



DOUBLETREE
by Hilton™
COLUMBUS DUBLIN

Your Meeting
Our Business
Catering Menu



DoubleTree by Hilton Columbus Dublin
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Dear Guest,

From that very important meeting to a special occasion, we here at the DoubleTree by Hilton Columbus/Dublin, are aware of how important they are to you. We are experts in knowing how to create and execute each event, making them memorable and rewarding. Here you will find a variety of culinary choices, complemented by our knowledgeable and attentive hospitality professionals who are committed to creating a successful event for you and your guests. We will be here from beginning to end! Should you have any questions or just want some directions, please do not hesitate to call us anytime. Thank you for making us part of your next event. Welcome to the DoubleTree Columbus/Dublin. We have been waiting for you.

The DoubleTree by Hilton Columbus/Dublin

The quotation herein is subject to a proportionate price increased cost of food, beverage, labor, etc. Quotation cannot be guaranteed until 60 days prior to the time that the particular function takes place. Pricing does not include 23% service charge or 7.5% sales tax

EVENT FEATURES

The DoubleTree by Hilton Columbus/Dublin understands that planning the perfect event takes a lot of preparation. We are here as your partner, to ensure that your event is flawless, and exactly to your specifications.

FEATURES INCLUDE

- Special linens upon request
- Complimentary hotel centerpieces
- Complimentary high-speed Wi-Fi
- Referrals for all suppliers associated with the planning of your event

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BREAKFAST BUFFETS

All breakfast buffets are served with chilled: orange, apple, cranberry juices, freshly brewed coffee, and assorted hot teas. A Minimum of 20 people required. Listed prices are per person.

THE CONTINENTAL - \$16 PER PERSON

Assorted Breakfast Pastries
Freshly sliced seasonal fruit

EXECUTIVE CONTINENTAL BREAKFAST - \$19 PER PERSON

Breakfast Pastries
Assorted Bagels
(Complemented with Cream Cheese, Butter and assorted Jelly)
Assorted Yogurts and Granola
Fresh Sliced Seasonal Fruit

THE FRESH START BREAKFAST – \$26 PER PERSON

Assorted Breads to include:
(Croissants, White, Multigrain and Rye)
Fluffy Scrambled Eggs
Breakfast Potatoes
Crispy Bacon and Sausage Links
Fresh Sliced Seasonal Fruit

BREAKFAST ENHANCEMENTS

\$5 each for additional hot items; \$4 each for additional cold items. Listed prices are per person.

HOT ITEMS

French Toast
Pancakes with Maple Syrup
Hot Oatmeal
Bacon
Sausage Links
Ham

COLD ITEMS

Milk, 2% Whole and Chocolate
Parfait
Whole Fruit

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PLATED BREAKFAST

Plated breakfasts are complemented with chilled: orange, apple, cranberry juices, freshly brewed coffee, assorted hot teas, freshly baked muffins & Danish pastries.

THE AMERICAN HEARTLAND BREAKFAST – \$21

Scrambled eggs

Breakfast potatoes

Freshly sliced seasonal fruit

Choice of: smoked bacon OR sausage links

BISCUITS N' GRAVY – \$20

Biscuits and sausage gravy

Scrambled eggs

Breakfast potatoes

PANCAKES – \$16

Pancakes served with warm maple syrup

Choice of: smoked bacon OR sausage links

Scrambles eggs

QUESADILLA – \$17

Quesadilla served with scrambled eggs, tomatoes, onions, bell peppers

(Complemented with salsa and sour cream)

Breakfast Potatoes

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BRUNCH BUFFETS

All brunch buffets are served with chilled: orange, apple, cranberry juices, freshly brewed coffee, and assorted hot teas. A Minimum of 20 people required. Listed prices are per person.

BUCKEYE BRUNCH – \$28

Fresh sliced seasonal fruit
Breakfast pastries
Scrambled eggs
Breakfast potatoes
Bacon and sausage
DoubleTree salad
Grilled chicken breast soft rolls
Chef's Choice of dessert

MIDWEST BRUNCH – \$32

Omelet station with ham, bacon, onions, sweet bell pepper, cheddar cheese, and mushrooms
Freshly sliced seasonal fruit
Breakfast pastries
Bacon and sausage links Chef's breakfast potatoes DoubleTree salad
Lemon-Pepper chicken
Pasta Primavera
Soft rolls Chef's dessert Choice

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A LA CARTE

BEVERAGES

Orange, apple or cranberry juices - \$15 per Carafe
Freshly brewed regular and decaffeinated coffee \$42 per Gallon
Hot tea - \$42 per Gallon
Bottled water - \$3 each
Assorted Sodas Coca-Cola Products - \$3 each

ADD A BEVERAGE STATION

Listed price is per person.

Regular and decaffeinated coffee
Assorted Coca-Cola soft drinks
Hot tea and bottled water

Maximum 2 hours \$12
Maximum 4 hours \$16
Maximum 8 hours \$20

BREAKFAST ITEMS

Assorted Bagels with Cream Cheese - \$24 a dozen
Fresh Baked Muffins - \$29 a dozen
Breakfast Pastries - \$29 a dozen

DOUBLETREE SWEETS

Fresh Sliced Seasonal Fruit - \$3 per person
Carrot Cake - \$8 per person
Mile High Chocolate Cake - \$8 per person
Seasonal Fruit Pie - \$5 per person
(Add Ala mode + \$1.50 per person)
New York Cheesecake - \$8 per person
Brownies - \$25 per dozen
DoubleTree Chocolate Chip Cookies - \$32 per dozen

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TAKE-A-BREAK

Listed prices are per person.

HEALTH NUT-\$13

Freshly sliced seasonal fruit
Assorted yogurts
Granola
Bottled water

EYE OPENER – \$15

Assorted cookies and brownies
Milk chugs
2%, whole and chocolate milk

STADIUM BREAK – \$15

Popcorn
Peanuts
Warm soft pretzels with mustard and cheese
Assorted sodas

SWEET & SALTY BREAK – \$15

Brownies
Assorted candy bars
Individual bags of chips
Assorted sodas

FIESTA BREAK – \$13

Chips and salsa
Nachos with cheese
Assorted sodas

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LUNCH BUFFETS

All lunch buffets are served with iced tea. A Minimum of 20 people required. Listed prices are per person.

DELI BUFFET – \$28

Salad Station with a Variety of Toppings and Dressings
Marinated Vegetable Pasta Salad
Roast Sirloin of Beef, Smoked Turkey Breast, Baked Ham
Lettuce, Tomatoes, Mayonnaise, Yellow and Honey Dijon Mustard
Assorted Cheeses – Cheddar, Provolone, Swiss
Assorted Breads and Rolls
Cookies and Brownies

MAC & CHEESE BAR – \$26

Garden Salad – Mixed Greens, Tomatoes, Cucumbers, Crispy Onions Crumbled Bleu, Traditional Ranch and Italian Dressings
Build Your Own Mac & Cheese –
Chicken, Bacon, Broccoli, Jalapeños, Sun Dried Tomatoes, Asparagus
Add Ham for \$3
Chef's Choice Dessert

BAKED POTATO BAR – \$24

DoubleTree Salad – Blended Greens, Red Onions, Cucumbers, Tomatoes, Croutons, Balsamic Vinaigrette
Build Your Own Baked Potato – With Bacon, Ham, Chili, Jalapeños, Green Onions, Broccoli, Tomatoes, Shredded Cheddar Cheese, Salsa and Sour Cream
Fresh Seasonal Fruit Salad

EXECUTIVE LUNCH BUFFET – \$34

DoubleTree Salad – Mixed Greens, Red Onions, Cucumbers, Tomatoes and Croutons, Balsamic Vinaigrette
Grilled Chicken Breast with Sautéed Onions and Mushrooms
Baked Salmon
Roasted Trio of Potatoes
House Vegetable Medley, Zucchini, Squash, Red Onions, Red Bell Pepper and Carrots Rolls and Butter
Chef's Choice of Dessert

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LUNCH BUFFETS (CONT..)

All lunch buffets are served with iced tea. A Minimum of 20 people required. Listed prices are per person.

TASTE OF ITALY BUFFET- \$33

Caesar Salad – fresh mixed greens, croutons, parmesan Cheese with Caesar Dressing
Vegetable lasagna
Pasta with alfredo and marinara chicken parmesan
Bow-tie pasta
Marinara green beans
Assorted rolls
Chef's choice dessert

FIESTA BUFFET – \$28

Choice of traditional beef chili or chicken tortilla soup
Fajita grilled chicken with bell peppers and onions smoked paprika ground beef
Spanish style rice shredded cheese, tomatoes, chopped onions, hot peppers, shredded lettuce sour cream,
sliced black olives, Pico de Gallo Churro fries

DEL MAR BUFFET- \$34

California Cucumber Salad
Grilled Salmon Tomato-Basil Cream
Cilantro Lime Infused Rice Long Bean Medley
Dinner Rolls
Chef's Choice of Dessert

OHIO VALLEY BUFFET – \$29

DoubleTree Salad –Mixed Greens, Red Onions, Cucumbers, Tomatoes, Croutons, Balsamic Vinaigrette
Gerber Farms Fried Chicken
Green Beans
Mashed Potatoes and Gravy
Dinner Rolls
Chef's Choice of Dessert

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PLATED LUNCHES

All plated lunches include DoubleTree salad – fresh mixed greens, red onions, cucumbers, tomatoes and croutons with a balsamic vinaigrette or soup of the day, Your choice of entrée, Chef's choice of starch, chef's choice of vegetable, and Chef's choice of dessert. Beverage service – Iced Tea. Listed prices are per person.

ENTREES

CHICKEN BREAST PICATTA - \$28

Served in a Beurre Blanc Sauce

WILD MUSHROOM CHICKEN MARSALA - \$27

GRILLED LEMON PEPPER CHICKEN - \$26

SEARED ATLANTIC SALMON - \$32

Served in a Tomato-Basil Cream

BEEF SIRLOIN TIPS - \$33

Served with Rosemary-Bourbon Jus

GRILLED NEW YORK STRIP STEAK- \$36

Served with a chermoula sauce

*Vegetarian, Vegan, Gluten Free, and other special dietary meals are available per request.

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BOXED LUNCHES

Boxed lunches are all served with: individual bags of Chips, mayonnaise, mustard, DoubleTree cookie or whole fruit and bottled Water.

BOXED LUNCHES - \$22

TURKEY & SWISS

Leaf lettuce, tomato and Swiss, brioche Bread

HAM & SWISS

Leaf lettuce, tomato and Swiss, brioche Bread

ROAST BEEF

Leaf lettuce, tomato, Provolone, brioche Bread

CITRUS CHICKEN SALAD

Butter croissant, leaf lettuce, tomato

GRILLED VEGGIE WRAP

Mushrooms, zucchini, squash and red onion

CHICKEN CEASAR WRAP

Romaine lettuce, parmesan, Caesar dressing

BUFFALO CHICKEN WRAP

Romaine lettuce, diced tomatoes, Bleu cheese dressing

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DINNER BUFFETS

All dinner buffets come with a choice of: two salads, two side dishes and two entrees, rolls and butter.
Beverage Service – Iced Tea. Listed prices are per person.

DINNER BUFFET -\$45

Salads – choice of two

CLASSIC CEASAR SALAD

Crisp romaine lettuce, croutons, Parmesan, Caesar Dressing

DOUBLETREE SALAD

Mixed greens, onions, cucumbers, tomatoes, croutons, balsamic vinaigrette

PECAN SALAD

Fresh mixed greens, pecans, crumbled feta, maple-balsamic vinaigrette vegetables and starches

CHOICE OF TWO (2) SIDES

Green bean almondine
Zucchini and squash medley
California vegetable medley
Rice pilaf
Roasted red skin potatoes
Whipped garlic potatoes entrées

CHOICE OF TWO (2) ENTREES

Mixed mushroom chicken marsala
Chicken piccata, caper Beurre Blanc
Roasted chicken, thyme Jus
Beef sirloin tips, Port Wine Reduction
Traditional beef pot roast, crisp onions
Herb grilled salmon, lemon confit
Spice baked cod, dill-lemon cream
Chef's choice dessert

DINNER ENHANCEMENTS

Add an additional Entrée for \$10 per person
Add a NY Strip Steak option for \$7 per person

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PLATED DINNERS

All Dinners Include: DoubleTree Salad – fresh mixed greens, red onions, cucumbers, tomatoes and croutons with balsamic vinaigrette, chef's choice of vegetable and starch, rolls and butter, chef's choice of dessert.
Beverage service – iced tea. Listed prices are per person.

ENTRÉE SELECTIONS

CHICKEN PICATTA - \$34

Served in a Lemon Caper Beruue

TARRAGON GRILLED SALMON - \$37

Topped with lemon Vin Blanc sauce

SPICE RUB PORK LOIN- \$36

Topped with peppered mango chutney

NY STRIP - \$42

Served with pesto cream sauce

FILLET MIGNON- \$46

Seared to perfection

SEARED SCALLOPS- \$42

Served in a DeLoach white wine and garlic sauce

SHRIMP SCAMPI - \$40

Served in Garlic-Herb Butter Crumbs

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Action Stations

An attendant surcharge of \$100 will be assessed per station. Prices are per person.

CHEF-INSPIRED CARVING STATIONS

PRIME RIB STATION - \$15

Silver Dollar Rolls, horseradish cream and pesto mayonnaise

BEEF TENDERLOIN STATION - \$16

Silver dollar Rolls, whole grain mustard and sun-dried tomato mayonnaise

TURKET BREAST STATION - \$12

Silver dollar rolls, mayonnaise and Dijon mustard

HONEY GLAZED HAM STATION - \$11

Silver Dollar Rolls and Dijonnaise

PASTA STATION \$15

Penne and Cavatappi Pasta, marinara, alfredo, Italian sausage, grilled chicken, sun dried tomatoes, parmesan, sautéed mushrooms, roasted peppers

Add Shrimp \$7, Bacon \$5, Steak \$9

OMELET STATION \$13

Toppings include: cheese, mushrooms, peppers, onions, jalapeños, bacon, sausage, ham, spinach

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HOR D' OEUVRES

Prices are based on 50 pieces of each Hors d'oeuvres. Butler passed available for all selections marked with an asterisk (*)

COLD HOR D' OEUVRES

SHRIMP COCKTAIL* – \$220

Shrimp cocktail on Ice, lemon wedges, cocktail sauce

HUMMUS – \$175

Served with crudités vegetables and pita bread

CHEESE DISPLAY – \$250

Assorted cheeses served with assorted crackers

VEGETABLE CRUDITES – \$200

Seasonal vegetables, ranch, and French onion Dip

SLICED FRUIT DISPLAY –\$225

Vanilla yogurt dipping sauce with berry accents

MINI ASSORTED CHEESECAKE* \$150

HOT HOR D' OEUVRES

SPRING ROLLS –\$175

Thai sesame sauce

BOURSIN STUFFED MUSHROOMS* \$175

CLASSIC CHICKEN – \$175

BBQ, or classic buffalo sauce

BBQ MEATBALLS – \$100

Garnished with sliced scallions

GINGER CHICKE SATAY –\$150

Served with plum sauce *

MINI CRABCAKES - \$175

Served with zesty remoulade*

SPANAKOPITA –\$125

A puff pastry stuffed spinach and feta*

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HOSTED AND CASH BAR

Each event is subject to \$75 bartender fee. A \$250 Minimum Bar Revenue Required.

SILVER BRANDS \$8

Wheatley Vodka
Beefeater Gin
Cruzan Silver Rum
Seagram's 7 Whiskey
Jim Beam Bourbon
Grants Reserve Scotch
Sauza Silver Tequila

Beer \$6

Budweiser
Bud Light
Michelob Ultra
Yuengling
Coors Light
Miller Lite

Wine \$6.5 (House)

Chardonnay
Merlot
Cabernet
Moscato

Soda/Bottle Water \$4 Variety Coke Products

GOLD BRANDS \$9

Tito's
Tanqueray
Bacardi Silver
Captain Morgan Spiced
Jack Daniel's
Bulleit Bourbon
Dewar's White Label
1800 Silver

Beer \$7

Budweiser
Bud Light
Michelob Ultra
Stella Artois
Corona
Sam Adams
Blue Moon
Heineken

Wine \$9 (Premium)

Chardonnay
Merlot
Cabernet
Riesling
Pinot Grigio

DIAMOND BRANDS \$10

Kettle One
Bombay Sapphire
Appleton Estate
Crown Royal
Maker's Mark
Johnny Walker Black
Don Julio Blanco

Beer \$8

Budweiser
Bud Light
Michelob Ultra
Stella Artois
Corona
Columbus IPA
Sam Adams
Cider Beer
Blue Moon
Heineken
Guinness Draft

Wine \$13 (Deluxe)

Chardonnay
Merlot
Cabernet
Riesling
Pinot Grigio
Sauvignon Blanc

Cash Bar

Cash Bar is an available for an additional charge of \$1.00 per priced item.

*Wine Service is Available for Dinner. Charged per opened bottle on consumption. Discuss Pricing with your catering manager. *

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Catering Considerations

Food and Beverage Service: The DoubleTree Columbus Dublin is responsible for the quality and freshness of the food served to our guests. Due to current health regulations, all food served at the hotel must be prepared by our culinary staff. Food may not be taken off the premises after it has been prepared and served. The sale and service of alcoholic beverages are regulated by the state. As a license, this hotel is responsible for the administration of the regulations. It is a policy, therefore, that alcoholic beverages cannot be brought into the hotel from the outside.

Administrative Fees: All catering and banquet charges are subject to service charge and state sales tax.

Function Room Assignments: Room assignments are made according to the guaranteed minimum number of people anticipated. Because these attendance figures may vary from expected attendance, we reserve the right to change room reservations to best accommodate either increasing or decreasing attendance figures.

Guarantees: A guaranteed attendance figure is required for all meal functions 5 business day prior to the function date and is not subject to reduction. If the catering office is not advised by this time, the estimated figure will automatically become the guarantee.

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Billing: Acceptable forms include advance deposit (prepayment), direct billing (subject to approval) or completed credit card authorization form. All social functions require an advance deposit, which is non-refundable. No reservation is firm until the contract is signed and the deposit is received. Payment in full must be made by cash, certified check, or credit card at least (5) Five days prior to your function.

Security: The hotel does not assume responsibility for damage or loss of any merchandise or articles left on premise prior to, during or following any event. Arrangements for security to monitor equipment or merchandise may be made through your catering contact prior to the event.

Decorations: The hotel will not permit the affixing of anything to walls, floors, ceilings or equipment with nails, staples, tape or any other substance or device. Package Handling: DoubleTree Columbus/Dublin is not responsible for loss of any material, equipment or personal belongings left in unattended and/or unsecured rooms or areas. The hotel accepts no responsibility for goods shipped to the hotel prior to scheduled functions or left after a function is completed.

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