'S STANDARD COFFEE BREAK WILL INCLUDE REGULAR COFFEE, DECAF COFFEE & HOT TEA.

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# LUNCH

## BOXED LUNCH

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EACH LUNCH BUFFET INCLUDES STARBUCKS REGULAR & DECAF COFFEE, BOTTLED ICE WATER AND CANNED PEPSI PRODUCTS

### SALAD BOXED LUNCH | \$32

*Create up to two salads with amount of each Salad*

Assorted Salads (select 1 below)

- Harvest Garden Salad
- Ohio Chopped Salad
- Caesar Salad with Shaved Parmesan Cheese
- Caprese Salad

Assorted Protein (select 1 below)

- Grilled Chicken
- Grilled Salmon
- Grilled BBQ Tofu

Assorted Bagged Chips

Whole Fruit

Assorted Fresh Baked Cookies

### SANDWICH BOXED LUNCH | \$32

Assorted Sandwiches (select 1 below)

- Italian Pasta Salad
- Creamy Dill Potato Salad
- Caprese Salad

Assorted Sandwiches (select 2 Sandwiches along with amount of each)

- Sicilian S sammie on Grilled Ciabatta
- Chicken Salad on Croissant
- Turkey Club on Toasted Whole Grain Bread
- House-made Pastrami on Pretzel Roll
- Roast Beef and Cheddar on French Baguette
- Smoked Ham and Swiss on a Pretzel Roll
- Grilled Vegetable with Balsamic on Grilled Ciabatta
- Wood Grilled BBQ Tofu Wrap with Corn and Pickled Vegetables

Assorted Bagged Chips

Whole Fruit

Assorted Fresh Baked Cookies

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**MINIMUM OF 25 GUESTS REQUIRED FOR LUNCH BUFFETS. PRICES ARE PER PERSON.**

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# LUNCH

## LITE LUNCH BUFFETS

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EACH LUNCH BUFFET INCLUDES STARBUCKS REGULAR & DECAF COFFEE, ICED TEA, & ICE WATER.

### SANDWICH BOARD BUFFET | \$30

Garden Salad

Italian Pasta Salad

Assorted Sandwiches (select 3 below)

- Sicilian Sammie on Grilled Ciabatta
- Chicken Salad on Croissant
- Turkey Club on Toasted Whole Grain Bread
- House-made Pastrami on Pretzel Roll
- Roast Beef and Cheddar on French Baguette
- Smoked Ham and Swiss on a Pretzel Roll
- Grilled Vegetable with Balsamic on Grilled Ciabatta
- Wood Grilled BBQ Tofu Wrap with Corn and Pickled Vegetables

Assorted Bagged Chips

Assorted Fresh Baked Cookies & Gourmet Brownies

### BAKED POTATO & SALAD BUFFET | \$32

MODA Salad

Italian Pasta Salad

Chili Soup Station

Baked Potatoes with Broccoli, Cheese, Butter, Sour Cream,

Chopped Bacon & Green Onions

Grilled Chicken Breast

Grilled Steak

Chef's Choice Assorted Desserts

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# LUNCH

## THEMED LUNCH BUFFETS

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EACH LUNCH BUFFET INCLUDES STARBUCKS REGULAR & DECAF COFFEE, ICED TEA, & ICE WATER.

### LITTLE ITALY BUFFET | \$35

Herb Focaccia  
Caesar Salad  
Caprese Salad  
Chicken Parmesan  
Meat Lasagna  
Pasta Fresca  
Balsamic Roasted Vegetables  
Tiramisu & Cannoli

### LATIN FLAVOR BUFFET | \$38

Street Corn Salad  
Shagbark Tortilla Chips  
Assorted House-made Salsas  
Cilantro Lime Grilled Chicken Breast  
Grilled Skirt Steak  
Grilled Garden Vegetables  
Warm Flour Tortillas  
Spanish Rice  
Churros with Sweet Dipping Sauce

*\*Available for guest counts of 100 or less\**

### SMOKE HOUSE BUFFET | \$39

Sweet Potato Salad  
Classic Cole Slaw  
Corn Muffins  
Pulled Pork  
Smoked Brisket  
Applewood Smoked Chicken  
White Cheddar Macaroni N' Cheese  
Green Beans toasted in Caramelized Onions  
Spiced Apple Crisp

### BACKYARD SUMMER COOKOUT BUFFET | \$34

Creamy Dill Potato Salad  
Italian Pasta Salad  
Certified Angus Beef Burgers  
All Beef Hot Dog  
BBQ Glazed Grilled Chicken Breast  
Grilled Corn on the Cob  
Baked Beans  
Assorted Fresh Baked Cookies & Gourmet Brownies

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**MINIMUM OF 25 GUESTS REQUIRED FOR LUNCH BUFFETS. PRICES ARE PER PERSON.**

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# LUNCH

## PLATED LUNCH ENTREES | \$32

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EACH PLATED LUNCH ENTREE INCLUDES ROLLS & BUTTER, SIDE SALAD, CHEF'S CHOICE SEASONAL STARCH, CHEF'S CHOICE SEASONAL VEGETABLES, STARBUCKS REGULAR & DECAF COFFEE, ICED TEA, & ICE WATER.

### ENTREE

Vegetable Ravioli

Pesto Chicken with Rosemary-Infused Jus

Stained Glass Chicken Breast, Sliced Tomato, Provolone & Fresh Basil

Herb-Crusted Pork Tenderloin

Grilled Salmon | additional \$5

Slow-Braised Beef Short Rib | additional \$10

Beef Sirloin Filet with Crispy Onions | additional \$10

### PLATED DESSERT | \$8

Flourless Chocolate (gluten free)

Classic NY Style Cheesecake

Lemon Curd with Fresh Berries

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**MAXIMUM OF 2 PLATED ENTREES PER EVENT.** ADDITIONAL \$3 PER PERSON FOR A 3RD ENTRÉE SELECTION. GUARANTEED AMOUNT OF EACH ENTRÉE DUE 5 BUSINESS DAYS PRIOR TO EVENT. PRICES ARE PER PERSON. A CUSTOMARY 24% SERVICE CHARGE AND SALES TAX WILL BE ADDED TO PRICES. ALL CATERING MENU PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE

# DINNER

## PLATED DINNER ENTREES

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EACH PLATED DINNER ENTREE INCLUDES ROLLS & BUTTER, CHEF'S CHOICE SIDE SALAD, 1 STARCH SELECTION, 1 VEGETABLE SELECTION  
STARBUCKS REGULAR & DECAF COFFEE, ICED TEA, & ICE WATER.

### ENTRÉE

#### NORWEGIAN SALMON FILET | \$44

Seared Salmon with Red Wine Mushroom Sauce

#### MAHI MAHI | \$50

Grilled Mahi Mahi with Sambal Beurre Blanc

#### CHICKEN FRESCO | \$42

Seared Herb Airline Chicken Breast with Lemon Basil Tomato Ragout

#### PORK MEDALLIONS | \$40

Sliced Pork Tenderloin with a Bourbon Cherry Chutney

#### BRAISED BEEF SHORT RIBS | \$52

Slow-Roasted & served with Caramelized Shallot Demi

#### OAK SMOKED BEEF FILET | \$62

8oz. Center Cut Filet of Beef with a Port Wine Reduction

#### SEASONAL VEGETABLE RISOTTO | \$38

Fresh Seasonal Vegetable Risotto – Vegan & Gluten Free

#### GRILLED VEGETABLE RAVIOLI | \$42

Vegetables Stuffed Ravioli with Garlic Cream Sauce and Grilled Vegetables Garnish

Seasonal

### STARCH SIDE | select 1

Roasted Garlic Redskin Potatoes

Lemon Butter Fingerling Potatoes

Sundried Tomato Herb Orzo

Chive Mashed Potatoes

Herb Rice Pilaf

Shiitake Sticky Rice

### VEGETABLE SIDE | select 1

Grilled Asparagus

Garlic Haricot Vert

Lemon Herb Butter Baby Carrots

Steamed Broccoli

Grilled Mediterranean Vegetables

Roasted Root Vegetables with Herbs

### DUET ENTREE | \$72

\*Please select 2 Entrée Pairings

Norwegian Salmon (5oz)

Pork Medallions

Braised Beef Short Ribs (5oz.)

Chicken Fresco

Filet | \$8 additional per plate

### PLATED DESSERT | \$8

Flourless Chocolate Cake – Gluten Free

Triple Chocolate Cake

Vanilla Espresso Mousse

Lemon Curd with Fresh Berries

Strawberry Shortcake

Classic Cheesecake with Bourbon Cherry Glaze

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**MAXIMUM OF 2 PLATED ENTREES PER EVENT.** ADDITIONAL \$3 PER PERSON FOR A 3<sup>RD</sup> ENTRÉE SELECTION. GUARANTEED AMOUNT OF EACH ENTRÉE DUE 5 BUSINESS DAYS PRIOR TO EVENT. PRICES ARE PER PERSON. A CUSTOMARY 24% SERVICE CHARGE AND SALES TAX WILL BE ADDED TO PRICES. ALL CATERING MENU PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE

MARRIOTT COLUMBUS UNIVERSITY AREA  
3100 OLENTANGY RIVER ROAD COLUMBUS, OH 43202  
614-549-3615



# DINNER

## DINNER BUFFETS

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EACH DINNER BUFFET INCLUDES STARBUCKS REGULAR & DECAF COFFEE, ICED TEA, & ICE WATER

### STEAKHOUSE BUFFET | \$69

Lobster Bisque  
Wedge Salad  
Heirloom Tomato and Watercress Salad  
Grilled Beef Filet au Poivre  
Sautéed Shrimp in Herb White Wine Butter Sauce  
Roasted Fingerling Potatoes or Smashed Potatoes  
Grilled Asparagus  
Chocolate Mousse

### ITALIAN BUFFET | \$56

Rolls & Basil Focaccia  
Italian Wedding Soup  
Caesar Salad with Shaved Parmesan Cheese  
Mozzarella, Tomato, Basil & Balsamic Vinegar Caprese Salad  
Tomato Braised Short Ribs  
Lemon Herb Salmon  
Pasta Gemelli Carbonara  
Roasted Balsamic Vegetables  
Tiramisu & Cannoli

### SOUTHERN BBQ DINNER BUFFET | \$50

Butter-Topped Corn Bread  
Garden Salad  
Traditional Cole Slaw  
Smoked Beef Brisket  
Grilled Pork Chops with Bourbon & Brown Sugar Glaze  
Baked Macaroni & Cheese  
Brisket Baked Beans  
Garden Succotash  
Chef's Assorted Desserts

### ALL-AMERICAN DINER BUFFET | \$50

Creamy Potato Soup  
Chopped Salad – Bacon, Tomato, Egg, Pickled Onions, Croutons & Cheddar Cheese  
Meatloaf with Beer Jam  
Southern Fried Chicken  
Roasted Garlic Mashed Potatoes  
Garlic & Herb Green Beans  
Bourbon Cherry Cobbler

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**MINIMUM OF 25 GUESTS REQUIRED FOR DINNER BUFFETS. PRICES ARE PER PERSON.**

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# RECEPTION

## **HORS D'OEUVRES DISPLAYS & STATIONS**

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### **ARTISAN CHEESE BOARD | \$12**

Assorted domestic cheese & cracker display with assorted fruit spreads

### **CHEF'S LOCAL CHARCUTERIE BOARD | \$22**

Chef's selection of North County cured meats & local cheese served with fresh made jam & chutney

### **GARDEN FRESH CRUDITE BOARD | \$10**

Garden vegetables, roasted garlic hummus & creamy dill dip

### **CHILLED SEAFOOD DISPLAY | \$ 28**

Crab claw, oysters on the half shell, shrimp cocktail with cocktail sauce, soy chili sauce, mignonette sauce & lemon

### **ASSORTED SLIDER BAR | \$18**

All American burger sliders, hot chicken sliders & BBQ pulled pork sliders with fresh-cut French fries & assorted dipping sauces

### **FLATBREAD DISPLAY | \$12**

Assorted wild mushroom & goat cheese flatbread, roasted tomato & mozzarella flatbread & pepperoni & zesty tomato sauce flatbread

### **GROWN-UP MAC N' CHEESE BAR | \$14**

Pasta bar with aged white cheddar sauce & a variety of toppings to include crispy bacon, sausage crumbles, roasted tomatoes, caramelized onions, scallions & peas

### **TACO BAR | \$16**

Build-your-own tacos with grilled chicken, ground beef, fajita vegetables, taco shells, Mexican rice & assorted toppings to include salsa, diced tomatoes, diced onions, shredded cheese, shredded lettuce, cilantro, corn & tortilla chips

\*Add guacamole | additional \$2 per person

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**A MINIMUM OF 50 GUESTS REQUIRED.** HORS D'OEUVRE DISPLAYS & STATIONS ARE NOT AVAILABLE AS AN INDIVIDUAL BUFFET. STATIONS ARE LIMITED TO 2 HOURS OF SERVICE. PRICES ARE PER PERSON. A CUSTOMARY 24% SERVICE CHARGE AND SALES TAX WILL BE ADDED TO PRICES. ALL CATERING MENU PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE

# RECEPTION

## **BITE SIZE HORS D'OEUVRES | \$5.50**

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Shrimp Cocktail Shooters  
Smoked Salmon on Rye  
Bacon Wrapped Scallops (served warm)  
Buffalo Shrimp (served warm)  
Mini Crab Cakes with Lemon Aioli (served warm)  
Candied Pepper Bacon  
Beef Tenderloin Crostini  
Beef Hibachi Skewers (served warm)  
Pineapple Chicken Kabobs (served warm)

## **VEGETARIAN BITE SIZE HORS D'OEUVRES | \$4.50**

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Antipasto Skewers  
Garden Vegetable & Goat Cheese Stuffed Mushrooms (served warm)  
Fire Roasted Vegetable Empanada (served warm)  
Roasted Heirloom Tomato Bruschetta  
Goat Cheese Tarts with Sangria Berry Jam

## **SEASONAL BITE SIZE HORS D'OEUVRES**

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For seasonal hors d'oeuvres please discuss with your Event Manager. Our Chef is happy to customize hors d'oeuvre selections to your specific tastes. Pricing will vary for seasonal selections.

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**MINIMUM OF 50 PIECES PER HORS D'OEUVRES REQUIRED.** BITE SIZE HORS D'OEUVRES PRICED PER PIECE. HORS D'OEUVRES ARE LIMITED TO 2 HOURS OF SERVICE. A CUSTOMARY 24% SERVICE CHARGE AND SALES TAX WILL BE ADDED TO PRICES. ALL CATERING MENU PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE

## **BITE SIZE DESSERT**

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Gourmet Assorted Brownies | \$48 per dozen  
Assorted Fresh Baked Cookies | \$48 per dozen  
Chocolate Buckeyes | \$48 per dozen  
Mini Lemon Tarts | \$48  
Macaroons | \$52 per dozen  
Mini Assorted Dessert Shooters | \$52 per dozen

## **CARVING STATIONS**

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Oak Smoked Beef Tenderloin | \$24 per person  
Sea Salt-Crusted Prime Rib | \$20 per person  
Roasted Pork Tenderloin | \$10 per person  
Citrus & Sage-Roasted Turkey | \$10 per person  
Black Forest Baked Ham | \$10 per person

A MINIMUM OF 50 GUESTS IS REQUIRED FOR CARVING STATIONS  
(1) \$75 CARVING ATTENDANT FEE CHARGED FOR EVERY 50 GUESTS  
ALL CARVING STATIONS INCLUDE APPROPRIATE ROLLS & SPREADS

# RECEPTION

## BAR PACKAGE

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PRICE DOES NOT REFLECT CUSTOMARY 24% SERVICE CHARGE AND SALES TAX WILL BE ADDED TO PRICES.

### PACKAGE BAR

PREMIUM SERVICE BAR.	2 HOURS   \$26	4 HOURS   \$40
PLATINUM SERVICE BAR	2 HOURS   \$32	4 HOURS   \$46
TITANIUM SERVICE BAR	2 HOURS   \$32	4 HOURS   \$46
PLATINUM BEER & WINE BAR	2 HOURS   \$18	4 HOURS   \$32

### WINE SERVICE

Wine service is available with dinner & events. Butler passed or table service. Discuss selections & pricing with your Event Manager.

### BARTENDER FEE

: \$75 PER HOURS/PER BAR

\*\$250 Minimum Bar Revenue Required

\*Additional Set Up Fee of \$150 for bars including liquor for groups of 49 guests or less

### PREMIUM SERVICE INCLUDES

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2 Domestic Beers, 2 Imported Beers

#### WINE

Robert Mondavi Private Selection Cabernet Sauvignon  
Robert Mondavi Private Selection Chardonnay

#### LIQUOR

Jim Beam Bourbon  
Pinnacle Vodka  
Dewar's Scotch  
Sauza Silver Tequila  
Cruzan Silver Rum  
New Amsterdam Gin

### PLATNIUM SERVICE INCLUDES

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2 Domestic Beers, 2 Imported Beers and 1 Local Beer

#### WINE

Robert Mondavi Private Selection Cabernet Sauvignon  
Robert Mondavi Private Selection Merlot  
Robert Mondavi Private Selection Chardonnay

#### LIQUOR

Maker's Mark Bourbon  
Jack Daniels  
Absolute Vodka  
Dewar's Scotch  
Sauza Silver Tequila  
Sailor Jerry Spiced Rum  
Bacardi Silver Rum  
Bombay Sapphire Gin

### TITANIUM SERVICE INCLUDES

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2 Domestic Beers, 2 Imported Beers and 2 Craft Beers

#### WINE

Souverain Cabernet Sauvignon  
Souverain Merlot  
Souverain Chardonnay

#### LIQUOR

Woodford Reserve Bourbon  
Knob Creek Rye  
Ketel One Vodka  
Johnny Walker Black  
Patron Silver Tequila  
Sailor Jerry Spiced Rum  
Bacardi Silver Rum  
Hendricks Gin



# RECEPTION

## HOST & CASH BARS

PRICE DOES NOT REFLECT CUSTOMARY 24% SERVICE CHARGE AND SALES TAX WILL BE ADDED TO PRICES.

### HOST OR CASH BAR, PRICED PER BEVERAGE SERVED

Domestic Beer	\$5.00
Imported Beer	\$6.00
Craft Beer	\$8.00
Local Beer	\$8.00
Premium Wine	\$7.00
Platinum Wine	\$9.00
Premium Bar	\$8.00
Platinum Bar	\$10.00
Soft Drinks	\$3.50
Bottled Water	\$3.00

### OHIO BREWERY SEASONAL SELECTIONS

Land Grant Brewing  
North High Brewing  
Rhinegeist Brewery  
Warped Wing Brewing

### DOMESTIC & IMPORTED BEER SELECTIONS

Budweiser  
Bud Light  
Miller Lite  
Michelob Ultra  
Corona  
Stella Artois

### PREMIUM WINE

Robert Mondavi Private Selection Cabernet  
Robert Mondavi Private Selection Merlot  
Robert Mondavi Private Selection Chardonnay

### PLATNIUM WINES

Souverain Cabernet Sauvignon  
Souverain Merlot  
Souverain Chardonnay

### PREMIUM SERVICE INCLUDES

Jim Beam Bourbon  
Pinnacle Vodka  
Dewar's Scotch  
Sauza Silver Tequila  
Cruzan Silver Rum  
New Amsterdam Gin

### PLATNIUM SERVICE INCLUDES

Maker's Mark Bourbon  
Jack Daniels  
Absolute Vodka  
Dewar's Scotch  
Sauza Silver Tequila  
Sailor Jerry Spiced Rum  
Bacardi Silver Rum  
Bombay Sapphire Gin

# WINE LIST

## WINE BY THE BOTTLE

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All prices are per bottle.

### WHITE

Conundrum, White Blend, California | \$50  
Chateau Souverain, Sauvignon Blanc, California | \$40  
Wairau River Sauvignon Blanc, New Zealand | \$50  
Villa Sandi Pinot Gris, Delle Venezie, Italy | \$55  
Chateau Souverain Chardonnay, California | \$40  
Bread & Butter, Chardonnay, California | \$55  
Simi Chardonnay, Sonoma County, CA | \$60

### RED

Chateau Souverain, Merlot, California | \$40  
Charles & Charles, Merlot, Columbia Valley, WA | \$50  
Cloudfall Pinot Noir, Monterey, CA | \$55  
Conundrum, Red Blend, California | \$55  
Chateau Souverain, Cabernet Sauvignon, California | \$40  
Bonanza, Cabernet Sauvignon, California | \$55  
St.Franics, Cabernet Sauvignon, California | \$60

### SPARKLING & ROSÉ SELECTIONS

Bellaruche, Rosé, Rhone Valley, France | \$50  
Peoma, Cava, Spain | \$50  
Ruffino Prosecco D.O.C, Italy | \$55

*PRICE DOES NOT REFLECT CUSTOMARY 24% SERVICE CHARGE AND SALES TAX WILL BE ADDED TO PRICES.*

## **TAX & SERVICE CHARGE:**

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All food, beverage, room rental, audio visual and other items arranged through the hotel are subject to a 24% service charge. All charges described above (with the exception of room rental) are subject to a 7.5% sales tax. Service fee and sales tax are subject to change.

## **GUARANTEES ON FOOD & BEVERAGE:**

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Guaranteed guest counts are due by 12pm 72 business hours prior to the groups arrival date. This guarantee will be considered your minimum and it not subject to reduction. If no guarantee is received, the original expected attendance on your event order will be used. Charges are predicted upon factors pertaining to the entire program. Revisions in your group counts, times, dates or meal functions may necessitate renegotiating the charges.

## **CONFIRMATION OF SET UP REQUIREMENTS:**

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Final menu items, room arrangements and other details pertaining to this function are outlined on the event order. Unless otherwise stated on your event order, the hotel reserves the right to change function rooms at any point should the number of attendees decrease, increase or when the hotel deems necessary. Changes to agreed upon set up by the client on-site will be assessed a change fee determined by the hotel based on the new set request. Requests for room resets will be applicable to additional fees.

## **OVERSET FOR EVENTS:**

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Hotel will allow oversetting your event by 5% for groups up to 300 people. Events over 300 guests will allow oversetting for 3%. Hotel will not automatically overset past the guaranteed guest count. This arrangement must be communicated with your event manager at the time the guaranteed guest count is given. If client requests to overset for more than the amounts listed above, additional fees may apply.

## **SHIPPING & RECEIVING:**

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The organization (not the hotel) is responsible for all shipping expenses. The hotel will not accept packages more than three days prior to your event start date. All packages must be marked with Name of the Group, Contact Name and Date. Please put to the attention of 'Banquets'.

## **SIGNS & BANNERS:**

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Under no circumstances are any items to be posted, nailed, taped, screwed or otherwise attached to walls, floors or other parts of the building or furniture.

## **ELECTRICAL, TELEPHONE & INTERNET:**

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The hotel does charge for electrical, telephone & internet hook ups. For current prices please contact your event manager.

## **CANCELATION POLICY:**

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If the hotel is advised that a definite booking is canceled, a cancellation fee will be charged. The following policy is in effect in the absence of a cancellation clause in the Catering & Sales Confirmation Agreement. The cancellation fee for your function is one hundred percent (100%) of the total estimated food, beverage & room rental charges. This cancellation fee will be charged if this function is canceled less than thirty (30) days from the event date.

## **PAYMENT ARRANGEMENTS:**

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Cash, check & credit card payments: A credit card is due on file at the time of booking the function for all groups. And function will not be seen as confirmed until a form of payment is on file. All functions must be paid for in advance with an overage.

Completion of a credit card authorization will be charged 72 business hours prior to group arrival. Any remaining balance will be charged to the credit card on file at the completion of the function.

Direct bill payments: All direct bill applications must be approved at least 30 days prior to the function. In order for a direct bill to be approved by our accounting team a completed direct bill application must be given to the hotel at the time of booking. A credit card must also be placed on file as backup. Direct bill payment will not be allowed for functions under \$5,000 in total revenue.

## **TAX EXEMPT STATUS:**

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A completed State of Ohio Tax Exempt form from the organization is due 72 business hours prior to the groups arrival date. If this form is not received by this time, the organization will not be put on tax exempt status and must file a return with Columbus in order to receive a refund.

## **ALCOHOL & MINORS:**

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The hotel does not permit the serving of alcoholic beverages to anyone under the age of twenty one (21) or under the influence of alcohol, in accordance with Columbus regulations. The organization understands and agrees to abide by this policy and to uphold the laws of Columbus, OH. The hotel has the right to shut down bar service or refuse service at anytime.

## **AUDIO VISUAL:**

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All audio visual equipment (with the exception of company/organization own projectors & laptops) are to be rented through the hotel's exclusive audio visual company, Mills James. If audio visual equipment is provided by another audio visual company a fee of \$1,000 per day will apply. If an outside company is contract a signed copy of the 'Outside Vendor Production Policies and Guidelines' document and proof of insurance are due to the hotel 1 week prior to the event. If these signed documents are not on file, the hotel will refuse the set up from the outside audio visual company. Please be advised that the Mills James audio visual rate card is subject to change.